

## Plated Dinners

Prices are per Guest

[Service minimum of 25 or more guests (20% surcharge added to price for groups under 25)]  
(All Plated Dinners Include) Chef's Selection of Seasonal Accompaniments, Mix Greens or Caesar Salad,  
Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

### Artichoke Chicken

*Grilled Breast of Chicken topped with Artichokes, Roasted Red Peppers with Garlic Basil Sauce, served with Seasonal Vegetables and Risotto Croquette*  
\$34.95

### Chicken Vesuvio

*Searched Breast of Chicken topped with Herb Capers Wine Sauce, served with Roasted Potatoes and Seasonal Vegetables*  
\$34.95

### Rosemary Chicken

*Rosemary rubbed Breast of Chicken served with Wild Mushroom Jus, Confetti Rice, and Chef's Seasonal Vegetables*  
\$34.95

### Calypso Mahi Mahi

*Grilled Mahi Mahi topped with Roasted Tomato and Mango Lime Salsa, served with Stir Fry Vegetables and Jasmine Rice*  
\$51.95

### Bourbon Glazed Salmon

*Grilled Salmon, served with Sweet Bourbon Glaze, Wild Rice and Chef's Seasonal Vegetable Medley*  
\$51.95

### Gulf Coast Grouper

*Grilled Grouper topped with Crab Meat and Citrus Hollandaise Sauce, served with Wild Rice and Seasonal Vegetables*  
\$57.95

### Vegetarian Delight

*Porcini Stuffed Ravioli with Sun Dried Tomato Basil Cream Sauce*  
\$34.95

### Plated Dinner Enhancement

<i>Triple Chocolate Corruption</i>	\$7.00
<i>Key Lime Pie</i>	\$7.00
<i>New York Style Cheesecake</i>	\$7.00
<i>Chocolate Mousse Trifle</i>	\$7.00
<i>Tiramisu Tort</i>	\$8.00

### Pork Tenderloin

*Pepper Crusted Pork Tenderloin Pineapple Ginger Glaze, with Parsley Potatoes and Stir-Fried Vegetables*  
\$51.95

### New York Strip

*Herb Marinated and Grilled, served with Cabernet Thyme Demi, Three Cheese Au Gratin Potato and Seasonal Vegetables*  
\$57.95

### Slow Roasted Prime Rib

*Roasted Prime Rib, served with Au Jus, Garlic Mashed Potatoes, Chef's Seasonal Vegetables and Horseradish Sauce*  
\$45.95



### Sirloin & Shrimp Combo

*Petite Top Sirloin (2) Jumbo Grilled Shrimp, served with Citrus Herb Hollandaise, Roasted Potatoes and Green Beans*  
\$57.95

### Filet Mignon

*Grilled Center Cut Tenderloin wrapped in Applewood Bacon, served with wild Mushroom Jus, Gruyere Au Gratin Potato and Seasonal Vegetables*  
\$57.95

### Surf & Turf

*Grilled Petite Tenderloin paired with Florida Lobster Tail, served with Cabernet Thyme Glaze, Truffle infused Potato and Chef's Seasonal Vegetables*  
\$65.95

## Bilmar Dinners Buffets

Prices are per Guest

[Service minimum of 50 or more guests (20% surcharge added to price for groups under 50)]

### **Sunset Buffet.....\$46.95**

#### **Your Choice of Two Salads:**

*Mixed Field Greens with Assorted Dressing*

*Caesar Salad with Homemade Croutons*

*Fresh Seasonal Fruit Salad*

*Quinoa with Cranberries, Cucumbers and Carrots*

*Pasta Salad with Fresh Vegetables and Herb Dressing*

#### **Your Choice of two Entrées:**

*Carved New York Strip with Cabernet Sauce\**

*Pepper Crusted Sirloin with Rosemary Demi*

*Roasted Pork Loin with Wild Mushroom Hunter Sauce*

*Grilled Breast Chicken with Roasted Tomatoes and Lemon  
Caper Sauce*

*Mahi-Mahi, Salmon, or Snapper with choice of Citrus Herb  
Hollandaise, White Wine Lemon Garlic, Champagne  
Tarragon or Tequila Lime Cream Sauce*

