

Dinner Buffets

Dinner buffets are served for 1 hour
Minimum of 40 Guests is required

BAYSIDE (FLORIBBEAN)

Shrimp Bisque
Hearts of Palm Salad with Fresh Citrus Vinaigrette
Hand Cut Romaine, Tomatoes, Bermuda Onion, Cucumbers with Raspberry Vinaigrette
Jicama and Papaya Salad with Key Lime Dressing
Grilled Mahi-Mahi with Curry Coconut Cream
Jerk Breast of Chicken in Orange Sauce with Florida Fruit Salsa
Seared Beef Medallions with Caramelized Plantains in a Mushroom Demi
Peas and Rice
Bouquet of Fresh Seasonal Vegetables
Fresh Baked -Rolls with Butter
Key Lime Pie and Carrot Cake
Freshly Brewed Coffee and Tea

COTE D'AZUR (MEDITERRANEAN)

White Bean Soup and Parmesan Crisps
Greek Feta, Tomatoes, Cucumbers and
Oregano Infused Olive Oil
Hand Cut Lettuces
Couscous with Lemon and Aromatic Vegetables
Pan Roasted Mahi-Mahi in Curry Butter Sauce
Grilled Breast of Chicken with Olives, Tomatoes and Fennel
New York Strip Grilled with Spinach, Mushrooms and Madeira Sauce
Spinach and Grilled Seasonal Vegetables
Herb Roasted Potatoes
Pita
Tiramisu and Cheese Cake
Freshly Brewed Coffee and Tea

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OUTER BANKS (SOUTHERN)

Sweet Corn Bisque
Black Eyed Peas, Onions and Roasted Fennel Salad
Tomatoes and Cucumbers, Cider Vinaigrette
Fresh Garden Salad
Oven Roasted Chicken (Lemon and Sage Marinated)
Frogmore Stew (Shrimp, Kielbasa Sausage, Corn and Potatoes)
Slow Roasted Carolina Pork Round
Green Beans with Almonds
Red Potatoes
Southern Style Biscuits with Butter
Pecan Pie and Bread Pudding
Freshly Brewed Coffee and Tea

SMOKEHOUSE (BARBECUE)

Chicken and Sausage Gumbo
Cabbage and Apple Slaw
Hand Cut Romaine, Tomatoes and Cucumbers with Balsamic Vinaigrette
Red Potato Salad
Dry Rubbed Breast of Chicken with Sautéed Apples
Slow Cooked Barbequed St. Louis Style Pork Ribs
Cornmeal Rolled Delta Catfish with Tartar Sauce
Hush Puppies
Corn on the Cob with Butter and Sea Salt
Roasted Red and Sweet Potatoes
Southern Style Biscuits
Honey and Butter
Apple Pie and Cherry Cobbler
Freshly Brewed Coffee and Tea

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VERACRUZ (MEXICAN)

Chicken Tortilla Soup with Cilantro

Grilled Corn and Pepper Mix Salad

Classic Caesar Salad with Traditional Dressing, Croutons, and Parmesan Cheese

Pico di Gallo

Tortilla Chips

Seared Grouper and Shrimp Veracruz Style (Caramelized Onions, Peppers, Cilantro and Lime)

Chili Braised Short Ribs with Natural Juice

Grilled Chicken and Cazuela de Chorizo, Lite Tomato Sauce

Mexican Rice Pilaf

Marinated Grilled Vegetables with Lime and Chilies

Grilled Flour Tortillas and Rustic Breads

Double Chocolate Torte and Éclairs

Freshly Brewed Coffee and Tea

FLORENCE (ITALIAN)

Tomato Basil Soup

Antipasto Salad (Marinated Meats and Cheeses with Artichoke)

Penne Alfredo with Grilled Chicken

Meat Lasagna Layered with Regatta and Mozzarella Cheeses

Broccolini

New York Strip with Spinach, Sun Dried Tomato, Mushroom with a Port Wine Gorgonzola Reduction

