



CULINAIRE

Distinctive Dining & Hospitality Management

FRESH FROM THE BAKERY

<i>Muffins, Croissants and Danish</i>	<i>\$30.00/ dozen</i>
<i>Assortment of Gourmet Bagels with Plain and Flavored Cream Cheese</i>	<i>\$32.00/ dozen</i>
<i>Assorted Glazed and Frosted Donuts</i>	<i>\$30.00/ dozen</i>
<i>Coffee Cakes and Fruit Breads</i>	<i>\$5.00/ person</i>
<i>Sinful Pecan Cinnamon Rolls</i>	<i>\$36.00/ dozen</i>
<i>Freshly Baked Cookies (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia and Peanut Butter)</i>	<i>\$30.00 / dozen</i>
<i>Fudge Brownies and Blondies</i>	<i>\$30.00 / dozen</i>

AFTERNOON REFRESHMENTS

<i>Sliced Fresh Fruits and Berries with Honey Lime Dipping Sauce</i>	<i>\$5.00/ person</i>
<i>Low Carb, High Protein or Granola Bars</i>	<i>\$30.00/ dozen</i>
<i>Trail Mix & Mixed Nuts</i>	<i>\$22.50/ lb.</i>
<i>Individual Bags of Chips or Pretzel</i>	<i>\$18.00/ dozen</i>

BEVERAGES & COFFEE TIME

<i>Regular and Decaffeinated or Regular and Herbal Teas</i>	<i>\$50.00/ gallon</i>
<i>Regular and Diet Soft Drinks</i>	<i>\$3.00 each</i>
<i>Still Bottled Water</i>	<i>\$3.00 each</i>
<i>Bottled Orange, Grapefruit, Cranberry or Apple Juice</i>	<i>\$3.50 each</i>
<i>Flavored Iced Tea or Lemonade</i>	<i>\$35.00/ gallon</i>
<i>Hot Chocolate</i>	<i>\$40.00/ gallon</i>
<i>Energy Drinks, Bottled Ice Tea & Frappuccino</i>	<i>\$4.25 each</i>
<i>Dannon® Fruit Smoothies</i>	<i>\$4.75 each</i>

*Applicable Service Charge and Tax Will Be Added To All Catered Food & Beverage,
Audiovisual Equipment and Room Rental Charges
Rates Are Subject To Change*





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THEMED MORNING BREAKS

BREAD IS LIFE

*Fresh Seasonal and Tropical Fruit Display
Assorted Freshly Baked Croissants, Muffins and Danish
Assorted Bagels and Cream Cheese
Sweet Cream Butter and Fruit Preserves
Chilled Juices
Coffee, Hot Herbal Tea & Decaffeinated Coffee*
\$15.95

LIGHT AND LIVELY

*Vanilla Yogurt and Granola to Build Your Own Parfait:
Strawberries, Blueberries, Raspberries, Honeydew and Golden Ripe Pineapple
Assortment of Fruit Breads:
Carrot, Apple and Cranberry
Regular and Decaffeinated Coffee and a Selection of Green and Herbal Teas*
\$15.95

SMOOTHIE BREAK

*A Pineapple Tree with Skewers of
Tropical Fruits and Berries with a Vanilla Bean Honey Dip
Assorted Selection of Dannon® Fruit Smoothies
Assortment of Muffins and Fruit Breads
Regular and Decaffeinated Coffee and a Selection of Green and Herbal Teas*
\$16.95

FITNESS FIRST

*Seasonal Whole Fresh Fruit and Berries
Granola Bars, Lo-Carb, High Protein and Breakfast Bars
Dried Fruits and Mixed Nut Trail Mix
Red Bull Energy Drinks, Iced Coffee and Flavored Frappuccinos*
\$16.95

NO TIME TO EAT BEVERAGE BREAK

*Freshly Brewed Regular & Decaffeinated Coffees
Hot Herbal Teas
Bottled Water
Assorted Soft Drinks*
\$7.00

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PLATED BREAKFASTS

- *All Plated Breakfasts are Served with Choice of Assorted Fruit Juices .*
- *Assorted Baked Breakfast Pastries to Include: Croissants, Danish and Muffins, Sweet Cream Butter and Fruit Preserves Freshly Brewed Regular and Decaffeinated Coffees and Assorted Herbal Teas*

