

# *Buffet Dinner Package*

## **BAR**

Four (4) Hour Open Bar featuring  
House Brand Liquors and Wines, Domestic and Import Beers, Sodas, and Juice

## **COCKTAIL HOUR**

(based on 5 pieces per person)

Gourmet Cheese Display with Assorted Crackers  
Vegetable Crudités with Herb Dip

### **Select 3**

Spring Rolls, Crab Stuffed Mushroom Caps,  
Bonsai Chicken Nuggets, Grouper Nuggets,  
Coconut Shrimp with Orange Cilantro Sauce, Thai Chicken Satay, Swedish Meatballs,  
Spinach & Artichoke Dip with Corn Tortilla Chips

### **Complimentary Champagne Toast**

## **SALAD**

### **Select 2**

Crisp Garden Greens with Assorted Dressings  
Traditional Caesar Salad  
Candied Pecan Chopped Salad with Blue Cheese Crumbles & Assorted Dressings  
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette

## **ENTREES**

### **Select 2**

Sliced London Broil with Mushroom Sauce Chasseur  
\*Carved Top Round of Beef  
Traditional Chicken Marsala with a Marsala Wine Demi-Glace  
Sautéed Breast of Chicken with a Pina Colada Cream Sauce  
Grouper Picatta Francaise-Style  
Grilled Mahi with a Scallion Ginger Glaze  
Blackened Mahi with Mango-Cilantro Salsa

## **ACCOMPANIED BY**

(Choose one) Herb Roasted Potato, Island Rice, Yukon Gold Mashed Potato, or Red Bliss Potatoes  
Chefs Choice of Seasonal Vegetables  
Assorted Rolls and Butter  
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

**\$81.00**

\*Carver Fee of \$75.00 is required

Add \$5.00 per person for buffets with less than 25 people

Prices are quoted per person and are subject to a 21% taxable service charge and 7% state sales tax. (Prices subject to change)

# *Plated Dinner Package*

## **BAR**

Four (4) Hour Open Bar featuring  
House Brand Liquors and Wines, Domestic and Import Beers, Sodas, and Juice

## **COCKTAIL HOUR**

(based on 5 per person)

Gourmet Cheese Display with Assorted Crackers  
Balsamic Marinated Asparagus Tips wrapped in Lean Roast Beef  
Crab Stuffed Mushroom Caps  
Spinach & Artichoke Dip with Assorted Crackers

**Complimentary Champagne Toast**

## **SERVED APPETIZER**

### Select 1

Petite Crab Cake with Lime Hollandaise Sauce  
Jumbo Shrimp Cocktail

## **SALAD**

### Select 1

Crisp Garden Greens with Assorted Dressings  
Traditional Caesar Salad  
Candied Pecan Chopped Salad with Blue Cheese Crumbles & Assorted Dressings  
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette

## **CHOICE OF ENTRÉE**

Chicken Marsala or Chicken Colada **\$69**  
Grouper Picatta Francaise-Style **\$72**  
Blackened Mahi with Mango-Cilantro Salsa **\$72**  
Slow Roasted Pepper Crusted Prime Rib **\$78**  
Blackened Grouper with Roasted Red Pepper Sauce **\$74**  
Bacon Wrapped Filet Mignon **Market Price**

## **ACCOMPANIED BY**

(Choose one) Herb Roasted Potato, Island Rice, Garlic Mashed Potato, or Red Bliss Potatoes  
Chefs Choice of Seasonal Vegetables  
Assorted Rolls and Butter  
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

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# Mixed Grill Plated Package

## BAR

Four (4) Hour Open Bar featuring  
House Brand Liquors and Wines, Domestic and Import Beers, Sodas, and Juice

## COCKTAIL HOUR

(based on 5 pieces per person)  
Gourmet Cheese Display  
Vegetable Crudités with Herb Dip

### Select 4

Spring Rolls, Crab Stuffed Mushroom Caps, Swedish Meatballs,  
Bonsai Chicken Nuggets, Grouper Nuggets,  
Coconut Shrimp with Orange Cilantro Sauce, Thai Chicken Satay, Spinach Artichoke Dip

