



## APPETIZERS

### MINI TEA SANDWICHES

Cream Cheese, Cucumber and Watercress on Crostini's Deviled Ham, Pimento Cheese on Pumpnickel Bread, Smoked Ham, Brie, Pineapple Chutney on Mini Croissant

### BEEF TENDERLOIN SLIDERS

Thinly Sliced Beef Tenderloin served with Creamy Horseradish Sauce

### CHICKEN LETTUCE WRAPS

Wok Seared-Diced Chicken, Green Onion and Water Chestnuts wrapped inside Butter Lettuce Leaves

### SPANAKOPITA

Seasoned Spinach and Feta Cheese wrapped in Fillo Pastry, baked until golden brown

### SMOKED SALMON FINGER BITES

Layered Flat Bread of Smoked Salmon, Red onion, Cream Cheese and Lemon Zest

### MINI SMOKED SAUSAGES

Served on a bed of Sauerkraut

### SUMMER CUCUMBER CUPS

Garlic-Herb Boursin Cheese, Smoked Salmon topped with Caviar

### MINI OR 9 INCH QUICHE

Assortment of Freshly Baked Quiches

### LOBSTER MACARONI & WHITE CHEDDAR CHEESE BAKE

Creamy blend of White Cheddar Cheese, Pasta and Lobster



## LUNCH OR DINNER ENTRÉES

ALSO AVAILABLE AS A BUFFET

### CHOICE OF SALAD:

#### CHOPPED ASIAN SALAD

Shredded Green Cabbage, Celery, Green Onions, Carrots, Snow Peas, Cilantro, Crunchy Chow Mein Noodles with Sweet Ginger Lime Dressing

#### CAESAR SALAD

Romaine Lettuce, Herb Roasted Croûtons toasted with Caesar Dressing

#### SPRING GREENS

Mixed Baby Greens, Snow Peas, Red Onions, Cherry Tomatoes

### ENTRÉES

#### PORK LOIN

Roasted Pork Loin drizzled with an Apple Demi jus

#### CHICKEN PARMESAN

Lightly Breaded Chicken Breast topped with our Marinara and Mozzarella Cheese

#### ABSOLUT-LY VODKA CHICKEN

Chicken Breast with Roasted Garlic in a Creamy Vodka Sauce with Sun Dried Tomatoes

#### BAKED PENNE ALFREDO

Served with Italian Sausage, Green Peppers and Onions

#### LASAGNA BOLOGNESE

Layers of Lasagna, Rich Meat Sauce, Ricotta, Mozzarella and Parmesan Cheese



## LUNCH OR DINNER ENTRÉES CONTINUED

### MAPLE-DIJON CHICKEN

Roasted Bone-in Chicken Breast in a Savory Maple Dijon Sage Sauce

### PERNIL CUBANO

Authentic Pork Roast served with Black Beans and White Rice

### BAKED SALMON

Sauces : Creamy Dill Piccata or Sweet Chili Garlic Glazes

### FLORIDA GULF SHRIMP SCAMPI

Sautéed Gulf Shrimp served over Spinned Angel Hair Pasta

### JAMBALAYA

Deep Flavors from New Orleans, Chicken & Sausage Served Over White Rice

## VEGETABLE SIDES

Sweet Corn Mexicali

Corn on the Cob

Glazed Baby Carrots

Green Beans with Bacon & Onion

## STARCH SIDES

Baked Idaho Potatoes

Rice Pilaf Almandine

Herb Roasted Red Bliss Potatoes

Smashed Potatoes

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