

Dinner Served Menus

All dinners Served with our Jungle-riffic Bread Basket of Assorted Dinner Rolls. Grissini, Flatbreads, and Creamy Butter

Freshly Brewed Regular and Decaffeinated Coffees and Teas

SALAD OR SOUP COURSE

(Select One)

Mixed Wild Greens Garden Salad

With Sliced Cucumber, Grape Tomatoes
Raspberry Vinaigrette

Mixed Wild Greens with Gorgonzola

With Candied Walnuts, Mandarin Segments
Sesame-Ginger Dressing

Jicama Salad

Mixed Wild Greens and Julienne Jicama
Mango Vinaigrette

Classic Caesar Salad

With Herb Toasted Croutons, Parmesan

Hearts of Palm

With Grape Tomatoes, Mandarin Segments
Passion-Fruit Vinaigrette

Spinach Salad

Chopped Egg & Sliced Mushrooms
Warm Bacon Dressing

Red & Yellow Tomato Salad

Wild Greens with Cucumber, Julienne of Carrot
Balsamic Vinaigrette

Key West Conch Chowder

MAIN COURSE

(Select One)

Chicken Florentine filled with Spinach,

Pecorino Cheese, Sundried Tomatoes, Pine Nuts
Roasted Garlic Whipped Potatoes, Baby Carrots

Seared Atlantic Grouper

Fillet of Grouper Dusted in a Blend of Spices
Mediterranean Couscous and Grilled Leeks

Grilled Florida Snapper

Sautéed Fillet in Tomato Butter and Lime Juice
Calico Rice, Spaghetti Squash

Maple Glazed Salmon Fillet

With Citrus Beurre Blanc
Yellow Rice Pilaf, Butternut Squash

Roast Prime Rib of Beef, au Jus

Rosemary Roasted Potatoes, Ratatouille

Filet Mignon

Basil Mashed Potatoes, Seasonal Vegetables
Cognac Demi-glaze

Seared New York Strip Sirloin Steak, Maitre'D Butter

Roasted Garlic Whipped Potatoes, Asparagus Bouquet

A Petite Filet Mignon, Baby Lamb Chop and Grilled Chicken Medallion

Dauphinoise Potatoes and Grilled Vegetables

Surf and Turf

6 oz. Lobster Tail and a Petite Filet Mignon
Broccoli Spears, Roasted Tomato au Gratin,
Market Price

DESSERT COURSE

(Select One)

Chocolate Crusted Key Lime Pie

New York Style Cheesecake

Double Chocolate-Chocolate Cake

Apple Strudel with Crème Anglaise

Fresh Strawberries with Sabayon

Passion Fruit Sorbet in a Lemon Cup

Traditional Tiramisu

Pina Colada Cheesecake

OPTIONAL APPETIZER COURSE

Compliment your Guests by adding an Appetizer Course to the start your Event

Chilled Jumbo Shrimp

Zesty Cocktail Sauce and Lemon Garnish

Maryland Style Crab Cake

Spicy Corn Relish, Garlic Aioli, Crayfish Garnish

Seafood and Wild Mushroom Crêpe

With Scallops, Shrimp, Crab, and Béchamel Sauce

Cold Smoked Norwegian Salmon

Served with Classic Accompaniments

Ceviche "Martini"

Citrus & Cilantro Marinated Snapper, Shrimp, Scallops

Lobster "Martini"

With Vanilla-Infused Vinaigrette, Plantain Chip Garnish

Mango-zpacho

Classic Gazpacho with a Tropical Twist

The Selections are Endless. We will be glad to create an Appetizer to Compliment your Event!

*All Food & Beverage Pricing is subject to 20% Service Charge and applicable State and Local taxes. Prices are subject to change without notice prior to Contract.
The Staff at Treetop Ballroom is here to serve you. Our Catering Department would be more than happy to help create a customized menu for your event.*