# Thanksgiving Binner Buffet

#### Thursday, November 27th

Reservations available for Town Hall 4PM & 6:30PM & Carysfort Ballroom 4:30PM & 7PM Adults: \$85++pp; Ages 5 – 11: \$45++pp; Children ages 4 and under: Complimentary

#### **SALADS**

Tri Color Shaved Carrots
Cilantro, Basil, Scallions, Golden Raisins, Toasted Sesame Dressing

Brussel Sprout & Tuscan Kale Smoked Almonds, Parmesan Ribbons, Dried Cranberries, White Balsamic

Wild Mushroom and Farro Radicchio, Flat Leaf Parsley, Crispy Shallot Rings, Barrel Aged Sherry Vinaigrette

Roasted Cauliflower Medjool Dates, Red Onion, Parsley, Tahini, Lemon, Cider Vinegar, Za Atar

Baby Gem Lettuce Roasted Squash. Crumbled Goat Cheese, Honey Crisp Apple, Maple Dijon Vinaigrette

Seasonal Fruit Display

#### SEAFOOD DISPLAY

Stone Crab Claws
Poached Jumbo Shrimp Cocktail
East and West Coast Oysters
on the Half Shell

Steamed Cold Water Lobster Tails

Served with Cocktail Sauce, Orange-Mustard Sauce, Shallot Mignonette, Fresh Lemons, Tabasco, Drawn Butter

#### ALL THE TRIMMINGS

Herb Roasted Turkey Breast Turkey Gravy. Cranberry Orange Sauce

Grilled Prime Beef Strip Loin Black Truffle Jus, Bearnaise, Fresh Rolls

#### **SOUPS**

Roasted Kabocha Squash Soup Red Curry, Coconut Milk, Kaffir Lime Leaves

Creamy Parsnip Soup White Miso

Wild Mushroom Soup Crème Fraiche, Thyme

Toppings: Toasted Pumpkin Seeds, Crispy Leeks, Garlic Brioche Croutons, Fresh Chives, Crème Fraiche, Shaved Parmesan, Wild Rice, Smoked Bacon, Toasted Hazelnuts, King Crab Meat

#### **BEVERAGES**

Iced Tea, Lemonade, Roasted Coffee, Decaf & Hot Tea Additional Beverages available for purchase

#### **HOT BUFFFT**

Herb Roasted Turkey Breast & Turkey Leg Confit Turkey Gravy, Cranberry and Orange Sauce

Traditional Sourdough Herb Stuffing Whipped Buttermilk Mashed Potatoes

Candied Sweet Potatoes
Cinnamon, Brown Sugar, Honey

Steamed Green Beans Sweet Creamy Butter, Dill

Sweet Corn Casserole

Aged Cheddar Cheese, Corn Bread Crumbles

Roasted Baby Carrots Maple Butter, Honey Bee Pollen

Assorted Breads
Crackers, Lavash Crackers

#### **KIDS BUFFET**

Roasted Turkey
Gravy
Chicken Pot Pie
Chicken Fingers
Mashed Potatoes
Steamed Broccoli
Mac & Cheese
Ritz Crackers
Oreo Dirt Pudding
Honey Vanilla Mini Cupcakes

## DESSERTS Pumpkin Pie

Pecan Pie
Apple Pie
Salted Caramel Chocolate Roll
Brown Butter Peach Blondies
Pumpkin Bread Pudding
Vanilla Bean Ice Cream
Pecan Brownies
Cranberry Crumble Cheesecake
Sweet Potato Pie Verrine

Lemon-Blueberry Whoopie Pies
Chocolate Chip Cookies

# Christmas Eve Vinner Buffet

#### Wednesday, December 24th

Carysfort Ballroom | Reservations available at 4:30PM & 7PM Adults: \$85++pp; Ages 5 – 11: \$45++pp; Children ages 4 and under: Complimentary

#### **COLD BUFFET**

#### Wedge Salad

Smoked Nueske Bacon, Grape Tomatoes, Point Reyes Blue Cheese, Herb Ranch Dressing

#### Citrus Salad

Assorted Oranges, Shaved Fennel, Baby Arugula, Italian Honey, Chardonnay Vinaigrette

