NEW YEAR’S EVE GALA

HORS D’ŒUVRES
Bacon Wrapped Short Ribs with Tomato Jam
Mini Lobster Rolls
Brie and Raspberry Phyllo Stars

MARINER’S TABLE
poached shrimp, oysters, littleneck clams with cocktail sauce and tarragon mignonette

ACTION STATIONS
Honey-Glazed Pork Loin with apple chutney
Roast Tenderloin of Beef with Bearnaise sauce and red wine demi
Hearth-baked breads and rolls with maple butter

DISPLAYS
Local Cheese Platter with seasonal fresh and dried fruits crackers and lavish
Salad Display assorted greens, toppings, and dressings
Asian Seared Saku Tuna Platter with Wakame seaweed salad

CARVING STATION
Winter Warmer Vegetable Soup
Maple Glazed Salmon over Himalayan red rice
Chicken Chasseur with red wine, bacon & mushroom sauce
Butternut Ravioli with Brown Butter Sage Cream
Roasted Winter Root Vegetable Medley carrots, parsnips, rutabagas, sweet potatoes, turnips
Brussels Sprouts Hash with Dried Cranberries
Dauphinoise Potatoes herbed scalloped potatoes

BUFFET SELECTIONS
Miniature Dessert Verrines:
pistachio and almond butter cake
white chocolate and raspberry coulis
dark chocolate and brandied cherries
Assorted Macarons and Eclairs
Mini Citrus Creme Brulee in Ramekins

DESSERTS
Saturday December 31st, 2022
7:00pm to 12:00am