

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, mush-
rooms, 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

sauteed 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 sauteed 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