

CAVU kitchen bar
Christmas Dinner Buffet
Seatings: 4:30 & 7:00 PM

Christmas Crackers for All!

Selection of Artisan Breads with Creamery Butter, XV Olive Oil & Balsamic Vinegar

Chilled Seafood

Court Bouillon Poached Prawns

Grand Marnier Cured Salmon Gravlax

Crab Legs

Condiments to include: Vodka Cocktail Sauce & Fresh Lemons

Meat & Cheese

Selection of Cured & Smoked European Meats

Assorted Local & International Cheeses

Platters of Pickles & Assorted Olives

Condiments to Include: Hot Mustard, Sweet Grainy Mustard, Dried Fruit

Salads

Winter Greens with Pecan, Cranberry & Assorted Dressings

Classic Caesar Salad

Maple Roasted Squash Salad with Dried Cherry, Herbs, Parmesan Ribbons & Grainy Mustard Vinaigrette

Caramelized Apple & Couscous Salad with Candied Walnuts, Sumac & Lemon Vinaigrette

Mains

Roasted Tom Turkey with Apricot Focaccia Stuffing & Giblet Gravy

Citrus Roasted Salmon with Braised Leeks & Citrus Beurre Blanc

Squash & Mascarpone Cannelloni with Candied Yams & Saffron Cream Sauce

Roasted Garlic Mashed Potatoes

Bouquetiere of Steamed & Roasted Vegetables

Dinner Carving

Marinated Beef Striploin Au Jus

Tiny Tim's Dessert Table

Assorted Holiday Cakes, Tortes, Gingerbread Men, Short Bread, German Stollen & Fresh Fruits

\$46.95/Adult

\$25/Children (ages 5-12)

Price includes complimentary Starbucks coffee or TAZO tea

Taxes & Gratuities not included