

FLORIDIAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT TWO (2) PREMIUM ITEMS

AND

TWO (2) CLASSIC ITEMS

MAIN ENTRÉES

SELECT TWO (2) ENTREES

PRIME RIB OF BEEF

Hand carved Slow-Roasted Prime Rib of Beef with a Rosemary Horseradish Glaze

PAN SEARED FLORIDA GROUPER

Pan Seared Grouper Filet with Fresh Herbs and Roasted Garlic Aioli

JEWELS OF NEWBURG

A Seafood Combo that includes Sautéed Lobster Chunks, Jumbo Shrimp, Velvet Scallops, Calamari and Crabmeat in a Creamy Bourbon Sauce served over Jasmine Rice and Pasta.

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa.

LOBSTER RAVIOLI

Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese Ravioli glazed in a Citrus Olive Oil

PORK TENDERLOIN

Whole Roasted Tenderloin served with Mango Chutney

BLACKENED SALMON

Filet of Scottish Salmon tossed in Cajun blended spices, seared and topped with Grilled Pineapple and Mango Salsa.

SIDE DISHES

SELECT TWO (2) ITEMS

Fire Roasted Vegetables	Coconut Rice
Roasted Herb Polenta	Mushroom Risotto
Sautéed Zucchini and Summer Squash	Sweet Potato Gratin
Buttered Egg Noodles with Pesto	Smashed Red Bliss Potatoes

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings.

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons.

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits.

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil Dressing.

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

