

25 Dec.
11 AM TO 3 PM

Christmas

Brunch

FIRST PLATES

SPRING MIX SALAD with Mandarin Oranges, Candied Pecans, Pomegranate Seeds and Citrus Ginger Dressing

ROASTED BEET AND GOAT CHEESE SALAD

SMOKED TURKEY AND CORN CHOWDER

BRUNSWICK STEW

A MELANGE OF CURED MEATS, ARTISAN CHEESE, DRIED FRUIT AND GARNISHES

BRUNCH BAR

GINGERBREAD OATMEAL

CHEESE CREPES with Grilled Chicken, Spinach and Roasted Tomato Pomodoro

CHEF ATTENDED OMELET STATION

BAKERY BOARD with Assorted Breads, Sweets and Treats

BACON CHEESE GRITS

ASSORTMENT OF BREAKFAST MEATS

SEE THE ACTION- STATIONS

TURDUCKEN

LUXARDO CHERRY GLAZED HAM

BISCUIT BAR with Bourbon Bacon Marmalade, Pimento Cheese, Mayhaw Jelly, Honey Butter, Sausage Gravy and a Mélange of Toppings



Christmas Brunch

MAIN BUFFET

BOURBON GLAZED BEEF MEATBALLS

COQ AU VIN

PECAN CRUSTED SNAPPER in a Caramelized Pineapple
Buerre Blanc

SEAFOOD DISPLAY with Oysters on the Half Shell,
Shrimp, Crab Claws, Smoked Mussels, Crawfish

THE KING & PRINCE'S FAMOUS SHRIMP & GRITS

WILD MUSHROOM RISOTTO

HERB ROASTED ROOT VEGETABLES

TWICE BAKED POTATOES

EVERYTHING SPICED BEEF TENDERLOIN with Truffle
Whipped Potatoes and Burgundy Demi-Glace

SWEETS

TRES LECHES CAKE

EGGNOG CAKE

PUMPKIN SPICE CAKE

CHEF'S ARRAY OF CAKES, PASTRIES, AND SWEETS

Adults

\$79++ PER PERSON

Kids 4-10

\$48++ PER PERSON

Kids 3 and
Under

NO CHARGE

We Invite you to celebrate the most beautiful time of the year with us! Come and enjoy good music, excellent food and christmas ambiance and make this christmas unforgettable!