



2009 New Year's Eve Dinner Menu

HORS D'OEUVRES

Brochette of Tenderloin
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Breaded Jerk Chicken Tenders with Tamarind and Pineapple Salsa
Chilled Jumbo Gulf Shrimp with Spicy Cocktail Sauce

FIRST COURSE

SALAD

Greens and Things

A Fresh Selection of Assorted Greens tossed with a
Champagne Vinaigrette

SECOND COURSE

CARVING STATION

Hand Carved Tenderloin of Beef

Served With Horseradish Cream

ENTREES

Au Gratin Spinach and Cheese Manicotti

Drizzled with Pesto Cream

Chicken Breast a La Vesuvio

Lemon Herb Chicken roasted with Bell Peppers and Peas

Lemon Dill Roasted Tilapia

Fresh Tilapia atop a bed of Creamy Vegetable Risotto

SIDES

Double Baked Potatoes
Assorted Yellow and Green Beans Tossed in a Sweet Butter Sauce

DESSERT COURSE

Fresh Selection of Delicious Cookies, Cakes, Pastries and Seasonal Fruit