

ALL INCLUSIVE BUFFET DINNERS

BUFFET DINNER PACKAGE 1 CHOICE OF TWO OPTIONS

101 TO 250+ GUESTS | \$19.95

51 TO 100 GUESTS | \$20.95

25 TO 50 GUESTS | \$22.95

CHOICE TOP ROUND OF ROAST BEEF:

Carved at the Buffet and Served With Horseradish Sauce and Natural Juices

CHICKEN MARSALA:

Fresh Boneless Breast of Chicken With Mushrooms and Shallots in a Marsala Wine Sauce

ITALIAN STYLE SAUSAGE AND PEPPERS:

Fresh Italian Sausage, Roasted Bell Peppers, and Caramelized Sweet Onions Baked in our own Homemade Marinara Sauce, Freshly Grated Parmesan Cheese on the Side

CHICKEN ALMONDINE:

Fresh Boneless Chicken Breast Topped With Toasted Almonds in a Sour Cream and Tarragon Sauce

CHICKEN PESTO:

Seared chicken, vibrant basil pesto, and topped with creamy mozzarella cheese.

CHICKEN ENCHILADA

Soft tortillas packed with a flavorful filling of chicken, Mexican-spiced rice, beans, and spinach—all baked under a layer of creamy cilantro sauce and melty cheese.

SOUTHERN STYLE BAKED HAM:

Smoked Virginia Ham, Carved at the Buffet and Served With Maple Syrup Mustard Sauce and Horseradish

GARDEN VEGETABLE LASAGNA:

Bountiful Selection of Fresh Vegetables, Housemade Marinara Sauce, and Three Cheeses

BUFFET DINNERS INCLUDE TWO ENTREES, ONE SALAD, TWO CHOICES OF VEGETABLES /POTATO FRESHLY BAKED GOODS, COFFEE AND TEA SERVICE, RENTAL OF ALL GLASS AND SILVERWARE, DECORATED BUFFET TABLE, AND ALL NECESSARY COOKING SUPPLIES AND EQUIPMENT

ALL INCLUSIVE BUFFET DINNERS

BUFFET DINNER PACKAGE 2 CHOICE OF TWO OPTIONS

101 TO 250+ GUESTS | \$23.95

51 TO 100 GUESTS | \$24.95

25 TO 50 GUESTS | \$25.95

CHICKEN FRANCESE:

Sautéed Chicken cutlets in a lemon-butter and white wine sauce

EGGPLANT ROLLATINI:

Thin slices of eggplant, dusted in wheat flour covered, Rolled and baked and topped with a generous helping of ricotta and sauce

CHEESE TORTELLINI:

Cheese Tortellini in Pink Sauce

ROAST TROPICAL PORK:

Whole Center Cut Loin of Pork Crusted With Island Spices, Sliced Thin and Topped With a Savory Sauce With Bananas, Caramelized Onions, and Golden Raisins

CARIBBEAN CHICKEN:

Marinated Boneless Fresh Breast Topped With a Plum Tomato, Red Pepper, Roasted Corn, and Black Bean Salsa

FRESH WHOLE TURKEY:

Fully De-Boned, Herb Coated And Roasted; Carved at the Buffet and Served With Housemade Giblet Gravy and Cranberry-Apple Relish

FLORIDIAN DOLPHIN:

Fresh Mahi Filet Topped With Hearts of Palm, Mushrooms, and Avocado Cream

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ALL INCLUSIVE BUFFET DINNERS

BUFFET DINNER PACKAGE 3 CHOICE OF TWO OPTIONS

101 TO 250+ GUESTS | \$26.95

51 TO 100 GUESTS | \$27.95

25 TO 50 GUESTS | \$28.95

PRIME RIB OF BEEF:

Herb and Pepper Coated Choice Boneless Ribeye, Carved at the Buffet and Served With Horseradish Sauce and Herbed Natural Juices

SEAFOOD LASAGNA:

Shrimp, Real Crabmeat, and Sea Scallops Baked With Ricotta, Parmesan, and Mozzarella in a Housemade Béchamel Sauce

SALMON IN A LEMON DILL:

Healthy baked salmon with creamy lemon dill sauce

MAHI MAHI IN A KEY LIME BUTTER:

Panko Crusted Mahi served a key lime butter, topped with tomatoes, scallions, parmesan cheese and parsley

STUFFED LOIN OF PORK:

Traditional Herb Stuffing With Walnuts and Pears, Carved at the Buffet and Served With a Port Wine Sauce

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BUFFET DINNER PACKAGE 4 CHOICE OF TWO OPTIONS

101 TO 250+ GUESTS | \$30.95

51 TO 100 GUESTS | \$31.95

25 TO 50 GUESTS | \$32.95

CHOICE TENDERLOIN OF BEEF:

Roasted Whole, Carved at the Buffet and Served With Béarnaise Sauce and Madeira Wine Sauce

SHORT RIB LASAGNA:

Baked pasta made with layers of tender short ribs, creamy basil-flecked cheese and sweet tomato sauce

SPECIAL HOUSE PAELLA:

Large Shrimp, Sea Scallops, Chorizo Sausage, Fresh Grouper, and Boneless Chicken in a Wonderful Saffron Rice With Tomatoes, Artichoke Hearts, Sweet Peppers, Onions and Fresh Herbs

ROASTED RACK OF LAMB:

Seasoned With Sage, Rosemary, and Garlic; Roasted and Served With a Cabernet Wine Sauce and Horseradish-Mint-Apple Sauce

ULTIMATE SNAPPER:

Fresh Snapper Filet Topped With Grilled Shrimp and Scallops, Roasted Red Peppers, Sweet Corn, and Scallions

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SALAD CHOICES - CHOOSE TWO

Traditional Caesar Salad With French Bread Croutons

Spinach, Mushroom, and Plum Tomato Salad With Honey Lemon Dressing
Zucchini, Roasted Sweet Corn, and Red Pepper Salad

Garden Fresh Salad With Assorted Dressings

Penne Pasta Primavera Salad

Baby Fields Greens and Romaine Lettuce With Oven-Dried Plum Tomatoes, Portobello Mushrooms, and Yellow Bell Peppers; Served With a Fresh Herb Vinaigrette

Boston and Romaine Lettuce, Hearts of Palm, Mandarin Oranges and Papaya With a Raspberry Vinaigrette

SIDE DISHES - CHOOSE TWO

Fresh Medley of Broccoli, Carrots and Yellow Squash Tossed With Fresh Herbs

Quinoa Confetti Medley: Basmati, Quinoa, Wheat Berries, and Wild Rices Simmered in Vegetable Stock With Fresh Herbs

Green Beans Macadamia

Saffron Rice With Black Beans and Red Onion

Orzo Salad

Fresh Medley of Green Beans, Red Peppers and Cauliflower Tossed With Olive Oil, Garlic, and Fresh Herbs

Candied Sweet Potatoes

Grilled Vegetables with Sea Salt and EVOO

Calico Rice Medley

Yukon Gold Mashed Potato with Garlic Herb Butter

Potatoes au Gratin

Fresh Vegetable & Penne Pasta Primavera

Smashed Sweet and Red Potatoes With Tarragon and Garlic

Ginger and Marmalade Glazed Carrots With Pecans

Bacon and Pea Salad

Roasted Brussel Sprouts with Bacon