

# CATERING MENUS



*A service charge of 22% and 7% state sales tax will be added to all food and beverage arrangements.*

2016-2017



## GENERAL INFORMATION

Enclosed you will find suggested menu selections for your event. We can also customize your menus if you do not see particular selections you are looking for. To ensure that your event is successful the Park Inn by Radisson adheres to the following policies:

### Timing

Banquet menus, room arrangements and other details pertinent to your function should be coordinated with the Sales Department between four and six weeks prior to your function. Extra time should be allowed for special events, large groups and weddings due to the need for extra details on these types of events. Our Executive Chef will be more than happy to plan a menu especially for you and make arrangements to ensure a successful event. Any meal functions requiring complete setup more than one hour prior to the serving time or lasting 6 hours in total length are subject to a labor fee. Resetting a room will also result in a labor fee.

### Food & Beverage

Because Park Inn by Radisson is responsible for the quality and freshness of food served to our guests, we do not allow any food or beverage to be brought into the hotel by guests unless it is Kosher Food from a licensed purveyor. Removal of any foods provided by the hotel is also prohibited. **Please advise the hotel's catering staff of any food allergies in your group.**

### Prices

Any additional costs above and beyond food and beverage fees will be quoted and presented to you on the banquet event order that summarizes your arrangements and meals once details are finalized. A guaranteed number of guests must be verified with the catering department three business days prior to your function.

### Hospitality Suites

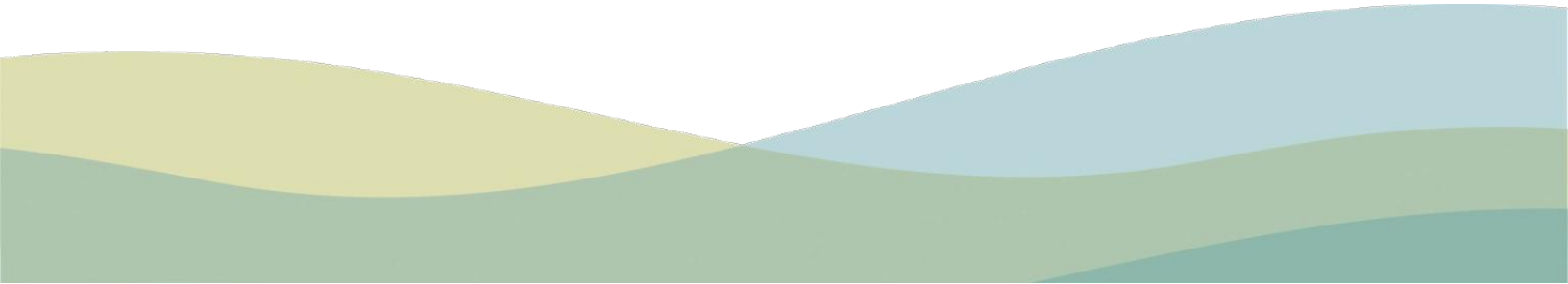
Arrangements can be made to ensure the comfort of your guests. Hospitality suites can be arranged only in certain areas of the hotel. Please contact your Catering Manager prior to making your plans.

### Outdoor Functions

All functions booked outside must have a backup plan in case of inclement weather. The decision regarding the utilization of the backup plan will be made by the Banquet Manager or Catering Manager upon weather conditions and event dynamics changes. Once a decision has been made it is final. All outdoor functions must end by 10 p.m.

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# CONTINENTAL BREAKFAST



## THE CONTINENTAL BREAKFAST BUFFET

**\$11.95 per person**

**Choose One:** Seasonal Sliced Fruit and Berries or Whole Fruit  
Assorted Bagels

Assorted Yogurt and Granola

Butter, Cream Cheese and Assorted Fruit Preserve's

Freshly Brewed Coffee and Hot Teas

**Choose One:** Muffins, Danish, Pecan Rolls, Croissants or Cinnamon Rolls

**Choose One:** Orange, Cranberry, Apple, Tomato, Grapefruit or Pineapple Juice

*\*Minimum guarantee of 15 guests. Less than 15 guests add \$2.50 per person.\**

## CONTINENTAL ADDITIONS

**(Below items must be ordered with Continental Breakfast)**

Scrambled Eggs & Breakfast potatoes \$2.50pp

Bacon Sausage or Ham \$3.50 pp

Biscuits & Gravy \$1.50pp

## A LA CARTE ITEMS

Egg and Cheese Croissants with Bacon, Ham or Sausage \$3.50ea

Egg and Cheese Biscuit with Bacon, Ham or Sausage \$3.50ea

Egg and Cheese Bagel with Bacon, Ham or Sausage \$3.75ea

Breakfast Burrito Loaded with Sausage, Egg and Cheese Served with Sour Cream and Salsa \$4.00ea

