



Santa's Christmas Eve Buffet

*Served in our Gold Ballroom,
From 3:00 P.M. – 8:00 P.M.
(Parties of 6 or More Only)*

Buffet Featuring: **Hors D' Oeuvres**

Domestic and Imported Cheeses and Crackers & Fresh Crudit  and Dips

Appetizer and Salads

(2) Separate Stations (Appetizers, Antipasto & Salad Buffet)

Sliced Fresh Fruit Display with Yogurt Dip

International Cheese Display with Crackers & Mustard Dip

North American Smoked Salmon & Peel n' Eat Shrimp with Cocktail Sauce, Poached Salmon with Cucumber Dill Green Mustard Sauce,

Cured Fresh Salmon & Ahi Tuna Loins

Tossed Mesclun Salad with (4) Dressings- Chef's Choice, Classic Caesar Salad

Kennett Square Mushroom Salad, Bowtie Pasta Salad, Three Bean Salad, Oriental Chicken Salad

Tortellini & Tuna Salad, Pickled Beets & Cucumber & Onion Salad, Classic Cole Slaw

Antipasto

A Gourmet Selection of Prosciutto ham, Capicola, Sopressetta, Genoa Salami, Noccachini, Asiago and Gorgonzola Cheeses, Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Ripe and Green Olives, Pepperchini, and Assorted Breads

(2) Soup Stations

Cream of Mushroom & Snapper Soup

Assorted Breads & dinner Rolls with Whipped Butter

Entrees

Roast Turkey Breast with *Veloute Sauce* "Sliced by Our Chef"

Roast Prime Rib of Beef in *Natural Sauces* "Sliced by Our Chef"

Chicken Marsala

Saut ed Chicken Breast, Served with Sliced Mushrooms in a Rich Marsala Sauce

Fried Crab Cakes "House Specialty"

Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe

Virginia Baked Ham With Pineapple Ham Glaze

Flounder Washington

Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears, Drizzled with Lemon Butter

Seafood Newburg

Clams, Shrimp, Scallops and Lump Crabmeat, Served in a Sherry B chamel Sauce

Stuffing / Garlic Mashed Potatoes / Maple Glazed Yams

Vegetable Medley

Pasta Al Minuto Station

Cheese Tortellini, Tri-Colored Bowtie and Penne Pastas Tossed to Order with Choice of Roasted Garlic Alfredo with Baby Shrimp, or Classic Pommedori Sauce, Dusted with Asiago and Locatelli Cheeses, Served with Garlic Bread Sticks, Foccaccia or French Bread

Dessert

Assortment of Cakes, Pies, Ice Cream Sundae Station, Bananas Foster and Cookies

Coffee, Tea, Decaffeinated Coffee and Non Alcoholic Drinks

Adults \$29.95 per person

Children \$14.95 per person

Ages 3-12

Above Prices are Subject to 6% Sales Tax and 18% Service Charge