

# LAKE TERRACE DINING ROOM

## 2021 CHRISTMAS DAY BUFFET

### Fresh Fruit Selection

Honeydew, Cantaloupe, Watermelon, Pineapple  
Raspberries, Kiwi, Blueberries, Strawberries, Blackberries

### Seafood

Salmon Gravlox, Smoked Colorado Trout & Lemon Pepper, Smoked Salmon  
Pickled Red Onion, Capers, Tomatoes, Dill Cream Cheese

### Jumbo Poached Shrimp & Snow Crab Claws

Cocktail Sauce, Horseradish Sauce, Fresh Lemons Wedges

### Artisan Selection of American Charcuterie

River Bear Meats Summer Sausage & Wagyu Breseola, Capicola & Spanish Lomo  
Whole Grain Mustard, Cornichons, Marinated Olives, Spiced Mixed Nuts

### American Cheese Board

Eagles Nest Ranch Wild Flower Honey Comb  
Kenny's Farmhouse Cheddar, MouCo Camembert, Sawatch Artisan Foods Gouda  
Haystack Mountain Boulder Chevre  
Mixed Nuts, Palisade Peach Preserves  
Broadmoor Bakery Lavosh & Focaccia

### Soup Station

Potato Leek Soup with Garlic Croutons  
Butternut Squash Bisque, Cranberry Relish, Toasted Pumpkin Seeds (GF)

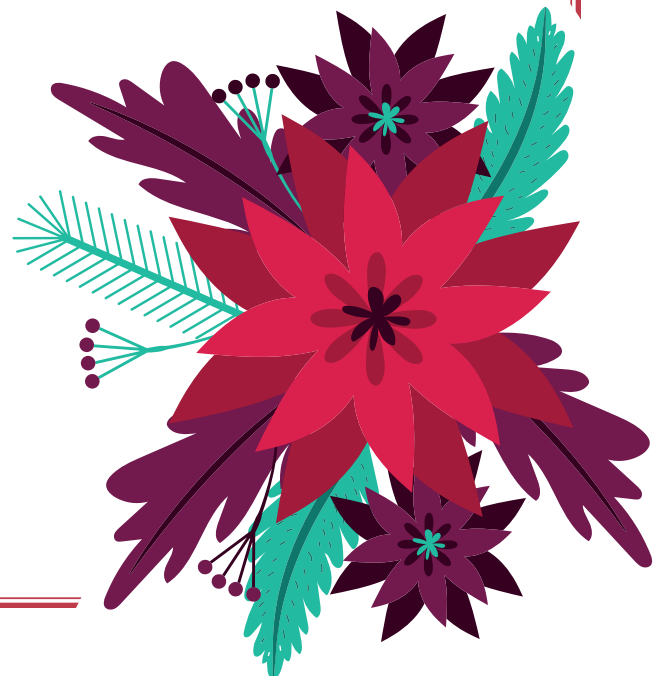
### Salads

**Roasted Beet Salad**  
Fruition Farms Ricotta, Organic Spinach, Pistachio Vinaigrette (GF, CN)

**Broadmoor Caesar Salad**  
Romaine, Croutons, Shaved Parmesan Cheese, Anchovy  
Parmesan and Garlic Dressing

**Made to Order Super Food Salad**  
Kale & Quinoa, Toasted Almonds  
Goji & Blue Berry Dressing (GF, DF, CN)

GF - Gluten Free • DF - Dairy Free • CN - Contains Nuts  
Menu subject to change



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### Carving Stations

#### Honey Glazed Ham

Bourbon Glaze & Pineapple and Pear Relish, Maple Glazed Yams  
Eagles Nest Ranch Jalapeno Cornbread

#### Herb Roasted Prime Rib of Beef

Bordelaise Jus, Creamy Horseradish Sauce  
Whipped Potato, Green Beans, Cheddar Popovers

#### Classic Turkey Dinner

Herb Roasted Tom Turkey Breast, Pan Gravy  
Sage Rubbed Turkey Thighs, Cranberry Sauce  
Apple Sage Stuffing

#### White Wine Marinated Atlantic Salmon

Glazed Asparagus, Honey Glazed Carrots, Béarnaise

### DESSERTS

#### Verrine

Spiced Chocolate Verrine, Caramelized Rice Cereal (GF)  
Vegan Chocolate Mousse Verrine, Blackberry Compote (GF, DF)  
Banana Coffee Verrine, Espresso Crème Patisserie, Banana Pound Cake, Dulcey Chantilly

#### Pastry

Plum Streusel Tarts (CN)  
Maple Walnut Tarts, Whipped Crème Fraiche (CN)  
Orange Cranberry Cheesecake, White Chocolate Chantilly  
Peanut Butter Paris Brest, Pate Choux, Peanut Chantilly (CN)  
Traditional Pecan Pie, Whipped Cream (CN)

#### Cupcakes

Triple Chocolate  
Pistachio Cupcake  
White Chocolate Peppermint

#### Breads

Challah  
Stollen  
Mini Traditional Panettone  
Potato Parmesan Garlic Rolls  
Mini Baguettes  
Multigrain Rolls

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