



DEERHURST
Resort

COUNTDOWN THROUGH THE DECADES New Year's Eve Dinner Buffet 2009

Country bread display
with assorted dips, butter, balsamic vinegar & olive oil

Soup shooter station
with a selection of three freshly prepared soups

Grilled vegetable platter with feta • Shaved fennel bulb & gala apple salad
Florida greens, tomato, cucumber & shaved carrots with a selection of dressings
New potato salad with smoked bacon & stone ground mustard dressing
Spinach, tomato, egg, bacon & mushroom in dill yogurt dressing
Roast corn & black bean salad with lemon - lime dressing
Tomato salad tossed with bocconcini & basil vinaigrette

Caesar salad station
with herb croutons, Padano Parmesan
& traditional accompaniments

Oysters on the half shell
Smoked trout with maple roasted onion marmalade
Chilled shrimp with horseradish spiked cocktail sauce
Chilled baby boiled Atlantic lobster with lemon zest mayonnaise
Smoked Pacific coast salmon with capers, onions & pumpernickel

Yukon Gold potatoes • Honey roasted winter vegetables
Stir fry station of rice noodle – shrimp & oriental vegetables
Fresh organic Arctic char with mussels, shrimp & scallop sauté
Freshly carved pepper-crusting roast striploin with thyme infused pan jus
Mushroom-filled agnolotti on wild mushroom sauce
Roast Tom turkey with maple sausage stuffing

Cheese board selection
Selection of pies, cakes, tortes, cookies & squares
Banana flambé with Bailey's Irish Cream flavoured Häagen-Dazs ice cream

Dark roast coffee & tea selection



Price: \$110*, \$55*/Child (5-12), Free/4& under
*15% gratuity & taxes are extra. Advance reservation required.
Menu subject to change.