Oatmeal Served with Brown Sugar, Raisins and Nuts

Assorted Cereals served with Pints of Skim

Milk and 2% Milk \$2.75pp

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# PLATED BREAKFAST



## THE CLASSIC MORNING

**\$15.95 per person**

Fresh Fruit Cup Starter  
Scrambled Eggs  
Breakfast Potatoes  
Assorted Muffins and Croissants Served with Butter and Preserves  
Freshly Brewed Coffee and Hot Teas

**Choose One:** Crisp Bacon, Sausage or Ham

**Choose One:** Orange, Cranberry, Apple, Tomato, Grapefruit or Pineapple Juices

## STEAK AND EGGS

**\$18.95 per person**

Fresh Fruit Cup Starter  
Scrambled Eggs  
Breakfast Potatoes  
Grilled 6oz Strip Steak  
Assorted Muffins and Croissants  
Served with Butter and Preserve's  
Freshly Brewed Coffee and Hot Teas

**Choose Three:** Orange, Cranberry, Apple, Tomato, Grapefruit or Pineapple Juices

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## BREAKFAST BUFFET



### SCRAMBLE BREAKFAST

**\$18.95 per person**

Fresh Florida Orange Juice  
Scrambled Eggs with Fine Herbs  
Smoked Bacon  
Turkey Link Sausage or Country Ham  
Breakfast Potatoes with Sautéed Onions and Peppers  
Freshly Baked Breakfast Pastries and Muffins  
Cream Sweet Butter and Fruit Preserves  
Regular and Decaffeinated Coffee Herbal Tea Selection

### WAFFLE BREAKFAST

**\$16.50 per person**

Fresh Florida Orange Juice  
Belgian Waffles with Fresh Strawberries and Warm Maple Syrup  
Smoked Bacon  
Turkey Link Sausage or Country Ham  
Freshly Baked Breakfast Pastries and Muffins  
Cream Sweet Butter and Fruit Preserves  
Regular and Decaffeinated Coffee Herbal Tea Selection

### FRENCH TOAST BREAKFAST

**\$17.50 per person**

Fresh Florida Orange Juice  
French Toast with Warm Maple Syrup  
Smoked Bacon  
Turkey Link Sausage or Country Ham  
Freshly Baked Breakfast Pastries and Muffins  
Cream Sweet Butter and Fruit Preserves  
Regular and Decaffeinated Coffee Herbal Tea Selection

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# BREAKFAST BUFFET CONTINUED...

## THE ORLANDO BREAKFAST BUFFET

**\$15.50 per person**

Seasonal Sliced Fruit and Berries

Scrambled Eggs

Breakfast Potatoes

Assorted Dry Cereals and Homemade Granola

Served with Whole and 2% Milk

*\*Minimum guarantee of 15 guests. Less than 15 guests add \$2.00 per guest. \**

Add Cheese, Ham, Green Pepper or Sausage to the Scrambled Eggs for \$1.50 per topping per person

Add Grilled 6oz Strip Steak to Buffet \$4.00 per person

### Selection of Additional Items:

**Each Additional Item is \$2.00 per person**

Crisp Bacon Strips

Country Pork Sausage

Sliced Smoked Ham

Waffles with Syrup, Whipped Butter

French Toast with Syrup and Whipped Butter

Buttermilk Biscuits and Country Gravy

Assorted Miniature Breakfast Quiches

Pancakes (Add Chocolate Chips + \$0.50)

## TOASTER STATION

**\$2.25 per person**

*(Must be ordered in conjunction with the Orlando Breakfast Buffet)*

Assorted Breads

English Muffins

Assorted Bagels

Butter, Cream Cheese and Assorted Fruit Preserve's

Freshly Brewed Coffee and Hot Teas

**Choose Three Juices:** Orange, Cranberry, Apple, Tomato, Grapefruit or Pineapple Juice

Butter and Assorted Fruit Preserve's

## OMELET STATION & EGGS TO

**ORDER \$3.50 per person**

**(Must be ordered in conjunction with the Orlando Breakfast Buffet)**

**Omelet items to Include:** Ham, Bacon, Sausage, Mushroom, Diced Onion, Diced Peppers, Tomato, Salsa, Spinach, Jalapeños and Cheddar Cheese.