THE SOUTHERN CLASSIC

*Fresh Scrambled Eggs,
Buttermilk Biscuits,
Country Style Gravy, Spicy Sausage Links,
Home Fried Potatoes and Fruit Garnish
\$16.95*

THE HEALTHY CHOICE

*Scrambled Egg Whites with Lean Diced Breast of Turkey and Fresh Spinach
Served with Steamed Vegetables and Broiled Tomatoes
\$17.95*

“EL PASO “BREAKFAST

*Two Large Flour Tortillas Filled with Fresh Scrambled Eggs,
Diced Ham, Cheddar Cheese, Scallions and Peppers
Served with Salsa Mexicana and
Home Fried Potatoes
\$16.95*

THE TRADITIONAL BENEDICT

*Toasted English Muffin, Grilled Canadian Bacon, Farm Fresh Poached Eggs and Hollandaise Sauce
Steamed Fresh Asparagus and Grilled Tomatoes
\$17.95*

STEAK AND EGGS BREAKFAST

*A 6 oz. Omaha Private Reserve® Strip Sirloin
Scrambled Farm Eggs and Lyonnaise Potatoes
Garnished with Fresh Fruit
\$21.95*

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"MR. WINBUSH'S" FRENCH TOAST

*Thick Slices of Toast Filled with Orange Marmalade and Cheese
Served with Maple Syrup,
Baked Apple and Your Choice of Crispy Smoked Bacon or Spicy Link Sausage*
\$15.95

COUNTRY STYLE

*Farm Fresh Scrambled Eggs, Crispy Smoked Bacon, Spicy Link Sausage
Served with Home Fried Potatoes and Silver Dollar Pancakes*
\$16.95

HUEVOS RANCHEROS "CON SOMBRERO".

Literally with Corn Tortillas Atop Refried Beans, Poached Eggs and Pico de Gallo Salsa with a Hint of Jalapeño
\$16.95

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BAYMEADOWS BRUNCH

Fresh Seasonal and Tropical Fruit Display
Assorted Freshly Baked Croissants, Muffins and Danish
Fresh Scrambled Eggs or Egg Substitute
Smoked Bacon and Spicy Link Sausage
Home Fried Potatoes
Grits with Cheddar Cheese
Buttermilk Pancakes with Fruit Topping and Sour Cream
Field Green Salad with Assorted Dressings
Marinated Tomato and Mushroom Salad
Cucumber and Dill Salad
Sliced Top Round of Beef au Jus
Herbed Chicken Tossed with Penne Pasta,
Fresh Mozzarella and Plum Tomatoes
Florida Mahi with Mango and Papaya Relish
Wild Rice with Almonds and Raisins
Fresh Vegetable Medley
Chef's Choice of Decadent Desserts
Assorted Chilled Fruit Juices
Freshly Brewed Regular & Decaffeinated Coffees
Assorted Hot Herbal Teas
\$36.00

Minimum of ___ Guests

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BREAKFAST BUFFETS

- *All Breakfast Buffets are Served with Chilled Fruit Juices,*
- *Freshly Brewed Regular and Decaffeinated Coffees and Assorted Herbal Teas*

BREAKFAST OF CHAMPIONS

Freshly Baked Assorted Breakfast Pastries to Include:
Croissants, Danish & Muffins
Seasonal and Tropical Fruit Display with Berries
Assorted Cereals with 2% Fat Reduced and Skim Milks
Fluffy Scrambled Eggs
Smoked Crispy Bacon & Spicy Sausage Links
Home Fried Potatoes
Buttered Grits
\$18.95

SOUTHWESTERN BREAKFAST

Freshly Baked Assorted Breakfast Pastries to Include:
Croissants, Danish and Bear Claws
Build your Own Breakfast Burrito:
Warm Flour Tortillas,
Shredded Cheddar Cheese,
Diced Onions, Diced Peppers and Jalapenos,
Sour Cream and Homemade Salsa Mexicana
Fresh Scrambled Eggs
Smoked Crispy Bacon & Spicy Link Sausages
Home Fried Potatoes and Refried Beans with Country Style Cheese
\$19.95

THE SOUTHERN CLASSIC

Freshly Baked Assorted Breakfast Pastries
to Include Hot Cinnamon Pecan Rolls
Fresh Scrambled Eggs,
Warm Biscuits with Onion and Sausage Gravy
Crispy Bacon and Grilled Ham
Home Fried Potatoes and Cheesy Grits
\$18.95

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MAY WE SUGGEST BUFFET ENHANCEMENTS....

