



Lakewood Ranch.



**Banquet Menu**

**À la Carte**

**Fresh Baked Gourmet Cookies.....\$18.95 ++ dozen**

**Decadent Fudge Brownies.....\$18.95 ++ dozen**

**Fresh Baked Chocolate Chip Cookies with Ice Cold Milk .. \$24.94 ++ dozen**

**Granola Bars.....\$2.00 ++ each**

**Power Bars ..... \$3.00 ++ each**

**Potato Chips with Onion Dip.....\$18.95 ++ pound**

**Party Mix.....\$14.95 ++ pound**

**Mixed Nuts.....\$22.00 ++ pound**

**Hot Popcorn.....\$14.95 ++ 2 quarts**

**Tortilla Chips and Salsa.....\$20.95 ++**

**7-Layer Bean Dip with Chips.....\$25.00++/2 quarts**

**Beverages**

**Assorted Soft Drinks.....\$2.00 ++per soda by consumption**

**Bottled Water.....\$2.00 ++ per bottle by consumption**

**Perrier.....\$3.00 ++ per bottle by consumption**

**San Pellegrino.....\$3.50 ++ per bottle by consumption**

**Assorted Fruit Juices.....\$18.95 ++ carafe**

**Fresh Brewed Iced Tea.....\$18.95 ++ gallon**

**Fresh Brewed Coffee.....\$18.95 ++ gallon**

**Lemonade.....\$18.95 ++ gal or \$2.00 ++ per person**

**Assorted Hot Teas.....\$2.00 ++ bag**

**A Continental Breakfast**

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**~Continental Enhancements~**

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**~Breakfast Sandwiches a Great Addition to the Continental Breakfast~**

\$30.00++ per dozen

Scrambled Eggs with a choice of Sausage, Bacon or Ham & American Cheese on Freshly Baked Biscuits, Croissant or Bagel

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**~Eggs Benedict~**

\$32.00 ++ per dozen

Canadian Bacon, Poached Egg & Hollandaise Sauce on an English Muffin

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**~The Mangrove Cuckoo Continental~**

**\$9.95++**

Assorted Breakfast Cereals with Chilled Milk, Danish with Butter and Jams, Mini Muffins

Bagels with Cream Cheese, Mini Croissants, Fresh Baked Danish, Granola and Yogurt, Fresh Seasonal Fruit Tray,

Fresh Squeezed Orange and Grapefruit Juices & Cranberry Juice, Fresh Brewed Coffee and a Selection of Herbal Teas

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**~The Roseate Spoon Bill Continental~**

**\$12.95++**

Breakfast Sandwiches, with Scrambled Egg, American Cheese On a Biscuit with Sausage and American Cheese  
Assorted Breakfast Cereals with Chilled Milk, Mini Muffins, Danish & Fresh Baked Danish, with Butter and Jams, Bagels  
with Cream Cheese, Mini Croissants, Granola, Yogurt and Diced Seasonal Fruit, Fresh Baked Danish, Fresh Squeezed  
Orange and Grapefruit Juices & Cranberry Juice, Fresh Brewed Coffee and Herbal Teas

