

Luncheon Buffet

Cocktail Hour

TROPICAL FRESH FRUIT DISPLAY

A delicious display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY

variety of imported and domestic cheeses with assorted crackers

Salad

Select (1) One

freshly baked breads and rolls served with herb butter

MIXED GARDEN GREENS

spring mix tossed with cucumbers, grape tomatoes and peppers served with a selection of two dressings

Entrées

Select (2) Two

COCONUT GRILLED BREAST OF CHICKEN

topped with a mango-papaya salsa

PENNE PASTA WITH SHAVED PROSCIUTTO

with fresh mushrooms and alfredo sauce

FRESH VEGETABLE LASAGNA

layers of fresh spinach, eggplant, zucchini, yellow squash and ricotta cheese topped with mozzarella

BAKED FREE RANGE CHICKEN BREAST

served in a white mushroom cream sauce

CLASSIC BEEF LASAGNA

with lean ground beef, five cheeses and italian sauce

MUSTARD CRUSTED MAHI MAHI

pan seared filet with fresh herbs and stone mustard rub in a lemon buerre-blanc sauce

Vegetables

Select (1) One

Sautéed Julienne Vegetables

Sautéed Green Beans

Steamed Vegetables

Sautéed Zucchini and Summer Squash

Starch

Select (1) One

Garlic and Herb Roasted New Potatoes

Seasoned Sliced Fried Potatoes

White Basmati Rice

Whipped Garlic Mashed Potatoes

Dessert

KEY LIME or CHEESECAKE