

NEW YEAR'S EVE BOAT BASH

OPEN PREMIUM BAR

BUTLERED HORS D'OEUVRES

Macaroni & Cheese Croquettes
Cheese Steak Spring Rolls
Pigs in a Blanket *honey mustard*
Falafel *pickled vegetables, dill yogurt sauce*
Spice Marinated Grilled Paneer *naan bread, mango chutney*
Vegetable Empanadas *chipotle aioli*
Mini Crab Cakes *caper remoulade*
Smoked Salmon Mousse *black bread crostini, salmon caviar*
Shrimp Cocktail *lemon, cocktail sauce*
Atlantic Oysters on the Half Shell *cucumber mignonette*
Spicy Tuna on Crispy Rice
Avocado Crispy Rice *cashew chili crunch*
Philly Roll *smoked salmon, cream cheese, jalapeno*
California Roll *surimi, cucumber, avocado, spicy mayo*
Cheeseburger Slider *cooper sharp, pickles, louie sauce*
Nashville Hot Chicken Sliders *pickled slaw, avocado ranch*

TACO STATION

Chicken Tinga, Pork Pastore, Chili Roasted Vegetables
corn tortillas, pico de gallo, queso fresco, sour cream, salsa roja, salsa verde

CHEESE & SALUMNI STATION

Artisan Cheese
Marinated Tomato & Fresh Mozzarella Salad, *basil, extra virgin olive oil*
Fennel Salami, Smoked Prosciutto, Pepperoni, Cotto Ham
pickled vegetables, mostarda
Vegetable Crudités, *ranch, hummus, crackers, lavash crackers*

ENTREE STATIONS

Braised Beef Short Rib, *shallot broth, horseradish cream*
Paella Rice, *shrimp, chorizo, corn, tomato, saffron*
Cavatappi and Crab, *broccoli rabe, sun-dried tomato pesto*
Vegetable White Lasagna, *mushrooms, eggplant, spinach & ricotta*
Chicken Medallions, *porcini madeira sauce, mushroom blend, soft herbs*
Chilled Poached Salmon, *dill, citrus, grain mustard*
Chef's Selection of Vegetables
Yukon Mashed Potatoes, *roasted garlic*

**Reserve your table for the evening.
Menus served from 8 PM - 10 PM**