

Christmas Day Brunch 2026

DISPLAYS

ARTISANAL CHEESE TILES

With roasted nuts, fruit pastes, fresh and dried fruit and crackers

SEASONAL CUT FRUIT

with honey-yogurt dip

SEAFOOD DISPLAY

CHILLED COCKTAIL SHRIMP

CHIILED AND SLICED SMOKED SALMON

BAKED OYSTERS

with shallot-herb butter and prosciutto

Accompaniments: traditional cocktail sauce, dill cream cheese, lemon wedges, hot sauce and garlic crostini

BAY SHRIMP SALAD

with roasted corn, charred tomato salsa and fresh herbs

SALADS

SPINACH SALAD

with candied pecans, pickled onion, roasted tomatoes, choice of dressing

ROASTED BUTTERNUT SALAD

with curly kale, pomegranate vinaigrette

COUSCOUS SALAD

with roasted vegetables and agrodolce on arugula

MADE TO ORDER ENTRÉES

PORK SCHNITZEL

with fried potato strings

BEEF MEDALLIONS AU POIVRE

with crispy onion straws

HEARTY MAC AND CHEESE

with an array of toppings and mix-ins

CARVED

DEEP FRIED TURKEY BREAST

with herb gravy and cranberry-orange relish

ROSEMARY-GARLIC STUDDERD PRIME RIB OF BEEF

with natural jus and horseradish cream

BOURBON-FIG STUFFED PORK LOIN

with apricot chutney

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FROM THE BUFFET

MAPLE GLAZED CARROTS

BROCCOLI CASSEROLE
with white cheddar and crumb topping

GREEN BEAN ALMONDINE

BROWN BUTTER MASHED POTATOES

MOLASSES WHIPPED SWEET POTATOES

ASIAGO-MUSHROOM RISOTTO

TUSCAN-BRICKED CHICKEN
with rosemary, garlic, thyme

BUTTERNUT SQUASH BISQUE
with sage-maple croutons

BREAKFAST STATION

OMELETS MADE TO ORDER
Your choice of Whole Eggs or Egg Whites
Toppings: pepper, onions, swiss, feta, cheddar, bacon, ham, sausage,
spinach, mushroom, tomato, artichokes

SEASONED PORK SAUSAGE PATTIES

APPLEWOOD SMOKED BACON

SMOKED CHEDDAR BISCUITS
with pepper gravy

RED VELVET FRENCH TOAST
with cream cheese drizzle and warm maple syrup

GOURMET BREAKFAST BREADS, ASSORTED DANISH, MINI MUFFINS

SEASONAL CUT FRUIT AND BERRIES

DESSERT

CHEF'S SELECTION OF HOLIDAY DESSERTS

Lanier Islands