

TROPICAL FRESH FRUIT DISPLAY [VG / GF]

A colorful display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY [V / GF]

Fresh cut garden vegetables arranged around Chef's signature dip

IMPORTED & DOMESTIC CHEESE DISPLAY [V / GF]

A variety of imported and domestic cheeses with assorted crackers

ENTREES - select (3)**FILET OF BEEF [GF]**

Hickory smoked tenderloin served with choice of port demi and horseradish cream

ROASTED TURKEY BREAST [GF]

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

BAKED SUGAR CURED HAM [GF]

Sweet baked ham with cider glaze and Dijon mustard

SPANISH PAELLA

A traditional Spanish blend of mixed seafood, whole clams, scallops, chicken, shrimp, chorizo, fresh veggies, and rice topped with olive oil and slowly sauteed in its own juices and Spanish saffron

SIDES - select (2)

Scallion and cilantro mashed red bliss potatoes [V / GF]

Lemon pepper roasted potatoes [VG]

German style asparagus with bacon and hollandaise sauce [GF]

Medley of sugar snap and snow peas with buttered green beans [V / GF]

Tomato basil penne pasta [V]

Calypso wild rice with pepper and herbs [V / GF]

Mushroom risotto [V / GF]

Herb roasted chateau potatoes [V]

Coconut ginger rice [VG / GF]

DESSERT

Our Chef's assortment of gourmet cakes and pies

BUTLER PASSED**HORS D'OEUVRES**

Select (6) from our hors d'oeuvre menu

LOBSTER RAVIOLI

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

FILET OF FRESH SNAPPER [GF]

Almond crusted sauteed snapper

GRILLED PACIFIC SALMON FILLET [GF]

Grilled salmon topped with a BBQ glaze

PARMESAN CRUSTED CHILLEAN SEA BASS

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

SHRIMP SCAMPI

Large shrimp sauteed in roasted garlic butter served with parmesan croutons

MAHI MAHI [GF]

Macadamia nut crusted filet in a yellow curry cream sauce

SALAD - select (1)

served with freshly baked breads and rolls and butter

FRESH GARDEN SALAD [VG / GF]

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

CLASSIC CAESAR SALAD [V]

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

GREEK SALAD [V]

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

CITRUS SPINACH SALAD [VG]

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

CLASSIC 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