

# POINT ROYAL

## CHRISTMAS DAY DINNER

### BUFFET MENU

**Adults** 65.00  
*Includes Bottomless Champagne,  
La Colombe Drip Coffee or Tea*

**Kids until 12** 25.00

## RAW BAR

**East & West Coast Oysters**  
*Fennel-Chili Mignonette*

**Key West Pink Shrimp Cocktail**  
*House Cocktail Sauce, Fresh Horseradish*

**Salmon Tartare**  
*Lemon Confit, Scallions, Caviar,  
Rice Crisps, Crème Fraîche*

## CHILLED

**Smoked Salmon**  
*Red Onions, Whipped Cream Cheese, Lemon,  
Capers, Hard Boiled Eggs, Cucumbers*

**Baby Artichokes**  
*Arugula, Lemon Confit, Parmesan,  
Black Garlic, Hazelnuts*

**Fresh Fruits Display**  
*Seasonal Berries, Whole & Sliced Fruits*

## CHEESE CHARCUTERIE & SALADS

**Artisanal Cheese**  
*Loblolly Tomme, Magnolia Gouda, Goat Cheese,  
Pickled Vegetables, Jams & Compotes*

**Charcuterie & Cured Meats**  
*Prosciutto Di Parma, Spanish Chorizo, Salumi,  
Bresaola, Salmon Rillettes, Pickles & Olives*

**Salad Bar**  
*Arugula, Mix Greens, Cherry Tomatoes, Chickpeas,  
Shaved Radishes, Cucumbers, Pickled Onions,  
Parmesan Cheese, Poppy Seed Vinaigrette,  
Cumin-Lime Vinaigrette*

**Sunday Salad**  
*Romaine, Provolone, B&G Pickles, Salami,  
Mozzarella, Chickpeas, Roasted Red Peppers,  
Red Wine Vinaigrette*

**Waldorf Salad**  
*Fuji Apple, Spicy Pecans, Celery, Grapes,  
Buttermilk Dressing*

## CARVED MEATS & FISH

**Roasted Whole Suckling Pig**  
*Sour Orange Mojo & Red Onion Escabeche*

**Prime Rib Roast "Au Poivre"**  
*Green Peppercorn Chimichurri*

**Sausage-Stuffed Boneless Whole Turkey**

**Smoked Whole Branzino**  
*Heirloom Baby Tomatoes, Coriander, Basil,  
Extra Virgin Olive Oil, Lemon*

## HOT ITEMS & SIDES

**Roasted Sweet Potatoes**  
*Pumpkin Seeds, Thyme Marshmallows*

**Whipped Yukon Gold Potatoes**

**Glazed Heirloom Baby Carrots**  
*Smoked Maple Syrup, Raisins, Rosemary*

**Parker House Rolls**

**Point Royal Mac & Cheese**

**Honey Roasted Turnips**

**Caramelized Cipolini Onions**

**Parmesan Crusted Potatoes**  
*Rosemary, Sea Salt*

**Creamed Arrowhead Spinach**  
*Brown Butter Breadcrumbs*

**Roasted Heirloom Cauliflower**  
*Macerated Raisins, Almond Romesco*

**Brussels Sprouts**  
*Whole Grain Mustard Crème Fraîche,  
Spiced Pecans, Green Apple*

## CHEF'S TABLES

**Grilled Lamb Sausages**

**Spice-Rubbed Cobia**

**Smoked Turkey Wings**

**Point Royal Clam Bake**  
*Crawfish, Clams, Baby Potatoes, Corn on the Cob*

## DESSERT ROOM

**Cherry Pie**  
*Brown Sugar Caramel*

**Apple Pie**  
*Oatmeal Crumble, Vanilla*

**Assorted Mini Cupcakes**

**Monkey Bread**  
*White Chocolate-Cinnamon Glaze*

**Chocolate Bamboo Truffles**

**New York Style Cheesecake**

**Bûche de Noël**

**Chocolate-Peppermint Bark**

**Grand Marnier Crème Brûlée**

**Seasonal Fruit Tart**

**S'mores**

**Coconut Macaron**

**Christmas Cookies**



Executive Chef Jorge Negron  
Chef Geoffrey Zakarian

