

## SPECIALTY STATIONS

### SOUP STATION

#### *Choice of Two*

*Tomato basil bisque, soup Du Jour, or crab bisque.*

*Served with crackers and crusty breads.*

**\$8.95 per person / Add Caesar and house salad \$3.00**

### PASTA STATION- CHEF ATTENDED

#### *Choice of Two Pastas*

*Linguine | Cavatappi | Bowtie | Cheese Tortellini*

#### *Choice of Two Sauces*

*Crescent city sauce | Red Pepper Alfredo | Classic Marinara*

*Parmesan Basil Cream | Rockefeller Sauce*

#### *Add on per person for pasta station*

*Sautéed Shrimp... 5.50 | Blackened Chicken... 4.50 | Roasted Vegetables... 4.00*

**\$14.00 per person**

### SEAFOOD STATION

*Jumbo chilled shrimp, sautéed mussels in a white wine butter tomato broth,  
oysters on the half shell, and seafood ceviche.*

*Served with citrus fruits, cocktail sauce, crackers and breads.*

**\$22.00 per person**

### MASHTINI BAR- CHEF ATTENDED

#### MASHED IDAHO AND ROASTED SWEET POTATO BAR

#### *Choice of 5 toppings | Additional toppings \$1.00 per person*

*Sour Cream | Chopped Bacon | Minced Scallions | Mushroom demi Glace*

*Caramelized Onions | Sun-Dried Tomatoes | Pepper Relish | Candied Pecans*

*Parmesan Cheese | Brown Sugar | Mini Marsh mellowes | Grated cheddar*

**\$10.95 per person**

#### *Add Premium Toppings:*

*Herb Marinated Grilled Shrimp | Blackened Shrimp or Chicken*

*Sock it to me fried shrimp | \$4.00 per person*

*Minimum 30 guests required | Chef Fee of \$50.00 not included on Chef attended Stations*

## CARVING STATIONS

### Roasted Prime Rib

*Fresh thyme and garlic roasted black Angus beef.  
Served with Au Jus and Horseradish cream sauce.*

**\$17.95**

### Jalapeño and Brown sugar glazed Pit Ham.

*Served with Creole Mustard and Sun-Dried Cherry Rum Sauce.*

**\$9.00**

### Herb Seared Tenderloin Of Beef

*USDA prime tenderloin of beef roasted and served with  
Green Peppercorn Demi Glace and horseradish chive sauce.*

**\$22.95**

### Herb Roasted Turkey Breast

*Boneless breast of Turkey rubbed in fresh herb butter and slow roasted.  
Served with roasted vegetable Turkey Gravy and Creole Mustard sauce.*

**\$12.00 per person**

*All carving stations are a 20 person minimum  
All prices reflect being added to an existing buffet or used to meet  
our minimum spend specified on the date you have chosen.*

# ST. JOHNS DINNER BUFFET

## SALAD STATION

*Choice of Two*

### House Salad

*Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes, and cucumbers.*

### Caesar Salad

*Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.*

### Marinated tomato cucumber tray

*Topped with basil infused olive oil and fresh herbs.*

## ENTRÉE SELECTION

*Choice of Two \$39.95 | Choice of Three \$44.95*

**Chicken Picatta** – *Sautéed chicken breast topped with a lemon caper butter sauce.*

**Grilled Salmon** – *Fresh salmon fillet lightly grilled and topped with a tomato basil beurre blanc.*

**Sirloin Bordelaise** – *Slow roasted sirloin sliced and topped with a mushroom bordelaise.*

**Shrimp Mac and Cheese** – *Sautéed shrimp served over white cheddar macaroni and cheese.*

**Sesame Chicken** – *Marinated boneless chicken breast dredged in sesame flour and seared golden brown. Served over fried spinach and topped with a ginger remoulade.*

**Herb Roasted Pork Loin** – *Sliced and topped with an apple brandy cream sauce.*

**Crescent City Mahi** – *Fresh Mahi seared and topped with our crescent city sauce.*

## SIDE SELECTIONS

*Choice of Two*

Fresh buttery mashed potatoes

Rice Pilaf

Fresh vegetable du jour

Honey and chive glazed carrots

Scored red skin potatoes

Green beans with toasted almonds

## PACKAGE INCLUDES

*Assorted dinner rolls with butter, coffee, tea, and soda*

*25 person minimum on all buffets*

# THE AVONDALE BUFFET

## SALAD STATION

*Choice of Two*

### House Salad

*Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, tomatoes, and cucumbers*

### Caesar Salad

*Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.*

### Marinated tomato cucumber tray

*Topped with basil infused olive oil and fresh herbs.*

## ENTRÉE SELECTION

*Choice of Two \$42.95 | Choice of three \$46.95*

**Pecan Crusted Chicken** – Seared chicken breast topped with a pecan relish and a Dijon horseradish cream sauce

**Thai Snapper** – Fresh Atlantic snapper sautéed and topped with a Thai curry sauce.

**Key Lime Shrimp and Scallop Linguine** – Fresh local shrimp and scallops sautéed and tossed in a key lime butter sauce. Served over linguine pasta.

