



## NEW YEAR'S EVE | 2017

### Reception @ 6:30pm

\*FRESH CRUDITÉS & DIP DISPLAY STATIONS

### Main Buffet @ 7:30pm

#### COLD STATIONS

**\*DINNER ROLLS AND BUTTER**

*(Assorted dinner rolls, warmed in the oven served with whipped butter)*

**\*SHRIMP TREE**

*(Gorgeous 3 foot fresh shrimp display with tangy seafood sauce)*

**\*CAESAR SALAD**

*(Chopped romaine hearts, parmesan cheese, bacon bits, tossed in our creamy caesar dressing topped with croutons & lemon)*

**\*GARDEN SALAD WITH TWO CHOICE DRESSING**

*(Heritage mixed greens tossed with cherry tomatoes, red onion and cucumbers, choice of dressings on side)*

**\*MIXED BEAN SALAD**

*(7 bean mixed salad with cucumber, celery, peppers & onion, tossed in our house made vinaigrette)*

#### HOT STATIONS

**\*HERB ROASTED CHICKEN**

*(Herb marinated roasted whole chicken cut up & baked in the oven, white and dark meat)*

**\*SALMON WITH MAPLE GLAZE**

*(4 oz. filet of salmon baked in oven and finished with our maple glaze)*

**\*CHEF'S CHOICE SEASONAL VEGETABLE MEDLEY**

*(Seasonal vegetables tossed in oil and seasonings and baked in oven)*

**\*ROSEMARY HERB ROASTED MINI POTATOES**

*(Mini roasted potatoes tossed in oil and seasonings, baked until golden)*

**\*PENNE PRIMAVERA**

*(Penne pasta tossed with a melody of fresh vegetables in a chardonnay cream alfredo sauce)*

#### CARVING STATIONS

**\*HIP OF BEEF AU JUS & HORSERADISH**

#### DESSERT STATIONS

**\*FRESH FRUIT DISPLAY**

**\*CAKE POPS SERVED WITH CHOICE OF WARM DIPS & CANDIED CONDIMENTS**

*(White Chocolate | Dark Chocolate | Carmel)*

### Late Night Buffet @ 11:00pm

**\*ITALIAN ASSORTED PIZZAS**

**\*ASSORTED APPETIZER SAMPLERS**