

New Year's Eve Celebration

HORS D'OEUVRES

SHRIMP COCKTAIL
with cocktail sauce

MUSHROOM AND GORGONZOLA SOUFFLÉS
with hazelnuts

BACON WRAPPED STUFFED DATES

CRAB CAKES
with roasted corn and red peppers
served with a remoulade sauce

ARTICHOKE HEARTS
filled with blended cheeses and drizzled with black truffle oil

CARVING STATION

CARVED ROAST SIRLOIN
with a wine sauce and a creamed horseradish with chive sauce

MASHED POTATOES
with caramelized onions and crème fraiche

BUFFET

ROASTED CHICKEN BREAST
stuffed with dried cherries, pine nuts, chicken sausage, onion, and sage
served with a thyme sauce

GRILLED SALMON
served with lemon, tarragon, artichoke sauce, TOPPED with grilled heirloom tomatoes

WILD MUSHROOM RISOTTO
with peas

CARROT SOUFFLÉ

GRILLED WINTER VEGETABLES AND ASPARAGUS
with a pistachio brown butter

FRESH SPINACH, ORANGE, POACHED FIGS, POMEGRANATE, AND ALMOND SALAD
with a honey balsamic vinaigrette dressing

FRESH BAKED BREADS

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DESSERT BUFFET

DARK CHOCOLATE BREAD PUDDING
served with a cherry brandy sauce and a vanilla bean crème anglaise

FLOURLESS CHOCOLATE CAKE BITES

CHOCOLATE ESPRESSO CAKE BITES

ASSORTED PASTRIES

HOLIDAY DESSERTS AND FANCY COOKIES

SPICED APPLE PIE WHITE CHOCOLATE TRUFFLES

BEVERAGES

COMPLIMENTARY CHAMPAGNE AT MIDNIGHT
(or sparkling cider)

SPECIAL BLEND COFFEE AND DECAF BAR
with assorted flavorings, sugar cubes, whip cream, chocolate chips, and cinnamon sticks

ASSORTED BLACK AND HERBAL TEAS

BREWED HOT CHOCOLATE

AVAILABLE FOR PURCHASE

FULL BAR AVAILABLE

FEATURED HOLIDAY SPECIALITY DRINKS

FEATURED SANTA BARBARA AND CENTRAL COAST WINES
(by the glass and bottle)

SOFT DRINKS

SPARKLING PELLIGRINO