

NEW YEAR'S EVE
MARDI GRAS
SPECTACULAR



**NEW YEAR'S EVE
DINNER BUFFET 2018**

CHILLED SEAFOOD BAR

Snow Crabs / Oysters / Prawns / Whelks
Seafood Ceviche

SOUP, SALAD & CHARCUTERIE

Lobster Bisque / Creme Fraiche / Brioche Croutons
Chef's Selection of Fresh Garden Greens
Smoked Salmon Cucumber Salad / Quinoa Salad Truffle Egg Salad
Caprese Salad / Pasta Salad / Broccoli Salad / Potato Salad
Corn Coleslaw / Parma Ham / Coppa / Cheese Platter / Pates / Terrines

CARVERY

Bone in USDA Dry Rubbed Prime Rib
Five-spice Crispy Pork Belly

MAINS

Crab Cake, Piquillo Pepper Aioli, Market Greens,
Beef Casserole, Red Wine Reduction

SIDES

Roasted Cauliflower / Grilled Artichokes / Soy
Jalapeno / Mushroom Risotto / Truffle / Parmesan
Creamy BBQ Corn / Bacon Bites

DESSERTS

Macarons / Apricot Almond Tart / Tiramisu
Cherry Clafoutis / Chocolate Truffle Cake / Fruits Platter

GALA BUFFET \$888 per person
WITH OPEN BAR \$1288 per person

plus 10% service charge