Sample Buffet Menu \$50.00 per person

TROPICAL FRESH FRUIT DISPLAY

A colorful display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY

Fresh cut garden vegetables arranged around Chef's signature dip

IMPORTED & DOMESTIC CHEESE DISPLAY

A variety of imported and domestic cheeses with assorted crackers

ENTREES - select (2)

TOP SIRLOIN ROAST BEEF

Slow roasted and hand carved served with port au jus and horseradish cream

CHICKEN MARSALA

Sautéed chicken breast smothered in a mushroom marsala wine sauce

CLASSIC BEEF LASAGNA

Hardy lasagna with lean ground beef, five cheeses and Italian sauce

SEAFOOD ALFREDO

Fettuccine pasta tossed with shrimp, scallops and crabmeat in a delicious creamy classic alfredo sauce

SALAD - select (1)

served with freshly baked breads and rolls and butter

FRESH GARDEN SALAD

Fresh garden mix tossed with cucumbers, grape tomatoes, and peppers served with a selection of two dressings

CLASSIC CAESAR SALAD

Crispy romaine hearts tossed with our Caesar dressing, grated parmesan cheese and topped with herb crouton

FETTUCCINE A LA VODKA

Fettuccine pasta tossed with baby spinach in a pink vodka sauce

GRILLED PACIFIC SALMON FILLET

Grilled salmon topped with a BBQ glaze

SUPREME TROPICAL GRILLED CHICKEN

Grilled chicken breast topped with toasted coconut and served with a tangy cilantro mango/papaya salsa

MUSTARD CRUSTED MAHI MAHI

Pan seared filet with fresh herbs and stone mustard rub in a lemon buerre-blanc sauce

SIDES - select (2)

Green beans almondine
Rice pilaf
Home-style mashed potatoes
Cheddar mashed potatoes
Steamed seasonal vegetables
White basmati rice



Sample Sit Down Plated Dinner

\$60.00 per person 1 entrée \$67.00 per person 2 entrée

DISPLAYED

Imported and Domestic Cheeses with Fresh Tropical Fruits & Berries
Served with Flatbreads and Crisps

PASSED BUTLER STYLE (Select four)

Egg Rolls, Soy Chili Vinegar
Spanakopita
Brie Cheese & Raspberry in Puff Pastry
Mini Franks in a Blanket
Coconut Crusted Chicken Tenders,
Sweet Thai Chili Sauce

Crab Cakes, Key Lime Mustard Sauce

Caprese Poppers, Mozzarella Cheese, Cherry Tomato and Basil with Balsamic

Drizzle

Chimichurri Beef Skewers

Smoked Salmon Mousse on Cucumber Asparagus Wrapped in Prosciutto,

Balsamic Glaze

PRE-SET SALAD (Select one)

Caesar Salad – Crisp Leaves of Romaine with Jumbo Croutons and Pecorino Cheese
Tossed Garden Salad – Greens tossed with Tomatoes, Cucumbers, Onions and Vinaigrette
Baby Field Greens – Tossed with Walnuts, Blue Cheese, Raspberry Vinaigrette
Spinach Salad – Bacon, Mushrooms, Egg, Balsamic Vinaigrette

ENTREES

Prime Rib of Beef

Served with Wild Mushroom Demi-Glace and Whipped Horseradish Sauce Herb Crusted Wild Salmon

Served with White Wine Beurre Blanc

Chicken Marsala

Sautéed in a Marsala Wine Sauce with an

Array of Mushrooms
Chicken Française

Sautéed in Butter, White Wine, Lemon

Stuffed Pork Loin

Apricot Stuffing with Apple Jack Daniels

Glaze

French Cut Chicken Breast

Garlic & Herbs

Jumbo Shrimp Skewers

Citrus Beurre Blanc

Fresh Florida Mahi Mahi

Herb Crusted with Tarragon & Basil, Lemon Beurre Blanc Or Lightly Blackened

with a Tropical Mango Salsa

ACCOMPANIMENTS (Select two)

Roasted Brussel Sprouts or Green Beans with Red Peppers Parsley Baby Red Potatoes Freshly Baked Rolls & Butter

DESSERT DISPLAY

Miniature Dessert Cups to include Key Lime Pie,
Chocolate Mousse, Strawberry
Shortcake, Chocolate Torte,
Chocolate Dipped Strawberries and Fresh Fruit Display
COFFEE AND TEA

