



OLD CAPTIVA HOUSE

Christmas Buffet
2020



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Cold Displays

Roasted Vegetable and Faro Salad (Vegan)
with sherry tomato vinaigrette

**Hearts of Romaine & Smoked
Bleu Cheese Salad**
hearts of romaine, walnuts, red onions,
shredded carrots, smoked bleu cheese,
and white balsamic vinaigrette

Mixed Greens Salad
with baby heirlooms, carrots,
cucumbers, and citrus vinaigrette

Assorted Crudité Display
with Chef Greg's classic hummus

Assorted Gourmet Cheese Platter

Seafood Display

Shrimp Two Ways

Clams

Scallops on Half Shell

Cold Smoked Scottish Salmon Platter
with traditional garnishes

Hot Crab Dip
with assorted crackers

Buffet

Shrimp Bisque

**Orange Mango Glazed Duck
Breast**

Crab & Lobster Crusted Salmon
with tomato basil cream sauce

Tortelloni with Shrimp
with pesto cream sauce and baby
heirloom tomatoes

Sweet Potato Au Gratin

Wild Rice & Macadamia Nut Pilaf

Shaved Brussel Sprouts
with bacon

**Baked White Cheddar
Macaroni & Cheese**
with orecchiette pasta

Classic Mashed Potatoes

Harvest Vegetable Medley

**Spaghetti Squash & Roasted
Tomato Sauce (VEGAN)**

Carving Station

Roasted Leg of Lamb
with mint jus

Prime Rib
with au jus and creamy horseradish

Roasted Ham
with mustard glaze

Assorted Homemade Desserts

12pm-8:00pm
\$69 per person | Children 10 and under \$22
Reserve online through OpenTable
or by calling (239) 472-5161 ext 421
between 4:00-9:30pm