

For Fifty (50) Guests

\$100.00 Labor Fee for under Fifty (50) Guests

Chilled Selections

select three

\$3.00 per person for each additional selection

Salad Bar Style

mixed greens, romaine & iceberg lettuce, tomatoes, cucumbers, onions, carrots, red peppers, ripe & queen olives, broccoli, raisins, sunflower seeds, almonds, raisins, croutons, mushrooms, chick peas, feta cheese Crumbles, balsamic vinaigrette, pomegranate cranberry vinaigrette, honey mustard & fat-free ranch dressings

Quinoa Salad

craisins, pimentos, parsley, roasted red pepper dressing

Waldorf Chicken Salad

diced chicken, granny smith apples, celery, walnuts, honey dressed with lite mayonnaise

Tuna Salad

albacore tuna, celery, herbs & spices, dressed with lite mayonnaise

Salmon Salad

Egg Salad

Caesar Salad

hearts of romaine lettuce, anchovies, croutons, parmesan cheese, caesar dressing

Tomato & Avocado Salad

Grilled Vegetables

marinated yellow & red peppers, mushrooms, eggplant, zucchini, yellow squash, hummus

Caprese Salad

fresh buffalo mozzarella yellow & red tomatoes, bermuda onions, roasted peppers, ripe olives, balsamic drizzle

Country Cole Slaw and Potato Salad

Gluten Free Vegetable Pasta Salad

Tuscan Chicken Salad

grilled chicken, roasted tomatoes, pine nuts, olives, pimentos, basil vinaigrette

Tabbouleh Salad

wheat rice, diced tomatoes, cucumbers, scallions, mint, parsley, lemon dressing

Couscous Salad

golden raisins, sliced almonds, parsley, pimentos, italian dressing

Whole Hard Boiled Eggs

Crispy Calamari Salad

Caribbean Shrimp Salad

Japanese Crabmeat Salad

Conch Salad

Marinated Artichoke and Hearts of Palm Salad

Antipasto **(additional \$5.00++ per person)**

genoa salami, parma prosciutto, ham capicola, imported provolone cheese, ripe & queen olives, marinated artichoke hearts, roasted peppers, pepperoncini, giardiniera, buffalo mozzarella, tomatoes, home baked garlic twists, italian bread, flat breads & bread sticks

Hot Selections

from silver chafing dishes

Vegetables

select one

\$2.00++ per person for each additional selection

Grilled Seasonal Vegetables

Corn on the Cob

Broccolini with Garlic

Asian Vegetable Spring Rolls

Molasses Baked Beans

Honey Glazed Baby Carrots

Summer Ratatouille

Spinach Soufflé

Sautéed Sugar Snap Peas

Green Beans Almandine

Grilled Zucchini & Squash

Roasted Asparagus

Patty Pan Squash

Roasted Cauliflower

Roasted Maple Glazed Brussels Sprouts

Starch

select one

\$2.00++ per person for each additional selection

Wok Vegetable Fried Rice

Seasoned Gaucho Fries

Sliced Sweet Potatoes

Roasted Vegetable Orzo

Truffle Parmesan Potato Bake

Wild Rice Soufflé

Asiago Risotto

Mediterranean Cous Cous

Herb Roasted Fingerling Potatoes

Garlic Smashed Potatoes

Ricotta & Spinach Raviolis

pamsan cream

Linguine & Clams

garlic, white wine

Penne A La Vodka

Pasta Primavera

Fettucine Alfredo

Pear & Cheese Purse

asiago cream sauce

Poultry

select one

\$4.00++ per person for each additional selection

Chicken Potstickers

teriyaki plum, ginger soy & hoisin sauce

BBQ Chicken

Turkey Chili

tortilla chips, cheddar cheese, scallions, red onions, sour cream

Breaded Chicken Parmesan

Lemon Garlic Chicken

french chicken breast, basil, garlic, and capers

Balsamic Glazed Chicken

roasted tomatoes, red onion compote

Mediterranean Chicken

boneless breast of chicken stuffed with artichokes,

kalmata olives, mushrooms, spinach, fresh oregano, feta cheese, tomato beurre blanc

