

BUTLER PASSED HORS D'OEUVRES

Citrus-Marinated Chicken Breast Wrapped in Bacon

Jerk Chicken Plantain Bites-

Thai Chicken Satay Tender Breast of Chicken with a Thai Peanut Sauce

Spicy Buffalo Chicken with Blue Cheese Spring Roll

Chicken and Waffles Mini with a Maple Honey reduction

Orange-Glazed Chicken & Chorizo Meatballs

Pepper Jelly Glazed Meatballs

Sliced Tenderloin of Beef on French Bread With Béarnaise

Miniature Beef Wellington With Madeira Wine Sauce

Miniature "Franks in a Blanket" With Brown Mustard Sauce

Stuffed Tostones Shooters Petite Green Plantain Cups Filled with Ropa Vieja,  
Mojo Pork or Fresh Jumbo Shrimp

Cuban Slider - on Hawaiian Roll

Pot Roast Sliders

Southwest Baked Egg rolls

Crispy Bacon strips

Artichoke, Prosciutto, and Parmesan Cheese Stuffed Phyllo Triangles

Lamb, Garlic, and Rosemary Phyllos With Horseradish Mint Sauce

BUTLER PASSED HORS D'OEUVRES

Mini Lamb Burgers

Grilled Duck Breast and Roasted Scallion Tartlettes with Honey-Soy Sauce

Jumbo Ice-Cold Shrimp Cocktail

Beer Battered Shrimp with Orange Dipping Sauce

Teriyaki Marinated Shrimp Wrapped in Bacon

Large Coconut Tempura Shrimp with Gauava Marmalade

Coconut Crusted Scallops with Pinã Colada Sauce

Bahamian Conch Fritters with Citrus-Remoulade Sauce

Smoked Salmon Appetizer Bites

Yucca Fritters Fresh Yucca and Rosemary Served with a Creamy Garlic Sauce

Mac and Fontina Cheese Bite with a Parmesan Dip Sauce

Cauliflower Buffalo Wings with lime

Potato Pave with Bacon and Parmesan

Potato Pancakes With Yogurt-Dill Sauce

Spinach and Feta Cheese Stuffed Phyllo Triangles

Crispy Baked Toasted Racioli

Assorted Miniature Quiches

Zucchini Garlic Bites

Strawberry Banana Pancake Kabobs

**BUTLER PASSED HORS D'OEUVRES**

## Butler Passed Hors d'Oeuvres Pricing

### GUESTS 51-250

Choice of any 5		\$ 8.95
Choice of any 6		\$ 9.95
Choice of any 7		\$10.95

### GUESTS 25-50

Choice of any 5		\$ 9.95
Choice of any 6		\$10.95
Choice of any 7		\$11.95

**PRICES ARE PER PERSON AND PER HOUR (P.P.) \$4.50 P.P. EACH ADDITIONAL HOUR**  
**PRICES DO NOT INCLUDE STAFFING**  
**LARGE PART OF OVER 250? PLEASE CONTACT US TO RECEIVE A SPECIAL PRICING**

## TABLE DISPLAYED HORS D'OEUVES

### PRICING | PER PERSON

#### **INTERNATIONAL CHEESE DISPLAY | \$4.57**

A Selection of Domestic and Imported Cheeses with Assorted Crackers and Fresh Fruit Garnish

#### **ARTISAN BREAD AND IMPORTED CHEESE STATION | \$ 4.57**

Gourmet Lavosh and Artesian Breads served with a beautiful display of Goat Cheese, Gorgonzola, Saint Andre and Asiago de Allevo garnished with Fresh Fruit, Dried Figs, Apricots, and Dates served with Crostini and Bread Sticks

#### **HOT SPINACH AND ARTICHOKE DIP | \$3.75**

Served with Crispy Tortilla Chips and House made Olive Oil and Garlic Baked Pita Chips

#### **CREAMY AVOCADO DIP WITH SCALLIONS | \$ 4.25**

#### **CHICKEN, AVOCADO, AND REFRIED BEAN DIP | \$4.25**

Refried Beans, Fresh Avocado, and Julienne Chicken Breast Baked with Diced Tomato, Black Olives, Scallions and Grated Cheeses; Served with Crispy Tortilla Chips

#### **FRESH FRUIT DISPLAY | \$3.75**

A Bountiful Selection of Fresh Fruits, Carved Baskets Filled with Berries, and Yogurt Brown Sugar Dip

