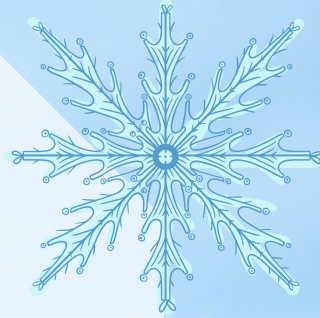


The **RIMROCK**
RESORT HOTEL

New Years Eve Buffet



Sweet Potato & Goat Cheese Salad with Wild Mushrooms & Thyme
Quinoa Salad with Heirloom Cherry Tomatoes, Brussel Sprout Leafs & Cashew
Cucumber Tomato & Avocado Salad with Cilantro & Roasted Cashew Nuts
Mediterranean Salad with Chickpeas, Basil & Orange

Artisan Charcuterie from around the World with Freshly Sliced Parma Ham
House-made Pickles, Preserves & Churned Butter
Galantines, Terrines, Pâtés

Wide Variety of the best from the East and West Coast.
Featuring Chilled Shrimps, Prawns, Crab, Hot & Cold Smoked Salmon,
Mussels & Oyster Dishes with Dips & Sauces
Live Flambéed Prawns with Green Pepper & Cognac

Chicken Supreme with Morels & Madeira Butter Jus
Slow Roasted Duck Breast & Confit Leg with Asian Flavours & Sesame Seeds
Confit Squash with Shiitake, Blistered Tomatoes, Chickpeas, Spinach & Quinoa
Truffled Mashed Potatoes

Pork Tenderloin in Gorgonzola Sauce with Baby Spinach & Preserved Pears
Winter Vegetables with Olive Oil & Thyme
Vegetable Rice Pilaf with Goat Cheese & Cherry Tomatoes
Salmon in Saffron Velouté with Langoustine
Mussels & Clams in a Seafood Stew with Tomato, Basil & Pancetta

Slow Roasted Prime Rib with Port Wine Reduction, Horseradish & Dijon Mustard
Bison Wellington with Saskatoon Berry Compote

Extraordinary Desserts from our Award-Winning Pastry Team

Kids Menu

Baked Mac & Cheese

Crudité & Dips

Chicken Fingers with Fries & Plum Sauce

Pepperoni Pizza

Spaghetti & Meatballs

Ice Cream Sundae Station with all the toppings

\$150 Adults

\$120 13-17 years old

\$85 6-12 years old

\$50 5 years & under

All prices plus 20% Gratuities

