

Jumbo's Club

At The Point

NEW YEAR'S EVE 2009

HORS D'OEUVRES 7:30 - 8:30

Seared Baby Scallops with Wasabi Caviar
White Truffle Cannelini Bean Bruschetta
Mushrooms Stuffed with Sausage and Fontina Cheese
Clams Casino with Garlic Aioli

SOUP COURSE 8:30

Wild Mushroom Bisque with Cognac Crème Fraîche

SALADS 8:50

Baby Greens Salad
Sweet and Bitter Lettuces with Dried Cranberries, Candied Walnuts, Goat Cheese, Red Onion
and Citrus White Balsamic Vinegar

ENTRÉES 9:00 - 11:00

CARVING STATION

Chef Carved Delmonico Steak au Poivre
with creamy brandy demi-glaze

Roasted Veal London Broil
with morel sauce

Smoked Ham
with pineapple glaze

Jumbo Crab-Encrusted Cod Loin

served with roasted garlic whipped potato and roasted root vegetable medley

RISOTTO STATION

Butternut Squash

Fresh Jumbo Lump Crab

Shrimp

Three Cheese Risotto

KIDS' STATION

Chicken Fingers and Fries

Macaroni and Cheese

Baked Ziti

ASSORTMENT OF MINI-DESSERTS 10:30 - midnight

Rustic Apple and Pear with Cranberry Tart

Key Lime Tarts

Chocolate Dipped Strawberries

Ice Cream Profiteroles with Hot Fudge

CHAMPAGNE TOAST midnight

\$59.95 per person (\$30.00 for children under 12 years old)
exclusive of tax and gratuity