



GALT HOUSE® HOTEL

NEW YEAR'S DAY BUFFET

Tuesday, January 1, 2019 • 11am – 4pm

Adults: \$35 adults • Child 6-12: \$15 • 5 and under free

Carving Station

Spiced Sugar Ham

Cranberry Chutney, Horseradish Cream, Whole Grain Mustard Sauce, Citrus BBQ, Giblet Gravy

Breakfast Station

Omelets Made to Order
Brioche French Toast

Scrambled Eggs
Grits

Bacon and Link Sausage
Mini Belgian Waffles

Warm Biscuits
Yogurt, Granola, Berries

Vanilla bean maple syrup, Bourbon maple syrup, butter, whipped cream, berries, apple butter and house made jams

Cold Buffet

Black Eyed Pea Salad

Quinoa and Root Vegetable Salad, Pears, Dried Cranberries, Pumpkin Seeds

Smoked Salmon Station with Bagels

Marinated Mushrooms in Creamy Balsamic, Fresh Basil

Grilled Vegetables, Pickles, Crudité Vegetables with Black Eyed Pea Hummus, Red Chile Pepper Ranch Dressing
Rolls, Assorted Breakfast Breads, Crackers and Artisanal-Sliced Loafs

Field Greens with Dressings, Corn Bread Croutons, Tomatoes, Cucumbers, Hearts of Palm, Boiled Eggs, Bleu
Cheese Crumbles

Fresh Fruit

Assorted Imported and Domestic Cheeses

Hot Buffet

Sautéed Green Beans, Pearl Onions

Southern Braised Collards, Smoked Bacon

Bourbon Glazed Carrots

Pintos and Cornbread

Whipped Potatoes

Corn Crusted Catfish with Tartar Sauce

Roasted fingerling potatoes with white truffle-sorghum popcorn and duck fat

Kids Buffet

Chicken Fingers

Mac & Cheese

Tater Tots

Corn

Mini Pizza Bites

Desserts

- Apple Pie
- Pumpkin Pie

- Sweet Potato Pie
- Bread Pudding

- Cookies
- Assorted Mini Pastries

- Brownies
- Assorted cakes