## Complimentary Champagne Toast

## SALAD

### Choose one of the following

Crisp Garden Greens with Assorted Dressings  
Caesar Salad, Candied Pecan Chopped Salad with Assorted Dressings  
Fresh Mozzarella, Tomato, and Basil with Balsamic Vinaigrette

## ENTRÉE

### Choose two - they will be served on the same plate

Petite Bacon Wrapped Filet Mignon with Béarnaise Sauce  
Crab Stuffed Jumbo Shrimp with Key Lime Butter Sauce  
Crab Cakes with a Shrimp Cream Sauce  
Sautéed Breast of Chicken with a traditional Marsala Wine Sauce  
Sautéed Breast of Chicken with a creamy Pina Colada Sauce  
Blackened Mahi-Mahi with Mango-Cilantro Salsa

## ACCOMPANIED BY

(Choose one) Herb Roasted Potato, Island Rice, Garlic Mashed Potato, or Red Bliss Potatoes  
Chefs Choice of Seasonal Vegetables  
Assorted Rolls and Butter  
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

**\$85.00**

Add \$5.00 per person for buffets with less than 25 people.

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# *Hors D'Oeuvres Party Package*

## **BAR**

**Two (2) Hour Open Bar** featuring  
House Brand Liquors and Wines, Domestic and Import Beers, Sodas, and Juice  
Including a Complimentary Champagne Toast

## **COLD HOR D'OEUVRES**

### **Select three**

Gourmet Cheese Display with Assorted Crackers  
Vegetable Crudités with Herb Dip  
Shrimp Cocktail Platter  
Fruit Kabobs with Pina Colada Dip  
Assorted Finger Sandwiches  
Balsamic Marinated Asparagus wrapped in Lean Roast Beef  
Cucumber Rounds with Herbed Garlic Cream Cheese

## **HOT HOR D'OEUVRES**

### **Select four**

Coconut Shrimp  
Petite Crab Cakes  
Thai Chicken Satay  
Grouper Nuggets  
Buffalo Chicken Dip with Corn Tortilla Chips  
Spinach and Artichoke Dip with Corn Tortilla Chips  
Swedish Meatballs

## **CHEF'S STATION**

### **Select one**

Penne Pasta Station  
Carved Top Round of Beef  
Roast Breast of Turkey  
Glazed Pit Ham  
Caribbean Pork Loin

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

**\$62.00**

**Per Person**

**Includes Carver/Chef Fee**

**Additional Bar time can be added**

Add \$5.00 per person for buffets with less than 25 people.

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# Harbourside Buffets

## *À la Carte*

### **Little Italy Pasta Buffet \$28**

Caesar Salad  
Penne and Fettuccine Pastas  
Alfredo, Marinara and “Floribbean” Sauce  
 (“mildly spicy cream sauce with sautéed mushrooms and tomatoes”)  
Mild Italian Sausage with Grilled Onion and Peppers  
Mini Meatballs  
Chicken Parmesan  
Assorted Rolls and Butter  
(Grilled Pink Shrimp can be added for \$3.00 per person)

### **Southwestern Buffet \$27**

Southwestern Garden Salad with Assorted Dressings  
Grilled Chicken Breast topped with Chipotle Cream Sauce  
Grilled Marinated Flank Steak  
Baked Beans and Southwestern Corn  
Sweet Potato Fries with Chili-Cilantro sour cream  
Assorted Rolls and Butter

### **Polynesian Buffet \$30**

Tropical Hawaiian Green Salad with Assorted Dressings  
Ambrosia Salad  
Stir-fried Rice and Broccoli Polonaise  
Teriyaki Beef  
Grilled Mahi-Mahi with a Pineapple Ginger Honey Soy Relish  
Mojo Marinated Grilled Pork Loin  
Assorted Rolls and Butter

