

Plated Dinner Options

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

BUTLER PASSED HORS D' OEUVRES

select (3) three from hors d' oeuvres menu

Additional Hors d'oeuvres +8

Appetizer

Select (1) One

GRILLED SHRIMP

mango salsa, edible orchid

LOBSTER RAVIOLI

lobster, shrimp, ricotta & parmesan ravioli, pesto cream sauce

MUSHROOM RAVIOLI

portobello ravioli, sage brown butter sauce, grated parmesan

GNOCCHI

delicate potato pasta, pesto cream sauce, truffle oil, fresh parmesan

FLORIDA CRAB CAKE

crab, mango papaya salsa, leeks, chive

Salad

Select (1) One

*freshly baked dinner rolls served
with herb butter*

CAPRESE SALAD

Tomato, mozzarella di bufala, basil, balsamic reduction

RASPBERRY SPINACH SALAD

*spinach, berries, vermont goat cheese, candied walnuts, house
vinaigrette*

CITRUS SPINACH SALAD

*baby spinach, mandarin oranges, mushrooms, grape tomatoes,
citrus vinaigrette*

CLASSIC CAESAR SALAD

crispy romaine hearts, grated parmesan, herb croutons

MIXED GREENS SALAD

*cucumbers, grape tomatoes, roasted almonds, honey balsamic
vinaigrette*

ARUGULA SALAD

glazed figs, balsamic glaze

Plated Dinner Options

Entrées

Select up to (3) Three from All Options

*Guest count and seating chart is required when more than one (1) selection is made.

Option A

HERB ENCRUSTED CHICKEN ROULADE
apples, almonds, sundried tomato, raisin glaze

Option B

GRILLED PACIFIC SALMON FILET
pineapple teriyaki glaze

FLAT IRON STEAK
chimichurri sauce

Option C

MUSTARD CRUSTED GROUPER
fresh herb and mustard rub, lemon burre blanc

MACADAMIA NUT CRUSTED GROUPER FILET
yellow curry creme sauce

GRILLED FILET MIGNON NOISETTE
wrapped in smoked bacon, port wine reduction

ROASTED TENDERLOIN OF BEEF
mushroom demi glaze

Option D

ROASTED RACK OF LAMB
wild mushrooms, mint demi glaze

PARMESAN CRUSTED CHILEAN SEABASS
parmesan, panko, coconut curry sauce

Other Entrée Options

Surf and Turf +15

GRILLED SHRIMP
garlic chive emulsion
or

GRILLED DIVER SCALLOPS
pineapple coriander salsa

LOBSTER TAIL at Marketprice
oven roasted with citrus butter

Dual Entrées +15

available for menu selections of equal or lesser value only

Sides

Select (1) One From Each Section

TRUFFLE WHIPPED POTATOES
ROASTED ROSEMARY POTATOES
SCALLION AND CILANTRO RED BLISS POTATOES
ROASTED GARLIC AND CHIVE MASHED POTATOES
ARTICHOKE MASHED POTATOES
SMOKED SWEET PLANTAIN MASH
SWEET POTATO MEDLEY

BUTTERED BROCCOLI SPEARS
ASPARAGUS BUNDLES
BRAISED YOUNG CARROTS & FRESH GINGER
SAUCE
BUTTERED GREEN BEANS
GRILLED ZUCCHINI AND SUMMER SQUASH

Dessert

CHEF'S ASSORTMENT OF CAKES AND PIES

*available upon request: signature wedding cake in place of chef's assortment of cakes and pies

Dessert Upgrade +6

VIENESSE TABLE