



Lanier Islands

NEW YEAR'S EVE CELEBRATION 2024

6:30-7:30PM Reception Veranda Ballroom

7:30-9:00PM Buffet Blue Ridge Ballroom

9:00 PM Party Nation in Grand Ballroom

12:00 Midnight Toast and Celebration

NEW YEAR'S EVE MENU 2024

RECEPTION

Mini Drop Biscuits
with pulled pork and pickled onions

Drunken Goat Cheese Mousse
on pumpernickel crouton

Roasted Grape on a Creamy Ricotta Crostini
with red wine reduction

Rendered Pork Belly and Smoked Gouda Arancini
with smoked tomato sauce

Short Rib en Croute
with confit onions and mushrooms

STATIONED APPETIZERS AND SALADS

Chilled Poached Shrimp
with traditional cocktail sauce

Imported Cheese and Artisan Charcuterie Tiles
with spiced nuts, honeycomb, fresh fruit and flatbread crackers

Shredded Brussels Sprout Salad
with candied bacon, crisp apple chips, tossed with cider-balsamic vinaigrette

Peach Panzanella Salad
charred focaccia, pickled peaches, shaved red onion and tarragon-buttermilk dressing

Barley and Farro Salad
with dates, pomegranate and tahini dressing

CARVING STATIONS

Garlic-herb Crusted Prime Rib
with Yorkshire pudding and port wine demi-glace

Grilled Lamb Racks
with cranberry chutney

Apple and Ginger Studded Ham
with orange glaze

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ACTION STATIONS

DIY Bao Buns

Confit Duck

with hoisin and red cabbage slaw

Soy Marinated Trumpet Mushroom Medley

with smoked paprika vinaigrette

Pan Fried Gnocchi

with roasted tomato pesto; topped with sliced duck breast

ENTRÉES

Hazelnut Crusted Grouper

with brown butter sauce

Grilled filet medallions

with blackberry-cabernet sauce

Fig and Apple Stuffed Chicken

breast with sherry reduction

SIDES

Lemon-Garlic Haricot Verts

with toasted pine nuts

Roasted Seasonal Squash

with tarragon and brown sugar glaze

Duck Fat Potato Galette

with roasted cipolini onions

Brown Rice Pilaf

with almonds, cranberries and herbs

DESSERT ACTION STATION

Griddled Pound Cake

with fruit-infused buttercream;
accompanied by a raspberry coulis dipping sauce

DESSERT BUFFET

Vanilla Bean Panna Cotta

with blood orange sauce

Assorted Petit Fours

Sacher Torte

Mini Roasted Apple Tarts

with bourbon caramel sauce

Peanut Butter and Sour Cherry Cheesecake

Raspberry cupcakes

with champagne buttercream

Hot Buttered Rum Bread Pudding

