

NEW YEAR'S EVE BUFFET DINNER

FRESHLY BAKED BREADS

Rosemary Sea Salt Ciabatta | Mini French Baguettes | Olive & Herb Focaccia | Sun-dried Tomato & Parmesan Loaf | Assorted Dinner Rolls | Pretzel Knots | Mini Butter & Chestnut Cronut
served with butter, thyme butter, extra virgin olive oil & balsamic vinegar

SOUP & SALADS

Seafood Chowder
with chives oil

Bocconcini & Tomato Salad
with arugula, balsamic glaze & pesto

Roasted Butternut Salad
with blue cheese, dried cranberries & spring mix with honey mustard dressing

Roasted Brussel Salad
maple roasted brussel sprouts with walnuts, spinach, parmesan cheese & lemon vinaigrette

Baby Greens Salad
with traditional condiments, house-made blueberry & maple vinaigrette

Classic Caesar Salad
with romaine, shaved parmesan, bacon, croutons & caesar dressing

Creamy PEI Potato Salad
with fresh chives & crispy bacon

CHILLED SEAFOOD STATION

Poached Shrimps | Mussels | Smoked Salmon | Tuna Tartare | Horseradish | Cocktail Sauce | Capers | Sour Cream

CARVERY

All items carved to order

Roasted Atlantic Prime Rib
with red wine jus, horseradish, mustard, mini yorkshires

Planked Atlantic Salmon
with maple drizzle

CHARCUTERIE & CHEESE BOARD

Selection of Artisanal Cheeses & Canadian Cured Meats
served with homemade duck confit rilette, bacon onion jam, salami, prosciutto, savoury chutney, honey, pickles, gherkins, pearl onions, dried fruits, grapes, crackers

HOT SPREAD

Braised Beef Short Ribs
with red wine sauce

Seared Chicken Breast
in a creamy mushroom sauce with sun-dried tomatoes & spinach

Lamb Korma
tender pieces of lamb simmered in an aromatic curry, golden onions, yogurt, cashew paste, coconut milk, warm spices, cream & fresh cilantro

Mushroom Ravioli
in creamy truffle sauce

Honey Roasted Brussel Sprouts & Baby Carrots

Garlic Mashed Potatoes

Cashew & Raisin Pulao
fragrant basmati rice cooked in warm spices, golden cashews & sweet raisins

KID FAVOURITES

Crispy Chicken Tenders | Vegetable Mini Spring Rolls with Sweet Chilli Sauce | Mac n Cheese | Jars of Crudités with Ranch Dip | Mini Hot Dogs | French Fries | Freshly Baked Cookies

NYE SWEET SHOP

Acadian Forest Region | White Chocolate & Raspberry Mousse Cake | Mini Profiteroles with Baileys Cream | Yule Log | Red Velvet Cupcakes | Cinnamon & Sugar Cookies | Sticky Date Pudding | Eggnog Cheesecake Verrines | Jaggery & Coconut Caramel Custard | Umm Ali | Traditional Nanaimo Bars | Assorted Macarons | Madeleine

CHOCOLATE FOUNTAIN

Strawberries | Marshmallows | Mini Cupcakes | Cut Fruits | Condiments

110 PER ADULT | 30 PER CHILD

Reservations recommended. Dinner Buffet available Thursday December 31st from 5pm to 8pm.

Children considered ages 6-12 (children under 5 eat free).

Prices listed do not include tax and 18% gratuity.

Full pre-payment, including tax and gratuity, is required at the time of reservation.