BREAKFAST SANDWICHES

Scrambled Eggs, Ham and Cheese on a Freshly Baked Grain Roll or Croissant

Scrambled Eggs and Sausage Patties on an English Muffin

\$5.00

OMELET STATION*

*Our Chef, Using Farm Fresh Eggs, Egg Whites or Egg Substitute to
Create Cooked to Order Omelets*

*Your Guests Will Be Able to Add Their Favorite
Meats, Cheeses and Vegetables*

\$6.00

CHEESE BLINTZES

Lightly Golden Brown

Served with Fruit Sauce and Vanilla Sour Cream

\$6.00

SMOKED SALMON DISPLAY

Sliced Smoked Salmon Served with Capers, Onions & Sliced Tomatoes

Gourmet Bagels and Cream Cheese

\$8.00

**Chef Attendant Required*

\$60.00

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PLATED LUNCHESES

- *All of Our Lunches are Presented with an Assortment of Breads, Coffee, Selection of Herbal Teas and Freshly Brewed Iced Tea*

BREAST OF CHICKEN DUVAL

*Field Greens with Plum Tomatoes, Cucumbers and Shaved Bermuda Onions,
With a Roasted Garlic Vinaigrette
Grilled Chicken Breast Topped with Marsala Sauce, Artichokes, Capers and Mushrooms
Fresh Herb Risotto and Fresh Steamed Broccoli
Fresh Berries in a Milk Chocolate Cup with Passion Fruit Sabayon*
\$19.95

BREAST OF CHICKEN MAYPORT

*Baby Spinach Leaves with Frisee,
Red Onions, Beet Julienne and Strawberries
Topped with Orange Vinaigrette
Maryland Crab Stuffed Breast of Chicken with a Cajun Cream
Roasted Red Potatoes
Steamed Asparagus
Tropical Fruit Sorbet with Seasonal Berries*
\$21.95

GRILLED LONDON BROIL WITH TARRAGON DEMI

*Hearts of Iceberg with Diced Cucumber,
Red Onion and Tomato,
Crumbled Bleu Cheese and Peppercorn Ranch Dressing
Grilled London Broil Steak with Tarragon Mustard Demi
Gold Yukon Mashed Potatoes
Honey Glazed Carrots
White Chocolate Banana Bread Pudding*
\$28.95

CHICKEN & SHRIMP MARTINIQUE

*Cold Andalusian Gazpacho
Chicken and Shrimp Martinique
Tender Julienne of Chicken and Shrimp Sautéed with Tomatoes, Mushrooms, Scallions, Garlic and Linguini in a White
Wine Sauce
Florida Chocolate Cake with Orange Sauce*
\$23.00

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PLATED LUNCHES

*All of Our Lunches are Presented with an Assortment of Breads,
Coffee, Selection of Herbal Teas and Freshly Brewed Iced Tea*

VEGETABLE STRUDEL

Soup du Jour

A Medley of Baby Lettuces, Red and Yellow Tomatoes, Carrots and Toasted Almonds with Cabernet Sauvignon Dressing

*Mediterranean Vegetable Strudel of Wheat, Barley, Roasted Vegetables and Asiago Cheese, Roasted Pepper Coulis
Fresh Marinated Berries in a Chocolate Cup*

\$19.95

MEDITERRANEAN MAHI

Mixed Salad with Cucumber, Tomato, Olives, Red Onions, Peppers, Pepperoncini, Grated Feta Cheese, Oregano Vinaigrette

*Pan Seared Mahi on Tomato Cous-Cous, Roasted Vegetables and Mango Chutney
Caramel Pecan Apple Pie and Vanilla Sauce*

\$23.95

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SANDWICHES & SALADS

THE TURKEY CLUB WRAP

Shaved Smoked Breast of Turkey, Sugar Cured Ham, Emmenthal Swiss Cheese, Apple Smoked Wood Bacon, Lettuce and Tomatoes

Marinated Pasta Salad and Pickle Spear

\$17.95

CUBAN SANDWICH

*Thinly Sliced Ham, Mojo Marinated Pork Loin, Melted Swiss Cheese and Pickles,
Served Pressed Hot on a Cuban Roll with Plantain Chips*

