



Christmas

GRAND BRUNCH BUFFET

Monday, December 25, 2023

La Hacienda Restaurant

11am - 4pm

*Serving Endless House Champagne & Mimosas
Live Entertainment!*

\$65* Per Guest

\$28* Children 5-12

Under 4 are Free

***Service Charge and tax are additional**

RESERVATIONS REQUIRED

Call 352-324-3930

GrandBrunch@MissionInnResort.com



MISSION RESORT
+ CLUB





Spirits

Mr. Fezziwig's Negus | Mrs. Cratchet's Eggnog | Wassail

Garde Manger

La Hacienda Broccoli & Cranberry Salad, White Bean & Ham Salad (gf) *with Porcini Oil, White Balsamic Vinaigrette*, Mission Seafood Salad, Classic Caesar Salad (gf) *with Parmesan Reggiano and Focaccia Croutons*, International and Domestic Cheese Display (gf), Tropical and Indigenous Fresh Fruit Display, Smoked Tuna Dip, Pickled Vegetable Display (gf), Titanic Iceberg Wedge Salad (gf) *with Gorgonzola, Applewood Bacon, Egg, Purple Onion & Tomato*, Caprese Salad (gf) *with Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic, EVOO and Fresh Cracked Pepper*, Charcuterie Display *with Pates, Terrines, Imported Meats, Cornichons, Cumberland Suace, Lingonberry Preserves, Artisan Breads*

Seasonal Soups

Ginger Spiced Apple & Parsnip Bisque | New England Clam Chowder

Seafood Bar

Salmon "Chaud Froid" Display (gf), Smoked Salmon Gravlax (gf) *with Traditional Accompaniments*, Citrus & Juniper Cured Hot Smoked Salmon (gf), IPA Poached Peel & Eat Shrimp (gf) *with Florida Bay Seasonings*, Jonah Crab Claws, Oysters Rockefeller, Deviled Crabs, New Zealand Green Lip Mussels (gf), Lager Poached Ipswich Clams and Prince Edward Island Mussels *with Sauce Meunière*, Baked Stuffed Clams, Bloody Mary Cocktail & Creole Remoulade

Bountiful Breakfast

Farm Fresh Shirred Eggs (gf), Applewood Bacon & Country Sausage (gf), Classic Egg Sardou (gf), Southern Style Stone Ground Cheese Grits (gf), Steel Cut Oatmeal with Black Flame Raisins (gf), Belgian Style Waffle *with Vermont Maple, Chantilly and Macerated Berries*, Hand Crafted Farm Fresh Egg Omelets (gf)

Chef's Carving Stations

Cider Brined Smoke Wild Turkey *with Spirited Cranberry-Orange Compote*, Garlic Peppercorn Crusted Slow Roasted Prime Rib *with Sauce Raifort, Horseradish, Roasted Garlic & Rosemary Jus Lie, and Yorkshire Pudding*, Root Beer Glazed Spiral Ham *with Denoix Mustard, Pineapple Chutney, Hawaiian Rolls*

Entrées

Cornish Pasties *with Sirloin, Guinness & Root Vegetables*, Orange Glazed Cornish Game Hens *with Sausage Apple Chestnut Cranberry Stuffing*, BBQ Dry Rubbed Salmon *with Sweet Potato, Bacon & Roasted Corn Hash with a Champagne Butter Sauce*

Accompaniments

Horseradish, White Cheddar & Chive Whipped Potatoes, Tortellini Primavera, Roasted Garlic & Sweet Basil Pesto Cream, Cinnamon Spiced Wassail, Glazed Carrots with Candied Orange & Ma Roasted Brussel Sprouts Pancetta & Pecans

Artisan Bread Service

A Bountiful Array of Fresh Baked Continental Pastries, Fresh Fruit & Farmer's Cheese Danish, Muffins, Scones Breakfast Breads & Pastries, Artisan Breads

Dessert

Cakes, Pies, Tortes, Chocolate Mousse, Crème Brûlée, and Mini Pastries, Nawlins Style White Chocolate Bread Pudding, Jacob Marley's Christmas Pudding, Brandy Butter & Rum Sauce, Bailey's Irish Cream Chocolate Fondue *with Fresh Berries, Bananas, Marshmallows, and Pound Cake*, Bouche Noel, Gingerbread Cake, Ice Cream Sundae Station, Freshly Baked Fruit Cobbler



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Two Award Winning Golf Courses | Spa Marbella | Four Restaurants | Marina del Rey
Championship Tennis, Pickleball | Fitness Center

10400 County Road 48, Howey-in-the-Hills, Florida, 34737 | MissionInnResort.com

Menus subject to change without notice based on seasonal freshness!