



NEW YEAR'S MENU

SEASONAL SALADS

- Winter Greens with Dried Cranberries & Spiced Pecans
- Roasted Beet & Goat Cheese Salad
- Mediterranean Quinoa Salad
- Caesar Salad, House dressing, Asiago and Croutons

COLD PLATTERS

- Charcuterie Board – Cured Meats, Pâtés, Terrines, Pickles
- Grilled Vegetable Platter

OYSTER AND SASHIMI BAR

- Freshly Shucked Oysters on Ice
- Assorted Sauces & Garnishes: Mignonette, Lemon Wedges, Cocktail Sauce, Horseradish, Hot Sauce
- Assorted Sashimi and Sushi Rolls

SEAFOOD DISPLAY

- King Prawns
- Scallops (Served Chilled with Citrus Accents)
- Snow Crab Legs, Lobster Tails
- Mussels & Clams on Ice
- Smoked Salmon with Capers, Candy Salmon
- Seared Ahi Tuna
- Tuna Poke (Sesame, Scallion, Soy Marinade)
- Sauces & Condiments: Ponzu, Wasabi Aioli, Citrus Soy, Remoulade

HOT ENTRÉE

- Pan-Seared Salmon with Champagne Beurre Blanc
- Veal Piccata with Lemon Caper Butter
- Lobster Ravioli in Saffron Cream Sauce
- Roasted Winter Vegetables (Brussels Sprouts, Carrots, Parsnips)
- Creamy Mashed Potatoes

CARVERY

- Herb-Crusted Prime Rib with Horseradish Jus
- Roasted Leg of Lamb with Rosemary Remi-glaze

DESSERTS

- Chocolate Fountain with Fruits, Marshmallow, Biscotti
- Artisanal Cheese Display – Domestic & Imported Cheese
- Petit Fours & Assorted Truffles
- Mini Cheesecakes & Mousses
- Opera Cake
- Macarons

\$250 per person