Fried Eggs and Scrambled Eggs

To include Egg Beaters and Egg Whites

**\$75 for Each Chef Attendant**



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# THEMED BREAKS

Items below are designed to accommodate guests for 30 minutes or less.

\*Attendant Required \$75.00 (per attendant)

## Fitness Break - \$9.95 per person

Whole Fruit  
Assorted Granola Bars  
Assorted Individual Yogurts  
Vegetables and Dip  
Fruit Infused Water

## Sweet & Savory Break- \$ 7.95 per person

Assorted Fresh Baked Cookies  
Chocolate Frosted Walnut Brownies  
Buttery Popcorn  
Mixed Nuts  
Assorted Sodas

## Take Me Out to the Ballgame- \$9.95 per person

Corn Dogs or Hot Dogs  
Individual Bags of Roasted Peanuts and Cracker Jacks  
Buttery Popcorn Served in Individual Bags  
Soft Pretzels with Cheese Sauce and Mustard  
Assorted Sodas

## Ice Cream Sundae Break- \$8.95 per person

Vanilla Ice Cream, Hot Fudge, Caramel Sauce,  
Strawberry Sauce, Nuts, Sprinkles, Chocolate Chips,  
Whipped Cream, Crushed Oreos, M&M's, Reese's Pieces  
and Maraschino Cherries

## Sweet Tooth Delight- \$ 9.95 per person

Assorted Candy Bars  
Rice Crispy Bars  
Assorted Jumbo Cookies  
Chocolate Frosted Walnut Brownies  
Individual Servings 2% White and Chocolate Milk  
Assorted Sodas



## Nacho Break Station- \$ 6.50 per person

Tri-Colored Tortilla Chips  
Sour Cream, Salsa, Guacamole, Black Olives, Jalapeño  
Peppers, Diced Tomatoes, and Nacho Cheese  
Assorted Sodas

## French Fry Break- \$6.50 per person

Steak Fries, Cheese Sauce, Bacon Bits, Sour Cream, Green  
Onions and Ketchup  
Assorted Sodas

## Ice Cream Social- \$6.50 per person

Haagen-Dazs Brand Novelties to Include Assortment of Ice  
Cream Bars, Chocolate, Vanilla and Strawberry  
Ice Cream Cups and Ice Cream Sandwiches  
Water Station

## Make-Your-Own-Parfait Bar- \$ 6.99 per person

Assorted Yogurts  
Granola  
Fresh Strawberries, Blueberries,  
Raspberries, Pineapple and Banana  
Nuts  
Chocolate Chips

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# BREAK ITEMS A LA CARTE

## Beverages

Freshly Brewed Coffee	\$49.00 per gallon
Assorted Hot Tea Selections	\$20.95 per gallon
Fresh Brewed Iced Tea	\$15.95 per gallon
Orange, Apple, or Cranberry Juice	\$18.95 per gallon
Lemonade	\$15.95 per gallon
Sparkling Fruit Punch	\$15.95 per gallon
Fruit Water	\$12.95 per gallon
Assorted Bottled Fruit Juices	\$2.50 each
Whole, Skim or 2% Milk	\$1.95 each
Bottled Water & Soft Drinks	\$3.00 each
Bottled Gatorade	\$3.50 each
Red Bull Energy Drinks	\$5.00 each
Starbucks Double Shot	\$5.50 each
Starbucks Frappuccino	\$5.50 each



## Baked Goods

Assorted Bagel with Cream Cheese	\$16.95 per dozen
Assorted Breakfast Bakeries: Croissants, Muffins, or Danish	\$16.95 per dozen
Egg and Cheese Croissant with Bacon, Ham or Sausage	\$4.00 each
Egg and Cheese Biscuit with Bacon, Ham or Sausage	\$4.00 each
Egg and Cheese Bagel with Bacon, Ham or Sausage	\$4.00 each
Chocolate Chip, Peanut Butter, & Oatmeal Raisin Walnut Cookies	\$15.95 per dozen
Chocolate Frosted Walnut Brownies	\$15.95 per dozen
Assorted Cheesecake Squares	\$26.95 per dozen
Warm Soft Jumbo Pretzels with Cheese Sauce and Mustard	\$4.50 each



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# BREAK ITEMS CONTINUED...

