



THE RITZ-CARLTON
TURKS & CAICOS

NEW YEAR'S EVE DINNER 'NIGHT OF FORTUNE' SOIRÉE

LOCATION: THE RITZ-CARLTON BALLROOM & EVENT LAWN

TIME: 6:00 P.M. - 10:00 P.M.

CEVICHE BAR

RED SNAPPER CEVICHE,
Lime, Onions, Cilantro, Peppajoy Hot Sauce

TUNA TIRADITO

Aji Amarillo, Eel Sauce, Mango

CONCH CEVICHE

Cilantro Vinaigrette, Tomato, Fennel

FRESH SEAFOOD

LEMON POACHED SHRIMP WITH COCKTAIL SAUCE

FRESH SHUCKED OYSTERS WITH RED WINE MIGNONETTE

LUMP CRAB SALAD, SAFFRON AIOLI

BOWFIN CAVIAR WITH TRADITIONAL CONDIMENTS

FRESH SAUTÉED MUSSELS IN WHITE WINE AND GARLIC (LIVE STATION)

SUSHI STATION

SELECTION OF OUR FINEST SUSHI FROM NOORI LOUNGE

SALADS

RED SKIN POTATOES

Chopped Egg, Celery, Scallions, Country Mustard Aioli

BEET & GOAT CHEESE SALAD

Chioggia Beets, Goat Cheese, Toasted Walnuts, Arugula, Balsamic Reduction, Olive Oil

SPINACH SALAD

Apple Compote, Cranberry, Blue Cheese, Honey Maple Vinaigrette

INSALATA CAPRESE

Fresh Mozzarella Pearls, Cherry Tomatoes, Basil, Balsamic Glaze, Fresh Cracked Black Pepper

CHEESES & COLD CUTS

VARIETY OF IMPORTED CHEESES & COLD CUTS, ROASTED PEPPERS, OLIVES, OLIVE TAPENADE,
PICKLED VEGGIES, HUMMUS, BABAGANUSH, DIPS, BREADS, CROSTINI

SOUP

POTATO TRUFFLE SOUP

Crispy Bacon, Parmesan Cheese

PASTA STATION

PENNE PASTA

Roasted Tomatoes, Basil, Garlic

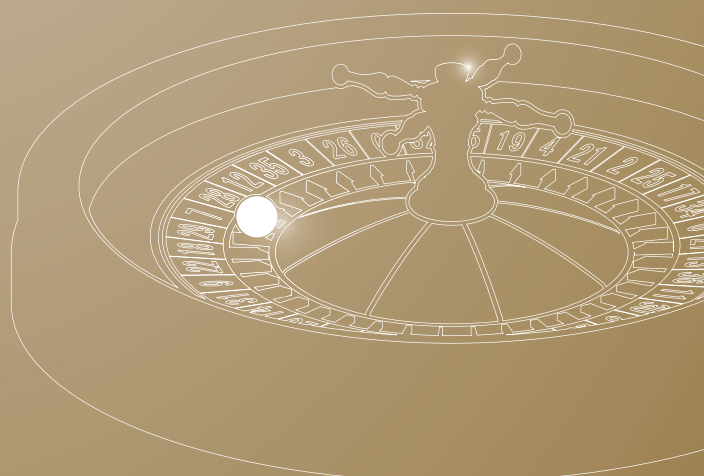
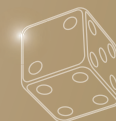
FUSILLI PASTA, SPINACH

Artichokes, Shrimps, Pesto Cream Sauce

BAKED LASAGNA

Ground Beef, Ricotta

GARLIC BREAD WITH SHREDDED PARMESAN CHEESE





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CARVING STATION

BRAISED LAMB LEG
Mint Chimichurri

ROASTED BEEF TENDERLOIN
Mushroom Sauce

ENTRÉE

SLOW BRAISED SHORT RIBS, SUNDRIED TOMATOES, MERLOT JUS

GRILLED MAHI MAHI, LIME BEURRE BLANC

SEARED SALMON, WHOLE MUSTARD, BUTTER, CHIVES

LEMON HERB CHICKEN THIGHS

CARIBBEAN RICE

ROASTED GARLIC YUKON GOLD POTATOES

HONEY ROASTED CARROTS AND PARSNIP

RITZ-KIDS SECTION

MACARONI AND CHEESE

CHICKEN TENDER

FRENCH FRIES

FRUIT PLATE

DESSERT DISPLAY

TROPICAL FRUITS ENTREMET

Mango Parfait with Passion Fruit Gelée

CHAMPAGNE YULE-LOG

White Chocolate Mousse and Champagne

GREEN GRAPES – VANILLA CUSTARD

Grapes Compote

RUM FRUIT CAKE

Fruit Cake with Rum

BLACK FOREST BUCHE NOEL

\$199 PER PERSON

INCLUDES NON-ALCOHOLIC BEVERAGES

CHILDREN (AGES 5-12): \$55

CHILDREN UNDER 5 YEARS: COMPLIMENTARY

Pricing is excluding 10% service charge and 12% tax.

