

Breakfast Buffets

Continental

(Minimum 25 Guests)

Orange, Apple, Cranberry and Tomato Juices
Fruits, Berries
Danish, Biscuits, Croissants, Muffins
Preserves, Jams and Butter
Yogurt, Granola, Cold Cereal with Milk
Regular, Decaffeinated Coffee and Assorted Black and Herbal Teas

“Lite Side” Breakfast Buffet

(Minimum 25 Guests)

Orange, Grapefruit, Tomato Juices
Carrot Juice, Apple Juice
Low-Fat Yogurt, Oat Bran Cereal with Milk
Fruits, Berries
Low-Fat Muffins, Bagels with Jams, Margarine, Honey, and Cream Cheese
Smoked Salmon with Traditional Garnish
Regular, Decaffeinated Coffee and Assorted Black and Herbal Teas

The Classic American Buffet

(Minimum 25 Guests)

Orange, Apple, Cranberry, Tomato Juices
Fruits, Berries
Yogurt, Granola, Cold Cereal with Milk
Danish, Biscuits, Croissants and Muffins
Preserves, Jams and Butter
Scrambled Eggs
Home Fries
Creamed Oats with Cinnamon and Brown Sugar
Smithfield Sausage and Bacon
Regular and Decaffeinated Coffee
Assorted Black and Herbal Teas

The Southern Breakfast Buffet

(Minimum 25 Guests)

Orange, Apple, Cranberry, Tomato Juices
Fruits, Berries
Danish, Biscuits, Croissants and Muffins
Preserves, Jams and Butter
Scrambled Eggs with Shiitake Mushrooms
Virginia Ham with Spiced Apple Compote
Fried Potatoes with Onions and Green Peppers
Biscuits with Sausage Gravy
Smithfield Bacon
Regular and Decaffeinated Coffee
Assorted Black and Herbal Teas

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Additions

Pancakes with Maple Syrup
French Toast with Maple Syrup
Ham and Cheese Biscuits
Smoked Salmon
Cheese Blintz

Omelet Station

Eggs, Egg Whites and Egg Beaters with Choice of:
Mushrooms, Tomatoes, Onions, Bell Peppers, Cheddar Cheese, Swiss Cheese,
Virginia Ham

Waffle Station

Waffles with Berries, Chopped Pecans,
Maple Syrup, Whipped Cream, Butter

Plated Breakfast

“Fifth Avenue”

Orange, Apple, Cranberry and Tomato Juices
Fruits and Berries
Danish, Buttermilk Biscuits, Croissants and Muffins
Scrambled Eggs with Chives and Creme Fraiche
Home Fries
Smithfield Sausage and Bacon
Regular and Decaffeinated Coffee
Assorted Black and Herbal Teas

“Naples”

Orange, Apple, Cranberry and Tomato Juices
Fruits and Berries
Anisette Toast and Biscotti
Frittata with Bruschetta and Asiago
Gnocchi with Grana Padano
Cotto Ham
Regular and Decaffeinated Coffee
Assorted Black and Herbal Teas

“The Seine”

Orange, Apple, Cranberry and Tomato Juices
Fruits and Berries
Imported and Domestic Cheeses
Danish, Pate a Choix Croissants
Mascarpone French Toast with Amber Syrup
Quiche Lorraine
Regular and Decaffeinated Coffee
Assorted Black and Herbal Teas

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Brunch

(Minimum 25 Guests)

Orange, Apple, Cranberry and Tomato Juices
Regular and Decaffeinated Coffee
Assorted Hot Teas and Iced Tea

Salad

Field Greens with Pear Port Vinaigrette
Four Composite Salads
Imported and Domestic Cheeses
Smoked Seasonal Fish with Traditional Garnish

Main Courses

Mustard Crusted Pork Saddle with Fresh Herbs
Roasted Natural King Salmon with Honey and Ginger
Mahi- Mahi with Lemon Confit
Chicken Cacciatore
Skirt Steak with Chimi-Churri and Oyster Mushroom Ragout

