



Banquet Menu

Cold Hors d'Oeuvres *(priced per dozen)*

Rosettes of Roasted Beef Tenderloin with Horseradish Cream
\$32

Belgian Endive with Gorgonzola, Walnuts and Grapes
\$24

Tropical Fresh Fruit Kebabs
\$22

Spicy Shrimp, Citrus, Bell Pepper and Black Bean on a Tortilla
\$28

Asparagus and Prosciutto Wraps
\$26

House Cured Citrus Vodka and Dill Salmon Rosette with Cream Cheese and Capers
\$26

Lobster Sausage with Saffron Mousse and Japanese Tobiko Caviar
\$32

Tea-Smoked Duck and Mandarin Orange Cream
\$28

Key Lime Scented Scallop in Cucumber Cup with Cilantro Salsa
\$28

Crawfish Tails and Wild Mushroom with Creole Cream in Phyllo Cup
\$28

Assortment of Sushi Rolls
\$24

Tropical Jerked Marinated Grilled Chicken and Mango Chutney in a Pastry Cup
\$26

Shrimp and Mango Summer Roll
\$26

Hot Hors d'Oeuvres *(priced per dozen)*

Petit Beef Wellingtons
\$36

Raspberry and Brie in Puff Pastry
\$28

Chicken Cordon Bleu
\$26

Crab Cake with Caper Aioli
\$30

Bacon Wrapped Scallops
\$32

Florentine Stuffed Mushroom
\$26

Chicken Satay
\$26

Cozy Shrimp Roll
\$28

Spanakopita
\$24

Eggplant Parmesan Purses
\$26

Shrimp and Tasso Ham Triangle
\$28

Clams Casino
\$28

Chinese BBQ Ribs
\$28

Appetizers

Prosciutto and Melon

Thinly sliced Parma ham with fresh cantaloupe and honeydew melon
\$6

Tropical Shrimp Cocktail

Delicately poached Gulf shrimp with a tangy citrus cocktail sauce
\$14

Crab Cakes

Sweetly spiced Maryland blue crab cakes with a Caribbean aioli
\$10

Antipasto Plate

A selection of imported meats, cheeses and pickles
\$9

Tortellini

Cheese filled with leeks in a sun-dried tomato cream
\$8

Seared Scallops

Seared scallop with smoked Gouda Polenta and key lime beurre blanc
\$10

Soups

Chicken Consomme

With cheese tortellini and julienne vegetable garnish

\$5

Tuscan Minestrone

Garden vegetables and white beans in a tomato broth

\$5

Leek and Potato

Savory leeks and potatoes in a creamy stock

\$5

Wild Mushroom and Sherry Wine

A flavorful collection of Shiitaki, Portobello, Crimini, and Oyster mushrooms. In a creamy sherry wine sauce

\$5

Shrimp Bisque

\$5

Salads

Caesar Salad

Crisp Romaine, Reggiano cheese, croutons and creamy dressing
\$6

Mixed Green Salad

Muscling mix of baby greens garnished with tomato and cucumber served with a choice of house made dressings
\$6

Boston Bibb and Watercress

Garnished with gorgonzola cheese and a walnut vinaigrette
\$6

Watermelon and Red Onion

Sweet and cool, slightly spiced with watercress and a light sherry vinaigrette
\$5

Spinach and Mandarin Orange

Tender baby Spinach, red bell pepper, cucumber and mandarin orange segments with a Citrus dressing
\$6

Pear and Toasted Pecans

Mesclun mix with pear, toasted Pecan, feta cheese and Mango vinaigrette
\$6

Portabella Salad with Bay Shrimp

Romaine, roasted red bell pepper, smoked bacon and Herb Vinaigrette
\$7

Dungeness Crab Salad

Micro green, citrus sections, red onion and Cointreau Vinaigrette
\$7

Main Courses

Filet Mignon

Grilled beef tenderloin 8oz. Or 10oz.

Served with vegetables and starch of your choice and:

1) a Gorgonzola Port wine butter and rich demi-glace

Or

2) a Wild mushroom demi-glace

\$32 or \$35

New York Strip Steak

Grilled striploin 10oz. Or 12oz.

