

WEDNESDAY, DECEMBER 25, 2024

# CHRISTMAS DAY BUFFET

\$55 ADULTS | \$27.50 YOUTH 6-12 | KIDS 5 AND UNDER EAT FREE | 11:00AM - 6:00PM Prices do not include tax and gratuity

## **STARTERS**

#### **HOLIDAY SALAD**

Mixed Greens, Honey Goat Cheese, Sun Dried Cherries, Toasted Pecans

# CRUNCHY BRUSSELS SPROUTS SLAW

Shredded Kohlrabi Brussels Sprouts, Chopped Walnuts, Dried Cranberries

#### **ROMAINE SALAD**

Romaine Lettuce, Red Onion, Cucumbers, Heirloom Cherry Tomatoes

#### **RUSTIC CRANBERRY SAUCE**

#### **DRESSINGS**

Buttermilk Ranch, Balsamic Vinaigrette, Maple Dijon Vinaigrette

# **CARVING STATION**

SLOW ROASTED PRIME RIB
HORSERADISH CREAM
ROSEMARY AU JUS

## **MAIN COURSES**

### HERB ROASTED TURKEY BREAST

GULF SHRIMP WITH DELTA GRITS AND CAJUN CREAM SAUCE

## SIDES

GREEN BEANS WITH GARLIC & SUN-DRIED TOMATOES

AU GRATIN POTATOES WITH PANKO BREAD CRUMB

**ROASTED SWEET POTATOES** 

BROCCOLI AND CAULIFLOWER MEDLEY



Reserve your table at foodcraftgsp.com

## **SOUP & BREAD**

### ROASTED CORN AND BACON CHOWDER

#### **BREAD STATION**

A Variety of Rustic Breads, Rolls and Croissants

## **DESSERTS**

GINGERBREAD BUNDT CAKE

CREME DE MENTHE CHOCOLATE FUDGE

SWEET POTATO PIE

**PECAN PIE** 

ASSORTED COOKIES AND MINI CUPCAKES

CANDY CANE
CHEESECAKE BAR