



# 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*

### Classic Caesar

*Romaine, Garlic Croutons  
and Parmigiano Reggiano*

### Autumn Salad

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

### Jumbo Shrimp Cocktail

*House-Made Cocktail Sauce*

### Classic Calamari

*Crispy Fried Calamari,  
Spicy Tomato Sauce*

### 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*