

# Christmas

## GRAND BRUNCH BUFFET

**Saturday — December 25, 2021**

La Hacienda Restaurant

11:00 a.m. - 5:45 p.m.

**Serving**  
**Endless House Champagne**  
**& Mimosas**

**\$59.99\* Per Guest**

\$27.99\* Children 5- 12

Under 4 are Free

*\*Service charge and tax are additional*



*Make Your Reservations now for a Special Dining Experience!*

**Reservations Required**

CALL 352-324-3930

GrandBrunch@MissionInnResort.com

## **Gourmet Salad Station**

Ambrosia Salad (GF), La Hacienda Broccoli and Cranberry Salad (GF)  
Mission Inn Seafood Salad (GF), Cucumber & Vine Ripe Tomato Salad (GF)  
Caesar Salad with Shaved Parmesan & Garlic Herb Croutons

## **Soup**

Butternut Squash Soup with crumbled maple bacon (GF), New England Clam Chowder

## **Antipasto**

Display of Vegetable Crudités with a Hummus Trio & Bleu Cheese Dip, Baby Artichoke Hearts with Extra Virgin Olive Oil and Sun Dried Tomatoes, Marinated and Fire Roasted Red Peppers, Grilled Zucchini with Tamarind Balsamic Reduction, Belgium Endive and Radicchio with Goat Cheese and Raspberry Vinaigrette Vine Ripe Tomatoes, Basil, Purple Onion and Fresh Buffalo Mozzarella

## **Charcuterie**

Assortment of International Cheeses, Red Grapes, Walnuts, Fresh Seasonal Berries, Assorted Country Pâté with Cocktail Rye and Pumpernickel Bread, Cumberland Sauce, Antipasto Meats including Italian Prosciutto, Salami, Mortadella, Rosette de Lyon, Sopressata, Bread Display Carving Board with Assorted Breads

## **Seafood Bar**

Salmon Gravlax with Shallot Dill, Jalapeño Jam & Asian Cucumber Sauces, Chopped Egg, Capers and Red Onion, Peel and Eat Shrimp with Fresh Lemons & Bloody Mary Cocktail Sauce, Whole Smoked Salmon, Chef Smoked White Fish and Smoked Baby Scallops, Steamed Clams and Black Mussels in White Wine Garlic Butter Sauce, Oysters Rockefeller

## **Bountiful Breakfast**

Fresh Seasonal & Tropical Fruits (GF), Yogurts, Pastries, Croissants, Muffins, Fresh Juices (GF), Full Service Omelet Station (GF), Waffle Station with Berries and Warm Maple Syrup, Eggs Benedict, Sausage (GF), Applewood Smoked Bacon (GF), Southern Biscuits and Sausage Gravy, Stone Ground Grits

## **Chef's Carving Stations (GF)**

Fresh Herb Encrusted Slow Roasted Prime Rib with Au Jus, Horseradish & Creamy Horseradish Sauce  
Virginia Baked Ham with Orange Marmalade Mustard Sauce

## **Entrées**

Sliced Slow Roasted Tom Turkey (GF) with Giblet Gravy with Spirited Cranberry Orange Sauce,  
Seafood Stuffed Sole with a lemon caper chardonnay cream, Bow Tie Pasta Primavera

## **The Mission's Famous Stuffing Station**

Mrs. Beucher's Famous Stuffing, Mushroom Cornbread Stuffing, Chef's Traditional Sage Stuffing (GF)  
Cherry Walnut Stuffing

## **Sides**

Cheddar Parsley Mashed Potatoes, Traditional Sweet Potato Casserole with Marshmallows  
Sautéed Green Beans with Bacon and Fried Onions, Chef's Fall Harvest Vegetable Medley (GF)

## **Dessert**

Signature Bread Pudding & Bourbon Sauce, Bananas Foster, Ice Cream Sundae Station,  
Red Velvet Cake, Assorted Miniature Cheesecake Shooters, Chocolate Cake,  
Crème Brûlée, Pumpkin Pie, Pecan Pie, Assorted Christmas Cookies  
*Gluten Free & Sugar-free Dessert available on request*



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MARINA DEL REY | CHAMPIONSHIP TENNIS | TRAP & SKEET | FITNESS CENTER

10400 County Road 48, Howey-in-the-Hills, FL 34737 | [MissionInnResort.com](http://MissionInnResort.com)

*Menu subject to change without notice based on seasonal freshness!*