



NEW YEARS EVE

2026

COCKTAILS & HORS D'OEUVRES \$99

Mix And Mingle - Gem lounge - Open Bar -
10:00pm to 12:30am

* Open Bar with Appetizers and Hors d'oeuvres *

Charcuterie - Cheese Board
cured and smoked meat and cheeses, fresh fruit, crackers, rustic bread

Crostinis, Shrimp Cocktail, Deviled Eggs
Hummus, olive, bruschetta and creamy deviled eggs

Mini Meatballs, Vegetarian Spring Rolls
Savory items served hot!



4 COURSE SIT DOWN DINNER \$95

Price Fixed 4 Course Dinner Plated for Table Service

Hors d'oeuvres, Salad, Main Course and Dessert



Hors d'oeuvres

Chef created amuse bouche assortment for the table.

Little Gem Salad or Caesar

little gem lettuce, cucumbers, heirlooms, sweet red onions, champagne vinaigrette.

MAIN COURSE

Prime Rib

Creamy Horseradish Roast Potatoes Winter Vegetables.

Fruitti Di Mare

Seafood Medley in Rich Seafood Sauce over Pasta. 

Roast Chicken

Boneless Roast Half Chicken with All The Trimmings.



Vegetarian Farro Risotto

Delicious Farro Risotto, Winter Vegetables.

Dessert Minis For The Table

Godiva Chocolate Brownies : Lemon Cheesecake, Blueberry Sauce : Bread Pudding
Creme Anglaise, Lemoncello, vodka infused lemon, sugar, ice crystals.