\$18.95

NATURE'S OWN GRILLED VEGGIE SANDWICH

*Layers of Seasoned and Grilled Zucchini, Portobello Mushrooms, Roasted Pepper, Eggplant and Spinach
Served on Focaccia Bread with Your Choice of Marinated Pasta Salad or*

Our Homemade Seasoned Potato Chips

\$18.95

DELI PLATE

Roast Beef, Aged Genoa Salami, Virginia Cured Ham, Roasted Turkey Breast, Emmenthal Swiss and Wisconsin Cheddar

Marinated Pasta Salad and Bread Basket Presentation

\$17.95

GRILLED CHICKEN CAESAR SALAD

A Grilled and Seasoned Boneless Chicken Breast Sliced atop Crisp Romaine Lettuce Tossed with Our Homemade Caesar Dressing,

Sourdough Croutons and Freshly Grated Parmesan Cheese

\$18.95

- *All Above Entrees are Served with Homemade Key Lime Pie or Chocolate Cake*
 - *Regular and Decaffeinated Coffees*
 - *Freshly Brewed Iced Tea*

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BOXED LUNCHES

A Selection of Sandwiches to Include:

Thinly Sliced Smoked Turkey Breast with Dill Havarti on a Flaky Croissant

Thinly Sliced Roast Beef with Asiago Cheese on Focaccia

Thinly Sliced Sugar Cured Ham with Emmenthal Swiss on a Harvest Roll

Grilled Provencal Vegetable Sandwich with Grilled Zucchini and Portobello Mushroom, Avocado, Fresh Spinach and

Fresh Mozzarella Cheese Served on a Harvest Roll

All Sandwiches Garnished with Lettuce and Tomato

Each Boxed Lunch is Accompanied By a Whole Piece of Seasonal Fruit

Individual Bag of Chips, Side of Vegetable and Pasta Salad and a

Jumbo Chocolate Chip Cookie

Condiments Served on the Side

Assorted Soft Drinks

\$19.95

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LUNCH BUFFETS

EXECUTIVE DELI BUFFET

Homemade Soup of the Day
Grilled Vegetable Display
Marinated Mushrooms and Tomato Salad
All Grain, Dahl and Bean Salad
Assorted Field Greens, Cucumbers, Tomatoes,
Carrots and Homemade Croutons
Balsamic Vinaigrette and Peppercorn Ranch Dressing
Beautifully Arranged Tray of
Thinly Sliced Turkey Breast, Sugar Cured Ham and Genoa Aged Salami
Roasted Sirloin and Herbed Marinated Grilled Portobello Mushrooms
Emmenthal Swiss, Wisconsin Cheddar and Provolone Cheeses
Tray of Crispy Lettuce, Tomatoes, Bermuda Onions & Dill Pickles
Freshly Baked Bread Presentation
Black Forest Cake
Apple Strudel
Freshly Brewed Coffee & Iced Tea
\$26.95

WRAP IT UP

Homemade Soup of the Day
Claremont Cole Slaw
Marinated Vegetable Pasta
Chef's Selection of Sandwiches:
Chicken Caesar Salad Wrap
Roasted Sirloin with Asiago Cheese on Focaccia
Turkey Club Wrap
Sugar Cured Ham and Emmenthal Swiss on a Kaiser Roll
Spinach, Avocado, Alfalfa Sprouts, Roasted Pepper and Hummus Wrap
Pickles, Olives and Pepperoncini
Homemade Potato Chips
Assorted Freshly Baked Cookies and Brownies
Freshly Brewed Coffee & Iced Tea
\$23.95

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LUNCH BUFFETS

SOUTHWESTERN BUFFET

Homemade Chili with Tortilla Chips

Arizona Chop Salad

Mexican Rice

Fajita Bar to Include:

Seasoned Taco Meat

Sautéed Chicken and Beef with Peppers, Onions & Lime Juice

Chopped Onions, Diced Tomatoes, Shredded Cheddar Cheese,

Sliced Black Olives, Sour Cream,

Homemade Guacamole and Pico de Gallo Salsa

Soft Flour and Corn Tortillas

Cinnamon Crisps

Freshly Brewed Coffee & Iced Tea

\$21.95

LITTLE ITALY

Minestrone Soup

Tri-Color Caesar Salad

Topped with Fresh Garlic Croutons,

Shredded Parmesan and Homemade Caesar Dressing

Fresh Mozzarella and Tomato Salad, Virgin Olive Oil, Fresh Basil and a Hint of Lemon

