

## ***Plated Dinners***

### ***Dinner Appetizers***

#### ***Soups***

*Southern Black Bean  
With Sour Cream & Diced Red  
Onion*

*Ruskin Tomato, Basil &  
Spinach Bisque  
With Crème Fraiche*

*Asian Beef & Vegetable  
With Glass Noodles*

*Tuscan Minestrone  
With Penne and Vegetables*

*Southwest Chicken Tortilla  
With Cilantro and Grated Jalapeno  
Jack*

*Cream of Mushroom & Leek  
With a Dollop of Whipped Cream*

#### ***Additional Course - Soups***

*Sweet Onion Consommé  
en Croute*

*Porcini Mushroom Soup  
With Chive Crème Fraiche*

*Crab & Corn Chowder  
With Chive Cream*

*Key West Conch Chowder  
Laced with Island Rum*

*Florida Lobster Bisque  
With Crème Fraiche*

*Tom Yum Beef and Pot  
Sticker Soup  
With Lemongrass & Asian  
Vegetables*

#### ***Appetizers***

*Honey Smoked Salmon  
Over Lemon Pepper Pasta, Basil  
Beurre Blanc*

*Baked Scallops and Crab  
With Mango Salsa*

*Chilled Shrimp Cocktail  
With Jalapeno Vodka Cocktail  
Sauce*

*Maple Smoked Chicken  
With Port Wine and Peppercorn  
Demi*

*Tuna Carpaccio  
With Wasabi Caviar  
and Seaweed Salad*

*Lobster Ravioli  
With Vanilla Cream*

*Apple Smoked Duck  
With Pineapple Chili Glaze*

*Smoked Marlin Cocktail  
With Key Lime Foam*

*Chilled Lo Mien Noodles  
With Crab, Shrimp, and Citrus  
Ginger Vinaigrette*

## ***Salads***

### ***Caesar Salad***

*Crisp Romaine tossed with Classic Caesar Dressing and Asiago Cheese*

### ***Napa Valley Salad***

*Baby Greens, Napa Cabbage, & Cilantro tossed with Aged crumbled Blue Cheese, and Pinenuts in a Southwest Vinaigrette*

### ***Harvest Garden Salad***

*With a medley of greens, carrot, tomato, and cucumber, choice of dressing*

### ***Crab & Bay Shrimp***

#### ***Caesar Salad***

*Classic Caesar Dressing and Asiago Cheese tossed with Baby Shrimp & Crab*

### ***Antigua Cove***

*Mixed Baby Greens With Cilantro , Gorgonzola Cheese, Pears, Candied Walnut With Mango Balsamic Vinaigrette*

### ***Tomato Basil Salad***

*With Buffalo Mozzarella, Bermuda Onion, and Basil Vinaigrette*

## ***Additional Course – Salads***

### ***Oriental Harvest Salad***

*Baby Spinach Salad With Mandarin Oranges, Toasted Almonds, Shaved Red Onion And Teriyaki Plum Vinaigrette*

### ***Mediterranean Salad.***

*To Include California Greens Salad And Addition Of Greek Olives, Feta Cheese And Oregano*

### ***Caribbean Duck Salad***

*Seared Breast Of Duck Over Baby Field Greens With Mango, Red Onion, Cilantro, And Pineapple Chili Vinaigrette*

### ***Seared Ahi Tuna and Asparagus Salad***

*Seared Ahi and Asparagus with Endive, Basil, and Balsamic*

## **Dinner Entrees**

*Dinner includes your choice of Soup or Salad, Chef's Selection of Starch and Vegetables, Fresh Rolls and Butter, Dessert, Fresh Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas*

### **Chicken**

*Pistachio Crusted Chicken  
with a Ginger Beurre Blanc*

*Parrot Bay Chicken  
Jamaican Grilled with Pineapple  
Coconut Butter Sauce*

*Guava Glazed Chicken  
with Trinidad Rum Sauce over  
Coconut Rice*

*Pecan Citrus Chicken  
over Roasted Fennel*

*Red Strip Barbeque Chicken  
over Roasted Plantains  
with Key Lime Butter*

*Adobo Chicken  
with Spiced Rum Raisin Sauce*

*Chicken Florentine en Croute  
Stuffed with Spinach and Cheese,  
Basil Cream Sauce*