#### Roasted Acorn Squash

Mixed Greens, Pomegranates, Crumbled Goat Cheese, Candied Walnuts, Balsamic Fig Dressing

#### Shaved Brussel Sprouts and Tuscan Kale Salad

Garlic Croutons, Shaved Parmesan Cheese, Lemon Vinaigrette

#### Wild Rice

Red Quinoa, Dried Cranberries, Scallions, Roasted Butternut Squash, Cinnamon Vinaigrette

#### **SOUPS**

Chicken Noodle Lobster Bisque

#### SEAFOOD DISPLAY

Maine Lobster Tails Stone Crab Shrimp

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Oysters

Served with Cocktail Sauce, Orange-Mustard Sauce, Shallot Mignonette, Fresh Lemons, Mini Tabascos

#### **HOT BUFFET**

Twice Baked Cheddar and Chive Potatoes

Creamed Spinach

Steamed Haricot Vert

Herb Butter, Sea Salt

Crab Stuffed Jumbo Shrimp

Sundried Tomato, Butter

Filet of Beef

Petite Herb Salad, Green Peppercorn Sauce

#### CARVING STATION

#### Roasted Turkey

Traditional Stuffing, Mashed Potatoes, Turkey Gravy, Cranberry Sauce

#### Domestic Rack of Lamb

Cucumber Mint Relish, Natural Jus

#### **Bread Basket**

Lavosh Crackers, Milk Rolls, Mini Corn Muffins, Grissini, Butter

#### KIDS BUFFET

Chicken Fingers

Ketchup, BBQ Sauce

**Beef Sliders** 

Waffle Fries

Creamy Mac 'n' Cheese

Green Beans

Caesar Salad

Sliced Watermelon

#### **DESSERTS**

Red Velvet Cookies • French Macarons

Peppermint Mocha Panna Cotta

Christmas Tree Brownie Lollipops

Panettone Eggnog Bread Pudding

Nutmeg Baileys Anglaise

Cranberry Cheesecake · Tiramisu Verrines

Christmas Chocolate Bark

Gingerbread Blondies

Buche de Noel

Yule Log Cake

#### **BEVERAGES**

Iced Tea, Lemonade, Roasted Coffee & Hot Tea



# Christmas Bay Binner Buffet

#### Thursday, December 25th

Carysfort Ballroom | Reservations available at 4:30PM & 7PM Adults: \$85++pp; Ages 5 – II: \$45++pp; Children ages 4 and under: Complimentary

#### **COLD BUFFET**

Apple, Fennel and Arugula Salad

Honey Crisp Apples, Candied Walnuts, Champagne Vinaigrette

Green Lentil Salad

Carrots, Parsnips, Fresh Herbs, Smoked Bacon, Cracked Pepper, Dijon Dressing

Baby Red Beets

Arugula, Red Onion, Blood Oranges, Goat Cheese, Poppyseed Dressing

Radicchio and Roasted Squash Salad

Dried Cranberries, Red Quinoa, Shaved Parmesan, White Balsamic

Roasted Cauliflower

Golden Raisins, Flat Leaf Parsley, Faro, Garam Masala Vinaigrette

Chef's Selection of Meats & Cheeses

Pate en Croute, Cornichons, Grainy Mustards, Olives, Nuts, Preserves, Grissini, Baguette, Crackers

#### SFAFOOD DISPLAY

Canadian Lobster Tails Stone Crab Claws Jumbo Shrimp Cocktail East and West Coast Oysters

Served with Cocktail Sauce, Orange-Mustard Sauce, Green Apple Mignonette, Fresh Lemons, Mini Tabascos

