

Christmas Day Buffet 12noon-9.00pm December 25th

Soups

**Conch Chowder
Chicken Noodle Soup
Butternut Squash**

Salads

Caesar and Garden Salad Station with all the condiments

**Native Potato Salad
Grilled Chicken Salad with cranberries
Coleslaw with pineapple
Pasta with grilled vegetables
Waldorf salad**

Pasta/Pizzas

**Baked Macaroni and Cheese
Penne Pasta with Shrimp and Pesto
Bowtie Pasta with sundried tomato -vodka sauce
Assorted Pizzas**

Asian Dishes

**Asian style Kingdom Ribs
Oriental Orange Chicken with ginger and root vegetables
Stir fried Calamari with asparagus and black beans
Vegetable Fried Rice
Steamed Rice**

Traditional Christmas Dishes

**Roast Garlic Mash
Candied Sweet Potatoes
Grilled Corn on the Cob with nutmeg butter
Sautéed Seasonal Vegetables with fresh thyme
Blackened haddock with lemon butter and tropical fruit salsa
Tom Turkey with sage stuffing
Citrus Glazed Ham with rum raisin glaze
Buttermilk Fried Chicken with tropical BBQ dipping sauce**

Carving

Herb crusted Lamb Leg with mint Reduction

Desserts

Assorted Festival Desserts to include:

Yule log

Warm Christmas Pudding

Pumpkin Pie

Old Fashion Apple Crumble

Tutti Fruity Cheesecake

German Chocolate Cake

Rum Cake

Assorted fruit mousse, and parfait

Trifle in martini glass

Ice cream with all the toppings

New Years Eve Steak and Lobster Buffet Menu
December 31st

Soups

Creamy Corn and Lobster Bisque
Seasonal Vegetable Chowder
Local Conch Chowder

Salads

Salad Bar

Red Bliss potatoes with bacon and whole grain mustard
Crabmeat Salad with green apple
Coleslaw with sundried fruit
Black Bean and scallions with cumin vinaigrette

Seafood Bar

Marinated Seafood, Kiwi Mussels, Crayfish, Tuna Sashimi Salad
Shrimp (grain mustard sauce, cocktail sauce, lemon wedges, and Tabasco)

Pasta/Pizzas

Three Cheese Baked Macaroni
Penne Pasta with Seafood in a spicy tomato sauce
Spinach and Mushroom Ravioli with a Chardonnay Cream Reduction
Garlic Bread
Assorted Pizzas to include jerk conch

Main Dishes

Lemon Chicken with basil and root vegetables
Stir fried scallops with wild mushrooms and asparagus tips
Bahamian Coconut Red Bean and Rice
Saffron Rice
Basil Mash
Pork Loin with sherry reduction and pearl onions
Beer Battered Grouper with Tartar sauce and lime wedges
Candied Sweet Potatoes with Marsh mellowes
Sautéed Seasonal Vegetables
Broiled Haddock with peppers onions, tomatoes and olives

**Tom Turkey with sage stuffing and cranberry chutney
Citrus Glazed Ham with ginger rum glaze
Broiled Lobster Tails with jalapeno butter**

Carving

NY Strip loin of Beef with Yorkshire pudding and merlot au jus

Desserts

Chef's selection of Christmas pastries and desserts to include

Poached Pears in red wine

Yule log

Warm Christmas Bread Pudding

Pumpkin Pie

Fruit Cake with dark rum anglaise

Lemon Meringue Pie

Tutti Fruity Cheesecake

Chocolate Ganache Cake

Rum Cake

Assorted Bavarians

Ice cream with all the toppings