



2023
NEW YEAR'S EVE DINNER BUFFET
\$59 PER PERSON ++

Soup

Vichyssoise with Black Truffle
assorted fresh dinner rolls

Cold Side

Grilled Asparagus & Zucchini
tomato, manouri cheese,
arugula, basil dressing

Prosciutto with Baked Pears
cinnamon, nutmeg, mache, olive oil, balsamic

Rigatoni
prosciutto, chicken, peas, white wine,
basil, parsley, parmesan

Shaved Brussels Sprout
apple, walnut, radicchio, apple cider vinaigrette

Green Melody
mixed greens, romaine lettuce, spinach,
assorted condiments & dressings

Artisan Selection

Charcuterie Board
dry cured meat & assorted pâté,
pickled vegetables, mustard

Cheese Board **GF** **V**
dry fruit, grapes, house preserves,
bread & crackers

Frutti di Mare **GF**
gravlax, jumbo shrimps, crab legs, bay scallop salad

Carving Station

Alberta Prime Rib
porcini mushroom sauce, seasonal grilled vegetables

Hot Food

Oven Baked Pork Tenderloin
honey garlic sauce

Duck Leg Confit
cherry & red wine sauce

Trout
tomato, basil cream sauce

Sea Food Casserole
Rigatoni
shallots, garlic, tomato paste vodka sauce

Roasted Ratte Potatoes **GF** **DF** **V**
garlic & shallots

Oven Roasted Butternut Squash **GF** **DF** **V**

Pizza

Duck Confit
goat cheese, white sauce, fresh herb, figs

Greek **V**
mixed olives, artichokes, sundried tomatoes, feta

Pesto, Arugula & Prosciutto
tomato, mozzarella, provolone, lemon oil

Assorted Pastry Dessert Selection

Kids

Chicken Fingers & Fries
plum sauce & ketchup

GF **DF** **V** Vegetable Crudit  & Ranch Dip
ranch contains dairy

Farfalle "ale e olio"
butter, parmesan, fresh chop herbs

Assorted Delicacies from our Pastry Chef

GF Gluten Free | **DF** Dairy Free | **V** Vegetarian | **VG** Vegan