THE GRAND



CHRISTMAS DAY BUFFET 2014



SOUP

Thai Curry Seafood and Carrot Soup Conecuh Sausage and Sweet Potato Gumbo

SALADS

Fuji, Granny Smith and Golden Apples Waldorf Salad
Cranberry Relish
Greek Shrimp & Israeli Salad
Loaded Potato Salad
Spiced Rum Ambrosia Fruit Salad Parfaits
Korean BBQ Chicken with Kimchee Salad
Seared #1 Hawaiian Ahi Tuna, Chef's Garden Baby Arugula and
Satsuma Vinaigrette
Baby Mixed Greens
MARC Hydro Bibb Lettuce
House Made Salad Dressings

DISPLAYS

Tropical Sliced and Whole Fresh Fruit
American Artisan Cheeses with Truffle Infused Honey
and Fresh Preserves
House Cured Tequila-Cilantro Salmon on a Tortilla Chip with Pico de Gallo
Peel and Eat Local Gulf Shrimp, Snow Crab Legs, Oysters,
Crawfish, New Zealand Mussels and Clams
Fresh Baked Breads and Rolls
Gourmet Olives

STATIONS

Southeastern Family Farms Maple Glazed Ham with Pineapple-Raisin Glaze

Grand Cut Strip Loin with Alabama Shine Whiskey Demi-Glace Saltwater Grill Sushi Station

ENTRÉES

Roasted Turkey and Gravy Gourmet Waygu Kobe Beef Stroganoff with Fresh Fettuccini Pasta Wild Mushroom Crusted Grouper with a Chardonnay Beurre Blanc Steamed Crab Legs with Butter

Butternut Squash Ravioli with Provincial-Parmesan Cream Sauce Chef's Garden Winter Harvest Baby Vegetables Glazed Baby Carrots Trio with a Grand Marnier Gastrique Oven Roasted Trio of Baby Potatoes with Winter Truffles Traditional Stuffing

DESSERTS

All Pastries are made in house by Pastry Chef John Jackson and the Pastry Staff
Cherries Jubilee Station with an Ice Cream Ice Bowl, Grand Hotel
Bread Pudding with Whiskey Sauce,
House Made Yule Logs, Mousses, Chocolate Covered
Strawberries, Crème Brûlée, Tasters, and Mini Pastries



PLEASE CALL 251.928.9201 FOR RESERVATIONS.

10:30AM-2:00PM in the Grand Ballroom, 11:45AM-2:00PM in the Dining Room *\$61.95 for Adults, \$30.50 Children Ages 5-11