

CASCADÉS

NEW YEARS EVE BUFFET

Tuesday December 31st, 2024 | 5 pm - 10 pm

SEAFOOD STATION

Prawns, Crab Claws, and Pacific Oysters

butter, lemons, cocktail sauce, horseradish, mignonette, hot sauce

Crab Stuffed Prawns

Petrale Sole

lemons, roasted grapes, butter

CARVING STATION

Butter and Herb Crusted Prime Rib

au jus, horse radish, cream

Pork Loin

dried cherry demi

SIDES

Garlic Mashed Potatoes

Fried Brussel Sprouts with Pancetta and Apple Cider Vinaigrette

Grilled Asparagus

SOUP AND SALAD

Lentil Soup

Kale Ceasar

pecorino, herbed bread crumbs, roasted tomatoes

Seafood Louis

dungeness crab, prawns, hard boiled eggs, cucumber,
grilled asparagus, tomatoes, russian dressing

ANTIPASTI

coppa, prosciutto, soppressata, cerignola olives, spanish anchovy,
cherry peppers, roasted tomatoes, cornichons, grilled vegetables

CHEESE BOARD

regional cheeses with honeycomb, fresh fruit, and rustic bread display

KIDS

Chicken Tenders and Tots

Mac and Cheese

Penne Pasta with Marinara

Fruit and Berries

DESSERT

Assortment of Holiday Treats



\$100 per person plus tax and gratuity. \$65 children under 12 years of age.