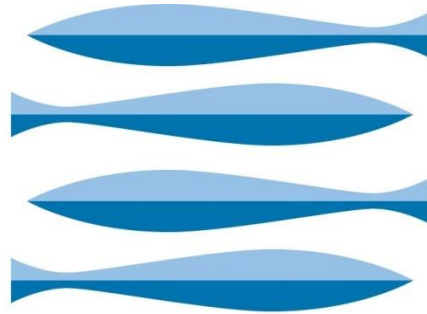


Evening of Elegance Package



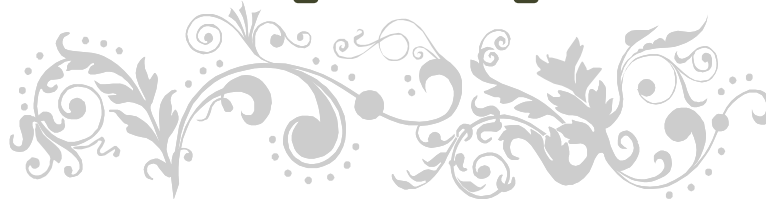
KEY LARGO GRANDE

RESORT & BEACH CLUB

A HILTON® RESORT

Presents...

Evening of Elegance



(Based on a minimum of 20 people)

A five-hour package designed to assist you in planning the perfect evening for your day to remember.

Complimentary feature:

Jacuzzi Suite for one night

Package also includes:

Champagne Toast	Four-Course Dinner
5 Hours of Open Bar	Standard Shell Motif Wedding Cake
One hour of Hors D'oeuvres	Special rates for out-of-town guests

For one hour prior to dinner, we will serve you and your guests

Value brand drinks, Domestic Beer, Wine, Sodas and Juices.

During this time, we will serve Hot and Cold Hors D'oeuvres from the following selections

(Choose Four):

Cold

Raspberry Mascarpone Cheese...Stuffed Fig...Shredded Coconut
Mediterranean Hummus...Crispy Pita...Key Lime Oil
Mango & Apple Smoked Chicken Salad...Black Bread
Hand Cut Tuna Tartar...Miso Ginger Glaze...Ginger Scallion Aioli...Mini Cornet
Tuscan Vegetable Spiedini Skewer...Tomato...Roasted Pepper...Mozzarella...Tortellini...Basil
Smoked Salmon Mousse...Spinach Cornet
Florida Turtle Creek Goat Cheese Lollipop...Raspberry Almonds
Tenderloin of Beef...Tiger Prawn on Toast
Petit Cuban Panini...Roast Pork...Swiss...Pickles...Mustard
Aged Brie Cheese...Strawberry Basil Fresca

Hot

Miniature Maryland Crab Cakes...Old Bay Aioli
Risotto Parmesan Pearls...Romesco Sauce
Ocean Scallops Wrapped in Crispy Bacon
Florida Lobster Fritters...Tarragon Lemon Cream
Vegetable Spring Rolls...Thai Chili
Miniature Beef Wellington
Coconut Shrimp...Orange Horseradish Sauce
Roasted Tomato Bruschetta...Olive Tapenade ...Mozzarella
Chicken Sate...Peanut Sauce
Little Lamb Chops...Mint Jus
Conch Fritters

Four Course Dinner – Plated Appetizer

(please select one):

Open Faced Ravioli

Braised Chicken...Red Wine Jus...Roasted Tomato
Shaved Parmesan...Balsamic

Conch Cake

Cajun Remoulade...Micro Greens

Maryland Crab Cake

Softened Baby Spinach...Charred Corn & Tomato basil relish
Avocado Butter

Keys Conch Chowder

Cream of Asparagus Soup

Tomato Crème

Mediterranean Vegetable Risotto

Cracked Olives...Thyme...Tomato Jus

Salad (please select one):

Sun Ripened Tomato & Fresh Mozzarella

Basil Oil...Aged Balsamic

Garden Tomato Salad

Grilled Red Onion...Manchego Cheese...Roasted Shallots...Jerked Mango Vinaigrette

Fingers of Romaine Hearts

Shaved parmesan...Crisp Capers...Croutons...Caesar Dressing

Organic Arugula & Baby Spinach Salad

Mango...Tomato...Cucumber...Coconut Cashews
Maple Balsamic Vinaigrette

Tropical Spinach Salad

Mango...Pineapple...Tomato...Cucumber...Red Onion
Coconut Cashew...Mango Vinaigrette

Chilled Fruit Kabobs

Minted Yogurt

Plated Entree (please select one):

Fontina Chicken Roulade

Mushrooms...Spinach...Marsala Sauce
Pancetta Risotto...Blistered Asparagus & Split Carrots

Pan Roasted Pommeray & Honey Brushed Chicken

Black Pepper Bacon Wrapped Shrimp
Tarragon Wine Sauce...Rosemary Yellow Skinned Potatoes
Sunburst Squash...Baby Split Carrots

Herb Battered Yellow Tail Snapper

Calabazza Mash...Pencil Green Beans...Roasted Peppers
Key lime Butter

Pan Seared Dolphin

Florida Bay Shrimp Scampi...Buttered Asparagus...Roasted Finger Potato

Porcini Crusted Filet Mignon

Goat Cheese Potato au Gratin...Broccolini...Roasted Cherry Tomato...Pomegranate Demi

"Earth & Ocean"

Bronzed Tenderloin of Beef & Panko Crumbed Shrimp

Rich Merlot Sauce...Corn Broth
Yukon Gold Mash...Sunburst of Petit Vegetables

Pepper Studded Filet Mignon

Butter Lobster Tail...Barolo Sauce
Whipped Garlic Potato...Crisp Baby Beans

