

Buffet Dinner Package

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

COCKTAIL HOUR

(based on 5 pieces per person)

Gourmet Cheese Display with Assorted Crackers
Vegetable Crudités with Herb Dip

Choose 3

Spring Rolls
Sausage Stuffed Mushroom Caps
Grouper Nuggets
Coconut Shrimp with Orange Cilantro Sauce
Chicken Satay
Meatballs with choice of sauce (Swedish, Korean BBQ or Italian)
Petite Crab Cakes with Aioli Sauce
Spinach & Artichoke Dip with Corn Tortilla Chips

SALAD

Choose 1 Plated

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

Choose 2

Sliced London Broil with Mushroom Sauce Chasseur
Chicken Marsala
Chicken Colada
Grouper Picatta Francaise-Style
Grilled Salmon with a Peach and Apple Chutney
Blackened Mahi with Mango-Cilantro Salsa
*Carved Roast Sirloin
* Pepper Crusted Prime Rib*

ACCOMPANIED BY

(Choose 1 starch) Herb Roasted Potato, Yukon Gold Mashed Potato, Red Bliss Potatoes, Island Rice, Orzo Pasta
with Wild Mushrooms
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

\$92

*Carver Fee of \$75.00 is required

*** Prime Rib* selection is an additional charge of \$5.00 per person**

Minimum of 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

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

COCKTAIL HOUR

(based on 5 per person)

Gourmet Cheese Display with Assorted Crackers
Sausage Stuffed Mushroom Caps
Spinach & Artichoke Dip with Assorted Crackers
Jumbo Shrimp Cocktail
Prosciutto Wrapped Honeydew & Cantaloupe Melon Tray

SALAD

Choose 1

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

CHOICE OF ENTRÉE

Chicken Marsala **\$75**
Chicken Colada **\$75**
Blackened Mahi with Mango-Cilantro Salsa **\$77**
Grilled Salmon with a Peach and Apple Chutney **\$76**
Grouper Picatta Francaise-Style **\$78**
Slow Roasted Pepper Crusted Prime Rib **\$83**
Bacon Wrapped Filet Mignon **Market Price**

ACCOMPANIED BY

(Choose 1 starch)

Herb Roasted Potato, Yukon Gold Mashed Potato, Red Bliss Potatoes, Island Rice, Orzo Pasta
with Wild Mushrooms
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

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Hors D' Oeuvres Party Package

Two (2) Hour Open Bar featuring
House Brand Liquors and Wines, Domestic and Import Bottled Beers, Sodas, Juice & Bottled Water
Complimentary Champagne Toast

COLD HOR D'OEUVRES

Select three

Gourmet Cheese Display with Assorted Crackers
Vegetable Crudités with Herb Dip
Prosciutto Wrapped Honeydew and Cantaloupe Melon
Shrimp Cocktail Platter
Fruit Kabobs with Pina Colada Dip
Cucumber Rounds with Herbed Garlic Cream Cheese
Pinwheels with Salami, Mozzarella & Herbed Cream Cheese
Caprese Skewer (Mozzarella, Tomato & Basil) Drizzled with Balsamic Vinaigrette

HOT HOR D'OEUVRES

Select four

Spinach & Cheese Stuffed Mushroom Caps
Spring Rolls
Coconut Shrimp
Chicken Satay
Grouper Nuggets
Spinach Dip with Corn Tortilla Chips
Swedish Meatballs

CHEF'S STATION

Select one

Self-Serve Pasta Station
Carved Top Round of Beef
Roast Breast of Turkey
Glazed Pit Ham
Mojo Marinated Pork Loin

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

\$66

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Dinner Buffets

All Buffets include Assorted Rolls and Butter, Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

Little Italy Pasta Buffet \$32

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

(Grilled Shrimp can be added for \$3.00 per person)