Desserts

Cakes, Tortes, Mousses and Tarts Prepared by our Pastry Chef

Attended Stations Attendant Fee \$75.00

Omelet Station

Eggs, Egg Whites and Egg Beaters with:
Mushrooms, Onions, Bell Peppers, Cheddar and Swiss Cheese, Virginia Ham

Waffle Station

with Berries, Maple Syrup, Butter

Carved House Smoked Turkey

with Black Currant, Cranberry Relish
(Serves 20)

Cured Virginia Ham

with Chestnut Chutney, Pommery Mustard
(Serves 35)

Carved Prime Rib of Beef

with Creamed Horseradish, Natural Jus
(Serves 35)

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Lunch

Chilled Served Lunch

First Course

Garden Minestrone or Atlantic Chowder

Entrees

Caesar Salad with Reggiano, Parmesan, Garlic Croutons **add the following:**

Grilled Chicken

Marinated Skirt Steak

Portobello Mushroom

Grilled Salmon

Brown Derby Chopped Salad

(Greens with Ham, Roasted Turkey, Maytag Bleu Cheese, Boiled Eggs, Bacon, and Herb Dressing)

Desserts

(Choose One)

Fresh Fruit with Sabayon

White Chocolate Mousse with Whipped Cream

Picnic Lunches

Katz's

Corned Beef and Pastrami with Swiss
on Rye and Boar's Head Mustard

Half Sour Pickle

Knish

Jumbo Cookie

Half & Half

Turkey and Tillamook Cheddar on Whole Wheat

Ham and Jarlesberg Swiss on Country Rye

Bag of Kettle Potato Chips

Whole Fruit and Jumbo Cookie

Famiglia

Italian Sub with Cotto Ham, Capicola, Salami, Provolone

Tomatoes, Onions with Oregano, EVOO and Balsamic

Tortellini Salad

Fruit and Canoli

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Served Lunch

First Course

(Choose One)

Garden Minestrone
Field Greens with Pear Port Vinaigrette
Caesar Salad with Garlic Croutons

Additions

Crab Cake with Lemon Chive Beurre Blanc
Parsley, Fontina Cheese and Mushroom Ravioli with
Tomatoes

Entrees

Rotisserie Herb Chicken with Goat Cheese
Whipped Potatoes

Chicken Breast with Cotto Ham and Bel Paese
Risotto

Grilled Rib Steak Black Olive, Veal Reduction,
Roasted Potatoes

Pork Loin, Rosemary Reduction
and Sweet Potato Puree

Roasted Salmon, Ratatouille, Spinach Risotto

Crab Cakes, Pine nut and Basil Basmati
with Chipotle Remoulade

Rigatoni Lamb Bolognese with Reggiano Parmesan Cheese

Dessert

(Choose One)

Mile High Lemon Meringue Pie
Devil's Food Cupcakes, Chocolate Chip Cream Cheese Filling, Shiny Fudge Frosting
Peanut Butter Cookies and Milk
Peach Brown Betty with Vanilla Ice Cream and Cinnamon Sauce

Seasonal Vegetable, Freshly Baked Rolls
Regular and Decaffeinated Coffee
Assorted Hot Teas and Iced Tea

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Working Buffets

(Minimum 25 Guests)

Field Greens with Pear Port Vinaigrette, Roasted Vegetable Pasta Salad,
Fruit Salad, Tortilla Chips and Smoked Tomato Salsa

(Choose Two)

Pesto Chicken Wrap (Grilled Chicken with Spinach, Pesto Sauce, Sun-Dried Tomatoes and Olives
in a Tomato Tortilla)

Southwestern Wrap (Blackened Flank Steak with Spinach and
Roasted Mushrooms in a Tomato Tortilla)

Vegetable Wrap (Zucchini, Avocado, Yellow Squash, Bell Peppers,
Goat Cheese and Salsa in a Tomato Tortilla)

Executive Buffet

(Minimum 25 Guests)

Includes all of the following:

Field Greens with Pear Port Vinaigrette
Asian Chicken, Tomato and Noodle Salad
Caesar Salad with Garlic Croutons
Fruits and Berries
Freshly Baked Rolls and Sweet Butter

Choose Two of the following Cold Entrees:

