

Hors D'Oeuvres Selections

Butler Passed Hors D'Oeuvres:
Selections May Also Be a Hot Displayed Hors D'Oeuvre

Silver Package

\$3.00++/per piece

- -Coconut Chicken with Orange Honey Mustard
- -Sesame Chicken with a Thai Sauce
- -Pork Potstickers with Teriyaki Sauce
- -Spinach Stuffed Mushroom Caps
- -Italian Sausage Stuffed Mushroom Caps
- -Mini Quiche
- -Vegetable Spring Rolls with Spicy Aioli
- -Bruschetta on a Crostini
- -Mini Brie with Raspberry En Croute
- -Beef Empanadas
- -Spanikopita
- -Mini Chicken Wellington
- -Mini Beef Wellington
- -Chicken Satay

Gold Package

\$4.00++/per piece

- -Sea Scallops Wrapped in Bacon with Balsamic Glaze
- -Crab Stuffed Mushroom Caps
- -Herb Butter Stuffed Shrimp wrapped In Bacon
- -Coconut Shrimp with a Mango Chutney
- -Filo Tartlets with Asian Spiced Chicken
- -Key West Conch Fritters with Citrus Mayonnaise



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Hors D'Oeuvres Selections

Displayed Hors D'Oeuvres:

- -Fresh Cut Fruit & Cheese Display with Crackers \$7++/per person
- -Grilled Balsamic Vegetable Display \$5++/per person
- -Trio of Bruschetta Display \$5++/per person
- -Tri Colored Chips with Salsa, Guacamole and Queso \$5.50++/per person
- -Fresh Mozzarella & Tomatoes with Herbs and Olive Oil \$5++/per person
- -Hot Spinach and Artichoke Dip with Crostini \$5.50++/per person
- -Meatballs Choice of (Marinara, Swedish or BBQ) \$6++/per person
- -Fire Roasted Salmon \$10++/per person
- -Chilled Shrimp Cocktail \$10++/per person
- -Italian Antipasto Display with Salami, Provolone, Pepperoncini and Kalamata Olives \$6++/per person
- -Baked Wheel of Brie with Crostini \$7++/per person



Plated Dinner Selections

All Entrees are Served with a House or Caesar Salad, Seasonal Starch and Vegetables, Club Rolls and Butter

Center Cut Filet Mignon

-Topped with Red Wine Demi Glace \$37++/per person

Roasted Sirloin

-Sliced Thin and Topped with Bordelaise Sauce \$33++/per person

Oriental Salmon

-Laquered with Soy Ginger Glaze, Topped with Sesame Seeds and Green Onions \$27++/per person

Chicken Anna Maria

-Sauteed with Mushrooms, Scallions and a Chardonnay Sauce \$25++/per person

Chicken Cordon Bleu

-Breaded Chicken Breast Stuffed with Swiss Cheese & Ham with a Boursin Cream Sauce \$25++/per person

Macadamia Crusted White Fish

-Encrusted with Macadamia Nuts and Sauteed in a Mandarin Orange Butter Sauce \$27++/per person

Fettuccini Alfredo

-Fettuccini Alfredo Topped with Grilled Chicken and Parmesan Cheese \$21++/per person

Petit Filet & Stuffed Shrimp Duet Plate

Jumbo Shrimp Stuffed with Buttery Crab Filling & a Petit Filet \$35++/per person



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Plated Dessert Selections

Key Lime Pie

Topped with Whipped Cream \$6++/per person

Southern Pecan Pie

Topped with Bourbon Sauce \$6++/per person

New York Style Cheesecake

Served with Fresh Strawberries \$7++/per person

Chocolate Mousse Torte

\$6++/per person

Ice Cream Sundae Bar

- -Vanilla Ice Cream
- -Chocolate Dipping Sauce, Fresh Strawberries, Sprinkles, Whipped Cream and Cherries

\$7++/per person

Viennese Dessert Table

A Fine Selection of Freshly Made Pastries to Include Assorted Miniature Desserts, Cookies and Fresh Fruit \$13++/per person



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Dinner Buffet Selections

All Buffets are Completely Customizable, You Can Mix & Match Items to Create Your Own Custom Menu

The Asian Express

(Minimum of 40 Guests)

- -Spicy Peanut and Soy Noodle Salad
- -Nappa Cabbage, Julienne Carrots, Bean Sprouts and Scallions Tossed in Sesame Dressing
- -Kung Pao Beef with Snow Peas, Sweet Chili Glaze and Roasted Peanuts
- -Miso Marinated Salmon with Gingered Teryaki Glaze
- -Grilled Lemongrass Chicken with Asian Miso Broth
- -Traditional Vegetable Fried Rice with Eggs, Scallions and Mixed Vegetables
- -Freshly Baked Rolls
- -Chefs Dessert Display