#### **Your Choice of Two Accompaniments:**

*Confetti Rice Pilaf*

*Herb Roasted Red Potatoes*

*Garlic Mashed Potatoes*

*Parsley Garlic Yukon Potatoes*

*Penne Ala Vodka*

*Chef's Seasonal Vegetables*

*Broccoli Polonaise (Steamed Broccoli laced with Bread Crumbs)*

*Green Beans Almandine*



**\*Chef Attendant is required for carving at \$ 85.00**

**Treasure Island Buffet.....\$56.95**

**Your Choice of Two Salads:**

*Mixed Field Greens with Assorted Dressing*  
*Caesar Salad with Homemade Croutons*  
*Fresh Seasonal Fruit Salad*  
*Quinoa with Cranberries, Cucumbers and Carrots*  
*Pasta Salad with Fresh Vegetables and Herb Dressing*  
*Spinach Salad with Warm Bacon Dressing*

**Your Choice of Two Entrées:**

*Carved Prime Rib of Beef served with Au Jus and  
Horseradish Sauce \**  
*Carved Garlic Pepper and Thyme Crusted Tenderloin  
of Beef served with Peppercorn Demi\**  
*Roasted Pork Loin with Wild  
Mushroom Hunter Sauce*  
*Seared Breast of Chicken with Roasted Shallot and  
Port Wine Demi Glaze*  
*Grilled Breast Chicken with Artichokes, Fire Roasted  
Tomatoes, Basil and Lemon Caper Sauce*  
*Mahi-Mahi, Salmon, or Snapper with choice of Citrus  
Herb Hollandaise, White Wine Lemon Garlic,  
Champagne Tarragon or Tequila Lime Cream Sauce*



**Your Choice of Two Accompaniments:**

*Confetti Rice Pilaf*  
*Herb Roasted Red Potatoes*  
*Garlic Mashed Potatoes*  
*Parsley Garlic Yukon Potatoes*  
*Penne Ala Vodka*  
*Tortellini with Parmesan Cream Sauce*  
*Green Beans Almandine*  
*Chef's Seasonal Vegetables*  
*Broccoli Polonaise (Steamed Broccoli laced with  
Bread Crumbs)*



## Bilmar Theme Buffets

Prices are per Guest

[Service minimum of 50 or more guests (20% surcharge added to price for groups under 50)]

### Taste of Italy.....\$45.95

*Antipasto Salad with Italian Meats, Olives, Cheese and Peppers*

*Caesar Salad with Homemade Croutons*

*Cucumber and Artichoke Salad with Cracked Pepper, Lemon and Olive Oil*

*Fresh Mozzarella and Tomato Bruschetta*

*Seared Breast of Chicken with Lemon Rosemary Buerre Blanc Sauce*

*Penne Pasta Tossed with Bolognese Sauce*

*Grilled Salmon with Roasted Plum Tomatoes, Coriander and Garlic*

*Freshly Baked Garlic Parmesan Bread Sticks*

*Freshly Brewed Coffee, Iced Tea and Water*

### Bilmar Beach Luau.....\$48.95

*Tropical Fruit Salad*

*Seasonal Mixed Greens with Mango Dressing*

*Huli Huli Chicken*

*Grilled Mahi- Mahi with Apricot and Pineapple Salsa*

*Sliced Beef with Teriyaki and Ginger Sauce*

*Polynesian Stir-Fry Rice*

*Chef's Seasonal Vegetables*

*Freshly Baked Rolls and Jalapeno Honey Corn Bread*

*Freshly Brewed Coffee, Iced Tea and Water*

### Tour of Key West .....\$49.95

*Tropical Fruit Salad*

*Seasonal Mixed Greens with Assorted Dressings*

*Conch Fritters with Key West Remoulade*

*Jerk Chicken Breast with Mango Lime Chutney*

*Tequila Infused Mahi-Mahi with Tomato Cilantro Relish*

*Citrus Pepper Rubbed Sliced Beef with Mojo Glaze*

*Chef's Seasonal Vegetables*

*Black Bean and Rice*

*Freshly Baked Rolls and Butter*

*Freshly Brewed Coffee, Iced Tea and Water*

### Tour of South America....\$46.95

*Jicama and Pineapple Slaw*

*Seasonal Mixed Greens with Guava Balsamic Dressing*

*Fried Sweet Plantains*

*Roasted Pork Asado*

*Mojo Seasoned Chicken with Peppers and Onions*

*Caribbean Yellow Rice*

*Seasoned Blacked Beans*

*Seasonal Roasted Vegetables*

*Freshly Baked Rolls and Butter*

*Freshly Brewed Coffee, Iced Tea and Water*

