



*The Roosevelt*  
NEW ORLEANS

A WALDORF ASTORIA HOTEL



1893 - 2018

## **Christmas Day Brunch - 2018**

### **Crescent City Ballroom**

#### ***Chilled Selections***

*Curried Chicken Salad*

*Quinoa & Roasted Butternut Squash Salad*

*Roasted Winter Vegetable and Pasta Salad*

*Roasted Beets, Kale & Feta Cheese*

*Heirloom Tomato Caprese*

#### ***Create Your Own Salad Station***

*Seasonal Winter Greens with Baby Spinach and Arugula,*

*Hearts of Romaine*

*Shaved Red Onions, Spiced Pecans, Bacon,*

*Goat Cheese Crumbles, Grilled Corn, Red Peppers,*

*Baby Heirloom Tomatoes,*

*Roasted Mushrooms, Toasted Pumpkin Seeds, Garlic Croutons*

*Cranberries, Parmesan Cheese, Candied Pecan*

*Buttermilk Ranch, Sesame Ginger Vinagrette and Balsamic Dressing*

#### ***Antipasti Selection***

*Roasted and Grilled Vegetable Antipasti*

*Soppresata, Prosciutto de Parma, Spanish Chorizo, Spicy Coppa*

*With Grain Mustard, Dijon Mustard,*

*Breadsticks, House Made Flatbread and Rolls*

## ***Seafood Display and Oyster Bar***

*Cajun Spice Jumbo Shrimp, Blue Crab Claws,  
Freshly Shucked Gulf Oysters, Gulf Seafood Ceviche Shooters  
Cocktail Sauce, Creole Remoulade Sauce, Horseradish, Crackers and  
Lemons  
Smoked Salmon with Capers, Red Onion, Dill Cream, Chopped Egg  
Whites and Yolks  
Toasted Lavosh Crackers*

## ***Hot Selections***

*Chicken and Andouille Gumbo with Rice  
Crispy Fried Gulf Shrimp and Fish  
Braised Rabbit in Chardonnay and Dijon Sauce  
Sweet Potato Hash with Maple Syrup  
Haricot Verts with Fines Herbs Butter*

## ***Carved To Order***

*Honey Glazed Spiral Cut Ham with Selection of Mustards  
Roast Turkey with Giblet Gravy  
Peppercorn Crusted Prime Rib of Beef with Au Jus  
Southern Cornbread Dressing  
Sweet Onion and Potato Gratin  
Dinner Rolls and Country Cornbread*

## ***Small Plates Prepared A La Minute***

*Five Spice Pork Belly Bao Buns, Cucumber,  
Ice Box Pickled Carrots, Cilantro, Hoisin Sauce  
Sautéed Clams and Mussels in Spicy Garlic and San Marzano Tomato  
Sauce, with Grilled Bread*

## ***Create Your Own Egg and Omelet Station***

*Roasted Peppers, Mushrooms, Bacon, Ham, Crawfish Tails, Smoked  
Salmon, Caramelized Sweet Onions, Spinach, Tomatoes, Brie, Feta &  
Cheddar Cheeses, Fresh Jalapenos, Smoked Sausage, Free Range Eggs and  
Egg Whites*

## ***Breakfast Stations***

*Fresh Cut Cantaloupe, Pineapple and Honeydew Melon with Strawberries*

*Fresh Baked Breakfast Pastries, Mini Muffins,*

*Bagels and Croissants, Whipped Butter*

*Poached Eggs with Creamy Spinach, Artichoke and Crab*

*on Toasted Brioche*

*Breakfast Potatoes with Peppers and Onions*

*Apple wood Smoked Bacon and Sausage Links*

*Made to Order Belgian Waffles w/ Whipped Cream, House Made Berry*

*Compote, Warm Maple Syrup*

## ***Children's Station***

*Chicken Tenders*

*Macaroni and Cheese*

*Tator Tots*

*Fruit and Berries Cups*

*Rice Crispy Treats*

## ***Desserts by Chef Deborah***

*Cranberry Cheesecake*

*White Chocolate Almond torte*

*Ginger and Spice Panna Cotta*

*Chocolate Peppermint Cupcakes*

*Buttered Rum Tart*

*Egg Nog Mousse*

*Black Forrest Verrine*

*Caramel Pear tart*

*Red Wine and Pomegranate Trifle*

*Pistachio Cherry Cupcakes*

*Assorted Petit Fours and Cookies*

## ***Dessert Action Station***

*Red Velvet Waffles*

*Cream cheese Gelato and chocolate sauce*