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MINIMUM OF 25 PEOPLE BASED ON 60 MINUTES OF SERVICE

**\*\*ATTENDANT REQUIRED\*\* \$125 LABOR FEE**

ITEMS ARE DESIGNED AS APPETIZERS AND CAN BE COMBINED FOR A COMPLETE MEAL

## **\*\*Wok and Roll Station\*\***

### **Wok**

Oriental Beef or Chicken with Carrots,  
Snow Peas, Bean Sprouts and Scallions  
Accompanied by Vegetable Fried Rice

### **And Roll**

Egg Rolls, Spring Rolls, and Pan Seared Pot Stickers  
Served in Mini Take-Out Containers with Chop Sticks  
Oriental Mustard, Plum Sauce, Duck Sauce and Ginger Soy Sauce

**\$22 per person**

## **\*\*Woodland Mushroom Station\*\***

Five Varieties of Seasonal Mushrooms  
Sautéed at the Buffet with Brandy and Shallots  
Served on Toasted French Baguette

**\$14 per person**

## **\*\*Pasta Station\*\***

Penne Pasta in a Fresh Tomato Basil Pomodoro Sauce  
Tortellini Pasta  
Prosciutto, Mushroom and Peas in a Creamy Alfredo Sauce  
Artichoke Hearts, Kalamata Olives and Spinach Pesto  
Served with Garlic Bread Sticks and Parmesan Cheese

**\$16 per person**

## **\*\*Smashed Potato Station\*\***

Served in Martini Glasses  
A Variety of Toppings to Include  
Sour Cream, Fresh Chives, Applewood Smoked Bacon, Bleu Cheese,  
Shredded Cheddar Cheese, Sautéed Shrimp and Southern Style Gravy

**\$14 per person**

## **\*\*Low Country\*\***

Shrimp and Grits  
Fried Green Tomatoes  
Crab Cakes with Red Pepper Remoulade

**\$18 per person**

# RECEPTION ACTION

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**\*\*ATTENDANT REQUIRED\*\* \$125 LABOR FEE**

CARVED ITEMS ACCOMPANIED BY SELECTION OF SILVER DOLLAR ROLLS  
ITEMS ARE DESIGNED AS APPETIZERS AND CAN BE COMBINED FOR A COMPLETE MEAL

**\*\*Horseradish Crusted Tenderloin of Beef\*\***

Served with Horseradish Crème Fraîche and  
Mango Chutney  
**\$375 – Serves 25**

**\*Sage Roasted Whole Tom Turkey\*\***

Served with Cranberry Mayonnaise  
**\$275 - Serves 25**

**\*\*Pepper Crusted Sirloin Beef\*\***

Served with Pink Peppercorn Sauce  
**\$350 - Serves 30**

**\*\*Whole Bone-In Smoked Ham\***

Served with Pineapple Compote and Stone-ground Mustard  
**\$350 - Serves 50**

**\*\*Salmon En Croute\*\***

Served with Dill Beurre Blanc and Cucumber Slaw  
**\$300 - Serves 30**

**\*\*Roasted Suckling Pig\*\***

Served with Fresh Mojo and Barbecue Sauce  
**\$375 - Serves 40**

**\*\*Herb Roasted Prime Rib\*\***

Served with Scallion Crème Fraîche and  
Freshly Grated Horseradish  
**\$350 - Serves 30**

**\*\*Applewood Smoked Salmon\*\***

Offered with Chopped Onions, Hard Boiled Eggs, Baby Capers  
Cream Cheese and Assorted Bagels & Bagel Chips  
**\$350 - Serves 25**

# RECEPTIONS

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## COLD ITEMS

**\$200 PER 50 PIECES**

**SELECT FROM:**

Tomato Basil or Wild Mushroom Bruschetta  
Roasted Corn Cakes & Pancetta Tapenade  
Cucumber Cup filled with Feta Cheese  
and Caramelized Onions  
Tomato and Roasted Garlic Mousse  
on a Parmesan Chip

## COLD ITEMS

**\$250 PER 50 PIECES**

**SELECT FROM:**

Smoked Salmon Roulade on Flat Bread with Red  
Onions and Capers  
Chilled Grilled Shrimp with Mango Salsa  
on a Tortilla Chip  
Tomato and Mozzarella Skewers with Fresh Basil  
Little Neck Clams  
Cured with Vodka and Cucumbers