Salmon with Dill Cream Sauce
Cold Sliced Herb Marinated Flank Steak
Southern Fried Chicken Breast
Grilled Chicken with Lemon Thyme Vinaigrette

Deli Buffet

(Minimum 25 Guests)

Field Greens with Pear Port Vinaigrette, Chef's Choice of Pasta Salad
Sliced Turkey Breast, Virginia Ham, Roast Beef, Chicken Breast,
Genoa Salami, Swiss, Cheddar and Provolone Cheeses
Mayonnaise, Mustard and Dijon Mustard with Assorted Breads
Red Leaf Lettuce, Sliced Tomatoes, Onions
Kosher Dill Pickles and Potato Chips

Cold Buffets Served with:

Fruit Frangipane Tarts, Carrot Cake Bars, Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Hot Lunch Buffet

The Presidential

(Minimum 25 Guests)

Includes:

Field Greens with Pear Port Vinaigrette
Penne Pasta Salad with Grilled Vegetables and Roasted Tomato Vinaigrette
Caesar Salad with Garlic Croutons

Entrees

Select Two or Three of the following Hot Entrees:

Oven Roasted Chicken Breast with Mushroom and Shallot Confit

Chicken Florentine with Sun-dried Tomato Reduction

Seared Sea Bass and Spinach Gratinee

Mustard Crusted Pork Loin with Rosemary Reduction

Roasted Prime Rib with Au Jus

Naples Seafood Paella ~ Mediterranean Stew Simmered with Clams, Mussels,
Scallops, Surrly Sausage, Saffron Rice, Tomatoes and Garlic

Rigatoni Lamb Bolognese with Aged Parmesan Cheese

Dessert Buffet

Cakes, Tortes, Mousses and Tarts Prepared by our Pastry Chef

Served with Chef's Selection of Seasonal Vegetable and Starch,
Freshly Baked Rolls with Butter,
Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Pool Side Lunch Buffet

(Minimum 25 Guests)

Buffet Includes:

Southern Potato Salad

Cole Slaw

Field Greens with Homemade Dressings

Corn on the Cob

Baked Beans with Apple Wood Smoked Bacon

Entrees

Choose Two or Three of the following Entrees:

Grilled Hamburgers and Hot Dogs with
Sliced Cheese, Lettuce, Tomato and Onion

Barbecued Pork Spare Ribs Glazed with Virginia Moppin' Sauce

Buttermilk Fried Chicken

Pulled Pork Barbecue "Carolina Style"

Italian Sausage with Sweet Peppers and Onions

Grilled Fresh Mahi - Mahi Fillet with Tropical Salsa

Add Garlic Shrimp Brochettes: see price list

**Served with Appropriate Condiments and Breads,
Iced Tea and Lemonade**

Desserts

Assorted Ice Cream Novelties

Apple, Blueberry and Pecan Pies

Fresh Seasonal Fruits and Berries

Assorted Freshly Baked Cookies and Blondies

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Hors d'oeuvres

(Priced per piece. Minimum 25 pieces)

Hot

Scallop Wrapped in Bacon
Sesame Chicken with Spicy Thai Dipping Sauce
Brie and Dried Fruit in Phyllo
Mini Quiche Lorraine with Gruyere and Bacon
Mini Chicken Quesadilla
Vegetable Pot Sticker with Soy Ginger Sauce
Mushroom Vol-au-Vent
Miniature Beef Wellington with Pommery Mustard
Coconut Shrimp Tempura with Orange Dipping Sauce
Mini Crab Cake with Remoulade

Cold

Caramelized Onion Hummus on Pita Crisps
Smoked Trout Mousse Tartlet
Sliced Sirloin in Lavosh, with Artichoke Parmesan Cream Cheese
Smoked Pork Tenderloin with Red Onion Marmalade
Chilled Asparagus Tips wrapped in Smoked Salmon,
with Whipped Boursin
Chilled Spiced Shrimp with Tomato Horseradish Sauce
Petite Pastry Shell Filled with Lump Crab and Smithfield Ham

Displays

Brie en Croute with Candied Pecan Glaze
served with French Bread (Serves 25)

