



MORRIS INN

NOTRE DAME

MORRIS INN WILLIAM & MARY ANN SMITH BALLROOM GRAND BUFFET



CHRISTMAS



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