New Year's Eve

Chilled

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

Entrees & Sides

Grilled Chicken Mole, sweet corn esquites
Apple & Bacon Stuffed Pork Loin, maple balsamic reduction
Pumpkin Goat Cheese Risotto
Herb-Roasted Fingerlings
Asparagus & Sweet Peppers

Carving & Seafood Station

Salt & Herb-Crusted Beef Tenderloin, spicy horseradish sauce, au jus
Steamed Snow Crab, clarified butter
Peel & Eat Shrimp, spicy horseradish cocktail sauce
Smoked Fish Display
Gulf Coast Half-Shelled Oysters, citrus mignonette

Little Ones

Homemade Macaroni & Cheese
Homestyle Chicken Tenders

Sweets Station

Resolution Chocolate Truffles
Apple Persimmon Crisp
Tiramisu
New York Style Cheesecake
Assorted Macaroons

Adults $80 • Kids 7-12 $25 • Kids 6 & under $16
Serving from 5pm to 10pm in the Wild Tomato
Reservations required, 888.581.9891

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Prices do not include tax and gratuity.