#### **POACHED SALMON PLATTER | \$6.25**

Whole Filet of Fresh Salmon, Poached in White Wine and Lemon, Accompanied by a Cucumber-Yogurt Dill Sauce

#### **VEGETABLE CRUDITÉS | \$2.75**

A Large Variety of Garden Fresh Vegetables Beautifully Displayed With Red Onion Ranch Dip and Bleu Cheese Dip

**PRICES LISTED FOR ALL DISPLAYED HORS D'OEUVRE INCLUDE HIGH QUALITY DISPOSABLES  
UPGRADE TO CHINA PLATES AND STAINLESS FLATWARE | \$2.25 PER SET**

## TABLE DISPLAYED HORS D'OEUVES

### **RAW BAR | \$8.95**

Clam and oysters on the Half Shell and Cold Shrimp Cocktail, Displayed on a Bed of Ice with Cocktail Sauce and Rémoulade Sauce, Lemon, Tabasco and Horseradish

### **DELUXE RAW BAR | MARKET**

Raw Bar as Described Above with the Addition of Chilled Florida Lobster Tails OR Fresh Stone Crab Claws (in season)

### **BAKED BRIE EN CROUTE | \$3.95**

With Blackberry Preserves and Chopped Macadamia Nuts, Served with Assorted Crackers and a Fresh Fruit Garnish

### **SUSHI DISPLAY | \$9.95**

A Selection of Assorted Nigirisushi and Makisushi, Beautifully Displayed on a Traditional Sushi Boat With Pickled Ginger, Wasabi and Soy Sauces

### **ANTIPASTO PLATTER | \$5.75**

A Beautiful Platter of Italian Meats and Cheeses, Roasted Sweet Peppers, Hot Peppers, Ripe and Stuffed Green Olives, Artichoke Hearts, and Hearts of Palm

### **SHRIMP COCKTAIL PLATTER | \$8.95**

Jumbo Shrimp, Lightly Dusted with Old Bay and Served With Cocktail Sauce, Remoulade, and Lemon (5 shrimp per person)

### **ROASTED VEGETABLE PLATTER | \$5.25**

Eggplant, Portabellas, Zucchini, Grape Tomatoes, Yellow Squash, Red Onion and Bell Peppers with Olive Oil and Fresh Herbs Served Room Temperature with Tarragon Aioli on the side

### **SUN-DRIED TOMATO TERRINE | \$4.95**

A Delicious Layered Pate' of Mascarpone Cheese, Housemade Pesto, and Sun-Dried Tomato Filling Served with Assorted Cocktail Crackers and Flatbreads

**PRICES LISTED FOR ALL DISPLAYED HORS D'OEUVRE INCLUDE HIGH QUALITY DISPOSABLES  
UPGRADE TO CHINA PLATES AND STAINLESS FLATWARE | \$2.25 PER SET**

## TABLE DISPLAYED HORS D'OEUVES

### **SMOKED SALMON PLATTER | \$11.95**

Whole Side of Smoked Salmon Served with Cocktail Breads, Chopped Onion, Cream Cheese, Sliced Tomato, and Capers

### **BAKED TENDERLOIN OF BEEF PLATTER | \$11.95**

Herb Crusted Choice Tenderloin of Beef; Baked, Sliced Thin and Served Room Temperature With Miniature French Rolls, Mustard Sauce, and Horseradish Sauce

### **HONEY GLAZED SALMON | \$6.95**

Whole Filet of Fresh Salmon; Honey Glazed and Macadamia Nut Crusted; Served Room Temperature With a Caramelized Onion and Sun-Dried Cranberry Relish

### **MINI CUBAN PASTELITOS PLATTER | \$3.95**

Assortment of Mini Pastelitos- Beef, cheese, Guava and Cheese, Guava, coconut

### **CUBAN MINI PLATTER | \$3.95**

Assortment of Different Cuban Style finger foods- Ham Spread Sandwiches, Cheese Pastelitos, Guava Pastelitos, Ham Croquetas

### **MINI CUBAN SANDWICH PLATTER | \$3.95**

Assortment of Different Cuban Style sandwiches- Cuban, Midnight, chorizo with queso.

**PRICES LISTED FOR ALL DISPLAYED HORS D'OEUVRE INCLUDE HIGH QUALITY DISPOSABLES**

**UPGRADE TO CHINA PLATES AND STAINLESS FLATWARE | \$2.25 PER SET**

## APPETIZER STATIONS

### PRICING | BASED ON MIN OF 25 GUESTS

#### TACO BAR | \$8.95

Basics: Guacamole, Pico de Gallo, Cheese, Lettuce, Cilantro and Beans.

