## Winter at flugus \* WINTER SOLSTICE X CHRISTMAS DINNER BUFFET

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 Blsque
- 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
   Chay
- 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