



## New Year’s Eve Buffet

Thursday, December 31, 2026

6 pm – 10 pm

\$120<sup>++</sup> Adults | \$35<sup>++</sup> Children under 12\*



### ARTISAN BREAD DISPLAY

Italian Pesto & Cheese Rolls, Multigrain Seed Rolls, Onion & Cheese Focaccia, Truffle Brioche, Soft Butter Rolls, Garlic Knots, Pretzel Rolls, Grissini Sticks, Lavash

### SOUPS

**Lobster Bisque** | Cognac, Old Bay, Oyster Crackers

**Roasted Cauliflower** | Crispy Leeks

### SALAD BAR

Torn Romaine Lettuce, Mix Greens, Spinach, Corn Kernels, Pickled Shimeji, Shredded Carrots, Cucumbers, Cauliflower, Roasted Bell Peppers, Extra Virgin Olive Oil, Balsamic Vinegar, Caesar Dressing, Croutons, Parmesan, Candied Bacon, Heirloom Tomatoes, Pickled Red Onions, Chickpeas, Craisins, Avocado, Red & Golden Beets, Feta Cheese, Broccoli Florets

### SALADS

**Winter Truffle** | Baby Gem, Quail Egg, Pecorino, Shaved Black Truffle, Parmesan Vinaigrette

**Beet & Goat** | Pickled Beets, Orange Supremes, Goat Cheese, Pistachios, Arugula, Saba

**Charred Broccolini** | Toasted Pine Nuts, Whipped Ricotta, Chili Oil, Meyer Lemon Vinaigrette

**Watermelon** | Pickled Red Onion, Feta Mousse, Kale, Mint Vinaigrette

### CHEESE & CURED MEATS

Floral Goat Log, Apricot Cottage Cheese, Cambozola, Muenster, Pistachio Lemon Stracciatella, Brebicet, Truffle Sheep Cheese, Capicola, Soppressata, Cured Salami, Duck Prosciutto, Assorted Jams & Compotes, Marcona Almonds, Dried Fruits, Crackers

### DIP STATION

**Smoked Trout & Lump Crab Dips** | Lavosh, Pita Crisps, Naan, French Baguette, Vegetable Crudités

### CHILLED SEAFOOD

**Poached Key West Shrimp, Selection of East & West Coast Oysters, Mussels, Snow Crab Claws** | Tabasco, Horseradish & Cocktail Sauces, Lemon Wedges

### CHEF CURATED STATIONS

**Lobster Risotto** | Parmesan, Chives, Lemon Zest, Gremolata

**Prime Rib** | Herb Crusted, Au Jus, Horseradish Cream

**Beef Wellington** | Bone Marrow Demi

### HOT BUFFET

**Marbled Potatoes** | Garlic, Extra Virgin Olive Oil

**Heirloom Carrots** | Maple Butter, Rosemary

**Grilled Broccolini** | Shallots, Parmesan

**Truffle Mac & Cheese** | Panko, Chives

**Chicken Francaise** | Lemon Butter Sauce, Italian Parsley

**Black Grouper** | Mango Papaya Salsa, Coconut Cream

### CHILDREN’S BUFFET

Chicken Tenders, French Fries, Mac & Cheese, Steamed Broccoli, Yogurt Smoothies, Sliced Tropical Fruits

### DESSERTS

#### INDIVIDUAL

Pistachio Profiterole, Dulcey Chocolate Caramel Pearl, Strawberry Inspiration Chocolate Pearl, Black Forest, Caramelia Chocolate Mousse Cake, Strawberry Petal Tartlets, Madagascar Vanilla Bean Cheesecake

#### GLASSES

White Chocolate & Apricot Verrine, Gingerbread Tiramisu, Chestnut Mont Blanc, Blueberry Vanilla Panna Cotta, Citrus Verrine

#### LARGE CAKES

**Strawberry Charlotte** | Vanilla Panna Cotta, Strawberry Gel

**Raspberry Lime Opera** | Almond Biscuit, Raspberry Confit, Crèmeux, Lime Mousse

**Ardèche Blanche** | Almond Cream, Waina Chocolate Mousse, Chestnut

**Jivara Milk Chocolate** | Banana Caramel, Chocolate Biscuit

#### HOT

Peach & Vanilla Cobbler, Sticky Date Pudding with Toffee Sauce, Candies, Pralines, Macarons

#### KID’S DESSERTS

Assorted Gourmet Cookies, Brownies, Blondies, Rice Krispies Treats, Chocolate Cupcakes, Vanilla Cupcakes

### Reservations & Walk-ins Welcome

*Exclusive to Registered Guests & Golf Members Only*

Please contact [MRKFLholidayreservations@marriott.com](mailto:MRKFLholidayreservations@marriott.com) for dining reservations.

For groups of eight or more, a credit card is required. Cancellations are subject to a 50% charge of the full bill.

Full Bar Available | Dress Code: Business Casual

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please share any dietary restrictions with your server prior to ordering.