

# NEW YEAR'S EVE

NUTMEG RESTAURANT AND BANQUET FACILITY

INCLUDES CHOICE OF ONE SOUP OR SALAD, ONE ENTREE, AND ONE DESSERT

## APPETIZER

### POTATO ENCRUSTED MARYLAND CRAB CAKE

*SERVED WITH CHIPOTLE REMOULADE 11.00*

### POINT JUDITH FRIED CALAMARI

*SERVED WITH MARINARA SAUCE 11.00*

### SHRIMP COCKTAIL

*SERVED WITH A CHIPOTLE REMOULADE AND COCKTAIL SAUCE 2.99 EACH*

### ITALIAN ANTIPASTO

*BLEND OF DOMESTIC AND IMPORTED CHEESES, COLD CUTS, AND*

*JARDINIÈRE VEGETABLES 8.00*

### BUTTER NUT SQUASH BRUSCHETTA

*ROASTED BUTTER NUT SQUASH AND SWEET AND ROASTED VEGETABLES  
OVER A HERB CRUSTED ITALIAN BREAD, MELTED FRESH MOZZARELLA 9.00*

## SALAD OR SOUP

(KINDLY CHOOSE ONE)

### CAESAR SALAD

### APPLE NUT GREEN SALAD

*MIXED GREENS, GARNISHED WITH APPLES AND NUTS, RASPBERRY  
VINAIGRETTE*

### BLT WEDGE SALAD

*WEDGE OF ICEBERG LETTUCE TOPPED WITH BACON BITS, TOMATO CUBES  
AND CRUMBLÉD BLUE CHEESE DRESSING*

### ROASTED APPLE - PUMPKIN BISQUE



# NEW YEAR'S EVE

ENTRÉE

(KINDLY CHOOSE ONE)

## SHRIMP FRA DIAVOLO

*SPICY MARINARA SAUCE WITH LONG HOT PEPPERS*

*SERVED OVER LINGUINE*

## HONEY NUT ENCRUSTED AUSTRALIAN SEA BASS

*PURE HONEY AND MIXED NUTS. SERVED WITH POTATOES AND VEGETABLES*

## HORSERADISH ENCRUSTED SALMON FILET

*SERVED WITH POTATOES AND FRESH VEGETABLES*

## JACK DANIEL'S PORK CHOPS

*BONELESS PORK CHOPS PRESENTED WITH BOURBON DEMI GLAZE*

*SERVED WITH POTATOES AND FRESH VEGETABLES*

## HALF BONELESS LONG ISLAND DUCK

*SERVED WITH AN ORANGE INFUSED DEMI GLAZE*

## BROILED SEA SCALLOPS

*RITZ CRACKERS, WHITE WINE, LEMON AND BUTTER,*

*SERVED WITH POTATOES AND VEGETABLES*

## VEGETARIAN PASTA

*MIXED VEGETABLES AND MARINARA SAUCE*

## LOBSTER RAVIOLI

*TOSSED WITH A BUTTER CITRUS HERB SAUCE AND LOBSTER MEAT*

## PRIME RIB

*STARCH OF THE DAY, VEGETABLES AND CREAMY HORSERADISH*

## CHICKEN MARSALA OR FRANCAISE

*MARSALA – SAUTÉED CHICKEN WITH MUSHROOMS AND ONIONS IN A  
MARSALA DEMI GLAZE*

*FRANCAISE – EGG BATTERED AND SAUTÉED CHICKEN IN A LEMON BUTTER  
AND WHITE WINE SAUCE*

*SERVED WITH PASTA*

DESSERT

CRÈME BRULÉ, APPLE STRUDEL, CHOCOLATE MOUSSE

39.99 PER PERSON PLUS SALES TAX AND GRATUITY