## Additional Specialty Break Items

**Guarantees for Specialty Break Items Sold by Person and Each Must Match Total Number of Attendees. Items Below can be put out for the Entire Meeting Day or a Set Break Time Period.**

Assorted Granola and Nutrigrain Bars	\$2.25 each
Energy and Protein Bars	\$3.50 each
Assorted Candy Bars	\$2.00 each
Individually Wrapped Rice Crispy Treats	\$2.00 each
Variety of Haagen-Dazs Ice Cream Bars	\$4.00 each
Assorted Fruit-Flavored and Plain Yogurts	\$2.50 each
Whole Fruit	\$1.50 each
Pretzels, Baked Chips or Fritos (Individual Bags)	\$2.00 each
Pita Chips (Individual Bags)	\$3.25 each



**Items below are designed to accommodate guests for 2 hours or less.**

Fresh Fruit Kabobs	\$3.00 each
Chocolate Dipped Strawberries	\$4.00 each
Buttery Popcorn Served in Individual Bags	\$2.50 per person
Gourmet Mixed Nuts	\$16.95 per pound
Potato Chips and French Onion Dip	\$10.95 per pound
Pretzels or Fritos	\$10.95 per pound
Tortilla Chips with Salsa and Guacamole	\$12.95 per pound
Bread Sticks Served with Marinara Sauce and Nacho Cheese	\$13.95 per dozen
Oatmeal Served with Brown Sugar, Raisins and Nuts	
Assorted Dry Cereals Served with of Skim and 2% Milk	\$2.50 per person
Spinach Artichoke Dip with Crackers and Tri-Colored Chips	
Served Hot or Cold	\$6.99 per person
Hummus Platter Served with Assorted Crackers and Pita Bread	\$7.50 per person
Sliced Seasonal Fruit with Berries Crème Fraiche	\$10.50 per person



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# PLATED LUNCH

## PLATED ENTRÉES:

**Grilled Chicken Breast** \$23.50 p/p  
with Thyme Madeira Sauce over Roasted Herb Red Skin Potatoes and Seasoned Asparagus with Lemon Butter

**Roasted Pork Loin** \$24.50 p/p  
with Mojo and Onion Sauce served with Seasoned Yellow Rice and Vegetable Medley

**Seared Mahi Mahi** \$25.50 p/p  
with Cointreau Mango Salsa over Wild Rice Pilaf and Caramelized Garlic Butter Broccoli

**Grilled New York Strip Steak (7oz. \$26.50/9 oz. \$28.50)**  
p/p  
Served with Pickled Red Onion Relish, Purple Mashed Potatoes and Seasoned Baby Carrots and Broccoli.

## SALADS (Choose One)

### Mixed Petite Greens

Served with Roasted Tomatoes, Cucumbers, Shredded Carrots, and Brioche Croutons with Choice of Dressing

### Iceberg Wedge

Served With Diced Tomatoes, Bacon, Bleu Cheese Crumbles, and Champagne Vinaigrette

### Classic Caesar Salad

Grilled Romaine Heart with Shaved Parmesan Cheese Brioche Croutons and Caesar Dressing

## DESSERTS (Choose One)

Carrot Cake with Cream Cheese Icing

New York Style Cheese Cake

Warm Apple Pie

Chocolate Cake

Strawberry Shortcake

Key Lime Pie

Tiramisu



ALL PLATED LUNCHES INCLUDE A CHOICE OF HOUSE SALAD, FRESHLY BAKED ROLLS WITH BUTTER, FRESH BREWED REGULAR AND DECAFFEINATED COFFEE, ICED TEA AND A CHOICE OF ONE DESSERT. (MINIMUM 10 GUESTS)

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# LUNCH BUFFET

All Selections Served with Iced Tea

## DELI MENU- COLD \$19.50 p/p

**Sliced Meats:** Slow Roasted Beef, Baked Ham, Roasted Turkey Breast, Salami and Capicola (Select Three)

**Sliced Cheeses:** American Provolone, Cheddar and Swiss

**Vegetable Tray:** Sliced Red Onion, Tomatoes, Green Leaf Lettuce, Sweet Peppers and Pickles Served with Sliced Deli Breads and your choice of One Dessert



## MEDITERERANEAN

### HOT BUFFET \$24.50 p/p

Mozzarella and Tomato Salad

Roasted Chicken Breast topped

with Sun Dried Tomato and Artichokes

Roasted Pork Tenderloin in Apple Demi Glaze

White Jasmine Rice

Medley Vegetables

One Dessert Selection



## BBQ Lunch Menu \$23.50 p/p

BBQ dry rubbed Rotisserie Chicken

Slow braised Pork shoulder with choice of 2 sauces (Sweet and spicy, or just sweet)