Extras: Shrimp, Chicken, Pork, Beef, Pickled Cabbage, Corn, Rice, Sour Cream and Jalapeños.

#### CARVING STATION | \$8.95

Top Round of Roast Beef, Virginia Baked Ham, Fresh Whole Turkey, Roast Loin of Pork, or Corned Beef Brisket (Choice of Two) Served With Miniature Sandwich Rolls and Appropriate Condiments

#### PAELLA STATION | \$10.95

Yellow Saffron Rice Baked With Onions, Tomatoes, and Special Seasonings; Sautéed at the Buffet With Guest's Choice of Sea Scallops, Shrimp, Chicken Breast, Chorizo Sausage, Artichoke Hearts, Sweet Peppers, and Onions

#### MASHED POTATO | \$7.95

Martini Bar Garlic-Parmesan Whipped Potatoes Served in Martini Glasses; Guests Top With Their Choice of Sour Cream, Chopped Scallions, Crumbled Bacon, Grated Cheddar Cheese, Caramelized Onions, and Brown Gravy

#### BEANS AND RICE STATION | \$5.95

Yellow Rice and White Rice, Black Beans and Red Beans; Served in Soup Bowls and Accompanied by Tequila-Sour Cream and Chopped Red Onion \$5.95 per person

#### STIR FRY STATION | \$9.95

Teriyaki Marinated Shrimp and Hunan-Style Chicken Stir-Fried at the Buffet With Your Guest's Choice of Carrots, Celery, Toasted Scallions, Water chestnuts, Bamboo Shoots, Pea-pods, Mushrooms, Sweet Peppers, and Red Onions \$9.95 per person

#### SALAD BAR STATION | \$6.95

Choice of Four Salads From Our Salad Menu With Assorted Freshly Baked Breads \$6.95 per person

#### FRENCH FRY STATION | \$ CALL

Thick cut, Waffle and homemade ships with an array of dipping sauces.

#### DIP STATIONS | \$ CALL

A wide range of special dips and crackers

## APPETIZER STATIONS

### PRICING | BASED ON MIN OF 25 GUESTS

#### PASTA STATION | \$8.95

Prepared at the Buffet, Accompanied by Parmesan- Garlic Rolls

#### PASTA SELECTIONS – CHOOSE TWO

Angel Hair | Spinach Fettucini  
Linguine | Cheese Tortellini  
Penne

#### PASTA SAUCES - CHOOSE TWO

Garden Marinara | Creamy Alfredo;  
Pesto Cream | Vodka Tomato Cream  
Plum Tomato & Basil

#### A LA CARTE PASTA ADDITIONS

White Clam Sauce  
Seafood Marinara  
Diced Chicken Breast  
Sliced Italian Sausage  
Bolognese (Red Meat Sauce)  
Cubed Poached Salmon  
Italian-Style Meatballs

#### SALAD BAR STATION | \$6.95

Choice of Four Salads From Our Salad Menu With Assorted Freshly Baked Breads \$6.95 per person

#### MAC AND CHEESE STATION | \$ CALL

cheddar cheese, you can have mac n cheese at your wedding made with Gouda or Gruyere, Monterey or Pepper Jack, Feta or Parmesan

#### PRETZEL BAR | \$ CALL

Large Soft Pretzels or Pretzel Nuggets on Display with plenty of dips to enhance flavor: Mustards, melted cheese, BBQ sauce, chipotle dip, Nutella, beer and cheddar dip are some tasty options.

#### MINI HOT DOG AND SLIDER STATION | \$ CALL

Mini Hot Dogs on a bun, Sliders with a assortment of sauces and toppings.

#### GRILL CHEESE AND TOM SOUP | \$ CALL

Mini Grill cheese with a small cup of Homemade Tomato soup. Guest have a choice for the type of cheeses.

