

PLATED DINNER MENU

TROPICAL FRESH FRUIT DISPLAY [VG / GF]

A colorful display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY [V]

A variety of imported and domestic cheeses with assorted crackers

APPETIZER - select (1)**GRILLED SHRIMP [GF]**

Mango salsa, edible orchid

LOBSTER RAVIOLI

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

MUSHROOM RAVIOLI [V]

Portobello ravioli, sage brown butter sauce, grated parmesan

SALAD - select (1)

served with freshly baked breads and rolls and herb butter

CAPRESE SALAD [V]

Tomato, mozzarella di bufala, basil, balsamic reduction

CLASSIC CAESAR SALAD [V]

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

RASPBERRY SPINACH SALAD

Spinach, berries, Vermont goat cheese, candied walnuts, house vinaigrette

CITRUS SPINACH SALAD [VG]

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

MIXED GREENS SALAD [VG]

Cucumbers, grape tomatoes, roasted almonds, honey balsamic, vinaigrette

ARUGULA SALAD [VG]

Glazed figs, balsamic glaze

BUTLER PASSED**HORS D'OEUVRES**

Select (3) from our hors d'oeuvre menu
Additional hors d'oeuvres are \$8 per guest per selection

GNOCCHI

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

FLORIDA CRAB CAKE

Crab, mango/papaya salsa, leeks, chive

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ENTREES - select a maximum of (3) different entrees

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

Option A

HERB ENCRUSTED CHICKEN ROULADE

Apples, almonds, sun dried tomato, raisin glaze

Option B

GRILLED PACIFIC SALMON FILET [GF]

Pineapple teriyaki glaze

FLAT IRON STEAK [GF]

Chimichurri sauce

Option C

MUSTARD CRUSTED GROUPER [GF]

Fresh herb and mustard rub, lemon burre blanc

MACADAMIA NUT CRUSTED GROUPER FILET

Yellow curry creme sauce

GRILLED FILET MIGNON NOISETTE [GF]

Wrapped in smoked bacon, port wine reduction

ROASTED TENDERLOIN OF BEEF [GF]

Mushroom demi glaze

Option D

ROASTED RACK OF LAMB [GF]

Wild mushrooms, mint demi glaze

PARMESAN CRUSTED CHILEAN SEABASS

Parmesan, panko, coconut curry sauce

DESSERT

Our Chef's assortment of gourmet cakes and pies

*Available upon request: Signature wedding cake in place of Chef's assortment of gourmet cakes and pies

OTHER ENTREE OPTIONS

Surf and Turf \$15

GRILLED SHRIMP [GF]

Garlic chive emulsion

OR

GRILLED DIVER SCALLOPS [GF]

Pineapple coriander salsa

LOBSTER TAIL (market price)

Oven roasted with citrus butter

Dual Entrées \$15

Available for menu selections of equal or lesser value only

STARCH - select (1)

Truffle whipped potatoes [V]

Roasted rosemary potatoes [VG]

Scallion and cilantro red bliss

potatoes [V]

Roasted garlic and chive mashed

potatoes [V]

Artichoke mashed potatoes [V]

Smoked sweet plantain mash [V]

Sweet potato medley [V]

VEGETABLE - select (1)

Buttered broccoli spears [V / GF]

Asparagus bundles [V]

Braised young carrots & fresh ginger sauce [V / GF]

Buttered green beans [V]

Grilled zucchini and

summer squash [V]

DESSERT UPGRADE

VIENNESE TABLE

An additional \$6 per guest