



BUFFET DINNER

Italian Buffet

Chef Attended Carving Station

Herb Roasted Beef Strip Sirloin
Mushroom Pan Gravy & Creamy Horseradish Sauce

Roast Local Water Fish Fillet
(Grouper, Snapper, Salmon)
Rubbed with Fresh Herbs & Olive Oil

Composed Salads

Local Beef Steak Tomatoes
Fresh Mozzarella, Fresh Basil Pesto, Balsamic Glaze

Poached Jumbo Asparagus
Roasted Garlic & Chopped Eggs

Roasted Red Beets
Crumbled Goat Cheese, Toasted Pecans, Sherry Vinaigrette

Roasted Wild Mushrooms
Tarragon Vinaigrette

Italian Garden Bar
Assorted Greens, Vegetables, Cheeses & Dressings

Hot Buffet

Italian Lemon Chicken with White Wine Sauce

Italian Beef & Veal Meatballs Marinara

Baked Sole Sicilian, Artichoke, Sundried Tomato

Braised Veal and Mushroom Cream Sauce

Burrata Ravioli Bruschetta

Broccolini & Garlic Sauce

Desserts

Mini Cannoli, Almond Cookies, Tiramisu
Fresh Berries & Whipped Cream



Asian Buffet

Chef Attended Stir-Fry Station

Ginger Marinated Chicken, Beef & Shrimp
Asian Style Julienne Vegetables
Coconut Green Curry, Thai Peanut, Sweet Sesame

Assorted Sushi Rolls

California, Ahi Tuna, Salmon Rolls
Wasabi, Soy & Pickled Ginger

Bamboo Wok Dim Sum

Edamame & Lemon Grass Pot Stickers
Pork & Shrimp Sui Mei
Mini Pork Steam Buns
Soy, Wasabi & Sweet Chili Dipping Sauces

Orient Composed Salads

Sesame Seared Tuna, Spicy Thai Peanut Slaw
Ginger Spiced Carrot Salad
Mung Beans, Scallions & Sesame Teriyaki
Roasted Cauliflower White Miso Vinaigrette
Asian Inspired Garden Bar
Vegetables, Nuts & Seeds & Dressings

Hot Buffet

Stir Fried Beef & Broccoli, toasted Sesame Seeds
Sweet & Sour Chicken, Pineapple, Sweet Peppers & Scallions
Tempura Shrimp, Sweet Chili Dipping Sauce
Asian Pork Spareribs, Hoisin BBQ Sauce
Thai Peanut Vegetable Stir Fry
Pork Fried Rice

Desserts

Wild Berry Beignet, Petite Lemon Cakes, Fortune Cookies
Fresh Pineapple, Watermelon & Berries



American Regional BBQ

Chef Attended Texas BBQ Carving Station

Slow Smoked Beef Brisket

Smoky Onion BBQ Sauce

Texas Style St Louis Ribs

Dry Rubbed & BBQ Mopped

Hot Buffet

Slow Braised Pork Shoulder, Onions & Mojo

Baked Armadillo Eggs

Jalapenos Stuffed with Italian Sausage Wrapped with Bacon

Western Style Pork Belly & Beans

Grilled Mexican Street Corn

Red Peppers & Cotija Cheese

Chef Attended Florida Roasted Fish Station

Whole Roasted Seasonal Fish Fillet

Laced with Fresh Lemon, Cilantro & caramelized Shallot Butter

Hot Buffet

BBQ Gulf Coast Oysters

Bacon, Cheddar & Scallion Butter Crumbs

Grilled Jerk Spiced Shrimp

Lemon Butter & Cilantro

Roasted Brussel Sprouts

Boiled Sea Salted Red Potatoes

Chef Attended Louisiana Bayou BBQ

Cajun Style Seafood Paella

Swordfish, Shrimp, Clams, Sausage

Blackened Red Fish Fillet

Traditional Creole Sauce

Louisiana Style Roasted Chicken Wings

Rubbed with Cajun Spices

The Fixings

Watermelon & Pickled Red Onions

Heirloom Tomatoes, Smashed Potato Salad

Poppyseed Slaw, Deviled Eggs, Grilled Vegetables

Tossed Gourmet Greens

Desserts

Assorted Berries in Jell-O

Baked Fruit Pies, Cookie Squares, Fresh Fruits