*Chicken Reggiano  
Filled With Sauteed Spinach, Red  
Onions, Garlic, Olive Oil, Cilantro  
and Rich Reggiano and Goat  
Cheeses*

*Apple & Almond  
Stuffed Chicken  
Served with a Sun-dried  
Cranberry Jus*

*Chicken Wellington  
Breast of Chicken Stuffed with  
Mushroom Duxelle, served with  
Cognac Demi*

*Prosciutto & Gouda  
Stuffed Chicken  
Served with Roasted Garlic Mashed  
and Sage Demi*

*Sonoran Stuffed Chicken  
With Roasted Peppers, Green  
Chilies, and Goat Cheese  
Tequila Cilantro Cream*

### **Game Birds**

*Caribbean Barbequed Duck  
Over Coconut Rice with Pineapple  
Chili Sauce*

*Roast Breast of Duck  
With Pecan Wild Rice, Brandy Bing  
Cherry Sauce*

*Citrus Ginger Duck  
Over Wok-seared Vegetables with  
Pineapple Orange Glaze*

*Fire-Roasted Quail  
Over Asian Vegetables, with Mango  
Chili Glaze*

*Pan-seared Pheasant  
With a Wild Berry & Brandy Demi*

*Roasted Cornish Game Hen  
Stuffed With Wild Rice And Served  
With Cranberry Demi Glaze*

## ***Beef, Veal, and Pork***

*Filet Mignon  
Café de Paris Butter*

*Tournedos of Beef Rossini  
Madeira Demi Glace*

*Petit Filet Mignon St. Bart's  
With Blue Crab & Tarragon  
Beurre Blanc*

*Beef Wellington  
Périgourdine Sauce*

*Charbroiled New York Steak  
Maitre d'Hôtel Butter*

*Osso Buco of Beef  
Cabernet Demi Glace*

*Roast NY Sirloin  
Wild Mushroom Demi*

*Roast Tenderloin of Beef  
Roasted Shallot Demi*

*Roast Rack of Veal  
With Chanterelle Mushroom Cream*

*Medallions of Veal  
Morel Mushroom Sauce*

*Escallops of Veal Picatta  
With Zucchini, Asiago, and Lemon  
Caper Butter*

*Medallions of Veal  
& Stuffed Shrimp  
Crabmeat Stuffed Shrimp, Basil  
Beurre Blanc*

