

CASA ESPAÑA

NEW YEAR'S EVE

HORS D'OEUVRES

Individual Shrimp Cocktail with Jumbo Shrimp

Mini Beef Wellington

Risotto & Pimento Fried Arancini

Ahi Tuna on Cucumber with Avocado-Wasabi Aioli

CARVING STATION

Prime Rib

Roasted Piñon Crusted Turkey

ACCOMPANIMENTS

Garlic Pommes Purée, Sautéed Mushrooms & Spinach,
Herb Au Jus, Samba Chile, Horseradish Cream, Dinner Rolls

DESSERT DISPLAYS

Mini Cheesecake Bites

Assorted Macarons

Petit Fours

Assorted Mini Dessert Parfaits

\$150 per person plus taxes and 23% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*