

SEAFOOD BUFFET

NOVEMBER 26, 2026

SOUPS

BUTTERNUT SQUASH SOUP *(GF)*

SHRIMP BISQUE *(GF)*

SALADS

CLASSIC CAESAR

SHAVED FENNEL & APPLE SALAD *(GF)*

CAULIFLOWER SALAD *(GF)*

DISPLAYS

SMOKED SALMON

CHARCUTERIE BOARD

FRUIT PLATTER

WHIPPED FETA *(GF)*
honey, thyme, lemon roasted grape

TROPICAL SHRIMP CEVICHE *(GF)*

VEGETABLE CRUDITÉ
pita bread

KALE CHIPS *(GF)*

OYSTER & CAVIAR BAR

EAST & WEST COAST OYSTERS
Champagne Mignonette

PADDLEFISH, HACKLEBACK, IKURA CAVIAR
blini, chips, crème fraiche, chive, shallot, egg

RAW BAR *(GF)*

cocktail sauce, key lime mustard, warm clarified butter

SNOW CRAB

LOBSTER CLAWS

SHRIMP COCKTAIL

LARGE STONE CRAB

CARVING STATION

SMOKED HAM *(GF)*
spiced pineapple glaze

PRIME RIB *(GF)*
rosemary au jus, horseradish crème

SUSHI BAR

ginger, soy, wasabi

CHEF CHRISTIAN SIGNATURE MAKI

VARIETY TEMAKI ROLLS

JAPANESE CEVICHE

SASHIMI & NIGIRI

SIDES

MASHED POTATO *(GF)*

SWEET POTATO *(GF)*
candied pecan, toasted marshmallow

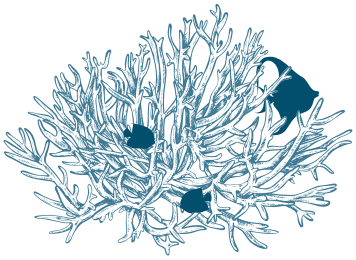
CORNBREAD STUFFING

GREEN BEANS *(GF)*
bacon lardons

ENTRÉES

TURKEY DINNER
potato puree, cornbread stuffing, green beans, cranberry

MAINE LOBSTER TAILS BROILED
1lb lobster, lemon, parsley, white wine



SEAFOOD BUFFET

NOVEMBER 28, 2026

SOUPS

TOM KHA GAI

MISO

SALADS

ZEN GARDEN *(GF)*
tatsoi, Asian greens, daikon, cucumber, tomato, sesame dressing

THAI RAINBOW SALAD *(GF)*

CHILLED CUCUMBER SALAD *(GF)*

JAPANESE CAESAR SALAD

DISPLAYS

CRISPY EGG ROLL
Asian dipping sauces

PORK POT STICKERS

DYNAMITE PRAWN TOAST *(GF)*

KOREAN BANCHAN *(GF)*

JAPANESE SALMON CARPACCIO *(GF)*

SMOKED SALMON *(GF)*

TROPICAL FRUIT PLATTER *(GF)*

CHARCUTERIE BOARD

OYSTER & CAVIAR BAR

EAST & WEST COAST OYSTERS
Champagne mignonette, Lemon

PADDLEFISH, HACKLEBACK, IKURA CAVIAR
crème fraiche, chive, shallot, blini, chips

CARVING STATION

PRIME RIB *(GF)*

RAW BAR *(GF)*

key lime mustard, cocktail sauce

JUMBO SHRIMP

LARGE STONE CRAB

SNOW CRAB LEGS

SUSHI BAR

ginger, soy, wasabi

CHEF CHRISTIAN SIGNATURE MAKI

VARIETY TEMAKI ROLLS

JAPANESE CEVICHE

SASHIMI & NIGIRI

SIDES

WOK CHARRED GREEN BEANS *(GF)*
tofu-tahini crema, chili crunch

JASMINE RICE *(GF)*

VEGETABLE FRIED RICE *(GF)*

CAULIFLOWER BITES *(GF)*

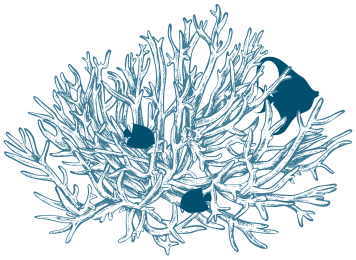
ENTRÉES

1IB WHOLE BROILED LOBSTER *(GF)*
brown butter ponzu

MISO COD *(GF)*
soy glaze, sesame, scallion, pickled ginger

ORANGE CHICKEN
wok charred, orange glazed chicken, sesame, green onion

VEGETABLE CHOW MEIN
shredded cabbage, carrot, bell pepper, egg noodles, black garlic shoyu



SEAFOOD BUFFET

DECEMBER 5, 2026

SOUPS

SHRIMP BISQUE

MISO

SALADS

ZEN GARDEN *(GF)*
tatsoi, Asian greens, daikon, cucumber, tomato, sesame dressing

SINGAPORE LONGEVITY SALAD *(GF)*

CHILLED CUCUMBER SALAD *(GF)*

MANDARIN CHICKEN SALAD

DISPLAYS

VIETNAMESE SPRING ROLL
Asian dipping sauces

CREAM CHEESE RANGOON

PEKING DUCK POT STICKERS

KOREAN BANCHAN *(GF)*

BEEF TATAKI *(GF)*

SMOKED SALMON *(GF)*

TROPICAL FRUIT PLATTER *(GF)*

CHARCUTERIE BOARD

OYSTER & CAVIAR BAR

EAST & WEST COAST OYSTERS
Champagne mignonette, Lemon

PADDLEFISH, HACKLEBACK, IKURA CAVIAR
crème fraiche, chive, shallot, blini, chips

CARVING STATION

PRIME RIB *(GF)*

RAW BAR *(GF)*

key lime mustard, cocktail sauce

JUMBO SHRIMP

LARGE STONE CRAB

SNOW CRAB LEGS

SUSHI BAR

ginger, soy, wasabi

CHEF CHRISTIAN SIGNATURE MAKI

VARIETY TEMAKI ROLLS

JAPANESE CEVICHE

SASHIMI & NIGIRI

SIDES

WOK CHARRED GREEN BEANS *(GF)*
tofu-tahini crema, chili crunch

JASMINE RICE *(GF)*

VEGETABLE FRIED RICE *(GF)*

YAKI UDON *(GF)*

ENTRÉES

1IB WHOLE BROILED LOBSTER *(GF)*
key lime butter sauce

MISO COD *(GF)*
soy glaze, sesame, scallion, pickled ginger

GENERAL TSO CHICKEN
crispy chicken, hoisin, sambal, ginger, sesame, green onion

VEGETABLE CHOW MEIN
shredded cabbage, carrot, bell pepper, egg noodles, black garlic shoyu