

# New Year's Eve Celebration

DECEMBER 31, 2024 | 7:00 PM - 11:00 PM | ATLANTIC BALLROOM \$76 MEMBERS | \$95 GUESTS | \$45 CHILDREN (AGES 4-12)

Tax and gratuity not included in price above.

#### SOUP & SALAD STATION

Hammock Beach Garden Salad

Arcadian Blend of Greens, Baby Romaine,
Heirloom Tomatoes, Cucumbers, Red Onions,
Candied Pecans, Raisins, Garlic Croutons,
Applewood Smoked Bacon, Almonds, Dried Cranberries,
Shredded Cheeses, Assorted Dressings

New Years Soup with Smoked Ham, Black Eyed Peas, Greens

Soft Rolls & Sweet Whipped Butter

Tangy Potato Salad

Cranberry Quinoa Pearl Pasta Salad with Heart of Palm and Currant Tomatoes

Roasted Spring Vegetable Salad with Cranberries and Toasted Almonds

# CHEESE & CHARCUTERIE BOARD

Domestic & Imported Cheeses
Assorted Dried and Cured Meats
Dried Fruits, Chutneys and Jams
Artisan Breads, Crostini & Crackers
Fresh Oils & Spreads

#### FRESH SEAFOOD BOAT

Shrimp Cocktail, Oysters on the Half Shell, Crab Claws

Smoked Salmon & Trout Display, Marinated Green-lipped Mussels, Grilled Octopus Salad Ceviché, Traditional Accompaniments

#### ACTION STATION

Herb Roasted New York Strip Loin with Cabernet Reduction Rosemary & Garlic Roasted Turkey Breast with Traditional Pan Gravy

#### STIR FRY STATION

Beef Noodle Stir Fry Vegetable Fried Rice

### ENTRÉES

Seared Queen Snapper topped with Crispy Cashews,
Lemon Zest, Fresh Herb
Pork Scaloppine with Maitake Mushroom and
Mustard Demi-Glace
Bone-in Chicken with Pancetta Demi-Glace

e-in Chicken with Pancetta Demi-Glace Mélange of Baby Vegetables Penne Vegetable Bolognese

#### SWEETS

Chef Selection of Assorted Holiday-Inspired Sweets
Fresh Fruit Extravaganza, Key Lime Pie, Chocolate Cake,
Red Velvet Cake, House-made Cupcakes, Cheesecakes,
Brownies & Blondies, Petit Fours,
New Year's Eve Cookies

## CHILDREN'S ENTREÉS

Chicken Tenders

Baked Chicken Drumettes

Macaroni & Cheese

Peas & Carrots

Battered French Fries



Seating times will be at 7:00pm and 9:00pm. Enjoy live entertainment and dancing. Firework show will be held on the Champions Event Lawn at midnight.

Tax and gratuity not included. Reservations required. To make reservations, please call 386.246.5676 or email christine.losagio@hammockbeach.com by December 27th, 2024. Reservation lines will be open from 9:00am – 5:00pm, Monday – Friday.