

Hemispheres

NEW YEAR'S EVE BUFFET

Salads And Appetizers

Fresh And Composed Salad Bar
Exotic Fruit Carving Display
Burrata Cheese, Heirloom Tomato Display
Charcuterie & Local Cheese Display, Artisan Bread, Butter
Jumbo Shrimp Cocktail, Cocktail Sauce, Celery
Smoked Salmon, Selected Accompaniments

Carving Tables

Crabmeat Stuffed Atlantic Salmon, Meyer Lemon Beurre Blanc Sauce
Prime Rib, Au Jus, Horseradish Sauce

Main Courses

Chicken Penne Alfredo
Foraged Mushroom Ravioli, Tomato Sauce
Seafood Linguini Pasta, Shrimp, Scallop, Mussels, Tomato Sauce
Foraged Mushroom Ravioli, Tomato Sauce
Crispy Snapper Fillet, Chardonnay Reduction
Pan Seared Sea Scallops, Sage Butter
Grilled Airline Chicken Breast, Thyme Demi-Glace

Enhancements

Roasted Baby Carrots
Butter Glazed Asparagus Spears
Grilled Baby Zucchini And Squash
Fine Herb Mashed Potatoes
Crispy Potato Dumplings
Vegetable Couscous

Desserts

Fresh Fruit Tartlets
Lemon Mango Bars
Chocolate Covered Strawberries
Fresh Strawberry Mousse
Triple-Layered Chocolate Cake
Tiramisu

Seating at 5-8PM & 9PM-12AM
Adult- 85++ 5PM & 105++ 9PM Seating.
Child(6-12)- 45++
Beverages at a charge.
Prices are subject to tax and 18% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Guests with food allergies are encouraged to ask for a manager for specifics.

