

2026

HORS D'OEUVRES

PEPPERONI FLAT BREADS
PIGS IN-A-BLANKED
PORCINI MUSHROOM SOUP TASTING
GUACAMOLE & TORTILLA CHIPS

NEW YEAR'S EVE BUFFET

LARGE SHRIMP COCKTAIL cognac cocktail sauce

BAKED LOBSTER MAC & CHEESE elbow pasta with three cheese sauce, maine lobster chunks

OUR FAMOUS CHICKEN SOUP

CAPRESE SALAD burrata mozarella, beefsteak tomato, oranges, basil-cashew pesto

BUTCHER BLOCK CARVED PRIME RIB french fries, sauce bearnaise

POACHED SALMON golden vegetable rice, lemon & caper herb sauce

BLACK TRUFFLE SPIKED ROASTED CHICKEN brussels sprout & sweet potato medley

WHOLE ROASTED CAULIFLOWER AU GRATIN cheese sauce, golden-toasted herbed breadcrumbs

DESSERT BUFFET

NY CHEESECAKE fresh strawberries

TRIPLE LAYER CHOCOLATE MOUSSE CAKE
ASSORTED COOKIES

CHAMPAGNE TOAST

\$475

PER PERSON
EXCLUDING BEVERAGE, TAX & GRATUITY

