

CHRISTMAS BUFFET

TradeWinds Island Grand • Grand Palm Colonnade and Ballroom

DECEMBER 25, 2018 • 10:30AM TO 2:30PM

Reservations Required: 727.363.2258

COLD ITEMS

House Smoked Seafood with Poached Salmon
Gulf Shrimp, Crab Claws, Black Mussels
Imported and Domestic Cheeses, Assorted Crackers, Dried Fruits
Grilled Vegetable, Cured Meats and Pâté Display
Seasonal Sliced Fruits and Berries

BREAKFAST AND OMELET BAR

Diced Turkey and Ham, Baby Spinach, Sliced Olives, Diced Red and Green Bell Peppers,
Sliced Mushrooms, Jalapeños, Spanish Onion, Tomatoes
Whole Fresh Eggs to Order
French Toast with Berry Compote, Powdered Sugar and Clear Caramel
Applewood Smoked Bacon
Maple Breakfast Links
Assorted Fruit Breads, Muffins, Danish and Croissants

SOUP AND SALAD

Roasted Sweet Potato Soup With Pistachio, Orange, and Mint
Marinated Mushroom and Artichoke Salad
Pearl Mozzarella, Teardrop Heirloom Tomato
Kale Salad with Chestnut, Mission Fig and Feta
Artisan Greens Salad Bar with Assorted Dressings
Watercress, Roast Beets, Goat Cheese, French Beans, Spiced Walnuts and
Maple Mustard Vinaigrette

RISOTTO AND PASTA BAR

Arborio Rice and Lobster Ravioli
Lemon Basil Cream, Fresh Herb Marinara, Basil Pesto, Olive Oil, Garlic
Braised Short Rib, Julienne Chicken, Black Olives, English Peas
Shaved Parmesan, Truffle Oil

CARVERY

Herb Crusted Prime Rib with Roast Garlic Jus, Horseradish and Caramelized Onion Aioli
Roast Tom Turkey with Giblet Gravy

ENTRÉES AND ACCOMPANIMENTS

Seared Cobia with Crab and Shrimp Volute
Grilled Breast of Chicken with wild Mushrooms and Leeks
Roast Leg of Lamb with Rosemary and Mint and Button Mushrooms
Cured Ham with Champagne Sauce
Apple and Pecan Stuffing
Whipped Yukon Potatoes
Roast Winter Vegetables

CHEF'S TABLE:

CURED MEATS, IMPORTED CHEESES, PICKLED VEGETABLES, CRACKERS, MUSTARDS AND JAMS

Porter, Red Winsor, Sage Derby
Heat / Big John Cajun / Beachers Cheddar
Capri blue and Goat Cheese Logs
Grill Miester / Halloumi
Busseto Hard Salami's

DESSERTS

Pumpkin Cheesecake, Caramel Apple Pie, Pecan Pie, Red Current Torte, Cheese Cakes,
Bûche de Noël, Assorted Mini French Pastries, Assorted Dessert Shooters and Chocolate Fountain

\$49.95 adults • \$44.95 seniors (60 and over) • \$24.95 children (3-10)

Exclusive of tax and service charge