



New Year's Eve Ring in 2027

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 & cauliflower 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 & brandy gravy

Classic Crab Cakes
dijon beurre blanc and bloody mary cocktail sauce

ENTRÉES & ACCOMPANIMENTS

Baked Atlantic Salmon with Caviar Cream & Potato “Blinis”

Greek Herb & Lemon Chicken with Shallot Roasted Potatoes GF

Parmesan Garlic Whipped Potatoes GF V

Truffled Asparagus & Glazed Baby Carrots GF V

Herb Roasted Squash & Vegetable Medley GF V

Dessert

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

Midnight Toast

glass of champagne
butlered bites

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*