



# HOLIDAY DELIGHTS

**Wednesday, December 25**

Please visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations.

## Fruits and Berries

Watermelon, dragon fruit, cantaloupe, pineapple, strawberries, blueberries, grapes

## Salads

### **Pepper Crusted Beef Carpaccio**

Marinated shitake and beech, Parmesan shavings, mustard drizzle

### **Candy Cane Beet Salad**

Field greens, Texas goat cheese, orange segments, toasted walnuts

### **Holiday Honey Crisp Salad**

Frisée, Granny Smith and Honey Crisp apples, cranberries, spiced pepitas, blue cheese, honey apple cider vinaigrette

## Salad Bar

Choice of: Iceberg, arugula, mesclun  
Honey pecans, dried cranberries, pepitas, marinated cheese, feta, Parmesan

Cherry tomato, cucumber, bacon bits, herb crouton, corn, watermelon radish, asparagus

Herb balsamic, buttermilk ranch, roasted garlic Caesar, citrus

## Chilled Selection

### **Chilled Lemon Shrimp and Green Lip Mussels**

Lemon and lime wedges, traditional cocktail sauce, mignonette, melted butter, black pepper, hot sauce, saltines

### **Sushi Bar**

Assorted gourmet selection of sushi and sashimi

Gari, shoyu, wasabi

## Breakfast Sandwich

### **Bruschetta Caprese**

Sourdough, confit tomato, onion jam, Ciliegine mozzarella, sliced egg

## Fromagerie and Salumeria

Chef's selection of assorted artisanal cheeses and charcuterie

Grapes, creole mustard, fig jam, marinated olives, nuts, cornichons, grain mustard, crackers



# HOLIDAY DELIGHTS

## Mezze Souk

Hummus beiruti, tabouleh, tzatziki  
shanklish, muhamara, babaganoush,  
dolmas

Crudit  and dippers

## Boulangerie

Cranberry orange brioche wreath, artisan  
bread loafs, cinnamon wheel bread,  
Parmesan chili lavash, stollen bread,  
croissant doughnut, almond bear claw,  
chocolate croissants, panettone, hot  
cross buns, assorted dinner rolls, sliced  
breads, eggnog challah, large croissant

Honey butter, cinnamon butter, chili-lime  
butter, whipped butter

## Eggs to Order

### Organic Eggs

Onions, tomatoes, peppers, spinach,  
jalape o, mushroom, cilantro, serrano  
chorizo, ham, bacon, sausage, cheddar,  
pepper jack

## Breakfast Favorites

**Herb Soft Scrambled Eggs, truffle oil**  
**Chicken Apple Sausage**  
**Maple Black Pepper Bacon**  
**Sweet Potato, Pepper and**  
**Onion Hash**  
**Belgian Waffle Bar**  
Choice of: Blueberry, Chocolate

Whipped cream, maple syrup, chocolate  
sauce, berry compote, strawberries

## Appetizers

### Soup

Hearty bourbon lobster bisque  
olive sourdough toast, fennel slaw

## Entr es

### Carving Stations

#### Rosemary Honey Baked Porchetta

Cauliflower and broccoli almonidine, wild  
rice pilaf, apple mustard glaze

#### Confit Garlic and Herb Crusted Top Sirloin Roast

Horseradish mashed potato, Brussel  
sprouts and root veg hash,  
peppercorn red wine au jus, horseradish  
cream

#### Juniper Brined Boneless Turkey Breast

Cornbread stuffing, turkey gravy,  
cranberry sauce



# HOLIDAY DELIGHTS

## Pasta Station

Choice of:

Penne, spaghetti, butternut squash ravioli, gluten-free pasta

Asparagus, forest mushrooms, spinach, caramelized onions, roasted peppers, confit garlic, olives, chopped shallots, red pepper flakes

Smoked chicken, bacon, shrimp

Tomato sauce, alfredo sauce, pesto sauce

## Kids Buffet

**Penne Alfredo**

**Cheese Melt Meatballs**

**Curly Fries**

**Buttered Carrots**

**Fruit Skewers (green grapes, strawberries, pineapple)**

Ketchup, ranch, BBQ sauce

## Dessert Display

**Display**

Christmas yule log

Tart nocciola hazelnut

Smores tart

White chocolate peppermint cake

## Christmas Cookies and Cupcake Display

Assorted holiday cookies

Ricotta orange cupcake with strawberries

Gingerbread cupcake cream cheese frosting

## Individual

Kahlua tiramisu verrine

Eggnog pannacotta with nutmeg shortbread

Winter berry crème brûlée

Saffron pistachio tres leches

Assorted mini cheesecake

Chocolate pecan pies

Peppermint chocolate ganache tartlets

Cranberry orange Christmas tart

Spiced poached pear, vanilla bean mascarpone

## Hot Treats

Warm churros, salted caramel sauce,

Maple chestnut bread pudding, brandy crème anglaise

**\$90 Adults, \$46 children 6–12 (plus tax & service charge)**

**Complimentary For Children 5 & Under**

**Seating Available Every 45 Minutes**

**From 10:45 a.m. To 3:00 p.m.**