

POP, FIZZ CHEERS!

A FAMILY NEW YEAR'S EVE CELEBRATION MONDAY, DECEMBER 31 IN THE REGENCY BALLROOM

SNACKS AND MORE

CHARCUTERIE AND CHEESE

Assorted cheeses and charcuterie, artisan breads, compotes and mustards

SOFT PRETZEL BITES

Cheese sauce, grain mustard

SNACK MIX

FRESH POPPED POPCORN

PIZZA AND SALAD

ASSORTED NEW YORK STYLE PIZZAS

FIVE CHEESE MANICOTTI

Marinara sauce, basil

ORECCHIETTE PASTA

Pesto cream, Italian sausage

ANTIPASTO SALAD

CLASSIC CAESAR SALAD

Parmesan cheese, croutons

SPINACH SALAD

Roasted red peppers, egg, wild mushrooms, crispy shallots, sherry vinaigrette

HIGHLAND GRILL

SUCKLING PIG

Smoked pork shoulder with east Carolina vinegar sauce
Dry rubbed spare ribs with sweet Memphis barbecue sauce

CHEF CARVED PRIME RIB*

Horseradish cream, au jus, soft rolls

CARVED LAMB CHOPS*

Minted pear chutney

ROASTED ROOT VEGETABLES

Soft goat cheese

ASSORTED ROLLS

Homestead Creamery butter

SEAFOOD

CHILLED SEAFOOD DISPLAY

Shrimp, crab claws, oysters on the half shell*, cocktail sauce, Louis sauce, mignonette, citrus

FISH AND CHIPS

Corn crusted Allegheny trout, waffle fries, green tomato remoulade, Starr Hill malt vinegar

CHESAPEAKE CRAB CAKES

Creole aioli

CLAM AND MUSSEL CIOPPINO

Baguette crostini

JUST FOR KIDS

MAC-N-CHEESE

CHICKEN TENDERS

MINI CORN DOGS

WAFFLE FRIES

BUTTERED VEGETABLES

CRUNCHY VEGETABLES WITH RANCH DIP

SWEETS

PUMPKIN SPICED CHEESECAKE POP

COTTON CANDY STATION

HOMESTEAD HAND CRAFTED ICE CREAM STATION

CHOCOLATE FONDUE STATION

CHOCOLATE CHIP COOKIE & MILK SHOT

CITRUS FRUIT TARTLET

CANDY CANE CUPCAKE

GINGERBREAD GENTLEMAN COOKIE

CULINARY TEAM

JOHN FERGUSON, EXECUTIVE CHEF

LEEN KIM, EXECUTIVE PASTRY CHEF

PAUL WEDEKIND, SENIOR SOUS CHEF

PLEASE CALL CONCIERGE FOR RESERVATIONS, 540-839-7741

OMNI RESORTS
the homestead