



New Years Eve Menu 2018

Hors d'oeuvres

Poached Shrimp with Fresh Lemon
Oysters with Maple Hot and Fresh Lemon
Delicious Snow Crab Claws

Dinner Buffet

Salad Station

Grilled Romaine Caesar Salad with Pancetta, Charred Lemon and Tuscan Style Croutons
Frisée and Spinach Salad with Blue Cheese, Sunflower Seeds, Pomegranate and Mustard Maple Dressing
Garlic Roasted Beet Chicory Salad with Smoked Peanuts, Dill and Cream Fraiche Dressing
Classic Quinoa Salad with Parsley, Lemon, Tomato Concasse and Pickled Red Onion

Hot Station

Roasted Cauliflower with fried Brussels, Charred Almonds and Sundried Tomato Oil
Roasted Garlic Heirloom Potatoes with Fresh Herbs
Ricotta Tortellini with Baked Tomato Coulis
Lemon Poached Salmon with Olives, Spinach and 'Nduja Sausage
Honey and Chili Lime Glazed Chicken
Carved Roast Beef with Horseradish and Pan Jus

Dessert Station

Lemon Squares
Assorted "Baby" Cakes
Chocolate Mouse with Vanilla Ice Cream
Homemade Double Chocolate Chip Cookies

Late Night Buffet

Vegetable Spring Rolls with Sweet Chili Sauce
Mini Brie, Pear and Ham Croissants
BBQ Chicken Wings
Pork Wontons with Honey Mustard Sauce