

Christmas Buffet 2016

Starters and Salad

Local Raw Oysters and Peel-and-Eat Shrimp
Bay Scallop Bruschetta
Bacon-Wrapped Dates with Bleu Cheese
Lollipop Lamb Chops with Mint Chimichurri
Citrus-Cured Salmon Blinis with Caviar
Artisan Cheese & House-Made Charcuterie
Antipasto Display
Baby Spinach Salad
Iceberg Salad with Warm Bacon Dressing

Chef-Attended Carving Station

Prime Rib of Beef ~ au jus, horseradish cream ~ Virginia Baked Ham

Entrées

Herb-Encrusted Pork Loin Shrimp Gumbo Rosemary-Roasted Duck Pan-Seared Mahi Mahi

<u>Síde Díshes</u>

Candied Sweet Potatoes
Roasted Garlic Mashed Potatoes & Gravy
Oven-Roasted Brussels Sprouts
Brown Butter Braised Asparagus with Crab
Buttered Cauliflower with Roasted Apple
Baby Lima – Sweet Corn Succotash

Complete Dessert Table, Too!



Adults \$59.95 Children 5-12 \$29.95 Children under 5 \$19.95 Includes nonalcoholic beverages.



AMUSE

Foie Gras Torchone on Rye

baby arugula, black truffle, pickled mustard seed

CHOICE of APPETIZER

Lobster Eclair

OR

Moroccan Baby Lamb Chops mint-rosemary-red wine reduction

CHOICE of SOUP or SALAD

Cream of Roasted Cauliflower

beech mushroom, melted leek, truffle oil

Mimosa Salad

butter lettuce, strained hardboiled egg, vinaigrette

CHOICE of ENTRÉE

Steak Diane

roasted Peruvian red potatoes, grilled asparagus

Grilled Ahi Tuna Oscar

wilted spinach, hollandaise, sweet pea risotto

Stuffed Lobster

au gratin potato, candied roasted baby carrots

Veal Chop

rosemary butter, charred Brussels sprouts, garlic-smashed potatoes

CHOICE of DESSERT

Cappuccino Cheesecake

chocolate ganache

OR

Bavarian Fruit Tart
with almond crust

\$75 PER PERSON

alcoholic beverages and gratuity not included

Call (800)33-BEACH

Make it a true New Year's Eve Getaway with our New Year's Package (on Reverse!)