Southwestern Buffet \$33

Southwestern Garden Salad with Assorted Dressings

Grilled Chicken Breast topped with Chipotle Cream Sauce

Grilled Marinated Flank Steak

Baked Beans

Southwestern Corn

Sweet Potato Fries with Chili- Ranch Sour Cream

Polynesian Buffet \$36

Tropical Hawaiian Green Salad with Assorted Dressings

Ambrosia Salad

Stir-Fried Rice

Broccoli Polonaise

Teriyaki Beef

Grilled Mahi-Mahi with a Pineapple Ginger Honey Soy Relish

Mojo Marinated Grilled Pork Loin

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Dinner Buffets

All Buffets include Assorted Rolls and Butter, Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

Caribbean Buffet \$37

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

Harbourside Buffet \$39

***\$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

Siesta Key Buffet \$42

***\$75.00 Carver Fee Required**

Garden Green Salad with Assorted Dressings
Fresh Tropical Fruit Display
Sautéed Chicken Breast with a Pina Colada Cream Sauce
Grilled Grouper with a Lemon Caper Butter Sauce
*Pepper Crusted Prime Rib Au Jus with Horseradish Cream Sauce
Chef's Seasonal Vegetable Medley and Herb Roasted Potatoes

Minimum of 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 Entree Selections

All entrees include one Salad, Assorted Rolls & Butter, Seasonal Vegetables and choice of one Starch and Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

(Select one)

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

(Select one)

Herb Roasted Potato, Yukon Gold Mashed Potato, Red Bliss Potatoes, Island Rice, or Orzo Pasta with Wild Mushrooms

Chicken Marsala \$27

Sautéed Breast of Chicken topped with Traditional Marsala Wine & Mushroom Sauce

Chicken Colada \$27

Sautéed Chicken Breast topped with a Tropical Pina Colada Cream Sauce and Toasted Coconut

Mediterranean Chicken \$27

Grilled Rosemary Chicken Breast topped with Artichoke Hearts, Roasted Red Peppers, Capers and Kalamata Olives

Grilled Salmon \$29

Grilled Salmon topped with a Peach and Apple Chutney

Mango Mahi-Mahi \$30

Blackened Mahi-Mahi topped with a refreshing Mango-Cilantro Salsa

Coconut Shrimp \$32

Panko & Coconut Crusted Jumbo Shrimp Golden Fried and served with a Mango Cilantro Sauce

Pepper Crusted Prime Rib \$38

Slow Roasted Prime Rib Au Jus served with Horseradish Cream Sauce

Bacon Wrapped Filet Mignon - \$ Market Price \$

Choice Beef Cooked to Perfection with Béarnaise Sauce

CHILDREN'S MEALS available for guests under 12 years of age - **\$12.50 per child**

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(Prices subject to change)*

Hors D'oeuvres & Enhancements

COLD HOR D'OEUVRES

(each tray 50 pieces)

- Deviled Eggs \$50
- Cucumber Rounds with Herbed Garlic Cream Cheese \$55
- Salami Coronets (herbed cream cheese & olives) \$65
- Prosciutto Wrapped Honeydew and Cantaloupe Melon \$75
- Pinwheel Sandwiches with Salami, Mozzarella & Herbed Cream Cheese and Turkey & American Cheese \$75
- Caprese Skewer (Mozzarella, Tomato & Basil) with Balsamic Drizzle \$75
- Spinach & Cream Cheese Puffs \$85
- Crab & Cream Cheese Puffs \$105
- Jumbo Cocktail Shrimp Platter \$110
- Fruit Kabobs \$75
- (Skewered Chunks of Pineapple, Honey Dew, Cantaloupe and Strawberries)
- Served with a Pina Colada Cream Dipping Sauce
- Chocolate Covered Strawberries \$24 (price per dozen)

HOT HOR D'OEUVRES

(each tray 50 pieces)

- Bonsai Chicken Nuggets \$55
- Mini Meatballs choice of sauce - (Swedish, Korean BBQ or Italian) \$55
- Chicken Wings Buffalo Style or Honey BBQ with Celery \$65
- Spinach & Artichoke Dip with Tortilla Chips \$65 (serves 25 guests)
- Buffalo Chicken Dip with Celery \$65 serves 25 guests)
- Chicken Satay \$65
- Spring Rolls \$85
- Sausage Stuffed Mushroom Caps \$95
- Grouper Nuggets \$95
- Bacon Wrapped BBQ Shrimp \$110
- Coconut Shrimp with a Mango Cilantro Dipping Sauce \$135

