

## Christmas Day Palmera Brunch Buffet

*Tuesday, December 25, 2018 from 10:00am – 3:00pm*

### **Breakfast**

Omelets and eggs to order peppers, onions, tomatoes, ham, bacon, cheddar cheese  
Huevos rancheros, poblano, cotija cheese  
Smoked bacon, chicken sausage links, skillet potatoes  
Fall fruit and berries with vanilla yogurt  
Smoked salmon, fresh bagels, cream cheese  
Fontina Strata with Asparagus and Prosciutto  
Assortment of breakfast pastries

### **Greens and Soup**

Fresh mixed green salad, pomegranate, candied pecans, roasted squash, pear vinaigrette  
Red romaine, Caesar, olive oil grilled croutons, shaved parmesan  
Charcuterie and cheese display, mostarda, honey comb  
Orzo Pasta, Roasted Rainbow Cauliflower, Corn Herb Vinaigrette  
Orechiette pasta, pesto, pinenuts, parmesan  
Caprese salad, heirloom tomato, fresh mozzarella, balsamic, basil  
Grilled vegetable antipasto, olives

White corn and Truffle soup

### **Sides**

Crème fraiche whipped potato  
Green beans with crispy onions  
Honey glazed heirloom carrots  
Sautéed Italian greens  
Artisan bread with honey butter  
Italian chicken sausage and sage stuffing

### **From the Ocean**

Chilled poached shrimp, oysters and crab claws horseradish cocktail sauce  
Scottish loch duart salmon with almonds, lemon butter, asparagus, cherry tomato  
Spanish paella

### **Pasta**

Spinach and ricotta stuffed manicotti, Pomodoro sauce, basil

### **Waffle Station**

Attended waffle station to include:  
Fresh seasonal blueberries, blackberries, raspberries, strawberries, pineapple, berry  
compote, sliced bananas, toasted pecans, warm maple syrup, whipped cream, honey  
butter & sweet butter

### **Carved**

Herb crusted prime rib rosemary jus, horseradish cream  
Diestel roasted turkey, gravy, cranberry sauce  
Maple glazed pork roast, apple reduction

### **Sweets**

Assortment of miniature desserts and house baked pies and cakes