**Roasted Beef Tenderloin** – Whole roasted beef tenderloin sliced and topped with a red wine mushroom demi.

**St. Augustine Mahi** – Fresh local Mahi grilled and topped with a roasted shallot crab sauce.

**Chicken Marsala** – Pan seared chicken breast topped with shitake mushroom marsala sauce.

**Seared Pork Tenderloin** – Tender pork tenderloin seared, roasted, sliced and topped with a tomato butter sauce

## SIDE SELECTIONS

*Choice of Two*

Fresh buttery mashed potatoes

Honey and chive glazed carrots

Rice Pilaf

Scored red skin potatoes

Fresh vegetable du jour

Green beans with toasted almonds

## PACKAGE INCLUDES

*Assorted dinner rolls with butter, coffee, tea, and soda*

*25 person minimum on all buffets*

# THE BLUEFISH BUFFET

## SALAD STATION

*Choice of Two*

### Asian Noodle Salad

*Linguine pasta, shitake mushrooms, edamame, red onions,  
grape tomatoes, ginger sesame vinaigrette.*

### Chopped BLT Salad

*Romain and iceberg lettuce, diced tomatoes, bacon, red onions,  
toasted almonds, white cheddar cheese, roasted tomato vinaigrette*

### Arugula pear Salad

*Baby arugula, seasoned walnuts, dried cranberries,  
crumbled bleu cheese, chopped pears, orange miso vinaigrette*

### Artisin Salad

*Fresh artisan lettuce, shredded carrots, tomatoes, cucumbers,  
watermelon radish, balsamic vinaigrette*

## ENTRÉE SELECTION

*Choice of Two \$48.95 | Choice of Three \$54.95*

**Carved new York Strip loin** - slow roasted and served with a tomato herb cabernet sauce

**Prosciutto Wrapper pork tenderloin** - Sliced and topped with roasted shallot cream sauce

**Panko crusted chicken** - topped with sautéed artichokes, leeks, chardonnay rosemary cream sauce

**Grilled Tarragon chicken** - Marinated grilled and topped with fire roasted tomatoes and smoked gouda cream sauce.

**Asian seared Salmon** - served over stir fried vegetables and topped with ginger soy glaze

**Herb Crusted Grouper** - pan seared and topped with a roasted shallot cream sauce.

**Shrimp and scallop Linguine** - sautéed shrimp, scallop, julienne vegetables, lobster butter sauce.

**Tenderloin Duxell** - roasted sliced tenderloin, mushroom duxell, fried prosciutto.

## SIDE SELECTIONS

*Choice of Two*

Fresh buttery mashed potatoes

Confetti rice pilaf

Rissole potatoes

Dauphinoise potatoes

Green beans with toasted almonds

Fresh vegetable du jour

## PACKAGE INCLUDES

*Assorted dinner rolls with butter, coffee, tea, Soda*

*25 persons minimum on all buffets*

# SUNDAY MORNING BUFFET

## SALAD STATION

*Choice of Two*

### House Salad

*Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, tomatoes and cucumbers*

### Caesar Salad

*Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croûtons and Parmesan cheese.*

### Potato Salad

*Southern-style potato salad served chilled*

### Pasta Salad

*Cavatappi pasta with julienne vegetables in a sun-dried tomato pesto dressing.*

### Cole Slaw

*Freshly made in house*

### Seasonal Fresh Fruit Platter

*With berries and fresh orange cream*

## ENTRÉE SELECTION

*Choice of three \$24.95 | Choice of four \$28.95*

**Vegetable Quiche** - Baked with asparagus, mushrooms, onions & peppers. Topped with cheese.

**Shrimp & Grits** - Gulf shrimp served over stone ground grits with mushrooms & green onions.

**Scrambled Eggs** - Fresh scrambled eggs topped with cheddar cheese.

**Waffles with Syrup and Butter** - Waffles served with syrup and whipped butter.

**Chicken Picatta** - Sautéed chicken breast topped with a lemon caper butter sauce.

**Fried Chicken** - Crispy fried boneless breast of chicken served with choice of sauce.

**Grilled Salmon** - Fresh salmon fillet grilled and topped with a tomato-basil beurre blanc.

**Biscuits and Gravy** - House-made sausage gravy served with freshly baked biscuits.

**Crescent City Fish Du Jour** - Fresh catch seared and topped with tomato cream sauce.

## SIDE SELECTION

*Choice of two*

*Bacon  
Sausage  
Mashed Potatoes*

*Stone Ground Grits  
Rice Pilaf  
Biscuits*

*Breakfast Potatoes  
Fresh Vegetable Du Jour*

## ADDITIONAL ITEMS

*Add extra side item \$3 per person | Add chef attended omelet station \$6 per person*

*Package Includes assorted rolls and butter, coffee, tea & soda*