

# CHRISTMAS DAY BRUNCH BUFFET



## CHILLED SEAFOOD ON DECORATIVE ICE CARVING

- Shrimp Cocktail and King Crab Legs, keylime and cilantro cocktail sauce, stone ground mustard sauce
- Corvina Ceviche, leche de tigre
- Cold Water Selection of Oysters on the Half Shell, mignonette and horseradish

## SOUP, GREENS, CHEESE, RAW AND PICKLED

- Poached Pear, Pecan and Medjool Date Salad, crumbled blue cheese, pomegranate seeds, spinach, watercress, white balsamic
- Artisanal Cheese and Charcuterie Board, imported and domestic cheeses, cured meats, assorted breads and crackers, jams and chutneys
- Panzanella Salad, garlic croutons, roasted peppers, basil, arugula, heirloom tomatoes, mozzarella, aged balsamic
- Fennel Dusted Seared Tuna Nicoise Salad, arugula, hard cooked egg, french beans, heirloom tomatoes, fingerling potatoes, nicoise olives, tarragon and mustard vinaigrette
- Low Country She Crab Soup Charred, lump crab, dry sherry
- Cauliflower and Chickpea Salad, preserved lemon dressing, golden raisins, mint, Valencia oranges, pistachios
- Roasted Chestnut and Parsnip Bisque, apple bacon jam, toasted pumpkin seeds

## ACTION STATION

- Made to Order Omelet Station, seasonal vegetables, assorted cheeses, breakfast meats

## CARVING STATIONS

- All Natural Slow Roasted Tom Turkey, house made turkey sausage and cornbread stuffing, cranberry conserve, giblet gravy
- Rosemary Roasted Leg of Lamb, mint and parsley chimi Churri
- Sea Salt and Herb Crusted Prime Ribeye, horseradish cream, au jus

## BUFFET HOT ITEMS

- Traditional Eggs Benedict, poached eggs, canadian bacon, hollandaise
- Scrambled Eggs, boursin cheese, chives
- Smoked Bacon, Breakfast Sausage, Chicken sausage
- Crunchy Coconut French Toast, seasonal berries, corn flakes, maple syrup
- Grilled Island Spiced Swordfish, mango and jicama salsa
- Truffled Potato Royale, parmesan, fine herbs
- Roasted Atlantic Salmon, fennel chutney, olive and tomato cous cous
- Seasonal Roasted Baby Vegetables, garlic and herb butter
- Butternut Squash Ravioli, sage walnut pesto
- Roasted Acorn Squash and Sweet Potatoes, dried cherries and goat cheese and sweet balsamic

## CHEF KURSTEN'S SELECTION OF SEASONAL DESSERTS

## CHRISTMAS DAY, DECEMBER 25, NOON - 4 P.M.

\$75 adults, \$30 children under 12

(prices include complimentary valet parking)

**FOR RESERVATIONS, CALL 561.340.1795.**



**PALM BEACH MARRIOTT® SINGER ISLAND BEACH RESORT & SPA**  
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Menu subject to change without notice. Price excludes tax and gratuity. No additional discounts or offers apply.  
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