NEW YEARS EVE

Monday, December 31st
Buffet 8:00 p.m. - 10:00 p.m. • The Base Lodge
Party & Music by DJ Adam Skuba • 8:00 p.m. - 1:00 a.m.

Soup and salad station - An awesome array of our homemade shrimp bisque, Italian wedding soup, house salad, Caesar salad, fresh fruit and of course, our famous Crudite display.

Saute scampi station - Sauteed large white tiger shrimp, ocean fresh sea scallops, and chicken breast in our own unique Garlic Butter sauce.

Pecan crusted salmon with scallion buerre blanc

Steak wellington - Accented with a roasted shallot-merlot demi glace.

Vegetable station - Sambuca scented baby carrots, and baby green beans with roasted peppers.

Pasta station - Minature cheese ravioli with our zesty Marinara sauce, homemade meat tortellini with Vodka Cream sauce.

Starch station - Roasted fingerling potatoes with white truffle oil, and miniature stuffed baked potatoes.

Carving station - Carved to the order: succulent oven roasted prime rib of beef and pork tenderloin served with beef Au Jus, and Horseradish sauce.

Bread station - An array of assorted Artisian breads, served with creamy butter.

Pastry station - Display of homemade confections, savories, and pastries, tonight's feature is assorted swiss style chocolate truffles. A viennese table extravaganza!

Full beverage service

Continental breakfast service served at midnight

$149.95 per COUPLE ++

For reservations, payment, or any questions, call the Activity Center: 570-384-1350. (Make checks payable to E.R.C.A.)

Don't wait too long, as availability will be limited!
Dress Code enforced - sports jackets are required for the men

To add a room at the Lodge for an additional charge, call for details!

EAGLE ROCK
• RESORT •
BLUE MOUNTAINS, PA