

THE BUFFET

NEW YEARS EVE MENU

SUNDAY, DECEMBER 31, 2023 | 2PM–11PM

ADULTS \$65 | AGES 4–12 \$32.50

BREAD STATION

Assorted Artisan Breads & Rolls, Pimento Spread, Herbed Butter, Whipped Butter, Assorted Cheeses, Charcuterie Board, Assorted Nuts, Dried Fruits, Grapes, and Assorted Pickled Vegetables

SOUP STATION

Lobster Bisque & White Cheddar Broccoli

ISLAND SALAD BAR

Caesar Salad, Mixed Greens Salad, Assorted Dressing & Condiments, Pepper & Olive Salad, Beet & Onion Salad, Seafood Salad, Roasted Mushroom Salad, Oysters on the Half Shell, Shrimp Cocktail, Hot Smoked Spiced Salmon

CARVING STATION

Prime Rib, Beef Steamship, Pineapple Glazed Ham, Turkey Gravy, Sage Dressing, Sweet Potato Casserole, House Smoked Sausages, Grilled Vegetables

AMERICAN BOUNTY

Country Fried Chicken, Macaroni & Cheese, Pot Roast, Cornbread, Cranberry Sauce, Mashed Potatoes, Gravy, Glazed Carrots

SEAFOOD STATION

Fried Shrimp, Market Catch with Lemon Cream & Saffron Rice, Oven Roasted Salmon with Scampi Butter, Gemelli with White Clam Sauce, Crab Legs

INTERNATIONAL STATION

Lobster Ravioli with Garlic Butter, Vegetable Ravioli with Tomato Cream, Meatless Meatballs & Pomodoro, Assorted Pizzas & Garlic Bread, Chicken Tinga, Shrimp Fajitas, Chicken Empanadas, Mexican Rice, Latin Three Bean, Fire Roasted Salsa and Condiments

ASIAN STATION

An array of Crowd Favorites from our Asian Culinary Team to include Assorted Dim Sum, Egg & Spring Rolls, Fried Rice

DESSERTS

A Selection of Our House Made Seasonal Specialty Cakes, Pumpkin Pie, Pecan Pie, Apple Pie, Assorted Bars, Tarts, House Made Gelatos, an Array of No Sugar Added Selections

2024