



NEW YEAR'S EVE DINNER

NEW YEAR'S EVE DINNER BUFFET

5 PM – 10 PM



COLD BAR

SHRIMP COCKTAIL
SMOKED SALMON
MUSSELS
OYSTERS
SPICY CRAB ROLLS
CALIFORNIA ROLLS

STARTERS

PIGS IN BLANKETS
CHICKEN DUMPLINGS
RISOTTO BALLS
HUMMUS
CRUDITE
CAESAR SALAD
SEASONAL SALAD
PASTA SALAD
BUTTERNUT SQUASH SOUP

CHEESE & CHARCUTERIE

ASSORTED HARD & SOFT CHEESES
Brie | Truffle | Goat | Jarlsberg | Manchego

DRIED MEATS
Soppressata | Bresola | Prosciutto

MAIN COURSE

Salmon | Roast Beef | Pesto Ravioli | Mac & Cheese | Roasted Vegetables | Red Bliss Potatoes

DESSERT

ASSORTED SELECTION
Fresh Fruit, Chocolate Dipped Strawberries, Chocolate Brownies, Fresh Cookies, Cake

ASSORTED CHEESECAKES
Cappuccino, Vanilla, Chocolate Chip, Lemon Raspberry, Amaretto Almond

ADULTS \$90 USD | CHILDREN UNDER 12 \$45 USD

RESERVATIONS & WRISTBANDS REQUIRED. LIMITED SPACE.
Email Anna.Gavioli@marriott.com or Call (212)-380-5011



THE GREAT GATSBY THEMED NYE PARTY 9PM – 3AM

THEMED ATTIRE IS WELCOME AND ENCOURAGED, BUT NOT REQUIRED.
LIVE DJ MUSIC ALL NIGHT

OPEN BAR (9PM – 1AM) | +\$70
Includes House Wine, Beer, Mixed Drinks

ONE BOTTLE (ADVANCED PURCHASE ONLY) | +\$35
House Champagne, House Red, OR, House White Wine

ONE BOTTLE (ADVANCED PURCHASE ONLY) | +\$300
Greygoose, Titos, Patron, Hennessy, OR, Jack Daniels