New Year's Eve Gala Dinner

AN ENCHANTING NEW YEARS EVE EXPERIENCE

SOUPS

Clam Chowder
Roasted Butternut Squash
& Ginger Soup

BREAD & BUTTERS

Artisan Bread Selection
Assorted Bread Sticks,
Beet Bread Rolls,
Garlic Bread,
Multigrain Rolls,
Lavash Bread

Flavored Butter Selection

Parsley Butter
Turmeric Butter
Garlic Butter
Plain Butter

COLD APPETIZERS

Ceviche Shooters
Caesar Salad Martinis
Roasted Sweet Potato
Hummus with Plantain Chips

SALADS

Mediterránean Grilled
Vegetable Salad
Poached Salmon with
Honey Mustard Dill Sauce
and Green Herb Aioli
Cavatappi Pasta Salad
Roasted Beet Salad
Mesclun Leaves

ACCOMPANIMENTS

Cherry Tomatoes,
Craisins
Pumpkin Seeds
Cucumbers,
Marinated Olives,
Red Kidney Beans

DRESSINGS

Raspberry Vinaigrette,
Herb Vinaigrette
Blue Cheese Dressing
Thousand Island Dressing

CARVING STATION

Slow-Roasted Prime Rib
Served with Yorkshire Puddings
Horseradish Crème
and Red Wine Jus

MAIN COURSES

Saffron Rice
Herb-Roasted New Potatoes
Garden Green Vegetables
Seafood Stew in a Fennel Broth
Roasted Chicken Breast with
Tarragon Jus
Blackened Mahi Mahi with
Citrus Beurre Blanc

DESSERTS

Baileys & Chocolate Yule Log
Christmas Ornaments
Petit Fruit Tarts
Vanilla Bean Panna Cotta with
Raspberry Coulis
Stuffed Black Forest Cupcakes
Coconut Malibu Pina
Assorted Meringue Display
Assorted Sliced Fruit Display
with Fruit Caviar Pearls
Mini Tiramisus

To Reserve Please Dial 1246 4287171

$235 BBD Per Adult
$117.50 BBD Per Child (Ages 5 - 10)