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~Continental À la Carte~

Assorted Mini Muffins.....\$3.00++ per person

Assorted Danish.....\$3.00++ per person

Bagels and Cream Cheese.....\$3.00++ per person

Diced Seasonal Fresh Fruit.....\$3.00++ per person

Granola, Berries and Yogurt.....\$3.00++ per person

Croissants.....\$3.00++ per person

Granola Bars.....\$2.00++ each by consumption

Assorted Fruit Yogurts.....\$1.75++ each

Fresh Brewed Coffee.....\$18.95++ per gallon

Assorted Soft Drinks.....\$2.00++ each by consumption

Assorted Fruit Juices.....\$18.95++ per carafe

Bottled Water.....\$2.00++ each by consumption

Perrier.....\$3.00++ each by consumption

## **Refreshment Breaks**

**Breaks are for half-hour Service**

### **Got a Sweet Tooth**

**\$ 9.99++**

Assorted Fresh Baked Cookies

Ice Cold Milk for the Cookies Great for Dipping

Mini Candy Bars

Double Fudge Brownies

Assorted Soft Drinks & Bottled Water

### **Got the Munches ?**

**\$ 9.99 ++**

Granola Bars

Nutri-Grain Bars

Cajun Snack Mix

Assorted Soft Drinks & Bottled Water

### **Fit for You**

**\$ 8.99 ++**

Assorted Fruit Yogurts

Seasonal Diced Fruit

Assorted Granola Bars

Fresh Orange Juice, Cranberry Juice & Bottled Water

**MOVIE TIME**

**\$ 9.99 ++**

Hot Popcorn

Assorted Candy Bars

Mixed Nuts

Potato Chips & Dip

Assorted Soft Drinks & Bottled Water

**Last Stand at the Alamo**

**\$ 9.99 ++**

Tortilla Chips & Salsa

Warm Queso Dip and Chips

Cheese Quesadilla

Assorted Soft Drinks & Bottled Water

**It's Fonduable**

**\$9.99 ++**

Chocolate Fondue

Fresh Strawberries

Fried Bananas

Pound Cake Cubes

Gourmet Cookies, Assorted Herbal Teas & Coffee

**Fruit and Cheese**

**\$ 9.99++**

Selection of Diced Cheese Garnished with Fresh Fruit & Berries,

Sliced Breads and Crackers

Assorted Soft Drinks and Bottled Water

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## **Meeting Planner Packages**

**Meeting Room Packages Are Available For 20 people or More**

**Meeting Room Packages Include Dry Erase Board, Markers, Podium, Screen, Paper, Pens and Mints**

### **~The Lake Osprey Package~**

**\$39.95++ per person**

Assorted Sodas and bottled Water refreshed throughout day

### **~Continental Breakfast~**

#### **~The Mangrove Cuckoo Continental~**

Assorted Breakfast Cereals with Chilled Milk, Danish with Butter and Jams, Mini Muffins

Bagels with Cream Cheese, Mini Croissants, Fresh Baked Danish, Granola and Yogurt, Fresh Seasonal Fruit Tray,

Fresh Squeezed Orange and Grapefruit Juices & Cranberry Juice, Fresh Brewed Coffee and a Selection of Herbal Teas

### **~AM Break~**

#### **Sweet Tooth Indulgence**

Assorted Fresh Baked Cookies

Mini Candy Bars

Double Fudge Brownies

### **~Lunch~**

**Executive Buffet**

Tossed Salad Greens with Assorted Dressings and Condiments

Chef's Choice of Pasta, Potato or Seafood Salad

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**A Pan Seared Filet of Chicken**

Finished With a Choice of Sauce Marsala, Sauce Picata, Lemon Dill, Roasted Garlic & Sun Dried Tomatoes Sauce

Or

**Chicken Parmesan Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce**

**Grilled Salmon with Lemon Dill Cream Sauce**

Or

**Broiled Tilapia topped with a roasted Garlic Parmesan Sauce**

Chefs Fresh Seasonal Vegetable Selection

Warm Dinner rolls with Butter

Chef's Choice of Assorted Desserts

**~PM Break~**

**Munchables**

Tortilla Chips & Salsa

Granola Bars & Fruit Bard

Cajun Snack Mix

**~Breakfast Buffets~**

**Minimum of 25 Guests or a \$2.00 ++ per person surcharge will apply**

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**The Polo Club Breakfast Buffet**

**\$15.99++**

Assorted Seasonal Fruit Display

Eggs Benedict

Farm Fresh Scrambled Eggs



Buttermilk Pancakes & Warm Maple Syrup

Crisp Bacon and Grilled Ham

Hash Brown Potatoes

Home Style Grits with Cheese on the Side

Assorted Breakfast Pastries

Bagels with Cream Cheese, Butter, and Jams

Assortment of Breakfast Cereals with Chilled Milk  
Fresh Florida Orange and Grapefruit Juices, Cranberry Juice  
Fresh Brewed Coffees and Herbal Teas

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**Lakewood Ranch Cow Boy's Buffet**

**\$14.99++**

Fresh Seasonal Fruit Tray  
Farm Fresh Scrambled Eggs

Grilled Ham Steaks with Red-Eye Gravy and Sausage Links

Cheese Grits with Bacon & Green Onions

Fresh Baked Buttermilk Biscuits and Sausage Gravy  
Hash Brown Potatoes  
Breakfast Pastries

Assortment of Jams & Jellies

Fresh Florida Orange and Grapefruit Juices, Cranberry Juice  
Fresh Brewed Coffees and Herbal Teas

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**Lake Osprey Breakfast Buffet**