Pesto Grilled Asparagus with Roasted Peppers

Fresh Baked Garlic Bread

Cannoli and Tiramisu

Freshly Brewed Coffee and Tea

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THE TRADITIONAL

Caesar Salad Bar, Traditional Dressing, Croutons, and Asiago Cheese
Florida Field Green Salad of Tomatoes, Julienne Carrot, Red Onion, Sprouts, with Two Dressings
Chicken Marsala, Mushroom Demi-Glaze
Tilapia in Key Lime Butter Sauce with Tropical Fruit Salsa
Herb Roasted Pork Loin, Sauce Rosemary
Choice of: Roasted Potatoes, Sweet Potato Mash, Garlic Mashed Potato or Rice
Seasonal Vegetables
Carving Station: Rosemary Crusted Top Sirloin of Beef with Merlot Demi-Glaze
(Carving Fee Per Carver Applies)
Chef's Cake Selection
Fresh Baked Rolls with Butter
Freshly Brewed Coffee and Tea

THE ELEGANCE

Caesar Salad Bar, Traditional Dressing, Croutons, and Asiago Cheese
Florida Field Green Salad of Tomatoes, Julienne Carrot, Red Onion, Sprouts, with Two Dressings
Salad Bar (See Options on the next page)
Soup (Choose One): Vegetarian, Cream of Asparagus, Lobster Bisque, Shrimp Bisque, Tomato Bisque,
Vichyssoise with Chive, or Gazpacho
Chicken Piccata Sautéed in Lemon, Capers and Butter Sauce
Seared North Atlantic Salmon, Dill Sauce
Baked Mahi-Mahi in Curry Coconut Butter Sauce with Mango Chutney
Pork Tenderloin Medallions, Sauce Normande
Choice of: Roasted Potatoes, Sweet Potato Mash, Garlic Mashed Potato or Rice
Seasonal Vegetables
Carving Station: Prime Rib Au Jus (Carving Fee Per Carver Applies)
Chef's Cake Selection
Fresh Baked Rolls with Butter
Freshly Brewed Coffee and Tea

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THE SUPREME

Caesar Salad Bar, Traditional Dressing, Croutons, and Asiago Cheese
Florida Field Green Salad of Tomatoes, Julienne Carrot, Red Onion, Sprouts, with Two Dressings
Salad Bar (See Options Below)
Soup (Choose One): Vegetarian, Cream of Asparagus, Lobster Bisque, Shrimp Bisque, Tomato Bisque,
Vichyssoise with Chive, or Gazpacho
Assorted Cheese Display
One Display of Your Choice
Chicken Montrachet, Rolled and Stuffed with Goat Cheese, Mushrooms and Sun Dried Tomatoes
Local Grouper with Citrus Sauce
Swordfish with Sauce Bearnaise
Veal Medallions, Sauce Normande
Choice of: Roasted Potatoes, Sweet Potato Mash, Garlic Mashed Potato or Rice
Seasonal Vegetables
Carving Station: Beef Tenderloin Sauce au Poivre
(Carving Fee Per Carver Applies)
Chef's Cake Selection
Fresh Baked Rolls with Butter
Freshly Brewed Coffee and Tea

SALAD OPTIONS FOR PLATINUM AND DIAMOND BUFFETS (CHOOSE FOUR)

Avocado with Fresh Citrus Wedges	Mediterranean Couscous with Olives and Eggplant
Roasted Corn and Tomatoes with Chipotle Vinegar	Waldorf Salad
Marinated Cucumbers	Broccoli Salad
Tomato Mozzarella Salad	Tuna Pasta Salad
Grilled Pineapple and Chicken with Balsamic	Bow tie Mediterranean Salad
Vinaigrette	Nicoise Salad

COMPLIMENT YOUR BUFFET OR COCKTAIL RECEPTION WITH AN APPETIZER OR DISPLAY (Choose One)

Smoked Salmon with Traditional Garnishes
Display of Antipasto and Prosciutto with Rosemary Bread, Fresh Basil, Olive Oil Dipping Sauces
International Cheese Display and Vegetable Crudités
Sliced Tropical Fruit and Seasonal Berries
Chilled Jumbo Gulf Shrimp with Louis and Horseradish Sauce
Brie en Croute
Fresh Seasonal Raw Vegetable Display
Mediterranean Display
Assorted Hot Dip Display (Lobster and Crab Meat Artichoke Fondue)

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