BREAKFAST TABLE

- Fluffy scrambled eggs
- Shredded hash browns
- Handmade xmas sausage patties
- Egg nog french toast casserole toasted almonds and maple syrup

HORS D’OEUVRES

- Display of smoked salmon, scallops, and mussels with cocktail sauce tartar sauce and old world breads with tomato
- Baked Brie
- Veggies
- Fresh seasonal fruit and berry display with yogurt lime dipping sauce

SALADS

- Garden salad with cabernet buttermilk dressing and balsamic vinaigrette
- Baby spinach and radicchio frisee with gorgonzola, blood oranges, grilled quince, spiced walnuts and orange basil vinaigrette

SOUPS

- Sweet potato silk with apple saba and candied pecans
- Lobster bisque with chive creme fraiche

MAIN BUFFET

- Medley of winter vegetables with fresh sage and vanilla butter
- Haricot verts with caramelized shallots and herbs de provence
- Chicken Monte Carlo, Glazed root vegetables
- Cauliflower cakes with curried apples, lentils, pilaf with cumin lime vinaigrette
- Hot smoked faroe island salmon pomegranate glaze, grilled cabbage and braised cabbage

ACTION TABLE

- Omelettes for the first half
- Seafood pasta station with baby scallops and shrimp

CARVING TABLE

- All Natural Steamship roast with horseradish and au jus
- Bavarian Ham with Indiana whisky glaze
- Herb Brined whole indiana duck with dried cherry chutney

KIDS BUFFET

- Chicken finger
- Tater tots
- Macaroni and cheese
- French toast sticks
- Corn and broccoli blend

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.