

Hello

2026

New Year's Eve

Cocktail Hour +
Plated Dinner

Grand Cascades Lodge

Cocktail Hour

Hand Passed Hors d'oeuvres

Chef's Selection

Caprese + Farmer's Station

Assorted Mozzarella Selection

tomato, basil, garlic crostini

Mediterranean Shawarma

Beef + Lamb Shawarma

Freshly Baked Lavash

organic tahini, sumac, onion

Haricot Vert Salad GF

figs, pine nuts, herb vinaigrette

Village Salad GF

heirloom tomato, cucumber, olives, oregano

Seafood + Raw Bar GF

Freshly Shucked Oysters

Clams on the ½ Shell

Jumbo Peeled Shrimp

Carving Station GF

Salt-Baked Salmon

Roasted Prime Rib

demi glaze, chimichurri

Rosemary Roasted Boneless Pork Loin

pork jus, mango chutney

Grilled Vegetables

Kids Buffet

Chicken Fingers + French Fries

Macaroni + Cheese

Penne Pasta [Butter or Marinara Sauce]

Grilled Cheese

Plated Dinner

First

Burrata + Heirloom Tomato GF

salsa verde, fresh herbs

Second

Butter Poached Lobster +

Braised Petite Short Ribs GF

celery root purée, morel mushroom,

purple carrot, demi glaze

Third

New York Style Cheesecake

pear compote, chantilly cream

Family Style Dessert

Mini Pastries + Tarts

Cannoli Roaming Bar

pistachio, vanilla, chocolate

New Year's Eve Dinner — Emerald Ballroom — Wednesday, December 31, 2025

Seatings: 8:00pm - 1:00am — Cocktail Hour, 3-Course Dinner + Open Bar

Adults: \$200 per person Children 12-17: \$95 4-11: \$55 3 & under: Free

{plus NJ State Sales Tax and 23% Administrative Charge}

Reservations are required, please call 844.265.8420. Space is limited.