

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' OEUVRES

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