

Grand Hotel Christmas Day Buffet

Tuesday, December 25, 2018

Soup and Salads

Ham and Field Pea Soup

Winter Squash and Apple Soup

Grand Holiday Extravaganza | *gala apple, quinoa, dried fruit, goat cheese*

Gemili | *parmesan, kale, cracked pepper Caesar*

Smoked Shrimp | *roasted red peppers, chimichurri aioli*

Bill E's Bacon Smashed Potato Salad

Roasted Parsnips | *honey, mire poix, arugula*

Local Crab | *roasted tomatoes, artichokes, spinach, herb vinaigrette*

Grand Garden Salad Bar | *baby greens, house mixed lettuce, croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives, house made buttermilk ranch, balsamic dressing*

Displays and Stations

Standing Bone-In Rib Roast | *creamy horseradish, herbed Yorkshire pudding, roast garlic au jus*

Heritage Ham | *honey bourbon glazed, pecan compote*

Local & Artisan Cheeses | *pepper jelly, mustard, house made preserves, assorted breads and crackers*

Smoked Salmon | *bagel chips, herbed cream cheese, house made pickles*

Peel and Eat Shrimp, Crab Legs, Alabama Oysters | *caramelized lemons, horseradish cocktail, remoulade*

Fresh Local Fruit

Grand Omelet Station

Entrée and Sides

Roasted Heirloom Turkey | *giblet gravy, orange-vanilla cranberry relish*

Seared Redfish | *Cajun cream, green onions*

Cornbread Stuffing | *mire poix, bacon, roast chicken*

Candied Sweet Potatoes | *pecans, marshmallows*

Bacon and Brussels | *bill e's bacon, citrus, red chili, EVO*

Green Bean Casserole | *gruyere cheese, fried onions*

Mac 'n Cheese | *bacon, green onion*

Glazed Winter Vegetables | *herbs, honey*

Whipped Potatoes

Sweet Corn and Hominy Maque Choux

Asparagus Oscar

Desserts

Banana Fosters Station with Vanilla Ice Cream

Cupcake Display | *chocolate mint, eggnog | rum buttercream, satsuma | pomegranate buttercream*

Holiday Cookies | *gingerbread, spiced sugar cookie, mint shortbread, triple chocolate*

Vanilla Pudding | *chocolate crumb*

Cranberry Vanilla Bean Tart, Pistachio Bubble Tart, Salted Caramel Tart, Peppermint Chocolate Bark

PLEASE CALL 251.928.9201 FOR RESERVATIONS

10:30AM-1:45PM in the Grand Ballroom, 11:45AM-1:45PM in the Historic Grand Hall

*\$79.95 for Adults, \$39.95 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.