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# *Harbourside Buffets*

## *À la Carte*

### **Harbourside Buffet \$32**

**\*\$75.00 Carver Fee Required**

Chopped Salad with Blue Cheese Crumbles, Candied Pecans and Assorted Dressings

Watermelon Fruit Basket

Chipotle Cream Chicken Breast

\*Carved Top Sirloin of Beef

Chilled Peel and Eat Pink Shrimp

Chef's Seasonal Vegetable Medley and Red Bliss Potatoes

Assorted Rolls and Butter

### **Siesta Key Buffet \$35**

**\*\$75.00 Carver Fee Required**

Garden Green Salad with Assorted Dressings

Fresh Tropical Fruit Display

Sautéed Chicken Breast with a Pina Colada Sauce

Blackened Grouper with Roasted Red Pepper Sauce

\*Pepper Crusted Prime Rib Au Jus with Horseradish Cream Sauce

Chef's Seasonal Vegetable Medley and Herb Roasted Potatoes

Assorted Rolls and Butter

### **Caribbean Buffet \$34**

Summer Caribbean Salad with Assorted Dressings

Seasonal Fruit Salad

Pina Colada Chicken

Blackened Mahi-Mahi with a Mango Salsa

Chef's Seasonal Vegetable Medley and Island Rice

Assorted Rolls and Butter

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# *Plated Entree Selections*

*Ala Carte - per person*

## **Chicken Marsala \$25**

Sautéed Breast of Chicken topped with Traditional Marsala Wine & Mushroom Sauce  
Served with Garlic Mashed Potatoes and Asparagus topped with Hollandaise

## **Chicken Colada \$25**

Sautéed Chicken Breast topped with a Tropical Pina Colada Cream Sauce  
Served with Red Bliss Potatoes and Caribbean Vegetable Medley

## **Mango Mahi-Mahi \$30**

Blackened Mahi-Mahi topped with a refreshing Mango-Cilantro Salsa  
Served with Garlic Roasted Red Potatoes and Asparagus Ties

## **Stuffed Prawns \$29**

Large Shrimp Crowned with special Crabmeat Stuffing and drizzled with a Key West Lime Sauce  
Served with Broccoli Polonaise and Blackened Island Rice

## **Pepper Crusted Prime Rib \$36**

Slow Roasted Prime Rib Au Jus served with Horseradish Cream Sauce  
Served with Green Bean Almondine and Gorgonzola Stuffed Potato

## **Bacon Wrapped Filet Mignon**

Choice Beef Cooked to Perfection with Béarnaise Sauce  
Served with Baked Potato with Sour Cream & Steamed Broccoli

## **\$ Market Price \$**

All plated entrees include a plated salad and fresh rolls and butter

**(Select one)**

Crisp Garden Greens Salad, Southwestern Salad, Caesar Salad or Fresh Mozzarella, Tomato & Basil Salad

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# *Hors D'oeuvres & Enhancements*

## **COLD HOR D'OEUVRES**

**(50 pieces)**

Cucumber Rounds with Herbed Garlic Cream Cheese \$55

Deviled Eggs \$50

Balsamic Marinated Asparagus Wrapped in Lean Roast Beef \$75

Shrimp Cocktail \$110

Chocolate Covered Strawberries \$24 (price per dozen)

## **HOT HOR D'OEUVRES**

**(50 pieces)**

Crab Stuffed Mushroom Caps \$95

Egg Rolls with Sweet and Sour Sauce \$85

Swedish Meatballs \$55

Grouper Nuggets \$95

Scallops Wrapped in Bacon \$135

Coconut Shrimp with a Mango Cilantro Dipping Sauce \$135

Chicken Wings Buffalo Style with Celery & Blue Cheese \$65

Buffalo Chicken Dip with Tortilla Chips & Celery \$65

Spinach & Artichoke Dip with Tortilla Chips \$65

Bonsai Chicken Nuggets \$55

Chicken Satay \$65

## *Carving Stations*

**Serves 25-35 Guests**

Pepper Crusted Prime Rib of Beef - \$275

Roast Top Round of Beef - \$150

Virginia Smoked Ham - \$125

Boneless Breast of Turkey - \$125

Mojo Pork Tenderloin - \$135

\*Required Carver Fee of \$75.00

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## *Display Platters*

Serves 25-35 Guests

### **TROPICAL FRUIT DISPLAY**

Fresh Tropical and Seasonal Fruits with Yogurt Sauce for Dipping

**\$85**

### **SEASONAL CRISP VEGETABLE TRAY**

Crisp Broccoli, Cauliflower, Carrots, Celery, Zucchini, and Cherry Tomatoes with Chef's Special Herb Ranch Dressing

