OKANA Christmas Day Buffet

THURSDAY, DECEMBER 25TH, BALLROOM

2 - 6 P.M. • \$75/PERSON • \$29/CHILDREN 4-11

Children 3 and under complimentary with paid adult. Reservations preferred. Price does not include beverage, tax or appropriate gratuities.

BREADS & SPREADS

Rustic Bread Selection (French Baguette, Sourdough, Focaccia, Parker House Rolls, Ciabatta) Salted Whipped European Butter, Garlic Sage Compound Butter, Whipped Pepperonata

COLD STATION

Fruit and Artisanal Cheeses · Charcuterie · Colossal Gulf Shrimp Cocktail, Half-Shell Oysters · Rice Wine Mignonette · House Cocktail Sauce

SOUPS & SALADS

Lobster and Coconut Bisque, Butternut Squash, Herb Fines, Toasted Nuts, Crème Fraiche · Blood Orange, Fennel & Avocado Salad, Baby Spinach, Citrus Vinaigrette, Chipotle Spiced Pecan · Pink Lady Apples, Balsamic Roasted Delicata Squash, Glazed Pumpkin Seeds, Aged Sherry Vinaigrette • Italian (Baccala) Salted Cod, Cherry Peppers, Marinated Castelvetrano Olives, Sun-Dried Tomatoes & Lemon Vinaigrette

ENTREES

Chicken Tamales, Salsa Verde · Merlot Braised Short Rib: Spicy Mustard, Merlot Demi-Glace • Baked Barramundi: Olive Poached Tomato, Basil, White Beans, Parmesan

CHEF'S STATION

Fennel Herb Prime Rib with Au Jus Dripping and Horseradish Cream · Rotisserie Roasted Cajun Style Whole Chicken · Honey & Pineapple Baked Christmas Ham

FAMILY FAVORITES

Roasted Garlic Yukon Whipped Potatoes • Honey Glazed Root Vegetables · Roasted Cauliflower, Citrus · Cumin Yogurt, Chimichurri · Haricots Vert, Garlic Confit · Poached Asparagus, Hollandaise · Rice with Thyme and Jasmine

LITTLE ONES

Mini Pizzas · Macaroni & Cheddar Cheese Sauce · Chicken Tenders · Tater Tots · Creamed Corn · Fruit Salad

BAKERY SPECIALTIES

Chocolate Bread Pudding with Toffee Sauce · Carrot Cake · Brown Sugar Pound Cake · Vanilla Bean Yule Log · Peppermint Cannoli with Cherry Marscapone · Mixed Berry Cheesecake, **Assorted Cookies**

HOT CHOCOLATE STATION

Apple Cider • Peppermint Hot Chocolate