**\$13.99++**

Assorted Breakfast Pastries  
Farm Fresh Scrambled Eggs

French Toast and Warm Maple Syrup  
Crisp Bacon and Sausage Links

Buttermilk Pancakes & Warm Maple Syrup

Hash Brown Potatoes

Home Style Grits

Sliced Fruit Tray & Yogurt

Assorted Jams & Jellies

Fresh Florida Orange and Grapefruit Juices, Cranberry Juice

Fresh Brewed Coffees and Herbal Teas

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**The Concessions Breakfast Buffet**

**\$12.99++**

Sliced Fresh Fruit

Farm Fresh Scrambled Eggs

Crisp Bacon and Sausage

Hash Brown Potatoes

Home Style Grits

Assorted Breakfast Pastries

Fresh Florida Orange and Grapefruit Juices, Cranberry Juice

Brewed Coffees and Herbal Teas

**Luncheon Specialty's**

**Ideal for a Luncheon on the go.....**

Working Luncheon includes Fresh brewed Coffee and Iced Tea

Fresh Baked Chocolate Chip Cookies or Double Fudge Brownies

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**A Selection of Gourmet Sandwiches**

**~ All Served with Chef's Selection of Pasta or Potato Salad~**

**The New York Style Deli Sandwich**

**\$8.99++**

Slices of Turkey, Ham, and Roast Beef with Cheddar and Swiss Cheeses on a Hoagie Roll and Deli Condiments

**A Honey Pecan of Fresh Chicken**

**\$8.99++**

Diced Chicken Breast Tossed with Pecans, Celery, Honey and Mayonnaise in a Flaky Croissant.

**A Sirloin of Beef Foccacia**

**\$10.99++**

Citrus-Marinated Grilled Sirloin, Garlic-Horseradish Aioli, Baby Lettuces,

Fire-Roasted Sweet Bell Peppers and Tomatoes on Foccacia

**The Tuscan Vegetable Sandwich**

**\$10.99++**

Grilled Foccacia Bread Stuffed with Marinated Portobello, Roasted Bell Peppers, Marinated Cucumber and Onion, Spinach and Feta finished with Horsey sauce

**Sliced Turkey Croissant**

**\$8.99++**

Large Croissant Filled with Smoked Turkey, Crisp Bacon, Lettuce and Tomato.

**The Fresh off the Grill Sliced Chicken Avocado Wrap**

**\$9.99++**

Grilled Flour Tortilla Stuffed with Chicken, Avocado, Tomatoes,  
Red Onion, Lettuce and Cucumber-Ranch Dressing

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**The Field of Fresh Garden Greens**

**Greek Salad**  
**\$11.99++**

Romaine, Tomatoes, Olives, and Feta Cheese with Tossed with Traditional Greek Dressing

**The Cobb Salad**

**\$12.99++**

Diced Avocado, Bacon, Chicken, Tomatoes and Crumbled Blue Cheese

On a Bed of Mixed Lettuces

**A Fresh Sliced Grilled Chicken Caesar Salad**

**\$11.99++**

Strips of Marinated Chicken Breast atop our Cilantro-Lime Caesar Salad

**A Thai Chicken Salad**  
**\$11.99++**

Oriental Marinated Chicken Breast Tossed with Garlic-Peanut Sauce over Mixed Greens with Oranges and Lo Mien Noodles

**The Broiled Tilapia Salad**  
**\$11.99++**

Broiled Tilapia Seasoned with Parsley, Cilantro and Garlic. Served atop Chopped Romaine, Tomatoes, Spiced Croutons & Onions

**A Grilled Bourbon Salmon Salad**

**\$11.99++**

Salmon Fillet, Char grilled, Served over Mixed Greens

**Chef Baltimore Salad**  
**\$11.99++**

Sliced Turkey, Ham, Roast Beef, American, Blue and Swiss Cheese, Black Olives and Hard Boiled Eggs over Mixed Greens

## **Buffets**

Minimum of 25 Guests

(Groups under 25 will have a \$2.00 surcharge per person added to the selection)