Garlic and Truffle Chicken

french breast of chicken, truffle pan gravy

Caribbean Dry Rubbed Chicken Breast

mango salsa

Chicken Stir-fry

Fish

select one

\$5.00++ per person for each additional selection

Grilled Salmon

lemon beurre blanc

Miso Glazed Salmon

edamame puree

Ginger Soy Glazed Salmon

Herb Crusted Salmon

tomato olive fondue

Fish & Chips

Meat

select one

\$6.00++ per person for each additional selection

BBQ Baby Back Ribs

Sautéed Veal Marsala

Sliced Pineapple & Soy Marinated Skirt Steak

Beef & Broccoli

Sliced Sirloin Madira

Sliced Beef Tenderloin

Pulled Pork Sliders

Short Ribs

Shell Seafood

select one

\$7.00++ per person for each additional selection

Mini Maryland Crab Cakes

dijonaise cream

Bang Bang Shrimp

sweet chili-mayo

Coconut Shrimp

island rice, coconut buerre blanc

Calamari Fritti

spicy cocktail sauce, lemon wedges

Conch Fritters

spiced rum cocktail sauce

Herbed Beer Steamed Littleneck Clams

warm home baked gourmet rolls and butter on each table

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Chef Attended Stations

A Chef Fee of \$125.00 per chef will be applied to all Chef Attended Stations

select (1) one station

Pasta

(1 Chef Required per 100 Guests)

from silver chafing dishes

select three

Penne Pasta <i>marinara</i>	Jumbo Lump Crab
Spinach Fettucine <i>alfredo</i>	Agnolotti <i>chive butter with lemon</i>
Lobster Ravioli <i>veronique</i>	Pear & Cheese Purses <i>asiago cream sauce</i>
Ricotta & Spinach Ravioli <i>parmesan cream</i>	Rigatoni Bolognese

additional station \$20.00++ per person

Barbecue

(No Chef Required)

from silver chafing dishes

select three

Hamburgers, Veggie Burgers, Nathan's Famous
Hot Dogs
*diced onions, sliced pickles, american cheese, spicy
mustard, ketchup, BBQ sauce, bleu cheese*

additional station \$20.00++ per person

Stir Fry

(1 Chef Required per 100 Guests)

from silver chafing dishes

Sweet & Sour Chicken, Beef & Broccoli,
Wok Fried Vegetables
*chinese, napa & red cabbage, bok choy, yellow & green pep-
pers, bamboo shoots, baby corn, bean sprouts,
straw mushrooms, carrots, ginger, sesame seeds,
peanuts, cashews*

served with cantonese style fried rice, steamed white rice &
vegetable spring rolls from silver chafing dishes

additional station \$20.00++ per person

Flat Breads

(1 Chef Required per 100 Guests)

select three

Cheese
Hawaiian
Veggie
White
Margherita
Pepperoni, Meatball & Sausage

additional station \$20.00++ per person

Dessert Table

Pastry Chef's Selection of

Mini Cakes
Mini Tarts
Mini Pastries
Assorted Continental Cookies
Fresh Diced Tropical Fruits, Melons, & Berries
strawberry yogurt
Gluten Free & Dietetic Desserts

Ice Cream & Frozen Yogurt

select one

Vanilla Bean & Chocolate Ice Cream
Frozen Vanilla & Chocolate Yogurt
*all selections include chopped nuts, candy sprinkles,
crumbled oreos, reese's pieces, M&M's, hot fudge,
chocolate & strawberry sauce, caramel syrup,
maraschino cherries, whipped cream*

Beverage Service

*freshly brewed regular & decaffeinated coffees,
assorted tea company herbal teas, iced tea, lemonade*

\$70.00 ++ per person

All prices are subject to 20% Service Charge and 7% Florida State Sales Tax

8/23/19