

# NEW YEAR'S EVE CELEBRATION DINNER

ALL SELECTIONS INCLUDE CHAMPAGNE COCKTAIL, HORS D'OUVRES,  
SOUP, SALAD & DINNER ROLLS



## CHAMPAGNE COCKTAIL

## HORS D'OUVRES

MINI BEEF WELLINGTONS, BUTTERFLY SHRIMP, CHEESE PUFFS

## APPETIZERS

LOBSTER MARTINI	\$18.95
STEAMED LOBSTER SERVED ON A BED OF GRAPEFRUIT SALSA WITH A GENEROUS SPLASH OF CLASSIC GIN MARTINI	
SHRIMP CEVICHE WITH AVOCADO	\$10.95
CRAB AND SWEET CORN CAKES	\$8.99
SERVED WITH A CHIPOTLE MAYONNAISE	
QUICHE WITH SPRING ONION	\$6.99
SERVED WITH A ROASTED TOMATO CONFIT	

## CUP OF BUTTERNUT SQUASH BISQUE

SERVED WITH A SPLASH OF SHERRY

## ARUGULA SALAD

SERVED WITH HERB VINAIGRETTE, DRESSED WITH PEARS,  
TOASTED PECANS & WALNUTS SPRINKLED WITH FETA CHEESE

## ENTREES

US CHOICE FILET OF BEEF	\$29.65
TOPPED WITH WILD MUSHROOMS & PARMESAN CHEESE	
TENDER VENISON MEDALLIONS	\$32.99
DUSTED WITH TABOO SPICES & SERVED IN A PORT WINE SAUCE	
ROASTED DUCK BREAST	\$20.45
SERVED IN A CHERRY & ESPRESSO SAUCE	
STEAMED SALMON & MAHI MAHI PARCELS	\$20.29
SERVED WITH A RED PEPPER COULIS & A SPICY GARLIC MAYONNAISE	

ALL ENTREES SERVED WITH SWEET POTATO FRIES,  
PARMESAN POTATO CAKES & DRESSED GREEN BEANS

## DESSERTS

BAKED CHOCOLATE TRUFFLE RAVIOLI	\$5.50
INDIVIDUAL BAKED ALASKA	\$5.50
ESPRESSO COFFEE SERVED WITH PETIT FOURS	\$2.50