

Minerals Buffet + Family Entertainment

Canyon Ballroom {Our Newest Venue}
at Minerals Hotel

2024

Seafood

Jumbo Shrimp Cocktail

Tuna Poke — Edamame, Macadamia Nuts

Soup + Salad

Lobster Bisque + Herb Cream

Classic Caesar Salad

Baby Greens + Roasted Beets — Goat Cheese + Pomegranate Balsamic

Tuscan Display

Capicola + Aged Provolone — Soppressata + Pecorino Romano — Prosciutto, Melon + Arugula

Confetti Tomato + Mozzarella Salad — Focaccia + Garlic Croustades

Marinated + Cured Olives — Sweet + Hot Peppers — Pickled + Chilled Vegetables

Local Autumn Fruits + Cheese

Exotic Fresh + Dried Fruits

Local + Domestic Cheese

Quince + Fig Jam

Parmesan + Raisin Nut Crisp

Carving Boards

Herb Roasted Leg of Lamb — Spicy Lime Yogurt Sauce

Cowboy Ribeye Steak — Whiskey Butter

Mashed Potato Bar

Whipped Yukon Gold — Pumpkin Spiced Sweet Potato

Toppings — Bacon Bits, Frizzled Onions, Crumbled Blue Cheese, Scallions, Sour Cream + Cheddar

Pasta Station

Spicy Shrimp Cavatelli — Baby Spinach + Sundried Tomatoes

Veal Ragu Gnocchi — Ricotta

Hot Buffet

Eggplant Parmesan — Ricotta + Mozzarella

Chicken Marsala — Cremini Mushrooms

Pesto Roasted Salmon — Champagne Cream, Shaved Fennel, Sweet Peppers, Olives + Capers

Grilled Pork Tenderloin — Sweet 'n Sour Apple Cider Sauce + Apple Bacon Braised Kale

Braised Short Rib — Red Wine Demi Glace, Roasted Fingerling Potatoes

Saffron Rice Pilaf

Autumn Root Vegetables — Asparagus — Baby Carrots

Dessert

Cakes — Pies — Cheesecake Lollipops — Chocolate + Berry Mousse Cups

Cookies — Macarons — Chocolate Strawberry Tuxedo

New Year's Eve Buffet includes a Premium Open Bar + Live Entertainment

First Seating: 5:00 - 8:00pm — 18 & over: \$115 per person 21 & over: \$150 per person with Open Bar

Children 12-17: \$75 4-11: \$55 {all pricing does not include tax and administrative charge}

Reservations are required, please call 844.386.8152. Space is limited.