

# NEW YEARS EVE *Buffet*

FRESHLY BREWED ICED TEA, COFFEE, AND SOFT DRINKS ARE INCLUDED

## SOUP & SALAD

**BUTTERNUT SQUASH BISQUE**

**GARDEN SALAD BAR**

Mixed Seasonal Greens, Fresh Baby Spinach, Assorted Toppings, House Dressings

## BUFFET FAVORITES

**SNOW CRAB LEGS**

Drawn Butter, Fresh Lemons

**COQ AU VIN**

Braised Chicken with Hunters Sauce

**ROAST PORK LOIN**

with Pomegranate, Pepitas, Mandarin Orange Glaze

**SOBA NOODLES**

with Edamame, Toasted Sesame Seeds, Scallions

**HOPPIN' JOHN**

Black Eyed Peas, Ham Hocks, Rice

**COLLARD GREENS**

**ROASTED FINGERLING POTATOES**

**GREEN BEANS AMANDINE**

## CHEF'S STATIONS & DISPLAYS

**MADE TO ORDER PASTA STATION**

Red Sauce, Alfredo & Basil Pesto

Penne & Linguine Pasta

Beef Meatballs In Marinara, Grilled Chicken, Bay Shrimp, Italian Sausage

Roasted Peppers, Mushrooms, Onions, Spinach, Tomatoes, Sweet Peas, Bacon, Zucchini Squash, Shaved Parmesan,

Garlic Bread

**CARVING STATION**

Prime Rib of Beef Au Jus, Wild Mushroom Demi-Glace

**CHILLED SEAFOOD DISPLAY**

Shrimp, Oysters on the Half Shell, Tuna Poke, Salmon Agua Chili with Ice Sculpture

**BUILD YOUR OWN SHRIMP & GRITS STATION**

**HOUSE HUSH PUPPIES**

## HOLIDAY TREATS

**ASSORTED HOLIDAY PIES**

**CAKES & SEASONAL FRUIT TARTS**

**SUNDAY, DECEMBER 31 • 5-9 P.M.**

**RESERVE BY DECEMBER 21, 2023**

Members \$79\* • Non-Members \$89\* | Children 10 & Under: Member \$35\* • Non-Member \$40\*  
Children three & under are complimentary • Last reservations at 8:30 p.m.

\*Priced per person, plus tax and 22% service charge

*Sago*