

## ICE BALL 2018/2019

### COLD DISPLAY

(All Bread Products NOT Gluten Free – including grilled breads, crackers, etc.)

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

### SEAFOOD STATION

(All Bread Products NOT Gluten Free – including grilled breads, crackers, etc.)

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

~Potato Anna topped with Crispy Prosciutto & Rosemary\*

~Wild Mushroom Ravioli with a Truffle scented Portobello White Wine Sauce & Asiago Cheese

~Chicken Cacciatore: Chicken Thighs braised in Red Wine, Tomatoes, Peppers, Onions, & Fresh Herbs\*

~Crab stuffed Tilapia with a Saffron Cream Sauce

~Gourmet Meatballs made with Lamb, Veal, and Pork slow cooked in a House made BBQ Sauce with Peppers and Onions

~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*