

New Year's Eve Buffet

Crab & Sweet Corn Chowder



Chef Attended Salad Station

Salads Made to Order from a Variety of Greens, Vegetables, Meats, Cheeses,
Dressings & Garnishes with a Sauté Station



Seafood Station

Chef Attended Oyster Station – Variety of Fresh, Rockefeller & Casino Oysters
Chefs Selection of Cured & Fresh Seafood – Presented on an Ice Bar with Various Garnishes
Champagne Scallops & Prawns
Frog Legs with Pernod



Freshly Baked Bread, Corn Bread & Rolls



Cold Items

Antipasto Platter, Artisan Cheese Platter
Mimosa Salad with Champagne Dressing
Strawberry & Arugula Salad, Goat Cheese & Candied Walnuts
Grilled Vegetable Salad with Parmesan, Peppered Bacon & Balsamic
Grilled Asparagus Salad with Béarnaise Dressing



Hot Items

Braised Elk Osso Bucco with Wild Mushrooms
Crisp Pomegranate Glazed Roast Duck
Caramelized Shallot, Pistachio & Mint Stuffed Leg of Lamb
Lobster Thermidor
Seasonal Vegetables
Wild Rice Pilaf, Roast Baby Potato, Dauphinoise Potato



Carving Station

Herb Crusted Pork Crown Roast
AAA Alberta 7 Bone Tomahawk Prime Rib
Pepper Crusted Bison Striploin
Salmon Wellington with Blood Orange Hollandaise



Kid's Corner

Baked Lasagna, Build Your Own Mini Hot Dog Bar, Fried Chicken,
Crudités & Fruits Platter



Dessert & Coffee Station

A Wide Selection of Pastry Delights from our Pastry Department

\$130/Person