



Dinner Selections

(Minimum of 50 Guests)

As an Accompaniment to your Choice of Entrée, please select one Salad or Soup & one Dessert

SPECIALITY APPETIZERS

The Duo

Smoked Salmon Rose and Shrimp Cocktail with appropriate sauces and Toast Points

Buffalo Mozzarella Tower

Yellow and Red vine ripe Tomatoes layered with Buffalo Mozzarella Cheese with Fresh Basil and Balsamic Reduction

Rosemary and Fontina Polenta

With wild Mushroom Ragout enhanced with Red Pepper emulsion and Parsley Essence

*Jumbo Lump Crab Cake with fire roasted Corn-Black Bean Relish
Topped with crispy Fennel*

SOUPS

Mediterranean Mushroom Soup with Reggiano Croutons

Creamy Ratatouille

Beef Barley

Roasted Corn Chowder

Potato Leek

Lobster Bisque with aged Sherry

SALADS

Calypto Salad

*Romaine Lettuce and Radicchio with Cashews, Mandarin Oranges, toasted Coconuts, red Peppers and Cashews
Served with Orange-Sesame Vinaigrette*

Café Salad

*Mixed Garden Greens with Candied Bourbon Pecans, dried Cranberries, Cherry Tomatoes and Goat Cheese
Served with Raspberry Vinaigrette*

Poached Pear Salad

*Baby Greens with a Red Wine Poached Pear, toasted Pine Nuts and edible Blossoms
Served with Tarragon Vinaigrette*

Spinach Salad

*Baby Spinach with caramelized Onions, Mushrooms, chopped Eggs
Served with Crisp Bacon Dressing*

The South Western Salad

*Mixed Garden Greens with Roasted Corn, diced Tomatoes, Black Beans and Monterrey Jack Cheese and
Served with Jalapeno-Cilantro Vinaigrette*



Dinner Entrees

All Entrees are served with Chef's Selection of Fresh Seasonal Vegetables, Starch, Hot Rolls with Butter, Freshly Brewed Regular & Decaf Coffee, Iced Tea, & a Selection of Teas

POULTRY

Cabernet Chicken

Sautéed Chicken Breast in a Red Wine Demi with Kalamata Olives, Basil and Goat Cheese

Chicken Forestiere

Chicken Breast with sautéed wild Mushrooms and Armagnac

Chicken Marseillaise

Sautéed Chicken Breast, Tomato Concassée, Mushrooms, Olives and Herb de Provence

Chicken Modena

Chicken Breast served in a Sundried Tomato, Roasted Garlic, and White Balsamic Beurre Blanc

Artichoke Chicken

Seared Chicken Breast with Artichoke Hearts, Roasted Peppers, and Fresh Herbs

Chicken Wellington

Breast of Chicken wrapped in Puff Pastry topped with Mushroom Duxelles

SEAFOOD

Chervil roasted Atlantic Salmon with Lemon Beurre Blanc

Grilled Mahi – Mahi with a Pineapple BBQ Sauce

Sesame Seared Ahi Tuna Steak with Lemon Grass – Soy Glaze

Citrus Crusted Red Snapper with a Tropical Fruit Relish



PORK & VEAL

Grilled Marinated Veal Chop over a Porcini Mushroom – Pearl Onion Ragout

Corn Bread Stuffed Pork Loin with a Bourbon Glaze

BEEF AND LAMB

Slow Roasted Prime Rib Au Jus and Horseradish Sauce

Wood grilled Filet Mignon with Blue Cheese Onion and Red Wine

New York Strip Steak Au Poivre with a Brandy Cream Sauce

Horseradish Crusted Sliced Tenderloin with Ancho Pepper Glaze

Roasted Rack of Lamb “Dijonaise”

VEGETARIAN ENTREES

The Tuscan Vegetable Plate (Vegan)

Herb Grilled Portobello Mushroom, Oven Roasted Peppers and Zucchini, Steamed Asparagus, Broiled Tomatoes, Cauliflower and Broccoli, Garlic Roasted Potatoes drizzled with Balsamic Reduction and Basil Oil

Sun Dried Tomato –Artichoke Ravioli (Vegan)

Wilted Baby Spinach and Tomato-Olive Compote

Forest Mushroom Strudel with Chive Beurre Blanc



Combination Dinners

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Filet & Crab Cake

*Wood grilled 5oz Filet, Pinot Noir Demi
Jumbo Lump Crab Cake, Roasted Pepper Aioli*

Filet & Shrimp Skewer

*Wood grilled 5oz. Filet, Pinot Noir Demi
(3) Herb Marinated Shrimp on a Rosemary Skewer*

Filet & Cabernet Chicken

*Wood grilled 5oz Filet and sautéed Chicken Breast with Red Wine Demi
Kalamata Olives, Basil and Goat Cheese*

