

GOLDEN GLOW BALLROOM

Banquet and Entertainment Facility

NEW YEARS EVE 2017

HORS D'OEUVRES AT 7:00 PM

- Phyllo Wrapped Asparagus with Asiago Cheese and Drizzled with a Balsamic Syrup
- Brie, Pear, and Toasted Almond en Croûte
- Cheese and Cracker Display

DINNER BUFFET BEGINS AT 7:30 PM

- Chef Carved Herb Roasted Prime Rib with Classic Au Jus and Horseradish Sauce
- Smoked Gouda and Sundried Tomato Ravioli with a Roasted Red Pepper Alfredo
- Smoked Cheddar, Bacon, and Whole Grain Mustard Stuffed Airline Chicken Breast with an Avocado Beurre Blanc
- White Cheddar Crushed Red Skins
- White and Wild Rice with Cranberries
- Sea Salt Steamed Broccoli with Pesto Butter
- Ratatouille with Fresh Herbs
- Marinated Mozzarella and Fresh Tomato with Basil Oil and Balsamic
- Spinach with Peppered Chevre and a Port Wine Balsamic Dressing
- Tossed Salad with a Trio of Dressings
- Rolls and Butter

DESSERT

- Build Your Own Cheesecake Bar
- Assorted Gourmet Cupcakes

LATE NIGHT SNACK AT 12:30 AM

- Assorted Gourmet Pizzas

\$75
PER
PERSON

*Alcoholic drinks are
included for the evening!*

DRINKS FOR YOUR EVENING + LIVE DJ ENTERTAINMENT + PARTY FAVORS AND CHAMPAGNE TOAST AT MIDNIGHT