

2019 NEW YEAR'S EVE BUFFET

Caribbean Lobster Chowder with Fresh Cilantro

Apple, Roasted Beet and Candied Walnuts over Local Bibb Lettuce
with a Lemon-Miso Vinaigrette

Rustic Romaine Salad with Roasted Tomatoes, Grilled Onions,
Toasted Sunflower Seeds and Roasted Pumpkin Seeds

ANTIPASTO DISPLAY

Prosciutto, Chorizo, Salami, Roasted Garlic, Marinated Artichokes,
Cured Olives, Stilton Bleu Cheese, Spanish Manchego, Fresh Tropical Fruits,
Toasted Crostini

SEAFOOD DISPLAY

Sushi Station with Hand-rolled Sushi

Fresh Shucked Oysters, Selection of Mignonette

Chilled Jumbo Shrimp Cocktail

Smoked Salmon Display

Smoked Fish Dip, Assorted Crostini Crackers

CHEF ACTION STATIONS

Braised Short Rib with Candied Carrots & Yukon Mashed Potatoes

Crab Cake with Cilantro Lime Aioli & Local Microgreens

CARVING STATIONS

Whole Roasted Pig

Slow Roasted Prime Rib of Beef, Au Jus and Horseradish Crème Fraiche

ACCOMPANIMENTS

Seasonal Vegetables with a Garlic Butter

Mashed Potatoes

Quinoa Medley

ASSORTED DESSERTS

Chocolate Fountain Display with Fresh Tropical Fruits
and Marshmallows

\$85 per person / \$30 children 12 and under
Please note gratuity is not included.