**\$70**

### **ANTIPASTO SALAD PLATTER**

Selection of Olives, Greek Peppers, Tomatoes, Roasted Peppers, Assorted Cheeses and Italian Meats

**\$110**

### **DELUXE CHEESE DISPLAY**

Gourmet Domestic Cheeses garnished with Seasonal Fruit and Assorted Crackers

**\$75**

### **PEEL AND EAT SHRIMP**

Per 100 Pieces

Served with Chef's Cocktail Sauce

**\$95**

### **FRUIT KABOBS**

Per 50 pieces

Skewered Chunks of Pineapple, Honey Dew, Cantaloupe and Strawberry

Served with a Pina Colada Cream Dipping Sauce

**\$65**

## *Specialty Stations*

Per Person

### **PASTA STATION \$10**

Cheese Tortellini and Penne Pastas accompanied with Floribbean and Tomato Basil Sauces

Parmesan Cheese and Garlic Bread

### **Chef-Manned PASTA STATION \$13**

*\$75.00 required Chef Fee*

Cheese Tortellini and Penne Pasta accompanied with Marinara, Alfredo and Floribbean Sauce

Mushrooms, Bell Peppers, Onion, Artichoke Hearts, Parmesan Cheese and Garlic Bread

### **MASHED POTATO BAR \$7**

Mashed Potatoes, Bacon, Ham, Mushrooms, Red Peppers, Scallions, Cheddar Cheese, Salsa, Sour Cream and Butter

**CHILDREN'S MEALS** available for guests under 12 years of age

**\$12.50 per child**

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# Banquet Beverage List

## Host or Cash Bar

Prices per Pour – Requires Bar Set-up Fee of \$75.00 per bar

House Brands.....	\$4.50	House Wines.....	\$5.50
Call Brands.....	\$5.50	House Champagne Toast.....	\$3.25
Premium Brands.....	\$6.50	Assorted Soft Drinks.....	\$2.50
Bottled Water.....	\$2.00	Assorted Juices.....	\$2.50

Domestic Beer ( <i>Bud, Bud Light, Miller Lite, O'Doul's</i> ) .....	\$4.00
Premium Domestic Beer ( <i>Michelob Ultra</i> ).....	\$4.50
Imported Beer ( <i>Corona, Heineken</i> ).....	\$5.00
Beer by the Keg ( <i>Bud, Bud Light, Miller Lite</i> ) .....	\$295.00

## Open Bar

Prices per Person – Includes Juices and Soft Drinks

	1 HOUR	2 HOURS	ADD'L HOURS
Beer and Wine.....	\$11.00	\$16.00	\$6.00
House Brands .....	\$12.00	\$18.00	\$7.00
Call Brands.....	\$13.00	\$20.00	\$8.00
Premium Brands.....	\$14.00	\$22.00	\$9.00

## Brands

	HOUSE	CALL	PREMIUM
<b>Wine</b> .....	Vendage .....	Vendage .....	Vendage .....
	<i>Chardonnay, White Zinfandel,</i>	<i>Chardonnay, White Zinfandel,</i>	<i>Chardonnay, White Zinfandel,</i>
	<i>Merlot and Pinot Grigio</i>	<i>Merlot and Pinot Grigio</i>	<i>Merlot and Pinot Grigio</i>
<b>Vodka</b> .....	Crystal Palace.....	Smirnoff .....	Ketel One
<b>Gin</b> .....	Crystal Palace.....	Beefeaters.....	Bombay Saffire
<b>Rum</b> .....	Ron Carlos.....	Meyer's Platinum, Captain Morgan .....	Bacardi, Captain Morgan
<b>Scotch</b> .....	Cluny .....	Dewar's .....	Chivas Regal
<b>Bourbon</b> .....	Kentucky Gentleman .....	Jim Beam.....	Jack Daniels
<b>Blends</b> .....	McCormick.....	Seagram's 7.....	Seagram's VO, Canadian Club
<b>Tequila</b> .....	Juarez Gold .....	Cuervo Gold .....	Cuervo 1800

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