Baked Beans Assorted

Southern Style Potato Salad

Seasoned Wedge Red Skin Baked Potatoes

Dinner Rolls with Butter

Strawberry Shortcake

## ITALIAN

### LUNCH BUFFET \$24.95 p/p

**One (1) choice of Soup:**

Minestrone, Pasta Fagioli, Italian Wedding Soup

Classic Italian Caesar Salad; Romaine Lettuce, Brioche

Croutons, Parmesan Cheese, Caesar Dressing or Substitute

Grilled Chicken Breast served with Caprese Penne Pasta & Cheese Tortellini with (Pesto-Alfredo or Marinara Sauce)

Grilled Asparagus, Green and Red Peppers, Portobello

Mushrooms

Garlic Bread Sticks With Olive Oil and Oregano

Tiramisu



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## CREATE YOUR LUNCH BUFFET (Pick from each category)

### SALADS

Three Bean Salad	\$3
Petite Greens with Tomatoes, Onion, Shredded Carrots, Cucumbers, Homestyle Seasoned Croutons, and an Assortment of Three Dressings	\$3
Seasoned Potato Salad	\$3
Caesar Salad	\$3

### Entrees

Baked Chicken with Peppers and Onion	\$9
Seasoned Chicken Breast <i>with Portobello Mushroom Sauce</i>	\$10
Grilled Pork Tenderloin with Mojo Sauce	\$9
Herb Roasted Pork <i>with Tomato Chimichurri Sauce</i>	\$10
Grilled New York Steak <i>with Port Wine Demi Sauce</i>	\$12
Sliced Flank Steak <i>with Chimichurri Sauce</i>	\$11
Grilled Salmon <i>with Beurre Blanc and Spinach</i>	\$13

### Vegetables

Seasoned Vegetable Medley	\$3
Steamed Broccoli <i>with Caramelized Garlic</i>	\$3
Grilled Asparagus <i>with Garlic and Roasted Tomatoes</i>	\$4
Honey Glazed Baby Carrots	\$3
Green Beans Almandine	\$4

### Starches

Roasted Garlic Red Skin Mashed Potatoes	\$6
Rice Pilaf	\$5
Herb Roasted Yukon Potatoes	\$6
Cilantro Jasmine Rice	\$7
Arroz con Gandules	\$5
Bleu Cheese Risotto	\$8

### Desserts

Carrot Cake	\$4
Chocolate Cake	\$4
Brownie and Blondies	\$4
Caramel Cheese Cake	\$5
Key Lime Pie	\$5

## BOXED LUNCH \$17.50 p/p

SELECT YOUR OWN DELI BOXED LUNCH

Roast Beef and Boursin Cheese  
on a French Baguette  
Roasted Turkey & Cheddar Cheese  
on a Whole Grain Wheat Roll  
Honey Ham and Provolone Cheese  
on an Italian Hoagie  
Greek Salad Spinach Wrap

ALL BOX LUNCHES ARE SERVED WITH POTATO CHIPS  
OR WHOLE FRUIT, COOKIE, AND SOFT DRINK.  
MINIMUM 25 PEOPLE.



# RECEPTION

Items below are designed to accommodate guests for 30 minutes or less- minimum 25 people.

**Fresh Florida Fruit Display** \$6.95 p/p

*Assortment of Season Fruit & Berries*

*Served With Yogurt Dip*

**Vegetable Crudité** \$7.95 p/p

*Spring Garden Vegetables*

*Served with Honey Dijon*

*or Ranch Dressing*

**International Cheese Platter** \$9.95 p/p

**International and Domestic Cheeses** \$12.95 p/p

*Served with Assorted Berries, Crackers,*

*& Crostini*

**Charcuterie and Antipasto Display** \$13.95 p/p

*Cured Hard Salami, Capicola, Prosciutto,*

*Mortadella, Accompanied by Italian Cheeses,*

*Marinated Olives, Roasted Vegetables*

*and Fresh Baguette*



## PARK INN DESSERT STATION \$9.95

### Per Person

(SELECT ONE)

Assortment of Bakery Cakes

Fruit Pies

European Style Petit Fours (Add \$2.00 p/p)

Chocolate Covered Strawberries (Add \$2.00 p/p)

Freshly Brewed Regular,

Decaffeinated Coffee and Hot Tea is included

## COLD HORS D'OEUVRES

(PER PIECE)

