



**New Year's Eve  
Sunday, December 31, 2017**

**8:00 pm – 1:00 am**

**\$175.00 per Couple or \$100.00 per Single (Plus, 6% Sales Tax and 20% Service Charge)**

**Hors D'oeuvres – 8:00 pm – 8:45 pm**

*Passed Hors D'oeuvres:*

Sweet Potato Frites with Garlic-Rosemary Aioli - Lobster Ravioli with a Lobster Alfredo Sauce - Oriental Flank Steak Sate -  
Spicy Cauliflower Bites - Tomato Bisque Shooter with Grilled Cheese Wedge

*Stationary Hors D'oeuvres:*

**Mediterranean Display**

Salami, Prosciutto, Mozzarella, Provolone, Olives, Roasted Bell Peppers, Marinated Mushrooms, Artichoke Hearts, Hummus (Classic,  
Sun-Dried Tomato or Roasted Garlic) & Pita Bread, & Tomato Basil Bruschetta with Crustini

**Grand Buffet Dinner – 9:00 pm – 10:30 pm**

*Seafood Station:*

Shrimp Cocktail – Steamed Clams – Crab Legs

*Carving Station:*

Filet Mignon with Au poivre Sauce – Grilled Salmon with Honey Dijon Glaze  
Served with Yukon Gold Mashed Potatoes and French Green Beans

*Italian Station:*

Eggplant Rollatini – Chicken Gorgonzola – Tortellini Carbonara  
Served with Caesar Salad and Fresh Garlic Bread

**Dessert Display – 10:15 pm – 11:15 pm**

Lemon Meringue Pie – Pecan Pie – Apple Pie – Assorted Cookies – Cheesecake – Chocolate Peanut Butter Cake – Red  
Velvet Cake – Cannoli's – Cream Puffs – Vanilla Pudding Parfait  
Served with Coffee and Tea

**Beverage Package:**

Standard Open Bar

\*Bar Will Close at 12:30 am\*

**Champagne Toast and Party Favors at Midnight**