

New Year's Menu

Hors D'oeuvres Platters

Gourmet Charcuterie Board

fromage tomato fondue, cured meats, toasted olive loaf, pickled veggies & other seasonal delights

Cheese & Fruit

classic cheese assortment w/ fresh fruits and crackers

Crudite

fresh cut veggies served with buttermilk ranch

Smoked Salmon

in-house smoked salmon fillet served with capers, pickled onions, dill goat cheese and crostini

Shrimp Cocktail

poached shrimp served with cocktail sauce and lemons

Wing Trio

smoked bbq, buffalo and plain - served with ranch or blue cheese & crudité

Chicken Satay

marinated chicken tenders, served with thai peanut sauce, fried rice noodles, toasted coconut & scallions

Grilled Veggie Satay

squash/zucchini, mushrooms, peppers, onions & cherry tomatoes, marinated in balsamic vinaigrette

Gourmet Meatballs

authentic Italian style meatballs with beef, pork & lamb served with house made marinara, parmesan & chives

Vegan BBQ Meatballs

plant based gourmet meatballs stuffed with roasted mushrooms glazed in vegan bbq sauce

Spinach Artichoke Dip

served with house made chips or grilled pita

Chips and Dips

house made chips served with salsa & guacamole

Mains, Sides & Sweets

Beef Tenderloin

slow roasted tenderloin, served with grilled onions, mushrooms, rolls and whipped horseradish cream

London Broil

broiled to perfection, served with grilled onions, mushrooms, rolls and whipped horseradish cream

Prime Rib

herb roasted rib roast

BBQ Sampler

smoked pork & BBQ chicken. Served with grilled onions, rolls & BBQ sauce - option to add vegan pulled pork

Grilled Vegan Meatloaf

~ house-made vegan meatloaf, kissed on the grill and glazed in bbq * Option to sub cauliflower mash (v)

Vegan BBQ Meatloaf

house-made vegan meatloaf, kissed on the grill and glazed in bbq

Sides

Collard Greens (traditional) gf/df
Vegan Collard Greens gf/df
Black Eyed Peas (traditional) gf/df
Vegan Black Eyed Peas gf/df
Rosemary Sweet Potatoes gf

Sweets

assorted cookie platter - no nuts