

Hemispheres

CHRISTMAS DAY BUFFET

Appetizers

Fresh And Composed Salad Bar
Hummus
Roasted Vegetable Display
Fresh Fruit Display Mango Cream
Charcuterie & Local Cheese Display, Artisan Bread, Butter
Cold Smoked Trout Fillet, Horseradish Cream

Carving Tables

Honey Glazed Christmas Ham, Pineapple Compote
Oven Roasted New York Strip, Brandy Peppercorn Sauce

Main Courses

Vegetarian Ravioli, Tomato Reduction
Whole Baked Salmon Fillet, Dill, White Wine Sauce
Roasted Chicken Breast, Thyme Demi-Glace Sauce

Enhancements

Mediterranean Mixed Vegetables
Fine Herb Mashed Potatoes
Rosemary Potatoes
Steamed Fine Herb Rice

Desserts

Peach And Chocolate Cobbler, Vanilla Sauce
Assorted Small Desserts And Petit Fours

Seating at 1PM, 4PM, 7PM
Adult- 69++ Child(6-12)- 25++

Beverages at a charge.

Prices are subject to tax and 18% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Guests with food allergies are encouraged to ask for a manager for specifics.

