



# New Year's Eve Grand Buffet

December 31, 2009 • 6:30 to 10 p.m. • Crystal Ballroom

## Soup Station

Seafood Bisque  
Last Soup of the Year

## Salads

Array of Seasonal Salads  
With House Dressings

## Raw Bar

Littleneck Clams and Oysters from New England  
Shrimp Cocktail  
Crab Claws  
*Served with cocktail sauce, lemons, Tabasco sauce and horseradish*

## Carving Station

Roast Tenderloin of Beef with Wild Mushroom Sauce  
Roast Loin of Pork with Apple Butter Pork Gravy

## Entrées

Baked Stuffed Filet of Sole with Lobster Sauce  
Grilled Salmon with Citrus Glaze

## Sides

Au Gratin Potatoes  
Bleu Cheese Mashed Potatoes  
Sautéed Green Beans with Almonds  
Broccoli Polonaise

## Desserts

Assorted Classic Tortes  
Winter Pies  
An Array of Viennese Pastries  
Coffee Station