

11AM - 8PM \$49 ADULT | \$25 KIDS (4-11) | FREE FOR KIDS 3 AND UNDER

SOUP

Red Pozole Creamy Clam Chowder with Bacon

ON ICE

Cocktail Shrimp with Horseradish Sauce, Mexican Style Seafood Cocktail with Avocado, Cucumber, Jalapeno, Cilantro, Red Onions and Tostadas, Crab Legs

GRAZING

Artisan Breads, Rolls and Whipped Butter, Charcuterie Board, Artisan Cheeses from Rogue Creamery and Fiscallini, Assorted Crackers, Bruschetta, Bistro Olives, Pita, Crudites and Roasted Garlic Aioli

SEAFOOD

Artisan Smoked Salmon with Whipped Cream Cheese and Bagels

SUSHI

Philadelphia Roll, Spicy Tuna Roll, California Roll, Wasabi, Pickled Ginger, Spicy Mayonnaise, Seaweed Salad

CARVING

Honey Brined Roast Turkey Breast, Confit Turkey Legs, Giblet Gravy, Tomahawk Ribeye, Roast Prime Rib of Beef, Au Jus, Creamy Horseradish, Honey Glazed Ham

ENTREES

Grilled Mahi Mahi with Rice Pilaf, Pineapple Chutney and Corn Chowder Sauce Chicken Cordon Bleu with Béchamel Short Rib Cassoulet Confit Duck Legs Roasted Curry Cauliflower with Parsnip Puree and Gremolata

SALAD BAR

Blue Oak Salad, Cubed Cheddar, Croutons, Cherry Tomatoes, Cucumber, Shaved Red Onions, Muffaletta Pasta Salad, 5 Layer Bean Dip with Tri Colored Corn Chips, Green and Red Salsas

SIDES

Grandma's Special Sweet Potatoes Loaded Baked Potato Bar Traditional Sourdough Stuffing Silky Garlic Mashed Potatoes

VEGETABLES

Honey Glazed Carrots Green Beans with Crispy Shallots Creamed Spinich Cranberry

(Cooked to Order)

Crispy Chicken Tenders, Mini Corn Dogs, Fries, Tots, Mini Cheese & Pepperoni Pizza

DESSERTS

Warm Sticky Toffee Pudding, Cinnamon Rolls, Yule Log, Sugar Cookie Cheesecake, Crème Caramel, Peppermint Brownies, Gingerbread Bars, Jell-O, Pumpkin Pie, Assorted Cookies and more!