

Cocktail Hour

Hand Passed Hors d'oeuvres Chef's Selection

Antipasto

Italian Style Meats + Cheeses Olives + Marinated Vegetables Vegetable Crudité + Assorted Dips

Wok Station

Szechuan Beef + Broccoli Sweet + Sour Chicken Shrimp Lo Mein Vegetable Fried Rice Vegetable Egg Rolls Baby Bok Choy

Raw Bar

Assorted Blinis + Caviar Freshly Shucked Clams + Oysters Shrimp Cocktail Crab Ceviche

Carving Station Roasted Strip Loin of Beef

Herb Roasted Porchetta

Kids Buffet

Chicken Fingers + French Fries Macaroni + Cheese Mozzarella Triangles + House Marinara Grilled Chicken Breast Vegetable Lasagna

Plated Dinner

First Course Butternut Squash Salad goat cheese, toasted walnut

Second Course

Roasted Petite Filet + Butter Poached Lobster potato purée, crispy maitake mushroom, béarnaise sauce

Third Course

Chocolate Torte chantilly cream, berries

Dessert Tuble

Mini Pastries + Tarts Display An array of assorted desserts

New Year's Eve Dinner — Emerald Ballroom — Sunday, December 31, 2023 Seatings: 8:00pm - 1:00am — Cocktail Hour, 3-Course Dinner + Open Bar Adults: \$200 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.