#### HOT BUFFET

Coquilles St. Jacques

Jumbo Sea Scallops, Mushrooms, Parmesan Cream, Herbed Bread Crumbs

**Braised Beef Short Ribs** 

Smoked Bacon, Pearl Onions, Shiitake Mushrooms, Scallions

Stuffed Chicken Breast

Spinach, Brie, Cranberries, Natural Pan Jus

Maple Glazed Baby Carrots

**Roasted Brussel Sprouts** 

Wild Mushroom Wheatberry Risotto

**Buttermilk Idaho Mashed Potatoes** 

#### **SOUPS**

Potato Leek Soup

Black Truffle Croutons

**Butternut Squash Soup** 

#### **CARVING STATION**

Prime Rib of Beef

Au Jus, Horesradish, Horesradish Cream

Hickory Smoked Ham

Mustard, Cheddar Cheese Biscuits

Salmon Wellington

Spinach, Artichoke, Puff Pastry, Pickled Mustard Seed Butter

**Bread Basket** 

Lavosh Crackers, Milk Rolls, Mini Corn Muffins, Grissini, Butter

#### KIDS BUFFET

Caesar Salad · Mini Meatballs

Potato Wedges · Chicken Fingers

Broccoli · Parmesan Bread Sticks

Penne Pasta

Marinara & Alfredo Sauce

#### **DESSERTS**

Molasses Cookies · Petit Fours

Pistachio Cream Puffs · Smores Pie

Sticky Toffee Pudding • Chocolate Cheesecake

Peppermint Mocha Panna Cotta

Christmas Chocolate Bark

Chocolate-Raspberry Cake

#### **BEVERAGES**

Iced Tea, Lemonade, Roasted Coffee, Decaff & Hot Tea Additional Beverages available for purchase



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# Starlight Vinner Buffet & Trapeze Show

## Sunday, December 28th

Field at Four Corners | Reservations available at 6PM & 8PM Trapeze Shows at 7PM and 8:30PM

Adults: \$80++pp; Ages 5 – 11; \$40++pp; Children ages 4 and under: complimentary

### TAQUERÍA STATION

#### **Taco Station**

Soft Corn Tortillas with Fillings: Slow-Braised Barbacoa Beef with Smoky Ancho Salsa Crispy Baja Fish with Lime Crema, Pickled Slaw

#### **Elote Cups**

Roasted Corn with Chili-lime Crema, Cotija and Hot Cheeto Dust

#### Street Quesadillas

Mini Folded Quesadillas with Oaxaca Cheese and Salsa Trio

#### Spanish Rice

Fluffy, Tomato-scented Rice with Peppers and Cilantro

#### SMOKEHOUSE BBQ STATION

Classic Caesar Salad

#### Sliders

Mini Brisket, Pulled Pork, and Jackfruit BBQ Sliders with Crunchy Slaw

#### Mac & Cheese

Creamy Mac with Cheese Dust and Crunchy Toppings Bar: Fried Onions, Bacon Bits, Hot Sauce

#### Streetwise Roasted Vegetables

Charred Seasonal Vegetables: Broccoli, Bell Peppers, Zucchini, Carrots with Smoky Chipotle Glaze and Fresh Herbs

# INDIAN STREET FOOD STATION

#### **Curry Bowls**

Choice of: Butter Chicken and Chickpea Chaat Curry

#### Basmati Rice

#### Vegetable Samosas with Chutney

Crisp, Spiced Pastry Triangles served with Tamarind and Cilantro-mint Chutney

#### Naan & Street Bread Bar

Garlic Naan, Chili Cheese Kulcha

#### Indian Street Salad

Cucumber, Tomato, Red Onion, Radish, and Chickpeas with Lemon, Cilantro and Chaat Spices

#### **KIDS BUFFET**

#### Chicken Fingers

Ketchup, BBQ Sauce

**Broccoli** 

Fruit Salad

Shoestring Fries

**Butter Noodles** 

#### **DESSERTS**

Tres Leches Cake

Dulce de Leche Flan

Chocolate Chip Cookies

Mini Red Velvet Whoopie Pie

S'mores Tart

Cinnamon Rice Pudding Verrine

#### **BEVERAGES**

Iced Tea, Lemonade, Roasted Coffee, Decaf & Hot Tea



# Pancake Breakfast

## Tuesday, December 30th

Everglades Room & Patio | Reservations available from 9-11am Adults: \$40++pp; Ages 5 – 11: \$20++pp; Children ages 4 and under: Complimentary



#### **COLD BUFFET**

Fresh Fruit Display

**Bakeshop Selection** 

Traditional & Multigrain Croissants & Danishes with Ocean Reef Preserves and Sweet Cream Butter

Assorted Mini Muffins

#### **HOT BUFFET**

**Smoked Bacon** 

Fluffy Scrambled Eggs

**Potato Pancakes** 

#### PANCAKES COOKED TO ORDER

**Buttermilk** 

Coconut

Gluten Free Corn (GF)