Jumbo Lump Crab, Country Ham, Artichoke Dip
with French Bread (Serves 50)

Imported and Domestic Cheeses
Red Flame Grapes, Strawberries, French Bread and Crackers

Crudité
Selection of Vegetables and Dip

Seasonal Fruits and Berries with Honey Yogurt Dip

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Hors d'oeuvres Receptions

**Includes Imported and Domestic Cheese Board with Fruit
Vegetable Crudite with Dip**

Each Tier is based on (4) Pieces per Person

Tier One

Scallop Wrapped in Bacon
Mini Quiche Lorraine with Gruyere and Bacon
Brie and Dried Fruit in Phyllo
Sesame Chicken with Spicy Thai Dipping Sauce
Caramelized Onion Hummus on Pita Crisps
Grilled Mediterranean Vegetable Canapés
Smoked Trout Mousse Tartlet

Tier Two

Mushroom Vol-au-Vent
Mini Chicken Quesadilla
Vegetable Pot Sticker with Soy Ginger Sauce
Chilled Asparagus Wrapped in Smoked Salmon
Sliced Sirloin in Lavosh
Cherry Smoked Pork Tenderloin

Tier Three

Mini Beef Wellington with Pommery Mustard
Coconut Shrimp Tempura with Orange Dipping Sauce
Mini Crab Cake with Remoulade
Chilled Spiced Shrimp with Tomato Horseradish Sauce
Petite Pastry Shell with Lump Crab and Smithfield Ham

Additions

(Attendant Fee \$75.00 per Station)

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Risotto

Wild Mushroom, Seafood, Winter Squash
Reggiano Parmesan Cheese and Garlic Bread

Chilean Roca

Chicken and Beef, Sweet Peppers, Onions, and Cilantro,
Monchega, Pico de Gallo, and Flour Tortillas

Potato Entree

Creamy Yukon Gold and Fingerling Lyonnaise Potatoes with
Scallions, Crumbled Roquefort, American Caviar, Truffle Oil, Aged Cheddar, Warm Mushroom
Ragout and Potato and Leek Soup

Raw Bar

Shrimp, Stone Crab Claws, Oysters on Half Shell, Mussels on Half Shell
Half Spiny Lobster and Appropriate Accompaniments

Carving Stations

Free Range Turkey

Roasted and Served with Natural Gravy

House Smoked Turkey

Honey Cured and Slow Smoked, Served with Black Currant
and Cranberry Relish and Pineapple Chutney

Cured Virginia Ham

Served with Pommery Mustard

Prime Rib of Beef

Slow-roasted served with Creamed Horseradish and Natural Jus

Grilled Black Angus Tenderloin

Marinated and Grilled, Béarnaise Sauce

Whole Roasted Fresh Tuna Loin

With Remoulade and Lemon Confit

All Carved Items Served with Freshly Baked Rolls

Dinner Buffet

Latin Tabla

(Minimum 25 Guests)

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Ceviche **(Choose Two)**

Yellow Fin Tuna

Roasted jalapenos cilantro and lime, Latin tuna tartar

Swordfish Habana Vieja

Cilantro, serranos, tomatoes orange zest in creole vinaigrette

Honduran Ceviche

With coconut, ginger, chive mild jalapeno and yellow tail snapper

Ecuadorian Ceviche

Rock shrimp with roasted tomato and sofrito

Little Plates **(Choose Three)**

Grilled chorizo skewers with chipolini onions

Grilled calamari with herb and garlic butter

Black bean soup, pico d'gallo and sour cream

Citrus and garlic shrimp with sweet chilis

Eggplant croquette with aioli

Chicken lollipops with sweet chili tahini dipping sauce

Entrée

Paella Chicken, clams, mussels, shrimp, scallops, calamari with Calisperra rice, green peppers, green beans and saffron)

Pan Roasted Black Codfish black beans, ham hocks, sherried sweet onions and mango vinaigrette

Lamb Leg Latin spice crust, papaya chutney and Mojito glaze on white rice

Grilled Verde Chicken collard greens, sweet plantain “flan” and curried chicken thigh

