



Plated Banquet Dinners

*All Dinner Entrée prices include:
Bread Service
Choice of Soup or Salad: House or Caesar
and Dessert*

SOUPS

*Manhattan Clam Chowder
Bahamian Conch Chowder
Southwest Black Bean
Chilled Gazpacho
Matzoh Ball
Carrot Ginger with Apple*

*Roasted Tomato Basil
Butternut Squash Bisque
Italian Wedding with Mini Meatballs
Tuscan Lentil with Sausage
French Onion Soup Au Gratin *
Lobster Bisque **

** Additional Surcharge of \$1.75*

*House Salad
Romaine and Mixed Greens, Shaved Carrot, Ripe Tomato and Cucumber*

*Classic Caesar Salad
Romaine Hearts, Croutons, Olive Oil, Lemon, Shredded Parmesan*

ADDITIONAL SALADS

*Caprese Salad *
Fresh Mozzarella, Tomato, Parmesan Crisps, Pesto and Balsamic Glaze*

*Chopped Salad *
Mixed Lettuces, Bacon, Tomato, Avocado, Blue Cheese, Egg, Mushrooms, Red Onion, Cucumber and Carrot*

*Baby Arugula Salad *
Granna Padano Cheese, Shaved Fennel, Lemon and Olive Oil*

*Classic Wedge Salad *
Iceberg Lettuce, Tomato, Blue Cheese, Applewood Smoked Bacon*

*Summer Yellow Tomato Salad *
Chilled Watermelon, Ricotta Salatta Cheese, Basil, Almonds, Balsamic Glaze*

*Boston Bibb Lettuce Salad *
Shaved Green Apple, Blue Cheese, Candied Walnuts, Champagne Vinaigrette*

*Greek Salad *
Feta, Olives, Garbanzos, Tomato, Red Onion, Cucumber, Pita Croutons, Oregano*

*Deering Bay's Organic Garden Greens * (in season)
Shaved Radish, Carrot, Baby Tomatoes*

