



Complete Dinner and Buffet Packages

Four-Hour Dinner Package

Four Hours of Open Bar

Consisting of a Name Brand Selection of Canadian Club Rye, Dewar's White Label Scotch, Beefeater Gin, Jim Beam Bourbon, Smirnoff Vodka, Bacardi Rum, Kahlua & Amaretto Liqueurs, Domestic Beer, Wine, Assorted Juices, Soft Drink and Bar Mixers

Upgrades to Premium Brand Bar or additional time available upon request.



Butler Passed "Silver Selection" of Hot and Cold Hors d'oeuvres

Oriental Spring Rolls, with Plum Sauce*** Potato Pancakes with Applesauce
Coconut Fried Shrimp with Apricot-Horseradish Sauce***Beef Empanadas***
Conch Fritters with Key Lime Mustard Sauce*** Spanikopita
Fried Beef Wontons *** Beef Franks in Puff Pastry with Spicy Mustard
Assorted Dim Sum with Ginger Soy ***Cheddar Cheese Puffs



A Three-Course Menu



Dinner will consist of a Salad Course followed by one of our Executive Chef David Strickland's Gourmet Entrées.
Coffee Service will accompany the Dessert Course.



Champagne Toast



Salad Course:

(Select One)

Mixed Wild Greens

Drizzled with Balsamic Vinaigrette

Classic Caesar Salad

with Herb Toasted Croutons

Capresa Salad

Vine Ripened Tomatoes, Buffalo Mozzarella
Drizzled with Balsamic Vinaigrette

Hearts of Palm Salad

Grape Tomatoes, Mandarin Segments

*All Food and Beverage Prices are subject to 21% Service Charge and All Applicable Taxes
All Prices are subject to change without notice prior to Contract.*

Passion Fruit Vinaigrette



(Select One Main Course)

Grilled Breast of Chicken with Marsala or Peppercorn Sauce

Sautéed Breast of Chicken Piccata with Lemon-Caper Sauce

**Stuffed Breast of Chicken Florentine
filled with Spinach, Cheese, Sun dried Tomato and Pine Nuts**

Maple Glazed Salmon Fillet

Duet Entree of Breast of Grilled (or) Sautéed Chicken paired with Salmon

Duet Entrée of Filet Mignon with Salmon (or) Grilled or Sautéed Chicken Breast

Filet Mignon of Beef with Cognac Demi-glaze

Table Side Guest Order: Beef and Salmon (or) Chicken



**All Dinner Selections Include a Selection of Starches and Fresh Vegetables
Our Jungle-riffic Bread Basket and Fresh Creamery Butter,
Freshly Brewed Regular & Decaffeinated Coffee and Teas**



DESSERT COURSE

(Select One)

Chocolate Crusted Key Lime Pie	Fresh Strawberries with Sabayon
New York Style Cheesecake	Passion Fruit Sorbet in a Lemon Cup
Double Chocolate-Chocolate Cake	Traditional Tiramisu
Apple Strudel with Crème Anglaise	Pina Colada Cheesecake



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Buffet Dinner (please select one)



THE SUNSET BUFFET

COLD SELECTION

Tropical Fruit

Mixed Wild Field Greens, Classic Caesar Salad with Parmesan

Fresh Mozzarella with Plum Tomatoes

Marinated Mushrooms

FROM CHAFING DISHES

Grilled Salmon or Mahi Mahi – The Freshest Catch of the Day

Roast Sirloin of Beef with Hunter's Sauce

Chicken Piccata

Garden Fresh Vegetable

Rice Pilaf, Dauphinoise Potatoes

DESSERT

Apple Strudel, Banana Bread Pudding

Key Lime Squares, Double Chocolate-Chocolate Cake



THE GRANDE BUFFET

COLD SELECTION

Tropical Fruit

Mixed Wild Field Greens, Cold Smoked Norwegian Salmon

Fresh Mozzarella with Plum Tomatoes, Classic Caesar Salad

Marinated Baby Artichokes, Grilled Summer Vegetables

FROM CHAFING DISHES

Roast Grouper, Corn and Chive Butter

Baby Lamb Chops with Mint Sauce

Au Gratin Potatoes, Broccoli Spears Polanaise, Calico Rice

CARVING STATION*

Roast Tenderloin of Beef, Cognac Demi-glaze

Roast Breast of Turkey, Au Jus

DESSERT

Tiramisu, Chocolate Crusted Key Lime Pie

Toasted Coconut Flan, New York Style Cheese Cake

Double Chocolate-Chocolate Cake

White or Ivory Floor Length Table Linen

Decorative Chair Covers are available at reasonable rates

Includes Self Parking for your guests