

Gluten Free

New Year's Eve Buffet

Wednesday, December 31, 2025 5 - 8:30 pm

Cream of Gin Tomato Soup

Baby Greens with house made dressings/ Caesar Salad

Assorted house made pickled vegetables, marinated artichoke & olives

Sliced tomatoes with goat cheese & balsamic reduction

Assorted cheeses platter

Asparagus Spears with raspberry vinaigrette

Potato Salad/ Coleslaw/ broccoli salad/

House made Graven lox with capers, onions & lemons

Chilled Shrimp, Marinated Mussels & Clams with cocktail sauce

Beef Bourguignonne

beef with bacon, mushroom, onions cooked in red wine demi

Breast of Chicken

with cream of spinach

Fillet of Basa

saffron shrimp cream sauce

Medley of Seasonal Vegetables

Mashed Red Potatoes

Pistachio Layer Cake, Chocolate Framboise, Vanilla Crème Caramel,

Green Tea Pavlova with fresh berries & lavender cream,

Cashew Almond Torte, Strawberry Panna Cotta, Assorted fruits with berries

\$59.75 Adult / \$56.25 Seniors / Children ages 2 - 12- \$3 per year

