



New Year's Eve Gala

December 31st, 2022

Grand Seafood Display

Poached Shrimp, Jonah Crab Claws, Cape Cod Oysters
New Zealand Mussels, Middle Neck Clams
Classic Cocktail, Remoulade, Green Apple-Cucumber Mignonette
Oyster Crackers, Tabasco, Lemon Wedges

International and Domestic Cheese Selection

Cranberry Chutney, Dried Fruit, Marinated Olives, Crackers, Flatbread

Salad Station

Baby Spinach, Kale, Mix Greens, Romaine,
Carrots, Cherry Tomatoes, Cucumbers, Chopped Egg,
Toasted Pumpkin Seeds, Dried Cranberries, Spiced Pecans,
Feta Cheese, Cheddar Cheese, Parmesan Cheese, Rustic Croutons
Apple Cider Dressing, Lemon-Herb Vinaigrette, Buttermilk Ranch, Caesar

Combination Salads

Honeycrisp Apple and Sweet Potato Salad
Goat Cheese, Toasted Almonds, Sweet Cider Dressing

Orange and Fennel Pasta Salad

Toasted Orzo, Spicy Olives, Sweet Onion, Citrus-Tarragon Dressing

Farro and Roasted Brussels Salad

Spiced Pecan, Dried Cranberry, Pomegranate
Pomegranate Vinaigrette

Soup

Butternut Squash and Pear Soup
Toasted Pumpkin Seeds

Assorted Dinner Rolls

Carving Station

Prime Rib
Au jus and Horseradish Cream

Entrees

Maple Glazed Pork Loin

Braised Red Cabbage, Spaetzle
Mustard Demi Glace

Roasted Rosemary Chicken

Buttermilk Whipped Potatoes, Roasted Baby Carrots and Pearl Onions
Chardonnay Chicken Jus

Pan Roasted Salmon

Wild and Brown Rice Pilaf, Grilled Leeks, Citrus Beurre Blanc

Rigatoni Pasta, Roasted Butternut Squash, Spinach, Mushrooms
Brown Butter Sage Sauce

Bourbon-Honey Roasted Sweet Potatoes

Roasted Root Vegetable Medley

Kids' Buffet

Carrot and Celery Sticks
Hummus and Ranch Dip

Ambrosia Salad

Baked Macaroni & Cheese

Chicken Fingers and Fries
Ketchup, Honey Mustard, BBQ Sauce

Mini Pigs in a Blanket

Dessert Buffet

Petit S'more Cupcakes

Petit Chocolate Peanut Butter Cupcakes

Chocolate Cocoa Nib Mousse Cup

Cookie n Crème Cheesecake

Sour Cherry Almond Streusel Bar

Mini Chocolate Cream Pie

Rice Crispy Treats

Assorted Cookies