



## **TRADITIONAL CHRISTMAS BUFFET**

### **December 24<sup>th</sup> and 25<sup>th</sup> 2019**

- Seafood Chowder
- Marinades and Condiments
- Vegetables and Dip
- Green Salad and Romaine Lettuce with Vinaigrettes, bacon and Parmesan
  - Platter of Smoked Fish (Salmon and Macquerel)
  - Wild Game and Duck Rilette with Cranberry Chutney
    - Beef Jerk and Cold Cuts
    - Potato Salad with Bacon and Dijon
    - Greek Salad
    - Artichoke Salad
    - Meat Pie with Homemade Ketchup
    - Meatball Stew and Frayed Smoked Milk Piglet
- Carving Section with Prime Rib of Beef (Pepper au Jus) and Roasted Turkey (Cranberry Sauce)
  - Shrimps Flambées with Sambuca
  - Manicottis Stuffed with Cheese and Spinach (Sweet Pepper Sauce)
  - Salmon and Mussels Duo with Chardonnay and Saffron
  - Guinea Fowl Supreme with Red Berries
  - Roasted Tomatoes with Herbs, Gratinées with Brie Triple Cream
    - Gratin Dauphinois
  - Child Section Composed of:  
Pogo, Breaded Chicken Fillet, Pizza, Spaghetti and Tomatoe Sauce, French Fries
  - Our Famous Sweet Table:  
Cakes, Pies, Mignardises, Fine Cheeses (Crackers, Dried Fruits), Cream Puff
  - Fruit Cascade and Chocolate Sauce