Mattie's
AT
GREEN
PASTURES

CHRISTMAS BRUNCH BUFFET

Friday, December 25 · Seatings 10:45 AM – 2:45 PM

Valet parking only · $13 per car

Adults $155 · Children 6–12 $55 · Ages 5 and under complimentary

Prices are per person and exclusive of beverages, taxes, and a 20% service charge

RAW BAR

Poached Gulf Shrimp (nf, gf, df)

Crab Claws with classic accompaniments (nf, gf, df)

Assorted Oysters on the half shell (nf, gf, df)

COLD APPETIZERS

Deviled Eggs with American caviar (nf, gf, df)

Elote Corn Salad with cotija cheese and espelette (nf)

Grilled Vegetable Antipasto (v, nf, gf, df)

Beet Hummus with crudité (v, nf, gf, df)

Pimento Cheese Sandwiches (nf)

Sour Cream and Onion Dip with crudité (nf, gf)

Charcuterie and Cheese

Seasonal Fruit Salad (v, nf, gf, df)

Smoked Salmon Display with mini bagels and traditional garnishes

HOT APPETIZERS

Bacon-Wrapped Quail with tamarind barbecue sauce (nf, gf, df)

Chicken and Waffle Bites with spicy honey butter (nf)

Baked Brie Tartlet with raspberry preserves (nf)

Spinach Artichoke Dip with corn tortilla chips (nf, gf)

SALADS

Candied Beets with navel oranges, fennel, arugula, goat cheese, lemon vinaigrette (nf, gf)

Baby Iceberg Wedge with apples, blue cheese, creamy herb dressing, pickled red onions (nf, gf)

Fall Harvest Salad with roasted delicata squash, quinoa, baby spinach, pecan-pumpkin seed brittle, maple-balsamic vinaigrette (v, gf, df)

ENTRÉES AND SIDES

Eggs Benedict on Mattie's biscuit with smoked ham (nf)
Seared Scottish Salmon with red pepper coulis (nf, gf, df)
Roasted Turkey with mustard beurre blanc (nf, gf)
Whipped Gouda Potatoes with brown butter and chives (nf, gf)
Crispy Brussels Sprouts with poached apples and pumpkin seeds (v, nf, gf, df)
Harvest Grains with mushrooms, quinoa, sweet potatoes, cranberry, and kale (v, nf, gf, df)
Garlic Parmesan Haricots Verts with crispy shallots (gf)
Cornbread Strata with poblano peppers, cotija and cheddar cheese (nf)
Gouda Hashbrown Casserole (nf, gf)
Parker House Rolls with whipped butter (nf)

CARVING STATION

Porfi's Prime Rib with horseradish crème, whole grain mustard, au jus (nf, gf)
Honey Glazed Bone-in Ham with bourbon cider jus (nf, gf, df)

CHILDREN'S TABLE

Mac and Cheese (nf)
Chicken Tenders (nf, df)
Pigs-in-a-Blanket (nf)
French Fries (v, nf, gf, df)
Candied Carrots (v, nf, gf, df)

DESSERTS

All selections are vegetarian

Cheesecake Squares (nf)
Pot de Crème (nf, gf)
Ginger Molasses Cookies (nf)
Lemon Olive Oil Cake (v, nf)
Maple-Walnut Blondies
Salted Caramel Cream Puffs
Pumpkin Bread (v)
Maple-Pecan Bread Pudding
Banana Pudding (nf)
Sourdough Chocolate Chip Cookies (nf)
Assortment of Seasonal Mini Pies
Chocolate Fountain with seasonal confections and fresh fruit (gf)

Allergen Guide
(v) vegan (nf) nut-free (gf) gluten-free (df) dairy-free

Menu items are subject to change.