Marinated Mushroom, Artichoke and Roasted Pepper Salad

Chicken Picatta

Chicken Scaloppini, Lightly Battered in Basil, Eggs and Parmesan,

Deglazed with White Wine, Lemon and Caper Sauce

Tri-Color Cheese Tortellini Alfredo

Grilled Eggplant Parmesan

Penne Pasta with Fresh Tomato and Mild Italian Sausage

Focaccia and Garlic Breads

Cannolis and Tiramisu

Freshly Brewed Coffee & Iced Tea

\$23.95

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LUNCH BUFFETS

NORTH BEACH BUFFET

Ensalada de Tostones

*Fried Crispy Green Plantains Drizzled with Vinaigrette, Peppers and Onions
Tossed Field Greens, Cucumbers and Tomatoes*

Lechon Asado

Lime, Garlic and Rum Marinated Pork

Slow Roasted Until Crisp and Moist

Rice Moros

Flavorful Caribbean Rice Blended with Beans

Pollo Tropical Asado

Chicken Marinated and Roasted with Fresh Herbs and Spices

Yuca Con Mojo

Boiled Yucca Until Tender and Bathed in Mojo Sauce

Cuban Bread and Sweet Butter

Flan Caramel – Tres Leches Dessert

Freshly Brewed Coffee & Iced Tea

\$32.00

COUNTRY BUFFET

*Fresh Garden Greens with Cucumbers, Tomatoes,
Carrots and Homemade Croutons*

Black Eyed Peas with Smoked Ham Salad

Home Style Potato Salad

Southern Fried Chicken

Sugar Cured Ham with Red Eye Gravy

Creamy Mashed Potatoes

Corn Casserole

Fresh Green Beans with Fried Onions

Peach Shortcake

Lemon Meringue & Pecan Pies

Freshly Brewed Coffee & Iced Tea

\$28.95

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LUNCH BUFFETS

BBQ BUFFET

Tossed Field Greens with Dressings
Home Style Potato Salad
Freshly Made Cole Slaw
Bean Salad Vinaigrette
Grilled Hamburgers with Buns and Condiments
Grilled All Beef Hot Dogs
St. Louis Style B.B.Q. Ribs
BBQ Chicken
Fresh Corn on the Cob
Gold Yukon Mashed Potato
Trays of Leaf Lettuce, Sliced Tomatoes, Onions and Pickles
Freshly Baked Cornbread
Warm Peach Cobbler with Fresh Cream
Apple Pie – Watermelon Wedges
Freshly Brewed Coffee & Iced Teas
\$38.95

KEY WEST BUFFET

Fresh Assorted Greens with Mango Vinaigrette
Shrimp with Bow Tie Pasta in a Light Pesto Sauce with Roasted Cashews
Hearts of Palm and Avocado Salad
Island Jerk Chicken Breast
Grilled Mahi with Black Bean Relish
Oven Roasted Brisket of Beef with Peppers and Onions
Steamed Parslied Red Potatoes
Fresh Chef's Choice of Garden Vegetables
Key Lime Pie & Toasted Coconut Cake
Freshly Brewed Coffee & Iced Tea
\$38.95

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LUNCH BUFFETS

MEDITERRANEAN BUFFET

Greek Salad with Oregano Vinaigrette
Baba Ghanoush - Hummus with Pita Crisps
Tomato and Buffalo Mozzarella Salad
Marinated Moroccan Olives
Moroccan Chicken with Olives and Lemon
Beef and Eggplant Stew
Rice with Lentels and Dates
Cauliflower, Green Beans and Tomatoes
Orange Flan-Baklava
Freshly Brewed Coffee & Iced Tea
\$39.95

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THEMED AFTERNOON BREAKS

ENGLISH TEA TIME

*A Selection of Finger Sandwiches to Include:
Cucumber, Sweet Ham, Smoked Salmon and Watercress
A Variety of Mini-Pastries and Petite Fours
Regular and Decaffeinated Coffee, Flavored Frappuccinos,
Earl Gray and Herbal Teas*
\$18.95