Served with vegetables and starch of your choice and:

1) a wild mushroom demi-glace

2) Sautéed onions and peppers

Or

3) Tabasco fried onion rings

\$30 or \$33

Surf and Turf

Grilled medallions of beef tenderloin with sautéed shrimp scampi

served with vegetables and starch of your choice and a brandy green peppercorn sauce

\$32

Fresh Florida Grouper

Pan seared with a citrus crust and a lemon thyme beurre blanc

\$28

Grilled Swordfish

Grilled 8oz. Swordfish with coconut milk curry beurre blanc and pineapple salsa

\$26

Supreme of Chicken

Stuffed with Prosciutto and Swiss cheese topped with a supreme sauce

\$24

Main Courses (Continued)

Roast Rack of Pork

Stuffed with sun-dried cranberries, apples and sausage with an apple calvados sauce
\$29

Land and Sea

Filet Mignon accompanied by a Canadian lobster tail with a lobster butter essence and a Pinot Noir shallot demi-glace
\$38

Australian Lamb Rack

Roast rack of lamb with a fresh mint and balsamic reduction
\$36

Chilean Sea Bass

Seared Mirin glazed sea bass with an Asian bean, lime and ginger beurre blanc
\$30

All Main Courses are served with your choice of vegetable, starch and dinner rolls and butter.

Vegetables and Starches

Vegetables

Baby carrots (with green top)

Haricot Verts

Green pea soufflé

Tomato Provencal

Seasonal Vegetable Medley

Starches

Garlic Mashed Potato

Herb Roasted Red Bliss

Horseradish Smashed Redskin Potato

Baked Potato

Bleu Cheese Dauphinoise

Harvest Wild Rice Blend (wild, brown, basmati)

Quinoa Rice Blend (quinoa, basmati, brown)

Receptions

The Carving Block

To be hand carved by a uniformed chef

Tenderloin of Beef

*With horse radish sauce, selected mustards, au jus and fresh rolls
(serves 18 people \$290)*

Whole Roasted Prime Rib of Beef

*With creamy horse radish sauce, selected mustards, au jus and fresh rolls
(serves 35 people \$420)*

Steamship Round of Beef

*Accompanied by maple mustard, horse radish sauce, fresh herb Mayonnaise
(serves 100 \$800)*

Caribbean Spiced Pork Loin

*With a mango chutney, au jus and fresh rolls
(serves 25 people \$200)*

Leg of Lamb

*Garlic and Oregano crusted with mint jelly, au jus and fresh rolls
(serves 25 people \$275)*

Pasta Station

To be hand prepared by a uniformed chef.

Mushrooms, peppers, onions, artichokes, sun-dried tomato, garlic, chicken, shrimp, sausage

Tossed with pasta in your choice of sauce

Spaghetti, Linguine, Angel Hair, Fettuccine, Penne, Bow Tie

(choose any 2)

Marinara, Alfredo, Pesto, White Clam, Rose Sauces

(choose any 2)

\$14 per person

Ice Carvings

Individually priced starting at \$250

Buffet Receptions

Shellfish Bar

*Fresh shucked oysters
Chilled gulf shrimp
Mussels on the half shell
Cocktail crab claws
(30 people \$550)*

Fresh Florida Stone Crab Claws in season

October 15 - May 15

Shrimp Pyramid

*With cocktail sauce
(30 people –100 pc \$300)*

Decorated Poached Atlantic Salmon

*With classical garnish and toast points
(50 people \$220)*

Antipasto Platter

*A selection of imported meats, cheeses and pickled vegetables
(30 people \$180)*

Fruit Tray

*A selection of fresh melons, berries and pineapple and other exotics in season
(30 people \$120)*

Crudites and Dip

*Fresh, crisp vegetables with ranch dipping sauce
(30 people \$90)*

Dinner Buffets

#1

Salad Bar

Mixed greens, tomato wedges, cucumber, carrot, and a selection of dressings

Entrees

(choice of 2)