#### PANCAKE TOPPINGS

Sliced Bananas • Strawberries • Blueberries
Shredded Coconut • Chocolate Chips • Nutella
Whipped Cream • Cinnamon • Fruit Compote
Maple Syrup • Whipped Butter • Honey
Sprinkles • Assorted Crushed Nuts

#### **BEVERAGES**

Key West Sunrise Juice

Orange, Carrot, Tangerine, Pineapple, Turmeric (GF)

Strawberry-Banana Smoothie

Fresh Orange Juice and Grapefruit Juice, Iced Tea, Lemonade, Roasted Coffee, Decaf & Hot Tea



# Starlight Vinner

## Tuesday, December 30th

Marlin Beach | Reservations available from 5-7PM Adults: \$70++pp; Ages 5 – 11: \$30++pp; Children ages 4 and under: complimentary DRIVE IN SUPER BINGO BEGINS AT 7PM IN EXECUTIVE OFFICE PARKING LOT

#### **COLD BUFFET**

#### Chopped Vegetable Salad

Baby Gem, Cherry Tomatoes, Garbanzo Beans, Red Onion, Aged Provolone Cheese, Red Wine Vinaigrette

#### Cheese Tortellini Salad

Marinated Artichokes, Black Olives, Feta Cheese, Lemon Vinaigrette

#### Compressed Cantaloupe Salad

Mint, Baby Arugula, Pistachio Nuts, Shaved Fennel, Prosciutto Vinaigrette

#### Panzanella Salad

Heirloom Tomatoes, Cucumber, Red Onion, Basil, Sourdough Croutons

Seasonal Fruit Display

#### **ACTION STATION**

#### Polenta Boards

Creamy Parmesan Polenta, Braised Beef Cheeks, Golden Raisins, Toasted Pine Nuts, Flat-leaf Parsley

#### Muffuletta Carving Station

Salami, Ham, Mortadella, Aged Provolone, Mozzarella, Central Grocery Olive Salad

#### **HOT BUFFET**

#### Chicken Milanese

Baby Arugula, Heirloom Cherry Tomatoes, Shaved Parmesan, Grilled Lemon

#### Pan-Roasted Cod

Roasted Tomatoes, Capers, Black Olives, Oregano

#### Four-Cheese Lasagna

Garlic Ricotta, Semolina Pasta, Tomato-basil Marinara

Herb-Roasted Fingerling Potatoes

Grilled Portobello Mushrooms

Cipollini Onions

#### KIDS BUFFET

Chicken Fingers

Ketchup, BBQ Sauce

Mozzarella Sticks

Marinara

Penne Pasta

Butter, Parmesan

Caesar Salad

#### **DESSERTS**

Mini Brookies

Fresh Strawberries & Chantilly Shooters

Coconut Layered Cake

Assorted Cake Pops

Cinnamon Cookies

**Chocolate-Peanut Butter Tarts** 

Turtle Cheesecake

#### **BEVERAGES**

Iced Tea, Lemonade, Roasted Coffee, Decaf & Hot Tea



# New Year's Eve Buffet

### Wednesday, December 31st

Reservations available for Palm Court 6:30PM & 9PM & Carysfort Ballroom 6PM & 8:30PM Adults: \$195++pp; Ages 5-11: \$55++pp; Children ages 4 and under: Complimentary

#### COLD BUFFFT

#### Champagne-Poached Baby Pears

Gorgonzola Crumbles, Candied Walnuts, Baby Arugula, Honey-vanilla Vinaigrette

#### Winter Citrus & Shaved Fennel Salad

Avocado, Edamame, Shaved Radish, Yuzu Vinaigrette

#### Baby Carrots & Fresh Herbs

Cilantro, Mint, Lime, Mustard Seeds, Extra Virgin Olive Oil

#### Grilled Beets & Garden Herbs

Basil, Chives, Dill, Red Onion, Pomegranate Molasses Caramel, Cracked Pepper

## Toasted Wheatberries & Roasted Butternut Squash

Tuscan Kale, Cranberries, Sherry-maple Vinaigrette

#### SEAFOOD BOAT

Maine Lobster Tails • Jumbo Shrimp Stone Crab Claws • King Crab Legs East and West Coast Oysters