FIESTA BREAK

*Nachos with Jalapeño Cheese Dip, Fresh Pico de Gallo Salsa and Sour Cream
Fresh Squeezed Lemonade
Assorted Soft Drinks and Bottled Water*
\$12.95

POLAR EXPRESS

*A Variety of Ice Cream Sandwiches, Ice Cream Bars, Frozen Yogurt Bars and Frozen Juice Bars
Assorted Natural and Sparkling Waters and Tropical Iced Tea*
\$12.95

FONDUE BREAK

*Cubed Pound Cake, Marshmallows and Rice Crispy Treats
Stranberries, Pineapple and Bananas to Dip in a Warm Dark Chocolate Fondue
Assorted Natural and Sparkling Waters*
\$15.95

OFF TO THE BEACH

*Chicken Wings Served with Carrots and Celery Sticks
Homemade Chips and Bleu Cheese Dip
Tropical Iced Tea and Lemonade
Assorted Soft Drinks, Natural and Sparkling Waters*
\$13.95

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THEMED AFTERNOON BREAKS

CRUNCHY SNACK ATTACK

*Hot New York Style Pretzels with Spicy Mustard
Cracker Jacks and Fresh Popcorn
Honey Roasted Peanuts and Candy Bars
Assorted Soft Drinks, Natural and Sparkling Waters*
\$12.95

CHOCOLATE MADNESS

*Gourmet Brownies, Freshly Baked Chocolate Chip Cookies, Marshmallows and Rice Crispy Treats Dipped in Caramel
and Chocolate
Assorted Candy Bars
Assorted Soft Drinks, Natural and Sparkling Waters*
\$16.95

COOKIE FACTORY

*Gourmet Blondies and Brownies
Freshly Baked Chocolate Chip, White Chocolate Macadamia,
Peanut Butter and Oatmeal Cookies
Iced Cold Milk
Natural and Sparkling Waters*
\$15.95

AFTERNOON REFRESHMENTS

Sliced Fresh Fruits and Berries, with Honey Lime Dipping Sauce
\$5.00/person
Lo Carb, High Protein or Granola Bars
\$30.00/dozen
Trail Mix of Mixed Nuts
\$22.50/lb.
Individual Bags of Chips or Pretzels
\$18.00/dozen

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PLATED DINNER SELECTION

- *Our Main Courses are Beautifully Presented with Fresh Seasonal Vegetables, Appropriate Starch, Freshly Baked Rolls and Sweet Butter, Coffee and Herbal Teas*

CHICKEN SAVANNAH

*Crisp Romaine Lettuce Topped with Sourdough Croutons, Parmesan Cheese and Homemade Caesar Dressing
Herbed Crusted Chicken Breast with Savory Stuffing and Pecans, Sage Demi,
Wild Rice with Cranberries
Pecan Apple Torte with Vanilla Sauce
\$31.95*

CHICKEN BREAST HUNTER STYLE

*Tossed Field and Gathered Greens Salad,
Balsamic Glaze and Raspberry Vinaigrette
Chicken Breast Hunter Style, Sautéed with Shallots, Wild Mushrooms,
Plum Tomatoes and Garden Parmesan Rissoto
Florida Key Lime Pie
\$31.95*

ATLANTIC PISTACHIO CRUSTED SALMON

*Spinach and Watercress Salad, Sourdough Croutons, Feta Cheese, Apples and Applewood Smoked Bacon Dressing
Crusted Pistachio Salmon,
Yukon Gold and Spinach Mashed in a Ginger and Julienne Vegetable Consome
Strawberry Romanoff Napoleon
\$33.95*

MAHI BAHAMIAN BREEZE

*Hearts of Iceberg with Diced Cucumber, Red Onion, Tomato and Crumbled Bleu Cheese, Peppercorn Ranch Dressing
Pan Seared Mahi with Avocado Salsa
Safron Rice
Tiramisu
\$36.95*