Chicken Piccata

Chicken breast with a lemon Piccata sauce

Grilled Salmon

Grilled Atlantic salmon on a bed of spinach

Penne Primavera

Penne pasta with mixed vegetables tossed in marinara

Beef Stroganoff

Beef tips with fettuccine in demi-glace cream sauce

Bronzed Grouper

Lightly spiced grouper with a cool citrus sauce

Pork Schnitzel

Breaded pork cutlet with a caper and white wine sauce

Chicken Dijon

Seared chicken breast with a grainy Dijon mustard cream sauce

Sides (choice of 2)

Steamed Seasonal Vegetables or Asparagus

Roasted Garlic Mashed Potato or Herb Roasted Red Skin Potato

Desserts

Cookies and assorted Petite pastries

\$30 per person

Dinner Buffet (Continued)

#2

Salad Bar

(choice of 2)

Mixed greens, tomato wedges, cucumber, carrot, and a selection of dressings

Caesar Salad

Spinach and Mandarin Salad

Broccoli and Cashew Salad

Vine ripe tomato and fresh mozzarella

Mediterranean cous cous

Pasta Salad

Grilled Vegetable Salad

Entrees

(choice of 3)

Sautéed Chicken Breast

With Artichoke hearts, sun-dried tomatoes and olives

Grilled Salmon

Grilled Atlantic with a roasted red bell pepper cream

Penne Pomodoro Primavera

Penne pasta with mixed vegetables tossed in pomodoro sauce

Bronzed Grouper

Lightly spiced grouper with a cool citrus beurre blanc

Stuffed Pork Loin

Multi grain stuffed loin of pork with apples and Dried cranberry

Beef Tenderloin

Beef Tenderloin tips in a mushroom and port wine sauce

Sides

(choice of 2)

Steamed seasonal vegetables or asparagus

Roasted Garlic mashed potato or Herb roasted red skin potato

Desserts

Cookies, assorted petite pastries, pies and cakes

\$36 per person

Dinner Buffet (Continued)

#3

Antipasto Display

Fruit and Cheese Platter

Salad Bar

(choice of 2)

Mixed greens, tomato wedges, cucumber, carrot, and a selection of dressings

Caesar Salad

Spinach and mandarin salad

Broccoli and cashew salad

Vine ripe tomato and fresh mozzarella

Red onion and fennel slaw

Mediterranean cous cous

Pasta Salad

Grilled vegetable salad

Entrees

(choice of 2)

Chicken Marsala

Chicken breast with Marsala wine sauce

Grilled Salmon

Grilled Atlantic salmon with a lemon caper sauce on a bed of spinach

Island Grouper

Fresh grouper with a tropical fruit salsa

Beef Tenderloin

Medallions of beef tenderloin in a mushroom and port wine sauce

Pesto Tortellini Prima Vera

Cheese tortellini with grilled vegetables tossed in fresh basil pesto

Dinner Buffet (continue)

The Carving Block

*To be hand carved by a uniformed chef
(choose one)*

Roasted Prime Rib of Beef

With creamy horseradish sauce, selected mustards, au jus and fresh rolls

Or

Caribbean Spiced Porkloin

With a mango chutney, au jus and fresh rolls

Or

Leg of Lamb

Garlic and Oregano crusted with mint jelly, au jus and fresh rolls

Sides

(choice of 2)

Seasonal Steamed Vegetables

Roasted Garlic Whipped Potato

Jasmine Rice

Herb Roasted Red Bliss Potato

Desserts

Assorted Petite Pastries, Pies and Home made Cookies

\$42 per person

Desserts

Dutch Apple Cheesecake

New York style cheese cake with an apple crumb topping
\$6

Chocolate Caramel Truffle Tart

Rich caramel and chocolate Ganache in a sweet tart shell
\$7

Fresh Fruit Tart

Fresh fruits and pastry cream in a sweet tart shell
\$6

White Chocolate Raspberry Mousse Cake

White cake layered with raspberry and white chocolate mousse frosting
\$6

Pecan Pie

Plump pecans with a hint of Jack Daniels Bourbon in a sweet pie shell
\$6

Any type of dessert can be made upon request.

*****All prices are subject to 7.5% sales tax and 20% gratuity.*****

We will be happy to customize any menu to fit you specific needs.