



## *Classic Christmas Buffet Dinner*

*Thursday, December 25, 2008*

*12:00pm-8:00pm*

*Tomato, Mozzarella and Prosciutto drizzled with Extra Virgin Olive Oil*

*Caesar Salad*

*Prosciutto and Arugula Salad with Candied Figs  
Blue Cheese and Apple Vinaigrette*

*Red Rock Springs Farmers Market Palm Tree decorated with Fresh Fruit*

*International Cheese Board with Assorted Crackers*

*Red Rock Springs Farmers Market Fresh Seasonal Vegetables*

*Salmon Bellavista*

*Jumbo Prawns with Cocktail Sauce*

*Tortellini with Alfredo Sauce*

*Lemon Roasted Chicken and Farfalle Pasta tossed with Oven Roasted  
Vegetables and Sun-Dried Tomato Pesto*

*Sautéed Orange Roughy with Fresh Tomato and Basil*

*Roasted Organic Red Bird Turkey Carving Station*

*Prime Rib of Beef Au Jus Carving station*

*Bakery Fresh Rolls and Butter*

*Assortment of Traditional Christmas Desserts*

*Presented by Executive Chef Danny Woodbridge*

*Forty-Five dollars per person  
Fifteen dollars children five through twelve  
Children under five Complimentary*