

NEW YEARS EVE

DECEMBER 31, 2021

Menu

COCKTAIL HOUR

GARLIC HERBED CREAM CHEESE STUFFED MUSHROOMS
MINI BOURBON & BBQ SLIDERS WITH HABANERO CHEESE
SPINACH, CHICKEN, & FETA EMPANADA WITH CRÈME FRAICHE
SHRIMP VERDE FLATBREADS WITH QUESO FRESCO
BACON WRAPPED FILET TIPS WITH TRUFFLE HOLLANDAISE

DINNER BUFFET PRESENTATION

NEW YEARS EVE SALAD

MIXED FIELD GREENS | CONFETTI CHERRY TOMATOES | MARINATED CUCUMBERS
CHAMPAGNE VINAIGRETTE

CHICKEN CAPRESE

PANKO CRUSTED CHICKEN | CAPRESE | BALSAMIC GLAZE

BAKED MARINATED SALMON

PINEAPPLE MANGO SALSA

ROASTED FILET MIGNON

CREMINI MUSHROOM CREAM

ROASTED RED BLISS POTATOES

ROASTED VEGETABLE MEDLEY

SWEET CONCLUSIONS

ASSORTED PASTRIES

ASSORTED CAKES

ASSORTED COOKIES

ICE CREAM SUNDAES

