



G A R D E N G R O V E

CHRISTMAS DAY BUFFET 2017

STARTERS

CLAM CHOWDER
ROASTED TOMATO SOUP

FRESHLY BAKED ARTISAN ROLLS & SPREADS

HAND CRAFTED CHEESE AND CHARCUTERIE BOARD WITH DRIED FRUIT, NUTS AND GOURMET
MUSTARDS

ASSORTMENT OF THE CHEFS FAVORITE SALAD TOPPINGS WITH ORGANIC GREENS AND
LETTUCES

SMOKED SALMON STATION WITH ACCOUTREMENTS AND HOUSE MADE LAVASH

CARVING STATION

SMOKED HAM, CARAMELIZED FENNEL & APPLE

SLOW ROASTED PRIME RIB, AU JUS, HORSERADISH CRÉME

MAINS

SEARED CHICKEN, POTATO SILK, CHICKEN GRAVY

36 HOUR SHORT RIB, CHARRED NAPA CABBAGE, HORSERADISH BEURRE MONTE

GARLIC GNOCCHI, PORCHETTA, KALE, BROWN BUTTER

SEARED GROUPER, WHITE BEAN SILK, BASIL VELOUTÉ

RISOTTO CON FUNGHI

ROASTED NEW CROP POTATO

GREEN BEAN ALMANDINE

CARAMELIZED CARROTS, CANDIED PECANS, CIPOLLINI ONION

DESSERTS

ASSORTMENT OF PETITE PASTRIES AND DESSERTS

FOR THE LITTLE ONES

PENNE ALFREDO
CHICKEN FINGERS
TATER TOTS
DAILY VEGETABLE

ADULTS \$41.99 CHILDREN \$19.99