2021

Christmas Buffet

CROW'S NEST

Bar & Grille

2021 Christmas Buffet

Cold Displays

Roasted Vegetable & Faro Salad (Vegan)
with sherry tomato vinaigrette

Hearts of Romaine & Smoked Bleu Cheese Salad
hearts of romaine, walnuts, red onions, shredded carrots, smoked bleu cheese, and white balsamic vinaigrette

Mixed Greens Salad
with baby heirlooms, carrots, cucumbers, and citrus vinaigrette

Assorted Crudité Display
with Chef Greg's classic hummus

Assorted Gourmet Cheese Platter

Seafood Display

Shrimp Two Ways

Clams

Scallops on Half Shell

Cold Smoked Scottish Salmon Platter
with traditional garnishes

Hot Crab Dip
with assorted crackers

Assorted Homemade Desserts

Buffet

Shrimp Bisque

Orange Mango Glazed Duck Breast

Crab & Lobster Crusted Salmon
with tomato basil cream sauce

Tortelloni with Shrimp
with pesto cream sauce and baby heirloom tomatoes

Sweet Potato Au Gratin

Wild Rice & Macadamia Nut Pilaf

Shaved Brussel Sprouts
with bacon

Baked White Cheddar Macaroni & Cheese
with orecchiette pasta

Classic Mashed Potatoes

Harvest Vegetable Medley

Spaghetti Squash & Roasted Tomato Sauce (VEGAN)

Carving Station

Roasted Leg of Lamb
with mint jus

Prime Rib
with au jus & creamy horseradish

Roasted Ham
with mustard glaze

CROW'S NEST
Bar & Grille

4pm-8pm
$70 per person | Children 10 & under $22
Reserve online through OpenTable
or by calling (239) 472-5161 ext 423
between 4:00-9:30pm