



Appetizers

Assorted canapés
Oysters on the half shell
Whole pacific salmon display
Steamed crab legs
Boiled shrimp cocktail
Rock crab claws
Antipasto display
Roasted vegetable display

Salads

Spring mix
Chopped romaine
Grape tomatoes
Red onions
Cucumbers
Carrots
Broccoli
Cheese
Croutons
Italian dressing
Ranch dressing
Champagne vinaigrette
Raspberry balsamic vinaigrette

Entrees

Carved prime rib with Au jus and horse-radish
Carved turkey breast
Roasted pork loin with calvados sauce and roasted fingerling potatoes
Seared chicken breast with saffron cream sauce and pistachio rice pilaf
Mussel linguini in white wine sauce
LIVE STATION
Mixed vegetable medley
Green bean amandine
Rolls and butter

Desserts

Baileys bread pudding with toasted almonds and espresso chocolate sauce
Raspberry glazed champagne poached pear stuffed with sabayon cream
Vanilla bean creme brûlée
Assorted mini cheesecakes

Colbert's

NEW YEAR'S EVE BUFFET

CALL 785-776-6475 ext.2

**for reservations or email
michelle@colberthills.com**

**Cost is \$75pp and includes
food, non-alcoholic beverages,
glass of champagne, and
party favors.**



**Happy
New
Year!**

