

## ICE BALL 2017/2018

### COLD DISPLAY

Grand Antipasti Display with Gourmet Imported Cheeses, Meats, Marinated Assorted Vegetables, Olives, Artisan Breads, Crudité with Assorted Dips

### SEAFOOD STATION

Shrimp Cocktail with Homemade Cocktail Sauce and Fresh Lemons

Smoked Salmon Display with Capers, Minced Bermuda Onions, Hard Cooked Eggs and Toast Points

Cold Calamari Salad and More

### DINNER BUFFET

Mixed Greens Salad with Assorted Toppings with Ranch and Balsamic Vinaigrette Dressings

12 Gates Beer Braised Short Ribs with Root Vegetables

Goat Cheese and Pancetta Scalloped Potatoes\*

Stuffed Shells with a Bolognese Sauce

Chicken Cordon Bleu Served with a Mango Apricot Beurre Blanc

Seafood Arancini Stuffed with Shrimp, Scallops, and Crab Served with Saffron Aioli

Applewood Bacon Wrapped Gourmet Meatloaf Bites made with Lamb, Veal, and Pork with a Balsamic Brown Sugar Glaze\*

Mediterranean Pan Seared Swordfish with a Tomato Caper Brown Butter\*

Cheese Tortellini in a Basil Romano Cream Sauce with Sundried and Oven Roasted Tomatoes

Vegetable Medley with Roasted Red Bell Peppers, Tomatoes, Yellow and Green Squash, Carrots and Bermuda Onions\*

### CARVING STATION

House Seasoned Beef Tenderloin Served with a Pan Jus\*

### GRAND DESSERT & COFFEE STATION

Assorted Cakes, Cheesecakes, Cookies, Pies and Much More

*\*Denotes Gluten Free*