Santa Brunch Buffet Menu
Sunday, December 13th & 20th 2026

$58 adults/$30 children under 12

drinks & gratuity not included

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Columbus Inn gift cards are NOT redeemable for cash, this includes tipping on Columbus Inn gift cards.
20% service charge is added to all parties of six or more. No split checks for parties larger than 6 people.

Salads & Soups

Classic Caesar Salad
Mixed Greens
Roasted Tomato Bisque

Live Action & Lunch

BYO Omelette Station
Roasted Turkey
Honey Baked Ham
Montreal Spiced Prime Rib
Christmas Lamb
Chicken Fingers & Tots
Sesame "Mall" Chicken
Pan Seared Salmon
Macaroni & Cheese
Smoked BBQ Brisket
Roasted Vegetables

Breakfast Features

French Toast & Sugar Waffles
Fresh Fruit Salad
BYO Yogurt Parfait & Granola
Thick Cut Bacon & Country Sausage
Breakfast Potatoes, Scrambled Eggs
Bagels & Cream Cheese
Sausage Gravy & Biscuits
Assorted Pastries & Croissants

Raw Bar

Oysters on the Half Shell
classic mignonette

Sesame Seared Tuna
wasabi, ginger soy sauce

Shrimp & Crab Claws
cocktail & stone crab mustard

Smoked Salmon
traditional accompaniments

Dessert Bar

Hot Chocolate Bar
hot chocolate & assorted toppings

Assorted Sweet Treats, Cookies

Holiday Cocktails

Sleigh My Name...Sleigh My Name $14
blanco tequila, fresh espresso, Kahlua, simple syrup

Believe In Your "Tini" Elf $14
Amaretto, Rumchata, vanilla vodka

Merry Spritzmas $12
Aperol, cranberry, champagne, rosemary simple

Peppermint White Russian $12
Kahlua, peppermint schnapps, candy cane rim, cream

Yule Mule $14
Stateside vodka, lime juice, cranberry compote, ginger beer

Classic Brunch Cocktails

CI Espresso Martini $14
vanilla vodka, baileys, kahlua

Bellini $10
peach or mango, guava

Mimosa $10
fresh orange juice

CI Signature Bloody Mary $12
house vodka. house made bloody mix

Peppy Bloody Mary $12
Peppar vodka. house made bloody mix