



★CAPITOL★GRILLE★

CHRISTMAS DAY BRUNCH 2018

STARTER DISPLAYS

SEAFOOD DISPLAY

Oysters on the Half Shell, Shrimp Cocktail,
Smoked Salmon

DEVILED EGGS

Smoked Trout Roe, Bourbon Barrel Smoked Paprika

BACON WRAPPED DATES

Stuffed with Chorizo

MINI HAM & CHEESE QUICHE

SLICED SEASONAL SLICED FRUIT

ARTISANAL CHEESE DISPLAY

Local, Imported Cheeses, Honey Comb,
Fig Jam, Almond Cake

BLACK EYE PEA SALAD

Baby Mustard Greens, Dijon Vinaigrette

WINTER GREEN SALAD

Roasted Root Vegetables, Goat Cheese,
Citrus Dressing

CLASSIC CAESAR SALAD

Baby Gem Lettuce, Parmesan Cheese, Garlic Croutons

BREAKFAST DISPLAY

BELGIUM WAFFLES

Berry Compote, Fresh Berries, Vanilla Whipped Cream, Maple
Syrup

SCRAMBLED EGGS

Traditional Toppings

COUNTRY BACON & TENNESSEE SAUSAGE

CARVING STATION

SLOW ROASTED PRIME RIB

Horseradish Crème

ORANGE BLOSSOM HONEY GLAZED HAM

Apple Butter, Whole Grain Mustard

ROASTED TURKEY BREAST

Giblet Gravy, Cranberry Pomegranate Compote

SIDES

MACARONI & TENNESSEE CHEDDAR CHEESE

ROASTED ROOT VEGETABLE GRATIN

BUTTERMILK & HERB YUKON POTATO PURÉE

SOUTHERN STYLE BRAISED COLLARD GREENS

CORNBREAD STUFFING

GLAZED WINTER VEGETABLES

ANSON MILLS GRITS

ROASTED SWEET POTATOES

CHEF'S CHOICE OF SEASONAL DESSERTS

\$74 FOR ADULTS, \$26 FOR CHILDREN
TAXES & GRATUITY NOT INCLUDED