

# Hemispheres

## CHRISTMAS EVE BUFFET

### Appetizers

Fresh And Composed Salad Bar  
Hummus  
Roasted Vegetable Display  
Fresh Fruit Display Mango Cream  
Charcuterie & Local Cheese Display, Artisan Bread, Butter  
Smoked Salmon Display, Selected Accompaniments

### Carving Tables

Roasted Prime Rib, Horseradish Sauce, Au Jus  
Crabmeat Stuffed Atlantic Salmon, Riesling Reduction

### Main Courses

Mediterranean Seasoned Mushroom Shish Kebab  
Eggplant Parmesan, Tomato Sugo  
Pan Seared Shrimp, White Wine Tomato Sauce  
Roasted Chicken Breast, Thyme Demi-Glace Sauce

### Enhancements

Roasted Baby Carrots  
Melted Baby Spinach  
Chives Mashed Potatoes  
Rosemary Potatoes  
Steamed Fine Herb Rice

### Desserts

Raspberry Mousse  
Apple Tarte Tatin  
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.*

