



CHRISTMAS DAY BUFFET

DECEMBER 25, 2017



Baby Greens with Assorted Dressings and Toppings
Forest Mushrooms and Sherry with Thyme
Celeriac and Walnut with Cranberry
Asparagus with Pine Nuts and Asiago Cheese

Jumbo Chilled Shrimp with Traditional Sauce and Garnish
Smoked Salmon and Gravlax with Traditional Accompaniments
House-Made Pâtés with Country Breads and Assorted Mustards
Local Artisan Cheese Assortment Featuring Hudson Valley Cheeses
Array of Holiday Breads and Rolls

Haricot Vert with Almond Butter
Honeyed Baby Carrots
Roasted Garlic Mashed Potatoes
Curried Lentils and Tricolor Cauliflower Gratin
Lobster Mac & Cheese
Seared Salmon with Spanish Chorizo and Breadcrumbs
Roast Duck Breast with Currant and Fennel Reduction
Apple Cider- and Meyer-Lemon Marinated Chicken with Quince Marmalade

CARVED TO ORDER

Roast Turkey with Traditional Gravy and Cranberry Chutney
Roasted Herb-Crusted New York Strip Loin with Bordelaise
Fresh Virginia Ham with Stone-Ground Mustard and Fruit Chutneys

BREAKFAST STATION

Breakfast Special of the Day, Waffles, Scrambled Eggs, Custom-Made Omelettes, Bacon, Maple Sausage, Home Fries

DESSERTS

Deluxe Selection of Cakes, Pies, Mini-Pastries, Chocolates, and Holiday Delights

Executive Chef
Jim Palmeri

Executive Sous Chef
Steve Anson

Sous Chef
Carlos Hernandez

Pastry Chef
Audrey Billups

Director of Dining Services
Patrice Huart