



GARDEN GROVE

NEW YEAR'S EVE BUFFET 2016

STARTERS

CLAM CHOWDER
LOBSTER BISQUE

FRESHLY BAKED ARTISAN ROLLS & SPREADS

HAND CRAFTED CHEESE AND CHARCUTERIE BOARD WITH DRIED FRUIT, NUTS AND GOURMET
MUSTARDS

ASSORTMENT OF THE CHEFS FAVORITE SALAD TOPPINGS WITH ORGANIC GREENS AND
LETTUCES

SMOKED SALMON STATION WITH ACCOUTREMENTS AND HOUSE MADE LAVASH

CARVING STATION

STEAK DELMONICO, SAUCE ESPAGNOLE

PORCHETTA, BALSAMIC ONIONS & HEIRLOOM TOMATO

MAINS

CHICKEN SCHNITZEL, FRIED CAPERS, LIMONCELLO SAUCE

36 HOUR SHORT RIB, BRAISED NAPA CABBAGE, HORSERADISH BEURRE MONTE

WILD MUSHROOM RAVIOLI, PECORINO, COGNAC CRÈME

SNOW CRAB LEGS, DRAWN BUTTER

QUINOA PILAF

WINTER TRUFFLED POTATO PUREE

ORANGE SCENTED ROASTED BRUSSEL SPROUTS WITH CRANBERRY

CARAMELIZED CARROTS, CANDIED GINGER, CIPOLLINI ONION

DESSERTS

ASSORTMENT OF PETITE PASTRIES AND DESSERTS

FOR THE LITTLE ONES

PENNE ALFREDO
CHICKEN FINGERS
TATER TOTS
DAILY VEGETABLE

ADULTS \$46.99 CHILDREN \$19.99