



1609

BAR & RESTAURANT



Christmas Day Buffet Dinner

Sunday, December 25th

**Two Seating Times:
5:30pm & 8pm**

**Dinner buffet with all
your favorites!**

**Add to your celebration with
free-flowing champagne.**

\$82 Dinner Buffet

**\$50 Kids Buffet Dinner
[age 4 - 12] (kids under 4 eat free)**

\$125 Champagne Buffet

\$245 Ruinart Buffet

SOUP

Caramelized Pumpkin Soup (GF)
– *Chopped Bacon, Crispy Chestnut*

SALAD

Festive Greens (V)(GF)
– *Poached Cranberries, Broken Feta (On Side), Marinated Kalamata, Roasted Artichoke, Champagne Dressing*

Grilled Peach & Arugula Salad (GF)
– *Blue Cheese, Spicy Candied Pecans*

Creamy Cranberry
– *Crushed Pineapple, Marshmallow, Roasted Pine Nut*

Charred Corn Salad
– *Fresh Corn, Queso Fresco, Tomatoes, Cilantro, Pickled Chili, Vinaigrette*

Roasted Sweet Potato Salad (GF)
– *Baby Peas, Honey Mustard, Garlic Mayo*

SEAFOOD / CEVICHE BAR ON ICE (GF)

– *Poached Tiger Shrimp, Mussels, Clams, Tuna, Wahoo
Cocktail Sauce, Remoulade, Lemon, Tabasco, Romesco*

Grilled Snapper (GF)
– *Diabla Salsa, Chimichurri*

CARVERY

Roasted Turkey
– *Sage Stuffing, Cranberry Compote*

Roast Rib Eye Beef (GF)
– *Chimichurri, Red Wine Jus*

Glazed Ham (GF)
– *Honey Mustard Glaze*

SIDES

Caramelised Onions & Brussel Sprouts (V)(GF)

Glazed Local Carrots & Fresh Beans (V)(GF)

Cheesy Potato Gratin (GF)

Mac & Cheese

Cassava Pie (GF)

DESSERTS

Pumpkin Cheesecake | Chocolate Pecan Pie

Lemon Tart | Apple Crumble

Brownie (GF) | Ginger Rum Cake | Christmas Cookies

**(V) Vegetarian | (GF) Gluten Free
(VG) Vegan**

*17% gratuities will be added to the
menu price listed.*

*Consumption of raw or under-cooked meats
can present a potential health risk.*

*If you have any intolerances or specific diet,
please ask your waiter for guidance.*