



Christmas Champagne Brunch

Tuesday, December 25, 2018 • 10 am to 3 pm

ENTREE STATIONS

Rosemary Garlic Herb Prime Rib with
Pan Drip Au Jus

Omelets cook to order

FEATURED ENTRÉES

Leg of Lamb Garlic Dijon Crusted with
Port Wine Gorgonzola Demi Sauce

Salmon with Cucumber Dill Sauce

Top Sirloin with Peppercorn Sauce

Turkey Slow Roasted with
Cranberry Compote or Giblet Gravy

Honey Ham with
Pomegranate Grand Marnier Glaze

SEAFOOD

Steamed Snow Crab Legs

Fresh Maki Sushi

Fresh Nigiri Sushi

Shrimp Cocktail

King Crab Legs

Half Shell Oysters

Smoked Salmon Lox

ACCOMPANIMENTS

Salad Bar with Assorted
Fresh Toppings & Dressings

Artisan Salads

Seasonal Fresh Fruit & Berry Display

Garden Vegetable Crudités & Assorted Dips

Domestic Cheese Board

Saffron Wild Rice

Garlic Mashed Potatoes

Winter Market Vegetables

Assorted Rolls & Butter

Assorted Desserts & Pastries

KIDS BUFFET

Chicken Tenders, Mac & Cheese,
Mini Corn Dogs & Tater Tots



*Adults \$39.⁹⁵ | Seniors (65 and over) \$34.⁹⁵
Children \$13.⁹⁵ (ages 6-12) | Kids 5 & under free!*

**For reservations, please call:
928.773.8880**



DOUBLETREE
BY HILTON™