New Year's Eve

EARLY BIRD BUFFET

Adults $64, Children 3-12 $25

4:00pm - 6:00pm | 6:30pm - 8:30pm

FRESH START GARDEN

Fresh Baby Field Greens, Iceberg, Hearty Kale
Tomato, Cucumber, Bell Pepper, Onion, Crumbled Feta,
Crumbled Blue Cheese
Wisconsin Cheddar, Bacon, Virginia Ham,
Crispy Fried Onion, Torn Baguette Croutons
Ranch, French, Balsamic Vinaigrette

CHEF'S CARVING STATION

HERB ROASTED TOP SIRLOIN
Chef's Sauces & Accompaniments

ENTRÉES

CHAMPAGNE CHICKEN
Creamy Champagne Sauce
BOURBON-GLAZED SMOKED HAM
SEAFOOD NEWBURG
Lobster, Shrimp, Fish, Sherry Cream,
Herbed Puff Pastry Crouton
ROASTED VEGETABLE LASAGNA
Dark-Roasted Root Vegetables, Sweet Tomato, Tender Pasta,
Melted Cheese, Rich Tomato Sauce

SWEETS TABLE

CHEF'S SELECTION DESSERTS & PASTRIES

GRAZING TABLE

Artisan Cheese, Whipped Cheese,
Grilled Bread, Roasted Garlic Baguette,
Seasonal Fruits, Garden Crudités,
Candied Nuts, Seasonal Jams,
French Onion Dip

FIRE- ROASTED VEGETABLE BAR

Crushed Fingerling Potatoes,
Roasted Brussels Sprouts, Blistered Green Beans,
Fried Onion, Bacon, Sour Cream,
Shredded Asiago, Blistered Balsamic Cherry
Tomatoes, Confit Garlic, Spicy Pecans,
Fried Breadcrumbs

KIDS STATION

TATER TOT PARTY
Bacon Bits, Tomato, Shredded Cheese,
Cheese Sauce, Ranch
MINI TACOS, CHICKEN TENDERS,
CHEESEBURGER SLIDERS,
PIGS IN A BLANKET
Ketchup, Mustard, BBQ Sauce
COOKIES, BROWNIES,
ICE CREAM NOVELTIES