



*New Year's Eve*  
*Friday December 31, 2010*

**Choice of Five Passed Hors D'oeuvres**

*Jumbo Fresh Stuffed Mushrooms*  
*Blue Cheese and Cranberry Filo Flower*  
*Shrimp Shoamai w/ Ponzu Sauce*  
*Scallops Wrapped in Bacon*  
*Vegetable Spring Rolls w/ Soy Dipping Sauce*  
*Malaysian Beef Satay*  
*Coconut & Sweet Potato Chicken*  
*Chicken Marsala Pot Pie*  
*Swedish Meatballs*  
*Shrimp Tempura*

**Raw Bar**

*Ice Sculpture*  
*Oysters on the half shell*  
*Cherrystone Clams*

**Champagne Toast**

**Salad**

*Mixed Petite Greens w/ Sweet Grape Tomatoes, Sun-dried Cranberries, English Cucumber and Spanish Red Onion w/ Cranberry Vinaigrette*

**Entree**

*Roast Tenderloin w/ Shallot Sauce served with*  
*Grilled Marinated Shrimp w/ Cilantro Aioli*

**Dessert Station**

*Assorted mini pastries, chocolate covered strawberries, fresh cut fruit, coffee, decaf, and tea*

**Wedding Cake**

**Midnight Champagne Toast**

**New Year's Eve Party Favors**

**Elegant Chair Covers w/ Colored Sash**

**Floor Length Table Linens**

**Candle lit Centerpieces**

**One night hotel accommodations and breakfast for two for the bride and groom**

**Shuttle Service back to Local Hotel**

**\$125.00**

*The chef is happy to design a personalized gourmet menu to please your palate.*

*Specialty salads and first course items are available for an additional charge.*

*All prices are subject to a 20% service charge and 6.25% meals tax. Prices are subject to change without notice.*