## Fresh Vegetables with Dip

**\$7 PER PERSON**  
**\$175 MINIMUM**

## Deluxe Dry Snack Basket

**\$6 PER PERSON**  
**\$150.00 MINIMUM**

Variety of Potato Chips, Crisp Tortillas  
Pretzels, Nuts, Guacamole  
Salsa and Our House Dip

## HOT ITEMS

**\$200 PER 50 PIECES**

**SELECT FROM:**

Spring Rolls with Chili Soy Sauce  
Woodland Mushroom Strudel  
Pan Seared Pot Stickers  
with Hoisen Sauce  
Asparagus in Phyllo with Gruyere Cheese  
Warm Goat Cheese Tart with Lingonberry

## HOT ITEMS

**\$250 PER 50 PIECES**

**SELECT FROM:**

Petite Beef Wellington with Béarnaise Sauce  
Coconut Chicken with Orange Marmalade  
Poached Pear and Almond  
with Roasted Figs  
Brie with Raspberry in Filo Dough  
Chicken Wonton with Lemon Grass

## Cheese & Fruit Display

**\$9 PER PERSON**  
**\$225 MINIMUM**

## Elaborate Antipasto

**\$14 PER PERSON**  
**\$350.00 MINIMUM**

Roasted Red Peppers, Eggplant Caponata, Wild Mushrooms,  
Provolone, Pesto Marinated Bocaccini, Prosciutto, Salami,  
Marinated Artichoke Hearts, Hearts of Palm, Calamata Olives  
& Grilled Zucchini  
with Breadsticks and Garlic Bread

## SPECIALTIES

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**\*\*ATTENDANT REQUIRED\*\* \$125 LABOR FEE**

Specialties accompanied by Chef's Accoutrements

### CLASSICS

**\$300.00 PER 50 PIECES**

#### JUMBO GULF SHRIMP

Arranged on Ice with Absolut Cocktail Sauce

#### SEARED DIVER SCALLOPS

Marinated Cucumbers and Truffle Vinaigrette

#### Sushi Grade Ahi Tuna

Crusted with Coriander and Wasabi

#### *Lobster and Corn Fritter*

with Chipotle and Honey

#### **\*\*Risotto Station\*\***

Creamy Risotto with Wild Mushrooms,  
Gulf Shrimp, Asparagus and Sundried Tomatoes

**\$16 per person**

#### Roasted Baby Vegetable Crudités

Gorgonzola Dipping Sauce

**\$12 per person**

**ITEMS ARE DESIGNED AS APPETIZERS AND CAN BE COMBINED FOR A COMPLETE MEAL**

*ASK US ABOUT ADDING  
TROPICAL FOLIAGE  
TO YOUR EVENT*

# Custom Packages

*Disney Entertainment  
Ice Carvings, Decor,  
Floral Arrangements*

# PRESENTED DINNERS

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**All Dinners include Choice Salad and Dessert.**

**All Entrees are beautifully presented with Chef's choice of Seasonal Vegetables,  
Roasted Fingerling Potatoes, Freshly Baked French Rolls & Sweet Butter  
with  
Freshly Brewed Coffee, Brewed Decaf and Selections of Tea.**

## SALADS

### **Seasonal Field Greens**

Garnished with Plum Tomatoes and  
Cucumbers Tossed in a Balsamic Vinaigrette

### **Caesar Salad**

Romaine Hearts, Parmesan, Shaved Radicchio, Herb  
Crouton in Creamy Parmesan Vinaigrette

