



Evening of Elegance

Plated Dinner Menu

Menu Includes Customized Wedding Cake

Hors D'oeuvre Options

Choose Four

Chilled

- Mediterranean Hummus on a Crispy Pita drizzled with Key Lime Oil
- Mango & Apple Smoked Chicken Salad on Black Bread
- Hand Cut Tuna Tartar with Miso Ginger Glaze, Ginger Scallion Aioli in a Mini Cornet
- Tuscan Vegetable Spiedini Skewer with Tomato, Roasted Pepper, Mozzarella, Tortellini & Basil
- Smoked Salmon Mousse in a Spinach Cornet
- Tenderloin of Beef with Tiger Prawn on Toast
- Authentic Petit Cuban Panini with Roast Pork, Swiss Cheese, Pickles and Mustard
- Aged Brie Cheese with Strawberry Basil Fresca
- Roasted Tomato Bruschetta with Olive Tapenade and Mozzarella

Warm

- Key Largo Conch Fritters
- Miniature Maryland Crab Cakes with Old Bay Aioli
- Ocean Scallops Wrapped in Crispy Bacon
- Florida Lobster Fritters with Tarragon Lemon Cream
- Vegetable Spring Rolls with Thai Chili
- Miniature Beef Wellington
- Coconut Shrimp with Orange Horseradish Sauce
- Chicken Sate with Peanut Sauce
- Little Lamb Chops with Mint Jus





Course Options

Appetizer

Choose One

Conch Cake

with Cajun Remoulade and Micro Greens

Maryland Crab Cake

Softened Baby Spinach, Charred Corn, Tomato Basil Relish & Avocado Butter

Keys Conch Chowder

Cream of Asparagus Soup

with Tomato Crème

Mediterranean Vegetable Risotto

with Cracked Olives, Thyme & Tomato Jus

Salad

Choose One

Sun Ripened Tomato & Fresh Mozzarella

with Basil Oil and Aged Balsamic

Garden Tomato Salad

Grilled Red Onion, Manchego Cheese, Roasted Shallots and Jerked Mango Vinaigrette

Fingers of Romaine Hearts

Shaved Parmesan, Crisp Capers, Croutons and Caesar Dressing

Organic Arugula & Baby Spinach Salad

Mango, Tomato, Cucumber, Coconut Cashews and a Maple Balsamic Vinaigrette

Tropical Spinach Salad

Mango, Pineapple, Tomato, Cucumber, Red Onion, Coconut Cashew and Mango Vinaigrette

Chilled Fruit Kabobs

with Minted Yogurt

Entrée

Fontina Chicken Roulade

with Mushrooms and Spinach in a Marsala Sauce
Accompanied by Pancetta Risotto and Blistered Asparagus & Split Carrots

Pan Seared Mahi-Mahi

with a Duo of Florida Bay Shrimp in a Key Lime Beurre Blanc Sauce
Accompanied by Roasted Finger Potatoes and Buttered Asparagus

Pan Roasted Pommery Mustard & Honey Brushed Chicken

with Black Pepper Bacon Wrapped Shrimp in a Tarragon Wine Sauce
Accompanied by Rosemary Yellow Skinned Potatoes, Sunburst Squash and Baby Split Carrots

Herb Battered Yellow Tail Snapper

in a Key Lime Beurre Blanc Sauce
Accompanied by Calabazza Mash and Pencil Green Beans with Roasted Pepper and Key lime Butter

Porcini Crusted Filet Mignon

in a Red Wine Demi
Accompanied by Goat Cheese Potato au Gratin and Broccolini with Roasted Cherry Tomatoes

Bronzed Tenderloin of Beef & Panko Crumbed Shrimp

in a Rich Merlot Sauce
Accompanied by Yukon Gold Mash and a Sunburst of Petit Vegetables in a Corn Broth

Pepper Studded Filet Mignon & Buttered Lobster Tail

in a Barolo Sauce
Accompanied by Whipped Garlic Potatoes and Crisp Baby Green Beans

*If two or more entrees are to be offered, higher per person price applies
All menus include coffee, decaf and assorted hot tea by request
All prices subject to 22% Service Charge & 7.5% Tax*

