

Breakfast Buffet Menus

Continental Buffet

*Orange Juice, Milk, Coffee, Hot tea,
Bagels, Muffins, Fresh Seasonal Fruit
Assorted Yogurts, Hard Boiled Eggs
Cold Cereal or Oatmeal,
Cream Cheese, Butter & Jelly*

\$7.95

Traditional Buffet

*Orange Juice, Milk, Coffee, Hot tea,
Pancakes or French Toast with hot Maple Syrup
Scrambled Eggs, Fresh Seasonal Fruit, Biscuits with Country Gravy,
Bacon or Sausage, Butter & Jelly*

\$10.95

Country Buffet

*Orange Juice, Milk, Coffee, Hot tea,
Pancakes or French Toast with hot Maple Syrup,
Scrambled Eggs, Fresh Seasonal Fruit, Biscuits with Country Gravy,
Bacon, Country Fried Steak, Butter & Jelly*

\$12.95

*Above per person prices are subject to 22% gratuity and Florida sales tax
20 person minimum required for all meal functions
Prices subject to change without notice*

Lunch Buffet Menus

*Southern Fried Chicken
Mashed Potatoes and Gravy
Vegetable Du Jour
House Salad
Rolls & Butter
\$12.95*

*Lasagna
Italian Green Beans
House Salad
Garlic Rolls
\$12.95*

*Tavern Style Fish & Chips
Waffle Fries
Hush Puppies
Coleslaw
\$13.95*

*Meatball or Chicken
Parmesan Sub Baguette
Homemade Potato Chips
House Salad
\$12.95*

*Chef's Soup of the Day
Choice of Three:
Thinly Sliced Oven Roasted
Turkey Breast
Honey Baked Ham, Roast
Beef, Corned Beef, or
Pastrami, Swiss Cheese,
American Cheese,
Horseradish, Lettuce,
Tomatoes, Onions, Pickle
Spears, Assorted Breads &
Condiments
\$13.95*

*Taco Bar
Corn Shells, Flour Tortillas,
Ground Beef, Cheese, Onions,
Lettuce, Tomatoes,
Black Olives
Jalapeno Peppers,
Salsa, Sour Cream,
Spanish Rice, Refried Beans
\$12.95
Ground Beef & Chicken
\$14.95*

*Chicken Caesar Salad
Chef's Homemade Soup
Garlic Rolls
\$12.95*

*Chicken Alfredo
Vegetable Du Jour
House Salad
Garlic Rolls
\$13.95*

*Marinated Baked Chicken
Rice Pilaf
Steamed Broccoli
House Salad
Rolls & Butter
\$12.95*

*Grilled or Fried Chicken
Sandwich
Lettuce, Tomatoes, Onions,
Sweet Potato Fries
Coleslaw
\$12.95*

*Tuna and Chicken Salads
Lettuce, Tomatoes, Onions,
Croissant
Fresh Seasonal Fruit
\$12.95*

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Dinner Menu

*Sliced Sirloin with Bordelaise
Garlic Mashed Potatoes
Vegetable Du Jour
House Salad
Rolls & Butter
\$19.95*

*Chicken or Eggplant
Parmesan
Capellini Pasta
House Salad
Garlic Rolls
\$19.95*

*Pork Loin
Yellow Rice with
Black Beans
Vegetable Du Jour
House Salad
Rolls & Butter
\$17.95*

*Breast of Chicken or
Pork Piccata with Capers
Capellini Pasta
Vegetable Du Jour
House Salad
Rolls & Butter
\$18.95*

*Southern Fried Chicken
Mashed Potatoes with Gravy
Vegetable Du Jour
Cole Slaw
Rolls & Butter
\$18.95*

*Chicken Marsala
Garlic Mashed Potatoes
Vegetable Du Jour
House Salad
Rolls & Butter
\$18.95*

*14 oz. Delmonico
OR
12 oz. NY Strip Steak
Baked Potato
Vegetable Du Jour
House Salad
Rolls & Butter
\$23.95**

*Carved Prime Rib, Au Jus
Baked Potato
Vegetable Du Jour
House Salad
Rolls & Butter
\$23.95*
Carving Station
\$24.95*

*Pasta Bar
Penne Pasta
Sausage, Peppers & Onions
Grilled Chicken,
Marinara Sauce
& Alfredo Sauce
House Salad
Garlic Rolls
\$20.95*

*Chicken and Beef Fajita Bar
Flour Tortillas, Onions, Peppers,
Cheese, Lettuce, Tomatoes,
Black Olives, Jalapeño Peppers, Salsa,
Sour Cream and Spanish Rice
\$18.95*

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Specialty Dinners & Desserts

Surf n' Turf

House or Caesar Salad

8 oz. Filet of Angus Beef and 6 oz. Lobster Tail
Baked Potato, Vegetable Du Jour, Rolls & Butter

\$34.95*

Italian Buffet

Antipasto Salad, Salad Capresé, Manicotti, Chicken Parmesan,
Italian Sausage with Peppers & Onions Pasta with Alfredo Sauce
Wild Mushroom Ravioli, Italian Green Beans
Garlic Rolls & Assorted Italian Desserts

