

# THE BROADMOOR

## New Year's Eve Buffet

### SUSHI/SASHIMI STATION

Hawaiian Ono • Ahi Tuna • Ora King Salmon

### ROLLS

**Shrimp Tempura**  
Mango, Sriracha

**Futomaki**  
Spinach, Mushroom, Daikon

**Spicy Tuna Roll**  
Avocado, Tobiko

Traditional condiments to include Ponzu Sauce, Katsu Sauce, Soy Sauce, Sriracha, Wasabi, Pickled Ginger

### SPANISH PAELLA STATION GF/DF

Roasted Chicken, Shrimp, Smoked Chorizo  
Squid, Mussels, Tomato Sofrito, Bomba Rice and Saffron

### THE RAMEN SHOP DF

**Pork Ramen**  
House Noodles, Slow Cooked Corner Post Pork Shoulder, Soft Egg

**Mushroom Ramen**  
House Noodles, Wild Mushrooms, Baby Bok Choy, Jalapeno Oil

### HANDMADE ITALIAN PASTA

**Fusilli Puttanesca DF**  
Anchovies, Garlic, Black Olives, Tomatoes, Capers

**Canestri Bolognese**  
Eagles Nest Ranch Meat Sauce, Country Noodle

### THE CARIBBEAN GRILL

**Wood Grilled, Hand Carved Jerk Chicken GF/DF**  
Spicy Jerk BBQ Sauce

**Rock Shrimp GF/DF**  
Sweet Potatoes, Chickpeas & Coconut Curry Sauce

**Slow Cooked Rice & Beans GF/DF**

**Crispy Plantains GF/DF**  
Pineapple Jalapeno Relish

### DESSERT BUFFET

Chocolate Sacher, Strawberry Champagne Verrine, Bourbon Vanilla Crème Brulee  
Passion Fruit Milk Chocolate Verrine, Carrot Cake Cupcakes, Lemon Ginger Cupcakes  
Blueberry Vanilla Tarts, Assorted Chocolates & Petit Fours