

# Christmas Eve Feast

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Catalina Kitchen from 5:30 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