



## *Christmas Day Buffet Menu 2012*

### **SOUP**

She Crab Soup with Aged Fine Sherry Shooters  
Duck and Wild Mushroom Broth with Sweet Potatoes

### **SALADS**

Fuji, Granny Smith, and Golden Apples Waldorf Salad  
Cranberry Relish · Smoked Seafood Salad Martinis  
German Potato Salad · Ambrosia Fruit Salad Parfaits  
Winter Vegetable Salad · Nicoise Ahi Tuna Salad  
Baby Mixed Greens · Marc Hydro Bibb Lettuce  
House made Dressings

### **DISPLAYS**

Tropical Sliced and Whole Fresh Fruit  
American Artisan Cheeses with Truffle Infused  
Honey and Fresh Preserves  
Smoked Salmon Petite Plates  
Peel and Eat Shrimp · Crab Legs · Oysters and Crawfish  
Assorted Breads and rolls

### **STATIONS**

Roasted Angus Tenderloin Rib of Beef with  
Conecuh Ridge Whisky Demi  
Alabama Southern Family Farms Pecan Smoked Pit Ham  
with a Rum Raisin Sauce

### **ENTREES**

Roasted Turkey and Gravy  
Seafood Jubilee with Scallops, Shrimp, Crab and Crawfish  
Snake River Farms Kobe Beef Short Ribs in a Roasted Shallot Demi  
Steamed Crab Legs with Butter  
Shrimp and Grits Ravioli with a Cajun Butternut Squash Sauce  
The Chef's Garden Winter Harvest Vegetables  
Maple Glazed Baby Carrots · Yukon Gold Smashed Potatoes  
Traditional Stuffing

### **DESSERTS**

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

### **PLEASE CALL 251.928.9201 FOR RESERVATIONS.**

10:30AM–2PM in the Grand Ballroom, 11:45–2PM in the Dining Room  
\*\$59.95 for Adults, \$29.95 for Children

Reservations required and must be guaranteed with a valid credit card,  
5-day cancellation policy applies. \*Price is excluding tax & gratuity.  
No discount applicable. 18% service charge added  
to parties of eight or more.