

New Year's Eve Menu

**\$95.00 PER PERSON
PLUS TAX AND GRATUITY**

INCLUDES: DJ MICHAEL * FESTIVE DECOR * PARTY FAVORS * CHAMPAGNE TOAST AT MIDNIGHT

APPETIZERS

Cream of Mushroom Soup

Panko Crusted Shrimp – Mandarin Orange chutney

Fresh Mozzarella Napoleon – Roasted Portobello, grilled red pepper, beefsteak tomato, balsamic reduction

Crispy Fried Calamari – Sweet marinara (Add \$5.00)

SALAD

Apple Walnut Salad – Red apples, baby field greens, crumbs of Gorgonzola, honey balsamic

ENTREES

Roast Duck L'Orange – Crispy duck, orange Grand Marnier glaze

Maryland Crab Cakes – Pan seared lump crabmeat

Walnut Crusted Salmon – Pan seared, Citrus butter

Lightly Blackened Swordfish – Cast iron seared, Cajun spices

10 oz Prime Filet Mignon – Brandy peppercorn cream

14oz Grilled Black Angus N.Y Strip Steak

DESSERT

**Family Style Platters
American Coffee or Tea**

Wine/Champagne Selection (1 Bottle per Couple Included)

La Marca Prosecco

Cono Sur Chardonnay, Chile

Clarendelle Bordeaux, France

Gran Reserva Cabernet Sauvignon, Chile

Trivento Malbec Reserve, Argentina

Folonari Pinor Noir, Italy

