

Continental Breakfast

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

miniature danish, savory sweet rolls, fresh baked croissants and herb provincial breads served with our private selection of sweet butter, jams and homemade marmalades

ASSORTED BAGELS

served with whipped cream cheese

BISCAYNE LADY
Yacht Charters

Horizon Buffet

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

assorted bagels, miniature danish, savory sweet rolls, fresh baked croissants and herb provincial breads served with our private selection of sweet butter, jams and homemade marmalades

FRANÇOIS SCRAMBLED EGGS

scrambled eggs with cheese, sautéed mushrooms, sweet vidalia onions and green peppers

OLD FASHIONED HOME FRIED POTATOES

spicy sautéed potatoes

EARLY MORNING FAVORITE MEATS

ribbons of crisp hickory smoked bacon, chicken apple sausage and country ham

BISCAYNE LADY

Yacht Charters

Brunch Buffet

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

assorted bagels, miniature danish, savory sweet rolls, fresh baked croissants and herb provincial breads served with our private selection of sweet butter, jams and homemade marmalades

IMPORTED SMOKED SALMON

served with herb cream cheese, sliced beefsteak tomatoes and bermuda onions paired with capers and fresh citrus wedges

WARM BELGIAN WAFFLES

served with sliced fresh strawberries and whipped sweet cream

OVEN ROASTED NEW AND SWEET POTATOES

drizzled with aioli, fresh herbs, sea salt and fresh ground pepper

WARM PASTA SALAD

sautéed vegetables mélange tossed with rigatoni, fresh mixed herbs and raspberry vinaigrette

MEDLEY OF SALAD GREENS TOPPED

topped with caramelized pecans, crumbled roquefort cheese and balsamic vinaigrette

Select (1) One of Each Pair

A LA CARTE OMELET STATION OR CARVING STATION

ASSORTED QUICHES OR SCRAMBLED EGGS

HICKORY SMOKED BACON OR CHICKEN APPLE SAUSAGE

Luncheon Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

A delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

MIXED GARDEN GREENS

spring mix tossed with cucumbers, grape tomatoes and peppers served with a selection of two dressings

Entrées

Select (2) Two

COCONUT GRILLED BREAST OF CHICKEN

topped with a mango-papaya salsa

PENNE PASTA WITH SHAVED PROSCIUTTO

with fresh mushrooms and alfredo sauce

FRESH VEGETABLE LASAGNA

layers of fresh spinach, eggplant, zucchini, yellow squash and ricotta cheese topped with mozzarella

BAKED FREE RANGE CHICKEN BREAST

served in a white mushroom cream sauce

CLASSIC BEEF LASAGNA

with lean ground beef, five cheeses and italian sauce

MUSTARD CRUSTED MAHI MAHI

pan seared filet with fresh herbs and stone mustard rub in a lemon buerre-blanc sauce

Vegetables

Select (1) One

Sautéed Julienne Vegetables

Sautéed Green Beans

Steamed Vegetables

Sautéed Zucchini and Summer Squash

Starch

Select (1) One

Garlic and Herb Roasted New Potatoes

Seasoned Sliced Fried Potatoes

White Basmati Rice

Whipped Garlic Mashed Potatoes

Dessert

KEY LIME or CHEESECAKE

Biscayne Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

Salad

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

Main Entrées

Select (2) Two

SUPREME HERB ENCRUSTED CHICKEN

stuffed with apples, and almonds with a sundried tomato raisin glaze

BAKED FREE RANGE CHICKEN BREAST

served in a white mushroom cream sauce

BEEF LASAGNA

with lean ground beef, five cheeses and italian sauce

FRESH VEGETABLE LASAGNA

layers of fresh spinach, eggplant, zucchini, yellow squash and ricotta cheese topped with mozzarella