Sirloin and Stuffed Shrimp

*Horseradish Roasted Sliced Sirloin and Crabmeat Stuffed Shrimp
With a Merlot Reduction and herb Butter*

Mixed Grill

4oz. Filet Mignon, Lamb Chop and Oven Roasted Salmon

Chicken & Salmon

Herb Grilled Chicken Breast and Potato crusted Atlantic Salmon with a Dijon Mustard Sauce

Chicken & Mahi

Herb Crusted Chicken Breast and grilled Mahi Mahi with Roasted Yellow and red Pepper Coulis

Desserts

Strawberry Romanoff

Hot Fudge Sundae Cheese Cake

Carrot Cake with Cream Cheese Icing

Chocolate Duo Mousse

Ginger Peach Mousse

Chocolate Caramel Pyramid

Pear Charlotte

Chocolate Viennese

Grand Manier Crème Brule

Lemon Mousse Cake with Green Apple Sauce



Dinner Buffet

(Minimum of 50 Guests)

All Buffets served with Freshly Brewed Regular & Decaf Coffee, Iced Tea, & a Selection of Teas

A TASTE OF NEW ORLEANS

SOUP

Seafood Gumbo

SALAD

Creole Salad Station with sections of 3 Dressings

Red Bean & Rice Salad

Potato Salad with Stone Ground Mustard

Pickled Vegetable Salad

FROM CHAFING DISHES

Chicken Etouffee

Andouille Sausage and Seafood Jambalaya

Bourbon street New York Strip Steak

Hush Puppies

New Orleans Style Vegetable Stew

Corn Bread Muffins, Rolls and Butter

NEW ORLEANS DESSERT BUFFET

Pecan Pie, Bread Pudding with Bourbon Sauce

And Pineapple Beignets



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THE ISLAND REEF

S OUP

Bahamian Conch Chowder

SALAD

Field Greens with Red, Yellow and Green Peppers

Hears of Palm and Red Onion Slices

Choice of House Dressings

Seafood Ceviche

Island Root Vegetable Salad

FROM CHAFING DISHES

Fresh Florida Mahi Mahi, Tropical Fruit Relish

Mojo Marinated Chicken Breast

Jamaican Jerk Seasoned Port Loin

Caribbean Potato Hash

Cuban Black Beans and rice

Herb Grilled Vegetables

Dinner Rolls and Butter

DESSERT

Tropical Fruit Salad with fresh Mint

Key Lime Pie

Pineapple Upside Down Cake

Pina Colada Torte



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THE MEDITERRANEAN

SALADS

Caesar Salad with Herb Croutons, Kalamata Olives and Fresh Grated Parmesan

Antipasto Salad

Tuscan Bean Salad

*Platter of sliced Vine Ripe Tomatoes and
Fresh Mozzarella with Balsamic & Basil Oil*

FROM CHAFING DISHES

Rigatoni Bolognese

Grilled Catch with Tomatoes, Capers and Olives

Herb Crusted Chicken Breast with Three Pepper Ragout

Roasted Orzo Rice Pilaf

Grilled Italian Style Vegetables

Focaccia Rolls and Garlic Bread

Tiramisu, Amaretto Cake, Cannoli and Toscanella



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THE ALL AMERICAN BBQ

Tossed Greens with assorted Toppings and Dressings

Red Potato Salad

Macaroni & Cheese Salad

Green Bean Salad

Cole Slaw

Blazin BBQ Chicken

Grilled NY Strip Steaks with Wild Mushrooms

Mahi-Mahi with Roasted Corn Relish

Baked Potato Bar with a Variety of Toppings

Baked Beans

Corn on the Cob

Apple Pie, Peach Cobbler, Lemon Mousse Cake, Blondies and Brownies



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NEW ENGLAND CLAM BAKE

SOUP

New England Clam Chowder

SALADS

*Tossed Field Greens, Fresh Herbs, Vine Ripe Tomatoes and Cucumbers
Blue Cheese Dressing and Balsamic Vinaigrette
Red Cabbage Slaw
Roasted Sweet Potato Salad with Maple Pecan Vinaigrette
Forest Mushroom and Orzo Pasta Salad
Vegetable Crudités with Smoked Fish Dip*

ENTREES

*Honey Dijon Glazed Chicken Breast
Dill Roasted Salmon, Chardonnay Butter Sauce
Carved Prime Rib Au Jus
(Chef Required)
Clams, Shrimp and Mussels steamed and served with drawn butter*

VEGETABLES

*Steamed Asparagus and Julienne Vegetables
Sweet Corn
Red Bliss Potatoes*

Dinner Rolls and Butter

DESSERTS

*Boston Cream Pie, Key Lime Pie, Chocolate Mocha Torte,
Banana Cheesecake, Cookie Assortment*