

NEW YEAR'S EVE 2024

DINNER MENU

STARTERS

Wedge salad with blue cheese or ranch dressing,
bacon bits, green onions, grape tomatoes and balsamic glaze

Caesar salad cups

Cheese and charcuterie display

Green chili crab cakes with remoulade sauce

Jumbo shrimp cocktail with spicy cocktail sauce

Crab claws with lemons, remoulade sauce and spicy cocktail sauce

Oysters on the half shell

MAIN COURSE

KC strip steak caramelized onion and wild mushroom demi-glace

Herb roasted Cornish hens with cornbread dressing and jus lié

Portobello mushroom ravioli with marsala cream sauce

Lobster macaroni and cheese

Roasted potatoes

Sicilian vegetables

CARVING STATION

Carved prime rib with au jus and horseradish cream with mini slider buns

DESSERTS

Cakes

Mascarpone-limoncello, Chocolate divine, Flourless chocolate, Sticky toffee pudding, Strawberry cream filled

Cheesecake

Chocolate and salted caramel

Peanut Butter Pie

Cake Balls and Assorted Gourmet Cookies