Carving Stations

Serves 25 Guests

*Required Carver Fee of \$75.00

- Virginia Smoked Ham - \$125
- Boneless Breast of Turkey - \$125
- Mojo Pork Tenderloin -\$135
- Roast Sirloin of Beef - \$150
- Pepper Crusted Prime Rib of Beef - \$275
- Roast Beef Tenderloin - Market Price

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Display Platters

Serves 25 Guests

SEASONAL CRISP VEGETABLE TRAY \$70

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

TROPICAL FRUIT DISPLAY \$75

Fresh Tropical and Seasonal Fruits with Yogurt Sauce for Dipping

DELUXE CHEESE DISPLAY \$85

Gourmet Domestic Cheeses garnished with Seasonal Fruit and Assorted Crackers

GULF FISH SPREAD PLATTER \$95

Local Smoked Fish Spread garnished with diced Tomatoes, Cucumbers, Red Onion and Jalapenos
Served with assorted Crackers

PEEL AND EAT SHRIMP \$95

(Per 100 Pieces)

Served with Chef's Cocktail Sauce

TUNA SASHIMI PLATTER \$110

Seared Ahi Tuna served with Wasabi, Pickled Ginger Wakami Salad & Soy Sauce

ANTIPASTO SALAD PLATTER \$115

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

Specialty Stations

Minimum 25 guests - Priced Per Person

MAC AND CHEESE BAR \$7

Elbow Macaroni, Bacon, Ham, Mushrooms, Sweet Peppers, Scallions, Broccoli and Shredded Jack Cheese

MASHED POTATO BAR \$7

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

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

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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.....	\$7.00	House Champagne Toast.....	\$3.25
Premium Brands.....	\$8.50	Assorted Soft Drinks.....	\$2.50
Bottled Water.....	\$2.50	Assorted Juices.....	\$2.50

Domestic Beer (<i>Bud, Bud Light, Miller Lite, Michelob Ultra, Coors Light, O'Doul's- non-alcoholic</i>).....	\$4.25
Imported Beer (<i>Corona, Heineken</i>).....	\$5.00
Beer by the Keg (<i>Bud, Bud Light, Miller Lite</i>) approximately 110-115 16oz glasses.....	\$295.00

Open Bar

Prices per Person – Includes Juices and Soft Drinks

	1 HOUR	2 HOURS	ADD'L HOURS
Beer and Wine.....	\$12.00	\$20.00	\$7.00
House Brands.....	\$14.00	\$21.00	\$8.00
Call Brands.....	\$18.00	\$26.00	\$9.00
Premium Brands.....	\$20.00	\$30.00	\$10.00

Brands

	HOUSE	CALL	PREMIUM
Wine	Vendage.....	Vendage.....	Vendage.....
	<i>Chardonnay, White Zinfandel, Merlot and Pinot Grigio</i>	<i>Chardonnay, White Zinfandel, Merlot and Pinot Grigio</i>	<i>Chardonnay, White Zinfandel, Merlot and Pinot Grigio</i>
Vodka	Crystal Palace.....	Smirnoff, Tito's.....	Absolut
Gin	Crystal Palace.....	Beefeaters.....	Bombay Saffire
Rum	Ron Carlos.....	Bacardi, Captain Morgan.....	Bacardi, Captain Morgan, Meyers Dark
Scotch	Cluny.....	Dewar's.....	Chivas Regal
Bourbon	Kentucky Gentleman.....	Jim Beam.....	Makers Mark
Blends	McCormick.....	Seagram's 7.....	Seagram's VO, Crown Royal
Tequila	Juarez Gold.....	Cuervo Gold.....	Cuervo 1800, Patron Silver

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