

New Year's Eve Menu

STARTERS

JUMBO SHRIMP COCKTAIL
served with a horseradish cocktail sauce
(gluten free)

SWEET POTATO CROSTINI
topped with bruschetta, roasted cherry tomato, served with a balsamic drizzle
(vegan gluten free)

WINTER GREENS
wrapped in cucumber, dried cherries, gorgonzola candied walnuts, served in a white balsamic vinaigrette
(vegetarian, gluten free, *contains nuts)

DUET ENTRÉE DINNER

PETIT FILET MIGNON
served in a winter peppercorn demi glaze

AND

ATLANTIC SALMON
served with lemon dill Beurre Blanc

WINTER SEASONAL VEGETABLES
roasted baby carrots and parsnips, cippolini onions, tossed with a fresh herb olive oil

MASHED YUKON GOLD POTATOES

FRESH BAKED ROLLS

DUAL VEGAN ENTRÉE DINNER

(available upon request)

POMEGRANATE GINGER GLAZED ROASTED ACORN SQUASH
AND
QUINOA MUSHROOM PILAF STUFFED PORTABELLA MUSHROOM
served with a caramelized cippolini onions and parsnips

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DESSERT

CHOCOLATE GRAND MARNIER CAKE

SEASONAL BERRIES WITH MINT

(vegan/gluten free available upon request)

BEVERAGES

COMPLIMENTARY CHAMPAGNE AT MIDNIGHT

(or sparkling cider available upon request)

SPECIAL BLEND COFFEE AND DECAF

ASSORTED BLACK AND HERBAL TEAS

(available upon request)

ICED TEA

(available upon request)

VIP TICKETS INCLUDE A BOTTLE OF WINE PER COUPLE

AVAILABLE FOR PURCHASE

FULL BAR AVAILABLE

All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7 days' advance notice.
Please call our catering office to make those arrangements at (805) 577-4057*