



New Year's Eve - Dinner Menu

HAND PASSED HORS D'OEUVRES

Goat Cheese Gougeres
Brie and Pear Quesadilla
Jerk Chicken with Orange Ginger

PRESENTATION STATIONS:

FRESH VEGETABLE SAMPLING
White Bean Hummus, Grilled Portabello
Relish, House-made Fromage Blanc, Grilled
Herb Crostini & Parmesan Crisps

SOUTHWEST MARKET STAND

Roasted Red Plum Tomatoes, Grilled Sweet
Onions, Assorted Cheeses, Warm Mesquite
Grilled Chicken, Pasilla Chili Rolls, Local
Honey and Mustard

SHELLFISH MARGARITA STATION

Jumbo Shrimp Resposado, Mango Lump
Crab & Sea Scallops, Sweet Red Peppers,
Diced Avocado, Cucumber spirals, Shredded
Romaine, Cilantro, Lime Wedges

CARVING STATIONS:

ROAST TURKEY
Cracked Pepper Gravy
Grilled Vegetables
Spiced Spaghetti Squash

SMOKED BEEF TENDERLOIN
Stout Demi
Cheddar Mashed Potatoes
Greens with Dried Cranberries,
Walnuts, Feta, Apple-Cider
Vinaigrette

DESSERT STATIONS:

PINEAPPLE CARVING STATION
Warm, Grilled Pineapple, Caramel
Sauce, Vanilla Bean Ice Cream

DULCE

Berry Tartlets, Chili-Spiced Chocolate
Tartlets, Ancho White Chocolate Bread
Pudding triangles

Freshly Brewed Regular & Decaf Coffee

CASH BAR – available on-site

Signature Cocktails \$9.50
Domestic Beer \$6.00
Premium and Imported Beer \$7.00
Select Wine \$9.50
Mineral Water / Juices \$5.50
Soft Drinks \$5.50
Cordials \$12.00
Champagne (by the glass) \$11.00