PRICES LISTED FOR ALL STATIONS INCLUDE BUFFET TABLE WITH LINENS AND HIGH QUALITY DISPOSABLES  
PRICES DO NOT INCLUDE STAFFING



## CORPORATE LUNCH MENU

### PRICING | PER PERSON

#### SANDWICH PLATTERS

Include Your Choice of Any Two Luncheon Salads, Relish Tray, and Appropriate Condiments

#### **“BUILD YOUR OWN” DELI SANDWICH PLATTER | \$14.95**

Virginia Ham, Roast Beef, Turkey, Corned Beef, Smoked Turkey, Tuna Salad, or Chicken Salad (choose 3) Accompanied by an Assortment of Sliced Cheeses and Fresh Breads

#### **CROISSANT SANDWICH PLATTER | \$14.95**

Freshly Baked Croissants Piled High With Roast Beef, Corned Beef, Virginia Ham, Turkey Breast, Chicken Salad, Smoked Turkey, Tuna Salad, or Vegetarian (choose 3)

#### RELISH TRAY OPTIONS

Kosher Style Dill Pickles, Ripe and Green Olives, Pepperoncini, Radish Flowers, Sliced Tomato, and Red Onion Slices

#### BOX LUNCHES

Packaged with Napkins, Moist Towelette, Eating Utensils, and Appropriate Condiments

#### **FIELD TRIP BOX LUNCH | \$12.95**

Deli Sandwich of Your Choice on a Whole Wheat Hoagie Roll, Bag of Potato Chips, Fresh Apple or Orange, and a Gourmet Cookie

#### **EXECUTIVE BOX LUNCH | \$14.95**

Croissant Sandwich of Your Choice, Deli Containers of Red Potato Salad, Pasta Primavera Salad and Fresh Fruit Salad, and a Gourmet Cookie

## LUNCH MENU

### PRICING | PER PERSON

#### **COLD LUNCHEON PLATTERS**

Platters Include Choice of any Two Luncheon Salads and Freshly Baked Rolls with Butter

#### **CHICKEN ROULADE | \$14.95**

Fresh Boneless Breast Rolled Around a Blend of Spinach, Sun-Dried Tomatoes, and Parmesan Cheese; Sliced and Served With a Garlic Mayonnaise

#### **TENDERLOIN OF BEEF | \$17.95**

Freshly Baked Croissants Piled High With Roast Beef, Corned Beef, Virginia Ham, Turkey Breast, Chicken Salad, Smoked Turkey, Tuna Salad, or Vegetarian(choose 3)

#### **POACHED SALMON PLATTER | \$14.95**

Poached Chilled Filet of Fresh Salmon, Garnished With Marinated Shrimp and Scallops and Accompanied by a Yogurt Cucumber Dill Sauce

#### **HOT LUNCHEON BUFFET | \$15.95**

Include Choice of Two Entree Items; One Choice of Salad, Side, and Freshly Baked Breads With Butter  
High Quality Disposable Plates, Eating Utensils, Napkins, and Serving Platters

#### **CHICKEN ALMONDINE:**

Fresh Boneless Chicken Breast With Chopped Toasted Almonds and a Sour Cream-Tarragon Sauce

#### **ITALIAN SAUSAGE AND PEPPERS**

Mild Italian Sausage, Roasted Bell Peppers and Sweet Onions Baked in our own Housemade Marinara Sauce

#### **CHICKEN PICCATA**

Lightly Breaded Boneless Breast of Fresh Chicken Topped With a Lemon-Caper Butter Sauce

#### **MAHI FRANCAISE**

Fresh Mahi Filet, Sautéed and Topped With a Lemon-Dill Sauce—Market Priced

## LUNCH MENU

### **SLICED ROAST BEEF AU JUS**

Creamy Horseradish Sauce

### **CHAMPAGNE CHICKEN:**

Fresh Boneless Chicken Breast Simmered in Champagne and Topped With a Champagne Mushroom Sauce

### **GARDEN VEGETABLE LASAGNA:**

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

### **BARBECUED CHICKEN:**

Fresh Boneless Breast Marinated in Our Own Housemade BBQ Sauce

### **LUNCHEON SALAD CHOICES**

Fresh Fruit Salad

Housemade Egg and Potato Salad

Red Cabbage Cole Slaw

Fresh Garden Salad

Penne Pasta Primavera Salad

Red Potato and Tarragon Salad

Spinach Salad With Mushrooms, Plum Tomatoes, Hard-Cooked Egg, Croutons, and a Honey Lemon Dressing

Traditional Caesar Salad

### **SIDE CHOICES**

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 table Stock With Fresh Herbs

Green Beans Macadamia

Saffron Rice with Black Beans

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

# ULTIMATE CUISINE *Catering*

## LUNCH MENU

### SIDES CONTINUED:

Smashed Sweet and Red Potatoes With Chives and Garlic  
Ginger and Marmalade Glazed Carrots With Pecans  
Bacon and Pea Salad - sweet peas mixed with bacon, shredded cheddar cheese and zesty red onion  
Roasted Brussel Sprouts with Bacon - Garlic roasted brussels sprouts with crispy bacon finished off with a balsamic reduction

