

New Year's Eve **GRAND BRUNCH BUFFET**

SUNDAY

December 31, 2017

La Hacienda Restaurant

11:00 a.m. - 3:00 p.m.

\$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

GOURMET SALAD STATION

Hoppin John Salad with Molasses Dressing, La Hacienda Broccoli and Cranberry Salad, Mission Inn Seafood Salad, Roasted Red Beets & Pickled Eggs, Kale & Romaine Caesar Salad with Shaved Parmesan & Garlic Herb Crouton

SOUP

Sausage, Ham & Bean Soup, Cream of Leek & Potato Soup

ANTIPASTO

Display of Vegetable Crudités with a Trio of Humus's & 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 Pate with Cocktail Rye and Pumpernickel Bread, Cumberland Sauce, Antipasto Meats with Italian Prociutto, Salami, Mortadella, Rosette de Lion, 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, Apple Wood Smoked Bacon, Southern Biscuits and Sausage Gravy, Stone Ground Grits

CHEF'S CARVING STATIONS

Rosemary Dijon Encrusted Slow Roasted Prime Rib of Beef with Au jus, Horseradish & Horseradish Sauce
Cuban Herb encrusted Slow Roasted Whole Suckling Pig with Au Jus & Dijon Mustard

ENTRÉES

Country Glazed Ham with Red-eyed Gravy, Crab & Scallop Stuffed Sole with Sweet Basil & Sundried Tomato Cream
Broccoli & Garlic Angel Hair Pasta with Peruvian Sweetie Peppers, Traditional Chicken Marsala

SIDES

Ham-Hock Stewed Collar Greens, Three Cheese Au gratin Potatoes, Traditional Hoppin John
Black-eyed Peas with Southern Rice, Garlic Mashed Potatoes, Chef's Garden Fresh Vegetable Medley

DESSERT

Signature Bread Pudding & Bourbon Sauce, Bananas Foster, Ice Cream Sundae Station,
Red Velvet Cake, Assorted Miniature Lucky Cup Cakes, Chocolate Cake, Crème Brûlée,
Assorted Dessert Shooters, Pecan Pie, Assorted Cookies & Brownies



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!