New Years Eve Buffet 2019

Appetizers

Lobster & Crab Bisque

Winter Fruit Salad -Fig, Currants, Blueberry, Clementine, toasted Pecans and Goat Cheese, tossed with Champagne Vinaigrette

Smoked Salmon Crostini
Mascarpone Cheese Fresh Dill Pickled Red Onion & Capers

Entrées

New Zealand Rack of Lamb
Roasted Beef Tenderloin w/ a Gorgonzola Demi Glaze
Seared Pork Tenderloin with a Maple, Dijon & Bourbon Sauce
Saffron Risotto with Scallops and Shrimp
Statler Chicken Breast stuffed w/ onion mushroom gruyere cheese
wild mushroom chardonnay rosemary cream sauce
Macadamia Encrusted Hawaiian Ono with a Mango, Ginger, Lime Butter

Dessert

Assorted Dessert Buffet

\$54 PER PERSON \$27 KIDS UNDER 13

ALL CHECKS WILL BE PRESENTED WITH 9% SALES TAX AND 20% ADDED SERVICE CHARGE

SEATINGS AT 5PM AND 8PM