



NEW YEAR'S DAY BUFFET

JANUARY 1, 2018

BREAKFAST STATION

Breakfast Special of the Day, Waffles, Scrambled Eggs, Custom-Made Omelettes, Bacon, Maple Sausage, Home Fries

CHARCUTERIE DISPLAY

with Pâtés, Sliced Meats, Sausages, Artisan Cheese
Served with Country Breads, Stone-Ground Mustards, and Chutneys

SEAFOOD DISPLAY

House Smoked Salmon
Shrimp Cocktail and Traditional Garniture

CARVED TO ORDER

Roast Prime Rib of Beef with Mini-Rolls and Bordelaise Sauce

Crown Roast of Pork with Chorizo Stuffing
with Stone-Ground Mustard and Pineapple Chutney

SALADS

Gathered Baby Greens with Assorted Toppings and Vinaigrettes

Asparagus Salad with Edamame and Roast peppers

Bulgar Wheat Salad with Parsley and Sun-Dried Tomatoes

Lentil and Wild Mushroom Salad with Tarragon and Fennel

Baby Bok Choy with Sesame Vinaigrette

AT THE BUFFET

Grilled Salmon with Chanterelles and Meyer Lemon

Grilled Chicken with Smoked Gouda and Chanterelles

Grilled Hanger Steak with Chimichurri

Mashed Yukon Gold Potatoes with Boursin and Chives

Broccolini with Pine Nuts and Herbed Butter

Cauliflower Gratin with Gruyere Cheese

Curried Potatoes, Tofu, and Lentils

Seafood Paella

DESSERT BUFFET

Executive Chef
Jim Palmeri

Executive Sous Chef
Steve Anson

Sous Chef
Carlos Hernandez

Pastry Chef
Audrey Billups

Director of Dining Services
Patrice Huart