Tomato Basil Bruschetta	\$3.00
Prosciutto with Fresh Melon	\$4.00
Grilled Assorted Fresh Melons	\$4.00
Chocolate Dipped Strawberries	\$4.00
Vegetable Skewers Truffle Aroma	\$4.00
Assorted Canapes	\$3.50



## HOT HORS D'OEUVRES

(PER PIECE)

Beef Empanadas with Tomato Compote	\$3.50
Beef or Chicken Brochettes Teriyaki Style	\$4.00
Pork Pot Sticker with Thai Chili Sauce	\$4.00
Chicken Miniature Quesadillas	\$4.00
(Add-Steak \$1.00)	
Mini Angus Burger Sliders	\$4.50
Beef Wellington with Béarnaise Sauce	\$4.50



## SEAFOOD HORS D'OEUVRES

(PER PIECE)

Grilled Jumbo Shrimp Skewer	
With Spicy Cocktail Sauce	\$5.00
Bacon Wrapped Scallop Skewer	\$5.00
Mini Crab Cake with Remoulade	\$5.00
Coconut Shrimp	
with Cilantro Sweet Chili Sauce	\$5.00
Smoked Salmon Mousse Tartlet	
and Caper Garnish	\$6.00

## VEGETARIAN

(PER PIECE)

Oriental Spring Roll with Plume Sauce	\$4.25
Tomato Mozzarella Cocktail	\$4.25
Fruit Kabobs with Berry Mascarpone Dip	\$4.25



## LATIN CHOICES

(PER PIECE)

Queso Frito with Guava Sauce	\$3.50
Mariquitas De Yuca with Garlicky Sauce	\$3.50
Mini Papas' Rellenas with Cheese	\$4.00
Pork Tamales	\$4.50
Beef or Chicken Mini Empanadas	\$3.00
Mini Mofongos	\$2.50

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# PLATED DINNER

## ENTRÉES:

**Herb Roasted Chicken Breast** \$26.95 p/p

Topped with Bacardi Pina Colada Sauce

Served with Yukon Gold Mashed Potatoes and Vegetable Medley

**Seasoned Chicken Breast** \$27.50 p/p

In A White Wine Veloute Served

with Garlic Butter Red Skin Mashed Potato and Haricot Verts

**Grilled Seasoned Grouper** \$28.95 p/p

Topped with Mango Pineapple Relish

Served With Lemon Cilantro White Rice and Steamed Garlic Broccoli.

**7oz Flat Iron Steak** \$32.50 p/p

Grilled To Perfection. Topped With A Port Wine Demi Glaze

and Served With Herb Roasted Wedged Fingerling

Potatoes and Broccoli.

**Grilled Churrasco Steak** \$33.50 p/p

With Chimichurri Served With Rice Pilaf

and Asparagus and Baby Carrot Medley.

**Asian Seared Salmon** \$34.95 p/p

Pan Seared Atlantic Salmon in a Soy Ginger Glaze

on a Bed of Wild Rice and Grilled Vegetables.

**10 oz. Prime Rib** \$36.95 p/p

Served with Roasted Tri Color Fingerling Potatoes, Broccolini,

& Glazed Baby Carrots.

## EACH ENTRÉE IS SERVED WITH:

All Plated Dinners are served with Your Choice of One Salad, Entrée, and Dessert.

Plate Prices Include Warm Dinner Rolls with Butter,

Fresh Brewed Regular,

Decaffeinated Coffee, and Iced Tea.

*(Substitutions for Starch and Vegetable Available Upon Request)*

## KIDS SELECTIONS- *under 10 years old*

**(Half Price of Selected Plate or Buffet)**

Choice of one: Cheese Burger, Chicken Fingers or Hot Dog

Served With Appropriate Toppings/Dipping Sauces

Macaroni and Cheese or French Fries. Cookie

Juice, Milk, or Soda - **\$9.99++ per child.**



## SALADS *(Choose One)*

House Salad

Mixed Greens, Grape Tomatoes, Cucumbers and Carrots.

