

PLATED DINNER SELECTIONS

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

Salads

One selection is made from the following, customarily served as your first course.

Traditional Caesar

Romaine Hearts, Asiago Cheese, Croutons,
Julienne Prosciutto, Capers 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

Greek Style Vegetable Salad

Marinated Tri-color Bell Peppers,
Onion, Olives, Tomato, Cucumber,
Herb Seasoning

Baby Arugula Salad

Sliced Button Mushroom, Crumbled Egg,
Roasted Red Pepper, Parmesan Cheese

Entrées

*One selection is made from the following, customarily served as your second course.
Price includes service of Salad Course selection above.*

Seafood

Sautéed Lump Crab Cake

Sundried Tomato Risotto, Spinach Silk,
Roasted Baby Heirloom Tomato, Lemon Butter

\$40 per person

Parmesan Crusted Mahi

Roasted Bell Pepper Cous Cous,
Vegetable Ratatouille, Chive Beurre Blanc

\$37 per person

Seared Salmon Fillet

Dill Potato Salad, Balsamic Cherry Tomatoes,
Buttered Beans, Sweet Mustard Sauce

\$38 per person

Blackened Mississippi Catfish

Andouille Cheddar Grits,
Bell Pepper & Haricot Vert Salad, Cajun Cream

\$35 per person

Seared Jumbo Scallops

Cracked New Potato, Cauliflower Puree,
Roasted Spaghetti Squash, Port Reduction

\$42 per person

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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Chicken and Pork

Herb Roasted Chicken Breast

Pappardelle Primavera,
Tomato Confit, Havarti Alfredo
\$34 per person

Macadamia Nut Pesto Chicken Breast

Sweet Potato Risotto,
Red Pepper & Cucumber Slaw,
Coconut Lime Sauce
\$35 per person

Chicken Breast Marsala

Roasted Garlic Mashed Potatoes,
Carrot Squash Medley,
Shiitake Mushroom Marsala Sauce
\$34 per person

Marinated Pork Chop

Andouille Braised Greens,
Lima Bean Succotash, Pepper Vinegar Essence
\$34 per person

Grilled Pork Loin

Sweet Onion Potato Cake, Cider Glazed
Green Beans, Red Pepper Romesco
\$34 per person

Pork Tenderloin Medallions

Pecan Sweet Potato Puree,
Mango Raisin Chutney, Green Beans,
Vanilla Port Reduction
\$38 per person

Beef

Beef Tenderloin

Bacon Risotto, Roasted Asparagus,
Local Honey Carrots, Green Peppercorn Sauce
\$47 per person

Char Grilled Ribeye Steak

Crispy Fingerling Potato, Buttered Beans,
Tobacco Onions, Chimichurri Sauce
\$46 per person

Sautéed Veal Medallions

Creamed Spinach Risotto,
Balsamic Onion and Tomato Slaw,
Lemon Caper Cream
\$48 per person

Asian Beef and Broccoli

Samurai Glazed Beef Tips,
Toasted Garlic Ginger Rice, Roasted Vegetables
\$44 per person

Lamb Meat Loaf

Wild Mushroom Whipped Potato,
Balsamic Roasted Brussel Sprouts,
Fresh Mint Demi-Glace
\$50 per person

Bronzed NY Strip

Smoked Gouda Au Gratin Potato,
Bacon Wrapped Asparagus,
Caramelized Shallot Gravy
\$49 per person



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Duets

Filet Mignon and Crab Stuffed Shrimp

Twice Baked Potato, Green Beans Almondine,
Red Wine Butter Sauce
\$56 per person

New Orleans Surf and Turf

Sautéed Lump Crab Cake,
Petit Filet Mignon, Jambalaya-style Rice,
Creole Mustard Cream Sauce
\$56 per person

Steak N' Lobster

Grilled 10oz NY Strip,
½ Butter Poached Lobster Tail,
Pesto Potato Puree, Zucchini Carrot Medley
\$62 per person

Chicken and Grouper Piccata

Herb Parmesan Risotto,
Prosciutto Wrapped Asparagus,
Cherry Tomatoes, Lemon Caper Sauce
\$52 per person

Cabernet Braised Beef Short Rib

Shrimp and Corn Risotto,
Vegetable Hash, Shallot Marsala Jus
\$54 per person

Classic Surf and Turf

Petit Filet Mignon, 4oz Maine Lobster Tail,
Roasted Shallot Mashed Potatoes,
Vegetable Bouquetierre
\$64 per person

Filet Mignon Oscar Style

Roasted Garlic Whipped Potato, Grilled Asparagus,
Blistered Grape Tomato, Lump Crab Hollandaise
\$56 per person

Steak and Scallops

Meuniere-style Sea Scallops, Filet Mignon,
Roasted Garlic Whipped Potatoes,
Bacon-wrapped Hericot Vert
\$58 per person

Vegetarian

Roasted Vegetable Risotto

Asparagus, Cauliflower, Caramelized Onions,
Garden Peas, Smoked Gruyere
\$29 per person

Vegetable Pad Thai

Marinated Tofu, Rice Noodles,
Bok Choy, Egg, Bean Sprouts, Tamarind Sauce
\$28 per person

Creamed Spinach Stuffed Portabello

Havarti Cheese Polenta, Caramelized Onion,
Charred Tomato Coulis
\$27 per person

Butternut Squash Ravioli

Bell Pepper and Arugula Salad, Carrot Silk,
Pecorino Cheese Sauce
\$28 per person

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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