



# NEW YEAR'S EVE GALA

*The Grand Georgian Ballroom  
Wednesday December 31<sup>st</sup>, 2025*

Executive Chef: Andrew Loft    Sous Chef: Chris Willick

**7 PM RECEPTION**  
**WELCOME DRINK with HORS D'OEUVRES**  
**and a Cash Bar**

House Smoked Bacon Wrapped Scallops  
Coconut Shrimp with Thai Red Curry Dip  
Bacon Cheeseburger Sliders  
Pineapple Cups with Frosted Margarita Sorbet

**DINNER**

**House Baked Breads**

**Crisp Endives**  
Blood Orange, Heirloom radish, Fennel, Champagne Dressing

**Ricotta Gnocchi**  
Parmesan Fonduta, Winter Truffle, Lemon-Hazelnut Crumb

**Surf and Turf**  
Grilled Striploin and Jumbo Garlic Prawns, Crisp Pommes Anna, Green Peppercorn Sauce, Roasted Root Veggies

**Key Lime Pie**  
Burnt Meringue, Island Rum Sorbet

**Coffee or Tea Service**

**LATE NIGHT BBQ BUFFET**

Carved BBQ Brisket, Pulled Pork Shoulder, Smoked Back Ribs Served with Slider Buns, Cabbage Slaw,  
Jalapeno Cornbread, Mac and Cheese