

NEW YEAR'S EVE CELEBRATION 2025

6:30-7:30PM Reception Veranda Ballroom

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

9:00 PM BAND NAME?? in Grand Ballroom

12:00 Midnight Toast and Celebration

NEW YEAR'S EVE MENU 2025

RECEPTION

(Butler Passed Appetizers)

Bacon-Wrapped Shrimp

with sriracha-maple glaze

Mini Beef Wellington

with red wine reduction

Roasted Tomato Bisque Shooters

with balsamic onion jam grilled cheese croutons

Pear and brie puff pastry tarts

Heirloom Tomato Flatbread Squares

with basil emulsion

STATION APPETIZERS AND SALADS

Chilled Poached Shrimp

with traditional cocktail sauce

Imported Cheese and Artisanal Charcuterie Tiles

with spiced nuts, honeycomb, fresh fruit and flatbread crackers

Winter Wedge Salad

with baby gem lettuce, rendered pork belly, oven dried tomatoes, gorgonzola crumbles, garlic croutons and red wine-blue cheese dressing

Raw Kale and Brussels Sprouts Salad

with tahini-maple dressing

Brown Rice Salad

with pecans, fennel and herbs in a light lime vinaigrette

 *Lanier Islands*



NEW YEAR'S EVE MENU 2025

(CONTINUED)

CARVING STATION

Garlic Studded Steamship of Beef
with rosemary jus and horseradish cream

Cranberry Glazed Ham
with bourbon mustard sauce

ACTION STATIONS

Fruit de Mer Mac and Cheese
with crispy brioche crumbs

Sauteed Filet Oscar Medallions
with sauce choron on asparagus polenta cakes

Southern Poutine
fresh double fried potatoes topped with choice of short rib hash or
herb crusted chicken and cheese curds and gravy

FROM THE BUFFET

Sesame Crusted Tuna Steaks
with wasabi aioli and seasoned soba noodles

Prosciutto and Fig Stuffed Chicken Breast
with pan sauce

Coffee Braised Short Ribs
over barley risotto

Roasted Mélange of Baby Vegetables

White Cheddar Mashed Yukon Potatoes

Parmesan-Herb Risotto

Lemon-Oiled Asparagus and Mushrooms

DESSERT ACTION STATION

Crepes Suzette
served over vanilla gelato

DESSERTS

Chef's Selection of Holiday Desserts

 *Lanier Islands*

