



GARDEN GROVE

CHRISTMAS DAY BUFFET 2016

STARTERS

CLAM CHOWDER
ROASTED MUSHROOM SOUP

FRESHLY BAKED ARTISAN ROLLS & SPREADS

HAND CRAFTED CHEESE AND CHARCUTERIE BOARD WITH DRIED FRUIT, NUTS AND GOURMET
MUSTARDS

ASSORTMENT OF THE CHEFS FAVORITE SALAD TOPPINGS WITH ORGANIC GREENS AND
LETTUCES

SMOKED SALMON STATION WITH ACCOUTREMENTS AND HOUSE MADE LAVASH

CARVING STATION

SMOKED LEG OF LAMB, CILANTRO-ORANGE GREMOLATA, KALAMATA OLIVE

SLOW ROASTED PRIME RIB, AU JUS, HORSERADISH CRÈME

MAINS

SEARED CHICKEN, MUSHROOM RAGOUT, MARSALA

36 HOUR SHORT RIB, BRAISED NAPA CABBAGE, HORSERADISH BEURRE MONTE

GARLIC GNOCCHI, PORCHETTA, KALE, GOUDA CRÈME SAUCE

SEARED GROUPER, WHITE BEAN SILK, BASIL VELOUTÉ

RISOTTO FUNGHI

POTATO PUREE

HARICOT VERT ALMANDINE

CARAMELIZED CARROTS, CANDIED GINGER, CIPOLLINI ONION

DESSERTS

ASSORTMENT OF PETITE PASTRIES AND DESSERTS

FOR THE LITTLE ONES

PENNE ALFREDO
CHICKEN FINGERS
TATER TOTS
DAILY VEGETABLE

ADULTS \$40.99

CHILDREN \$19.99