

# Create Your Own Buffet \$49

50 Guest Minimum

## SALADS (Select Two)

### Classic Caesar Salad Bar

*Chopped Romaine Hearts, Parmesan Cheese, Garlic Herbed Croutons, Anchovies, Creamy Caesar Dressing*

### Chopped Baby Iceberg Salad Bar

*Chopped Applewood Smoked Bacon, Heirloom Jewel Tomatoes, Diced Cucumbers, Moody Blue Cheese Crumbles, Three House Made Dressings*

### Mediterranean Market Salad

*Artisan Baby Greens, Basil Marinated Olive Medley, Artichoke Hearts, Heirloom Jewel Tomatoes, Diced Cucumbers, Feta Crumbles, Three House Made Dressings*

### Baby Organic Spinach Salad Bar

*Chopped Applewood Smoked Bacon, Thinly Sliced Red Bermuda Onions, Boiled Chopped Egg, Heirloom Jewel Tomatoes, Three House Made Dressings*

## MAIN COURSE (Select Three)

### Lightly Blackened Redfish

*Crabmeat-Cucumber Gremolata*

### Sautéed chicken breast marsala

*Baby Bella Mushrooms, Shallots*

### Pan Roasted Atlantic Salmon

*Artichokes, Roasted Red Peppers, Lemon-Basil Beurre Blanc*

### Pan Seared Yellowtail Snapper

*Coconut Mango Relish, Curry Butter*

### Sautéed Shrimp Scampi

*Roasted Garlic, Basil, Tomato Confit Lemon-Champagne Butter*

### Caribbean Jerk Pork Tenderloin

*Flash Fried Plantains, Chili Vinaigrette*

### Chef Carved New York Strip

*Sautéed Crimini Mushrooms, Red Wine Demi*

## VEGETABLES (Select One)

**Asparagus & Organic Rainbow Bell Pepper Sauté**

**Sautéed Broccolini & Honey Glazed Carrots**

**Wok Seared Baby French Green Beans  
*Hazelnut Butter***

**Sautéed Baby Organic Brussels Sprouts  
*With Bacon & Apple***

**Baby Organic Rainbow Carrots  
*Honey Butter Glazed***

## STARCH (Select One)

**Parmesan Herb Roasted Red Bliss Potatoes**

**Harvest Quinoa-Rice Pilaf Blend  
*Sundried Cranberries & Almonds***

**Whipped Yukon Gold Potatoes  
*Hazelnut Butter***

## INCLUDED IN DINNER HOUR

**Oven Baked Artisan Dinner Rolls**

**Freshly Brewed Colombian Coffee  
*Regular or Decaffeinated***

**Iced Tea & Hot Tea Selections**

## DESSERTS

**Chef's Selection of Assorted  
Cakes, Pastries & Pies**

**\*\*No substitutions please\*\***





# Dinner Buffet

50 Guest Minimum

## The Savannah \$40

Oven Baked Artisan Dinner Rolls

**Chicken & Sausage Gumbo**

*Tasso Ham, File, Dirty Rice & Okra*

**Tossed & Caesar Salad Bar**

*Assorted Toppings & Dressings, Creamy Style Vegetable Slaw, Red Bliss Potato Salad*

**House Dipped Buttermilk Fried Chicken**

*Country Gravy on The Side*

**Slow Smoked BBQ Baby Back Ribs**

*House Made Bourbon BBQ Sauce*

**Slow Braised Beef Brisket**

*Pan Gravy, Stewed Vegetables*

**Country Style Green Beans**

*Applewood Smoked Bacon, Caramelized Onions*

**Whipped Sweet & Yukon Potatoes**

*Brown Sugar-Chive Butter*

### Desserts

*Chef's Selection of Assorted Cakes, Pastries, and Pies*

## The Mediterranean \$45

### SOUP & SALAD STATION

**Antipasto Salad Bar**

*Mixed Baby Artisan Greens, Artichokes, Roasted Peppers, Giardiniera Vegetables, Aged Provolone & Salami*

**The Strand's Caesar Salad Bar**

*Crisp Chopped Romaine Hearts with Cream Caesar Dressing, Parmesan-Herbed Croutons, Boiled Egg, Anchovy Filets, Hand Grated Reggiano Cheese*

