

The Beach Lite

\$32.00

Plated Menu

Salads (Select One)

House Garden Salad

Leafy mixed greens, Grape tomatoes, shaved carrots, cucumbers,
Ranch or Balsamic vinaigrette

Caesar Salad

Romaine hearts, Parmesan cheese, Creamy Caesar dressing, Crostini

Rolls and Butter

Entrées (Select one)

Chicken Marsala Mushrooms, Marsala Wine Sauce

Chicken Picatta, Capers, Lemon Butter Sauce

Tilapia Française, White Wine, Lemon Butter Sauce

Bacon Wrapped Pork Loin, Apple Chutney Sauce

Accompaniments (Select Two)

Jasmine Rice

Rosemary roasted red bliss potatoes

Garlic mashed potatoes

Honey Glazed carrots

Asparagus Spears

Selection of fine desserts (Select One)

New York Cheesecake

Carrot Cake

Chocolate Mousse Cake

Key Lime Pie

Coffee Service

Freshly Brewed Regular & Decaffeinated **Starbucks** Coffee
& a selection of Hot Teas

(Minimum 25 Guests)

The Wyndham

\$40.00

Plated Menu

Salads (Select One)

Spinach & Baby Arugula

Cucumbers, Grape tomatoes, shaved carrots and Champagne Vinaigrette

The “Wedge” Salad

Wedge of Iceburg lettuce, Grape tomatoes, crispy bacon, crumble Blue cheese dressing

Bartlett Pear Salad

Leafy mixed greens, candied walnuts, Gorgonzola cheese, Raspberry Vinaigrette

Vine Ripe Tomato Salad

Red vine ripe tomatoes, Gorgonzola cheese, Champagne Vinaigrette

Rolls and Butter

Entrées (Select One)

Chicken Bianca, Mushroom, Onion, Provolone, Red Pepper & Sherry Wine Butter Sauce

Napoleon Chicken, Roasted Red Pepper, Sautéed Spinach & Rosé Mornay Sauce

Salmon, Papaya Salsa & Lemon Beurre Blanc

Churrasco Skirt Steak with Chimichurri Sauce

Accompaniments (Select Two)

Jasmine Rice

Rosemary roasted red bliss potatoes

Garlic mashed potatoes

Creamy lemon thyme zest risotto

Honey Glazed carrots

Asparagus Spears

Haricot Verts

The Wyndham continued

Selection of Fine Desserts (Select One)

New York Cheesecake
Carrot Cake
Chocolate Mousse Cake
Key Lime Pie

Coffee Service

Freshly Brewed Regular & Decaffeinated Premium **Starbucks** Coffee
& a selection of Hot Teas

(Minimum 25 Guests)

Deerfield Islands

\$48.00

Plated Menu

Salads (Select One)

The “Wedge” Salad

Wedge of iceberg lettuce, Grape tomatoes, crispy bacon,
crumble Blue cheese dressing

Asian Chop Salad

Julianne red pepper, romaine, noodles, cabbage, match stick carrots, peanuts
Orange ginger soy vinaigrette

Bartlett Pear Salad

Leafy mixed greens, candied walnuts, Gorgonzola cheese, shaved pears
Raspberry vinaigrette

Caprese Salad

Fresh Mozzarella, Tomato, Drizzled Balsamic reduction
Extra virgin olive oil, fresh cracked black pepper

Rolls and Butter

Entrées (Select one)

Chicken Oscar, Lump Crab Meat, Asparagus & Hollandaise Sauce

Macadamia Crusted Grouper, Lemon Beurre Blanc Sauce

Grilled Shrimp, Lemon Wine Butter Sauce

New York Strip Steak, Demi-Glace Sauce

Accompaniments (Select Two)

Jasmine Rice

Rosemary roasted red bliss potatoes

Garlic mashed potatoes

Creamy thyme lemon zest risotto

Potato Hash (Sweet and Idaho) with red onion jam and rendered bacon

Honey Glazed carrots

Asparagus Spears

Haricot Verts

Deerfield Islands continued

Selection of Fine Desserts (Select One)

