

New Year's Eve in Bell Canyon



Stationary Appetizers

Artisan Cheese Boards

Chefs Choice Imported and Domestic Cheese

Jams, Honey, Nuts, Dried Fruits, Grapes, Melon, Crackers and Baguette

Organic Market Crudité Served in Mini Bamboo Cones

Heirloom Carrots, Hot House Cucumbers, Sugar Snap Peas, Jicama, Cherry Tomatoes,
Whipped Hummus

Antipasto Platter

House Marinated Artichokes, Heart of Palm, Roasted Red Bell Peppers, Assorted Olives,
Bruschetta, and Olive Tapenade

Tray Passed Appetizers

Tuna Tacos

Wonton Taco Shell, Smoked Sour Cream, Avocado Mousse, Micro Cilantro, Pickled Shallot

Crispy Potato Disk with Chive Crème Fraiche and Bacon

Burger Slider Lollipops

Tillamook Aged Cheddar, House Made Pickles, Smokey 1000

Crostini

Whipped Burrata, Slow Roasted Cherry Tomatoes, Basil Pesto

Dinner Buffet

Salad

Organic Market Greens Salad

Romaine, Mixed Greens, Cucumbers, Roma Tomatoes, Olives, Pepperoncini, Parmesan,
Heart of Palm, Marinated Artichokes, Herb Croutons, White Balsamic and Herb Vinaigrette

Main Courses & Sides

Grilled Tenderloin Tips with a Red Wine Reduction, Chimichurri

Pan Roasted Salmon, Blistered Tomato, Charred Scallion and Grilled Corn Succotash

Butternut Squash Ravioli with Brown Butter and Parmesan

Roasted Baby Red Potatoes with Garlic and Dill

Grilled and Balsamic Glazed Vegetables

Yellow Squash, Zucchini, Asparagus, Brussels Sprouts, Red Onion and Assorted Bell Peppers

Israeli Couscous

Dried Apricots, Fresh Herbs, Butternut Squash, Preserved Lemon, Pistachios

Dessert

Assorted Macarons, Sea Salt Brownies, Assorted Cookies, Buttermilk Biscuit Berry Shortcake,
Assorted Fresh Fruit Platter with Seasonal Berries

Kid's Buffet

Mac & Cheese, Fried Chicken Tenders with Dipping Sauces, Caesar Salad & Garlic Bread