**DESSERTS ONE CHOICE | \$4.00**

**DESSERTS TWO CHOICES | \$5.00**

Homestyle Cheesecake with Strawberry and Blueberry Topping  
Double Chocolate Cheesecake  
Authentic Key Lime Pie  
Tropical Fruit and Custard Tart  
Assortment of Miniature Desserts (counts as two choices)

**BEVERAGE SERVICE | \$1.50**

Assorted Soft Drinks, Freshly Brewed Iced Tea and Lemonade including plastic cups and ice

### OTHER SERVICES

Delivery and Pickup up to 25 miles | \$35.00 each way  
Buffet Table Setup | \$60.00  
China, Stainless Flatware and Linen Napkins | \$2.50  
Real Glassware for Beverage Service | \$1.00  
Service Staff Per Hour, Per Service Person, 4 Hour Minimum | \$28.00

## 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

**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**

# ULTIMATE CUISINE

*Catering*

## 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

**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 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

**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

### 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

BUFFET DESSERTS

BUFFET DESSERT CHOICE OF 2 | \$6.00

BUFFET DESSERT CHOICE OF 3 | \$7.00

TABLE SERVED CHOICE OF 1 | \$6.00

DELUXE VIENNESE TABLE | \$9.95

White Chocolate Mousse Cake

Double Chocolate Cheesecake

Assorted Petite Fours And Finger Pastries (counts as two selections)

Dark Chocolate Raspberry Torte

Fresh Fruit Platter With Grand Marnier Cream

Southern Style Chocolate Pecan Pie With Fresh Whipped Cream

Authentic Key Lime Pie

Extra Rich Chocolate Rum Torte

Tropical Fruit and Custard Tart

French Bread Pudding With Maple Cream And Pecan Fudge Sauce

Chocolate Cinnamon Bread Pudding

Build Your Own Sundae Bar (counts as 2 selections)

Homestyle Cheesecake With Strawberry and Blueberry Toppings

Variety of Housemade Fresh Fruit Pies

Tiramisu Cake

## BUFFET DESSERTS

**DELUXE VIENNESE TABLE 5** | \$9.95  
MIN OF 50 GUESTS

### **CHOICE OF 5 ITEMS FROM DESSERT MENU**

Plus A Bountiful Selection of Fresh Fruits, Marshmallows, Cubed Pound Cake, and Chocolate Fondue

**WEDDING CAKES** | \$6.50  
Includes China and flatware

### **DESSERT STATIONS**

**SMORES STATION** | \$ CALL  
Build your own smores

**DONUT WALL** | \$ CALL  
Peg board for Donut display

**COFFEE BAR** | \$ CALL  
Single Serve machines with variety of coffee mixers and add ons.

**CHOCOLATE OVERLOAD STATION** | \$ CALL  
Chocolate fountain display with fresh Fruit, Pound Cakes, Marshmallows, Rice krispie treats, chocolate Mousse, Brownies, triple chocolate chip cookies

**COTTON CANDY STATION** | \$ CALL

**POPCORN STATION** | \$ CALL

**SUNDAE BAR** | \$ CALL  
build your own sundaes

## BEVERAGE SERVICES

### PRICING LISTED PER PERSON

#### **DRINK MIXERS AND GARNISH SERVICE | \$4.00**

Drink Mixers, Drink Garnishes, Ice, Napkins, Sip Straws, Plastic Cups  
(Alcohol not Included) High Quality Disposable Glasses

#### **UPGRADE TO GLASSWARE | \$5.00**

#### **CHAMPAGNE GLASS RENTAL | \$0.65 PER GLASS**

#### **PORTABLE BAR | \$50.00**

#### **CLOTHED AND SKIRTED BAR BACK TABLE | \$39.50** (required when using real glassware)

#### **BEER GARDEN TAP RENTAL | \$ CALL** Taps with Cooler

#### **LEMONADE / ICE TEA STATION | \$ CALL**

#### **FLAVORED WATER TABLE | \$ CALL**

Infused water to keep your guest well-Hydrated: Options include  
Raspberry, mint, and lime  
Blackberry, cherry, and lime  
Watermelon and rosemary  
Strawberry and orange  
Ginger and mint