PENNE PASTA

with choice of alfredo, marinara or bolognese sauce

Side Dishes

Herb Roasted Potatoes

Steamed Seasonal Vegetables

Dessert

CHEF'S DESSERT SELECTION

Hors d'oeuvre List

Butler Passed Hors d'oeuvres

Seafood Options

COCONUT CRUSTED BUTTERFLIED SHRIMP

large butterflyed shrimp, pina colada batter,
flaky coconut crust

SHRIMP KABOBS

char-grilled skewered black tiger prawns,
plum bbq sauce

SCALLOPS WRAPPED IN BACON

sea scallops, seasoned breadcrumbs, smoked bacon

CEVICHE LIME SHOOTERS

diced fresh grouper filet marinated in
fresh lime juice, olive oil, cilantro

MINI CRAB CAKES

lightly breaded crabmeat, green
and red peppers, seasonings

CONCH FRITTERS

lightly spiced, breaded chopped conch meat

BLACKENED AHI TUNA

blackened ahi tuna, atop a crispy whole wheat
cracker, cucumber wasabi cream

SPICY SHRIMP SHOOTERS

shrimp ceviche, lemon-lime juice, cilantro,
red onion, bell pepper

TUNA TARTAR

yellow fin tuna, green onions, toasted sesame seeds,
crisp wonton cracker

TUNA TACOS

seared tuna, wakame seaweed, ginger dressing

ASSORTED CUCUMBER CUPS

* smoked salmon, lemon cream, chive

* crab salad

* roasted garlic hummus

QUICHE ASSORTMENT

broccoli, spinach, lorraine, seafood

Beef, Pork and Lamb Options

MINI BEEF BROCHETTE

grilled beef tenderloin, sweet onions, red and green
bell peppers, bbq teriyaki glaze

HOISIN BEEF SKEWERS

hoisin marinated beef rolled in toasted sesame seeds

BEEF EMPANADAS

lean ground beef, onions, green olives, raisins,
mexican spices, tomato salsa

RED BLISS POTATO BITES

potatoes stuffed with bacon, cheese, sour cream, chives

SWEDISH MEATBALL

beef meatballs in a creamy mushroom sauce

BBQ BEEF SLIDERS

mesquite pulled bbq beef, shredded coleslaw

PULLED PORK TACOS

tricolored crunchy shells, smoked pulled pork,
shredded pickles

CHORIZO EMPANADAS

chorizo sausage, garlic, olives, tomatoes, onions

BACON WRAPPED DATES

dates wrapped in smoked bacon

MINI BLT BITES

bacon, lettuce, tomato, creamy pesto mayo

MINI BEEF WELLINGTON

flaky pastry puff, tenderloin tips,
mushroom duxelle, dry sherry

FILET OF BEEF CROSTINI

filet of beef thinly sliced, creamy pesto mayo,
scallion shavings

LAMB LOLLIPOPS

grilled lamb rib chops with a demi glaze

Chicken Options

MIAMI JERK CHICKEN

skewered chicken tenders with caribbean jerk spices

CURRY CHICKEN FANTASY

grilled chicken kabob, onions, peppers in
a coconut curry sauce

QUESADILLA CORNUCOPIA

shredded smoked chicken, cheeses, salsa,
jalapeno peppers

CHICKEN EMPANADAS

shredded chicken, onions, green olives, raisins,
mexican spices, tomato salsa

HAWAIIAN CHICKEN BROCHETTE

char-grilled chicken, fresh pineapple, red and green
bell peppers, teriyaki glaze