New York Cheesecake

Carrot Cake

Chocolate Mousse Cake

Key Lime Pie

Coffee Service

Freshly Brewed Regular & Decaffeinated **Starbucks** Coffee
& a selection of Hot Teas

(Minimum 25 Guests)

Caribe

\$56.00

Plated Menu

Salads (Select One)

Spinach & Baby Arugula

Cucumbers, Grape Tomatoes, Shaved Carrots and Champagne Vinaigrette

Caesar Salad

Romaine hearts, Parmesan Cheese, Creamy Caesar dressing, Crostini

The “Wedge” Salad

Wedge of Iceburg lettuce, Grape Tomatoes, Crispy Bacon, crumble Blue Cheese dressing

Asian Chop Salad

Julianne red pepper, Romaine, Noodles, Cabbage, match stick Carrots, Peanuts
Orange Ginger Soy Vinaigrette

Bartlett Pear Salad

Leafy mixed greens, Candied Walnuts, Gorgonzola Cheese, Raspberry Vinaigrette

Vine Ripe Tomato Salad

Red vine ripe tomatoes, Gorgonzola Cheese, Champagne Vinaigrette

Caprese Salad

Fresh Mozzarella, Tomato, extra virgin Olive Oil, fresh Cracked Pepper,
Drizzled Balsamic reduction

Rolls and Butter

Appetizers (Select One)

Shrimp Cocktail

Penne alla Vodka, fresh Shaved Parmesan Cheese

Portobello Mushroom Ravioli, White Mornay Sauce

Crab Cakes, Mustard Grain Sauce, Roasted Corn Salsa

Caribe

Plated Menu continued

Entrées (Select one)

Braised Beef Short Ribs, Cabernet Española Brown Sauce

Pan Seared Filet Mignon, Demi-Glace Sauce

Seared Mahi Mahi, Cumin Scented, Tamarind Drizzle, Beurre Blanc

Bone-in Pork Chop, Apple Cranberry Chutney

Accompaniments (Select two)

Scalloped Potato Au Gratin

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Creamy Thyme Lemon Zest Risotto

Potato Hash (Sweet and Idaho) with Red Onion Jam and Rendered Bacon

Herb Roasted Parmesan Steak Fries

Honey Glazed Carrots,

Asparagus Spears,

Haricot Verts

Selection of Fine Desserts (Select One)

New York Cheesecake

Carrot Cake

Chocolate Mousse Cake

Key Lime Pie

Coffee Service

Freshly Brewed Regular & Decaffeinated **Starbucks** Coffee
& a selection of Hot Teas

(Minimum 25 Guests)

The View

\$64.00

Plated Menu

Salads (Select One)

Spinach & Baby Arugula

Cucumbers, Grape Tomatoes, Shaved Carrots and Champagne Vinaigrette

Caesar Salad

Romaine hearts, Parmesan Cheese, Creamy Caesar dressing, Crostini

The “Wedge” Salad

Wedge of Iceburg lettuce, Grape Tomatoes, Crispy Bacon, crumble Blue Cheese dressing

Bartlett Pear Salad

Leafy mixed greens, Candied Walnuts, Gorgonzola Cheese, Raspberry Vinaigrette

Vine Ripe Tomato Salad

Red vine ripe tomatoes, Gorgonzola Cheese, Champagne Vinaigrette

Caprese Salad

Fresh Mozzarella, Tomato, extra virgin Olive Oil, fresh Cracked Pepper,
Drizzled Balsamic reduction

Rolls and Butter

Appetizers (Select One)

Shrimp Cocktail

Penne alla Vodka, fresh shaved Parmesan cheese

Portobello Mushroom Ravioli white Mornay sauce

Crab Cakes, Mustard Grain Sauce, Roasted Corn Salsa

Entrées (Select one)

Jumbo Lump Crab Cake Mustard Grain Sauce, Roasted Corn Salsa

Pan Seared Diver Scallops with Lemon Beurre Blanc

Surf and Turf Filet Mignon Demi-Glace & Cold Water **Lobster Tail** with Butter

Dijon Herb Crusted Lollypop Lamb Chops Mint Demi-Glace

Stuffed Veal Chop Voldostana, Spinach, Roasted Red Peppers, Pine Nuts,
Mozzarella Cheese in a Mushroom Marsala Sauce

