



Happy New Year

MARINA CAFE



Gala Celebration



OPEN BAR, LIVE ENTERTAINMENT, HATS AND NOISEMAKERS

9:00 AND 9:30PM SEATINGS

\$125* PER PERSON

*PLUS TAX AND GRATUITY

\$50 DEPOSIT PER PERSON REQUIRED



Appetizers



Baked Little Neck Clams

Oreganato Breadcrumbs

Jumbo Shrimp Cocktail

House-Made Cocktail Sauce

Classic Caesar

*Romaine, Garlic Croutons
and Parmigiano Reggiano*

Classic Calamari

*Crispy Fried Calamari,
Spicy Tomato Sauce*

Gorgonzola Cheese Salad

*Bosc Pears, Walnuts, Dried Cranberries,
Mixed Greens, Apple Cider Vinaigrette*

Marina Cafe Italian Eggroll

*Sweet Sausage, Broccoli Rabe,
Sundried Tomato, Risotto*



Entrées



ALL SERVED WITH CHEF'S HOLIDAY DESSERT,
COFFEE, TEA, CAPPUCCINO OR ESPRESSO

Pan-seared Atlantic Salmon

*Mustard Tarragon Crusted, Leek Risotto,
Chardonnay Dijon Mustard Sauce*

Brick- Pressed Organic Chicken

*Pan-seared and served with Roasted Brussel Sprouts,
Garlic Smashed Potatoes, Chicken au Jus*

Surf 'n Turf

*Sliced Chateaubriand, Canadian Lobster Tail,
Roasted Red Bliss Potatoes and Asparagus*

Roasted Rack of Lamb

*Dijon Mustard Oreganata Breadcrumb,
Garlic Smashed Potato, Roasted Brussel Sprouts*

