

Christmas Day Buffet

CASA MARINA | FLAGLER BALLROOM & PATIO | DECEMBER 25

\$120PP++ FOR ADULTS AND \$35++ FOR CHILDREN 12 & UNDER

SOUP

Lobster Bisque
Sherry Cream • Chives

CHILLED SALAD DISPLAY

Burrata & Winter Citrus
Cara Cara Orange • Ruby Grapefruit •
Pomegranate • Pistachio • White Balsamic

Baby Arugula & Fresh Fig Salad
Fresh Figs • Toasted Walnuts •
Shaved Manchego • Lemon-Honey Vinaigrette

Winter Chicory Salad
Frisée • Radicchio • Florida Citrus •
Candied Pecans • Goat Cheese •
Champagne Vinaigrette

Chilled Florida Shrimp & Lump Crab Salad
Avocado • Hearts of Palm •
Key Lime Mustard Dressing

RAW BAR

Fresh Shucked Oysters *(Chef Attended)*
Poached Shrimp Cocktail
Snow Crab Claws
Mignonette • Mango Cocktail Sauce •
Key Lime Mustard

SEASONAL ENTRÉES

Garlic & Rosemary Roasted Turkey Breast
Roasted Garlic Turkey Jus • Cranberry Mostarda

Pan-Seared Florida Yellowtail Snapper Meunière
Brown Butter • Capers • Lemon • Italian Parsley
Herb Basmati Rice

Port Wine-Braised Lamb Shoulder
Rosemary Jus • Roasted Pearl Onions • Fresh Thyme

CARVING STATION

Salt & Herb Crusted Prime Rib of Beef
(Chef Attended)
Cabernet-Rosemary Jus • Creamy Horseradish

HOLIDAY SIDES

Potato Dauphinoise
Gruyère • Fresh Thyme

Brown Butter Roasted Brussels Sprouts
Chestnuts • Crispy Pancetta

Charred Jumbo Asparagus & Rainbow Carrots
Confit Garlic • Brown Butter • Lemon Zest

Creamy Parmesan & Mascarpone Polenta
Brown Butter • Fresh Thyme

Truffle Macaroni & Cheese
Parmesan Herb Breadcrumbs

DESSERT DISPLAY

Apple Walnut Bread Pudding
Bourbon Caramel

Chocolate Bûche de Noël

Mini Key Lime Tartlets

White Chocolate Cranberry Panna Cotta
(Gluten Free)
Vanilla Bean • Cranberry Compote

Christmas Cookie Display

CHEF ATTENDED DESSERT STATION

Cherries Jubilee Station
Vanilla Bean Gelato

FOR THE LITTLE ONES

Chicken Fingers
Mac & Cheese
French Fries
Cheese Pizza
BBQ Sauce • Honey Mustard • Ranch