

NYE Buffet + Open Bar

CANYON BALLROOM AT MINERALS HOTEL

2025

HAPPY NEW YEAR

Seafood

Jumbo Shrimp Cocktail

Tuna Poke edamame, macadamia nuts

Soup + Salad

Lobster Bisque + Herb Cream

Salad Bar

Spring Mix + Romaine Lettuce — Grape Tomatoes — Cucumbers — Carrots — Beets — Dried Fruit
Goat Cheese — Cheddar — Croutons — Balsamic, Caesar + Mediterranean Dressings

Tuscan Display

Capicola + Aged Provolone — Soppressata + Pecorino Romano — Prosciutto, Melon + Arugula

Confetti Tomato + Mozzarella Salad — Focaccia + Garlic Croustades

Marinated + Cured Olives — Sweet + Hot Peppers — Pickled + Chilled Vegetables

Local Autumn Fruits + Cheese

Exotic Fresh + Dried Fruits — Local + Domestic Cheese

Quince + Fig Jam — Parmesan + Raisin Nut Crisp

Carving Boards

Herb Roasted Leg of Lamb peppercorn cream sauce

Cowboy Ribeye Steak whiskey butter

Mashed Potato Bar

Whipped Yukon Gold

Bacon Bits — Frizzled Onions — Blue Cheese — Scallions — Sour Cream — Cheddar

Pasta

Spicy Shrimp + Scallop Cavatelli baby spinach, sundried tomatoes

Veal Ragu Gnocchi ricotta

Hot Buffet

Eggplant Parmesan ricotta, mozzarella

Chicken Marsala cremini mushrooms

Pesto Roasted Salmon champagne cream, shaved fennel, sweet peppers, olives, capers

Grilled Pork Tenderloin sweet 'n sour apple cider sauce, applewood smoked bacon braised kale

Braised Short Rib red wine demi glace, roasted fingerling potatoes

Saffron Rice Pilaf — Vegetable Medley

Dessert

Cakes — Pies — Cheesecake Lollipops — Chocolate + Berry Mousse Cups

Cookies — Macarons — Chocolate Strawberry Tuxedo

Ice Cream Sundae Bar

Chocolate, Vanilla + Strawberry

M&M's — Chocolate Syrup — Caramel — Heath Bar Crunch

Oreo Cookie Crumbs — Cherries + Whipped Cream

New Year's Eve Buffet includes a Premium Open Bar + Live Entertainment

Second Seating: 9:30pm - 1:00am — 21 & over: \$185 per person Children 12-20: \$95 4-11: \$75
{plus tax and administrative charge}

Reservations are required, please call 844.386.8152. Space is limited.