

New Year's Eve

Drink Menu

Liquors

Jack Daniels

Johnnie Walker Black

Bombay Sapphire Gin

Grey Goose Vodka

Stoli Vodka

Bacardi Light Rum

Bacardi Select

Captain Morgan's Spice Rum

Herradura Reposado Tequila

Wines

(Copper Ridge)

Cabernet

Chardonnay

White Zinfandel

Tott's Champagne

Draft Beers

Heineken

Michelob Amber Bock

Budweiser

Bud Light

Food Menu

Appetizers

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

Salad

*freshly baked breads and rolls served
with herb butter*

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

CLASSIC CAESAR SALAD

crispy romaine hearts tossed with our classic caesar dressing, and grated parmesan cheese, topped with herb croutons

Entrées

PASTA

Penne & Pomodoro and Mushroom Tortellini with Alfredo sauce. Served with grated Cheeses, Grissini and Biscotti

TOP SIRLOIN ROAST BEEF CARVING

Slow roasted hand carved with rosemary horseradish glaze with burgundy au jus

BSUPREME TROPICAL GRILLED CHICKEN BREAST TOASTED IN SHREDDED COCONUT AND SERVED WITH

cilantro mango-papaya salsa

Side Dishes

Onion Buttered Mashed Potatoes

Sautéed Seasonal Vegetables

Dessert

ASSORTMENT OF CAKES AND PIES

Double Fudge Chocolate Cake, Cheesecake, Carrot Cake and Pumpkin Pie