



# Happy New Year

## MARINA CAFE



## Gala Celebration

OPEN BAR, LIVE ENTERTAINMENT, HATS AND NOISEMAKERS

9:00 AND 9:30 PM SEATINGS

\$125\* PER PERSON

\*PLUS TAX AND GRATUITY

\$50 DEPOSIT PER PERSON REQUIRED

## Appetizers

### Italian Seafood Salad

Shrimp, Calamari, Pulpo, Scungilli

### Classic Caesar

Romaine, Garlic Croutons and Parmigiano Reggiano

### Fritto Misto

Fried Calamari, Shrimp, Broccoli, Cauliflower, Sriracha Aioli

### Ultra-Crispy Potato-Crusted Crab Cake

Frizzled Potato, Remoulade Sauce

### Pan Seared Scallops

With Parmesan-Garlic Sauce and Garlic Bread

### House-Made Burrata

(Ricotta, Fresh Mozzarella, Mascarpone, Parmesan Cheese)  
Wrapped with Prosciutto di Parma, over Beefsteak Tomatoes

## Entrées

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

### Land'n Sea

Filet Mignon, Seafood-Stuffed Shrimp, Whipped Mashed Potatoes, Asparagus

### Atlantic Salmon Teriyaki

Baby Bok-Choy over Creamy Risotto, Sesame Scallion Ginger Sauce,

### Maine Lobster Gnocchi

Chopped Lobster Meat, House-Made Gnocchi, Spinach, Roasted Shallots, Cognac Cream Sauce

### Seafood Fra Diavolo

Shrimp, Calamari, Clams, Mussels, Spicy San Marzano Plum Tomato Sauce over Linguine

### Frenched Char-Grilled Berkshire Pork Chop

Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potato

### 14oz Black Angus Dry Aged NY Strip

Whipped Mashed Potatoes, Asparagus

Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check)  
Cannot be used towards Gratuities or Banquet Affairs

NYE GALA 2024