### **Fresh Herb Salad**

Goat Cheese and Chef's Choice Dressing

### **Wedge of Iceberg Lettuce** with

Sliced Beefsteak Tomatoes  
Tossed in a Creamy Bleu Cheese Dressing

# PRESENTED DINNERS

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## DINNER ENTREES

### **Roasted Pork Tenderloin**

Served with Cipollini Onion Sauce

**\$48 PER PERSON**

### **Red Snapper**

with Braised Fennel and Morel Mushroom Cream Sauce

**\$MP per person**

### **Simply Grilled**

New York Strip Steak

**\$52 PER PERSON**

### **Seared Atlantic Salmon**

with Pommery Mustard Cream

**\$48 PER PERSON**

### **Roasted French Cut Breast of Chicken**

Stuffed with Prosciutto and Mozzarella

served with Smoked Tomato and Rosemary Sauce

**\$46 per person**

### **Spinach and Cheese Ravioli**

Served with White Truffle and Yellow Tomato Cream Sauce

**\$41 per person**

### **French Cut Chicken Breast**

Stuffed with Wild Mushroom Mousseline

**\$43 per person**

### **Filet Mignon**

with Forest Mushroom Confit Served with Cognac Cream Sauce

**\$62 per person**

### **French Cut Chicken Breast**

Topped with Jumbo Shrimp served with Lemon Oregano Butter

**\$48 per person**

# PRESENTED DINNERS

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**All Dinners include Choice of Salad and Dessert.**

**All Entrees are beautifully presented with Chef's choice of Seasonal Vegetables,  
Roasted Fingerling Potatoes, Freshly Baked French Rolls & Sweet Butter  
with  
Freshly Brewed Coffee, Brewed Decaf and Selections of Tea.**

## DESSERTS

Berry Brulee Cheesecake

Bourbon Chocolate Cake

Key Lime Pie

Red Velvet Cake

Lemon Raspberry Cake

Caramel Apple Pie

*We are happy to discuss with you and attempt to accommodate any  
Dietary or Special Needs Diets  
All Foods are cooked to FDA recommended temperatures*



## DINNER DISPLAYS

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*All Buffets include our Blend of Freshly Brewed Coffee, Decaf Coffee and Select Tea*

*Minimum 25 guests required*

*\*\*Attendant required\*\* \$125 labor fee*

*90 minutes of service*

### **Southern Nights**

Bread Presentation Featuring  
Buttermilk Biscuits, Corn Bread and Parker Dinner Rolls  
Red and Yellow Beefsteak Tomatoes with Red Wine Vinaigrette  
Potato Salad with Andouille Sausage  
Romaine Lettuce with Bowls of Cucumber, Cherry Tomatoes,  
Black Olives, Carrots, Croutons and Sunflower Seeds  
Served with Buttermilk Ranch and Red Wine Vinaigrette Dressing  
Country Fried Chicken and Gravy  
Smashed Potatoes  
Fresh Green Beans with Bacon and Onions

#### **\*\*From the Grill\*\***

Baby Back Ribs with Mango Barbecue Sauce  
Rib Eye Steak – Simply Grilled

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Warm Bread Pudding  
Pecan Pie Chocolate Cream Pie & Apple Pie

**\$68 per person**

### **Caribbean Nights**

Bread Presentation  
Jerk Chicken Soup  
Conch Salad with Picka-Peppa Sauce  
Curried Rice and Seafood Salad, Bread Fruit Salad  
Tossed Greens with Creamy Citrus Dressing  
**\*\*Carved\*\*** Jerk Pork with Mango Chutney  
Whole Grouper Baked with Cilantro, Shiitake Mushrooms & Soy Sauce Glaze  
Caribbean Shrimp with Lime and Scotch Bonnet  
Sweet Potato Fritters, Red Beans and Rice, Honey Plantains  
Key Lime Pie, Banana Fritters with Cinnamon Brown Sugar  
Freshly Sliced Tropical Fruits with Island Rum Flavored Cream  
Coconut Cream Pie

**\$65 per person**

# DINNER DISPLAYS

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All Buffets include our Blend of Freshly Brewed Coffee, Decaf Coffee and Select Tea

