

Winter at Angus

WINTER SOLSTICE X CHRISTMAS DINNER BUFFET

THURSDAY, DECEMBER 18
FRIDAY, DECEMBER 19

Thursday, December 18

Adult \$90, Senior (65+) \$85

Kids (9-12) \$45, Kids (4-8) \$30

Kids (0-3) FREE

Friday, December 19

Adult \$94, Senior (65+) \$89

Kids (9-12) \$47, Kids (4-8) \$33

Kids (0-3) FREE

Reservations //

angusglen.com/winteratangus

live stations

Carvery Station

- **Slow Roasted Butterball Turkey** with Traditional Stuffing, Roasted Chestnuts, Gravy, Cranberry Sauce
- **Our Ever-Popular Roasted Angus Beef Prime Rib** with the Classic Sunday Roast Fixings

Chilled Seafood Station with Cocktail Shrimp, Crab Claw Lollipops, Mussels, Oysters on a Half Shell

Italian Pasta Station – Two types of Pasta with White, Red and Meat Sauce and Italian Vegetables and Proteins

Live Sushi & Sashimi Station

Variety of maki, nigiri, and sashimi of Tuna, Salmon, Shrimps, Tobiko, Avocado and accompaniments

French Sweet Crêpes Station serving freshly made crepes to your liking from Suzette to simple Banana and Nutella

soup & breads

- Seafood Bisque
- Assorted Breads

beverages

- Eggnog,
- Apple & Orange Juice
- Tea and Coffee

salad

- Roasted Mushroom Salad
- Fingerling Potato Salad
- Greek Feta Salad
- Heirloom and Roma Tomato Caprese
- Country-style Coleslaw with Mango & Pomegranate
- Build Your Own Salad Station
- Mini California Salad

hot

- Hot Chili Crab
- Irish Lamb Stew
- Seared Atlantic Salmon & Chilean Sea Bass on Tomato Concassé topped with Anchovy Butter
- Sweet & Sour Shrimp
- Chicken Supreme Forestière
- with creamy mushroom
- Orange Chicken with Cashews
- Pepper Beef with Mushrooms
- Barbequed Pork Baby Ribs
- European Pilaf Rice
- Gratin Dauphine Potatoes
- Roasted Vegetable Lasagna
- Garlic Soy Braised Baby Bok Choy
- Vegetable Medley - Crunchy Broccoli, Cauliflower, Carrots, Baby Beans & Peppers

cold

- Classical Seafood Cocktail in a Martini Glass
- Norwegian Smoked Salmon with Accompaniments
- Smoked Duck Breast with Pear & Ginger Chutney
- Smoked Trout, Mackerel & Eel
- Assorted Cheese Board with Nuts and Relishes
- Italian Charcuterie Board with Pickles, Mustards and Olives

desserts

- Hot Berry Crumble with Bourbon Vanilla Sauce and Smucker's Sauces
- Warm Festive Pudding with Crème Anglaise
- Yule Logs and Festive Cakes
- Classic Pecan, Apple & Pumpkin Pie
- Sachertorte
- Black Forest Cake
- Assorted Mini Soufflé Cups
- Pecan Pie Cheesecake
- Crème Caramel
- Assorted American and Italian Mini Pastries
- Belgian Chocolate Fountain with Assorted Fruits, Marshmallows, Pretzels and Ginger Cookies