The View continued

Accompaniments (Select two)

Scalloped Potato Au Gratin
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Creamy Thyme Lemon Zest Risotto
Potato Hash (Sweet and Idaho) with Red Onion Jam and Rendered Bacon
Herb Roasted Parmesan Steak Fries
Honey Glazed Carrots
Asparagus Spears
Haricot Verts

Selection of Fine Desserts (Select One)

New York Cheesecake
Carrot Cake
Chocolate Mousse Cake
Key Lime Pie

Coffee Service

Freshly Brewed Regular & Decaffeinated **Starbucks** Coffee
& a selection of Hot Teas

(Minimum 25 Guests)

Breeze

\$65.00

Buffet Dinner

Salads (Select One, Plated and Served)

Spinach & Baby Arugula

Cucumbers, Grape Tomatoes, Shaved Carrots and Champagne Vinaigrette

Caesar Salad

Romaine Hearts, Parmesan Cheese, Creamy Caesar Dressing, Crostini

The "Wedge" Salad

Wedge of Iceberg Lettuce, Grape Tomatoes, Crispy Bacon, crumbled Blue Cheese Dressing

Vine Ripe Tomato Salad

Red Vine Ripe Tomatoes, Gorgonzola Cheese, Champagne Vinaigrette

House Garden

Leafy Mixed Greens, Grape Tomatoes, Shaved Carrots, Cucumbers
Ranch or Balsamic Vinaigrette

Rolls and Butter

Entrées (Select Three)

Classic Chicken Française, White Wine Lemon Butter Sauce

Grilled Salmon topped with Papaya Cilantro Salsa Sauce

Grilled New York Strip Loin, Caramelized Balsamic Onions

Beef Flank Steak, Mushroom Merlot Sauce

Mahi Mahi, Tropical Fruit Salsa

Chicken Picatta, Capers, Lemon Butter Sauce

Chicken Marsala, Mushroom Wine Sauce

Herb Roasted Pork Loin, Caramelized Onions, Au Jus

Breeze continued

Pastas (Select One)

Penne alla Vodka, fresh shaved Parmesan cheese

Pesto Penne Alfredo

Pasta Primavera

Pasta Bolognese

Accompaniments (Select Three)

Jasmine Rice

Rosemary Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Creamy Thyme Lemon Zest Risotto

Potato Hash (Sweet and Idaho) Red Onion Jam, Rendered Bacon

Honey Glazed carrots

Asparagus Spears

Haricot Verts

Parmesan Cous Cous

Selection of Fine Desserts (Select Three)

New York Cheesecake

Carrot Cake

Chocolate Mousse Cake

Key Lime Pie

Coffee Service

Freshly Brewed Regular & Decaffeinated **Starbucks** Coffee
& a selection of Hot Teas

(Minimum 45 Guests)

Wyndham Barbeque

\$32.00

Buffet Dinner

Barbecue Chicken, Mesquite BBQ Sauce

All Beef Hot Dogs

Grilled Beef Burgers

Sweet Corn on the Cobb

Baked Beans

Cole Slaw

Red Bliss **Potato Salad**,

Golden Sheet Cut **Corn bread**

Bread & Rolls

Appropriate Condiments

Chocolate Cake

Apple Pie

Freshly Brewed Regular & Decaffeinated **Starbucks** Coffee
& a selection Hot Teas

(45 Guest Minimum)

Carving Stations

(All Selections are served with Silver Dollar Rolls)

Roasted Round of Beef with Au Jus & Horseradish
\$295 (Serves Approximately 60 People)

Beef Prime Rib with Au Jus & Horseradish
\$395 (Serves Approximately 30 People)

Slow **Roasted Pork Loin** with Apple Sauce
\$175 (Serves Approximately 25 People)

Honey Glazed Baked Ham
\$175 (Serves Approximately 30 people)

Roast Whole Turkey
\$175 (Serves Approximately 25 People)

Leg of Lamb with Mint Jelly & Rosemary Demi-Glace
\$225 (Serves Approximately 25 people)

\$100 Chef Attendant Fee per Station