

31 December 2020 5pm - 10pm

SOUP STATION

White Bean with Smoked Cured Ham, Chili Oil

SALADS

Variet y of Mixed Garden Greens, Carrots, Red Onions, Eggs, Bacon, Cherry Tomatoes, Cucumber, Feta Cheese, Croutons, Cranberries, Com, Olives, Peppers, Champaign Vinaigrette, Balsamic Vinaigrette Heirloom Tomato Salad, Fresh Buffalo Mozzarella, Basil

SEAFOOD ICE BAR

Mediterranean Orzo Salad

Jumbo Shrimp Cocktail, Crab Claw, Oyster on the Half Shell

California Roll, Spicy Tuna Roll, Vegetable Roll Cocktail Sauce, Tarragon Aioli, Lemon Wedges, Wasabi, Pickled Ginger, Soy Sauce

CHARCUTERIE & BAKERY

Assorted Cured Meats and Artisanal Cheeses Fresh Locally Baked Breads Local Honey, House-made Jams, Dried Fruit, Nuts, Pickles

THE ROTISSERIE

Roasted Beef Strip Loin with Jus and Horse Radish Cream

Roasted Free Range Turkey with Gravy and Stuffing Orange Honey Ginger Roasted Pork Loin with Anise Pineapple Chutney

PASTA

Assorted Pastas Made In House - Sautéed to Order Basil Pesto, Bolognese, Parmesan Cream Parmesan Cheese, Red Pepper Flakes, Ext ra Virgin Olive Oil, Fresh Herbs

ENTRÉE & SIDES

Rosemary Scallop Potatoes
Sofritas Rice Pilaf
Winter Roasted Vegetables
Roasted Asparagus
Pan Seared Salmon, Dill Beurre Blanc

DESSERTS

Favorites Created By Our Pastry Team Selection of Hot Desserts



\$80 for adults | \$40 for Children 6-12 Children Under 6 Eat Free

Price does not include tax and gratuity.

