

Plated Dinner

All Plated Dinners Are Served with Warm Rolls & Butter & Freshly Brewed Coffee and Iced Tea.

Salad Course (Select One)

Classic Caesar Salad

Baby Spinach and Pomegranate Salad

Fresh Garden Salad

Gorgonzola Pear Salad

Entrée Course (Select up to Three)

CHATEAUBRIAND STEAK - \$70

Served with a Chateaubriand Sauce and Béarnaise with Whipped Cauliflower Mash and Herb Roasted Vegetables

FILET MIGNON - \$65

With a Jumbo Lump Crab Béarnaise Sauce Herb Roasted Potatoes and Green Beans with Almond Slivers

PAN SEARED SCOTTISH SALMON - \$60

With Lemon Dill Sauce Rice Pilaf and Grilled Root Vegetables

HERB AND GARLIC ROASTED TURKEY - \$50

With Giblet Gravy and Cranberry Relish with Red Bliss Mashed Potatoes

ROSEMARY ROASTED PORK LOIN - \$55

With Honey Mustard Glaze Rice Pilaf and Green Beans with Almond Slivers

CHICKEN MARSALA - \$50

With Plump Mushrooms, Rich Marsala Wine Sauce Red Bliss Mashed Potatoes and Herb Roasted Vegetables

Dessert Course (Select One)

Pumpkin Pie - Pumpkin Cheesecake - Pecan Pie

Sweet Potato Pie with Toasted Marshmallow - Cranberry Pudding Cake with Bourbon Glaze

Add a Three Hour Open Bar for \$36++ per person

Bay Harbor Hotel Tampa - 7700 Courtney Campbell Causeway - Tampa, FL 33607 - 813.574.3880 a 24% Taxable Service Charge and 7% Sales Tax Will be Added to All Prices

Dinner Buffet

All Buffet Dinners Are Served with Warm Rolls & Butter & Freshly Brewed Coffee and Iced Tea

Reception Display

Domestic Cheese Display with Fresh Fruit Garnish and Gourmet Crackers

Butler Passed Hors d'oeuvres (Select Two)

Melon Wrapped in Prosciutto - Mini Quiche - Crab Rangoon Tomato, Basil and Feta Bruschetta - Chicken Satay

Salads & Soups (Select Two)

Classic Caesar Salad - Baby Spinach and Pomegranate Salad
Fresh Garden Salad - Gorgonzola Pear Salad - Pasta Primavera Salad
Split Pea Soup - Roasted Sweet Potato Soup - Pureed Butternut Squash Soup

Accompaniments (Select Two)

Whipped Cauliflower Mash - Red Bliss Mashed Potatoes - Sweet Potato Mash

Herb Roasted Potatoes - Grilled Root Vegetables - Rice Pilaf - Butternut or Acorn Squash

Green Beans wit Almond Slivers and Herbs

Entrées (Select Two)

Rosemary, Garlic and Pepper Crusted Prime Rib with Red Wine Demi au Jus and Horseradish Cream Sauce
Spiral Ham with Honey Maple Glaze and Cloves
Pan Seared Scottish Salmon With Lemon Dill Sauce
Herb and Garlic Roasted Turkey With Giblet Gravy and Cranberry Relish
Rosemary Roasted Pork Loin With Honey Mustard Glaze
Chicken Marsala With Plump Mushrooms, Rich Marsala Wine Sauce
Chateaubriand Steak Served with a Chateaubriand Sauce and Béarnaise Add \$4

Dessert Course (Select One)

Pumpkin Pie - Pumpkin Cheesecake - Pecan Pie Sweet Potato Pie with Toasted Marshmallow - Cranberry Pudding Cake with Bourbon Glaze

\$60++ Per Person

Menu with Two Hour Open Bar for \$86++ per person

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