\$33++/per person

The Mexican Fiesta

- -Roasted Corn Guacamole with Tri-Colored Chips
- -Marinated Tomato and Red Onion Salad with Cilantro and Manchego
- -Chicken and Cheese Enchiladas with Ranchero Salsa
- -Fresh White Fish with Roasted Tomato and Cilantro Butter
- -Mojo Barbecued Sirloin Steak with Caramelized Peppers and Onions
- -Mexican Toasted Red Rice
- -Cumin Dusted Squash and Tomato Casserole
- -Freshly Baked Rolls
- -Chefs Dessert Display
- \$33++/per person

The Tuscan

(Minimum of 40 Guests)

- -Traditional Caesar Salad Bar
- -Grilled Salmon with Lemon Butter and Tomato-Olive Caponata
- -Seared Chicken Breast with Grilled Lemon and Tomato Butter
- -Tuscan Roasted Sirloin with Spinach and Roasted Red Peppers with a Parmesan Demi Sauce
- -Baked Corkscrew Pasta with Wild Mushroom Cream Sauce
- -Sautéed Broccoli in Olive Oil and Garlic
- -Traditional Tiramisu with Expresso

\$37++/per person





Dinner Buffet Selections

Bourbon Street

- -Tomato, Roasted Onion and Blue Cheese Salad
- -Grilled Chicken, Shrimp and Andouille Sausage Jambalaya
- -Pecan Crusted White Fish with Bacon Scented Sweet Corn Sauce
- -Cajun Roasted Sirloin with Roasted Pepper and Red Wine Demi Glace
- -White Cheddar and Jalapeno Cheese Grits
- -Glazed Baby Carrots with Baby Broccoli Florets and Garlic Butter
- -Freshly Baked Rolls
- -Chefs Dessert Display

\$37++/per person

Key West Feast

(Minimum of 40 Guests)

- -Tomato, Hearts of Palm and Red Onion Salad with Mango Vinaigrette
- -Grilled Garlic, Lime and Cilantro Marinated Striploin Medallions with Basil Chimichurri Butter
- -Macadamia Nut Crusted White Fish with Orange Butter Sauce and Mango Salsa
- -Jerk Marinated Chicken Breast
- -Soffrito Scented Black Beans with Saffron Rice
- -Mixed Vegetable Blend with Roasted Garlic Butter
- -Freshly Baked Rolls
- -Chefs Dessert Display

\$38++/per person

The Mediterranean

(Minimum of 40 Guests)

- -Greek Salad with Olives, Cucumber, Tomato and Feta
- -Roasted Pepper and Sesame Humus
- Roasted Sirloin with Roasted Pepper and Red Wine Demi Glace
- -Seared Salmon with Lemon Butter Sauce and Tomato Bruschetta Relish
- -Grilled Chicken Breast with Red Pepper and Tomato Puttanesca
- -Roasted Garlic Mashed Potatoes
- -Maple Glazed Baby Carrots and Green Beans
- -Chefs Dessert Display

\$38++/per person



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Carving & Action Station Enhancements

Action Stations

Pasta Action Station:

(\$75 Chef Attendant Fee Required)
Assortment of Toppings, Penne and Bow Tie Pasta with Marinara or Alfredo Made to order
\$10++/per person

Mashed Potato Martini Bar

A mixture of Golden Mashed Potatoes & Sweet Potatoes, with assorted toppings, marshmallow sauce, bacon, green onions, cheese, sour cream and bacon. Served in a Martini Glass \$8++/per person

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The Loaded Fries Station

Crisp French Fries & Sweet Potato Fries Marshmallow Sauce, Cheese Sauce, Chili, Sour Cream, Onions, Jalapenos, Bacon and Ketchup \$6++/per person

Philly Cheese Steak Bar

-Fresh Hoagies, Marinated Steak, Melted Cheese, Sautéed Peppers and Onions \$10++/per person

Bananas Foster Station

(\$75 Chef Attendant Fee Required)
Vanilla Ice Cream, Sautéed Bananas in a Brulee Sauce with 151 Rum
\$9++/per person

Carving Stations:

(\$75 Chef Attendant Fee Required)

Prime Rib

Roasted Prim Rib, Au Jus and Horseradish Sauce Served with Freshly Baked Rolls & Butter \$12++/per person

Carved Turkey Breast

Served with Gravy, Freshly Baked Rolls & Butter \$5++/per person

Honey Baked Ham

Served with Freshly Baked Rolls & Butter \$5++/per person



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