**~All Buffet Luncheons Include Fresh Brewed Iced Tea and Coffee~**

**~Main Street Buffet~**

**\$20.99++**

Tossed Salad Greens with Assorted Dressings and Condiments

Chef's Choice of Pasta, Potato or Seafood Salad

**Sautéed Chicken Breast with Marsala Sauce**

Or

**Chicken Parmesan Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce**

**Broiled Tilapia topped with a roasted Garlic Parmesan Sauce**

**The Lucky Luciano**

**\$17.99**

Caesar Salad

Mediterranean Pasta Salad

Herb Encrusted Chicken Breast with Tomato Sauce and Parmesan Cheese

Alfredo and Marinara Sauces

Roasted Garlic Red Potatoes

Penne Pasta

Tuscan Vegetables

Garlic Bread

Chef's Choice of Assorted Dessert

**MY BACK YARD BARBEQUE**

**\$14.99 ++**

Cole Slaw

Potato Salad

Baked Beans

Hamburgers

Hot Dogs

With a Tray of Lettuce, Tomato, Pickles & Cheeses

Chefs choice of Assorted Desserts

**The Last Roundup Deli**

**\$17.99++**

\*(Add a Hot Entrée for a \$1.00)

Tossed Garden Greens with Assorted Dressings and Condiments

Potato Salad

Pasta Salad

Sliced Honey-Cured Ham, Smoked Turkey and Roast Beef

Chicken Salad

Tuna Salad

Lettuce, Tomato, Onion and Pickles

Assorted Sliced Cheeses

Mayonnaise and Mustard

Selection of Sliced Breads

Chefs Assorted Desserts

**\*Round up Deli Hot Entrée' Selections**

Add 1 item listed below to the deli for an additional \$1.00

Selections

- Sautéed Chicken Breast with Marsala Sauce
- Sautéed Chicken Breast with White Wine Sauce
- Herb Encrusted Chicken Breast Tomato Sauce and Parmesan Cheese

**Buffets**

**Minimum of 25 Guests or a \$2.00 per person surcharge will apply, minimum 20 guests**

**All Buffet Luncheons Include Fresh Brewed Iced Tea and Coffee**

**Last Stand at the Alamo**

**\$16.95 ++**

Tijuana Caesar Salad

Cucumber-Red onion Salad with Cilantro – Lime Vinaigrette

Taco Meat with Southwest Condiments

Chicken Fajitas

Warm Flour Tortillas

Mexican Corn

Refried Beans

Chili con Queso and Nacho Chips

Chef's choice of Assorted Dessert

**Hot Soup & Garden Fresh Salads**

**\$14.99++**

Tossed Salad Greens with Assorted Dressings, Bacon Bits, Shredded Cheese,

Black Olives, Onion, Tomatoes and Croutons

Pasta Salad

Tuna Salad

Pecan Chicken Salad

Soup du Jour

Warm Dinner rolls with Butter

Chef's Choice of Assorted Dessert

**The Pizano Pizza Oven**

**(Only Available Up To 75 guests)**

\$14.99++

Tossed Garden Greens with Assorted Dressings and Condiments

Caesar Salad

Garlic Bread

Pasta Salad

**~Select Three of The Following~**

**1.) Cheese**

**2.) BBQ Chicken**

**3.) All Meat**

**4.) Pepperoni**

Veggie

Shredded Parmesan, Red Pepper Flakes

Chef's Choice of Assorted Desserts

**Minimum of 35 Guests or a \$2.00 per person surcharge will apply Minimum 20 Guests**

### **~Oriental Express Buffet~**

**16.99 ++ PER PERSON**

**~Buffet includes, Rolls & Butter, Assorted Desserts, Ice Tea & Coffee~**

**Service**

**Asian Salad with a Mandarin Dressing**

**Oriental Fried Rice**

**White Rice**

**Egg Rolls with Sweet and Sour Sauce**

**& Teriyaki on the side**

**A Sautee of Sweet and Sour Chicken**

**Stir Fried Pork with Oriental Vegetables**

**Fortune Cookies for Dessert & Chef's Assorted Dessert Selections**

**Served Plated Luncheons**

**More than one entrée, a \$2.00 will apply per person no more than a choice of two entrees**

**If more than one entrée is selected it is the responsibility of the client to make menu identifiers for each guest**

**~Minimum of 25 Guests or a \$2.00 per person Surcharge will apply~  
~Served Plated Luncheon includes~**

Fresh Garden Salad with Ranch & Light Italian Dressing



Seasonal Vegetables

Chef's Choice of Starch

Chefs Dessert Selection

Warm Rolls with Butter

Fresh brewed Coffee and Iced Tea

**A Fillet of Salmon**

**\$14.99++**

Char grilled Salmon Fillet Topped with Bourbon Sauce or a Citrus & Soy Sauce

**The Tilapia Imperial**

**\$14.99++**

Broiled Tilapia topped with a roasted Garlic Parmesan Sauce

**A Shrimp Scampi Delight**

Jumbo Black Tiger Shrimp Sautéed with Garlic, Parsley & White Wine On a Bed of Angel Hair Pasta

