



New Year's Gala

December 31, 5:00pm - 9:00pm, 10:00pm - 1:00am
(9:00pm - 10:00pm - 1 hour break)

\$85.00

Soup & Bread Station

Lobster bisque with brandy

Assorted Fresh Dinner Rolls, Breadsticks

Salads & Cold Delicacies

Artisan Salad Medley

Crisp Heart of Romaine Salad, Caesar Dressing, Croutons, Lemon Wedges,
Cherry Tomatoes, Shaved Parmesan Cheese, Wild Boar Lardons,
House Made Balsamic Vinaigrette, Raspberry Dressing, Dijonaise Vinaigrette
Sweet Potatoes, Lentils and Feta salad
Roasted beetroot, Goats Cheese and Walnuts
Cranberry, Almond & Broccoli Salad with Creamy Citrus Poppy Seed Dressing
Vegetable Crudit  with Buttermilk Dip

Seafood Showcase

Jumbo Shrimp, Crab Legs, Fresh Maritime Mussels, Vodka Cocktail Sauce, Marie Rose Sauce
Smoked & Maple Salmon Nugget, Horseradish Cream, Onions, and Capers & Lemon
Scallop Ceviche, Lime, Cilantro, Salmon Roe Caviar (mini verine)

Fresh Oyster station (chef attended)

Mignonette, Lemon, Lime, Lemon Pearl, Tabasco, Jalapeno, Shirasha

Hot Offerings

Chef's Carving Hip of Beef (chef attended), Rosemary & Brandy Jus

Whole Carved Lamb (chef attended), Rosemary and Garlic Lamb Jus

Beef Medallion Wild Mushroom, Port Wine Shallot Sauce
Steelhead Salmon, Coconut Curry Sauce
Saffron Basmati Rice with Mirepoix
Braised Lamb Shank, Root Vegetable, Squeeze Lemon & Thyme
Lobster Ravioli with Fennel & Leek Cream Sauce
Medley of Winter Vegetables

Desserts

Warm Sticky Toffee Pudding
Berry and Champagne Jelly
Mini Cupcakes
Zephyr White Chocolate Mousse Cups
Almond Financier
Fruit Tarts
Chocolate Walnut Cake
Frangelico Cheesecake
Cake Pops
Apple Pie
Dark Chocolate Pot De Creme
Lime and Tequila Tartlets

Freshly Brewed Coffee and Assortment tea