MINI CHICKEN WELLINGTON

pastry puff of sautéed chicken, herbs, sprinkled
with dry sherry

COCONUT CRUSTED CHICKEN TENDERS

chicken filets, pina colada batter, flaky coconut crust

SESAME CRUSTED CHICKEN TENDERS

breaded chicken filets, toasted with black and
white sesame seeds

Hors d'oeuvre List

Vegetarian Options

SPANAKOPITAS

phyllo dough pastry, spinach, feta cheese, mediterranean seasonings

FLAT BREAD

sundried tomato, fresh basil, shaved parmesan, romano with a balsamic drizzle

CHEESE CROQUETTES

parmesan, romano, cream cheese with a mango chutney

BRUSCHETTA

crusty crostini bread layered with sun dried tomatoes, fresh basil, onions

FIESTA SPRING ROLLS

black beans, jack cheese, mexican rice

CHEESE TEQUEÑOS

venezuelan white cheese wrapped in pastry crust

TORTELLINI SALAD KABOBS

tortellini, cherry tomato, snap peas, marinated in a mustard dill vinaigrette

ANTIPASTO SKEWERS

mozzarella, mushrooms, olives, apricots, drizzled with balsamic glaze

CAPRESE SALAD BROCHETTE

cherry tomatoes, mozzarella, basil, drizzled with balsamic glaze

MUSHROOM CAPS FLORENTINE

stuffed with sautéed baby spinach and cheesy béchamel sauce

VEGETABLE POT STICKERS

asian dumpling filled with chinese vegetables

PORTOBELLO MUSHROOMS IN PHYLLO PASTRY

julienne sautéed portobello mushroom

FRIED MAC & CHEESE

morsels of fried macaroni, cheese, truffle

Welcome Displays

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

SPINACH DIP

Spinach, artichoke, cream cheese and sour cream with crostini Bread

HUMMUS DIP

creamy blend of garbanzo beans, lemon, olive oil, tahini, served with toasted pita

SMOKED FISH DIP

smoked fish mousse served with fresh celery sticks and assorted crackers

TURKEY PINWHEEL SANDWICHES

swiss, turkey, cheese, lettuce, tomato, flour tortilla

ASSORTED FINGER SANDWICHES

turkey breast and cheddar cheese, roast beef and ham with swiss cheese

MARYLAND CRAB DIP

served with focaccia crostini

A la Carte Upgrades

ICED JUMBO SHRIMP

lemon wedges, sweet chile dipping sauce, cocktail dipping sauce

\$10. 50 per person

ASSORTED SUSHI

pickled ginger, wasabi, soy sauce

\$12.50 per person

OYSTERS ON A HALF SHELL

fresh shucked virginica oysters, lemon wedges, cocktail sauce, mignonette dipping sauce

(Market Price)

STONE CRABS

pre cracked stone crab claws, lemon wedges, lemon mustard dipping sauce

Market Price - IN SEASON (Oct. 15 - May 15)

OYSTER SHOOTERS

virginica oysters, cocktail sauce, vodka, lemon

(Market Price)

Mermaid Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

*fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers
served with a variety of dressings*

CLASSIC CAESAR SALAD

*crispy romaine hearts tossed with our classic caesar dressing,
and grated parmesan cheese, topped with herb croutons*

Main Entrées

Select (2) Two

TOP SIRLOIN ROAST BEEF

seasoned, slow roasted and hand carved served with horseradish cream and port au jus

CHICKEN MARSALA

sautéed succulent chicken breast smothered in a mushrooms marsala wine sauce

GRILLED PACIFIC SALMON FILET

with a bourbon bbq glaze

SEAFOOD ALFREDO

fettuccini tossed with shrimp, scallops and crabmeat in a delicious creamy classic alfredo sauce

SUPREME TROPICAL GRILLED CHICKEN

tender grilled chicken breast with toasted coconut served with a cilantro mango/papaya salsa

FETTUCCINI A LA VODKA

fresh fettuccini pasta tossed with baby spinach in a pink vodka sauce

LASAGNA CLASSICA

our version of the italian classic with fresh ground beef, basil and ricotta cheese

MUSTARD CRUSTED MAHI MAHI

pan seared filet with fresh herbs and stone mustard rub in a lemon beurre-blanc sauce