Minimum 25 guests required

**\*\*Attendant required\*\* \$125 labor fee**

90 minutes of service

## **Mediterranean Evening**

Bread Presentation Featuring

Housemade Flat Breads and Pitas

Greek Salad with Pepperoncini, Calamata Olives

Feta Cheese, Cucumbers, Tomatoes,

Red Onions and Red Wine Vinaigrette

Tomato and Cilantro Tabouleh

Hummus and Babaghanoush Dips with Crisp Pita Triangles

**\*\*Carved\*\*** Boneless Leg of Lamb

Served with Tzatziki Sauce

Beef Tenderloin Shish Kabob

Shrimp Brochettes

Marinated Zucchini and Eggplant

Rice with Pine Nuts and Currants

Baklava, Rice Pudding with Fresh Whipped Cream

Tartlette, Fresh Seasonal Fruit

**\$65 per person**

## **A Night in Southern Italy**

Bread Presentation Featuring

Loaves of Italian Bread, Garlic Bread and Breadsticks

Elaborate Antipasto Display with

Roasted Red Peppers, Eggplant Caponata, Marinated Wild Mushrooms,

Imported Provolone, Presto Marinated Ciliegine, Prosciutto,

Sopressata, Genoa Salami, Marinated Artichoke Hearts,

Hearts of Palm, Calamata Olives and Grilled Zucchini

Italian Sausage with Grilled Onions and Peppers

Veal Marsala and Wild Mushrooms

Gulf Shrimp Scampi over Orzo

**\*\*Pasta Station\*\***

Penne Pasta in a Fresh Tomato and Basil Pomodoro Sauce

Cheese Tortellini with

Prosciutto, Mushrooms and Peas in a Creamy Alfredo Sauce

Served with Parmesan Cheese

Tiramisu, Cannolis, Amaretto Cookies

**\$68 per person**

## SPECIALTY DESSERTS

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Minimum of 25 people based on 60 minutes of service  
Items are Designed to Compliment Your Reception and Dinner Selection  
**\*\*Attendant Required\*\* \$125 Labor Fee**

### **\*\*Tropical Bananas Foster\*\***

Flambéed Bananas, Mangos and Pineapples,  
Caramelized Sugar, Crystallized Ginger and Dark Rum  
Served over Vanilla Ice Cream  
**\$16 per person**

### **\*\*Cherries Jubilee\*\***

Dark Cherries and Kirshwasser Liqueur Flambé  
Served over Vanilla Ice Cream  
**\$16 per person**

### **\*\*Sundae Shoppe\*\***

Chocolate and Vanilla Ice Cream  
Served with Hot Fudge and Caramel Sauce, Chopped Nuts,  
Jimmies, Crushed Oreos, Reeses Pieces, Chocolate Chips, M&Ms,  
Fresh Seasonal Berries, Maraschino Cherries and Fresh Whipped Cream  
**\$18 per person**

### **\*\*Crepes\*\***

Chocolate and Fruit Filled Crepes  
Fresh Whipped Cream, Chocolate Ganache and Fresh Strawberries  
**\$17 per person**

### **Elaborate Viennese Table**

Miniature Sampling of Petit Fours, Éclairs,  
Napoleons, Cream Puffs, Profiteroles, Cheesecakes, Fruit Tarts,  
Key Lime Tarts, Pecan Tarts, White and Milk Chocolate Truffles and  
Tuxedo Chocolate Dipped Strawberries  
**\$22 per person**

### **Additional Considerations for Your Coffee Station**

Amaretto di Saronna, Bailey's Irish Cream, Frangelico,  
Grand Marnier, Irish Whiskey, Kahlua, Sambucca,  
Remy Martin VS, Whipped Cream, Maraschino Cherries,  
Cinnamon and Sugar Swizzles  
**\$10 to \$14**

***Based on Consumption***

# FLORIDA CLAMBAKE

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Served Lakeside, Poolside or Indoors  
Based on 90 minutes of Service

## Our Fabulous Clambake

A variety of Breads with Sweet Cream Butter

Raw Bar  
Jumbo Gulf Shrimp  
Snow Crab Claws  
Served over Ice with  
Absolut Cocktail Sauce, Remoulade and Lemon Wedges

New England Clam Chowder with Oyster Crackers

Romaine Lettuce with Bowls of Cucumbers,  
Cherry Tomatoes, Black Olives, Carrots and Sprouts  
Served with Bleu Cheese Dressing and Red Wine Vinaigrette

Steamed Whole Maine Lobsters  
Little Neck Steamers with Drawn Butter  
New Parsley Potatoes  
Corn on the Cobb

Boston Cream Pie  
New York Cheesecake  
Chocolate Flourless Torte with Crème Anglaise  
Fresh Sliced Seasonal Melons and Berries

Selection of Regular Coffee, Decaffeinated Coffee and Herbal Teas

Based on 3/4 lb. Maine Lobster per person

**\$MP**