



CHRISTMAS EVE

Lunch Buffet

SOUP & SALAD

SEAFOOD CHOWDER

Housemade with a variety of seafood and vegetables in a creamy sauce.

GARDEN SALAD BAR

Fresh mixed greens with an assortment of toppings and house dressings.

SOUTHERN FAVORITES

FRIED CHICKEN

A Sea Palms Favorite!

ALMOND CRUSTED GROUPER

Panko and almond crust, served with a lemon-caper cream sauce.

SEASONAL ROASTED VEGETABLES

AU GRATIN POTATOES • COLLARD GREENS

SWEET POTATO MAPLE PARSNIP PURÉE

CHEDDAR CORNBREAD • YORKSHIRE PUDDING

CHEF ACTION STATIONS

CARVING STATION

Smoked prime rib served with rosemary french onion au jus.

SEAFOOD DISPLAY

Chilled shrimp, oysters, blue crab claws, and snow crab legs served with cocktail sauce, lemon wedges, and tartar sauce.

HOLIDAY TREATS

CHEF'S CHOICE ASSORTED CAKES

CHRISTMAS BREAD PUDDING

TUESDAY, DECEMBER 24 • 10:30 A.M.-4 P.M.

Adult \$79* • Member \$69* | Children 10 & Under \$25

Children 3 & Under are complimentary • Last reservation at 3 p.m.

*Priced per person, plus tax & 22% Gratuity.



Sago