



Circular

Christmas Brunch 2025

Adults \$76++
Youth 9 - 12 years old \$36.00 ++, Children 3 - 8 \$26.00++

Seafood Bar

Poached Shrimp, Oysters, Clams, Jonah Crab Claws
Cranberry-Orange Mignonette, Cocktail Sauce, Remoulade, Lemons

Seafood Salads

Smoked Salmon Platter

Accompaniments, Bagel Chips, Cream Cheese

Tuna Poke Salad

Scallions, Charred Pineapple, Avocado Puree, Sesame

Ras el Hanout Spiced Baby Shrimp and Fregola Salad

Olives, Capers, Pine Nuts, Roasted Tomato Vinaigrette

Salad Station

*Artisanal Greens, Cherry Tomatoes, Cucumbers, Carrots, Eggs, Broccoli, Marinated Chickpeas
Parmesan Cheese, Cheddar Cheese,, Rustic Croutons*

Dressing:

1 Balsamic

2.Sweet Onion Vinaigrette

3. Ranch

Combination Salads

Grilled Asparagus Platter

Crispy Prosciutto, Lemon-Herb Aioli

Roasted Winter Squash and Israeli Couscous Salad

Apricots, Sunflower Seeds, Haricot Verts, Feta Cheese, Tarragon Lemon Dressing

Shaved Brussels Sprouts and Kale Salad

Candied Walnuts, Pomegranate, Goat Cheese, Balsamic Reduction

Artisan Cheese

*Mustard Gouda, Pistachio-Pink Peppercorn Crusted Chevre
Brie Wedge, Bellavitano
Whipped Ricotta with Grilled Figs, Honey*

Charcuterie Display

*Soppressata, Mortadella, Sweet Lebanon Bologna
Roasted Garlic Hummus*



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Accompaniments:

*Mixed Olives, Pickled Vegetables, Fruit Compote, Dried Fruits, Feta Salad
Crackers, Crostini, Pita Chips*

Soup

Potato and Kale with Italian Sausage

Sliced Bread and Rolls; Whipped Butter, Chocolate Butter

Entrees

Persillade Crusted Salmon

Wild Rice Pilaf, Dried Fruits, Almonds, Orange Butter Sauce

Roasted Whole Chicken

Roasted Orzo with, Haircut Vets, Baby Carrots, Pearl Onions, Sherry Chicken Jus

Braised Lamb with Potato Gnocchi

Parsnips, Delicata Squash, Charred Shallots

Whipped Boursin Potatoes

Rigatoni Pasta with Ala Vodka Sauce

Artichokes, Mushrooms, Spinach

Herb Roasted Root Vegetable Medley

Breakfast Items

Individual Apple Baked Oatmeal

Sweet Potatoes, Caramelized Onion, and Goat Cheese Frittata

Banana Foster French Toast with Walnuts

Chef Attendant Stations

Herb Roasted Prime Rib

Au Jus, Horseradish Cream

Spiced Pear -Citrus Glazed Glazed Ham



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Omelet Station

Egg/Egg Whites/Whole Eggs

Breakfast Sausage, Ham, Bacon, Tomatoes, Spinach, Onions, Sweet Peppers, Mushrooms, Cheddar Cheese

Children's Menu

Carrots and Celery Sticks

Baked Macaroni and Cheese

Chicken Fingers

Barbecue Sauce, Ketchup, Mustard, Ranch

Desserts

Fruit Salad

Citrus Cheesecake

Chocolate Croissants

Hazelnut and Chocolate Cheesecake

Blueberry Scone

Dark Chocolate Rum Balls

Peanut Butter Pie

Gluten Free Selections

Coconut Cupcakes

Fresh Berry Pavlova

Chocolate Cream Pie

Apple Cinnamon Panna Cotta

Blueberry Almond Cake

Chocolate Dipped Peanut Brittle

Assorted Christmas Cookies

French Macarons

Gingerbread and Eggnog Verrine

Chocolate Covered Strawberries

Chocolate Pecan Tartlets