



**SOUTH SHORE HARBOUR**  
resort & conference center

**“Sip & Savor”**  
**New Year’s Eve Celebration**  
**Reception**

**7:30pm to 9:30pm**

*Imported & Domestic Cheese Display*  
*Marinated Antipasto Display*  
*Domestic & Imported Charcuteries*  
*Table Crackers & Toasted French Bread*

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*Cold Boiled Shrimp with Spicy Cocktail Sauce*  
*Creamy Smoked Salmon Canapés*  
*Cubano Ceviche Shooters*  
*Belgian Endive with Creamy Gorgonzola & Walnuts*

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*Carved Ancho & Garlic Rubbed Beef Tenderloin*  
*Cuban Mojo Marinated Pork Shoulder Roast*  
*Yukon Gold Mashed Potato Bar*  
*Silver Dollar Rolls and Condiments*

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*Jamaican Jerk Chicken Skewers*  
*Wild Mushroom Tarts*  
*Korean Bulgogi Meatballs*

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*South Shore Lump Crab Dip*  
*Chorizo & Green Chile Queso Dip*  
*Buffalo Chicken Dip*  
*Homemade Fire Roasted Salsa*  
*House Fried Tortilla Chips*  
*Toasted Baguette & Pita Chips*

**Dessert Display**  
**8:30pm to 10:30pm**

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*Assorted French Pastries, Petite Fours, French Macaroons & Cake Truffles*  
*Smoked Vanilla Bean Panna Cotta*

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*Chocolate & Caramel Dipping Station, Fresh Strawberries*  
*Marshmallows, Cookies, Biscotti’s, Cream Puffs & Pretzel Sticks*

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*Coffee Station with*  
*Assorted Flavorings, Shaved Chocolate, Cinnamon Sticks, Whipped Cream*