Served With Champagne or Balsamic Vinaigrette

Gorgonzola and Pear Salad

Romaine Hearts, Candied Pecans, Roasted

Tomatoes, Gorgonzola Cheese, Sliced Pear

Served With Raspberry Vinaigrette

Caprese Salad

Beef Steak Tomatoes and Mozzarella with Arugula and Balsamic Reduction

Baby Spinach Salad

Baby Spinach with Pickled Onions, Cherries,

Tomato, and Mushroom

Served With Smoked Bacon Dressing

## DESSERTS *(Choose One)*

Carrot Cake

Chocolate Cake

Brownie and Blondies

Strawberry Cheese Cake

Key Lime Pie

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# DINNER BUFFET

## ITALIAN

\$32.95 p/p

Caesar Salad  
Chicken Pesto Picatta with Tomato and Mozzarella  
Italian Sausage with Three Peppers Marinara Sauce  
Fresh Roasted Vegetable Medley  
Penne Pasta with Garlic and Herbs  
Four Cheese Tortellini in a Creamy Alfredo Sauce  
Condiment Bar to Include: Parmesan Cheese, Crushed Red Pepper, Pesto Oil  
Bread Station to Include Bruschetta, Focaccia Garlic Bread  
Tiramisu Dessert Display  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea



## SOUTH OF THE BORDER BUFFET

### (MEXICAN)

\$36.50 p/p

Tortilla Soup  
Roasted Corn Cilantro Salad  
Mixed Green Salad  
Chicken and Beef Fajitas  
Guacamole, Pico De Gallo  
Sour Cream and Salsa  
Flour Tortillas  
Chili con Queso and Tostada Chips  
Spanish Rice  
Refried Beans  
Apple Enchilada Dessert  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea



## FLORIDIAN

\$45.95 p/p

Conch Chowder  
Shrimp Ceviche  
Green Salad Bar with Romaine Cuts, Mixed Greens, Cucumbers, Tomato, Mandarin Oranges, Carrots, Ranch or Italian Dressing  
Grilled Grouper with Cilantro Coconut Béchamel and Roasted Tomatoes  
Flat Iron Steak with Shitake Mushrooms  
Herb Roasted Fingerling Potatoes  
Garlic Infused Broccoli  
Dinner Rolls with Butter  
Key Lime Pie, Coconut Cake  
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea



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## CREATE YOUR OWN DINNER BUFFET \$39.95 p/p



### STARTERS *(Soup or Salad, Select One)*

Clam Chowder  
Tomato Basil, Creamy Potato or One Seasonal Soup *(Ask For Seasonal Choices)*  
Caprese Salad  
Vine Ripe Tomato Mozzarella Balsamic Reduction and Fresh Basil  
Italian House Salad  
Micro Greens with Crispy Pancetta, Caramelized Onion,  
Chevrete Cheese and Aged Raspberry.  
Traditional Caesar Salad  
Romaine Cuts with Roasted Tomatoes,  
Shaved Parmesan Cheese and Herb Crostini.

### ENTRÉES *(Select Two)*

Chicken Marsala  
Breaded Boneless Chicken Breast Topped with Mushroom Marsala Sauce  
Chicken Piccata  
Boneless Breast of Chicken Served in a Lemon Caper Sauce  
Jerk Pork Loin  
Center Cut Pork Loin Marinated In Jamaican Jerk Sauce  
and Roasted to perfection  
Grilled Pork Chops  
Bone-In Pork, Grilled and Topped with Apple Demi Glaze  
London Broil  
Marinated in Olive Oil and Herbs, Slow Roasted to Perfection,  
Thinly Sliced and Served with Frei Brothers Merlot Sauce  
Grilled Churrasco  
Marinated Flank Steak Front of The Islands Style, Grilled,  
and Served With Chimichurri Sauce.  
Seared Mahi  
Seasoned Mahi Mahi Served with Green Curry Sauce.  
Glazed Salmon  
Grilled Salmon Filet Glazed in a Balsamic Reduction

### SIDES *(Select One)*

Coconut Almond Jasmine Rice  
Herb Roasted Yukon Gold Potatoes  
Roasted Garlic Mashed Potatoes  
Truffle and Smoked Parmesan Fingerling Potatoes  
Bleu Cheese Risotto  
Rice Pilaf

### VEGETABLES *(Select One)*

Caramelized Brussel Sprouts  
Grilled Asparagus with Lemon Butter  
Seasonal Vegetable Medley  
Roasted Corn on The Cob  
Honey Glazed Baby Carrots  
Broccoli with Caramelized Garlic Butter

### DESSERTS *(Select One)*

Chocolate Cake  
Carrot Cake  
New York Style Cheese Cake  
Florida Key Lime Pie  
Fresh Fruit Tart  
Warm Apple Pie  
Assorted Dessert Shooters- Three Varieties

VEGETABLE OPTION, IN CASE OF A  
VEGETARIAN IN ATTENDANCE, PICK ONE  
(WILL BE ONLY ONE PLATE PER PERSON)  
Portobello Mushroom and Vegetable stack on a  
bed of Asparagus Risotto  
Zucchini wrapped Baby Carrots and  
Asparagus served with a stack of Quinoa on a  
bed of Red Tomato Sauce

ALL BUFFETS OR PLATED DINNERS ARE SERVED WITH WARM ROLLS, BUTTER, REGULAR,  
DECAFFEINATED COFFEE AND ICED TEA.