*Roast Loin of Veal  
Chive and Mushroom Cream*

*Roast Pork Tenderloin  
Amber Beer and Roasted Shallot Jus*

*Charbroiled  
Cowboy Cut Pork Chop  
Dijon Mustard Demi*

## ***Lamb & Game***

*Roast Rack of Lamb  
With Wild Berry Demi*

*Lamb Chops Toscana  
Roasted Garlic Tomato Demi*

*Medallions of Lamb  
With Grain Mustard & Herbal  
Bread Crumbs*

*Medallions of Venison  
Bing Cherry Jus Lie*

*Roast Loin of Venison  
With Cranberry Jus*

*Roast Loin of Lamb  
Wild Mint Demi*

## ***Seafood***

*Lemon Pepper Grouper*  
*With Roasted Yellow Pepper*  
*Cream*

*Blackened Grouper*  
*With Cajun Roasted Peppers &*  
*Onions*

*Pan-seared Grouper &*  
*Mango Ginger Shrimp*  
*With Parrot Bay Butter Sauce*

*Grilled Mahi Mahi*  
*With Pineapple Salsa*

*Asian Mahi Mahi*  
*With Wok-Seared Vegetables*  
*Sake Ginger Sauce*

*Roasted Banana Snapper*  
*With Coconut Butter Sauce*

*Sauteed Red Snapper*  
*With Pistachio Beurre Blanc*

*Jamaican Grilled Swordfish*  
*With Cilantro mango Salsa*

*Broiled Swordfish*  
*With Sun-dried Tomato, Basil,*  
*and Artichoke Hearts*

*Grilled Ahi Tuna*  
*With General Tso Sauce*

*Thai Peanut Tuna*  
*Coconut Rice and Stir-fry*  
*Vegetables*

*Bacon Wrapped Salmon*  
*With Lemon Rosemary Butter*

*Maple Glazed Salmon*  
*With Cracked Pepper Citrus*  
*Butter*

*Sesame Seared Salmon*  
*Over Wilted Box Choy*

*Crab Stuffed Dover Sole*  
*With Lemon Dill Beurre Blanc*

*Shrimp, Scallops & Clams*  
*Over Penne Pasta with Alfredo*  
*Cream*

*Shrimp Scampi Skewers*  
*Over Roasted Vegetables with*  
*Saffron Rice*

*King Crab Legs*  
*With Drawn Butter*

*Australian Lobster Tail*  
*With Drawn Butter*

*Main Lobster*  
*With Drawn Butter*

*Crab Stuffed Main Lobster*  
*With Drawn Butter*

## ***Seafood Combinations***

*Filet Mignon & Lobster*  
*Tail*  
*With Drawn Butter and Demi*  
*Glace*

*NY Steak & Shrimp*  
*With Scampi Butter and Cabernet*  
*Demi*

*Filet & Salmon*  
*With Twin Sauces*

## ***Dinner Desserts***

### *Florida Key Lime Pie*

*Key Lime Custard baked in a Graham Cracker Shell topped with Coconut and Whipped Cream*

#### *Flan*

*Classic Caramel Custard*

#### *Yin Yang Mousse*

*A Blend of White & Dark  
Chocolate*

#### *Sweet Cream Cheese Cake*

*With Fresh Berries*

#### *Cheesecake Crème Brûlée*

*The Marriage of Two Great  
Classics...The Rich Perfection of  
Vanilla-Bean flecked Crème  
Brûlée Layered and Combined  
with The Lightest of Cheesecakes*

#### *Chocolate Bundt Cake*

*Moist Dark Chocolate Cake Full  
Of Chocolate Chips, Enrobed In  
Creamy Dark Chocolate*

#### *Chocolate Lovin Spoonful*

*Chocolate Pudding Between Two  
Layers of Dark Moist Chocolate  
Cake All Smothered in Chocolate  
Drenched Cake Chunks*

#### *Cream Cheese Carrot Cake*

*Moist, Dark and Fruity, Heavy  
with Walnuts, Raisins, and  
Crushed Pineapple. Topped With  
A Tangy Smooth Cream Cheese  
Icing*

#### *Dulce De Leche*

##### *Cheesecake*

*Delicious Caramel Cheesecake  
Topped With A Layer Of Caramel  
Mousse And Decorated With  
Feathered Caramel Swirls.*

#### *Apple Tiramisu*

*Clouds of Light Mascarpone  
Cream and Apples on a Coffee &  
Rum Soaked Sponge Cake,  
Combed and Finished With  
Imported Cocoa*

#### *Mango Guava Cheesecake*

*Topped With A Mango- Guava  
Mousse. Garnished With Toasted  
Almonds.*

#### *Cake Choc Tuxedo Bombe*

*Dark & White Chocolate Mousse  
Layered on a Bed Moist  
Chocolate Cake Dipped in  
Ganache and Drizzle with Icing*

#### *Cheesecake Cappuccino*

*Decadent Cappuccino, Milk and  
White Chocolate Mousse  
Layered on top of Rich  
Chocolate Cake Garnished with  
Zebra Chocolate Shavings*

## ***Flambé Desserts***

#### *Baby Bananas Foster*

*Over Vanilla Bean Ice Cream*

#### *Georgia Peach Melba*

*With Warm Caramel Sauce*

#### *Parrot Bay Bananas*

*With grilled Pound Cake*

#### *Bing Cherries Jubilee*

*Over Ice Cream with Kirsch  
Flambé*

#### *Caribbean Mangos Flambé*

*Over Coconut Ice Cream*

#### *Asian Plum Flambé*

*With Sake Ginger Syrup*

## **Buffets**

*Minimum Service 50 people required  
All Buffets will include Freshly Baked Bread, Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas*

