

NEW YEAR'S EVE
Big Band Grande Gala

EMERALD GRANDE BALLROOM

Imported and Domestic Cheese Display
Grilled Vegetable Display with Balsamic Gastrique and Toasted Garlic
Creole Spicy Jumbo Boiled Shrimp with Remoulade Sauce
Caesar Salad with Brioche Croutons, Anchovies, Pecorino-Romano
and Lemon Caesar Dressing
Oysters Rockefeller with Ouzo, Shallots, Spinach and Mahon Cheese

CARVING STATIONS

Roasted Herb Crusted Prime Rib of Beef, Au Jus and Horseradish Sauce
Roasted Racks of Lamb with Mint Pesto Crust Au Jus

CHAFFERS

Chicken Emerald Grande Stuffed with Basil, Prosciutto and Mozzarella
Blackened Grouper, Blue Crabmeat, Asparagus and Hollandaise Sauce
Lobster Flambe Over Cavatappi Pasta in Mornay Sauce
Tenderloin of Beef with Wild Mushrooms and Diane Sauce
Sautéed Fingerling Potatoes with Shallots
Roasted Cauliflower, Carrots and Broccoli in Lemon Oil

DESSERT

French Pastries | Double Chocolate Tuxedo | Truffles
Petit Fours | Chocolate Mousse in Chocolate Cups

RESERVATIONS HIGHLY RECOMMENDED:

850-424-0622 | CYeabower@EmeraldGrande.com

\$125 per person + gratuity & tax

Doors & Bar Open at 7pm | Dinner at 8pm | Fireworks at Midnight