



THE PIERMONT

NEW YEAR'S EVE CELEBRATION

That 70's Band

7:30pm – 1am

Top Shelf Open Bar

COCKTAIL HOUR

Butler Passed Hors D'oeuvres

Welcome Station

International and Domestic Cheese Board, Farmer's Market Crudités & Fresh Exotic Fruits

Steak House Style Station

Grilled Rib Eye Carved to Order, Steak Fries, Crispy Onions
Creamed Spinach, Slab Bacon & Pork Crown Roast

Primi Bar

Trofie with Truffle Parmesan Cream Sauce
Paccheri with Short Rib Porcini Ragu
Seasonal Ravioli Served with Chef's Selection of Seasonal Sauce

Ship Wreck Seafood Bar

Fried Calamari with Marinara Sauce, Baked Clams & Seafood Risotto

Asian Wok

General Tso's Chicken, Stir Fry Beef with Julienne Vegetables & White Rice

SIT DOWN DINNER

First Course

Burrata Caprese

Creamy Mozzarella with Red, Yellow & Green Beefsteak Tomato
EVOO, Balsamic Drizzle & Grilled Rustic Bread

Entrée

Sliced Chateaubriand & Smoked Bacon Wrapped Shrimp Stuffed with Fontina Cheese
Vegetarian/Vegan Option Available Upon Request

Dessert

Nutella Crepe with Bananas Foster

\$175+ Tax Per Person