

NEW YEARS EVE

Midnight Masquerade



GRAND DINNER BUFFET

DECEMBER 31, 2021 | 6 PM - 12 AM

APPETIZERS

Longboard Cheese Tasting Table

Idaho Selle Valley Creamery® Huckleberry Cheddar, Idaho's Brush Creek Creamery® Orchard Blue Cheese, Marinated Greek Labneh Cheese, Tomato-Basil Jack Cheddar, Baby Gouda, Breaded Cheese Curds with Spicy Huckleberry Jelly, Apple Slices, Pears, Grapes. Crackers, and Breadsticks

Pickled Jumbo Prawns

Horseradish Cocktail Sauce and Lemon Wedges

Artichoke & Cougar Gold Cheese Dip

Assorted Crackers and Fried Naan Bread

SALAD STATION

Grilled Romaine B.L.T. Salad

Winter Greens Salad

Grilled Asparagus with Pecorino Romano

Fresh Winter Melon and Berry Array

Delmonico Bowtie-Cavatappi Pasta Salad

Sourdough and Butter Flake Orange Rolls

Roasted Winter Vegetables

Double Stuffed Lobster Au Gratin Potatoes

ENTREES

Bacon Wrapped Manhattan Striploin

Cabernet Demi Glace and Creamy Horseradish

Pan Seared Chicken Breast

Buttery Pappardelle Noodles and Exotic Marsala Mushroom Sauce

Roasted Seabass Filets

Mushroom Risotto with Champagne Cream Sauce and Idaho Sturgeon Caviar

Jumbo Prawn Scampi

Garlic Lemon Paprika Butter Sauce and Garlic Bread Bites

DESSERT

Pastry Chef New Year's Eve Masquerade Dessert Presentation