

Reception Displays

50 Guest Minimum

Charcuterie of Cured Meats & Antipasto \$12

Aged Prosciutto, Capicola, Soppressata, provolone Cheese, Buffalo Mozzarella, Marinated Asparagus with Parma Ham, Oven Roasted Tomatoes & Garlic, Glove Vasil Aged Balsamic Bruschetta, Roasted Artichokes with EVOO

Displays of Vegetable Crudités \$6

Grilled Pita Chips, Balsamic Vinaigrette, Hummus

Ocean Harvest Shrimp Bar \$3.50/Shrimp

Cold Water Shrimp, Accompanied by Cognac Cocktail Sauce, Grated Horseradish, Lemon Wedges

**Suggested Serving: Three Shrimp Per Person*

**Enhancements: Freshly Shucked Oysters, Clams, Fresh Lobster*

Epicurean Displays of Imported & Domestic Cheese \$7

Muscat Grapes & Seasonal Berries, Artisan Crackers

Cocktail Lamb Chop Griddle Station (Chef Attendant)

\$12

Rosemary, Garlic & Basil Marinated House Made Minted Pepper Jelly

Pasta Station (Chef Attendant) \$12

Choice of Two: Angel Hair, Penne or Cavatappi

Accompanied By: Shrimp, Chicken, Sausage, Broccoli, Peas, Onions, Mushrooms, Sundried Tomatoes, Artichokes, Baby Spinach, Olives, Roasted Peppers, Fresh Garlic, Crushed Red Peppers, Basil Leaves & Reggiano Parmesan, San Marzano Tomato Sauce, Alfredo Sauce, Pesto

Harvest of Seasonal Fruit & Fresh Berries \$7

Chef's Selection of The Fines Local Fruit & Berries, Lilac Dipping Sauce





Plated Dinner Options

First Course - Salad
Please Select One

The Strand Iceberg Wedge Salad

Grape Tomatoes, Cucumber, Boiled Egg, Chopped Applewood Smoked Bacon, Crumbled Italian Imported Gorgonzola, House Made Balsamic-Hazelnut Dressing

Immokalee Heirloom Tomato Salad

Baby Spinach & Arugula, Fresh Mozzarella Cheese, Chopped Prosciutto Bacon, Olive Medley, Toasted Pine Nuts, Limoncello-Citrus Vinaigrette

The Pinnacle Salad

Artisan Baby Greens Bundle, Jewel Tomatoes, Sundried Bling Cherries, Cinnamon Toasted Walnuts, Imported French Brie Wedge, Raspberry Vinaigrette

Chopped Baby Romaine Caesar Salad

Garlic Croutons, Boiled Egg, Parmesan, Reggiano Cheese, Baby Grape Tomatoes, Cream House Caesar Dressing

Entrée Accompaniments

Please Select One Starch & Vegetable Option

Starches

- Sweet Potato - Yukon Gold Duo Twist
- Red Quinoa & Toasted Cous Cous Pilaf
- Parmesan-Herb Roasted Rainbow Fingerling Potatoes
- Lentil & Red Himalayan Rice Blend
- Aged White Cheddar Mashed Potatoes
- Strand Harvest Blend Rice Pilaf
- Oven Roasted Parmesan-Truffle Red Bliss Potatoes

Vegetables

- Bacon Wrapped Asparagus & Organic Pepper Bundle
- Sautéed Broccoli & Honey Glazed Carrots
- Wok Seared Baby French Green Beans Hazelnut Butter
- Sautéed Baby Organic Brussels Sprouts with Bacon & Apple
- Honey Butter Glazed Baby Organic Rainbow Carrots

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. All food & beverage pricing is subject to applicable service charge and applicable Florida tax

Entrée Selection

Please Select Two

\$48 Per Person

Char-Grilled Florida Atlantic Swordfish

Coconut-Curry Mango Chutney, Rum Butter

Pan Seared Florida Keys Hogfish Snapper

Mandarin-Leek Langostino Salsa Tequila Almond Butter

Oven Baked Crab Stuffed Large Gulf Shrimp

Applewood Bacon Wrapped, Key Lime Butter

Basil Lemon Crusted Jail Island Salmon

Served Over Eggplant & Crab Cannoli Herb Fumet Sauce

\$52 Per Person

Center Cut Tenderloin of Beef

Almond-Eggplant Croutons, Maître D' Hotel Butter, Cabernet Sauvignon Glace Di Viande

Seared Hartley Farm Filet Mignon

Spoon Smashed Fingerling Potato Cake, Red Wine Reduction

Braised Short Rib Crowned with Petite Filet Mignon

Portobello Mushroom Stack, Yukon Potato, Cabernet Glaze

Pan Roasted Chilean Sea Bass

Papaya-Shrimp Salsa, Key Lime Beurre Blanc

Oven Roasted Double Cut Colorado Lamb Chops

Dijon Herb Crust, Minted Rosemary Demi-Glace

Macadamia Nut Crusted Florida Gulf Red Snapper

Lobster-Sweet Potato Hash, Coconut Rum Butter

Striped Sea Bass with Artichoke & Mushroom Ragout

Oven Dried Tomatoes, Wild Rice

Wild Alaskan Black Cod with Maine Lobster Crumbs

Leek Chardonnay, Rosemary Potato Crown

Pan Seared Local Black Gulf Grouper

Crabmeat Meyer Lemon Grenobloise Sauce

(Not available February - March)

\$46 Per Person

Sautéed Chicken Breast Saltimbocca

Prosciutto, Aged Provolone, Lemon-Sage Jus Lie'

Char-Grilled North Atlantic Salmon

Lobster-Mango Chutney, Citrus Beurre Blanc

Garlic-Basil Grilled Breast of Chicken

Chimichurri Pesto, Forestiere sauce

Oven Roasted Dijon-Herb Crusted Pork Tenderloin

Tomato-Caper Pan Sauce with Crimini Mushrooms

Crispy Seared Breast of Long Island Duckling

Confit Polenta Cake, Mandarin-Plum Sauce Glaze

Frenched Airline Westwood Farm Free Range Chicken Breast

Potato Thyme Galette Drizzled with Roasted Chicken Au Jus

Free Range Chicken Breast Hand-Rolled Roulade

Sweet Pea Parmesan Risotto Napped with Roasted Yellow Tomato Coulis

Semi-Deboned Carolina Cornish Hen

Forest Blend Wild Rice Topped with Burgundy Au Jus



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