



NEW YEARS EVE BUFFET

PASTA STATION

Peruvian Yellow Aji Pasta (V)

Yellow Aji paste, Parmesan Cheese, Queso Fresco, Milk, Fettuccini

Vegetarian

*Onion, Cherry tomato, Garlic, Bell Pepper, Mushrooms, Broccoli, Carrots,
Butter, White Wine, Soy Sauce, Sesame Oil, Sesame Seeds*

Braise Pork Ragu

*Pork Shoulder, Italian Sausage, Mirepoix, Tomato sauce, Red Wine,
Rigatoni pasta*

Vegan Lasagna (VN)

*Vegan Pasta, Oat Milk Bechamel Sauce, Impossible Meat, Tomato Sauce,
Red Wine, Vegan Cheese*

SALAD STATION

Chef's Salad (V) (GF)

*Mix Lettuce, Spinach, Asparagus, Kalamata Olive, Hard Boil Egg, Avocado,
Roasted Corn Kernel, Shredded Carrots, Balsamic Vinaigrette*

German Potato Salad (V)

Yellow Potato, Cilantro, Parsley, Homemade Aioli, Lime Juice, Vinegar

Caesar Salad

*Roman Petit Lettuce, Anchovies, Bacon, Croutons, Parmesan Cheese,
Homemade Aioli.*



NEW YEARS EVE BUFFET

ENTREE

Roasted Pork Shoulder Orange Juice (GF)

Slow Roasted Pork Shoulder, Orange Pineapple and Herb Jus

Braise Short Ribs (GF)

Syrah Braise Short Ribs, Root Vegetables, Demi-Glace, Rosemary

Halibut Fish (GF)

Pan Seared Halibut, Honey Passion Fruit Yellow Aji Sauce on a Zucchini Bed

Roasted Chicken Quarters (GF)

Slow Roasted Chicken Leg, Potatoes, Carrots, Onions, Bell Pepper.

SIDES

Sourdough Batard

Dinner Rolls

Herbed Butter

Sautéd Seasonal

Vegetables

Mashed Potato

Roasted Potato

DESSERTS

Assorted Cookies

Seasonal Pies

Danish Pastries

Brownies

\$95/ADULT, \$45 YOUTH 4-12