

New Years Eve Menu

HORS D'OEUVRES

Mini Beef Wellington

port wine reduction

Bacon-Wrapped Scallops

balsamic reduction

Smoked Salmon

cucumber, dill crème fraiche, capers

Chicken Gorgonzola Polpette

demi-glace

Eggplant Caviar

cucumber cup, chili oil

STATIONS

Cheese Board | Charcuterie Board

Spinach & Artichoke Dip

Hummus & Antipasta

Raw Bar

Dinner Buffet

SALADS

Caesar & House Salads

Spinach & Roasted Butternut Squash

*with candied pecans, soaked cherries, red onions,
pomegranate vinaigrette*

Red quinoa & Arugula

*blistered tomatoes, grilled eggplant, pumpkin
seeds, sherry vinaigrette*

ENTREES

Slow-Roasted Steamship Beef

demi-glace, horseradish cream

Crab Cakes

served with house remoulade

Herb-Crusted Salmon

served with dill dijon cream sauce

Braised Curry Chicken

in a tandoori masala sauce

Chickpea Cakes

with red chimichurri

Lobster Ravioli

sherry lobster sauce with blistered cherry tomatoes

Roasted Garlic Ricotta Tortellini

roasted red peppers, basil, & Reggiano cream sauce

SIDES

Grueyer Scalloped Potatoes

Hericot Vert Almondine

Grilled Asparagus

DESSERTS

Assorted Desserts | Cookies | Brownies