THE VUE NEW YEAR'S EVE PARTY

7:30P - 1:00A | \$200 PER PERSON

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Passed Hors D'oeuvres

MINI LOBSTER ROLL

Two-bite hot lobster roll on brioche bread topped with corn butter foam and chives

MINI CRAB ROLL

Two-bite cold crab roll on brioche with old bay & lemon zest seasoned mayo and topped with parsley

ARTISINAL SLIDERS

Two-bite baby sliders on brioche with beef patty, bleu cheese, applewood bacon

MINI GRILLED CHEESE

Two-bite grilled cheese with Swiss, Gruyere, fig jam, caramelized onion

CRISPY GOAT CHEESE BITES

Goat cheese rolled in seasoned bread crumbs and fried, drizzled with hot honey

Antipasto Table

A carefully curated array of domestic & imported cheeses, domestic & imported cured meats, pickled mushrooms, artichoke hearts, roasted peppers, lupini beans, castelvetrano olives, grilled breads, crackers & focaccia bread

Crostini Table

Petite bread slices lightly brushed with olive oil and toasted - stacked with a variety of toppings

BURRATA, BEEFSTEAK TOMATO, BALSAMIC GLAZE

HEIRLOOM CHERRY TOMATOES, WHIPPED RICOTTA, BASIL

TOMATO, AVOCADO, CHILI CRISP

GOAT CHEESE, OLIVE OIL, OLIVE TAPENADE

Raw Bar Table

Raw seafood over shaved ice served with cocktail sauce, mignonettes, lemon wedges, and Tabasco

JUMBO SHRIMP COCKTAIL

OYSTERS (TYPE DEPENDENT ON AVAILABILITY)

LITTLE NECK CLAMS

JONAH CRAB CLAWS

Salad Table

Fresh summer greens to compliment the steak table.

SHREDDED LACINATO KALE CAESAR SALAD

Lacinato kale, whole baby gem romaine leaves, shaved Parmesan, torn ciabatta croutons, house-made Caesar dressing

Pasta Table

Chef-manned table with Bucatini Pasta tossed to order in a Parmigiano Reggiano Wheel

Satay Table

A variety of perfectly grilled and sauced skewered meats

CHIMICHURRI SKIRT STEAK SATAY

THAI CHICKEN SATAY W/ PEANUT SAUCE SATAY

CAJUN SEARED SHRIMP SATAY

CARVED BEEF TENDERLOIN

CARVED STUFFED FILET OF FAROE ISLAND SALMON

DESSERT

Assorted Bite-Sized Desserts

DRINKS

Champagne Toast Open bar Premium Signature drinks

LATE NIGHT

Breakfast Station

