

The Roaring 20's Menu

New Year's Eve at Hotel Blackfoot

Table Centerpieces

Artisan Bakery Baskets - Pretzel Parker House, Caraway Rye Rolls, Parmesan Grissini Sticks, Hotel Butter

Chef's Antipasti Board - Domestic & Import Cheeses, Local Charcuterie, Marinated Olives & Pickled Vegetables

Chilled Arrangements

Chef's Signature Hors D'Oeuvres; Shrimp Cocktail, Smoked Salmon Pinwheels, Deviled Eggs & Assorted Canapés

Mixed Baby Greens with Signature House Dressings*

Caesar Salad with Anchovy Dressing, Shaved Parmigianno-Reggiano

Waldorf Astoria Salad - Tart Apples, Celery, Raisins, Toasted Walnuts, Black Truffle Aioli

Jell-O Ambrosia Salad with Marshmallows, Fruit Cocktail, & Toasted Coconut*

Baked Salmon & Smoked Fish Display with Traditional Condiments*

Vegetable Crudité Display with a Creamy Herbed Buttermilk Dip*

Chef Attended Carvery

Carved Coffee Crusted Beef Tenderloin with Port Chocolate Reduction

Hot Entrees

Chicken Scaloppine Alla Marsala with Wild Mushrooms

Roast Alberta Leg of Lamb with Grand Veneur Sauce

Poached Atlantic Salmon with Caper White Wine Reduction*

Fried Cheese Ravioli with Rustic Tomato Sauce

Duchess Potatoes

Bouquetiere of Roasted Winter Vegetables

Sweet Endings

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

Lemon Pound Cake with Strawberry Bavarian Cream,

Peanut Butter Chocolate Cheesecake, Coffee Infused Crème Brûlées*,

Pineapple Upside Down Cake, Sticky Toffee Pudding,

Chocolate Dipped Strawberries*, Chocolate Peanut Butter "Cups"

Imported & Domestic Cheese Board with Crackers & House Preserves

An Arrangement of Fresh Sliced Seasonal Fruit & Berries

City Roast Regular and Decaffeinated Coffee

An Assortment of Black and Herbal Teas

* Denotes Gluten-Free Items