

THE EAGLES BUFFET™

Christmas Day

9:00am.to 8:00pm

Chef Carved:

Prime Rib of Beef

Au Jus, Creamy Horseradish Sauce

Applewood Smoked Ham

Steamed Crab Legs

- with -

Drawn Butter

Whipped Potatoes

Lobster Raviolis

- with -

Seafood Cream Sauce

Fresh Atlantic Salmon

Grilled Bone-in Pork Chops

- with -

Sautéed Mushrooms

Herb Roasted new potatoes

Fresh Asparagus with Pearl Onions

Mango Tea Roasted Chicken

Prima Vera Rice Pilaf

Haricot Verts with Toasted Almonds

French Onion Soup

Deep Fried Fantail Shrimp

Smoked Seafood Platter

Chesapeake Bay Oysters on the Half Shell

Shrimp Cocktail

Array of Garden Fresh Salads

Domestic and Imported Cheese

Crudités with a Relish Assortment

Selection of Fine Pastries and Desserts

Pastry Chef's Chocolate Fountain

Adults - \$39.95

Children under 12 - \$14.95