**\$15.99**

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**A Pan Seared Filet of Chicken Finished**

**\$13.99**

With a Choice of Sauce Marsala, Sauce Picata, Lemon Dill, Roasted Garlic & Sun Dried Tomatoes,

**Filet of Chicken Monterey**

Lightly Sautéed Chicken Breast with Tomato Coulis,

Topped with Avocado and Melted Provolone Cheese

**\$14.99**

**A Filet of Chicken Crusted Parmesan**

**\$14.99++**

Sautéed Chicken Breast topped with Sweet Tomato Coulis

**A Filet of Grilled Chicken Mediterranean**

**\$14.99**

Topped with Artichoke Hearts, Portobello mushrooms, Red Peppers & Finished with a Light Lemon Sauce

**The Sliced Filet of Chicken Primavera**

**\$14.99++**

Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce

**Chicken Bobabucco**

**\$14.99**

Seasoned Broiled Bone in Light and Dark Chicken Pieces  
Topped with a Sautée of Onions & Green Peppers, Black Olives  
In a Zesty Tomato Sauce, served on a bed of seasoned Rice

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**A Petite Filet Mignon**

\$ Market Price

Blackened 5 oz Filet Mignon with Pepper-Corn Sauce

**The Sirloin of Beef**

**\$16.99++**

5 oz Marinated Center cut Sirloin Topped with Sautéed Onions, Peppers and Mushrooms  
Or Sauce Au Pouve with a Sauté of Onions & Peppers

**An American Bison Ribeye**

**\$18.99++**

American Buffalo Ribeye Grilled Over An Open Flame

**Loin of Roasted Pork**

**\$14.99++**

Seasoned Broiled Sliced Loin Served with Sweet Apple Chutney  
or Caribbean Chutney or a Pork Demi Glace

**Buffets**

**Minimum of 35 Guests or a \$2.00 per person surcharge will apply Minimum 20 Guests**

**All Dinner Buffets Include Iced Tea and Freshly Brewed Coffee, Warm Rolls & Butter, Assorted Desserts**

**~The Legacy Buffet~**

**\$35.99++**

Tossed Garden Greens with condiments & Ranch & Light Italian Dressings

Pasta Salad

**Carving Station**

Apple wood Smoked Prime Rib of Beef, Au Jus and Horseradish Sauce

**Entrées**

**Bourbon Street Salmon with Whiskey Butter sauce**

or

**Tilapia Imperial Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce**

**Grilled Chicken with Hunter Sauce**

or

**Chicken Marsala**

Garlic Red Bliss Potatoes

Chefs Selection of Fresh Vegetables

Rice Pilaf

Chef's Array of Assorted Desserts

**~Cricket Club Buffet~**

**\$29.99++**

Tossed Caesar Salad Tossed with our Lime-Cilantro Dressing

Tossed Garden Greens with condiments & Ranch & Light Italian Dressings

Crudités of Fresh Vegetables

Seafood Pasta Salad

**Carving Station**

Slow Roasted Turkey Breast with Gravy and Cranberry Sauce

Or

Honey Glazed Ham with Brown Sugar Raisin Sauce

**Entrées**

Bourbon Street Salmon with Whiskey Butter sauce

**or**

Tilapia Imperial Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce

Chicken Marsala

**or**

Grilled Chicken with Hunter Sauce

Roasted Garlic Red Potatoes

Vegetable Medley

Chefs Choice of Assorted Desserts

**~Lakewood Ranch Cow Boy BBQ~**

**\$21.99++**

Tossed Garden Greens with Assorted Condiments & Ranch & Light Italian Dressings

Seasonal Fresh Fruit

Creamy Coleslaw

Potato Salad

Baby Back Ribs

Oven Baked Bone in Chicken with

Home Style BBQ Sauce on the side

Baked Beans

Buttered Corn

Southern Style Green Beans

Parsley Red Potatoes

Chefs Selection of Assorted Desserts

## Buffets

Minimum of 35 Guests or a \$2.00 per person surcharge will Apply, Minimum 20 guests