Side Dishes

Select (2) Two

Green Beans Almondine

Rice Pilaf

Home style Mashed Potatoes

Cheddar Mashed potatoes

Steamed Vegetables

White Basmati Rice

Dessert

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

Floridian Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

BUTLER PASSED HORS D' OEUVRRES

select (3) three from hors d' oeuvres menu

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

CLASSIC CAESAR SALAD

crispy romaine hearts tossed with our classic caesar dressing, and grated parmesan cheese, topped with herb croutons

GREEK SALAD

tossed romaine lettuce, olives, feta cheese, oregano, parsley and tomatoes with olive oil dressing

Main Entrées

Select (2) Two

PRIME RIB OF BEEF

hand carved slow-roasted prime rib of beef with a port wine demi and rosemary horseradish cream

SUPREME TROPICAL GRILLED CHICKEN

tender grilled chicken breast with toasted coconut served with a cilantro mango/papaya salsa

PORK TENDERLOIN

whole roasted tenderloin served with pan reduction and cranberry mango chutney

PAN SEARED FLORIDA GROUPER

pan seared grouper filet with fresh herbs and lemon beurre-blanc sauce

BLACKENED SALMON

filet of scottish salmon tossed in cajun blended spices, seared and topped with bbq pineapple teriyaki glaze

LOBSTER RAVIOLI

filled with succulent lobster, shrimp, ricotta and parmesan cheese glazed in a pesto cream sauce

SEAFOOD ALFREDO

fettuccini tossed with shrimp, scallops and crabmeat in a delicious creamy classic alfredo sauce

Side Dishes

Select (2) Two

Fire Roasted Vegetables

Roasted Herb Polenta

Coconut Rice

Sautéed Zucchini and Summer Squash

Buttered Egg Noodles with Pesto

Mushroom Risotto

Sweet Potato Gratin

Smashed Red Bliss Potatoes

Dessert

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

Siren's Song Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

BUTLER PASSED HORS D' OUEVRES

Select (4) four from hors d' oeuvres menu

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

CLASSIC CAESAR SALAD

crispy romaine hearts tossed with our classic caesar dressing, and grated parmesan cheese, topped with herb croutons

GREEK SALAD

tossed romaine lettuce, olives, feta cheese, oregano, parsley and tomatoes with olive oil dressing

CITRUS SPINACH SALAD

baby spinach leaves tossed with mandarin oranges, mushrooms, grape tomatoes and citrus vinaigrette dressing

SPINACH SALAD

baby spinach leaves tossed with mushrooms, grape tomatoes and golden italian dressing accompanied by chopped eggs, bacon bits, parsley, olive oil and cheese

Main Entrées

Select (3) Three

PRIME RIB OF BEEF

hand carved slow-roasted prime rib of beef with a port wine demi and rosemary horseradish cream

ROASTED STUFFED PORK LOIN

select pork loin stuffed with cranberries, vidalia onions and mango chutney

MUSTARD CRUSTED GROUPER

pan seared filet with fresh herbs and stone mustard rub in a lemon beurre-blanc sauce

SHRIMP SCAMPI

sautéed in roasted garlic butter with parmesan croutons

SUPREME TROPICAL GRILLED CHICKEN

tender grilled chicken breast with toasted coconut served with a cilantro mango/papaya salsa

CHICKEN ROULADE

chicken breast stuffed with sweet apples, plums and almonds topped with a candied onion glaze

CHICKEN ORANGE ROULADE

chicken breast stuffed with bacon, cheese and wild rice in an orange sauce

LEMON CHICKEN

chicken breast sautéed with zesty lemon

Side Dishes

Select (2) Two

herb roasted potatoes

butter onion mashed potatoes

pineapple rice

roasted potatoes with mint, chives and dill

summer squash-lyonnaise sautéed in cream

roasted garlic risotto

roasted brussel sprouts
grilled vegetables

Dessert

CHEF'S ASSORTMENT OF CAKES AND PIES

Sea Maiden Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

BUTLER PASSED HORS D' OEUUVRES

select (6) six from hors d' oeuvres menu

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

CLASSIC CAESAR SALAD

crispy romaine hearts tossed with our classic caesar dressing, and grated parmesan cheese, topped with herb croutons

