



Bring In New Year's Eve 2016 in Yanni's Style

Starting with a Champagne Toast

Menu

Plated Mixed Greens Salad with Balsamic Vinaigrette

Peel and Eat Shrimp with Lemon and Cocktail Sauce

Carving Station

Roasted Prime Rib of Beef with Horseradish Cream and Au Jus

Stuffed Loin of Pork with Spinach, Roasted Red Peppers, Fontina Cheese and Prosciutto

Entrees

Pan Fried Sole Francaise with a Lemon Wine Sauce

Baked Stuffed Breast of Chicken Vesuvius with Pan Gravy

Penne Pasta with Grilled Vegetables in an extra virgin olive oil, Garlic & Pesto

Creamy Dalphoise Potatoes

Fresh Vegetables

Rolls and Butter

Dessert

Strawberry & Cream Cake or a Chocolate Lava Bomb

\$34.99 Per Person

Entertainment Throughout the night by DJ Billy Hardy