

CHRISTMAS EVE *Brunch*

FRESHLY BREWED ICED TEA, COFFEE, AND SOFT DRINKS ARE INCLUDED

SOUP & SALAD

HEIRLOOM TOMATO BISQUE

Fresh Basil & Garlic Croutons

GARDEN SALAD BAR

Mixed Seasonal Greens, Fresh Baby Spinach, Assorted Toppings, House Dressings

CHEF'S STATIONS & DISPLAYS

CARVED ROAST BARON OF BEEF

Au-Jus, Horseradish Sauce

EGGS & OMELET STATION

Prepared to Order

BELGIUM WAFFLE STATION

with Maple Syrup

CHILLED SEAFOOD DISPLAY

Peel & Eat Shrimp, Cocktail Sauce, Fresh Lemon Wedges

BAGELS & LOX STATION

Cured Salmon, Herb Cream Cheese, Tomato, Spanish Onion, Capers, Mini Bagels

CHARCUTERIE DISPLAY

Artisan Meat & Cheese Display, Baguette, Assortment of Rolls

SOUTHERN FAVORITES

ROAST PORK LOIN & APPLES

CAJUN BROILED SALMON

Classic Creole sauce

SAGO'S BUTTERMILK FRIED CHICKEN

ROASTED FINGERLING POTATOES

SAFFRON RICE PILAF

MAC & CHEESE

ACORN SQUASH

HAM HOCK COLLARD GREENS

CLASSIC RATATOUILLE

BRUNCH CLASSICS

SCRAMBLED EGGS

BRUNCH POTATOES

BUTTERMILK BISCUITS

SAUSAGE GRAVY

CHEESE GRITS

APPLEWOOD SMOKED BACON

GRIDDLED SAUSAGE LINKS

BREAKFAST BREADS

FRESH FRUIT & BERRIES

HOLIDAY TREATS

ASSORTED HOLIDAY PIES

CAKES & SEASONAL FRUIT TARTS

SUNDAY, DECEMBER 24 • 10:30 A.M.-4 P.M.

RESERVE BY DECEMBER 14, 2023

Members \$59* • Non-Members \$69* | Children 10 & Under: Member \$30* • Non-Member \$35*
Children three & under are complimentary • Last reservations at 3 p.m.

*Priced per person, plus tax and 22% service charge

Sago