**~All Buffets Include Iced Tea and Freshly Brewed Coffee~**

**~That's Italian~**

**\$24.99++**

Tossed Garden Greens with condiments & Ranch & Light Italian Dressings

Antipasti Salad

Baked Lasagna

Italian Sausage Tossed with Peppers & Marinara

Chicken Marsala

Rosemary & Garlic Infused Potatoes

Tuscany Vegetables

Spinach & Artichoke Tossed Pasta

Garlic Bread

Chef's Choice of Assorted Desserts

## **Plated Dinners**

**More than one entrée, a \$2.00 surcharge, no More than a Choice of two is offered**

**Minimum of 20 guests Required or a \$2.00 per person surcharge will apply**

All Plated Dinners Include House Salad With Ranch & Low Fat Italian Dressings, Chef's Selection of Seasonal Vegetables, Chefs Selection of Starch, Chefs Selection of Dessert, Warm Rolls with Butter,

Fresh Brewed Coffee and Iced Tea.

**~Single Plated Entrees~**

**Broiled Filet of Tilapia Imperial**

**\$20.99++**

Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce

**Select Fillet of Salmon**

**\$21.99++**

Served with Light Lemon Beurre Blanc or Tropical Salsa

**A Sauté' of Shrimp Scampi**

**\$26.99++**

Jumbo Black Tiger Shrimp Sautéed with Garlic, Parsley & White Wine On a Bed of Angel Hair Pasta

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**A Pan Seared Filet of Chicken**

**\$20.99**

Finished With a Choice of Sauce Marsala, Sauce Picata, Lemon Dill, Roasted Garlic & Sun Dried Tomatoes Sauce

**Parmesan Crusted Chicken Filet**

**\$21.99++**

Sautéed Chicken Breast topped with Sweet Tomato Coulis

**Filet of Chicken Primavera**

**\$21.99++**

Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce

**Garlic Filet of Sliced Chicken & Pasta**

**\$21.99++**

Char grilled Chicken Breast atop Penne Pasta with Roasted Tomatoes, Garlic, and Spinach & Artichokes

**Filet of Chicken Monterey**

**\$21.99++**

Lightly Sautéed Chicken Breast with Tomato Coulis, topped with Avocado and Melted Provolone Cheese

**A Filet of Grilled Chicken Mediterranean**

**\$21.99**

Topped with Artichoke Hearts, Portobello mushrooms, Red Peppers & Finished with a Light Lemon Sauce

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**A Grilled Filet of Beef**

\$ Market Price, 8 oz Center Cut Filet Mignon With a Mushroom Demi Glace on the side & Baked Potato with Sour Cream

**Oven Roasted Prime Rib**

\$ Market Price

Slow Cooked Prime Rib of Beef with Garlic and Herbs, with Au Jus & Horseradish Cream Sauce

Baked Potato with Sour Cream

**A Sirloin of Beef**

**\$24.99++**

5 oz Marinated Center cut Sirloin Topped with Sautéed Onions, Peppers and Mushrooms  
or Au Pouve & Mushroom Sauce

**Roasted Pork Loin**

**\$22.99++**

Served with Sweet Apple Chutney or Caribbean Chutney or a Pork Demi Glace

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**Combination Dinners are Both entrees paired on the same plate**

**A Filet of Beef and Lobster**

\$ Market Price

Char grilled 8 oz Filet Mignon Paired with 4 oz Lobster Tail Served with Warm butter

**Select Filet of Beef and Gulf Shrimp**

\$ Market Price

Grilled 8 oz Filet Mignon Accompanied by Herbed Shrimp with Garlic Butter glaze

**Pork Loin & Sautéed Chicken Breast Filet**

**\$25.99**

Roasted Pork Medallions with a Rose Mary Demi Glace Paired with a Sautéed Chicken Breast & a Light Lemon Cream Sauce

**A Sautéed Of Chicken and Tilapia Imperial**

**\$25.99**

Sautéed Chicken Breast with Marsala Sauce Pared with a Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce

