

SEA CREST

BEACH HOTEL

NEW YEAR'S EVE CELEBRATION

Saturday, December 31ST, 2016 | 508.356.2111

Dinner Buffet 7pm - 10pm & Dessert Buffet 8:30pm - 10pm

COLD ITEMS

Jumbo Shrimp Cocktail on ice, Accompaniments
Poached East Coast Salmon, Red Onion Water Cress Salad, Dill Crema
Grilled Winter Asparagus, Truffle Black Pepper Aioli, Shaved Parmesan
Fire Roasted Peppers, Quinoa and Goat Cheese Salad
Charcuterie Board, Chefs Garnishes
Individual Hummus Glasses, Pita Strips
Organic Winter Greens, Great Hill Blue Cheese, Cape Cranberries, Toasted Walnuts, Champagne Vinaigrette
Individual Seafood Ceviche
Artisanal Cheese Boards
Spicy Tuna Sashimi "Boats"

SOUP & BREAD STATION

Maine Cold Water Lobster Bisque
Fresh Baked Breads and Rolls
Oils, Spreads, Dips, Butters

HOT STATION

Crispy Long Island Duck Confit, French Lentils Vinaigrette
Prosciutto Wrapped Free Range Chicken, Foie Gras Jus
Butternut Squash Ravioli, Amoretti Crumbs, Local Goat Cheese, Sage and Aged Madeira
Thyme Shallot Rubbed Petite Filet Mignon, Pinot Noir Jus, Shropshire Blue
Garlic Roasted Berkshire Pork Tenderloin, Apple Green Cabbage Ragout
Spicy Coconut Shrimp, Ginger, Lemongrass Broth
Tarragon Grilled East Coast Swordfish, Smoky Tomatoes, Champagne Buere Blanc
Brown Sugar and Maple Roasted Sweet Potatoes
Herb Roasted Baby Potatoes, Sea Salt, Cracked Pepper
French Beans, Shallot Almond Butter
Northern White Beans, Portuguese Chorizo, Organic Kale

SWEET STATION

Chef Grand Dessert Display