



Christmas Luncheon Buffet

December 17-21

Make Reservations :
876-929-9000

Salad

Baby arugula with shaved radish and
balsamic reduction vinaigrette
OR
Oven roasted beet salad with candied walnuts
and goat cheese crumble

Soup

Gungo Peas Soup
OR
Lobster Bisque

Appetizers

Lump crab cakes with sweet Thai chili remoulade
Spears of asparagus wrapped in asiago cheese
and Iberico de hamone

Entree

Braised chicken "Coq Au Vin" with red wine, cream,
mushrooms, slab bacon and onions
served atop buttered egg noodles
Slow roasted "Boeuf à la mode" with rustic cut seasonal
vegetables served with house made au jus
and horseradish creme fraiche

Pan seared shrimp with brown butter sauce
served atop butternut squash puree
and crisp sage garnish

Honey glazed bone in ham with pineapple rings

Sides

Green bean almandine with toasted almond slivers,
garlic and butter

Roasted herb potatoes
with fresh rosemary and thyme

Gungo rice and peas

Dessert

Christmas Cake with rum butter sauce
Crème Brulee
Chocolate Mousse Cake

Buffet is inclusive of 1 soup, 1 salad,
choice of 3 or 4 meats, sides and choice of dessert

Prices per person:

Four (4) meat: \$4200.00

Three (3) meat: \$3760.00

*Prices are subject to
16.5% Government Tax & 10% Service Charge*