

Grand Christmas

BUFFET DINNER

SUNDAY, DECEMBER 24TH

SALAD STATION

Variety of lettuces, baby spinach, watercress, arugula

FRUITS AND VEGETABLES

Asparagus, cherry tomato, cucumber, red onion, yellow corn, avocado, beet, strawberry, figs, berries, grilled peach, plum, grapes, artichoke heart

PROTEINS

Grilled chicken, jerk shrimp, baked bacon, salmon, lentils, Chickpeas, red beans, tofu

CHEESES

Fresh mozzarella, feta cheese, parmesan cheese, gorgonzola, panela, cheddar, vegan manchego

DRESSINGS

Balsamic vinegar, olive oil, citrus with honey, sweet mustard, hibiscus with mint, tamarind and ginger, Italian, Ranch dressing, thousand island, blue cheese, Caesar dressing, chipotle mayo, vegan Caesar

BRUSCHETTA

BRUSCHETTA OF THE FOREST bread with nuts, brie cheese, red fruit compote, strawberries with mint

BRUSCHETTA CAPRESSE sour dough bread, basil pesto, candied cherry tomatoes, burrata cheese

MUSHROOM BRUSCHETTA peasant bread, feta cheese dip, soy and chili glazed mushrooms

MIXED SALADS

CHRISTMAS SALAD mixed greens, caramelized figs, green apple, blueberry, gorgonzola cheese, caramelized hazelnut, raspberry vinaigrette

WALDORF SALAD apple, carrot, celery, grapes, cream, honey

CITRUS AND AVOCADO SALAD grapefruit, orange, basil, pomegranate, dill

ANTIPASTI

BABY BEET goat cheese and mint mousse, honey with citrus fruits, nutmeg

AUTUMN SQUASH roasted butternut squash, arugula, caramelized xoconostle and queso bola, spicy pepitas

VEGETABLE GARDEN PLATTER grilled vegetables, romesco, chimichurri sauce

DIPS & PITA chickpea hummus, baba ganush, pita bread

CHEESE AND CHARCUTERIE PLATTER

Sopressata, cured loin, pastrami, calabresse, serrano ham, brie, cured manchego, emmental, goat cheese

CHUTNEYS & PICKLES

Tomato chutney, onion chutney, olives, capers, pickled vegetables

FONDUE STATION

Aged cheese sauce, young cheese sauce, salmon skewers, rib eye skewers, shrimp skewers, vegetable skewers

Grissinis, brioche bread crostini with garlic and herbs, rustic bread

CARPACCIO STATION

BEEF CARPACCIO A LA MINUTE grana paddano slices, arugula, olive oil, balsamic vinegar reduction, truffle oil, truffle duxelles, garlic brioche bread with garlic, garlic confit

ASIAN STATION

Edamame with salt or spicy ponzu sauce
Salmon or tuna nigiri
Shrimp giosas
Sweet and sour pork bao

SOUPS

PUMPKIN BUTTER CREAM butternut squash buttercream, caramelized pumpkin seed, brioche and sage crostinis

CARVING

Traditional stuffed turkey, roasted baby chicken, Filet Wellington, baked pork porchetta, red rub mexican shrimp

HOT BAR

COD SUQUET codfish, suquet, potato, almond paste

BAKED POTATO baked potato, cream of roasted peppers and bacon, cheddar cheese, scallions

SWEET POTATO MOUSSELINE sweet potato mousseline, orange zest, malanga chips

ROASTED MUSHROOMS portobello, mixed mushroom, soy and tamarind glaze

CANELONNI STUFFED WITH RATATOUILLE caneloni, ratatouille, emmental cheese, tomato sauce, fresh basil

VEGETABLE DAUPHINOISE vegetables, basil pesto, vegan cream cheese, pine nuts

GRAND | HYATT

PLAYA DEL CARMEN
RESORT