

H₂ | ROTISSERIE & BAR

NEW YEAR'S EVE BUFFET

at **THE WESTIN BAYSHORE**

MONDAY, DECEMBER 31, 2018

\$125 per adult | \$50 for children 6-12 (children under 5 eat free)

5:00 PM - 10:30 PM

COLD

MUSHROOM WALNUT PATÉ
with crostini

BEEF CARPACCIO
on crostini with garlic aioli and truffle oil

TOMATO BOCCONCINI SKEWERS
balsamic glaze

BRIE AND FIG

SALADS

NICOISE SALAD
individual

QUINOA TABOULI SALAD
red onion, tomato, parsley,
bell peppers

SPINACH SALAD
poached pears, orange segments,
goat cheese, marinated mushrooms
with orange tarragon dressing

ACTION STATIONS

CARVERY

MAPLE HILLS ROTISSERIE CHICKEN
chicken jus

RIBEYE
merlot jus, whole grain dijon, horseradish

PAELLA
seafood medley with traditional paella rice,
cooked with herbs and white wine

ANTI PASTO

charcuterie
grilled vegetables
smoked olives
marinated artichoke hearts

SEAFOOD

SEAFOOD ICE TOWER
mussels, clams, shrimp,
cocktail sauce, lemon capers

CRAB MOUSSE VOL-AU-VENT

HOT

MAPLE GLAZED SALMON

CURRIED LAMB SHOULDER
israeli couscous, bell peppers

BONELESS SHORT RIB
sautéed mushrooms

HALIBUT
red pepper corn relish

RATATOUILLE
goat cheese, persillade

MUSHROOM CANNELLONI
pesto cream sauce

SIDES

roasted root vegetables | roasted tri-colour potato | saffron rice

SWEETS

**A DECADENT ARRAY OF
SWEET TREATS**

trifle - individual
chocolate mousse cups
mini cupcakes
macarons
cheesecake squares
candy bar

SWEETS ACTION STATION

CHOCOLATE FOUNTAIN

melon, pineapple, strawberries,
rice krispies, marshmallows,
profiteroles



Indicates Oceanwise
Seafood Choice



Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs
together whole foods to boost nutritional composition and flavors.

All items are subject to applicable tax. Groups of 8 or more may be subject to an additional 18% gratuity.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.