Delmonico Steak Spanish blue cheese, butter potato flan

Dessert

Vanilla Bean Flan, Tres Leches, Duo Con Leche

Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Seafood

(Minimum 25 Guests)

Soup, Bisque and Chowder

(Choose One)

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Seafood Chowder

She Crab Bisque

Manhattan Clam Chowder

Zuppa de Pesce (Fish Soup)

Salads

(Choose One)

Sweet Greens and Organic Vegetable Salad with Pear Port Vinaigrette

Thai Seafood Salad

Salmon and Cilantro Potato Salad

Seafood Pasta Salad

Entrees

(Choose Three or Four)

Local Paella

Pan Roasted Salmon with Orange Almond Beurre Blanc

Herb Roasted New York Strip with Seafood Louis Sauce

Pan Seared Red Snapper with Curry Coconut Sauce

Oven Roasted Chicken Breast with Crayfish and Mushroom Ragout

Pork Loin with Spinach and Crab Gratin

Lobster Ravioli with Sweet Bell Pepper Sauce

Carved Items

Tuna Wellington with Ginger Soy Jus

Pork Loin Roulade with Crayfish and Cornbread Stuffing

Beef Tenderloin with Lobster Béarnaise

Dessert

Selection of Cakes, Tortes, Mousses and Tarts Prepared by our Pastry Chef

**Chef's Choice of Seasonal Vegetable and Starch, Rolls with Butter, Regular,
Decaffeinated Coffee, Assorted Hot Teas and Iced Tea**

Served Dinners

Appetizers and Soups

Caramelized Onion Tart with Greens and Tomato Chervil Vinaigrette

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Oyster Mushroom Vol-au-Vent

Parsley Pasta Purses with Fontina Cheese and Mushrooms tossed in Tomato Basil Fondue

Creamy Onion Bisque

Lobster Bisque

Chesapeake Crab Cake with Lemon Chive Beurre Blanc

Chilled Jumbo Shrimp with Tomato Horseradish Sauce

Salads

(Select One)

Field Greens with Pear Port Vinaigrette

Caesar Salad with Toasted Garlic Croutons

Baby Spinach with Crimini Mushrooms, Red Onions and Warm Bacon Vinaigrette

Entrees

(Select One or Two)

Chicken Breast with Lemon Confit, Wild Mushroom Risotto

Wild Mushroom Dusted Chicken Breast with Mustard Sauce, Garlic Mashed Potatoes

Grilled Flat Iron Steak with Roasted Mushroom, Veal Reduction, Garlic Mashed Potatoes

Prime Rib with Cabernet Thyme Reduction Stuffed Bliss Potato

Grilled Filet Mignon, Montpellier Butter, Spinach and Black Truffle Potato Cake

Veal Medallions with Porcini Mushroom Cream, Spinach and Cheese Ravioli

Almond Crusted Sea Bass with White Port Ginger Beurre Blanc, Citrus Basil Risotto

Pan Seared Salmon with Pesto Beurre Blanc, Three Cheese Orzo

Crab Cake with Sweet Red Pepper Remoulade and Pineapple Jasmine Rice

Pork Tenderloin with Apple Cider Jus Wild Rice

Lamb Chops with Pinot Noir Reduction, Sweet Potato and Mint Gratin

Three Cheese Tortellini with Sweet Peas, Ham Gorgonzola

Desserts

(Select One)

Raspberry Cheesecake Torte with Grand Marnier Fruit Compote

Warm Fruit Cobbler with Fresh Cream

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*

Chocolate Torte with Passion Fruit Coulis

Apple Streusel Pie with Caramel Sauce

Classic Crème Brulee

Almond Tart with Kahlua Fudge Sauce

Triple Chocolate Terrine with Raspberry Coulis

Tiramisu in Edible Sugar Cup

Cookies, Brownies etc....

Chocolate Chip Cookies

Oatmeal Raisin Cookies

Chocolate Brownies

You can add ice cream novelties to any of the above sweet selections

All above selections available by the dozen

**All pricing subject to 6% Florida Sales Tax, and 20% Service Charge*