

# NEW YEAR EVE BANQUET

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\$200 PER PERSON, TAX AND SERVICE CHARGE INCLUDED

## SALADS & COLD APPETIZERS

### ASSORTED SMOKED FISH

SMOKED SALMON & COLD SMOKED STURGEON

### COLD ANTIPASTO

EUROPEAN COLD CUTS, MOZZARELLA, OLIVES,  
SUN DRIED TOMATO, ROASTED PEPPERS

### GRILLED TUNA STEAK

SLICED TUNA STEAK, MESCLUN GREENS, & SESAME-TERIYAKI GLAZE

### DUCK SALAD

DUCK BREAST WITH MANDARIN ORANGES, WALNUTS, DRIED CRANBERRIES

### JUMBO SHRIMP COCKTAIL

SMOKED EEL & SEAWEED SALAD IN TERIYAKI SAUCE

ASSORTED PICKLES WITH SHIITAKE MUSHROOMS

### AVOCADO SALAD

AVOCADO, APPLES, SMOKED SALMON & RED CAVIAR

### SALAD OLIVIE

PRIME RIB STEAK SALAD

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## HOT APPETIZERS

**HOME-FRIED POTATO**  
WITH ASSORTED WILD MUSHROOMS

**CREPES WITH DUCK**

**CHICKEN "FRENCH STYLE"**  
ONIONS AND GRUYÈRE CHEESE

## MAIN COURSE

**FRESH GROUPER & SAUTEED SHRIMP**  
SERVED WITH RICE

**RACK OF LAMB**  
MUSTARD SAUCE

**FAMILY STYLE FILET MIGNON**  
SERVED WITH POTATOES AND ASPARAGUS

## DESSERT

**ASSORTED FRENCH PASTRIES**

**FRESH FRUIT PLATTER**

**COFFEE & TEA**

## BEVERAGES

**BOTTLE OF VODKA, CHAMPAGNE, RED & WHITE WINE PER TABLE**

**SOFT BEVERAGES - UNLIMITED**