



---

# G A R D E N G R O V E

NEW YEAR'S EVE BUFFET 2019

---

ADULTS \$55.99    CHILDREN (3-9) 27.99

## STARTERS

---

CLAM CHOWDER  
CREAM OF MUSHROOM

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

---

PRIME RIB, HORSERADISH CREAM

HONEY BAKED VIRGINIA HAM, GRAVY

## MAINS

---

SEARED BELL & EVANS ALL NATURAL CHICKEN BREAST, SMASHED FINGERLING POTATO,  
ROASTED CHICKEN GRAVY

BRAISED SHORT RIB, CHARRED NAPA CABBAGE, RED WINE SAUCE

BAKED CAMPANELLE ALA BOLOGNESE

ROASTED PORK LOIN, ROASTED RED POTATO, CHARRED KALE, POMMERY MUSTARD JUS.

SEAFOOD RISOTTO, NANTUCKET BAY SCALLOPS, BABY SHRIMP, LITTLENECK CLAMS

BUTTERED MASHED POTATOES

BLISTERED GREEN BEANS, CHARRED TOMATO, CRISPY SHALLOT

ROASTED CARROTS & PEARL ONION, CANDIED PECANS

## DESSERTS

---

ASSORTMENT OF PETITE PASTRIES AND DESSERTS

## FOR THE LITTLE ONES

---

MAC & CHEESE  
CHICKEN FINGERS  
TATER TOTS  
DAILY VEGETABLE