



# New Year's Eve

## Cocktail Hour + Plated Dinner

Grand Cascades Lodge

### Cocktail Hour

#### Hand Passed Hors d'oeuvres

Chef's Selection

#### Caprese + Farmer's Station

Assorted Mozzarella Selection

vine-ripened tomatoes, fresh basil, garlic crostini

#### Mediterranean Shawarma

Beef + Lamb Shawarma

Freshly Baked Lavash

organic tahini, sumac onion

Haricot Vert Salad

figs, pine nuts, herb vinaigrette

Village Salad

heirloom tomato, cucumber, olives, fresh oregano

#### Seafood Boil

Shrimp, Muscles, Clams + Chorizo

Jersey Corn

Red Bliss Potatoes

Garlic Bread

#### Carving Station

Roasted Prime Rib

demi glaze, chimichurri

Rosemary Roasted Boneless Pork Loin

pork jus, mango chutney

Grilled Vegetables

#### Kids Buffet

Chicken Fingers + French Fries

Macaroni + Cheese

Penne Pasta [Butter or Marinara Sauce]

Grilled Cheese

### Plated Dinner

#### First Course

Hand Pulled Burrata

Heirloom Tomato

salsa verde, fresh herbs

#### Second Course

Butter Poached Lobster

+ Braised Petite Short Ribs

celery root purée, morel mushroom,  
purple carrot, demi glaze

#### Third Course

NY Style Cheesecake

pear compote, chantilly cream

### Family Style Dessert

#### Mini Pastries + Tarts

#### Cannoli Roaming Bar

pistachio, vanilla, chocolate

New Year's Eve Dinner — Emerald Ballroom — Tuesday, December 31, 2024

Seatings: 8:00pm - 1:00am — Cocktail Hour, 3-Course Dinner + Open Bar

Adults: \$200 per person Children 12-17: \$95 4-11: \$55 3 & under: Free

{plus NJ State Sales Tax and 23% Administrative Charge}

Reservations are required, please call 844.265.8420. Space is limited.