



THE GRAND CHRISTMAS DAY BUFFET MENU 2015



SOUP

Butternut Squash | Pumpkin Spice | Brandy Cream
Consume au Paul Bocuse En Croute | Ham | Truffle | Mirepoix | Puff Pastry

SALADS

Covey Farms Waldorf Salad | Local Apples | B&B Farms Pecans |
Banana | Grapes | Celery | Creamy Apple Cider Vinaigrette
Orange Pickled Baby Beets | Goat Cheese Fritters | Celery Leaves | B&B Farms Pecans
Blackened Shrimp and Pasta Salad | Gulf Shrimp | Cavatappi Pasta | Holy Trinity |
Olives | Buttermilk Dressing
Fingerling Potato Salad | Small Batch Bacon | Chopped Egg | Smoked Blue | House
Made Bread & Butter Pickles
Panang Chicken Salad | Chinese Celery | Grapes | Cilantro | Thai Basil
Ila Mae's Ambrosia | Pineapple | Satsuma | Marshmallow | Coconut | B&B Farms Pecans
Tuna Tartar Tacos | Spicy Aioli | Chimichurri
Baby Greens | Mixed Greens | House Mixed Lettuce
House Made Dressings

DISPLAYS

Tropical Sliced and Whole Fresh Fruit
American Artisan Cheeses | Infused Honeys | House Made Jams | Crackers and Breads
In House Gravlox | Bagel Chips | Blinis | Crème Fraiche | Caviar
Peel and Eat Shrimp, Crab Legs, Alabama Oysters, P.E.I Mussels, Little Neck Clams
Marinated Olives
Fresh Baked Breads and Rolls

ENTRÉES AND SIDES

Black Hills Farms Heritage Ham | House Cured and Glazed | Clove Studded | Rum
Raisin Compote
Whole Roasted 3rd Coast By-Catch on Cedar | Pickled Cabbage Slaw | Spicy Remoulade
Standing Bone-In Rib Roast | Punchy Horseradish | Herbed Yorkshire Pudding | Roast
Garlic Au Jus
Roasted Heirloom Turkey | Giblet Gravy | Orange Cranberry | Cornbread Conecuh
Sausage and Oyster Stuffing
Holiday Tamales | Carnitas | Salsa Verde | Chili Con Carne
Sweet Potato Casserole | Marshmallow | Christmas Spice
Bacon and Brussels | Small Batch Bacon | Citrus | Red Chili | Evo
Au Gratin Potatoes | Nutmeg | Parmesan
Green Bean Casserole | 5x Onion | Gruyere Cheese | Toasted Breadcrumbs
Mac n Cheese | Sharp Cheddar | Mimolette | Mascarpone | Parmesan
Glazed Root Vegetables | Satsuma | Ginger | Sumac
Ultimate Whipped Potatoes | 30% Butter | Salt | Russet Potatoes
Sweet Corn and Hominy Maque Choux

DESSERTS

Cupcake Carnival | Red Velvet-Cream Cheese | Double Chocolate-Minted Frosting |
Vanilla-Dead Shirley's Buttercream
Chocolate Bark Display | Milk, Dark and White Chocolate Bark | Truffles | Caramels
Fudge Display | Peanut Butter | Dark Chocolate | Caramel White Chocolate
Hazelnut Panna Cotta | Caramel Macchiato Mouse | Gingered Pumpkin Mouse
Cinnamon Mocha Cheesecake Bites | Coconut Macaroons | Gourmet Moon Pies
Almond Florentine Cookies | Cream Puff Wars



PLEASE CALL 251.928.9201 FOR RESERVATIONS

10:30AM-2:00PM in the Grand Ballroom

11:45AM-2:00PM in the Dining Room

*\$64.95 for Adults, \$32.50 Children Ages 5-11

Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies.
*Price is excluding tax & gratuity. No discount applicable.