

NEW YEAR'S EVE VIP BOAT BASH

OPEN PREMIUM BAR

BUTLERED HORS D'OEUVRES

Macaroni & Cheese Croquettes
Cheese Steak Spring Rolls
Pigs in a Blanket *honey mustard*
Falafel *pickled vegetables, dill yogurt sauce*
Spice Marinated Grilled Paneer *naan bread, mango chutney*
Vegetable Empanada *chipotle aioli*
Mini Crab Cakes *caper remoulade*
Smoked Salmon Mousse *crostini, salmon caviar*
Shrimp Cocktail *lemon, cocktail sauce*
East Coast Oysters *cucumber mignonette*
Spicy Tuna on Crispy Rice
Avocado Crispy Rice *cashew chili crunch*
Philly Roll *smoked salmon, cream cheese, jalapeno*
California Roll *surimi, cucumber, avocado, spicy mayo*
Cheeseburger Slider *cooper sharp, pickles, louisiana sauce*
Korean Chicken *cabbage slaw, spiced peanuts*
Hummus, *lavash cracker, olive tapenade, feta*

TACO STATION

Chicken Tinga, Pork al Pastor, Chili Roasted Vegetables
corn tortillas, pico de gallo, queso fresco, sour cream, salsa roja, salsa verde, pineapple mango salsa

CHEESE & SALUMI STATION

Artisan Cheese, *crostini, house made focaccia, grissini, aged balsamic*
Fennel Salami, Smoked Prosciutto, Pepperoni, Cotto Ham, Bresaola
pickled fennel, long hots, pearl onion, cornichon, golden raisin mostarda, fig jam
Marinated Heirloom Cherry Tomato & Fresh Mozzarella, *basil, extra virgin olive oil*
Vegetable Crudités, *ranch, hummus, baba ghanoush, feta yogurt dip, pita, lavash crackers*

ENTREE STATIONS

Braised Beef Short Rib, *shallot broth, horseradish cream*
Saffron Rice, *shrimp, mussels, lump crab marisco stew*
Gemelli and Pancetta, *broccoli rabe, sun-dried tomato pesto*
Cheese Ravioli, *spinach, tomato, roasted garlic cream*
Potato Gnocchi, *mushroom, sage, black truffle bechamel*
Chicken Medallions, *piccata style, lemon, caper, parsley butter*
Roasted Salmon, *dill, citrus, grain mustard*
Haricots Verts and Baby Carrot, *shallot butter*
Yukon Mashed Potatoes

**Reserve your table for the evening.
Menus served from 8 PM - 10 PM**