

New Year's Eve

Farmer's Market Salad Bar

Artisanal Charcuterie & Cheese Board, grapes, berries, medley crackers Specialty Salad Bar, crisp greens, fresh vegetables, & homemade dressings Fresh Fruit Display Fresh Baked Ciabatta Roll, whipped butter

Entrees & Sides

Bacon-Wrapped Pork Tenderloin, blueberry agrodolce Roasted Chicken Caprese, fresh mozzarella, medley tomato relish Creamy Butternut Squash Risotto Garlic Chive Mashed Potatoes Sautéed Green Beans & Sweet Peppers

Carving & Seafood Station

Salt & Herb Crusted Prime Rib, spicy horseradish sauce, au jus Steamed Snow Crab, clarified butter Peel & Eat Gulf Shrimp, spicy horseradish cocktail sauce Smoked Salmon Display Gulf Coast Half-Shelled Oysters, pear mignonette

Little ()nes

Homemade Macaroni & Cheese Homestyle Chicken Tenders

Sweets Station

Resolution Chocolate Torte
Pear Cranberry Crisp
Tiramisu & Chocolate Mousse Parfaits
New York Style Cheesecake
Caramel Apple Cookies

Adults \$60 • Kids 7-12 \$22 • Kids 6 & under \$15 Serving from 5pm to 10pm in the Wild Tomato Reservations required, 888.581.9891