

THE
CROWN
ROOM

NEW YEAR'S EVE BALL
2026

\$325 PER PERSON

inclusive of gratuity and 3 alcoholic beverages

CHEF ATTENDED SAVORY STATIONS

TARTARE STATION

Beef | Tuna | Salmon

SERVED ON EITHER:

Crostini | Lettuce Wrap | Cucumber Cups

CARVING STATION

Certified Angus Striploin

Roasted Turkey Roulade with Truffle and Herbs

Parker House Rolls | Cranberry Sauce

Chimichurri | Steak Sauce

HOT APPETIZER STATION

Baked Brie Bites | Vegetable Spring Rolls | Truffle Arancini | Fried Chicken Oysters

SEAFOOD ICE DISPLAY

Shrimp Cocktail | Snow Crab Claws | Peruvian Scallops | Murder Point Oysters

Horseradish, Cocktail Sauce, & Ponzu Mignonette

SUSHI STATION

Salmon, Tuna, and Shrimp Nigiri | Maki Rolls: California Roll, Spicy Tuna Roll, Avocado Crunch Roll

CHARCUTERIE STATION

Assorted Artisan Cheeses & Charcuterie | Vegetarian Market Stand Crudité

SLIDER STATION

Fried Chicken | Wagyu Burger | Akaushi Wagyu Kolache | Mini Wagyu Dogs with Caviar

CHEF ATTENDED SWEET STATIONS

Cinnamon Churro

Ice Cream Sundaes with
Vanilla, Chocolate, & Strawberry
Ice Cream

Cotton Candy Twirling

Toppings: Rainbow Sprinkles, Chocolate Sauce, Maraschino Cherries, Whipped Cream, Vanilla Caramel Sauce,
Oreo Crumble, Shredded Coconut, Toasted Hazelnuts

DESSERT STATION

Mini Key Lime Pie | Chocolate Cream Puffs | Strawberry Champagne Push Pops | Turtle Creek Peanut Butter Bar
Brulé Cheesecake w/ Strawberries | Mini Caramel Popcorn | Cannoli's (Chocolate, Pistachio, Limoncello)