

Christmas

GRAND BRUNCH BUFFET

MONDAY — December 25, 2017

La Hacienda & Nicker's Restaurants

11:00 a.m. - 5:45 p.m.

*Serving Endless Champagne
Mimosas
& Live Music*

\$49.99* Per Guest

\$22.99* Children 5-12

Under 4 are Free

**Service charge and tax are additional*



Make Your Reservations now for a Special Dining Experience!

Reservations Required

CALL 352-324-3930

GrandBrunch@MissionInnResort.com

Gourmet Salad Station

Roasted Brussel Sprout, Goat Cheese & Hazelnut Salad, La Hacienda Broccoli and Cranberry Salad
Mission Inn Seafood Salad, Roasted Red Beets & Pickled Eggs, Caesar Salad with Shaved Parmesan & Garlic Herb Crouton

Soup

Smokey Butternut Squash Soup, Chilled Cucumber and Mint Soup

Antipasto

Display of Vegetable Crudités with a Humus Trio & Bleu Cheese Dip, Baby Artichoke Hearts with Extra Virgin Olive Oil and Sun Dried Tomatoes, Marinated and Fire Roasted Red Peppers, Grilled Zucchini with Tamarind Balsamic Reduction, Belgium Endive and Radicchio with Goat Cheese and Raspberry Vinaigrette, Vine Ripe Tomatoes, Basil, Purple Onion and Fresh Buffalo Mozzarella

Charcuterie

Assortment of International Cheeses, Red Grapes, Walnuts, Fresh Seasonal Berries, Assorted Country Pâté with Cocktail Rye and Pumpernickel Bread, Cumberland Sauce, Antipasto Meats with Italian Prosciutto, Salami, Mortadella, Rosette de Lyon, Sopressata, Bread Display Carving Board with Assorted Breads

Seafood Bar

Salmon Gravlax with Shallot Dill, Jalapeno Jam & Asian Cucumber Sauces, Chopped Egg, Capers and Red Onion, Peel and Eat Shrimp with fresh Lemons & Bloody Mary Cocktail Sauce, Whole Smoked Salmon, Smoked Sea Trout and Smoked Baby Scallops, Steamed Clams and Black Mussels in White Wine Garlic Butter Sauce, Oysters Rockefeller

Bountiful Breakfast

Fresh Seasonal & Tropical Fruits, Yogurts, Pastries, Croissants, Muffins, Fresh Juices, Full Service Omelet Station, Waffle Station with Berries and Warm Maple Syrup, Eggs Benedict, Sausages, Applewood Smoked Bacon, Southern Biscuits and Sausage Gravy, Stone Ground Grits

Chef's Carving Stations

Fresh Horseradish Encrusted Slow Roasted Prime Rib with Au Jus, Dijon Mustard, Horseradish & Horseradish Cream
Chef Carved Salmon Wellington, Citrus Sherry Cream Sauce

The Mission's Famous Stuffing Station

Mrs. Beucher's Famous Stuffing, Mushroom Cornbread Stuffing "Gluten Free"
Apricot Artichoke Stuffing, Sour Apple & Walnut Stuffing

Entrées

Sliced Slow Roasted Tom Turkey with Giblet Gravy with Spirited Cranberry Orange Sauce
Classical Chicken Marsala, Broccoli & Garlic Bow Tie Pasta with Peruvian Sweetie Tear Drop Peppers

Sides

Green Bean Almandine, Chef's Fall Harvest Vegetable Medley
Mascarpone & Chive Mashed Potatoes, Traditional Sweet Potato Casserole with Marshmallows

Dessert

Signature Bread Pudding & Bourbon Sauce, Bananas Foster, Ice Cream Sundae Station,
Red Velvet Cake, Assorted Miniature Cheesecakes, Chocolate Cake, Crème Brûlée
Assorted Holiday Dessert Shooters, Pumpkin Pie, Pecan Pie, Assorted Christmas Cookies



TWO AWARD WINNING GOLF COURSES | SPA MARBELLA | FOUR RESTAURANTS
MARINA DEL REY | CHAMPIONSHIP TENNIS | TRAP & SKEET | FITNESS CENTER

10400 County Road 48, Howey-in-the-Hills, FL 34737 | MissionInnResort.com

Menu subject to change without notice based on seasonal freshness!