

Hello **2023**

New Year's Eve

Cocktail Hour
+ Dinner
Grand Cascades Lodge

Cocktail Hour

Hand Passed Hors d'oeuvres

Chefs Selection

Antipasto

Italian Style Meats + Cheeses

Olives + Marinated Vegetables

Vegetable Crudit  + Assorted Dips

Wok Station

Szechuan Beef + Broccoli

Sweet + Sour Chicken

Shrimp Lo Mein

Vegetable Fried Rice

Vegetable Egg Rolls

Baby Bok Choy

oyster sauce

Blini + Raw Bar

Assorted Blinis + Caviar

Freshly Shucked Clams + Oysters

Shrimp Cocktail

Crab Salad

Carving Station

Roasted Strip Loin of Beef

Honey Glazed Smokehouse Ham

Kids Buffet

Chicken Fingers + French Fries

Macaroni + Cheese

Mozzarella Triangles + House Marinara

Grilled Chicken Breast

Vegetable Lasagna

Plated Dinner

First Course

Wild Mushroom Tart

puff pastry, confit onion, parsley aioli

Second Course

Petite Filet + NJ Lobster

garlic confit potato, crispy brussels sprouts,
b ernaيسة sauce

Third Course

Chocolate Torte

vanilla chantilly cream, berries

Dessert Table

Mini Pastries + Tarts Display

Eclairs

Cream Puffs

Caramels

Chocolate Covered Strawberries

Cannoli

Cupcakes

Cookies

Macarons

Tarts

Madeleines

Financier

New Year's Eve Dinner — Emerald Ballroom — Saturday, December 31, 2022

Seatings: 8:00pm - 1:00am — Cocktail Hour + 3-Course Dinner

Adults: \$195 per person Children 12-17: \$95 4-11: \$55 3 & under: Free

{plus NJ State Sales Tax and 23% Administrative Charge}

Reservations are required, please call 844.265.8420. Space is limited.