

GRACE BAY CLUB

GRACE BAY RESORTS

New Year's Eve

Grand Gala Buffet

DECEMBER 31, 2023

ICE BAR

Blue Point Oysters, Jumbo Shrimp, Local Lobster, Stone Crab Claws, Prince Edward Mussels, Middle Neck Clams, Sea Scallop Crudo, Cold Mustard Sauce, Cocktail Sauce, Sauce Mignonette

SUSHI STATION

California Roll, Mango Togorashi Roll, Spicy Tuna Roll, Cucumber Roll

NIGIRI AND TEMAKI

Truffled Atlantic Salmon, Unagi, Tomago

SALADS

White Asparagus Peach, Soft Egg, Proscuitto, Apricot, Purple Potato Crunch
Smoked Duck Breast, Pumpnickel Bread Crunch, Plum Chutney
Black Quinoa with Yellow Beets, Arugula and Goat Cheese
Farro, Green Apple, Dried Blueberry, Pomegranate, Fennel, Roasted Almond, Mint
Fresh Tomato And Burrata, Basil Emulsion
Vegetable Crudities, Roasted Cauliflower Hummus, Spicy Tomato Dip,
Dill Cashew Dip, Cranberries, Spring Vegetables
Citrus Pomelo, Shaved Toasted Coconut, Asian Greens, Ginger Emulsion
Chilled Rice Noodles Salad — Ginger, Sake, Tomatoes, Mushrooms, Chilled Tomato Dressing
Romaine Hearts, Sundried Tomato, Olives, Capers, Foccacia Croutons

SELECTION OF ARTISANAL CHEESES

Truffle Brie, Aged Gouda, Stilton, Bleu D'auvergne
Piave Vecchio - 18 Mth. Aged Manchego
Fig Preserve, Champagne Grapes, Crackers

COLD MEATS

Parma Ham, Bresaola, Fennel Salami, Guanciale,
Lardo Colonata, Mortadella
Kalamata Olives, Cerignola Olives,
Castelvertrano, Picholine
Plum Mostarda, Fennel Relish

LIVE FROM THE GRILL

Caicos Lobster Tail — Charred Lemon
Banana Leaf Wrapped Local Snapper
Chili Lime Marinade

YAKITORI STATION

Mishima Ranch Wagyu, Chicken Tsukune, Lamb
Chop, King Trumpet

INDIAN & TANDOOR OVEN

Tandoori Chicken Tikka, Pomegranate Relish
Tandoori Jumbo Prawns
Tandoori Roasted Cauliflower
Naan
Calcutta Style Lamb Biryani
Dal Makhni

TACO STATION

Beef Barbacoa Taco — Charred Tomatillo
Salsa, Salsa Piquante, Red Onion, Queso

DIM SUM STATION

Shrimp Suimai, Chicken Momo,
Chili Soy, Sesame Chutney

BBQ SUCKLING PIG

Pineapple BBQ Sauce

STRIFRY STATION

Bokchoy, Sweet Potato, Sweet Peppers, Bamboo
Shoots, Palm Hearts, Tofu, Sprouts, Snow Peas,
Shitake, Carrots, Onions
Shrimp, Chicken, Tofu
Chili Oyster Basil, Blackbean, Schezewan, Ginger
Soy, Sweet And Sour

ITALIAN STATION

Assorted Pizza (Margarita + Pepperoni),
Garlic Bread
Truffle Macaroni & Cheese

DESSERT

ASSORTED TARTS

Baileys Chocolate Caramel Tarts
Cranberry Meringue Tarts
Spiced Custard Tartlets
Rhubarb Raspberry Tartlets

ASSORTED CHOUX

Dark Chocolate Choux
Redvelvet Strawberry Éclair
Pandan Toasted Coconut Choux
Yuzu Éclair

ASSORTED CRÈME BRULES

Vanilla Rose
Passion Fruit
Honey Pistachio
Strawberry

ASSORTED OPERA

Blue Berry Blue Matcha Opera
Strawberry Red Wine Opera
Green Tea Raspberry Opera
Banana Coconut Opera

ASSORTED VERRINES

Almond Mousse With Peach And White Chocolate
Chocolate Cheesecake With Hazelnuts & Cocoa Nibs
Set White Chocolate Custard With Berries
Bananas Fosters

ASSORTMENT OF MINI CAKES

Pistachio Lime
Hazelnut Mango
Caribe Cashew Gateaux
Lavender Grape

KIDS DELIGHT

Smores By The Fire

HOT DESSERT

Warm Caicos Banana Crumble

DESSERT LIVE STATIONS

GLOBAL DOUGHNUTS

A station encompassing global doughnuts from around the world. Live fried churros toppings and flavors from these countries as well

ICE CREAM STALL

Showcasing Traditional And Unique Flavors And Techniques

ASIAN FRUIT STALL

That sense of being at a cambodian fruit vendor getting your desired selection of fruits from all over the world. Exotic sliced fruits served as is or with spiced sugars or chili sugar syrup

COTTON CANDY & POPCORN

Infused sugars as candy floss specialty popcorn and this stall can be situated close to the smores section keeping the dessert stalls situated close to the fire pit and in an are where they are close together

\$235 Per Person \$50 Per Child under 12