

WESTIN POINSETT CHRISTMAS DAY BRUNCH

FRIDAY DECEMBER 25, 2015

Accepting reservations from 10:30am-2:30pm

\$38.95 for Adults

\$32.95 for Seniors

\$20.95 for Children 7-12; Free for Children 6 & Under

SALADS

Autumn Greens tossed with Almond Pomegranate Vinaigrette*

Chicken and Kale Salad tossed with Cranraisins, Apples and White Balsamic Vinaigrette*

Broccoli, Walnut and Fresh Cranberry Salad*

Fresh Fruit Salad tossed with Mint*

Chef's Selection of Fine Cheeses*

MADE TO ORDER PASTA AND OMELET STATION

Featuring 25 Different Ingredients

(Gluten Free Rice Noodle Available upon Request)

Eggs Benedict

Bacon*

Sausage

Assorted Dinner Rolls

CARVING STATION

Slow Roasted Prime Rib with Rosemary Jus and Horseradish Cream*

ENTREES

Roasted Pork Loin with Brown Sugar and Cinnamon Apples*

Broiled Local Carolina Coast Fish with Lime Herb Butter*

Sage Rubbed Turkey and Corn Bread Dressing

(Gluten Free Turkey Available Upon Request)

Cranberry Relish and Giblet Gravy*

Golden Mashed Potatoes*

Maple Glazed Sweet Potatoes*

Baked Macaroni Pie

Roasted Winter Root Vegetables*

DESSERTS

Red Velvet Cake, Assorted Cheesecakes*, Black Forest Cake, White Chocolate Mousse*,

Key Lime Tarts and Fresh Fruit Tarts*

KIDS BUFFET

Kids Salad with Ranch Dressing, Carrot Sticks*

Chicken Fingers

Tater Tots

Steamed Broccoli*

Attended Children's Craft Station

Live Piano Performance 11:00am-2:30pm

Please Call Hotel for Reservations: (864) 421.9700

120 South Main Street Greenville, SC 29601

*Indicates Gluten Free Item



THE WESTIN POINSETT
2015 CHRISTMAS EVE AND
CHRISTMAS DAY DINNER
4 COURSE DINNER \$45++

CHOICE OF SOUP OR APPETIZER

LOBSTER BISQUE
With Crème Fraiche and Lobster

SHRIMP COCKTAIL
With House Made Cocktail Sauce*

SEARED LAMB CHOP
Pumpkin Ravioli and Sage Brown Butter

SALAD

WINTER GREENS
Tossed with Pomegranate Vinaigrette Topped with Candied Walnuts, Blueberries and Local Radishes

CHOICE OF ENTRÉE

PAN SEARED SNAPPER
Over Wild Mushroom Polenta sautéed Spinach and Romesco Sauce

GRILLED 6OZ FILET MIGNON
With Potato Hash Broccolini and Red Wine Reduction*

SAUTÉED DUCK BREAST
With Sweet Potatoes, Grilled Asparagus and Apple Cranberry Relish*

CHOICE OF DESSERTS

RASPBERRY GINGER CHOCOLATE TART
MINI CARAMEL APPLE CHEESECAKE*
WARM FRENCH BRIE WITH FRUIT AND BAGUETTE

CHILDRENS MENU AVAILABLE UPON REQUEST

*Indicates a Gluten Free Item