

# Christmas Brunch

December 25, 2009

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*Executive Chef - Jimmy Reale*  
*Executive Sous Chef - Jeff Gompers*

## *Cold Salads*

Field Greens with Blue Cheese Dressing or Balsamic Dressing

Spinach & Frisée Salad, Pear Tomatoes, Pickled Red Onion,  
Goat Cheese and Candied Pistachios with Champagne Vinaigrette

Grilled Chicken, Penne Pasta, Roasted Roma Tomatoes,  
Mustard Greens, and Warm Caramelized Shallot Vinaigrette

Cannellini Bean, Duck Confit, Shitake Mushrooms,  
Shaved Fennel, Green Onions with Roasted Garlic Vinaigrette

Shrimp, Scallops, Calamari Fattoush Salad,  
Peppers, Tomatoes, Cucumbers, Onions and Crispy Pita Bread with Lemon and Olive Oil

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## *Antipasti*

Bread Display

Assorted International and Domestic Cheese Displays

Grilled Vegetable Display to Include  
Yellow Squash, Zucchini, Eggplant, Leeks, Tomatoes,  
Portobello Mushrooms, Red and Yellow Peppers, Horseradish Dipping Sauce

Chilled Assorted Fruit Salad with Assorted Berries

Assorted Meat Displays to Include  
Sausages, Serrano, Hard Salami, Bresola, Spanish Olives, Pepperocini with Mustard Sauce

Chilled Seafood Display to Include  
Oysters on the Half Shell, Mussels, Crab Claws and Shrimp

Feta, Roasted Red Peppers, Shaved Fennel with Dark Balsamic and Chive Oil

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## *Hot Items*

Breakfast Meats to Include Link Sausage and Bacon

Farm Fresh Scrambled Eggs, Mushrooms, Spinach and Snipped Chives

Vegetables to Include Glazed Carrots, Roasted Asparagus, Yellow and Green Squash,  
Cauliflower, Ratatouille, Zucchini, Eggplant, Yellow Squash, Tomatoes and Red Onion

Oven Roasted Yukon Potato tossed with Brown Butter, Herbs and Garlic

Whipped Sweet Potato with Brown Sugar, Walnut Crumbs and Marshmallows

Roasted Turkey Breast with Cranberry Chestnut Chutney and Roasted Turkey Jus

Dry Rubbed Smoked Pork Loin with Black Bean and Pepper Relish, Pomegranate Demi

Seared Salmon with Lobster Succotash

## *Carving Station*

Ham with Whole Grain Mustard

Leg of Lamb with Mint Jus

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## *Kids Buffet*

Fruit Salad

Silver Dollar Pancakes

Mac & Cheese

Chicken Fingers

Tater Tots

Steamed Broccoli Florets

Assorted Cookies

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## *Desserts*

*House Made by Pastry Chef - Suzanne Menius*

Bread Pudding with Jack Daniels Sauce

.... and many more assorted cakes, pies and sweets

\$49.95 Adults

\$44.95 Seniors

\$19.95 Children 6-12

*Prices include non-alcoholic beverages*

*Prices do not include service & tax*



CAROLINA  
CROSSROADS  
RESTAURANT AND BAR

