New Year's Eve

THE ABBEY RESORT GALA BUFFET

Adults $120 | 6:00pm - 9:00pm

FRESH START GARDEN

Fresh Baby Field Greens, Iceberg, Hearty Kale
Fresh Vegetables, Pickled Onion, Beet Medley, Feta, Blue Cheese,
Wisconsin Cheddar, Bacon, Virginia Ham, Candied Nuts,
Dried Fruit, Torn Baguette Croutons
Ranch, French, Balsamic Vinaigrette, Blue Cheese,
Warm Maple Bacon Dressing

COLD SEAFOOD BAR

CHILLED SEAFOOD SELECTION
SMOKED FISH SELECTION
Smoked Fish Dip
Traditional New Year's Pickled Herring

CHEF'S CARVING STATION

HERB ROASTED TOP SIRLOIN
ROASTED CORNISH HENS
Chef's Sauces & Accompaniments

ENTRÉES

ABBEY BEEF BRISKET
CHAMPAGNE CHICKEN
Creamy Champagne Sauce
SHRIMP SCAMPI POTATO
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

GRAZING TABLE

Artisan Fondue, Wisconsin Artisan Cheese, Parmesan,
Cured & Smoked Meats, Grilled Artisan Breads,
Marinated & Pickled Vegetables, Preserves & Jams,
Candied Nuts, House Dips & Spreads

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

SOUP & SMALL PLATES

GAZPACHO
Grilled Octopus

RISOTTO STATION

CREAMY RISOTTO
Parmesan, Ricotta, Roasted Mushrooms, Bay Scallops

SWEETS TABLE

BITE-SIZED DESSERTS & SWEETS
GRAND CHOCOLATE SLAB WITH CHOCOLATE PEELERS