



# Landmark

Annual



## New Year's Eve Gala

2009



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## Included In Package

6 Hour Party  
Premium Open Bar  
Cocktail Hour 8:00-9:30 pm  
Dinner 9:30-2:00 am  
Premier Entertainment DJ  
Live Video Presentation from Times Square NY  
Party Favors  
Champagne at Midnight  
\$125.00 Per Person  
Tax & Gratuities Included  
Full Payment Due at Time of Reservation  
For Reservations Call 201.438.3939

\*All Ticket Sales Are Final and Non-Refundable \*



# Cocktail Hour Menu

## Seafood Station

Shrimp, Scallops & Mussels in a Spicy Plum Tomato Sauce

## Oriental Grill

Shrimp Combined with Onions, Broccoli, Baby Corn, Peapods and Mushrooms  
Seasoned and Tossed in a Wok with Hunan Sauce Served with Fried Rice

## Pasta Station

Cheese Filled Tortellini Served with a Rich Alfredo Sauce  
Rotini Pasta in a Delicate Vodka Sauce  
Both Accompanied with Focaccia Breads, Green Peas and Sun Dried Tomatoes

## Luganica Sausage Station

Hot & Sweet Italian Luganica Sausage in Olive Oil, Garlic and Broccoli Di Rabe

## Turkey Carving

Roasted Breast of Young Turkey Served With a  
Home Made Cranberry & Apple Sauces

## Roast of Pork

Roast of Boneless Pork Loin Served With a Delicate Red Wine Sauce

## Corned Beef

Glazed Corned Beef Served With Mustard and Pickles

## Cold Display

Fresh Seasonal Melons  
International Cheese Display of Imported and Domestic Cheeses  
Caprese Salad of Fresh Mozzarella and Tomatoes  
Tabouleh Salad of Tender Bulgar Wheat Prepared with Olive Oil, Celery and Mint  
Tomatoes and Cucumbers Tossed in Olive Oil and Dill  
Seafood Salad of Marinated Squid and Shrimp  
Assortment of Grilled Vegetables with Balsamic Vinegar

## Hot Dishes Served in Silver Chafers

Sesame Chicken with Oriental Vegetables  
Eggplant Rollatini Stuffed with Ricotta Cheese  
Coated Calamari Rings with Spicy Marinara Sauce





## Dinner Menu

### First Course/Salad Combination

Grilled Vegetable Strudel Served on a Bed  
Of Wild Greens With a Light Olive Oil & Balsamic  
Vinegar Reduction Dressing

### Entrée

Fillet Mignon and Grilled Stuffed Shrimp  
Bouquetiere of Vegetables  
Roasted Pink Potato

Champagne Toast at Midnight

### Dessert

Viennese Table  
After Dinner Cordials  
International Coffees