GREEK SALAD

tossed romaine lettuce, olives, feta cheese, oregano, parsley and tomatoes with olive oil dressing

CITRUS SPINACH SALAD

baby spinach leaves tossed with mandarin oranges, mushrooms, grape tomatoes and citrus vinaigrette dressing

SPINACH SALAD

baby spinach leaves tossed with mushrooms, grape tomatoes and golden italian dressing accompanied by chopped eggs and bacon bits parsley, olive oil and cheese

Main Entrées

Select (3) Three

FILET BEEF

hickory smoked tenderloin served with port demi and horseradish cream

ROASTED TURKEY BREAST

roasted breast of turkey rubbed with parsley, sage, rosemary and thyme served with cranberry mango chutney and turkey au jus

BAKED SUGAR CURED HAM

served with cider glaze and dijon mustard

SHRIMP SCAMPI

sautéed in roasted garlic butter with parmesan crouton

SPANISH PAELLA

traditional spanish style blend of mixed seafood, whole clams, scallops, chicken, shrimp, chorizo, fresh vegetables, rice and olive oil, slowly sautéed in its own juices and spanish saffron

LOBSTER RAVIOLI

filled with succulent lobster, shrimp, ricotta and parmesan cheese glazed in a pesto cream sauce

MAHI MAHI

macadamia nut crusted filet in a yellow curry cream sauce

FILET OF FRESH SNAPPER

sautéed snapper almondine

GRILLED PACIFIC SALMON FILET

with a bbq bourbon glaze

PARMESAN CRUSTED CHILEAN SEA BASS

center cut sea bass dusted with lemon pepper, olive oil, fresh herbs, parmesan cheese and panko crumbs in a coconut curry sauce

Side Dishes

Select (2) Two

Scallion and Cilantro Mashed Potatoes

Coconut Ginger Rice

Lemon Pepper Roasted Potatoes

German Style Asparagus with Bacon and Hollandaise Sauce

Medley of Sugar Snap and Snow Peas Buttered Green Beans

Tomato Basil Penne Pasta

Calypso Wild Rice with Peppers and Herbs

Mushroom Risotto

Herb Roasted Chateau Potatoes

Dessert

CHEF'S ASSORTMENT OF CAKES AND PIES

Taste of Miami Buffet

Cocktail Hour

Select (3) Three

CROQUETAS DE JAMON

ham croquettes

CROQUETAS DE POLLO

chicken croquettes

ALBONDIGAS EN SALSA CRIOLLA

spanish style meatballs

PAPAS RELLENAS

seasoned ground beef wrapped in mashed potatoes, rolled in breadcrumbs and fried

CHEESE TEQUEÑOS

venezuelan white cheese wrapped in pastry crust served with a mango chutney

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

ENSALADA CRIOLLA

fresh lettuce, tomato and onion salad

ENSALADA CESAR

classic caesar salad

Main Entrées

Select (2) Two

BOLICHE ASADO

spanish pot roast

LECHON ASADO

roasted pork served with mojo sauce and black bean salsa

ROPA VIEJA

shredded beef in a creole sauce

CHURRASCCO

grilled skirt steak served with chimichurri sauce

BISTEC DE POLLO A LA PLANCHA EN SALSA DE HONGOS Y VINO BLANCO

grilled chicken breast in a mushroom white wine sauce

FILETE DE PESCADO AL HORNO

filet of fish in a light cilantro butter and garlic sauce

ARROZ CON POLLO

cuban style rice and chicken

Side Dishes

Select (2) Two

Saffron Yellow Rice

Congri Rice

Fried Sweet Plantains

Steamed Vegetable Medley

Morros Rice

Yuca con Mojo

Dessert

Select (2) Two

FLAN

caramel custard

FLAN DE QUESO

cream cheese custard with caramel sauce

PUDIN DIPLOMATICO

spanish style bread pudding

CASCOS DE GUAVA EN ALMIBAR CON QUESO CREMA

guava fruit cups in syrup served with cream cheese

Caribbean Buffet

Cocktail Hour

CARIBBEAN SUNSHINE FRESH FRUITS

an array of mango, plum, tangerine, banana, melon, pineapple, kiwi and cherries mounted over freshly picked mint leaves

