



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

NEW YEAR'S EVE MENU

HORS D'OEUVRES

CHRISTMAS GOOSE, TERRINE OF FOIE GRAS, CHAMPAGNE, GELEE, BRIOCHE
FINGERLING POTATO, CRÈME FRAICHE, OSETRA CAVAIR
ESCARGOT EN CROUTE
WILD MUSHROOM & TRUFFLE PIZZA
LOBSTER ROLL
POTATO CAKE WITH SMOKED SALMON

DINNER BUFFET

ENCORE BREAD BASKET WITH BUTTER

SALAD

CHOPPED STEAK HOUSE SALAD WITH ICEBERG LETTUCE, BEEFSTEAK TOMATOES,
CRUMBLLED BLEU CHEESE, TOPPED W/CRISPY ONION RINGS,
WHITE WINE SHALLOT DRESSING

ENTREE

BEEF TENDERLOIN CABERNET DEMI GLACE
LOBSTER POT PIE
LOADED MASHED POTATO
HARRICOT VERTS AND MUSHROOMS
BABY VEGETABLES

DESSERT

PEAR AND CRANBERRY TART, CHAMPAGNE CUSTARD
EGGNOG RICE PUDDING

PICK UP OR DROP OFF (HEATING INSTRUCTIONS INCLUDED)

\$500.00 SERVES 4 TO 6 PEOPLE

