



New Year's Eve Ring in 2026

Dance the Year Away with DJ in Crystal Ballroom

Beginnings

gem lettuce salad with herb ranch or champagne vinaigrette GF

butlered hors d'oeuvres

Displays

imported & domestic cheeses

sliced fruit & berries V

artisan breads, rolls, and crackers with marmalades, jams, and flavored butters

Dinner

SOUP

crab bisque GF

winter vegetable soup GF V

CARVERY

Classic Prime Rib Roast GF
au poivre peppercorn demi and horseradish

Roasted Pork Loin GF
herb & apple relish

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

Roasted Broccolini GF V

Dessert

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

Midnight Toast

glass of champagne

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*