

New Year's Eve Dinner Buffet

SALADS

QUINOA SALAD

Arugula, mandarin orange, cucumber, heirloom tomato, toasted walnuts, saffron vinaigrette

CAPRESE SALAD

cherry tomatoes, mozzarella, mixed greens, basil pesto vinaigrette, balsamic reduction

SOUP

CLAM CHOWDER

Garlic herb croutons

COLD SELECTIONS

WILD-CAUGHT GULF SHRIMP COCKTAIL

court bouillon poached wild-caught Gulf shrimp, house made cocktail sauce

OYSTER SHOOTERS

cucumber-ginger mignonette, tobiko, local micro greens

LOBSTER CEVICHE

coconut citrus marinade, tomato, local season peppers, scallions

NY CARPACCIO

Shaved parmesan, capers, red onion, Dijon dressing, wild arugula

ACTION STATION

MOROCCAN SPICED LAMB CHOPS

Tahini-mint pesto, pearl couscous

HOT SELECTIONS

GRILLED MAHI

Thai curry sauce

ROPA VIEJA

tender shredded flank steak in spiced tomato sauce

POLLO GUISADO

Latin stewed chicken with vegetables and green olives

COCONUT LIME RICE

CARIBBEAN SPICED BLACK BEANS

FRIED PLANTAINS

CARVING STATION

TAMARIND GINGER GLAZED HAM

Cruzan rum sauce

SOUS VIDE NY STRIP

Au poivre sauce

DESSERT

BANANAS FOSTER

Fresh crepes, rum flambe bananas

\$105 PER PERSON/ \$48 CHILDREN 12 AND UNDER

PLEASE NOTE, GRATUITY IS NOT INCLUDED

2023