

COUNTDOWN TO MIDNIGHT

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

SNACKS AND MORE

ARTISINAL MEATS AND CHEESES

Local preserves, flavored mustard, crackers, grissini

SOFT PRETZEL BITES

Cheese sauce, grain mustard

SNACK MIX

FRESH POPPED POPCORN

PIZZA AND PASTA

ASSORTED NEW YORK-STYLE PIZZAS

FIVE CHEESE RAVIOLI

Marinara sauce, basil

TORTELLINI ANTIPASTO SALAD

CLASSIC CAESAR SALAD

Parmesan cheese, croutons

ASSORTED ROLLS

Homestead Creamery butter

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

LAMB CHOPS*

Minted pear chutney

LEMON-HERB ROASTED CHICKEN

TWICE BAKED POTATOES

Bacon, scallions, sour cream

FRENCH GREEN BEANS

Caramelized onions, pine nuts

SPINACH SALAD

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

CHEESY CAULIFLOWER GRATIN

Herb bread crumbs

SEAFOOD

CHILLED SEAFOOD DISPLAY

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

CHESAPEAKE CRAB CAKES

Creole aioli

STEAMED CLAMS AND MUSSELS

Cannellini beans, rosemary, extra virgin olive oil

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

TROPICAL MOUSSE VERRINE

COTTON CANDY STATION

HOMESTEAD HAND CRAFTED ICE CREAM STATION

CHOCOLATE FONDUE STATION

CANDY CANE CHOCOLATE CUPCAKE

GINGERBREAD GENTLEMAN COOKIE

CULINARY TEAM

JOHN FERGUSON, EXECUTIVE CHEF

TODD OWEN, EXECUTIVE SOUS CHEF

LEEN KIM, EXECUTIVE PASTRY CHEF

PAUL WEDEKIND, SENIOR SOUS CHEF

**Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*