

NEW YEAR'S EVE BUFFET AT THE SHAWNEE INN AND GOLF RESORT

• 2017 • New Year's Eve

Buffet | \$35 per person

plus 6% tax, gratuity not included

6 - 10:00 pm on Saturday, December 31, 2016

Located in the River Room Gastropub

**Call 1-800-SHAWNEE
for reservations**

ASSORTED ARTISAN BREAD

THE COUNTDOWN BEGINS

- She Crab Bisque
- Winter Potage
- Spinach Salad - pickled red onion, sun-dried cranberries, Mandarin oranges, toasted almonds, and pomegranate vinaigrette
- Traditional Caesar Salad
- Kale Salad - roasted winter vegetables and apple cider dressing
- Garden Salad - with choice of dressings

CHILLED SEAFOOD BAR

- Shrimp, Raw Oysters, Raw Clams, Crab Claws, Cocktail Sauce Bubbly: Champagne Mignonette

CHEF-CARVED ROAST SIRLOIN

- Roast Sirloin of Beef with Bordelaise Sauce, Horseradish Cream, and Steak Sauce Aioli

FIELD & OCEAN MAINS

- Dijon and Herb-Encrusted Loin of Pork, ShawneeCraft® Trippel Mustard, and Caramelized Apple Sauce
- Crab Meat stuffed Fillet of Sole - fillet of sole with limoncello butter sauce and saffron rice
- Pan-Seared Breast of Chicken with Marsala Sauce

ACCOMPANIMENTS

- Duet of Haricot Vert and Baby Carrots
- Roasted Fingerling Potatoes

GRAND FINALE

- Cakes, Pies, Pastries, and Assorted Petit Fours, served with your choice of Tea or Coffee



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