

TROPICAL FRESH FRUIT DISPLAY [VEG/ V / DF / GF]

A colorful display of assorted seasonal fresh fruit

IMPORTED & DOMESTIC CHEESE DISPLAY [VEG]

A variety of imported and domestic cheeses with assorted crackers

APPETIZER - select (1)**GRILLED SHRIMP [GF / DF]**

Mango salsa, edible orchid

LOBSTER RAVIOLI

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

MUSHROOM RAVIOLI [VEG]

Portobello ravioli, sage brown butter sauce, grated parmesan

SALAD - select (1)

served with freshly baked breads and rolls and herb butter

CAPRESE SALAD [VEG / GF]

Tomato, mozzarella di bufala, basil, balsamic reduction

CLASSIC CAESAR SALAD [VEG]

Crispy romaine hearts tossed with our caesar dressing and grated parmesan cheese, topped with herb croutons

RASPBERRY SPINACH SALAD [VEG/ GF]

Spinach, berries, Vermont goat cheese, candied walnuts, house vinaigrette

CITRUS SPINACH SALAD [VEG / V / DF/ GF]

Baby spinach leaves tossed with mandarin oranges, mushrooms, grape tomatoes, and citrus vinaigrette dressing

MIXED GREENS SALAD [VEG/ V / DF / GF]

Cucumbers, grape tomatoes, roasted almonds, honey balsamic, vinaigrette

ARUGULA SALAD [VEG / GF]

Glazed figs, balsamic glaze, and goat cheese

BUTLER PASSED
HORS D'OEUVRES

SELECT (3) FROM OUR
HORS D'OEUVRE MENU

GNOCCHI [VEG]

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

FLORIDA CRAB CAKE

Crab, mango/papaya salsa, leeks, chive

ENTREES - select a maximum of (3) different entrees from menu of equal or lesser value

**Guest count per selection and seating chart required 2 weeks in advance when more than (1) selection is made*

Option A

HERB ENCRUSTED CHICKEN ROULADE [DF/ GF]

Apples, almonds, sun dried tomato, raisin glaze

Option B

GRILLED PACIFIC SALMON FILET [DF]

Pineapple teriyaki glaze

FLAT IRON STEAK [DF/ GF]

Chimichurri sauce

Option C

MUSTARD CRUSTED GROUPER [GF]

Fresh herb and mustard rub, lemon burre blanc

MACADAMIA NUT CRUSTED GROUPER FILET [DF/GF]

Thai curry creme sauce

GRILLED FILET MIGNON NOISETTE [DF / GF]

Wrapped in smoked bacon, port wine reduction

ROASTED TENDERLOIN OF BEEF [DF / GF]

Mushroom demi glaze

Option D

ROASTED RACK OF LAMB [DF / GF]

Wild mushrooms, mint demi glaze

PARMESAN CRUSTED CHILEAN SEABASS

Parmesan, panko, coconut curry sauce

DUAL ENTREE (\$14.50pp)

Available for menu selections of equal or lesser value

UPGRADED ENTREE SELECTIONS

GRILLED SHRIMP [DF / GF] (\$12.50pp)

Garlic chive emulsion

GRILLED DIVER SCALLOPS [DF / GF] (market price)

Pineapple coriander salsa

LOBSTER TAIL [GF] (market price)

Oven roasted with citrus butter

STARCH - select (1)

Truffle whipped potatoes [VEG / GF]

Roasted rosemary potatoes [VEG/ V / DF / GF]

Scallion and cilantro mashed red bliss potatoes [VEG / GF]

Roasted garlic and chive mashed potatoes [VEG/ GF]

Artichoke mashed potatoes [VEG / GF]

Smoked sweet plantain mash [VEG /GF]

Sweet potato medley [VEG / GF]

VEGETABLE - select (1)

Buttered broccoli spears [VEG / GF]

Asparagus bundles [VEG/ GF]

Braised young carrots & fresh honey ginger glaze [VEG / DF / GF]

Buttered green beans [VEG / GF]

Grilled zucchini and summer squash [VEG/ V / DF / GF]

DESSERT

ASSORTED CAKES AND PIES