

TABERNASH, CO.

HECK'S

TAVERN

NEW YEARS *Menu*

Cold Station

Assorted Chilled Seafood and Sushi

*Chilled Shrimp, Snow Crab Claws, Green Lip Mussels
Assorted Sushi*

Smoked Salmon

*Red Onion, Crème Fraîche, Chives, Egg Whites & Yolks
Capers, Cucumbers, Tomato Salmon Caviar, Bagel Chips*

Charcuterie Board

*Assorted Cheeses, Charcuterie, Pickles Vegetables, Olives
Dried Fruits, Dips*

Assorted Mini Cold Sliders

*Crab Salad, Chicken Salad, Roast Beef
Hummus & Chickpea*

Salads

Classic Caesar Salad

Romaine Hearts, Parmesan Cheese, Sourdough Croutons

Winter Green Salad

*Pomegranate Seeds, Red Onion, Dried Cranberries
Shaved Radish*

Kale Citrus Salad

Winter Citrus, Candied Pecans, Shaved Pecorino Cheese

Spinach Salad

Eggs, Bacon Lardons, Pickled Eggs

Hot Mains

Roasted Tile Fish

Caper, Lemon, Red Onion Relish

Smothered Chicken Thighs

Preserved Lemon

Braised Short Ribs

Pearl Onions, Mushrooms

Vegetable Lasagna

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Hot Sides

Garlic Butter Green Beans

Butternut Squash Casserole

Creamed Spinach

Yorkshire Pudding

Buttermilk Yukon Gold Whipped Potato

Carving Station

Roasted Prime Rib

Boneless Leg of Lamb

Berkshire Kurobuta Ham

Assorted Sauces

*Horseradish Cream, Rosemary & Grain Mustard Jus
Mint Jelly, Colorado Mushroom Gravy*

Kid's Buffet

Fresh Fruit Cups

Carrots, Celery & Peanut Butter

Mac n' Cheese

Pigs in a Blanket

Cheese Quesadillas

Fried Chicken Tenders

With Tater Tots

Hamburgers & Cheeseburgers

With Tater Tots

Cookies & Cupcakes

Desserts

Chocolate Grande Marnier Raspberry Tarts

Strawberry Cheesecake Bites

Vanilla Cake Pops

\$85 Per Person

\$25 for Kids under 12

Drinks not included.

Chef de Cuisine - Maggie Ruff

v - Vegetarian | VG - Vegan | GF - Gluten-Free |

Most Dishes Can Be Altered to Accommodate Allergies

** These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*