

# POINT ROYAL

## CHRISTMAS DAY BRUNCH

BUFFET MENU

**Adults** 75.00  
*Includes Bottomless Hard Cider Punch,  
La Colombe Drip Coffee or Juice*

**Kids until 12** 25.00

### RAW BAR

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

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

**Point Royal Ceviche**  
*Passion Fruit, Serrano Chili, Tomato*

### CHILLED

**Smoked Salmon**  
*Sliced Smoked Salmon, Shaved Red Onions,  
Whipped Cream Cheese, Lemon, Capers, Hard  
Boiled Eggs, Sliced Cucumbers, Assorted Bagels*

**Yogurt Bar**  
*Cranberry Yogurt, Butternut Yogurt, Apple-Fennel  
Compote, Roasted Almonds, Macerated Cherries,  
Toasted Coconut, House Made Granola & Dark  
Chocolate*

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

### CHEESE CHARCUTERIE & SALADS

**Artisanal Cheese**  
*Loblolly Tomme, Gouda, Goat Cheese, Pickled  
Vegetables, Seasonal Compotes*

**Charcuterie & Cured Meats**  
*Prosciutto Di Parma, Salami, Salmon Rillettes,  
Pickled Vegetables*

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

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

### CARVED MEATS & FISH

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

**Sausage-Stuffed Boneless Whole Turkey**

**Sugar-Cured Ham**  
*Pineapple Glaze*

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

### HOT ITEMS & SIDES

**Grilled Vegetables**

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

**Whipped Potatoes**

**Roasted Sweet Potatoes**  
*Pepitas & Thyme Marshmallow*

**Parker House Rolls**

**Point Royal Mac & Cheese**

**Pork & Chicken Breakfast Sausages**

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

**Crispy Breakfast Potatoes**  
*Parmigiano, Rosemary, Onion*

### EGGS

**Farm Egg Omelets**  
*Grilled Mix Mushroom, Spinach, Gruyère,  
Roasted Vegetables of the Day & Sharp Cheddar &  
Goat Cheese*

**Tortilla Española**  
*Confit Potato & Onions, Chorizo Aioli*

**Corned Beef Hash**  
*Poached Eggs, Red Onions, Pepper*

### CHEF'S TABLES

**The Grill**  
*Lamb Sausage, Spiced-Rub Corvina*

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

**Malted Waffles**  
*Maple Syrup, Roasted Pecans, Nutella Spread,  
Fresh Berries*

### DESSERT ROOM

**Chocolate Yule Log**

**Praline Pecan Paris Brest**

**Holiday Cookies**

**Chestnut Mont Blanc**

**Hazelnut Meringue Mushrooms**

**Roasted Pear Thyme Infused Crème Brûlée**

**Ginger Bread Biscotti**

**Peppermint Layered Cake**

**White Chocolate Cranberry Cheesecake**

**Ornament Cake Pops**

**Key Lime Parfait**

**Orange Milk Chocolate Pot de Crème**

**Assorted Marshmallow**

### FROM THE BAKERY

**Butter Croissant**

**Lemon Thyme Scone**

**Assorted Muffins**

**Pumpkin Bread**



Executive Chef Jorge Negron  
Chef Geoffrey Zakarian