**Hand Crafted Italian Wedding Soup**

*Chiffonade of Baby Spinach*

### HOT BUFFET STATION

**Sautéed Gulf Shrimp Scampi**

*Freshly Minced Garlic, Basil, Champagne Lemon Butter*

**Sautéed Chicken Breast Picatta**

*Lemon Butter, Capers*

**Veal Marsala**

*Cremini Mushrooms & Caramelized Onions*

**Char-Grilled Asparagus**

*Toasted Pine Nuts, Saffron Butter Drizzle*





**Chef Attended Pasta Station (Attendant Fee)**  
*Angel Hair, Penne Pasta, Marinara, Alfredo, Pesto, Diced Sausage, Peppers, Onions, Parmesan Cheese, San Marzano Tomatoes Mushrooms, Spinach, Peas, Sliced Mushrooms, Spinach, Peas, Sliced Meatballs, Crushed Red Peppers*

*Oven Baked Artisan Dinner Rolls*

*Parmesan Garlic Sticks*

**Freshly Brewed Columbian Coffee**  
*Regular or Decaffeinated*

*Iced Tea & Hot Tea Selections*

**Desserts**  
*Chef's Selection of Assorted Cakes, Pastries, and Pies*

### **THE SABAL \$46**

**SOUP & SALAD STATION**  
**The Strand wild Mushroom & Brie Soup**  
*Westminster Soda Crackers*

**Caesar Salad Buffet**  
*Chopped Crisp Romaine Hearts, Romano Cheese, Anchovies, Anchovy Filets, Garlic Croutons, House Caesar Salad Dressing*

**Rainbow Jewel Tomato & Cucumber Salad**  
*Fresh Basil Chiffonade, Bermuda Onion, Marinated Olives*

**HOT BUFFET STATION**  
**Pan Seared North Atlantic Salmon**  
*Tomato-Caper Beurre Blanc*

**Sautéed Chicken Breast Marsala**  
*Baby Portabella and Artichoke Ragout*

**Oven Roasted Dijon-Herb Kurobuta Loin of Pork**  
*Date & Mango Chutney, Rosemary Jus*

**Oven Roasted Parmesan Rainbow Fingerling Potatoes**  
*Herb Crusted with Truffle Butter*

**Basil Oil Char-Grilled Vegetables**  
*Bell Peppers, Asparagus, Squash, Baby Carrots*

*Oven Baked Artisan Dinner Rolls*

*Parmesan Garlic Sticks*

*Freshly Brewed Columbian Coffee*

*Iced Tea & Hot Tea Selections*

**Desserts**  
*Chef's Selection of Assorted Cakes, Pastries & Pies*



## *Sweet Finale*

**Kentucky Bourbon Pecan Pie \$8.00**  
*Chocolate-Caramel Drizzle, Fresh Berry Compote*

**Red Velvet Cheesecake \$8.00**  
*Brandied Strawberries, Minted Whipped Cream*

**Authentic Key Lime Pie \$8.00**  
*Key Lime Sauce, Brandied Berry Compote*

**Chocolate Toffee Mousse Cake \$8.50**  
*Kahlua Chocolate Sauce, Whipped Cream*

**Deep Dish Caramel Apple Granny Pie \$8.25**  
*Whipped Cream, Strawberry Fan, Chocolate Decorate*

**Reese's Chocolate Peanut Butter Mousse Cake \$8.50**  
*Whipped Cream, Caramel - Nut Glaze*

**Florida Lemon Bar \$8.00**  
*Whipped Cream, Candied Lemon, Blueberry Compote*

**Tahitian Vanilla Crème Brule \$8.00**  
*Fresh Berries, Whipped Cream*

**Snicker's bar Pie \$8.50**  
*Whipped Cream, Caramel Nut Topping*

**Individual Florida Mango-Guava Cheesecake \$8.00**  
*Whipped Cream, Mango, Kiwi Sauces*

**Chilled Limoncello Mousse Flute \$8.75**  
*Blueberry Compote, Biscotti Cookies*

**Endless Ice Cream Sundae Bar \$6.00**  
*Vanilla, Chocolate, Strawberry Ice Creams, Hot Fudge, Caramel Sauce, Whipped Cream, Assorted Candy & Nut Toppings*

**Mini Assorted Dessert Station \$7.00**  
*Vanilla, Chocolate, Strawberry Ice Creams, Hot Fudge, Caramel Sauce, Whipped Cream, Assorted Candy & Nut Toppings*



**CAKE ON OWN**