A service charge of 22% and 7% state sales tax will be added to all food and beverage arrangements.



# CARVING STATIONS

## Whole Oven Roasted Turkey \$275

Roasted Turkey Served With Assorted Artesian Rolls, Cranberry Sauce, and Giblet Gravy *(Serving Size for 30 People)*

## Honey Glazed Baked Ham \$250

Honey Glazed Baked Ham Served with Ciabatta Rolls  
*(Serving Size for 30 People)*

## Roasted Pork Loin \$240

Roasted Pork Loin Served with Assorted Artesian Rolls, Pineapple and Apple Chutney *(Serving Size for 30 People)*

## Churrasco Skirt Steak \$330

Marinated Skirt Steak Grilled and Served with Artesian Rolls, House Made Chimichurri *(Serving Size for 30 People)*

## Whole Roasted New York Strip \$340

Roasted New York Strip Served with Artesian Rolls and Horseradish Cream Sauce, and Demi Glaze *(Serving Size for 30 People)*

## Herb Crusted Prime Rib \$350

Herb Marinated Whole Choice Ribeye Roasted and Served with Assorted Artesian Rolls, Horseradish Cream Sauce, and a Port Wine Demi Glaze *(Serving Size for 30 People)*

## Seafood Roulade en Croute \$450

Salmon and Scallops Enveloped in a Golden Puff Pastry Served with Lobster and Scallion Butter *(Serving Size for 30 People)*

## Steamship Round Beef \$320

Slow Braised served with Artisan Bread Rolls, Horseradish, & Mushroom Demi Sauce *(Serving Size for 50 People)*



CHEF ATTENDANT CHARGE OF \$75.00 PER HOUR PER STATION APPLIES TO ALL CARVING STATIONS

*A service charge of 22% and 7% state sales tax will be added to all food and beverage arrangements.*

# BEVERAGE MENU SELECTION

## OPEN BAR (PER PERSON)

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
Call Brands	\$15	\$21	\$26	\$29
Premium Brands	\$16	\$22	\$28	\$34
Deluxe Brands	\$17	\$23	\$29	\$35
Wine/Beer Bar	\$14	\$19	\$24	\$29

	Hosted Bar	Cash Bar
Call Brands	\$6	\$7
Premium Brands	\$7	\$8
Deluxe Brands	\$8	\$9
House Wine	\$6	\$6
Premium Wines	\$7	\$8
Deluxe Wines	\$8	\$9
Domestic Beer	\$5	\$6
Imported Beer	\$6	\$7
Soft Drinks / Juices	\$3	\$4
Cordials	\$9	\$9



## CALL BRAND LIQUORS

Smirnoff Vodka, Beefeater Gin, Cruzan Silver, Dewar's White Label Scotch, Jim Beam Bourbon, Canadian Club Blend Whiskey, Jose Cuervo Tequila, Domestic and Imported Beers

## PREMIUM BRAND LIQUORS

Absolut Vodka, Beefeater Gin, Bacardi Silver, Johnnie Walker Red Scotch, Jack Daniel Bourbon, Seagram 7 Whiskey, Jose Cuervo Gold Tequila, Domestic and Imported Beers

## DELUXE BRAND LIQUORS

Grey Goose Vodka, Tanqueray Gin, Bacardi 8 Rum, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Crown Royal Reserve Whiskey, Patron Silver Tequila, Domestic and Imported Beers

*Domestic Beers: Bud Light, Coors Light, Miller Lite, Budweiser, Michelob Ultra-Light, Samuel Adams Boston Lager  
Imported Beers: Corona & Corona Light, Heineken, Stella Artois, Modelo, Seasonal IPA or Craft Beer*

CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND TAX  
BARTENDER FEE \$75 MINIMUM 2 HOURS OF SERVICE. CASHIER FEE \$75 MINIMUM 2 HOURS OF SERVICE.

*A service charge of 22% and 7% state sales tax will be added to all food and beverage arrangements.*