

NYE Buffet + Open Bar

THE CANYON AT MINERALS HOTEL



HAPPY NEW YEAR

Seafood

Jumbo Shrimp Cocktail

Tuna Poke — edamame, macadamia nuts

Soup + Salad

Lobster Bisque + Herb Cream

Salad Bar

Spring Mix + Romaine Lettuce — Grape Tomatoes — Cucumbers — Carrots — Beets — Dried Fruit
Goat Cheese — Cheddar — Croutons — Balsamic, Caesar + Mediterranean Dressings

Tuscan Display

Capicola + Aged Provolone — Soppressata + Pecorino Romano — Prosciutto, Melon + Arugula
Confetti Tomato + Mozzarella Salad — Focaccia + Garlic Croustades
Marinated + Cured Olives — Sweet + Hot Peppers — Pickled + Chilled Vegetables

Local Autumn Fruits + Cheese

Exotic Fresh + Dried Fruits — Local + Domestic Cheese
Quince + Fig Jam — Parmesan + Raisin Nut Crisp

Carving Boards

Herb Roasted Leg of Lamb — peppercorn cream sauce
Cowboy Ribeye Steak — whiskey butter

Mashed Potato Bar

Whipped Yukon Gold

Bacon Bits — Frizzled Onions — Blue Cheese — Scallions — Sour Cream — Cheddar

Pasta

Shrimp Orecchiette — spinach, sundried tomatoes, lemon garlic cream sauce
Veal Bolognese Lasagna

Hot Buffet

Eggplant Parmesan — ricotta, mozzarella
Chicken Marsala — cremini mushrooms

Pesto Roasted Salmon — champagne cream, shaved fennel, sweet peppers, olives, capers
Grilled Pork Tenderloin — sweet 'n sour apple cider sauce, applewood smoked bacon braised kale
Braised Short Rib — red wine demi glace, roasted fingerling potatoes
Saffron Rice Pilaf — Vegetable Medley

Dessert

Cakes — Pies — Cheesecake Lollipops — Chocolate + Berry Mousse Cups
Cookies — Macarons — Chocolate Strawberry Tuxedo

New Year's Eve Buffet includes a Premium Open Bar + Live Entertainment

First Seating: 5:00 - 8:00pm — 21 + with Open Bar: \$150 12-20: \$115 4-11: \$55

All prices are per person and do not include tax and administrative charge.

Reservations are required, please call 844.386.8152. Space is limited.