

Christmas Buffet



SWAMP
FOX
RESTAURANT & BAR



Monday, December 25, 2017

Live Jazz Piano • 12:30-7:30pm

\$42 Adults • \$15 Children under 12 • Under 5 Free

**includes complimentary Mimosa or Bloody Mary*

COLD SELECTIONS

MIXED WINTER GREENS with Fresh Vegetables, Vermont Maple Balsamic & Honey Dijon Vinaigrette
BABY ARUGULA, ROASTED RED BEETS, PARSNIPS & LEEKS tossed with a Basil Shallot Vinaigrette
CHILLED THREE BEAN SALAD with Poppy Seed Dressing
SALAD NICOISE with Seared Tuna, Baby French Beans, Sliced Storey Farms Eggs, Olives & Capers
ROASTED WINTER SQUASH, PUMPKIN & KALE with Herbs, Candied Pecans & Dried Cranberries
SHRIMP & PENNE PASTA SALAD with Asparagus, Roasted Cherry Tomatoes & Shaved Asiago
ARTISAN CURED MEATS & CHEESES with Crackers, Crostini, Assorted Mustards, Jams & Spreads
Fresh Seasonal Fruit & Berries

CHEF & CARVING STATIONS

PRIME RIB ROAST Caramelized Onion & Shallot Au Jus and Chimichurri
SMOKED BACON, APPLE & FIG STUFFED PORK LOIN Red Pepper Jelly and Creole Mustard
LOWCOUNTRY SHRIMP & GRITS Lobster & Tasso-Ham Gravy, Vidalia Onions, Peppers, Adluh Mills Pepperjack Grits
Artisan Rolls • Rosemary & Cheddar Biscuits • Cornbread Muffins

MAIN BUFFET

GRILLED ATLANTIC SWORDFISH with Saffron Garlic Cream, Crispy Kale & Gingered Oranges
OREGANO RUBBED CHICKEN Roasted Red Pepper Coulis, Marinated Green Olives, Capers, Artichokes
SOUTHERN GREEN BEANS with Grilled Red Onions & Buttered Leeks
SWEET POTATO CASSEROLE with Black Strap Molasses
ROASTED LOCAL POTATOES with Herbs & Clemson Blue Cheese
Rosemary & Sage Roasted Winter Vegetables • Brussel Sprouts, Pecans & Cranberries
Creamy Yukon Gold & Roasted Garlic Mashed Potatoes • Three Cheese Macaroni & Cheese Casserole

DESSERTS

FIG, CRANBERRY & BREAD PUDDING • ASSORTED FRESH, IN-HOUSE BAKED HOLIDAY CAKES & PIES
SOFT SERVE VANILLA ICE CREAM with an array of toppings

Parking Not Included • 18% Gratuity & Tax Will Be Automatically Added • Reservations Required 843.724.8888