



New Year's Disco Party 2024

Executive Chef: Andrew Loft
Executive Sous Chef: Chris Willick

GRAZING STATION

Freshly Baked Breads and Spreads
Crudit  Shots with Green Goddess Dressing
Assorted Antipasto
Crisp Endive Salad with Fennel
Citrus and Lemon Dressing

CARVING STATION

Whole Roasted Beef Striploin with House Prepared Horseradish
Sauce Bordelaise, Green Peppercorn Sauce, Bearnaise
Grilled Asparagus
Cauliflower Gratin

SEAFOOD AND CHAMPAGNE STATION

Chilled Oysters with Classic Garnishes
Shrimp Cocktail
Oysters Rockefeller
Baked Clams 'Imperial', Champagne Punch

FONDUE STATION

Champagne and Gruyere Fondue served in small bowls with an array of garnishes;
Cheese Puffs
Confit Fingerling Potato
Honeycrisp Apple
Sourdough Bread Bites
Blanched Vegetables
Lamb Skewers
Mini Sausage Rolls (Pigs in Blanket)

1970's PASTA STATION

NY Times's Spaghetti Primavera
San Francisco Garlic Noodles with Crab and Green Onions
Classic Spaghetti and Meatballs

RETRO 70's DESSERTS

Crepes Suzette
Black Forest Cake
Harvey Wallbanger Cake
'Twinkie' Bundt Cake
Coffee & Tea

LATE NIGHT STATION

BBQ Polynesian Pork Meatballs with Pineapple BBQ Sauce
Assorted Flatbread Pizzas
Smashburger Sliders with Bacon Jam and Swiss Cheese