

2009 Odyssey New Years Eve Dinner Menu

Butlered Hors D'oeuvres

Almond Encrusted Shrimp

Pan fried Shrimp served with Whole Grain Mustard Sauce

Assorted Mushroom Tarts

Stuffed with Smoked Gouda Cheese in a Crispy Phyllo Dough

Chicken Sate

Tender Loin of Chicken Marinated and Seared with an Asian Inspired Peanut
And Ginger Sauce

Smoked Trout Toast Points

Toasted Pumpernickel Layered with Smoked Trout and Delicate Pickle
Ginger Cucumbers

Salad Course

Lola Rosa Lettuce with Roman Tomatoes, Tree Baby Water Cress, Gorgonzola Cheese
Crumbles Drizzled with a Raspberry Vinaigrette Dressing

Second Course

Maine Lobster Bisque Topped with a Light Brandy Cream

Third Course

Filet Mignon and Lobster

Grilled Tenderloin of Beef Platted with a Crab Encrusted Lobster Tail
Three Cheese Yukon Gold Potato Torte and Baby Au Gratin Pencil Asparagus

Dessert

Chocolate Fountain display with Assortment of Freshly Baked Sweets and Seasonal Fruits