

Carving & Action Stations

Chef Required*

Whole Roasted Tenderloin of Beef

Goat Cheese and Roasted Shallot Gratin, Béarnaise,
Mustard

Selection of Rolls

(Serves Maximum 20 People)

Pepper Crusted Roasted New York Strip of Beef

Garlic Mashed Potato

Creamed Horseradish, Mustard

Selection of Rolls

(Serves Maximum 30 People)

Carved Rib Eye

Rosemary Fingerling Potato

Au Jus

(Serves Maximum 25 People)

Oven Roasted Turkey

Apple and Cranberry Stuffing

Silver Dollar Rolls

Mayonnaise and Cranberry Relish

(Serves Maximum 30 People)

Glazed Baked Ham

Macaroni and Cheese

Southern Style Buttermilk Biscuits

Selection of Mustards

(Serves Maximum 30 People)

Carved BBQ Pork Loin

Chorizo Cheese Grits

Sweet Onion Gravy

(Serves Maximum 30 People)



*All menus include coffee, decaf and assorted hot tea by request
All prices subject to change unless signed upon and agreed to by contract
All prices subject to 22% Service Charge & 7.5% Tax*

Carving & Action Stations



Paella Station

Rice Slow Cooked in Saffron Broth,
Chicken, Chorizo, Gulf Shrimp,
Scallops, Mussels, Clams, Vegetables

Organic Salad Station

Florida Field Greens Snipped to Order
English Cucumbers, Red and Yellow
Tomatoes, Bermuda Onions,
Carrots, Zucchini, Summer Squash, Marinated Olives,
Citrus Segments, Garlic Croutons,
Balsamic, Ranch and Blue Cheese Dressing

Florida Gulf Grouper Station

Coriander Rubbed Seared Filet of Grouper,
Coconut Basmati Couscous,
Papaya Mango Relish, Key Lime Soy Burre Blanc

Florida Gulf Shrimp

Pan Seared Gulf Shrimp, Garlic, Butter, White Wine,
Flat Leaf Parsley, Crispy Baguette

Pasta Station

Ziti Bolognaise
Cheese Ravioli, Herbed Chicken, Butter Sauce
Gnocchi, English Peas, Bacon, Cream
Parmesan Cheese, Crushed Red Pepper, Garlic
Breadsticks



*All menus include coffee, decaf and assorted hot tea by request
All prices subject to change unless signed upon and agreed to by contract
All prices subject to 22% Service Charge & 7.5% Tax*

Reception Displays

Crudites

Seasonal Selection of Fresh Baby Vegetables
Dipping Sauce

Fresh Seafood on Ice

Jumbo Gulf Shrimp with Cocktail Cognac Sauce

Shucked Oysters, Clams on the Half Shell

Florida Stone Crab Claws

(Available Only from October 15 to May 15)

Market Price

Artisan Cheese Board

Deluxe Display of Imported and Domestic Cheeses to Include:

Brie, Blue Cheese, Goat Cheese, Smoked Gouda,
Muenster, Aged Cheddar,
English Crackers and French Bread

Charcuterie

Assorted Italian Meats and Cheeses:

Prosciutto, Pepperoni, Salami,
Provolone, Buffalo Mozzarella,
Pepperoncinis, Black and Green Olives,
Roasted Pepper, Marinated Mushrooms, Artichoke Hearts
Breadsticks and Focaccia

Bruschetta Sampler

Hummus, Olive Tapenade, Balsamic Marinated Tomatoes, Eggplant,
Zucchini, Red Onion, Yellow Squash, Mushrooms

Grilled Tuscan Breads to Include:

Tomato Focaccia and Crusty Ciabatta



*All menus include coffee, decaf and assorted hot tea by request
All prices subject to change unless signed upon and agreed to by contract
All prices subject to 22% Service Charge & 7.5% Tax*