



## CHRISTMAS EVE BUFFET

Monday, December 24, 2018

seatings at: 3:30pm, 4pm, 5:30pm, 6pm

seafood chowder

mixed artisanal leaves with assorted toppings and dressings

antipasto display with assorted cured meats and cheeses

crudité display with fresh and roasted vegetables and dips

assorted deviled eggs

peel and eat wild georgia shrimp

prime rib carving station with au jus, horseradish, and fresh rolls

beef stroganoff

panko crusted honey dijon salmon

sea palms southern fried chicken

house-made macaroni and cheese

scalloped potatoes au gratin

cauliflower mash

green peas in a mushroom cream sauce

corn succotash

assorted house-baked breads

assorted holiday desserts

christmas cookies

hot cocoa station

\$45 per adult | \$22 per child

prices do not include tax and gratuity

to make reservations, please call 912.434.5340 or email [jamie@seapalms.com](mailto:jamie@seapalms.com)