

Christmas Day Feast

Catalina Kitchen from 1:00 p.m. to 10 p.m.

Entrees

Adults \$85.00

Free for Children 1 to 4 | Children 5 to 10 \$32.00

Cold & Soup Buffet Only

Adults \$48.00

Children 1 to 4 free | Children 5 to 10 \$ 32

Appetizers

Pastrami Style

Smoked Salmon

Smoked Trout

With assorted Condiments, diced Red Onions, Tomato fine diced, creamed Horseradish, Capers, fine sliced Chives, Honeyed Creole Mustard, capers, cream cheese

Seafood

Peel and Eat Shrimp, Oysters, Crab claws
Lemons, Joe Mustard Sauce & Cocktail Sauce

Salad Station

Four Kinds of Organic Greens

Three Holiday Salads

Charcuterie & Cheese Station

California Cheese Board (8 kinds)

House Made Jams & Chutneys, Dried Fruit, Nuts

Individual Seasonal Fruit & Berry Display in Asian Steamer Basket, Banana Leaves

Prosciutto, Speck, Salamis

Selection of House Made Terrines

Rustic Country Bread, Crostini,

Soup

California Wild Chestnut Soup

Ala carte Menu Offerings (Included in Price)

Crispy Berkshire Pork Belly & Pork Loin, Champagne Braised Napa Cabbage,
Black Forest Semolina Knoedel, Double Bock & Honey Sauce

Roasted White Edem Goose

Apricots - Pecan + Brioche Dressing, Braised Brussels Sprouts
Juniper Berry - Balsamic & Port Reduction

Olive Oil poached Pacific Salmon fillet,
Kohlrabi Vegetable Ragout, White Truffle Oil

Lobster — Diver Scallops, Lobster Mushroom & Tarragon Stew
Crème Fraiche Potato Gnocchi

Holiday Pastry Display

Holiday Sugar Show Piece or Chocolate Showpiece

Christmas Toasted Pecan Chocolate Mousse Yule Logs

Biscotti, Cookies

Assorted Truffles

Blue-Cranberry Crum Cake

Cinnamon Apple Strudel with Walnut Sauce

Blackberry-Lemon Pudding Cake

Up-Side down Pear Tart with Cream Fraiche

Thai Pumpkin Flan, Cranberry Cheese, Whipping Cream, Berry Compote and Cinnamon Anglaise