



NEW YEAR'S EVE BUFFET

December 31, 2019

ANTIPASTO

Artisan Breads And Wood Fired Flatbreads
Assorted House Butters, Infused Olive Oils, Aged Vinegars
Classic Hummus And Marinated Vegetables
Local Farm Cheeses And Preserves
Hand Sliced Smoked And Cured Meats
Marinated Olives And Mustards

SOUP

Cauliflower Bisque, Golden Raisin Relish
Black Eyed Pea And Aged Ham

RAW BAR & SEAFOOD

Chilled Jumbo Shrimp With Cocktail Sauce
Cold Water Oysters On The Half Shell, Champagne Mignonette
Chilled Crab Legs, Drawn Butter

ENTREES

Borolo Braised Short Ribs With Charred Cipollini Onions
Paella, Shrimp Stock, Crawfish, Spanish Chorizo
Brick Chicken, Fennel Pesto, Braised Italian Greens
Grilled Swordfish, Preserved Florida Citrus Relish

BAMBINO BUFFET

Macaroni And Cheese
Chicken Tenders And French Fries With Assorted Sauces
Daily Flatbread

MARKET GREENS

Classic Caesar Salad, Garlic Croutons, Grana Padano
Villa Caprese
Roasted Red Beet, Frisee, Stone Ground
Mustard Vinaigrette, Almonds, Goat Cheese
Warm Spinach Salad, Whipped Feta Dressing,
Shaved Heirloom Vegetables
Vegan Cous-Cous Salad, Garden Pesto

CHEF ENCOUNTER

Shrimp And Grits
House Fettuccini
Classic Penne
Butternut Squash Ravioli
Marinara, Alfredo, Garden Pesto

HAND CARVED

Prime Rib, Au Jus, Horseradish
Roasted Leg Of Lamb, Mint Apple Chutney
Roasted Ham, Beer Mustard Glaze

SIDE DISHES

Charred Roasted Broccoli And Cauliflower,
Olive Oil Breadcrumbs
Roasted Fingerling Potatoes, Garlic Herb Oil

DESSERT

Our Pastry Shop Will Be Preparing A Wonderful
Selection Of Holiday Desserts

\$50* PER ADULT, \$25* PER CHILD (AGES 4-12)

ADD UNLIMITED HOUSE WINE AND CHAMPAGNE \$25 (MUST BE 21+)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gaylord Palms Resort & Convention Center | 6000 W Osceola Pkwy, Kissimmee, FL 34746 | 407-586-0000
*Tax and 18% service charge will be added to all parties. All menus subject to change without notice.