



*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, Wakame, 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 Etoufee, 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*