VEGETABLE CRUDITÉ DISPLAY

fresh garden vegetables with cucumber and horseradish in peppercorn parmesan dipping sauce

CLASSIC FARM HOUSE CHEESE

assortment of cheese and crackers with a strawberry and grapefruit garnish

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

THREE BEANS SALAD

MIXED GREENS WITH MANGO AND CASHEWS

ROMAINE SALAD WITH GRILLED TUNA

PASTA SALAD WITH CONCH

Main Entrées

Select (2) Two

CARIBBEAN STEWED BEEF

slices of braised beef seasoned with green onions, thyme, herbs and spices, with root vegetables and homemade dumplings simmered down until tender into a succulent stew

POT ROAST BEEF

dutch oven roasted beef stuffed with herbs and spices marinated in its' natural juices

PINEAPPLE JERK CHICKEN

farm raised chicken marinated in spicy jamaican rum, topped with grilled pineapple pieces and "wallah" sauce

CURRIED CHICKEN

chopped chicken seasoned with a spicy west indian curry rub, braised and simmered served with root vegetables

OCEAN BLUE STEAMED FISH

fillet of red snapper steamed in a tightly covered sauce pan with okra, vine ripe tomatoes, crackers, sweet yellow onions, herbs and spices marinated in a Coconut Rundown Sauce

FISH ESCOVIETCHED

crispy golden fresh fish fillet in a scotch bonnet, vinegar and vegetable concoction

CURRIED GOAT

slow cooked tender goat meat marinated in a spicy west indian curry rub, scotch bonnet peppers and thyme

JAMAICAN JERK PORK

young suckling pig marinated in a classic jerk rub, slowly roasted over pimento wood until tender

Side Dishes

Select (2) Two

Pigeon Peas and Rice

Sweet Fried Plantains

Butter Parsley Choyote

Steamed Callao or Spinach

Steamed Fresh Market Vegetables

Sautéed Cabbage

Jasmine Rice

Tropical Season Rice

Dessert

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

Vegetarian Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

VEGETABLE CRUDITE DISPLAY

fresh cut garden vegetables arranged around chef's special dip

BUTLER PASSED HORS D' OUEVRES

BRUSCHETTA

crusty crostini bread layered with sun dried tomatoes, fresh basil and onions

ANTIPASTO SKEWERS

mozzarella, mushrooms, olives and apricots, drizzled with balsamic glaze

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

FRESH GARDEN SALAD

fresh garden spring mix tossed with cucumbers, grape tomatoes and peppers served with a variety of dressings

CLASSIC CAESAR SALAD

crispy romaine hearts tossed with our classic caesar dressing, and grated parmesan cheese, topped with herb croutons

GREEK SALAD

tossed romaine lettuce, olives, feta cheese, oregano, parsley and tomatoes with olive oil dressing

Main Entrées

Select (2) Two

GREEK-STYLE STUFFED EGGPLANT

stuffed with a mixture of feta cheese, tomato, onion and garlic

PAD THAI WITH TOFU

rice noodles with a mixture of coconut milk and vegetables, topped with hot sauce

CREAMY SPINACH-MUSHROOM SKILLET ENCHILADAS

a creamy mixture of spinach and cheese with wonderful mexican spices in a warm flour tortilla

