

# MANHATTAN NEW YEAR'S EVE FIREWORKS BUFFET DINNER

## APPETIZER

Passed Hors d'Oeuvres, Cheese  
& Crudités Board

## CARVING STATION

Herb Crusted Sirloin  
served with au jus and horseradish cream

## BUFFET

**Poached Pear Salad**  
with mixed baby greens, poached pears, roasted cherry  
tomatoes, toasted walnuts, crumbled blue cheese,  
honey mustard vinaigrette

**Herb Roasted Turkey**  
cranberry sauce and gravy

**Grilled Atlantic Salmon**  
with ginger beurre blanc, jasmine rice  
and steamed bok choy

**Medley of Roasted Root Vegetables**

## DESSERT

**Chef's Selection of Seasonal Desserts**  
holiday cakes, pies and cookies  
coffee and tea