

NYE 2024 COCKTAIL HOUR MENU

Premium Open Bar with Signature NYE Cocktails

PASSED HORS D'OEUVRES

Coconut Shrimp with Raspberry Dipping Sauce
Crab Cakes with Chipotle Aioli
Herb Crusted Baby Lamb Chops with Mint Crème Fraîche
Asian Meatballs with Hoisin Glaze
Mozzarella and Prosciutto on a Grissini Bread Stick
Beef Wellington with Roasted Garlic Cream Sauce
Chicken Quesadilla Cones
French Onion Soup Boule

COLD SEAFOOD DISPLAY

Court Bouillon Poached Shrimp, Farm Raised East Coast Oysters
Local Little Neck Clams, Bloody Mary Cocktail Sauce, Lemon Wraps,
Red Wine Mignonette, Horseradish

CHEFS CARVING STATION

Teriyaki Marinated Grilled Skirt Steak
Roasted Breast of Turkey Served with Turkey Gravy and Cranberry Chutney

ANTIPASTA STATION

Thinly Sliced Artisanal Italian Charcuterie Meats, Imported Cheeses
Grilled Asparagus Duet with Lemon Oil
Vine Ripe Tomato and Mozzarella with Basil Pesto and EVOO
Chilled Lemon Poached Seafood Salad with Micro Herbs, Assorted Olives
Roasted Pepper Salad, Calabrian Long Peppers, Pepperoncini
Giardiniera and Prosciutto Stuffed Peppers, Sliced Baguette and Garlic Breadsticks
Marinated Salads including Artichoke, Grilled Eggplant, and Mushrooms

MEDITERRANEAN STATION

Marinated Filet Kebabs and Lemon Chicken Kebabs
Assorted Salads, Cucumber Couscous, Tabbouleh, Beet and Onion, Cranberry & Grain
Greek Salad, Quinoa, Chickpeas, Garlic Tzatziki, Baba Ghanoush, Hummus and Naan

NYE 2024 DINNER MENU

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DINNER

FIRST COURSE

Mixed Field Lettuces with Goat Cheese Medallion
Roasted Portobello Mushroom Salad
Potato Laces, Balsamic Vinaigrette

SECOND COURSE

GUESTS CHOICE OF ENTRÉE

Grilled Sterling Silver Filet Mignon
Potatoes Au Gratin
Port Wine Demi-Glacé

Tuscan Stuffed Chicken Breast with Artichokes
Broccoli Rabe, Roasted Red Peppers
Mozzarella and Parmesan Cheeses
Madeira Wine Sauce with Garlic Mashed Potatoes

Chilean Sea Bass with Roasted Heirloom Cherry Tomatoes
Leek Cream Sauce, Lemon Rice

Vegetable Lasagna

DESSERT CAFE

Chefs Flambé Station, Bananas Foster, Crêpe Suzette
Confections Station, White + Dark Chocolate Mousse
Sorbet and Gelato, Madeleine, Croquembouche, Warm Apple Strudel
Warm Carmel Sauce, Vanilla Ice Cream and Whipped Cream
Sweets and Treats Station, Pastry Chef's Selection of Cakes, Pies and Cheesecake