



NEW YEARS EVE DINNER

& Celebration Party

DECEMBER 31ST

Starters

Salads

Roasted Beets & Gorgonzola Cheese |
Cranberry Apple Quinoa | Broccoli & Bacon

Fresh Cut Crudites, Olive Tapenade,
Hummus, Muhammara

Assorted Cheese & Cured Meats Platter

Dinner Rolls, Crackers, Olives & Pickles

Seafood Cocktails

Snow Crab | Mussels | Prawns & Dipping
(Cocktail Sauce, Lemon Garlic Butter, Thai Sweet Chili Lime)

Bacon Wrapped Scallops

Sticky Pork Belly Skewers

Mains

Live Pasta Station

Scallops | Clams | Chicken | Baby Shrimps
(Served with Cream or Tomato Sauce)

Honey & Garlic Butter Baked Atlantic Salmon

Caprese Chicken & Gnocchi

Carving Station

Prime Rib Roast
(Served with Savory Pears, Gorgonzola & Bacon Pudding,
Horseradish & Gravy)

Maple Glazed Market Vegetables

Sweet Treats

Chocolate Fondue & Fruits

Assorted Chocolate Truffles

Cake Bites

Raspberry | Mango | Mocha

Chocolate & Oreo Parfait

Strawberry Cheesecake Parfait

DOORS OPEN 6PM SEATING TIMES 6:30PM | 7PM | 7:30PM | 8PM | 8:30PM

\$95 ADULTS | \$55 CHILDREN (AGE 8-13) | COMPLIMENTARY (CHILDREN UNDER 8)