

Christmas Eve **DINNER BUFFET**

Grand Hotel Conference Center | Sunday, December 24, 2017

Grand Gumbo | cajun rice

Roasted Garden Peppers | cous cous, feta, mint vinegar

Walnut Salad | apple, gorgonzola, cranberry vinaigrette

Grand Salad Bar | croutons, feta cheese, chopped eggs, sliced cucumbers,
tomatoes, olives, buttermilk ranch, balsamic

Local & Artisan Cheeses | cranberry stilton with candied pecans, gorgonzola
dolce with bourbon infused prunes, local goat cheese with pepper jelly

Cocktail Shrimp | cocktail sauce, house made hot sauce, charred lemon

Bone-In Prime Rib Carving Station | whiskey au jus, horseradish cream

Pan-Seared Snapper | seafood jubilee

Deep Fried Turkey Cutlets | cranberry jam

Oyster Stuffing | bill e's bacon

Braised Short Ribs | chimichurri

Grilled Brocolinni | Red Pepper Hollandaise

Bill E's Bacon Braised Greens

Pecan-Crusted Sweet Potato Puree

Bacon Fat Yorkshire Pudding | roasted turkey neck gravy

Butter Scotch Pudding | caramel crunch, brown butter croutons

Rum Cake | eggnog buttercream

Pistachio Dark Chocolate | peppermint white chocolate, caramel milk chocolate

Spiced Cheesecake | cranberry gel

Croquembouche

Hazelnut Yule Log

PLEASE CALL 251.928.9201 FOR RESERVATIONS

6:00PM-9:00PM in the Azalea Ballroom

*\$45.95 for Adults, \$24.95 Children Ages 5-11

*Price is excluding tax & gratuity. No discount applicable.

Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies.