



NEW YEARS EVE BUFFET

Wednesday December 31st, 2025 | 5 pm - 9 pm

SEAFOOD CELEBRATION

Chilled Prawns & Crab Claws

classic sauces

Cioppino

crab, mussels, prawns, calamari in tomato-saffron broth

CARVING STATION

Prime Rib

au jus, horseradish cream

Pork Loin

dried cherry demi

CHEF'S HOT TABLE

Petrale Sole

roasted grapes, lemon butter

Wild Mushroom Risotto

parmesan & herbs

Creamed Spinach

roasted marble potatoes with garden herbs

SOUP AND SALAD

Hearty Lentil Soup

Kale Caesar

pecorino, herbed breadcrumbs, roasted tomato

Seafood Louis

dungeness crab, prawns, asparagus, Russian dressin

ANTIPASTI & CHEESE

Italian Meats & House Pickles

Regional Cheeses with Honeycomb, Fresh Fruit & Artisan Bread

KIDS NEW YEAR FEAST

Chicken Tenders and Tots

Mac and Cheese

Penne Pasta with Marinara

Fruit and Berries

SWEET FINALE

Holiday Dessert Buffet & Chocolate Celebration

\$140 per person plus tax and gratuity. \$95 children under 12 years of age.

