CHRISTMAS AROUND THE GLOBE

Menu

AMERICAN CHRISTMAS CLASSICS

Roast Turkey
Roast with herbs

Sauce
Cranberry sauce, Giblet sauce

Prime Rib
Crusted with garlic & herbs

Mashed Potatoes
Fluffy potatoes whipped with butter, milk & garlic

Macaroni & Cheese
Baked pasta in a rich, multi-cheese sauce

Pecan Pie
Rich, Gooey filling topped with toasted pecan halves

GERMAN CHRISTMAS TRADITION

Freshly Baked Homemade Bread
Farmer Bread, Bread Stick, Apple Strudel, Bread Roll and Stolen Bread
Roasted Whole Lamb
Mix Sausages
Assorted Vegetables for Grill

Sauce
Black pepper sauce
Mushroom sauce
Mustard sauce
Mint sauce
BBQ sauce

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ITALIAN FESTIVE FAVORITES

Live Pasta Wheel Station
Freshly Cooked in Pasta with Fresh Condiments

Spaghetti Alle Vongole
Pasta Tossed with Fresh Clams, Garlic, Olive oil

Calamari Affogati
Tender Squid "drowned" and Slow-cooked in a Spicy Tomato sauce

Pumpkin Pie
Spiced Custard Pie served with Whipped Cream
Tiramisu

A TASTE OF BRITAIN FEAST

Beef Wellington
Whole Salmon Fish baked with Butter Sauce
Christmas Cake
Mini Cheese Cake
Blueberry Tart
Ginger Bread
Chocolate and Blueberry Pie
Fruit Tartlets
Minced Pie
Yule Log Cake
Christmas Pudding
Mix Eclair
Mix Macaron

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FRENCH CHRISTMAS DELICARIES

Classic French country salad mixed spring greens, Roasted Beets and Creamy Goat Cheese DIY Salad Counter with Assorted Mix Salad

Cold Platter

Smoked Chicken Breast, Turkey Sliced, Smoked Beef, Smoked Duck Breast, Smoked Pepperoni and Smoked Salmon

Cheese Platter

Camembert, Emmenthal, Cheddar Sliced, Brie Cheese and Blue Cheese Crackers, Dried Apricot, Grape, Dried Mango, Assorted Roasted Nuts

Dressing and Condiments

Thousand Island, French Dressing, Herb Vinaigrette, Balsamic Vinaigrette, Sun Dried Tomato Feta Cheese in Oil, Black Olive, Tomato Cherry, Japanese Cucumber, Capers, Gherkins

JAPANESE FESTIVE FAVORITES

Okonomiyaki

Savory Japanese Pancake make from a Wheat Flour and Egg Batter mixed with Shredded Cabbage

Kare Raisu

Onions, Carrots, Potatoes, Meat like Chicken or Beef and a Thickened Roux

Sashimi & Sushi

Features Seasoned Vinegared Rice with Raw Fish, Cooked Seafood, Vegetable and Egg

Tempura Vege & Ebi

Classic Japanese Dishers, Deep-Fried and Seasonal produce with crispy and airy texture

Miso Soup

Traditional Japanese Soup made by combining fermented Soybean paste

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SUMMER CHRISTMAS FLAVORS

The Seafood Centerpiece
Green Mussel, Clams, Oysters, Crabs, Tiger Prawn Tabasco, Lemon Wedges, Cocktail Sauce, Butter Sauce

Barramundi
Local White Fish Grilled or Baked with Fresh Herbs and Lemon Mango and Avocado Salad
A fresh, Leafy Summer Salad featuring Tropical fruits

Pavlova
The Iconic Holiday Dessert, A Crisp Meringue Shell Topped with Whipped Cream, Passionfruit, Kiwi and Berries

Christmas Pudding with Ice Cream
The Traditional British Fruit Pudding and Paired with Cold Vanilla Ice Cream
Trifle, Layers of Sponge Cake, Jelly, Custard, Fruit and Whipped Cream serves in a glass
Fresh Cut Fruits Live Station
Ice Cream with Condiments

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GLOBAL CHRISTMAS FAVORITES

Soup
Fresh Wild Mushroom Soup

BUFFET DINNER ENTRE'E

Butter Rice With Almond and Mushroom
Piccata Fish
Beef Stew
Butter Shrimp Garlic
Christmas Vegetable with Brussels Sprout
Honey Glazed Carrot