Holiday DELIGHTS.

Friday, December 25 • Trevi's

Buffet • 10a.m to 6p.m. • $110 Adults • $44 Children 4-12
For reservations, please call 407.238.6564 or visit OpenTable.com

NONNA'S GARDEN

WINTER GREENS
romaine, garden greens, baby kale, radish, tomato, shaved carrot, cucumber, onion, blue cheese, parmesan, cheddar, dried cranberries, croutons, ranch, champagne vinaigrette, caesar

WINTER CITRUS SALAD ***n***
baby arugula, blood oranges, candied pistachios, feta cheese, champagne vinaigrette

ROASTED BEET SALAD
baby spinach, roasted beets, whipped goat cheese, granny smith apples, white balsamic vinaigrette

SEASONAL SOUP

ROASTED PARSNIP & WINTER PEAR SOUP ***n***
toasted walnuts

SUSHI, SEAFOOD & RAW BAR

salmon roll*, tuna roll*, vegetable roll, shrimp, east coast oysters*, crab legs, cocktail sauce, mignonette, horseradish, lemons

CHEF-BAKER'S BOUNTY

croissants, muffins, donuts, buttermilk biscuits, jams, country gravy, honey, hot sauces

CHRISTMAS DAY BREAKFAST

made-to-order eggs* & omelets, gingerbread pancakes, vermont maple syrup, applewood-smoked bacon, blueberry pork sausage, fresh seasonal fruit & berries, chia & coconut milk parfait, smoked salmon & accompaniments

OMNI KIDS'

chicken tenders, mac & cheese, tater tots

CHRISTMAS TRADITIONS

BRAISED SHORT RIBS
red wine demi-glace

GRILLED CHICKEN CARBONARA
crispy pancetta, peas, parmesan cream

HONEY GLAZED CARROTS

ROASTED BROCCOLI CASSEROLE

CARAMELIZED ONION MASHED POTATOES

WILD MUSHROOM RISOTTO

FESTIVE OFFERINGS

FIG & PROSCIUTTO CROSTINI
whipped ricotta, hot honey

HOLIDAY CHARCUTERIE SKEWERS
salami, manchego, olives, marinated tomato

CHICKEN & CRANBERRY SALAD TARTS ***n***
toasted pecans, microgreens

CARVED

PRIME RIB OF BEEF
red wine demi-glace, horseradish cream

WHOLE ROASTED SNAPPER
sauce vierge

HERB-CRUSTED RACK OF LAMB
mint chimichurri

CHEF'S INSPIRED SMALL PLATES

LOBSTER MAC & CHEESE
lemon-scented herb crumbs

MINI CRAB CAKE BENEDICTS
toasted brioche, old bay hollandaise

SANTA'S SWEET'S CORNER

chocolate yule logs, dark chocolate mousse, white chocolate peppermint cheesecake, apple caramel tarts, red velvet & brownie pops, candy cane panna cotta, spiced holiday fruitcake, eggnog poke cake, dubai chocolate cake, cinnamon roll cheesecake

gf gluten-friendly | ***vg*** vegan
df dairy-free | ***n*** contains nuts/peanuts

*consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy.
20% operations charge will be applied for parties of six or more.

OMNI ORLANDO AT CHAMPIONSGATE