

SIREN'S SONG 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 THREE (3) PREMIUM ITEMS

AND

FOUR (4) CLASSIC ITEMS

MAIN ENTRÉES

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PRIME RIB OF BEEF

Hand carved slow-roasted Prime Rib of Beef with a Rosemary Horseradish Glaze

STUFFED PORK LOIN

Select Pork Tenderloin Glazed with Apricots and stuffed with Crabapples, Plums and Onions

CHICKEN ROULADE

Chicken Breast stuffed with Sweet Apples, Plums and Almonds topped with a Candied Onion Glaze

SHRIMP SCAMPI

Sauteéd in Roasted Garlic Butter with Parmesan Croutons

LEMON CHICKEN

Chicken Breast sautéed with Zesty Lemon

CHICKEN ORANGE ROULADE

Chicken Breast stuffed with Bacon, Cheese and Wild Rice in an Orange Sauce

SEAFOOD ALFREDO

Pasta Shells with Shrimp, Scallops and Crabmeat in a delicious Creamy White Sauce

BRICK OVEN ROAST TURKEY

With Cranberry Chutney and Pan Roast Drippings

BAKED SUGAR CURED HAM

Topped with a delicate Champagne Sauce and Seedless White Grapes.

MUSTARD CRUSTED GROUPER

Pan Seared Filet with Fresh Herbs and Stone Mustard Rub in a Sorel Burre Blanc.

SUPREME TROPICAL GRILLED CHICKEN

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

SIDE DISHES

SELECT TWO (2) ITEMS

SALADS

SELECT ONE (1) ITEM

Herb Roasted Potatoes

Cauliflower Mornay

Butter Onion Mashed Potatoes

Potatoes with Mint, Chives and Dill

Fresh Brussel Sprouts-Polonaise

Summer Squash-Lyonnaise sautéed in Cream

Pineapple Rice

Steamed Seasonal Vegetables

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Selection of Two 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 Kumalata 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.

Freshly baked breads and rolls served with herbed butter.

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

