

Lanier Islands
New Year's Eve Menu

Passed Appetizers

Smoked Salmon Lomi Salad Tasting Spoon

Cheese Crusted Grille Cheese Slider

Bacon Wrapped Scallops
with Citrus Teriyaki

Sirloin Wrapped Asparagus and Blue Cheese on Toast

Vegetable Samosa
with Cilantro Chutney

Salad and Stationed Appetizers

Chilled Poached Shrimp
with Danish Mary Cocktail Sauce

Charcuterie Board

Bibb Salad

with Grilled peaches, candied pecans, goat cheese grit crouton. Peach-Basil Vinaigrette

Spinach, Roasted Mushroom, Manchego, Pickled Onion and Tomato.
Warm Chorizo Dressing

Black Eyed Pea "Caviar" Salad

Buffet

Braised Boneless Short Ribs
with Zinfandel and Coffee

Brick grilled chicken
with Grilled Tomato Sauce, Artichokes and Rosemary

Roasted Organic Salmon
with Orange-Onion Compote

Steamed Green Beans
with Preserved Lemon and olive oil

Roasted Carrots, Parsnips, Onions and Radishes

Asparagus and Grilled Peppers

Brown Butter Mashed Yukon Potato
with fresh herbs

Saffron Risotto

Carving Station

Southern Raised Prime Rib
with just and horseradish cream

Coriander, Mustard and Honey Glazed Pork loin
with pan gravy

Bakery Rolls and Butter

Legacy Dessert Selection