

# New Year's Eve Dinner

6:30-7:30PM Reception Veranda Ballroom  
BUTLER PASSED HORS D'OEUVRES

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7:30-9:00PM Buffet Blue Ridge Ballroom

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## Stationed Appetizers and Salads

**CHILLED CIDER POACHED SHRIMP**  
with traditional cocktail sauce

**IMPORTED CHEESE AND ARTISAN CHARCUTERIE TILES**  
with spiced nuts, honeycomb, fresh fruit and flatbread crackers

**CITRUS ROASTED BEET SALAD**  
with goat cheese

**RED RICE SALAD**  
with pecans, fennel and herbs with light lime vinaigrette

**RAW KALE AND BRUSSELS SPROUTS SALAD**  
with tahini-maple dressing

**BALSAMIC BUTTERNUT, KALE AND CRANBERRY PANZANELLA SALAD**

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## Stations

**PORCINI-CRUSTED ANGUS TENDERLOIN**  
with red wine-horseradish jus

**PISTACHIO CRUSTED RACK OF LAMB**  
with port cherry sauce

**CRANBERRY GLAZED HAM**  
with bourbon mustard sauce

**CAST IRON SEARED DUCK BREAST**  
with red wine pear glaze, sweet potato puree and black radish chips

**FRUIT DE MER**  
mac and cheese with crispy brioche crumbs

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## Entrées

**BRICK GRILLED CHICKEN**  
with tarragon-apricot jus

**BACON-WRAPPED PORK MEDALLIONS**  
with apple-brandy sauce

**SESAME-CRUSTED TUNA STEAKS**  
with wasabi aioli and seasoned soba noodles

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## Sides

**ORANGE GLAZED HERITAGE CARROTS**

**OLIVE OIL SMASHED RED POTATOES**  
with shallots and rosemary

**ROASTED MÉLANGE OF BABY VEGETABLES**

**PARMESAN AND HERB RISOTTO**

**ROASTED RED KURI SQUASH**  
with ancho chili and maple

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## Desserts

**THE FRENCH QUARTER STATION**  
Fresh Fried Beignets with Banana's Foster and Vanilla Ice Cream

**AN ASSORTMENT OF SWEETS AND TREATS**