



1893 - 2018

Christmas Day Brunch - 2018

Chilled Selections

*Our Beautiful Crudite Display.
Ranch, Balsamic & Blue Cheese Dressings.
Red Quinoa & Roasted Butternut squash salad.
Grilled Chicken, Walnut & fresse Salad.
Roasted Beets, Kale & Cotija Cheese Salad.
Citrus Apple, Pecan & Spinach Salad.*

Salad Station

Build Your Own Salad Station

*Seasonal Winter Greens with Baby Spinach and Arugula.
Shaved Red Onions, Spiced Pecans, Smoked Bacon Lardons,
Goat Cheese Crumbles, Grilled Corn, Red Peppers, Baby Heirloom Tomatoes,
Roasted Mushrooms, Toasted Pumpkin Seeds, Ginger Bread Croutons
Cranberries, Apricots, Parmesan Cheese, Candied Pecan
Buttermilk Ranch, Sesame Ginger Vinaigrette and Balsamic Dressing*

Charcuterie and Cheese Selection

*Imported Prosciutto, Breasola, Spicy Coppa
Mortadella, and Genoa Salami
House Made Duck Liver Mousse, Vegetable Terrine
Cornichons, Pickled Onions,
Creole, Dijon and Gingerbread Mustard
Chef's Selection of Imported and Domestic Cheeses*

Seafood Display

*Marinated Blue Crab Claws,
Boiled Shrimp, Poached Mussels, Freshly Shucked Local Oysters
Extra Hot Horseradish, Remoulade, Cocktail And Mignonette
Bloody Mary Oyster Shooters*

Hot Selections

*Butternut Squash Bisque with Cranberry Apple Compote and Pepitas
Blackened Gulf Fish with Corn Maque Choux
Boudin Stuffed Quail with a Creole Cane Syrup
Mashed Sweet Potato with Candied Pecans and Nutmeg
Haricot Verts with Fines Herbs Butter
Caribbean Shrimp Creole with Garlic Plantain Mash and Cilantro Pesto*

Carved To Order

*Roasted Leg of Lamb with Rosemary and Garlic
Heritage Cajun Fried Turkey with Giblet Gravy
Peppercorn Crusted Prime Rib of Beef with Au Jus
Smoked Bacon and Country Sausage Cornbread Dressing
Blue Crab and Leek Au Gratin
Dinner Rolls and Country Cornbread*

Prepared A La Minute

*Duck Confit Sliders, Second Line Braised Sweet Onions, and Blackberry Compote
And
Sous vide Smoked Brisket BBQ with Tasso Mac and Cheese
Cracklin Crumble*

Breakfast Station

*Made To Order Free Range Eggs and Omelets
Creole Crawfish Meat Benedict with Creole Hollandaise
Apple Wood Smoked Bacon and Grilled Alligator Sausage
Assorted Individual Breakfast Pastries
Fresh Sliced Fruit and Berries
Greek Yogurt and Granola Parfaits*

Children's Station

*Chicken Tenders
Macaroni and Cheese*

Tator Tots
Fruit and Berries Cups
Rice Crispy Treats

Desserts by Chef Deborah

Cranberry Cheesecake
White Chocolate Almond torte
Ginger and Spice Panna Cotta
Chocolate Peppermint Cupcakes
Buttered Rum Tart
Egg Nog Mousse
Black Forrest Verrine
Caramel Pear tart
Red Wine and Pomegranate Trifle
Pistachio Cherry Cupcakes
Assorted Petit Fours and Cookies

Dessert Action Station

Red Velvet Waffles
Cream cheese Gelato and chocolate sauce