

CHEF TARA M. JONES

NEW YEAR'S EVE EVENT MENU

Pittsburgh | December 31, 2026

CANAPÉS

- Beluga Caviar Blini • Clams Casino • Smoked Butter Bean Torchon • Lobster Beignets
- Petite Beef Wellingtons • Escargots en Croûte • Smoked Salmon Roulades • Crab Louis Spoons
- Shaved Virginia Ham (Surryano)-Wrapped Figs

SOUPS

- Corn Bisque • French Onion Gratinée • Vichyssoise • Cream of Asparagus • Consommé Royale • She-Crab Soup
- Wild Mushroom Velouté • Chilled Cucumber-Dill

SALADS

- Caesar • Wedge with Roquefort • Salade Niçoise • Bibb Lettuce with Sherry Vinaigrette • Lobster Citronette
- Endive with Roasted Golden Beets • Spinach with Warm Bacon Dressing • Watercress with Grapefruit • Hearts of Palm

SEAFOOD

- Lobster Thermidor • Dover Sole Meunière • Coquilles Saint-Jacques • Salmon en Croûte • Shrimp Creole • Bouillabaisse
- Trout Amandine • Halibut with Champagne Cream

POULTRY & GAME

- Duck à l'Orange • Chicken Cordon Bleu • Coq au Vin • Roasted Cornish Game Hen • Quail with Brie & Truffle • Chicken Kiev • Turkey Roulade • Duck Confit

BEEF, VEAL & LAMB

- Beef Wellington • Châteaubriand for Two • Rack of Lamb Persillé • Veal Oscar • Steak Diane • Prime Rib au Jus
- Mississippi Braised Short Ribs • Lamb Chops with Mint Relish • Beef Bourguignon

SIDES

- Pommes Anna • Duchess Potatoes • Asparagus Hollandaise • Creamed Spinach • Gratin Dauphinois
- Green Beans with Toasted Pecans • Wild Rice Pilaf • Glazed Carrots Vichy • Roasted Brussels Sprouts with Shallots

CHEESE & PALATE CLEANERS

- Brie en Croûte • Asher Blue & Port-Poached Pears • Aged Gruyère with Bourbon-Glazed Peaches
- Camembert & Fig Jam • Stilton & Champagne Grapes • Gingered Honeydew Slices • Lemon Posset • Orange Posset
- Chilled Strawberry Soup

DESSERTS

- Crêpes Suzette • Baked Alaska • Cherries Jubilee • Bananas Foster • Pastel de Nata (House Signature)
- Chocolate Soufflé • Pear Tart • Pecan Pie • Strawberries Romanoff • Profiteroles

Elite delivery catering • No setup required

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