CHILE RELLENOS CASSEROLE

a classic peppery cheese stuffed sweet green chilies topped with fresh cilantro

RICE NOODLES WITH TOFU AND BOK CHOY

served with a spicy red pepper flavored soy, onions and garlic

GARDEN-STYLE LASAGNA

filled with five fresh vegetables and three cheeses

Side Dishes

Select (2) Two

Coconut Rice with Ginger

Sweet Potatoes Gratin

Smashed Red Bliss Potatoes with

Cilantro and Green Onions

Grilled Vegetables Mosaic

Sautéed Zucchini and Summer Squash

Dessert

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

Plated Dinner Options

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

BUTLER PASSED HORS D' OEUVRES

select (3) three from hors d' oeuvres menu

Additional Hors d'oeuvres +8

Appetizer

Select (1) One

GRILLED SHRIMP

mango salsa, edible orchid

LOBSTER RAVIOLI

lobster, shrimp, ricotta & parmesan ravioli, pesto cream sauce

MUSHROOM RAVIOLI

portobello ravioli, sage brown butter sauce, grated parmesan

GNOCCHI

delicate potato pasta, pesto cream sauce, truffle oil, fresh parmesan

FLORIDA CRAB CAKE

crab, mango papaya salsa, leeks, chive

Salad

Select (1) One

*freshly baked dinner rolls served
with herb butter*

CAPRESE SALAD

Tomato, mozzarella di bufala, basil, balsamic reduction

RASPBERRY SPINACH SALAD

spinach, berries, vermont goat cheese, candied walnuts, house vinaigrette

CITRUS SPINACH SALAD

baby spinach, mandarin oranges, mushrooms, grape tomatoes, citrus vinaigrette

CLASSIC CAESAR SALAD

crispy romaine hearts, grated parmesan, herb croutons

MIXED GREENS SALAD

cucumbers, grape tomatoes, roasted almonds, honey balsamic vinaigrette

ARUGULA SALAD

glazed figs, balsamic glaze

Plated Dinner Options

Entrées

Select up to (3) Three from All Options

*Guest count and seating chart is required when more than one (1) selection is made.

Option A

HERB ENCRUSTED CHICKEN ROULADE
apples, almonds, sundried tomato, raisin glaze

Option B

GRILLED PACIFIC SALMON FILET
pineapple teriyaki glaze

FLAT IRON STEAK
chimichurri sauce

Option C

MUSTARD CRUSTED GROUPER
fresh herb and mustard rub, lemon burre blanc

MACADAMIA NUT CRUSTED GROUPER FILET
yellow curry creme sauce

GRILLED FILET MIGNON NOISETTE
wrapped in smoked bacon, port wine reduction

ROASTED TENDERLOIN OF BEEF
mushroom demi glaze

Option D

ROASTED RACK OF LAMB
wild mushrooms, mint demi glaze

PARMESAN CRUSTED CHILEAN SEABASS
parmesan, panko, coconut curry sauce

Other Entrée Options

Surf and Turf +15

GRILLED SHRIMP
garlic chive emulsion
or

GRILLED DIVER SCALLOPS
pineapple coriander salsa

LOBSTER TAIL at Marketprice
oven roasted with citrus butter

Dual Entrées +15

available for menu selections of equal or lesser value only

Sides

Select (1) One From Each Section

TRUFFLE WHIPPED POTATOES
ROASTED ROSEMARY POTATOES
SCALLION AND CILANTRO RED BLISS POTATOES
ROASTED GARLIC AND CHIVE MASHED POTATOES
ARTICHOKE MASHED POTATOES
SMOKED SWEET PLANTAIN MASH
SWEET POTATO MEDLEY

BUTTERED BROCCOLI SPEARS
ASPARAGUS BUNDLES
BRAISED YOUNG CARROTS & FRESH GINGER
SAUCE
BUTTERED GREEN BEANS
GRILLED ZUCCHINI AND SUMMER SQUASH

Dessert

CHEF'S ASSORTMENT OF CAKES AND PIES

*available upon request: signature wedding cake in place of chef's assortment of cakes and pies

Dessert Upgrade +6

VIENESSE TABLE