



Festive Holiday Dinner

Friday, December 25, 2026

6 pm – 9 pm

\$90++ Adults | \$30++ Children under 12*



ARTISAN BREAD DISPLAY

Cranberry Walnut Rolls, Parker Rolls, Cherry Tomato Herbed Focaccia, Caramelized Onion Focaccia, Multigrain Rolls, Pretzel Triangles, Garlic Knots, Cheddar Biscuits, Grissini, Sourdough Loaf

SOUPS

Butternut Squash | Apple Cinnamon Crème Fraîche, Pomegranate

Clam Chowder | Old Bay Spiced Oyster Crackers

SALAD BAR

Torn Romaine Lettuce, Mix Greens, Spinach, Corn Kernels, Pickled Shimeji, Shredded Carrots, Cucumbers, Cauliflower, Roasted Bell Peppers, Extra Virgin Olive Oil, Balsamic Vinegar, Caesar Dressing, Croutons, Parmesan, Candied Bacon, Heirloom Tomatoes, Pickled Red Onions, Chickpeas, Craisins, Red & Golden Beets, Feta Cheese, Broccoli Florets

SALADS

Beet & Goat | Pickled Beets, Orange Supremes, Goat Cheese, Pistachios, Arugula, Saba

Charred Broccolini | Toasted Pine Nuts, Whipped Ricotta, Chili Oil, Meyer Lemon Vinaigrette

Grains | Farro, Forbidden Rice, Barley, Quinoa, Pumpkin Seeds, Marcona Almonds, Avocado, Citrus Vinaigrette

Prosciutto | Micro Arugula, Burrata, Frisée, Basil Pesto

CHEESE & CURED MEATS

Floral Goat Log, Apricot Cottage Cheese, Cambozola, Muenster, Pistachio Lemon Stracciatella, Brebiset, Petit Délice Madeleine with Truffle, Capicola, Soppressata, Cured Salami, Duck Prosciutto, Assorted Jams & Compotes, Marcona Almonds, Dried Fruits, Crackers

DIP STATION

Smoked Trout & Lump Crab Dips | Lavosh, Pita Crisps, Naan, French Baguette, Vegetable Crudités

CHILLED SEAFOOD

Poached Key West Shrimp, Selection of East & West Coast Oysters, Mussels, Snow Crab Claws | Tabasco, Horseradish & Cocktail Sauces, Lemon Wedges

CHEF CURATED STATIONS

Maryland Style Crab Cakes | Petite Greens Salad, Remoulade

Honey Orange Glazed Ham | Honey Grainy Mustard Sauce

Prime Rib | Herb Crusted, Au Jus, Horseradish Cream

HOT BUFFET

Potato Gratin | Celery Root & Apple Purée, Butter, Chives

Roasted Root Vegetables | Fine Herbs

Grilled Asparagus | Romesco, Grana Padano

Cavatappi Alla Vodka | Basil, Parmesan

Chicken Francaise | Lemon Butter Sauce, Italian Parsley

Whipped Sweet Potatoes | Brown Sugar, Maple Syrup

CHILDREN’S BUFFET

Chicken Tenders, French Fries, Mac & Cheese, Steamed Broccoli & Cauliflower, Yogurt Smoothies, Sliced Tropical Fruits

DESSERTS

INDIVIDUAL

Pistachio Profiterole, Dulcey Chocolate Caramel Bauble, Strawberry Inspiration Chocolate Bauble, Caramel & Chocolate, Cheesecake, Strawberry Petal Tartlets

GLASSES

Egg Nog & Vanilla, Pistachio & Apricot Mousse, Gingerbread Tiramisu, Chestnut Mont Blanc, Blueberry Vanilla Panna Cotta, Citrus Verrine

YULE LOGS & LARGE CAKES

Dulcey Chocolate Hazelnut, Coffee

Ardèche Blanche | Almond Cream, Waina Chocolate Mousse, Chestnuts

Jivara Milk Chocolate | Banana Caramel

Yuzu White Chocolate Mousse | Ginger Jelly

Pistachio Pain De Gênes | Raspberry Jelly

CHRISTMAS CAKES

Candied Fruit Cake, Pain d’Épices, Stollen, Chocolatier's Gingerbread, Assorted Christmas Cookies

PIES & TARTS

Tart Tatin, Chocolate Pecan Tart, Cranberry Cherry Pie, Fruit Mince Pie, Traditional Apple Pie, Vanilla Custard Tart

HOT DESSERTS

Butterscotch Apple Bread Pudding | Cinnamon Sauce Anglaise

Sticky Date Pudding | Toffee Sauce

KID’S DESSERTS

Red Velvet White Chocolate Chip Cookies, Brownies, Butterscotch Blondies, Mini Pumpkin Marshmallow Pies, Candy Cane Rice Crispy Treats, Vanilla Cupcakes, Marshmallows, Candies

Reservations & Walk-ins Welcome

Exclusive to Registered Guests & Golf Members Only

Please contact MRKFLholidayreservations@marriott.com for dining reservations.

For groups of eight or more, a credit card is required. Cancellations are subject to a 50% charge of the full bill.

Full Bar Available | Dress Code: Business Casual

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please share any dietary restrictions with your server prior to ordering.