Served with Cocktail Sauce, Orange-Mustard Sauce, Chardonnay-Pear Mignonette, Fresh Lemons, Mini Tabasco

#### PASTA STATION

#### Peking Duck Wonton

Tea-smoked Consommé, Beech Mushrooms, Scallions, Sesame

#### Sweet Potato Mezzaluna

Parmigiano-Reggiano Cream, Sage Pesto, Crispy Leek Threads

#### **HOT BUFFET**

#### Miso-Glazed Sea Bass

Snap Peas, Preserved Shiitake Mushrooms, Scallions, Sesame Seeds

#### Stuffed Lobster Tails

Shrimp, Crab, Butter Cracker, Parmesan Cheese. Chives

#### Wildflower Honey-Roasted Chicken

Brown Butter Roasted Sunchokes, Sunflower Seed Granola

#### Oysters Rockefeller

Spinach, Parmesan, Garlic

#### Double-Baked Aged Cheddar Potatoes

#### Steamed Haricot Vert

Olive Oil, Lemon, Sea Salt

#### **DESSERTS**

Prosecco-Strawberry Verrine

Chocolate-Raspberry Cheesecake

**Chocolate Covered Strawberries** 

Pistachio Cream Puffs

Crème Brulee

Chocolate, Classic, Pistachio

Espresso Martini Verrine

Lemoncello Mousse Layered Cake

**Biscoff Verrines** 

Mini Tiramisu Tarts

2026 Decorated Cookies

**Guava Cake Pops** 

Mini Mango Cheesecakes

#### **CARVING STATION**

#### Black Garlic-Crusted Ahi Tuna

Warm Soy-truffle Vinaigrette, Pickled Daikon, Compressed Cucumber

#### Whole Roasted Ras el Hanout Cauliflower

Tahini Hummus, Toasted Pine Nuts, Golden Raisins, Lemon Relish, Flat-leaf Parsley

#### Roasted Beef Tenderloin

Porcini Mushroom Arancini, Smoked Bacon Demi-glace, Hazelnut Praline Crunch

#### **BEVERAGES**

Iced Tea, Lemonade, Roasted Coffee, Decaf & Hot Tea

Additional Beverages available for purchase

#### **KIDS BUFFET**

Chicken Fingers

Ketchup, BBQ sauce

Mini Beef Sliders

Creamy Mac & Cheese

Ritz Crust

Sautéed Green Beans

Cheese Ravioli

Marinara, Parmesan

Caesar Salad

Fresh Fruit Display

# Low Country Boil

## Thursday, January 1st

Marlin Beach  $\mid$  Reservations available at 6PM Adults: \$60++pp; Ages 5 – II: \$30++pp; Children ages 4 and under: complimentary

#### **COLD BUFFET**

Coleslaw with Cider Vinegar Dressing

Creamy Potato Salad Celery, Hard Boiled Eggs

Cucumber and Dill Salad Shaved Red Onions

Black Eyed Peas

Tomato, Smoked Bacon, Red Wine Vinaigrette

Green Beans Kidney Beans, Garbanzo Beans, Red Onion, Mustard Vinaigrette

#### **HOT BUFFFT**

She-Crab Soup

Crab and Corn Fritters
Tabasco Aioli

Shrimp and Grits

Corn Meal Crusted Catfish
Remoulade Sauce

Southern Collard Greens

Hoppin John Black Eyed Peas with Rice

Smothered Chicken Thighs with Corn Succotash

#### **ACTION STATION**

Old Bay Boiled Jumbo Shrimp Corn on the Cob, Red Potatoes, Andouille Sausage. Grilled Lemon. Drawn Butter

#### KIDS BUFFET

Chicken Fingers Ketchup, BBQ Sauce

Fish Fingers

**Sweet Potato Fries** 

Penne Pasta Bolognese Sauce

Fruit Salad

#### **DESSERTS**

Mini Pecan Pie

Banana Pudding Cups

Lemon Chess Pie

Peach Cobbler

Gooey Butter Cake

#### **BEVERAGES**

Iced Tea, Lemonade, Roasted Coffee, Decaf & Hot Tea

