



CHRISTMAS DAY BUFFET

Sunday, December 25, 2016 • 11am - 9pm

Join us for an islands-style Christmas Day feast in **ISLANDS DINING ROOM**. Entertainment includes appearances by Universal Orlando™ characters, face painter and balloonist, musician and hula dancer. \$58* Adult • \$26* Child (ages 3 - 9)**.

OpenTable.com • 407.503.DINE (3463)

FEATURED MENU

SALADS & CHEESE

- Winter Greens with Balsamic Figs and Feta Cheese
- Honey-Raspberry Vinaigrette, Buttermilk Ranch Dressing
- Tropical Fruit with Spiced Citrus Syrup
- Warm Chorizo and Roasted Potato Salad with Eggs, Spinach, Red Onions and Maple Syrup Dressing
- Orzo Pasta Salad with Cranberries, Almonds, Kalamata Olives, Onions, Red Pepper, Basil Pesto
- Calabaza Squash with Cinnamon Candied Walnuts, Asian Pear and Dates Salad with Pecans, Blue Cheese and Pomegranate Vinaigrette
- Selection of Imported and Domestic Cheeses
- Assorted Sliced Baguettes, Crostini and Crackers

RAW BAR & SMOKED FISH

- Raw Bar Jumbo Shrimp, Oysters and Green Lip Mussels, King Crab Legs
- Hickory Smoked Seafood Display: Scallops, Hot and Cold Smoked Salmon, Mahi-Mahi and Gulf Shrimp

ASIAN CHARCUTERIE

- Port Wine Poached Anjou Pear and Goat Cheese Terrine with Pesto Sauce
- Asian Plum Glazed Roulade of Chicken with Pistachios and Dried Cherries
- Fall Sweet and Sour Vegetable Terrine

SUSHI STATION

- Assortment of Japanese Sushi Rolls including: Tuna, California and Vegetable
- Vietnamese Vegetable and Shrimp Summer Rolls with Sweet Chili and Toasted Peanut Dipping Sauces

STIR-FRY STATION

- Create your own Stir-Fry with Chicken, Beef or Shrimp
- Rice Noodles, Jasmine Rice and Lo Mein Noodles, Assorted Vegetables
- Thai Red Curry, Teriyaki, Lemon Grass Broth or Sweet and Sour Sauce

OMELET STATION

- Mushrooms, Tomatoes, Chorizo, Ham, Onion
- Applewood Smoked Bacon, Goat Cheese, Cheddar and Mozzarella

WAFFLES

- Maple Syrup, Whipped Cream and Strawberries

CARVING STATION, SOUP & SIDES

- Cream of Watercress Soup
- Citrus and Rosemary Brined Turkey with Cranberry Walnut Stuffing, Pear Compote, Natural Gravy
- Palmetto Creek Farms Fresh Double Smoked Ham, Pineapple Chutney
- Pan Seared Corvina with Coconut Saffron Broth
- Oven Roasted Quail Stuffed with Zucchini and Mozzarella Cheese Wrapped with Applewood Smoked Bacon
- Herb Roasted Fingerling Potatoes
- Brussels Sprout with Caramelized Onions, Baby Carrots, Minted Yellow Squash

PASTRIES

- An Array of Freshly Baked Breads, Pastries, Cakes and Pies