

SEA MAIDEN 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 CRUDITÉ DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

**SELECT ONE (1) COLD ITEM AND FOUR (4) HOT ITEMS
FROM PREMIUM LIST**

**SELECT TWO (2) COLD ITEMS AND TWO (2) HOT ITEMS
FROM CLASSIC LIST**

MAIN ENTREES

SELECT THREE (3) ENTREES

SPANISH PAELLA

Traditional Spanish style blend of Mixed Seafood, Whole Clams, Scallops, Chicken, Shrimp, Chorizo, Fresh Vegetables, Rice and Olive Oil. Slowly sautéed in its own juices and Spanish Saffron.

ROAST BREAST OF TURKEY

Roasted Breast of Turkey rubbed with Parsley, Sage, Rosemary and Thyme

FRESH CATCH OF THE DAY

Broiled, Blackened or Sautéed

SHRIMP AUGUSTA

Fresh pasta tossed with Jumbo Shrimp sautéed in Roasted Garlic Olive Oil, Red Crushed Pepper, Vine Ripe Tomatoes, Kalamata Olives topped with Crumbled Feta Cheese.

GRILLED PACIFIC SALMON FILET

With a BBQ Bourbon Glaze

FILET OF FRESH SNAPPER

Sauteed Snapper Almondine

FILET OF BEEF

Hickory smoked Tenderloin served with Béarnaise Sauce

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, Fresh Herbs and dusted with Parmesan Cheese and Panko Crumbs.

BAKED SUGAR CURED HAM

Topped with a delicate Champagne Sauce and Seedless White Grapes.

MAHI MAHI

Macadamia Nut Crusted Filet in a White Wine, Miso and Lime Sauce

LOBSTER RAVIOLI

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

SIDE DISHES

SELECT TWO (2) ITEMS

German Style Asparagus with Bacon and Hollandaise Sauce

Tomato Basil Penne Pasta

Calypso Wild Rice with Peppers and Herbs

Jalapeno Mashed Potatoes

Medley of Sugar Snap and Snow Peas
Chateau Potatoes

Cheese Risotto

Lemon Pepper Roasted Potatoes

Buttered Green Beans

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.

TRI-COLOR PASTA SALAD

Fresh cooked pasta tossed with Kalamata Olives, Fresh and Sundried Tomatoes, Parsley, Olive Oil and Cheese.

CITRUS SPINACH SALAD

Baby Spinach Leaves tossed with Orange Segments, Mushrooms, Grape Tomatoes and Citrus Vinaigrette Dressing.

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.

