



### *Five Hour Package*

#### **Five Hours of Open Bar**

Consisting of a Premium Brand Selection of Crown Royal, Johnny Walker Black Label Scotch, Tanqueray Gin, Jack Daniel's Black Label Bourbon, Absolut Vodka, Bacardi & Parrot Bay Rum, Kahlua & Amaretto Liqueurs, Assorted Beers, Wine, Assorted Juices and Soft Drink Mixers

#### **Garden Crudité Display**

A Selection of Fresh Garden Vegetables with Dipping Sauce

#### **Imported and Domestic Cheese Display with Fruit Garnish**

Accompanied with Gourmet Crackers

#### **Select One Reception Station from the following:**

**Pasta Station, Carving Station choice of Turkey, Ham, or Corned Beef,  
or Sushi Boat Display**

#### **Butler Passed "Gold and Silver Selection" of Hot and Cold Hors d'Oeuvres**

(Based upon 10 Selections)

Mini Beef Wellington with Mushroom Duxelle\*

Miniature Crab Cakes with Garlic Aioli

Assorted Deluxe Canapés

Oriental Spring Rolls with Plum Dipping Sauce\* Beef Empanadas

Sesame Chicken with Sweet & Spicy Thai Sauce

Coconut Fried Shrimp with Apricot-Horseradish Sauce

Conch Fritters with Key Lime Mustard Sauce\* Assorted Dim Sum with Ginger-Soy\*

Mozzarella Pinwheels on Herbed Croustade



#### **A Four-Course Menu**



Dinner will consist of an Appetizer Course and Salad Course followed by one of our Executive Chef David Strickland's Gourmet Entrées.

Coffee Service will accompany the Dessert Course



**California Red or White Wine**  
Served Tableside with Dinner



**Appetizer Course**  
(Select One)

**Maryland Crab Cakes**  
Garlic Aioli, Spicy Corn Relish,  
With Crayfish Garnish

***Chilled Ceviche' Martini***  
*With Assorted Marinated Seafood*  
*With Lemon Garnish*

**Cold Smoked Norwegian Salmon**  
With Classic Accompaniments

**Seafood and Wild Mushroom Crepe**  
With Bechamel Sauce



**Salad Course:**  
(Select One)

**Mixed Wild Greens**  
Drizzled with Balsamic Vinaigrette

**Classic Caesar Salad**  
with Herb Toasted Croutons

**Capresa Salad**  
Vine Ripened Tomato,  
Fresh Mozzarella  
Drizzled with Balsamic  
Vinaigrette

**Hearts of Palm Salad**  
Grape Tomatoes  
Mandarin Segments  
With Passion Fruit  
Vinaigrette

**Spinach Salad**  
Chopped Egg & Sliced  
Mushrooms  
With Warm Bacon Dressing



**Main Course:**

(Select One Main Course)

Grilled Breast of Chicken with Marsala, Teriyaki or Peppercorn Sauce  
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Sautéed Breast of Chicken Piccata with Lemon-Caper Sauce  
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Stuffed Breast of Chicken Florentine  
filled with Spinach, Cheese, Sun dried Tomato and Pine Nuts  
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Maple Glazed Salmon Fillet  
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Duet Entree of Breast of Grilled (or) Sautéed Chicken paired with Salmon  
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Duet Entrée of Filet Mignon with Salmon (or) Grilled or Sautéed Chicken Breast

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Filet Mignon of Beef with Cognac Demi-glaze

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



**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

Tartuffo with Strawberry Coulis

Chocolate Mousse in Edible Chocolate Shell



**All Dinner Selections Include “Jungle-riffic” Bread Basket**

with Assorted Dinner Rolls, Grissini, Flatbreads, and Fresh Creamery Butter,  
Freshly Brewed Regular & Decaffeinated Coffee & Teas



THE GRANDE BUFFET

OPTION ONE

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

**California Red or White Wine**

Served Tableside with Dinner

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

*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.*

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



**In addition our “Jungle-riffic” Bread Basket of  
Assorted Rolls, Flatbreads, and Grissini with Fresh Creamery Butter  
Freshly Brewed Regular & Decaffeinated Coffee and Teas**



**White or Ivory Floor Length Table Linen & Napkins**

**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

**Parking fee included for all your guests**

White Floor Length Table Linen and Napkins Decorative Chair Covers are available at reasonable rates  
Self Parking is included for your guests