

NEW YEARS EVE MENU

\$162 FOR TWO
(HOURS HERE)

DRINKS (CHOICE OF 1)

JONATHAN EDWARDS RED WINE
JONNATHAN EDWARDS WHITE WINNE
J. ROGET CHAMPAGNE
2 COCKTAILS/BEER PER PERSON

APPETIZERS (CHOICE OF 1)

BRUSCHETTA

Chopped tomatoes and onion with garlic, and olive oi, topped with mozzarella cheese, served on toasted slices of italian bread

BUFFALO CHICKEN DIP

A creamy, cheesy blend of shredded chicken, tangy buffalo sauce, annd smooth ranch, baked until bubbly. Served warm with crispy tortilla chips

MEATBALL SLIDERS (2)

Tender, house-made meatballs simmered in rich marinara, topped with melted mozzarella, and served on warm mini-buns

SALADS (CHOICE OF 2)

CAESAR SALAD

Romaine lettuce, croûtons, parmesan cheese and creamy Caesar dressing

CAPRESE SALAD

Tomato, mozzarella, basil, balsamic reduction

ENTREES (CHOICE OF 2)

CHICKEN A LA VODKA

Sautéed chicken tossed in a creamy vodka-infused tomato sauce, served over pasta and finished with fresh herbs and parmesan

STEAK TIP DINNNER

Tender, seasoned steak tips served over creamy mashed potatoes, topped with savory gravyannd paired with fresh, roasted asparagus

HONEY GINGER SALMON

oven-roasted salmon glazed with a sweet and zesty honey-ginger sauce, served over fluffy white rice with a side of seasoned mixed vegetables

DESSERTS (CHOICE OF 1)

CHEESECAKE

Traditional NY Cheesecake onn top of a graham cracker crust and glazed with raspberry syrup and topped with raspberries

KEY LIME PIE

A creamy, tangy key lime filling in a buttery graham cracker crust, topped with whipped cream

ULTIMATE CHOCOLATE CAKE

3 layers, chocolate mousse annd chocolate cake, iced with chocolate ganache