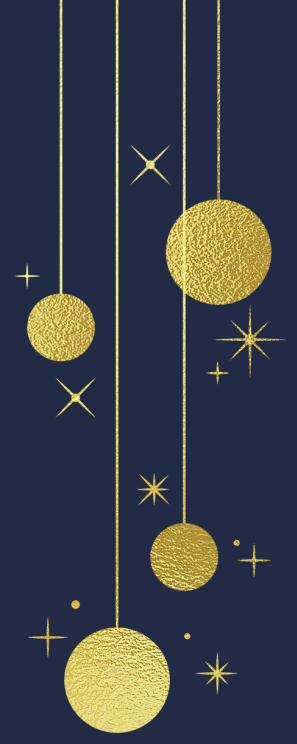


# 2022

## NEW YEAR'S EVE IN THE ROCKIES



### *Cold Selection*

#### **Tuscan Winter Greens**

Roasted walnuts, dried cranberries & grape tomatoes

#### **Romaine Hearts**

Olive oil croutons

#### **Pesto Salad**

Baby shell pasta tossed in basil pesto

#### **Emerald Lake Greek Salad**

Rich garden vegetables with lots of feta

#### **Vegetable Crudités**

Roasted garlic dipping sauce

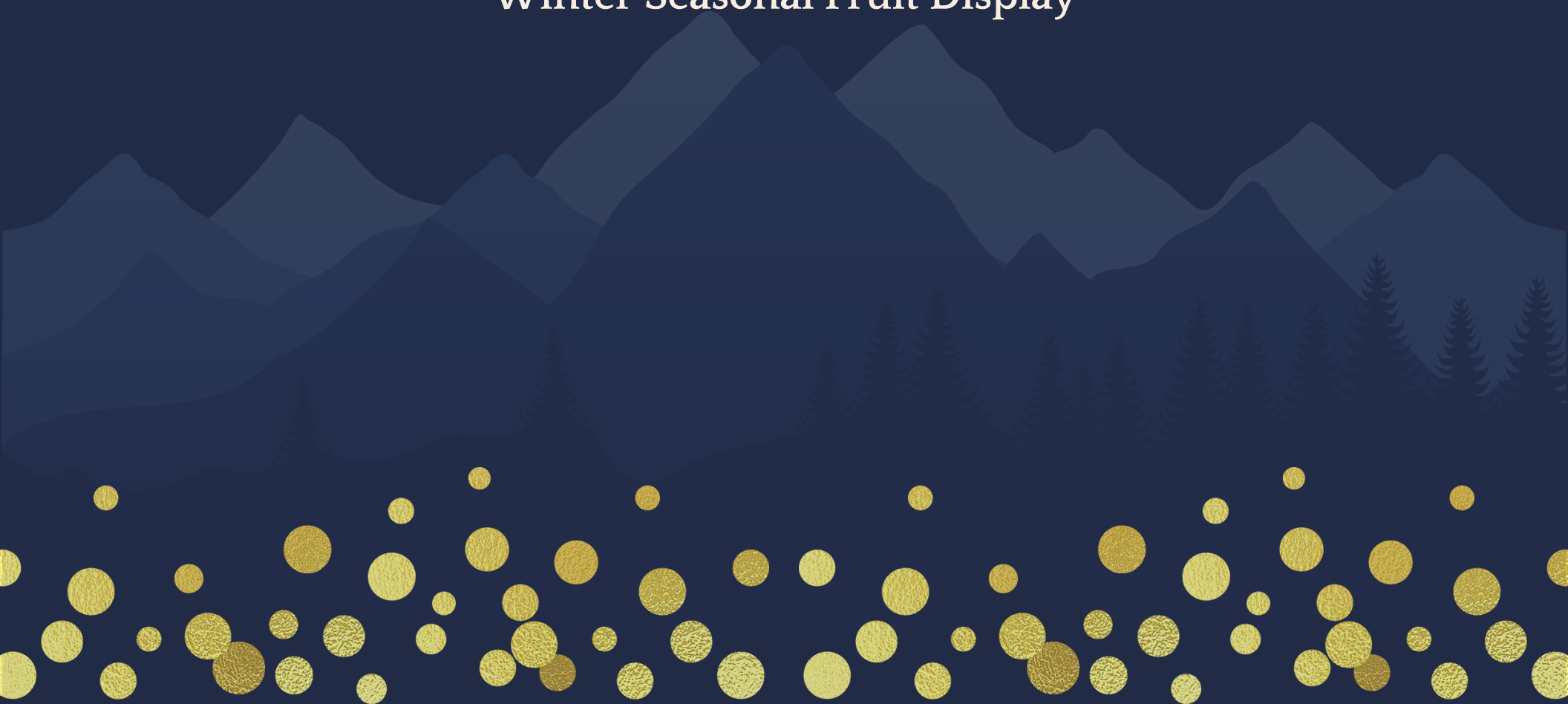
#### **International Cheese Selection**

#### **Tropical Fresh Fruit Platter**

#### **Shrimp Pyramid**

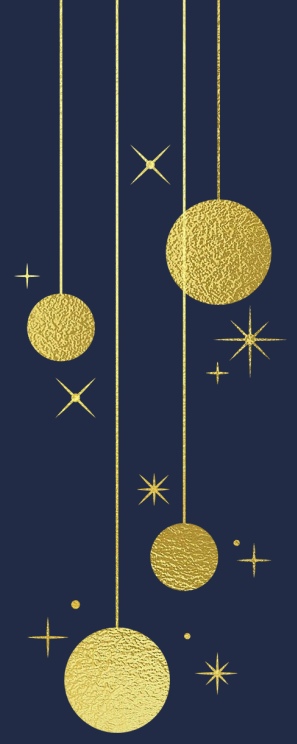
Cocktail sauce

#### **Winter Seasonal Fruit Display**



# 2022

## NEW YEAR'S EVE IN THE ROCKIES



### *Hot Selection*

#### **Fresh Slow Roasted Turkey Breast**

A fin cranberry turkey jus

#### **Sage & Savory Stuffing**

Hand crafted stuffing

#### **Seasonal Fresh Vegetable Stir-fry**

#### **White Truffle Mashed Potatoes**

White truffle & parmesan cheese

#### **Fresh Atlantic Salmon**

Shrimp & dill sauce

#### **Chef Attended Alberta Beef Carving Station**

Braised Alberta beef brisket & horseradish beef jus

#### **Alberta Rockies Dessert Selection**

Stunning Glacier Chocolate Christmas Logs,

Towering Peaks Egg-Nog Cheesecake,

Mountain Landscape Red Velvet Cake,

Tom Wilson Belgium Chocolate Brownies,

Just to name a few...

*\$45.95 per person*

