

# Christmas

## BUFFET MENU

**MONDAY, DECEMBER 25TH | 11AM - 4PM**

PLEASE CALL TO MAKE A RESERVATION 307-732-3939

### CARVED OFFERINGS

Carved Prime Rib, Oven-Roasted Tom  
Turkey, Honey Glazed Ham

### SEAFOOD OFFERINGS

Adriatic Prawns, Smoked Bay Salmon,  
Smoked Idaho Ruby Trout Display  
Alaska King Crab (\$20/lb with butter)

### BREAKFAST OFFERINGS

Applewood Smoked Bacon, Pork Sausage  
Links, Hash Brown Potatoes, &  
Scrambled Eggs

### HOT ACCOMPANIMENTS

Sage and Mushroom Stuffing, Green  
Beans, Mashed Yukon Potatoes, Roasted  
Yams with Bourbon Barrel Maple Syrup,  
Roasted Winter Root Vegetables, Wort's  
Famous Corn Chowder

### TRADITIONAL BUFFET DISHES

Seasonal Display of Fruit and Berries,  
Melange of Regional and International  
Cheeses, Assortment of Flatbreads and  
Crackers, Autumnal Greens Salad,  
Traditional Caesar Salad

### ASSORTED DESSERTS AND SWEETS

[Menu items may be subject to change]  
Javier Corona, Executive Chef

ADULTS 13+ \$79\*  
SENIORS 65+ \$48\*  
CHILDREN 8-12 YEARS \$32\*  
CHILDREN 4-7 YEARS \$22  
FREE FOR CHILDREN 3 AND UNDER  
\*PLUS 18% SERVICE & 6% TAX



THE WORT HOTEL

JACKSON HOLE