### **Seafood Buffet**

*Conch Chowder  
Harvest Garden Salad  
with Cilantro Vinaigrette  
Tropical Fruit Salad  
Bay Shrimp & Pasta Salad  
Tuscan Tuna Salad  
Peel & Eat Shrimp*

*Grilled Grouper with Mango Salsa  
New England Crab Cakes  
With Creole Remoulade  
Sauteed Breast of Chicken,  
Cabernet Mushroom Sauce  
Steamed Little Neck Clams in Garlic Herb Broth  
Seafood Paella  
Assorted Market Fresh Vegetables*

*Key Lime Pie, Coconut Cake, Chocolate Cake*

### **Florida Cookout**

*(Chef Required)*

*Ruskin Tomato Bisque  
Mixed Field Greens with Mango Vinaigrette  
Rotelli Pasta Salad with Broccoli and Cheddar  
Three Potato Salad  
Southern Cole Slaw*

*Jerk Chicken  
Grilled New York Strip  
BBQ Ribs*

*Baked Potato Bar to include:  
Sour Cream, Chives, Bacon, Shredded Cheddar, and Butter  
Black Beans  
Corn on the Cob  
Assorted Breads, and Cornbread*

*Pecan Pie, Strawberry Pound Cake, Cheese Cake*

### **Italian Buffet**

*Minestrone Soup with Assorted Crackers  
Garlic Bread  
Antipasto Salad Bar  
Salami, Mozzarella Cheese, Greek Olives  
Marinated Vegetables, Tear Drop Tomatoes  
Assorted Lettuces  
Tomato Basil Vinaigrette  
Bay Shrimp & Pesto Pasta Salad  
Caesar Salad*

*Veal Marsala  
Chicken Saltimbocca  
Fettuccini with Little Neck Clams  
Garlic Shrimp & Bowtie Pasta  
Tortellini Alfredo  
Sauteed Mediterranean Vegetables*

*Fruit and Chocolate Chip Cannolis  
Italian Rum Cake*

### **South of the Border**

*Southwest Tortilla Soup  
Garden Salad with Cilantro and Southwest Vinaigrette  
Mexican Corn Salad  
Black Bean & Pepper Salad*

*Enchilada Pie with Crab and Ancho Chilies  
**Make Your Own Fajitas and Tacos**  
Mexican Shredded Beef, Tinga Spiced Chicken,  
Carnitas, Corn and Flour Tortillas  
Taco Shells, Jack & Cheddar Cheese, Onion &  
Cilantro, Diced Tomatoes, Tomatillo Salsa, Pico de  
Gallo, Sour Cream, Guacamole, and Jalapenos  
Snapper con Salsa de la Casa  
Chimichanga  
Mexican Rice  
Cornbread*

*Churros, Coconut Flan, Tres Leche*

### ***Taste of the Orient***

*Hot & Sour Wonton Soup  
Thai Peanut Chicken Salad  
Curried Shrimp and Snap Pea Salad  
Chinese Cucumber Salad*

*Peking Duck, Plum Sauce  
Teriyaki Beef Sates  
Pork Stir-fry with Broccoli & Cashews  
Lo-Mein Noodles  
Steamed Rice  
Shitake Mushrooms and Carrots*

*Coconut Custard, Fortune Cookies,  
Almond Cookies  
Lechee Nuts in Ginger Sauce*

### ***Create Your Own***

#### ***Choice of Four Salads***

*Tossed Green Salad with Assorted Dressings  
Spinach Leaves with Raspberry Vinaigrette  
Antipasto Salad, Rotelli Pasta Salad,  
Three Potato Salad, Marinated Mushroom Salad  
Tomato & Mozzarella Salad*

#### ***Selection of Three Entrees***

*Grouper Beurre Blanc  
Chicken Chardonnay  
New York Strip Steak  
Grilled Sirloin with Au Povidre Vert  
Roast Veal Breast with Wild Mushroom Sauce  
Grilled Chicken with Wild Berry Jus  
Seared Tuna with Thai Peanut Sauce  
Roast Loin of Pork with Markers Mark Demi*

