

Saturday, December 25th, 2021

Unlimited Mimosas

Enhance your Holiday brunch \$20 per person

Stocking Stuffers

Salads & Appetizers

Little Haiti Soup Journou

Calabaza pumkin Bisque | braised beef & potatoes | pasta

Charcuterie & Antipasti

Country Style Patés with mustards and cornichons
Italian & Spanish cured Hams
Antipasto of Marinated olives, Artichokes and Pickled Vegetables
Artisan Cheeses & Christmas plum chutney
Lavosh flat breads, crostinis & garlic focaccia

Mediterranean Inspired

Chickpea hummus with grilled pita Greek pasta salad, mint tabbouleh shaved fennel, orange, and raisin Salad Marinated olives

Santa's Salad Bar

Baby Greens & Romaine with a full bar of toppings and dressings
Beet and blood orange salad
Israeli mango and cucumber salad
Christmas Chicken Salad
Local vine tomato & strawberry bruschetta
Roasted potato salad
Sliced fresh Fruits & Berries

Country Style eggs Benedict

Buttermilk fried chicken, soft poached egg, homemade biscuits caramelized onions and black pepper hollandaise



Seafood Bar

Spiced shrimp cocktail, rock crab claws, and king crab legs oysters on the half shell with pomegranate pink pepper mignonette, cocktail sauce, salsa golf & Florida mustard sauce

Dill gravlax salmon with traditional condiments and boursin cream cheese Peruvian tuna & grouper tiradito with aji panca, sweet potato and choclo corn

Christmas Ham

Sunshine mango and Haitian rum glazed bone in ham carved to order and served with buttered potato rolls and honey mustard

Tree Trimmings

Red & white cheese stuffed ravioli with garlic butter cream sauce
Pan seared local grouper napped with coconut tamarind beurre blanc
Slow roasted turkey with a white wine, sage and tarragon pan jus
Prime Rib with Santa's Secret spice rub and a mushroom ragout
Pancetta cornbread stuffing & cranberry sauce
Butter whipped potatoes & mushroom creamed wild rice
Green beans amandine & sautéed baby vegetables

Children's Table

PB&J, creamy peanut butter and jelly sandwiches
Chicken tenders and tater tots
honey mustard, BBQ sauce and ketchup
Sides of macaroni & cheese & buttered corn
'Healthy Snacks' of carrot and celery sticks with ranch dressing

Made by Little Elves...

Yule Log with Raspberry Jam & Spiced Buttercream
Black Forest Bites, Mini Apple Tarts and Cinnamon rum bread pudding
Pumpkin "S'mores", assorted French Macarons, Cherry & Pistachio Nougatine,
Assorted Holiday Cookies and French macaroons