Hilton
KEY LARGO RESORT

Tropical Elegance

Buffet Dinner Menu

(Based on a minimum of 20 people)

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

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Buffet Wedding Menus

Choose One

Piazza Di Roma

Italian Wedding Soup

Salad (choose one)
Classic Caesar Salad Station
Caprese Salad with Sliced Tomatoes, Buffalo Mozzarella, Basil and a Balsamic Modena
Wild Mushroom Penne with Crispy Pancetta, Sweet Peas and Sun-dried Tomatoes
in a Light Parmesan-Reggiano Sauce

Snapper Puttanesca with Tomatoes, Capers and Italian Olives in a Yellow Tomato Broth
Chicken Cacciatore
Flank Steak Marsala

Key West Buffet

Pineapple Tree Display with Fruit Kebobs and Chocolate Sauce
Coconut Lime Seafood Ceviche
Keys Crab Cake with Key Lime Mustard Sauce
Homestead Mixed Greens with Assorted Toppings and a Caribbean Mango Vinaigrette

Grilled Gulf Shrimp with Key Lime Chili Sauce
Mahi-Mahi Matacumbe in a Lemon Vinaigrette
Chimichurri Skirt Steak with Mojo Marinade
Button Wood Roasted Chicken in a Avocado Broth

Coconut Mango Rice
Jerked Vegetables

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Hot Night in Havana

Ceviche Sampler: Snapper, Conch, Shrimp, Scallops
Crispy Plantain Chips
Pulled Chicken with Tostones and Cheddar & Jack Cheeses
Black Bean Hummus with Sofrito and Tortilla Chips
Hearts of Palm Salad with Oranges, Mache Lettuce in a Cumin Vinaigrette

From the Dish

Guava Glazed Barbeque Swordfish
Caramelized Plantains with Vanilla Brown Sugar Drizzle
Shrimp Cakes with a Pepper Corn Relish and a Remoulade
Mango Jerked Chicken with Red Stripe Butter and a Mushroom Ceviche
Yucca with Caramelized Onion and Orange Mojo
Purple Potato Soufflé
Tamarind Vegetables

Carving

Chimichurri Tenderloin of Beef
Split Roasted Pork Loin with Pineapple Cane sugar

Cuban Black Bread

Carving Attendant Required

A Tour of the Keys

Tropical Fruit Tree with Chocolate Sauce
Conch Republic Tribute with Conch Chowder, Conch Fritters and Conch Salad
Margherita Hearts of Palm & Artichoke Salad

Iced Seafood Bar with Peel "N" Eat Shrimp, Clams and Oysters
Accompanied by Lemons, Horseradish, Cocktail Sauce and Tabasco

Fish Station

Local Mahi-Mahi in a Smoked Tomato Broth
Banana Leaf Grouper in a Miso Ginger Broth
Florida Lobster Tails poached in a Key Lime Butter Sauce (1/2 per person)

On The Board

Whole Roasted Pig in a Mango Punch
Spiked Prime Rib with Rum BBQ Glaze

Roasted Corn on the Cobb
Banana Sweet Potato Soufflé

Carving Attendant Required

All menus include coffee, decaf and assorted hot tea by request
All prices subject to 22% Service Charge & 7.5% Tax
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"