

Santa's CHUCKWAGON

Cowboy Carve-Up Counter

Mesquite-Smoked Beef Brisket

Fire-Roasted Herb Chicken *with Buttermilk Jus*

Chef's Signature Cowboy Sauces:

Smoky Chipotle BBQ, Maple Whiskey Glaze, Carolina Gold

Build-Your-Own Omelet Roundup

Farm-fresh eggs cooked to order

*Tomatoes, Jalapeños, Bacon, Mushrooms, Onions, Ham, Cheddar,
Pepper Jack, Chorizo, Spinach*

From the Ranch

Campfire Breakfast Potatoes

with Charred Peppers & Onions

Fluffy Scrambled Eggs *with Fresh Herbs*

Smoked Sausage Links & Hickory Bacon

Buttermilk Biscuits *with Sausage Gravy*

Cinnamon-Sugar French Toast

with Bourbon Maple Syrup

Prairie Greens & Chill Fixins'

Chuckwagon Chopped Salad Bar

with Mixed Greens, Roasted Corn, Tomatoes, Eggs,

Smoked Cheddar, Buttermilk Ranch

Classic Chef's Salad

with Lettuce, Turkey, Ham, Swiss, Hard-Boiled Egg,

Tomato, Cucumber

BBQ Ranch Pasta Salad

Creamy Coleslaw with Pickled Jalapeños

Southwest Black Bean & Corn Salad

Seafood Stockyard

Chilled Shrimp *with Smoked Chili Cocktail Sauce*

Alaskan Crab Legs

Housemade Cocktail & Remoulade Sauces

Wild West Pasta Wheel

Smoked Gouda Mac & Chees

tossed in a Parmesan Wheel, finished with Fresh Herbs

Frontier Fruit Display

Chef's Handpicked Seasonal Fruits & Berries

Charcuterie Grazing Table

Handpicked Local & Imported Meats and Cheeses

Fire-Grilled Vegetables

Roasted Nuts & Dried Fruits

Artisan Crackers & Crostini

Seasonal Jams, Honey, and Pickled Accents

Kids' Corral

Mini Grilled Cheese Bites

Seasoned Fries

Sweet Tooth Saloon

Mini Pecan Pies

S'mores Bites

Festive Cookies

Brownie Nuggets

Chocolate-Dipped Strawberries

