NEW YEAR'S EVE CELEBRATION 2025

6:30-7:30PM Reception Veranda Ballroom

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

9:00 PM Dancing and Live Music by Accent in Grand Ballroom

12:00 Midnight Toast and Celebration

NEW YEAR'S EVE MENU 2025

RECEPTION (Butler Passed Appetizers)

Bacon-Wrapped Shrimp

with sriracha-maple glaze

Croquetas de jamon

Roasted Tomato Bisque Shooters

with balsamic onion jam grilled cheese croutons

Pear and brie puff pastry tarts

Tostones

with black bean salsa

STATION APPETIZERS AND SALADS

Chilled Poached Shrimp

with traditional cocktail sauce

Imported Cheese and Artisanal Charcuterie Tiles

with spiced nuts, honeycomb, fresh fruit and flatbread crackers

Winter Wedge Salad

with baby gem lettuce, rendered pork belly, oven dried tomatoes, gorgonzola crumbles, garlic croutons and red wine-blue cheese dressing

Cuban Crunch Salad

with seasoned black beans, avocado, tomatoes, blistered corn, Marcona almonds, cotija cheese and garlic-lime vinaigrette

Brown Rice Salad

with pecans, fennel and herbs in a light lime vinaigrette

NEW YEAR'S EVE MENU 2025



(CONTINUED)

CARVING STATION

Mojo leg of Lamb with citrus chimichurri

Cranberry Glazed Ham with bourbon mustard sauce

ACTION STATIONS

Fruit de Mer Mac and Cheese

with crispy brioche crumbs

Pressed Sandwich Station

featuring Cubans, three cheese and mojo pork

Southern Poutine

fresh double fried potatoes topped with choice of short rib hash or herb crusted chicken and cheese curds and gravy

Cuban Fish Tacos

with citrus-mango slaw and chipotle-lime crema

FROM THE BUFFET

Prosciutto and Fig Stuffed Chicken Breast

with pan sauce

Ropa Vieja

over cilantro-lime rice

Roasted Mélange of Baby Vegetables

White Cheddar Mashed Yukon Potatoes

Parmesan-Herb Risotto

Lermon-Oiled Asparagus and Mushrooms

DESSERT ACTION STATION

Crepes Suzette

served over vanilla gelato

DESSERTS

Chef's Selection of Holiday Desserts

