



CHRISTMAS BRUNCH
THE BALLANTYNE BALLROOM

\$79 ADULTS
\$40 CHILDREN 5 - 12

**COLD SALADS & APPETIZERS PRESENTED
ON INDIVIDUAL PLATES**

Hand Selected Fruit Skewer & Yogurt ~ Vine Ripened Berry Sauce
Winter Harvest ~ Mixed Foraged Greens, Roasted Peaches, Pecans, Goat Cheese, White Balsamic Vinaigrette
Romaine & Dried Fruit ~ Golden Raisins, Figs, Lardon, Blue Cheese, Dried Cranberries, Celery Seed Vinaigrette
Baby Kale ~ Fennel, Cranberry, Peanuts, Pears, Lemon Vinaigrette
Roasted Cauliflower Salad ~ Cherry Tomato, Red Onion, Feta Cheese, Greek Vinaigrette
Vegetable Crudite ~ Petite Veggies, Jalapeno-Black Eyed Pea Hummus, Herb Buttermilk Dressing
Shrimp Ceviche ~ Peppers, Tomato, Onions, Clamato, Cilantro
Avocado Toast ~ Hen Egg, Prosciutto, Smashed Avocado, Seeded Loaf Bread
Ahi Tuna Poke Bowl ~ Rice, Cucumber, Radish, Edamame
Cow & Goat Milk Favorites ~ Fig Cake, Hibiscus, Honeycomb, Green Olives
Charcuterie Board ~ Hand Carved Prosciutto, Salami, Sweet Coppa, Sopressatta
Pates & Terrines ~ Dried Fruits & Nuts, French Bread, Crackers, Lavosh

SEAFOOD

Poached Shrimp Cocktail ~ Cocktail Sauce
Shucked Oysters ~ Lemon Panna Cotta, Seaweed Salad, Salmon Roe, Mignonette Pipette, Meyer Lemon
Smoked Salmon ~ Lemon Infused Cream Cheese, Quail Egg, Everything Bagel

**HOT ENTREES, SIDES & CARVINGS SERVED
TO GUESTS BY ATTENDANTS**

ENTREES & CARVINGS

Honey Glazed Ham ~ Pineapple Sauce
Beef Wellington ~ Garlic Mashed Potato, Bernaise Sauce
Slow Roasted Salmon ~ Spinach, Sundried Tomato, Cream Sauce, Capers, Pine Nuts
Stuffed Turkey Roulade ~ Dressing, Cranberry Sauce

SIDES

Roasted Marble Potatoes ~ Smoked Applewood Bacon, Mushrooms, Chimichurri
Roasted Vegetables ~ Butternut Squash, Artichoke, Cauliflower, Fennel
Brussels Sprouts ~ Bacon, Lime, Honey Drizzle

BREAKFAST

Egg Station ~ Traditional Omelets
Smoked Bacon, Sausage Patties
Bergamot Waffles ~ Chantilly, Mixed Berry Compote

FOR THE "KIDS"

Chicken Tenders
Traditional Mac 'n Cheese
PB&J Sandwiches
Green Beans with Butter
French Fries



SWEETS PRESENTED ON INDIVIDUAL PLATES

Buche de Noel
Gingerbread Creme Brulee
Chestnut Eclair
Linzer Torte
Croquembouche, Creme Puff
Shortbread & Gingerbread Cookies
Passion Fruit, Toasted Gingerbread Meringe
Pecan Bourbon "Pie"
Tiramisu

*All events will adhere to the state of North Carolina's Reopening Phase 3 which limits capacities. All necessary precautions will be taken at buffets and food stations including plexiglass barriers and staff to serve. There will be no self-service stations. Masks will be required for all participants and social distancing will be practiced.

