

2019 - 2020

# NEW YEAR'S EVE BUFFET

DOLPHIN BALLROOM • 6PM - 10PM

\$68 per person, \$30 ages 4-12

Children under 3 eat free (with paying adult)

\*Reservations Highly Recommended\*

305-743-7000

## SALADS & APPETIZERS

Tangled field greens, radish, cucumbers,  
heirloom tomatoes, focaccia croutons, assorted dressings

Spinach, endive salad, Harvard beets goat cheese,  
candied pecans

### CARIBBEAN SPICED CHICKEN SALAD

Mango, papaya, passion fruit dressing

### MARINATED FLANK STEAK SALAD

Ginger, lemongrass, sweet potato

### CHILLED SEAFOOD DISPLAY

Stone crab, oysters clams, mussels

### ANTIPASTO SALAD

Cured meats, marinated mozzarella, roasted bell  
peppers, olives, sweet bell peppers  
tropical fruit display

### TROPICAL FRUITS, BERRIES

Ginger star anise syrup

### IMPORTED AND DOMESTIC CHEESES

Lavosh, flatbread, biscuits

## ENTRÉES

### CHICKEN BREAST STUFFED WITH WILD MUSHROOMS

Red quinoa, roasted garlic, leeks

### SMOKED TURKEY BREAST

Chipotle aioli, jalapeño cranberry compote

### GORGANZOLA, PEAR STUFFED PASTA

Tomato, parmesan cream

### ROSEMARY ROASTED FINGERLING POTATOES

Florida sea salt

### PRIME RIB OF BEEF \*

Slow roasted, garlic studded, au jus,  
chantilly horseradish

### DRIED CHERRY, APPLE CRUSTED PORK LOIN

Rosemary jus  
Glazed Florida grown carrots  
orange blossom, dill glaze, English peas, lavender

### PAELLA STATION

Fresh seafood, saffron rice, chicken,  
chorizo sausage

### BLACKED RED SNAPPER

Warm pineapple salsa

## DESSERT

FABULOUS DESSERT DISPLAY  
ASSORTED CAKES, PASTRIES, PETIT FOURS  
ICE CREAM/TOPPINGS



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