



HOTEL GETTYSBURG

—|| LINCOLN SQUARE ||—

New Years Eve Menu

RECEPTION

Cheese Display with Olives, Spiced Nuts, Fruit Preserves & Selection of Breads and Crackers

Chilled Seafood Display

PASSED

Blackened Tuna
served with Wasabi Cream on a Sweet Potato Chip

Smoked Tenderloin Kebabs
served with Butternut Squash Bourbon Glaze

Curried Chicken Profiterole

FIRST COURSE

Winter Apple Salad
Sliced Apples, Grapes, Candied Pecans, Goat Cheese
served with a house made Citrus Vinaigrette

SECOND COURSE

Seared North Atlantic Scallop
Citrus Ginger Glaze, Sweet Potato Puree

-OR-

Citrus Ginger Tofu “Scallop”
Sweet Potato Puree

THIRD COURSE

Dry Aged New York Strip
served with Couscous Fritters, Asparagus, and
Cranberry Chutney

-OR-

Stuffed Portabella
served with Couscous Fritters and Asparagus

DESSERT STATION

Viennese Dessert Display