**Cold Hors d'oeuvres**

**Assorted Tea Sandwiches.....\$ 185.00++ 100 pieces**

**(Tuna, Chicken and Egg Salad)**

**Deviled Eggs..... \$150.00++ 100 pieces**



**Salami Coronets with Herbed Cream Cheese.....\$150.00 ++ 100 pieces**

**Assorted Canapés.....\$155.00 ++ 100 pieces**

**Red Bliss Potatoes Stuffed Sour Cream & Chives.....\$150.00 ++ 100 pieces**

**Celery Hearts Stuffed with Bleu Cheese Cream .....\$150.00 ++ 100 pieces**

**Whole Baked Brie in Puff Pastry.....\$185.00 ++ each**

**Shrimp Ceviche with Corn Tortillas.....\$185.00 ++ 100 pieces**

**Hot Smoked Salmon with Traditional Condiments.....\$185.00 ++ each**

**Iced Jumbo Shrimp with Spicy Cocktail Sauce..... \$185.00 ++ 100 pieces**

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**Displays**

**~Domestic & Imported Cheese Display~**

Served with a medley of Fancy Crackers

**\$95.00++ Small Display \$140.00 ++ Large Display**

**~ Crudités of Fresh Vegetables ~**

**\$85.00++ up to 50 guests..... \$160.00++ up to 100 guests**

**~Symphony of Fresh Fruit~**

**\$95.00++ up to 50 guests**

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**Deluxe Cold Cut Display**

**Sliced Breast of Turkey, Roast Beef, Ham, Salami,**

**Dinner Rolls, Mayonnaise & Creole Mustard**

**\$240.00++ up to 50 guests**

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**Hot Hors d'oeuvres**

**Crab Cakes with Remoulade Sauce.....\$150.00 ++ 100 pieces**

**Assorted Mini Quiche.....\$175.00 ++ 100 pieces**

**Chinese Egg Rolls with Asian Dipping Sauce.....\$175.00 ++ 100 pieces**

**Grouper Fingers with Remoulade Sauce.....\$175.00 ++ 100 pieces**

**Meatballs Swedish .....\$150.00 ++ 100 pieces**

**Chicken Tenderloins with Honey Mustard and Ranch Dressing .....\$150.00 ++ 100 pieces**

**Coconut Shrimp with Orange Marmalade.....\$175.00 ++ 100 pieces**

**Feta and Spinach In Phyllo Dough.....\$175.00 ++ 100 pieces**

**Chicken Quesadillas with Salsa.....\$175.00 ++ 100 pieces**

**Bacon Wrapped Scallops.....\$195.00 ++ 100 pieces**

**Petite Barbeque Pork Ribs...\$175.00 ++ 100 pieces**

**Chicken Satay with Teriyaki Glaze...\$175.50 ++ 100 pieces**

**Crab Ragoons...\$200.00 ++ 100 pieces**

**Beef Empanadas...\$185.00 ++ 100 pieces**

**Tortilla Chips & Chili Con Queso \$3.00 ++ per person**

~ Reception Stations ~

**(Price quoted is for one hour only and must accompany other hors d'oeuvres selections)**

Minimum of 25 Guests

**Whole Herb Crusted Tenderloin of Beef or Bison**

Sauce Béarnaise

Horseradish Cream Sauce

Dinner Rolls

\$ Market Price

**Whole Applewood Smoked American Buffalo Prime Rib or Beef Prime Rib**

With Rosemary Jus

Horseradish Cream Sauce

Dinner Rolls

\$ Market Price

**Smithfield Honey Baked Ham**

With Pineapple Chutney

Dijonnaise Sauce

Dinner Rolls

\$150.00++/ea

**Mexican Fiesta Station**

Fajitas (Chicken or Beef)

Peppers and Onions

Sour Cream

Cheddar Cheese

Salsa

Flour Tortillas

Sour Cream

\$8.50++ per person

**Scampi Station**

Jumbo Shrimp Sautéed with Garlic, Parsley and White Wine

\$8.50++ per person

**Pasta Station**

Penne Pasta and Alfredo Sauce

Mushrooms, Peppers, Onions & Tomatoes

Grated Parmesan

Garlic Bread

\$8.50++ per person

**We do not offer Frozen drink service**

**~Bar Pricing~**

**Cash or Hosted Bar charged based on consumption**

Premium Brand Liquors	\$6.50
Call Brand Liquors	\$5.50
Imported Beers	\$4.50
Domestic Beers	\$3.75
House Wines	\$5.00
Soft Drinks	\$2.00
Bottled Water	\$2.00

Wines by the Bottle

Kendall Jackson Chardonnay	\$23.99++
Kendall Jackson Merlot	\$27.99++
Kendall Jackson Cabernet Sauvignon	\$27.99++
Jacob's Creek Merlot	\$23.99++
Yellowtail Shiraz	\$17.99++
Ecco Domani Pino Grigio	\$21.99++

**\*A \$50.00 Bartender fee will apply if Bar sales do not exceed \$250.00**

