

# NEW YEAR'S EVE GALA

December 31, 2021

## Hors D'oeuvres

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*

## Buffet Selections

Winter Warmer Vegetable Soup

Maple Glazed Salmon

*over Himalayan red rice*

Chicken Chasseur

*with red wine, bacon and 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*

\$120.00 per person, 18+

## Action Stations

Carving Station:

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 lavash*

Salad Display

*Assorted greens, toppings, dressings*

Asian Seared Saku Tuna Platter

*with Wakame seaweed salad*

## Desserts

Miniature Dessert Verrines:

*Pistachio and almond butter cake*

*White chocolate and raspberry coulis*

*Dark chocolate and brandied cherries*

Assorted Macarons and Eclairs

Mini Citrus Crème Brulee in Ramekins

  
**MOUNTAIN VIEW  
GRAND**  
— RESORT & SPA —  
YOUR NEW HAMPSHIRE HOME

