



Jubilee Buffet NYE 2016

- Appetizer:** **Chef's Choice of Hors D'Oeuvres**
- Bread Basket:** Fresh Baked Assorted Rolls with Whipped Butter
- Salads:** **Mixed Greens** with Mandarin Orange Sections, Toasted Almonds, Alfalfa Sprouts, Sweet Red Onion and Raspberry Vinaigrette
- Mediterranean Salad** - Vine Ripened Tomatoes, Cucumbers, Red Onions, Bell Peppers, Bocconcini Cheese and Kalamata Olives with White Balsamic Vinaigrette, Fresh Oregano, Basil and a Hint of Citrus
- Main Entrée:** **Roasted Chicken Breast Supreme** - Grilled with a Parsley, Rosemary and Thyme Honey Glaz
- Fresh Baked Atlantic Salmon** - Walnut Crusted and Finished with Fresh Berry Chutney
- Pasta:** **Spinach and Cheese Cannelloni** - With Plum Tomato and Roasted Red Pepper Sauce
- Sides:** Roasted Herb and Citrus Fingerling Potatoes
- Savory Rice Pilaf with Fresh Herbs
- Vegetables:** Medley of Fresh Seasonal Vegetables in an Orange, Dill and Honey Butter Glaze
- Dessert:** Assortment of Squares, Tarts and Fresh Pastries
- Beverage:** Fresh Brewed Colombian Coffee
(served with
Dessert) A Selection of Fine Teas

Complimentary Champagne served at Midnight