\$24.95

Pasta Station

Penne, Tortellini, Gnocchi, Pink Vodka, Alfredo & Marinara Sauces
Diced Grilled Chicken, Italian Sausage, Shrimp, Roasted Red Peppers,
Tomatoes, Spinach, Mushrooms, Garlic, Assorted Cheeses
House Salad & Garlic Rolls

\$23.95

Barbecues

Pork Ribs\$20.95

Chopped or Pulled Pork\$17.95

Hamburgers & Hot Dogs.....\$16.95

Beef Brisket.....\$17.95

Eight-Way Chicken.....\$18.95

Barbecues include Coleslaw, Potato Salad, Corn on the Cob, Baked Beans, Corn Muffins
or Appropriate Bread and Cobbler with Whipped Topping

Desserts

Cheesecake with Fruit Topping.....\$3.95

Pecan Pie.....\$3.95

Key Lime Pie.....\$3.95

Ice Cream Sundaes.....\$5.95

Carrot Cake with Cream Cheese Frosting.....\$3.95

Double Layer Chocolate Mousse Cake\$4.95

Fruit Cobbler with Whipped Topping.....\$2.95

Chef's Choice.....\$3.25

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Meeting Break Refreshments

<i>Cookies: Chocolate Chip, Oatmeal Raisin & Peanut Butter (per dozen)</i>	<i>\$19.00</i>
<i>Brownies (per dozen)</i>	<i>\$19.00</i>
<i>Fruited Danish (per dozen)</i>	<i>\$19.00</i>
<i>Scones (per dozen)</i>	<i>\$19.00</i>
<i>Flavored Bagels with Cream Cheese (per dozen)</i>	<i>\$22.00</i>
<i>Ham or Sausage with Cheese Croissants (each)</i>	<i>\$4.25</i>
<i>Strawberries with Brown Sugar & Sour Cream (serves fifty)</i>	<i>\$45.00</i>
<i>Domestic Cheese, Fruit & Cracker Display (per person)</i>	<i>\$4.25</i>
<i>Flavored Yogurt (each)</i>	<i>\$3.95</i>
<i>Fresh Fruit: Apples, Bananas and Oranges (each)</i>	<i>\$1.75</i>
<i>Popcorn Machine (serves fifty)</i>	<i>\$95.00</i>
<i>Trail Mix (each)</i>	<i>\$1.75</i>
<i>Candy Bars (each)</i>	<i>\$1.75</i>
<i>Coffee (per gallon)</i>	<i>\$29.00</i>
<i>Hot Chocolate (per gallon)</i>	<i>\$22.00</i>
<i>Iced Tea (per gallon)</i>	<i>\$22.00</i>
<i>Lemonade (per gallon)</i>	<i>\$22.00</i>
<i>Orange Juice (per gallon)</i>	<i>\$25.00</i>
<i>Punch (per gallon)</i>	<i>\$22.00</i>
<i>Hot Spiced Apple Cider (per gallon)</i>	<i>\$27.00</i>
<i>Assorted Can Sodas (each)</i>	<i>\$1.75</i>
<i>Bottled Water (each)</i>	<i>\$1.75</i>

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Party & Reception Hors D'oeuvres

Hot

100 Chicken Drumettes	\$150.00
100 Swedish or Italian Meatballs	\$120.00
100 Jalapeno Poppers (cream cheese)	\$175.00
100 Petite Spring Rolls	\$175.00
100 Assorted Mini Quiche	\$250.00
100 Crabmeat Stuffed Mushrooms	\$250.00
100 Mini Pastry Wrapped Reuben's	\$175.00
100 Cocktail Franks	\$175.00
100 Skewered Pineapple Chicken	\$225.00
100 Coconut Shrimp	\$225.00
100 Buffalo Wings	\$175.00
100 Bacon Wrapped Scallops	\$250.00
100 Mini Beef Wellingtons	\$225.00
100 Mini Chicken Cordon Bleu	\$225.00
100 Mini Crab Cakes	\$225.00
Chocolate Fondue & Fruit Tray (serves fifty)	\$275.00

Cold

Vegetable Crudités with Dip	\$225.00
100 Deviled Eggs	\$150.00
100 Iced Jumbo Shrimp	\$275.00
100 Tropical Fruit Kabobs	\$200.00
100 Mini Beef Wrapped Asparagus	\$175.00
100 Assorted Mini Desserts	\$225.00

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Carving Board

<i>Top Round of Beef (22-25 lbs.)</i>	<i>Market Price</i>
<i>Beef Tenderloin</i>	<i>Market Price</i>
<i>Pork Tenderloin</i>	<i>Market Price</i>
<i>Roasted Turkey (whole carver)</i>	<i>\$250.00</i>
<i>Baked Virginia Ham</i>	<i>\$225.00</i>

Snacks

<i>Mixed Nuts (per pound)</i>	<i>\$25.00</i>
<i>Honey Roasted Peanuts (per pound)</i>	<i>\$19.00</i>
<i>Assorted Potato, Corn Chips & Pretzels (per pound)</i>	<i>\$15.00</i>
<i>Assorted Dips (per pint)</i>	<i>\$15.00</i>

Carving Board includes Assorted Mini Breads & Appropriate Sauces (serving approximately 50 people)

Chef Carver \$50.00 per station, per 50 people

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