



# New Year's Eve Menu

## COCKTAIL HOUR

Open Domestic Bar

## DELUXE CHEESE BOARD

*Imported & Canadian cheeses garnished with fresh strawberry, dried cranberry and spicy pecans.*

## FRUIT DISPLAY

*Assortment of melons, kiwi, pineapple and fresh berries with a citrus mint yogurt dip.*

## BRUSCHETTA

*Crisp baguette coins with traditional tomato bruschetta.*

## PASSED CANAPÉS

*Coconut shrimp, Bacon Wrapped Scallops, Beef & Chicken Satays, Shrimp Cocktail, Bocconcini Skewers, and Smoked Salmon Cucumber Discs.*

## DINNER

Wine Service with Dinner

### SOUP

*Roasted red pepper soup garnished with a pesto infused crème fresh and parmesan crisp.*

### SALAD

*Mixed greens bundled up in cucumber and garnished with red onion, diced bell pepper and goat cheese, topped with a mango champagne dressing.*

### MAIN

CHOICE OF:

#### 8oz BEEF TENDERLOIN OR 8oz CHICKEN SUPREME

*Beef or chicken stuffed with sun dried tomatoes, cheese and herbs, served with potato gratin and roasted root vegetables. Topped with a rich merlot demi-glace.*

OR

#### 8oz POACHED ARCTIC CHAR

*Arctic char drizzled with a maple glaze and served with rice pilaf and roasted vegetables.*

## DESSERT

### CHOCOLATE LAVA CAKE

*Lava cake garnished with fresh berries and mint.*

## LATE NIGHT

### ASSORTED PIZZAS

### CHOCOLATE FOUNTAIN

BANANAS, MARSHMALLOWS, STRAWBERRIES, PINEAPPLE & MELON

## PROSECCO TOAST AT MIDNIGHT

## DJ & PHOTO BOOTH

\$120 per person (taxes and gratuity not included)

To RSVP, please contact Andrew Miller at 613-592-9417 ext. 2225  
or [amiller@clublink.ca](mailto:amiller@clublink.ca)