



NEW YEARS EVE 4 - COURSE FONDUE

..... S A L A D S

Classic Caesar

Fresh romaine lettuce, Mona's homemade dressing, croutons & shredded parmesan cheese

Garden Salad

Fresh romaine and mixed greens, apricot & mango vinaigrette, red peppers, carrots, mushrooms, & onions

Spinach Salad

Spinach tossed with red wine vinaigrette dressing topped with dried cranberries walnuts and bleu cheese

..... C H E E S E F O N D U E

Old World

Swiss cheese in a white wine base

New World

Sharp cheddar in a savory beer base

South of the Border

New World base with strawberry salsa

Brie

Brie cheese in Old World base topped with sliced almonds (+\$4/person)

Greek Isle

Old World base with bleu cheese topped with feta cheese, pine nuts & kalamata olives (+\$4/person)

Fontina

Fontina cheese in an egg and cream base (+\$4/person)

..... E N T R E E P L A T T E R S

Traditional

Flatiron filet, teriyaki marinated filet, breast of chicken, tiger shrimp, Atlantic salmon & bratwurst (\$50/person)

Holiday

Breast of turkey, pork tenderloin, flatiron file, scallops, breast of chicken, tiger shrimp (\$50/person)

Vegetarian

Asparagus, artichoke hearts, portobello mushrooms, tofu, & assorted garden vegetables (\$60/person)

Seafood

Rockport lobster tail, tiger shrimp, Atlantic salmon, yellow fin tuna, sea scallops (\$60/person)

Wild Game

Colorado rainbow trout, elk, buffalo filet, buffalo bratwurst, breast of duck (\$60/person)

..... D E S S E R T

Milk, dark, or white chocolate served with an assortment of baked cakes, pretzels, marshmallows & fresh fruits

Specialty Fondues Holiday Peppermint, Flaming Turtle, Cookies & Cream, Peanut Butter, Almond Joy, Decadent Delight, Salted Caramel (+\$3/person) **Add a flavored liqueur** Bailey's Irish Creme, Amaretto, Frangelico, Kahlua, Chambord, Grand Marnier, hazelnut, french vanilla, caramel, or raspberry (+\$1/person)

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