

New Years Eve Gala Menu

Passing Hor D'oeuvres :

- Arancini Risotto Balls with tomato sauce
- Chicken Saute with saute sauce
- Mini Sweet Italian Sausage skewers with balsamic
- Mini Samosa with tamarind sauce
- Mini Spring rolls with sweet chilli dipping
- Gyoza with soy sauce

Cold:

- Shrimp Cocktail with cocktail sauce
- Tomato and Mozzarella Caprese with Balsamic Glaze
- Asparagus and Prosciutto

Buffet:

- Seafood Ravioli In a lobster sauce
- Rasta Pasta with Cajun Shrimp
- Fried Calamari and Catfish with spicy marinara sauce
- Sweet and Spicy Devilled chicken
- Seafood stew with clams, mussels and scallops

Carving:

- Herb Roasted beef with Redwine sauce
- Whole Pig Roast with Caramelized Pineapple sauce

Course 11:

*** Family style Pavillion Salad with Wildberry Vinigrette Arcadian mixed greens, cherry tomatoes, Cucumbers, Pears, Dry Cranberry, Glazed onions***

*** Family Style Surf and Turf with 8 oz warm water Brazilian Lobster Tail with aged herb marinated filet mignon, Asparagus bouquet and Potato croquette ***

Dessert:

** Champagne Mouse**