

NEW YEAR'S EVE | SATURDAY, DECEMBER 31

the Buffet

THE BUFFET
NEW YEAR'S EVE PARTY
SATURDAY, DECEMBER 31
4PM-10PM

\$54.95 WITH FORTUNE CLUB CARD VOUCHER
\$69.95 WITHOUT VOUCHER

WELCOME GLASS OF CHAMPAGNE OR CIDER
*21 AND OVER ONLY FOR CHAMPAGNE

CARVINGS & FEATURED ENTREE:
ROASTED NY STRIP STEAK, CREAMY HORSERADISH, BRANDY PEPPERCORN SAUCE
BACON-WRAPPED PORK TENDERLOIN
STEAMED CANADIAN SNOW CRAB, DRAWN BUTTER, LEMON

COMFORT:
BUTTERMILK FRIED CHICKEN, JALAPENO-CORN BREAD
SLOW BRAISED CHIPOTLE-BBQ PORK RIBS
BUTTER-WHIPPED POTATOES & GRAVY
SEASONAL FARMER'S STEAMED MARKET VEGETABLES
HONEY-CINNAMON ROASTED CARROTS

AMORE:
PARMESAN CRUSTED PORK CUTLET, MOZZARELLA CHEESE AND TOMATO GRAVY
MEDITERRANEAN CHICKEN BREAST WITH CAPERS, KALAMATA OLIVES AND MUSHROOMS
STEAMED PASTA WITH SAN MARZANO TOMATO SAUCE, ROASTED VEGETABLES, PANCETTA
RAVIOLI WITH LOBSTER CREAM SAUCE
ASSORTED OVEN-BAKED PIZZAS & FLAT BREADS
ROASTED ASPRAGUS WITH BACON, PARMESAN

LAST APAS:
MENUDO
CHEF'S ENCHILADAS,
FIRE GRILLED FAJITAS,
RICE AND BEANS,
HAND-MADE TAMALES
SHRIMP RANCHERO.

DRAGON WOK:
AUTHENTIC PHO STATION,
WONTON SOUP,
ASSORTED SUSHI ROLLS,
SEAWEED SALAD, SQUID SALAD
TERRIYAKI CHICKEN,
SHRIMP AND LOBSTER SAUCE.

COLD SELECTION:
SEAFOOD DISPLAY: SHRIMP, CLAM, MUSSEL WITH SPICY COCKTAIL SAUCE.
ASSORTED CHEESE DISPLAY: IMPORTED AND DOMESTIC CHEESE, DRIED FRUIT, BUTS, CRACKERS
SEASONAL FRESH FRUIT, ASSORTED BERRIES AND YOGURT DIP
TRADITIONAL SALAD BAR STATION
QUINOA SALAD, MIXED GREENS, ROASTED SQUASH, KALAMATA OLIVES, PEPPERS, FETA, EVOO
STRAWBERRY AND GOAT CHEESE, MIXED GREENS, CANDIED WALNUTS, HONEY-BALSAMIC DRESSING
ARTISANS BREAD AND ROLLS DISPLAY: SEA SALT BUTTER, HERB-TRUFFLE BUTTER

DESSERT:
ASSORTED GELATO BAR, HOLIDAY THEME CAKES, MINI PASTRIES, PIES, AND COOKIES.