



New Year's Eve
MENU

SEAFOOD CHOWDER

FRESH PICKEREL, SCALLOPS, CLAMS AND SHRIMP ALL IN A CREAM BROTH

CAESAR SALAD

HOUSE MADE DRESSING, PARMIGIANO PADANO, GARLIC CROUTON, ROMAINE LETTUCE

GREEN SALAD

TRADITIONAL MIXED GREENS WITH A SELECTION OF DRESSINGS

MINI CAPRESE SKEWERS

GRAPE TOMATOES, BOCCONCINI, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, SEA SALT

MEDITERRANEAN SALAD

SWEET GREEN & RED PEPPERS, KALAMATA OLIVES, RED ONION, TOMATOES, FETA CHEESE, GREEK VINAIGRETTE

CHARCUTERIE BOARD & MIXED INTERNATIONAL CHEESES

MIXED CURED MEATS & A SELECTION OF CHEESES

CRUDITÉS & DIP

FRESH MIXED VEGETABLES & DIP

RELISH TRAY

ASSORTED PICKLED VEGGIES, OLIVES, PEPPERONCINI, PICKLED BEAN, EGGPLANT

SMOKED SALMON CROSTINI

SMOKED SALMON, CROSTINI, CREAM CHEESE, CUCUMBER, CHIVE

ENTRÉES

EGGPLANT PARMESAN

FRESH EGGPLANT, SPINACH, CHEESE, BASIL TOMATO SAUCE

NEW ORLEANS SPICY SHRIMP

SHRIMP, OLIVE OIL, GARLIC, CHILIS, OLD BAY SEASONING

STUFFED CHICKEN BREAST

BREAST OF CHICKEN, BACON, MUSHROOM, SPINACH, CHEESE, RED WINE DEMI

PRIME RIB

CHEF CARVED PRIME RIB

POTATO

GARLIC ROSEMARY FINGERLING POTATOES

VEGETABLE

MIXED ROOT VEGETABLES TOSSED IN SEA SALT AND EXTRA VIRGIN OLIVE OIL

DESSERTS

CHEF SELECTION OF DESSERTS

\$40 PER PERSON





New Year's Eve
MENU

KIDS BUFFET MENU

CAESAR SALAD

CRUDITÉS & DIP

FRESH FRUIT

FRESH MIXED VEGETABLE

SPAGHETTI MARINARA

CHICKEN FINGERS & DIP

FRENCH FRIES

ASSORTED PIZZAS

A SELECTION OF DELECTABLE SWEETS

\$16 PER CHILD

