

New Year's Eve Dinner

6:30-7:30PM *Reception Veranda Ballroom*

BUTLER PASSED HORS D'OEUVRES

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

Stationed Appetizers and Salads

CITRUS POACHED COCKTAIL SHRIMP

with margarita cocktail sauce

CHARCUTERIE BOARD

with selected local and artisanal cheeses and meats

BABY KALE

with shaved fennel and roasted butternut squash salad with goat cheese and lemon-tarragon vinaigrette

TOASTED FARRO

with pear, hazelnuts and maple-cider dressing over arugula

MICRO WEDGE

with roasted apples, candied pecans, pickled red onions, shaved parmesan and red wine-blue cheese dressing

Carving Station

SLOW ROASTED PRIME RIB

carved to order with natural jus and tarragon horseradish cream

MUSHROOM AND LEEK STUFFED PORK LOIN

carved to order served with Dijon cream sauce

Entrées

GRILLED SWORDFISH

with tomato and olive relish on a bed of Mediterranean couscous

PROSCIUTTO AND FIG STUFFED CHICKEN BREAST

with pan sauce

BACON-WRAPPED BEEF MEDALLIONS

with cabernet-mushroom reduction

GREEN BEANS AND CARAMELIZED VIDALIA ONIONS

PETIT SQUASH MEDLEY

BAKERY ROLLS AND BUTTER

Desserts

to be served family style at the tables

Lanier
ISLANDS