

the Tides Inn

Christmas 2023

10:30am-2:00pm

\$110 per person \$ 55 for children aged 4-11 (Exclusive of Tax and Gratuity)

Cheese & Charcuterie Display

A Selection of Domestic & Imported Cheeses
Carved Charcuterie with Seasonally Crafted Garnishes

Salad Display

Local Mixed Greens, Shaved Fennel, Pecans, Cranberries, Maple Balsamic Dressing
Roasted Root Vegetables, Carrots, Turnips, Parsnips, Sunflower Seeds, Pomegranate Dressing
Baby Kale & Roasted Beet Salad, Goat Cheese, Candied Pine Nuts, Citrus Dressing

Chilled Local Seafood Display

Steamed Shrimp, Crab Claws
Rappahannock Oysters on the Half Shell
Cocktail Sauce, Lemons, Mignonette

Omelet & Egg Station

Eggs cooked to order your way
Shrimp, Bacon, Mushrooms, Tomatoes, Spinach, Bell Peppers, Sautéed Onions, Fresh Herbs,

Chef Attended Shrimp & Grits Action Station

Shrimp, Andouille Sausage, Red Bell Peppers, Fresh Herbs, Creole Tomato Sauce
Served Over Creamy Aged Cheddar Grits

Carving Station

Herb Roasted Tom Turkey with Cranberry Relish
Slow Roasted Prime Rib
Baked Carving Ham
Artisanal Rolls

Side Dishes

Seared Rockfish with Lemon Cream Sauce
Smoked Applewood Bacon
Braised Collards with Lardons
Rice Pilaf
Southern Corn Bread Stuffing

Dessert Station

Assorted Cakes
Strawberry Shortcake with Chantilly Cream
Assorted Brownies and Cookies