

A Special New Year's Eve Celebration



Weddings & Events

HALEY MANSION

est. 1904

5 Course Dinner & Live Music With The Cartells

Champagne Toast at Midnight!

WELCOME PLATTER

Cheese, Fruit, Nuts, Jams,
Crackers & Artisan Breads

SOUP

Sherry Lobster Bisque
Tuscan Kale & White Bean

SALAD

Merlot Poached Pear, Red Onion,
Crumbled Gorgonzola Cheese,
Toasted Pistachios, Over Mesclun
Greens With Balsamic Vinaigrette

Fresh Raspberries, Goat Cheese,
Macadamia Nuts, Over Baby Arugula
With Champagne Vinaigrette

APPETIZERS

Baked Brie Cheese, Puff Pastry,
Toasted Almonds, Honey Cider
Cinnamon Glaze

Portobello Stack Layered With
Eggplant, Vine Ripened Tomato,
Vidalia Onion, Fresh Mozzarella
Cheese, Roasted Red Pepper Coulis
& Balsamic Reduction

ENTREES

Pepper Crusted Grilled Choice Cut Angus
New York Strip, Creamy Wild Mushroom &
Truffle Cognac Sauce, Herb Roasted Fingerling
Potatoes & Asparagus

Slow Braised Garlic Port Wine Short Ribs,
Crispy Fried Shallots, Over Creamy Herbed
Polenta & Broccoli Rabe

Pan Seared Halibut Piccata, Charred Lemon
Butter Sauce, Capers, Boursin Cheese
Mashed Potatoes, Sauteed Swiss Chard

Roasted Maple Leaf Farms Duck Breast,
Pomegranate Chutney, Served With
Cauliflower Puree & Thyme Glazed Baby
Carrots

DESSERTS

New York Style Cheesecake With
Blackberry Compote

Flourless Chocolate Torte With Fresh
Blueberries & White Chocolate
Hazelnut Drizzle

Caramel Sea Salt And Pistachio Gelatos,
Topped With Warm Bourbon And Brown
Sugar Toffee Sauce

RESERVATIONS 860.536.8140