*Red and Golden Beet Salad **

Fennel, Goats Cheese, Arugula, Candied Walnuts, Balsamic Vinaigrette

*Florida Summer Salad **

Mixed Greens, Mango, Fresh Hearts of Palm, Jicama, Pecans, Basil Dressing

*Baby Spinach Salad **

Bacon-sherry Vinaigrette, Crispy Shallots, Chopped Egg

*Warm Sesame Spinach Salad **

Miso Dressing, Shaved Sweet Peppers, Sprouts, Wonton Crisps

Roulade of Prosciutto and Buffalo Mozzarella Salad

Tomato Confit and Balsamic Grilled Radicchio

** Additional Surcharge of \$3.50*

APPETIZERS - Additional Course

Warm Buttered Maine Lobster Martini \$22

Shelled Half Lobster, Whipped Truffled Potatoes, Mache Salad

Iced Shrimp Cocktail \$20

Cocktail Sauce, Celery Hearts, Lemon

Crisp Warm Goat Cheese Tart \$18

Roasted Pepper-golden Beet Salsa, Eggplant, Basil, Red Wine Glaze

Corvina Ceviche Martini \$18

Fresh Chiles, Lime, Cilantro, Plantain Chips

Jumbo Lump Crab Cake \$21

Key Lime Remoulade, Lemon, Mixed Greens, Cherry Tomatoes

Mushroom and Black Truffle Risotto \$20

Crimini and Oyster Mushroom, Shaved Reggiano Cheese

Shaved Tenderloin of Beef Carpaccio Milanese \$18

Celery Root Salad, Arugula and Reggiano Cheese

Grilled Huge Garlic Scampi \$20

Grilled Asparagus, Fava Beans, Shaved Fennel and Lemon Aioli

Dinner Entrees

SEAFOOD

Petite Five Spiced Pan Seared Salmon \$37.5

Wild Grains, Wokked Vegetables, Citrus Butter, Soy Glaze

Pan Cooked Key West Yellowtail \$49

Mango Salsa, Orange Beurre Blanc, Whipped Potato, Asparagus

Wasabi Crusted Tuna Steak \$55

Sticky Jasmine Rice, Wakkame, Pickled Daikon, Sweet Soy, Wasabi Whipped Potato

Herb Grilled Mahi Mahi \$47.5

Cashew-Lime Brown Butter, Soy, Hearts of Palm, Boniato Puree

Chilean Sea Bass \$62.5

Warm Sundried Tomato-olive Salsa, Lemon Potato Wedges

Seared Florida Corvina \$49

Jasmine Rice, Coconut Curry Sauce, Baby Bok Choi

Dijon and Soy Bronzed Salmon \$38

Warm French Lentil Salad, French Green Beans

Grilled Garlic Shrimp and Angel Hair Pasta \$51

Roma Tomato Roast, Basil and Olive Oil

Grilled Garlic Scampi \$51

Polenta, Broccolini, Tomato Fondue, Basil Oil

Pan Seared Sea Scallops and Shrimp \$55

Baconed-up Sweet Corn Hash, Sweet Potatoes, Cream, Chive Oil

Guava BBQ Grilled Grouper \$53

Crisp Fried Red Onion Rings, Roasted Sweet Potatoes

Grilled Fennel Rubbed Swordfish \$51

Tomato Fondue, French Beans, Olives, Potatoes, Lemon Jus

Grilled Black Grouper Fillet \$53

Ginger-carrot Jus, Jicama Slaw, Cilantro and Lime

Crab Topped Trout Oscar \$53

Béarnaise, Asparagus, Pommes Frites

Black and Blue Snapper \$51

Crawfish Etouffee, Lemon Potatoes, Corn, Blue Cheese Butter

Seared Branzino \$53

Tomato Butter, Orzo Pasta, Ratatouille

MEATS

Petit 6oz Filet French Onion Au Gratin \$64
Baguette Crust, Gruyere, Asparagus, Truffled Potato Puree

Grilled 8oz Filet Mignon \$75.5
Mushroom Demi Glaze, Herb Roasted Potatoes and Asparagus

Grilled Churrasco Steak \$62.5
Tomato-Avocado Salad, "Gallo Pinto", Plantains

Veal Picatta \$58.5
Fresh Lemon Sauce, Roasted Gold Potatoes, Asparagus

Grilled Lamb Chops \$83
Roasted Rosemary Potatoes, Minted Tomatoes, Red Wine Sauce, French Beans

Chile Rubbed Filet Steak \$68
Sweet Potato Hash, Chipotle Butter, Corn and Snow Peas

Grilled Veal T-bone \$90.5
Pine Nut and Tellegio Polenta, Fall Vegetable Roast, Rapini and Raisins

Five Spiced Roasted Pork Tenderloin \$60.5
Teriyaki Sweet Potatoes, Baby Bok Choi

POULTRY

Chicken Parmesan \$49
Pomodoro Sauce, Fresh Mozzarella, Reggiano Cheese, Basil

Chicken "Under a Brick" \$53
Pressed Skin on Breast, Arugula and Lemon Salad, Roasted Potatoes

Seared Chicken Picatta \$49
Lemon Butter, Roasted Gold Potatoes, Almond-Balsamic Green Beans

Oven Roasted Boneless ½ Bell and Evans Chicken \$53
Broccolini, Fingerling Potatoes, Lemon Aioli

Pan Roasted Chicken Breast \$49
Pumpkin Risotto, Brown Butter, Sage and Sunburst Squash

VEGETARIAN

Portobello Mushroom Steak \$45.5
Tomato Risotto, Grilled Vegetable Stack, Vegetable Nage

Penne Pasta a la Pomodoro \$41.5
Roma Tomatoes, Basil, Fresh Mozzarella, Parmesan

Vegetable Lasagna \$45.5
Eggplant, Fresh Tomato Sauce, Ricotta and Parmesan

Wild Mushroom Risotto \$45.5
Mushrooms and Basil Oil

Parisian Gnocchi \$49
Shitake Mushrooms, Brown Butter-Butternut Squash Sauce

All items are Subject to an 8% sales tax and 20% gratuity

Desserts

Flourless Chocolate Torte
Fresh Berries & Whipped Cream

Slice of Key Lime Pie
Tart & Creamy Key West Favorite
Served with Raspberry Sauce

Chocolate Marquis
Dark Chocolate Sponge, Shaved Chocolate

Chunky Monkey Bread Pudding
Coconut Ice Cream

Tiramisu
Espresso Soaked Sponge Cake

Granny Smith Apple Crisp
With Vanilla Bean Ice Cream

Gourmet Ice Creams & Sorbets
Ask for Flavors of the Day

Fresh Fruit Parfait
Crème Anglaise, Whipped Cream, Lady Fingers

Fresh Fruit Tart
Seasonal Fruits & Berries, Buttery Crust, Pastry Cream

Dessert Stations

(minimum of 35 ppl)

Viennese Table
Assorted Cakes, Tarts, Pies and Mini Pastries
\$9.00 pp

Chocolate Fondue Station
Pineapple, Cantaloupe, Honeydew, Strawberries, Banana, Marshmallow and Pound cake
\$8.00 pp

Bananas Foster Station
Warm Crepes, Vanilla Ice Cream, Dark Rum
\$9.00 pp