christmas day
BUFFET DINNER
Sunday, December 25th, 2022  11am – 4pm
adults | 99.95*  kids over 4yr | 45.95*

HARVEST TABLE
International Cheese Sampling
Seasonal Fruit Display
Smokehouse Specialties:
Duck Liver Paté, Ahi Tuna & Cured Salmon
Caprese Salad
Marinated Artichokes & Roasted Peppers
Crab & Artichoke Dip
Hummus & Flat Breads
Rustic Baked Dinner Rolls

RAW BAR
Chef Attended Raw Bar
Shucked Locally Harvested
Clams & Oysters
Iced Shrimp Cocktail
Seafood Ceviche

SEASONAL SOUP STATION
Lobster Bisque
Braised Pork & White Bean Stew
Wild Rice & Mushroom Soup

AUTUMN SALADS
Spinach-Orzo & Poached Salmon Salad
Antipasto Salad
Caprese Salad
Arugula Salad
Golden Beets, Pecans & Fennel
Classic Caesar Salad
With Garlic & Herb Croutons
Mediterranean Farro Salad

ENTREE SELECTIONS
Potato & Fennel Crusted Chilean Seabass
Wilting Leek Brown Butter Sauce
Pierogies
Chicken Apple Sausage
Caramelized Onion Cream
Pistachio-Crusted Cherry Boursin Stuffed Chicken
Natural Jus
Seared Long Island Duck
Cabernet Risotto
Garganelli Pasta
Roasted Tomatoes, Shrimp
Scallops & Chorizo
Roasted Brussel Sprouts & Crispy Applewood Bacon
Country Potato Cakes
Winter Vegetable Medley
Sweet Potato & Poblano Hash

CARVING STATION
Black Angus Prime Rib
Au Jus, Horseradish Cream
Glazed Nodine’s Ham
Whole Grain Honey Mustard
Herb Roasted Porchetta
Apple Chutney

DESSERTS
Selection of Seasonal Desserts

If you have special dietary needs or allergies, please let a member of our staff know.
*All Food and Beverage pricing is subject to a 21% taxable service charge and CT State sales tax