

BANQUET & CATERING MENUS

WEDDING BUFFET PACKAGE I

Champagne Toast
International & Domestic Cheese Display

SALAD BAR

(Please choose four of the following)

Gathered Greens with traditional accompaniments & dressings
Traditional Caesar Salad
Fresh Fruit Salad
Seafood Salad
Broccoli & Walnut Salad
Garden Rotini Salad
Asian Vegetable Salad
Broccoli & Walnut Salad

ENTRÉE CHOICES

(Select two items)

Coffee marinated Flank Steak
Beef Stroganoff with Egg Noodles
Beef Bourguignon with Button Mushrooms and Red Wine
Tarragon and Garlic Chicken with Pinot Noir Sauce
Chicken Chasseur with Wild Mushrooms, Tomatoes and Rich Bordelaise
Chicken Piccata with Lemon and Capers
Mediterranean Roast Pork Loin
Salmon Niçoise with Artichoke Hearts and Tomatoes
Native Grouper with Baby Shrimp & Lemon Cream
Grilled Mahi-Mahi topped with Tomato & Avocado Salsa

Coffee and Tea

\$45++ per person (minimum of 50 people)

All buffets include a salad bar, potatoes or rice, Chef's choice of vegetable and rolls with butter.

BANQUET & CATERING MENUS

WEDDING BUFFET PACKAGES II & III

Champagne Toast
International & Domestic Cheese Display

SALAD BAR

(Please choose four of the following)

Gathered Greens with traditional accompaniments & dressings
Traditional Caesar Salad
Fresh Fruit Salad
Seafood Salad
Broccoli & Walnut Salad
Garden Rotini Salad
Asian Vegetable Salad
Broccoli & Walnut Salad

ENTRÉE CHOICES

(Select two items for package 2 or three items for package 3)

Coffee marinated Flank Steak
Beef Stroganoff with Egg Noodles
Beef Bourguignon with Button Mushrooms and Red Wine
Tarragon and Garlic Chicken with Pinot Noir Sauce
Chicken Chasseur with Wild Mushrooms, Tomatoes and Rich Bordelaise
Chicken Piccata with Lemon and Capers
Mediterranean Roast Pork Loin
Salmon Niçoise with Artichoke Hearts and Tomatoes
Native Grouper with Baby Shrimp & Lemon Cream
Grilled Mahi-Mahi topped with Tomato & Avocado Salsa

CARVING STATION

(Select One Item)

Roast Sirloin of Beef Roast Prime Rib Honey Glazed Ham Herb Stuffed Leg of Lamb Turkey Breast

Package II \$55++ per person / Package III \$65++ per person (minimum of 50 people)

All buffets include a salad bar, potatoes or rice, Chef's choice of vegetable and rolls with butter.

A 20% service charge & 7% sales tax will be added.
The above selections are only suggestions, all menus may be tailored to suit your tastes.

BANQUET & CATERING MENUS

HORS D' OEUVRES (25 PIECE MINIMUM)

Sesame Chicken Tenders with Thai Peanut Sauce	\$ 2.85 per piece
Bacon Wrapped Sea Scallops	\$ 3.45 per piece
Pot Stickers	\$ 2.85 per piece
Cajun Prime Rib Bites	\$ 2.85 per piece
Coconut Shrimp with Mango Sauce	\$ 3.45 per piece
Key West Conch Fritters with Citrus Mayonnaise	\$ 2.25 per piece
Mini Beef Wellingtons	\$ 3.45 per piece
Shrimp Poppers with Pepper Jam	\$ 3.10 per piece
Mini Crab Cakes with Cajun Tartar Sauce	\$ 3.55 per piece
Chicken or Beef Brochettes	\$ 3.55 per piece
Brie and Raspberry en croute	\$ 3.45 per piece
Spanakopita	\$ 3.10 per piece
Mini Quiche	\$ 4.30 per piece
Rumaki	\$ 2.85 per piece

STATIONS & DISPLAYS (25 PERSON MINIMUM)

International and Domestic Cheese	\$ 5.50 per person
Fresh Fruit Display	\$ 3.00 per person
Crudités with Herb Dipping Sauce	\$ 4.25 per person
Antipasto Display	\$ 6.50 per person
Jumbo Gulf Shrimp Cocktail	\$ 9.00 per person
Whole Chilled Beef Tenderloin with Traditional Accompaniments	\$ 250.00 Each
Oak Plank Salmon W/ Melba Toast	\$ 65.00 Each
Magnum Wheel Phyllo Encrusted Brie	\$ 115.00 Each

SMALL BITES (25 PIECE MINIMUM)

Chips and Salsa	\$ 1.25 per person
Chips and Queso	\$ 1.50 per person
Pigs-in-the-Blanket	\$ 1.85 per piece
Chicken Fingers	\$ 1.85 per piece
Pizza Bites	\$ 1.85 per piece
BBQ Meatballs	\$ 1.15 per piece
Buffalo Chicken Wings	\$ 1.15 per piece
Deviled Eggs	\$ 1.15 per piece

A 20% service charge & 7% sales tax will be added.
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BEVERAGE SERVICES

HOSTED PACKAGE BAR

The Package Bar is based on a set price per person, per hour.

Select Package Bar \$23 per person (4 hours)

Includes: House Liquors, Domestic & Import Beer, House Wine, Soft Drinks, Juices & Mixers

Premium Package Bar \$29 per person (4 hours)

Includes: Premium & Select Liquors, Domestic & Import Beer, House Wine, Soft Drinks, Juices & Mixers

HOSTED CONSUMPTION BAR

The Consumption Bar is based on each drink consumed.
An estimated price will be determined before your event.

Select Consumption Bar

Includes: House Liquors \$5 Domestic & Import Beer \$4-5,
House Wine \$5, Soft Drinks \$3

Premium Consumption Bar

Includes: Premium & Select
Liquors \$7-10, Domestic & Import Beer \$4-5,
House Wine \$5, Soft Drinks \$3

A 20% service charge & 7% sales tax will be added.
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