#### ***Buffet to Include***

*Farm Fresh Vegetables  
Chef's choice of Starch*

*Dessert Bars, Carrot and Coconut Cake*

### ***Discover America***

*(Chef Required)  
New England Clam Chowder  
Bibb Lettuce with Maytag Blue Cheese and Pinenuts  
Hearts of Palm and Artichoke Salad  
Caesar Salad  
Shrimp Ceviche with Lavash*

*Carved Prime Rib of Beef  
Maple Glazed Salmon  
Roast Chicken Cilantro Beurre Blanc  
Au Gratin Potatoes  
Farm Fresh Vegetables  
Condiments  
Assorted Breads and Butter*

*Carmel Apple Pie, New York Cheesecake,  
and Peach Cobbler*

### ***Luau***

#### ***(Chef Required)***

*Kalani Seafood Soup  
Mandarin Garden Salad with Sesame Ginger  
Vinaigrette  
Lomi Lomi Salad  
Tropical Pineapple and Lechee Nut Salad  
Pot Sticker and Snap Pea Salad  
Hawaiian Fruit Display*

*Carved Roasted Kahlua Pig  
Grilled Mahi Mahi with Pineapple Macadamia Nut  
Butter  
Aloha Chicken with Papaya Salsa  
Petit Teriyaki Steaks  
Wok-seared Vegetables  
Coconut Rice*

*Baby Bananas in Almond Caramel Sauce  
Grilled Pound Cake  
Pineapple Upside-down Cake  
Coconut Cream Pie*

## **International**

### **- Japanese -**

*(Chef Required)*

*Asian Stir-fry Station*

*With Kung Poa Chicken and Shrimp*

*Soba Noodle Salad*

### **- American -**

*(Carver Required)*

*Waldorf Salad*

*Southern Style Green Beans and Black-eyed*

*Peas*

*Idaho Au Gratin Potatoes*

*Carved Prime Rib*

*With Silver Dollar Rolls and Condiments*

### **- Italian -**

*With Cheeses, Olives, Cured Meats and*

*Sausages*

*Crisp Lettuce, Sliced Tomatoes and Red Onion*

*with balsamic Vinaigrette*

*Chicken Saltimbocca*

*Penne Alfredo*

*Focaccia Bread*

### **- Caribbean -**

*Tropical Fruit Salad*

*Fire-roasted Grouper with Mango Salsa*

*Jerk Barbeque Ribs*

*Coconut Rice*

### **- French -**

*Assorted French Pastries*

*Linzer Torte, Crème Carmel*

*Assortment of Gourmet Coffee*

*Served with Biscotti Cookies, Whipped Cream,*

*Cinnamon Sticks and Shaved Chocolate*

## **Lobster Bake**

*Tossed Garden Salad, With Assorted Dressings*

*New England Three Potato Salad*

*Crab & Pasta Salad, Peel & Eat Shrimp*

### **From the Grill:**

*(Chef Required)*

*New York Steak*

*Baked Cod Beurre Blanc*

*Corn-on-the-Cob*

### **From the Kettle:**

*(Chef Required)*

*Whole Main Lobster (1 ½ per person)*

*Warm Lemon Towels*

*Served with Lemon and Drawn Butter*

*Steamed Clams with Garlic Broth and Butter*

*Rice Pilaf*

*Steamed Red Bless Potatoes with Parsley Butter*

*Assorted Breads, Cheddar Bay Biscuits, and*

*Butter*

*Carmel Apple Pie and Cherry Cheesecake*

*Hot Chocolate Cobbler*

## **Pier One**

*Tossed Garden Salad, Cole Slaw,*

*Three-Potato Salad, Tomato Cucumber Salad*

*Seasonal Field Greens accompanied by:*

*Tomatoes, Cucumbers, Mushrooms, Shredded*

*Shaker Corn and Crab Salad*

### **Hot Off The Grill:**

*(Chef Required)*

*Crab Cakes with Creole Sauce*

*Half Pound Burgers*

*Coney Island Hot Dogs*

*Grilled Tuna Sandwiches*

*Grilled Chicken Breast*

*Appropriate Condiments*

*Strawberry Pound Cake,*

*Carrot Cake, Coconut Cream Pie*