

New Years Eve Celebration 2011

Dinner Buffet



SOUPS AND SALADS

Butternut Squash and Apple Soup

lemon crème fraîche

Radicchio and Bibb Lettuce Salad

creamy garlic dressing, candied walnuts, citrus

Chilled Green Bean Salad

poached bay scallops, spiced almonds, truffle vinaigrette



SEAFOOD BAR

Chilled Mexican White Prawns

spiced cocktail sauce

Pacific Oysters on the Half Shell

peppercorn mignonette

Whole Poached Salmon

bagel chips, herbed cream cheese, capers



ACCOMPANIMANTS

Baked Gnocchi Bolognese

ground veal, tomatoes, ricotta cheese

Sour Cream Mashed Potatoes

snipped chives, saffron butter

Cauliflower Gratin

white cheddar cheese

Roasted Acorn Squash

cardamom, brown sugar



MAIN COURSES

Slow Roasted Colorado Leg of Lamb

bourbon mustard sauce, warm rolls, pomegranate jelly

Salt Crusted Bone-In Prime Rib of Beef

peppercorn jus, creamy horseradish sauce

Citrus Grilled Pacific Swordfish

lemongrass infused sticky rice, charred pineapple relish



FINALE

Apple Strudel

chestnut cream

Bittersweet Chocolate Mousse

bing cherry sauce

Carrot Cake

cognac soaked currents, sweet mascarpone cheese

An Assortment of Festive Cookies

snickerdoodle, mexican wedding, chocolate macadamia nut
orange cardamom mandelins, butterscotch cheesecake bar

Crepes Suzette made to Order

winter citrus, gran marnier, vanilla bean ice cream