

BUFFET DINNER MENU

Buffet pricing and selections based on 50 guest minimum.

Iced Tea, Coffee, Iced Water, and tabled Bread service included.

Salads

One selection is made from the following, with Dressings presented separately.

Salads are presented so that Guests may build items as desired.

Traditional Caesar

Romaine Hearts, Asiago Cheese, Croutons,
Julienne Prosciutto, Caper Anchovy Dressing

Sandpiper

Mixed Field Greens, Artichoke Hearts,
Tomatoes, Red Onions, Kalamata & Green Olives,
Crumbled Feta, Oregano Vinaigrette

Harvest

Field Greens, Mandarin Oranges,
Crumbled Gorgonzola, Sundried Cranberries,
Candied Walnuts, Raspberry Vinaigrette

Tuscan

Mixed Greens, Prosciutto, Smoked Provolone, Kalamata Olives,
Roasted Red Peppers, Chianti Herb Vinaigrette

BLT

Iceberg Lettuce, Tomatoes, Crumbled Bacon,
Croutons, Buttermilk Chive Dressing

Spinach

Fresh Spinach, Roasted Red Peppers,
Toasted Pine Nuts, Red Onion, Goat Cheese,
Balsamic Bacon Vinaigrette

Caprese

Sliced Red & Yellow Tomatoes,
Fresh Mozzarella, Basil, Extra Virgin Olive Oil,
Pine Nuts, Balsamic Ink

Entrée Selections

Two selections are made from the following.

Pricing includes selected Salad and three complimenting Sides.

\$45 Per Person

Tuscan Style Mahi Mahi

White Beans, Tomato, Garlic Cream

Curry Pork Chops

Tri Color Peppers, Onions, Green Curry

Linguini with White Clam Sauce

Baby Shrimp, Scallops, White Mire Poix

Chicken Brushetta

Baked Tomato, Buffalo Mozzarella, Basil

Chicken Breast Marsala

Shiitake Mushrooms, Shallots, Garlic Sauce

Samurai Salmon

Togarashi Seasoned Fish, Teriyaki Glaze, Scallions

Sesame Beef and Broccoli

Ginger-infused Hoisin Sauce,
Grilled Scallions

Seared Pork Loin

Apple Raisin Compote, Maple Pecan Sauce

Burgundy Beef Tips

Button Mushrooms, Cabernet Jus

Shrimp Etouffee

Cajun Andouille and Trinity Sauce

A Service Charge of 22% and Florida State Sales Tax of 7.5% will be applied to all Food & Beverage Prices.
Menu selections may be subject to comparable substitutions when absolutely warranted.



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Complimenting Sides

Three selections are made from the following to enhance your Entrée choices.
Additional selections may be made and priced accordingly if desired.

Herb Roasted Seasonal Vegetables	Creamy Cheddar Cheese Grits
Bacon Braised Green Beans	Mire Poix Wild Rice Medley
Stir Fried Vegetables	Herb Parmesan Risotto
Sautéed Yellow Squash and Zucchini	Brown Sugar Pecan Sweet Potato Purée
Vegetable Fried Rice	Havarti Cheese and Potato Casserole
Vegetable Baked Ziti	Loaded Red Skin Mashed Potatoes
Curried Cauliflower with Peppers and Onions	Crispy Salted Tostones
Smoked Gouda Macaroni and Cheese	Smoked Salt Cracked New Potato

Carved Entrée Additions

A Carving Chef at \$100 is required for each selection.

Pricing is in addition to your two Entrée buffet. Carved Items may be selected as your second Entrée, rather than a third Entrée addition, at appropriate increased pricing.

Roasted French Cut Turkey Breast

Cranberry Mayo, Dijon Mustard
\$9 per person

Whole Roasted NY Strip

Horseradish Whipped Cream,
Caramelized Onions
\$13 per person

Southwest Rubbed Pork Loin

Cilantro Lime Crema,
Roasted Tomato Salsa, Petite Tortillas
\$9 per person

Garlic Pepper Flank Steak

Balsamic Mushrooms, Chimichurri Sauce
\$12 per person

Herb Crusted Tenderloin of Beef

Horseradish Whipped Cream,
Sundried Tomato Aioli
\$14 per person

Smoked Sweet Ham

Dijonaise, Apple Cream
\$9 per person

Plated Alternates

Children's Meals

Available for guests 10 years and under,
includes a Fruit Cup in place of Salad and
a Child-appropriate Entrée
\$15 per Child

Vendor Meals

A Plated Hot Meal or To Go style Cold Meal
at Host's request and served according
to designated event time line
\$20 per Vendor

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