



GALT HOUSE® HOTEL

DANCING THROUGH THE DECADES NEW YEAR'S EVE PARTY

Monday, December 31, 2018 • Grand Ballroom • 7pm – 2am

1950's

Peanut Butter and
Smoked Bacon Toast

Deviled Ham Salad
and Cucumber

Stuffed Celery and
Smoked Salmon Mousse

1960's

Mini Beef
Wellington Bites

Chilled Shrimp
with Green Tomato
Cocktail Sauce

1970's

Fried Artichokes
with Garlic Aioli

Cheese Logs &
Cheese Display

1980's

Assorted
Sushi Rolls

Spinach
& Crab Dip

Carving Station

Barron of Beef with Horseradish Cream, Béarnaise, A Jus Sauce and Warm Rolls

Buffet

Chicken Curry
with Saffron Rice

Smoked Salmon
with Toast Points

Fried Brussels
Sprouts with
Smoked Bacon

Dill Crusted
Salmon in
Champagne Butter

Asparagus
with Mustard
Hollandaise

Roasted Pork Tenderloin
with Sweet Onion
Marmalade

Arugula Salad with
Pears, Walnuts &
Dried Figs

Chilled Shrimp
Cocktail
Cheese Display

Green Lentils with
Roasted Cauliflower &
Eggplant Fritters

Baby Spinach Salad with
Avocado, Tomatoes, Goat Feta
Cheese & White Balsamic

Relish Display &
Grilled Vegetables
with Red Pepper Aioli

Potato Bar: Baked, Scalloped, Fried & Whipped

Dessert

Fresh Fruit Skewers
with Chocolate Fondue

Chocolate Strawberry
Tuxedos

Assorted Mini Desserts &
Pastries