



New Year's Day Dinner Buffet

The New Year's Day dinner buffet includes:

*Baker's Daily Selection of Breakfast Pastries and Festive Breads
City roast and decaffeinated coffee
An assortment of black and herbal teas*

**Denotes our Gluten-Free Options*

Chilled Arrangements

*Mixed Baby Greens with Signature House Dressings**
Caesar Salad with Anchovy Dressing, Shaved Parmigiano-Reggiano
Chef's Choice of Four Signature Composed Salads
*Vegetable Crudit  Display with a Creamy Herbed Buttermilk Dip**
European Charcuterie Board with Pickles & Mustards
*Baked Salmon & Smoked Fish Display with Traditional Condiments**
Shellfish Mirror featuring Shrimp Cocktail, Green Lip and Blue Mussels & Manilla Clams
Baked Brie Cheese Wheel, Phyllo Pastry, Raspberry Compote, Toasted Almonds
*Free-Range Devilled Eggs with Cornichons**
Asian Display featuring Shrimp Salad Rolls, California & Vegetable Rolls, Chef's Selection of Sashimi
*Imported & Domestic Cheese Board with Crackers & House Preserves**
*An Arrangement of Fresh Sliced Seasonal Fruit & Berries**

Chef Attended Carvery

*Carved Baron of Beef, Yorkshires, Cabernet-Rosemary Jus and Horseradish**

Hot Entr es

*Brown Sugar & Grainy Mustard Glazed Ham, Rum & Raisin Sauce**
*Seared Duck Breast with Red Wine Sauce and Candied Kumquats**
Roast Alberta Leg of Lamb with Grand Veneur Sauce
*Poached Atlantic Salmon with Caper White Wine Reduction**
Parmesan Potato Pav 
Festive Turkish Rice Pilaf with Pistachios and Dried Cranberries
Bouquetiere of Roasted Winter Vegetables

Sweet Endings

Our Pastry Shop's Selection of Seasonally-Inspired Pastries, Cakes, Custards and Flans to include:

Croquembouche Tower with Spun Sugar, Pistachio Buttercream Torte
*Peanut Butter, Chocolate and Mixed Nuts Cookie Pizza, Pomegranate Triple Layer Mousse Parfaits**
*Salted Caramel & Caff  Latte Swirled Cheesecake, Chocolate Dipped Strawberries**