



# New Year's Eve Ring in 2026

## Elegant Eve Gala with Live Band in The Courtyard

### Beginnings

shrimp cocktail  
butlered hors d'oeuvres

### Dinner

#### SALAD BAR

mixed greens, spinach, & romaine lettuce with toppings to include grape tomatoes, cucumbers, peppers, onions, chopped egg, bacon bits, chicken, ham, cheddar cheese, bleu cheese crumbles, croutons, seafood salad, roasted broccoli salad, tomato mozzarella salad, and assorted dressings

#### SOUP

lobster bisque GF  
winter vegetable soup GF V

#### DISPLAYS

sliced fruit & berries V  
cured meats and imported & domestic cheeses  
artisan breads, rolls, and crackers with marmalades, jams, and flavored butters

## CARVERY

Classic Prime Rib Roast  GF  
au poivre peppercorn demi and horseradish

Roasted Pork Loin  GF  
herb & apple relish

Classic Crab Cakes  
dijon beurre blanc and bloody mary cocktail sauce

## ENTRÉES & ACCOMPANIMENTS

Baked Atlantic Salmon with Caviar Cream & Blinis

Greek Herb & Lemon Chicken with Shallot Roasted Potatoes  GF

Parmesan Garlic Whipped Potatoes  GF  V

Glazed Baby Carrots  GF  V

Herb Roasted Squash  GF  V

Truffled Asparagus  GF  V

Roasted Broccolini  GF  V

## Dessert

assortment of cakes, pies, petit fours, mini desserts, candies, chocolates, mousse

## Midnight Toast

glass of champagne

butlered bites

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 GF – gluten free\*  V – vegetarian

*Please inform your server if a person in your party has a food allergy.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*\*Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee that any gluten-free item is completely free of gluten*