
HOLIDAY BUFFET

March 30, 2024

SOUP

Lobster Bisque

New England Clam Chowder

Artisanal Breads, Whipped Butter, Chutney

RAW BAR

XL Stone Crab Claws

Key West Pink Chilled Shrimp

Alaskan Snow Crab Legs

East And West Coast Oysters

Key Lime Mustard, Cocktail Sauce, Champagne Mignonette, Lemon

CAVIAR BAR

Hackleback, Paddlefish, American Sturgeon

Crème Fraiche, Chopped Egg, Shallot, Capers, Brioche

SUSHI & CEVICHE BAR

Red Snapper Ceviche
avocado, cucumber, yuzu

Tuna Crudo
black garlic aioli, crispy wonton

Sushi
spicy tuna roll, california roll, tempura shrimp

Sashimi
salmon, yellowfin tuna, wahoo, hamachi

Pickled Ginger, Wasabi, Soy Sauce

FRUIT & CHEESE

Artisanal Domestic and Imported Cheese

Seasonal Fruit Display, Assorted Berries, Local Exotic

Assorted Chutneys, Dried Fruit, Bread Crisps



HOLIDAY BUFFET

SMOKED & CURED

Smoked Salmon
cream cheese, caper, red onion

Smoked Fish Dip
pickled vegetables, baguette

Beet Cured Salmon
marble rye toast, crème fraîche

Chef Ian's Seasonal Terrine
caperberry, cornichone, spicy mustard

SALAD BAR

Caesar Salad
anchovy, lemon, crouton

Spring Salad
*artisan greens, peas, carrots, radish, beets, fennel, farm eggs,
lemon vinaigrette*

Bacon Salad
romaine, spinach, red onions, blue cheese dressing, milk bread croutons

Greek Grains
*farro, tomato, cucumber, sun-dried tomato, Moroccan olives, sumac onion,
red bell peppers, feta cheese, oregano*

HOT PLATES

Slow Roasted Prime Rib
loaded baked potato, haricot vert, horseradish cream, au jus

Poached Lobster Tail
tomato risotto, basil pesto

Oscar Salmon
jasmine rice, asparagus, crab meat, classic hollandaise

Miso Seabass
lobster fried rice, sweet soy

