

# 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