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PLATED DINNERS

CRAWFORD CUT PRIME RIB OF BEEF

Field Greens with Plum Tomatoes, Cucumbers and Shaved Bermuda Onions

Roasted Garlic Vinaigrette

Omaha Private Reserve Slow Roasted Prime Rib

Served with Au Jus, Horseradish Sauce and Potato Dauphinoise

Fresh Berries in Milk Chocolate Cup with Passion Fruit

Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

\$39.95

CENTER CUT FILET MIGNON

Shaved Fennel and Carrots with Field Greens, Carmelized Walnuts with

Valencia Orange Vinaigrette

Center Cut Omaha Private Reserve Filet Mignon

Au Gratin, Potatoes, Carmelized Shallot Bordelaise

Homemade Key Lime Pie with Raspberries

Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

\$49.95

APPLE STUFFED PORK LOIN

Baby Spinach Leaves with Frisee, Red Onions, Beet Julienne and Strawberries

Orange Vinaigrette

Braised Pork Loin Stuffed with Granny Smith Apples and Walnuts

Served with a Calvados Brandy Demi and Lyonnaise Potatoes

Fresh Marinated Berries in a Chocolate Cup

Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

\$36.95

SURF & TURF

Butter Lettuce and Radicchio, Hearts of Palm, Toasted Sesame and

Raspberry Vinaigrette

Center Cut Filet Mignon with Carmelized Shallot Bordelaise and Shrimp

Basted with Herb Garlic Butter

Served with Potato Dauphinoise

White Chocolate Mousse with Berry Sauce

Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

\$48.95

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DINNER BUFFETS

BIG ITALY

*Tri-Color Caesar Salad, Fresh Garlic Croutons, Shredded Parmesan and
Homemade Caesar Dressing.
Fresh Mozzarella and Tomato Salad, Virgin Olive Oil, Fresh Basil and a Hint of Lemon
Antipasto Display of Meats, Cheeses, Tuna, Marinated Vegetables, Olives, and
Oregano Vinaigrette
Tuscany Beef
Omaha Private Reserve Beef Flavored with Red Wine and Braised with Olives and Tomatoes
Breast of Chicken Picatta
Lightly Battered with Fresh Herbs with Lemon Caper Sauce
Baked Mahi Oreganata
Fresh Mahi Baked in White Wine, Olive Oil, Oregano Crust
Tricolor Cheese Tortellini Alfredo
Eggplant Parmesan
Steamed Broccoli with Roasted Pepper and Garlic Oil
Focaccia & Garlic Breads
Tiramisu – Cannolis
Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea
\$46.00*

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CULINAIRE

Distinctive Dining & Hospitality Management

DINNER BUFFETS

BOURBON STREET CAFE

Cajun Gumbo with Steamed Rice
Seasonal Greens, Red Onions, Cucumbers, Carrots and Tomatoes
Creole French Dressing
Pecan Crusted Chicken Breast with Creole Mustard Sauce and Onion Jam
Blackened Mahi with Crevette Sauce.
Grilled Sirloin with Shallots and Mushrooms
New Orleans Style Dirty Rice.
Fresh Seasonal Vegetables
Cornbread, Assorted Dinner Rolls, and Sweet Butter...
Lemon Meringue or Chef's Choice Dessert and Warm Bread Pudding with Whiskey Sauce
\$44.95

TASTE OF MIAMI

Seasonal Greens, Watercress, Tomatoes and Avocado
Mango Vinaigrette- Black Peppercorn Ranch Dressing Ensalada de Tostones
Green Plantains, Fried and Marinated and Served with Peppers and Onions.
Lechon Asado
Lime, garlic and Rum marinated Pork, Slowly Roasted Until Moist and Crispy
Yuca Con Mojo
Boiled Yuca Until Tender and Bathed in Mojo Sauce
Rice Moros
Flavorful Caribbean Rice Blended with Beans
Spanish Paella
Shrimp, Scallops, Fish, Chicken, Mussels, Clams and Calamari
Slowly Simmered to a Colorful Blend
Cuban Bread - Sweet Butter
Traditional Flan, Key Lime Pie, Cheesecake with Guava Sauce
Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea
\$43.95

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PRIVATE RESERVE BUFFETS

THE COMMODORE

Tossed Field and Gathered Greens Salad with Assorted Dressings
Marinated Mushroom and Tomato Salad
Four Bean Salad with Olive Oil and Balsamic
Cucumber and Dill Salad
Slow Roasted Prime Rib of Beef
Carved to Your Liking and Served with Au Jus and Horseradish Sauce
Grilled Salmon with Chardonnay Cream Sauce
Fresh Salmon Seasoned and Grilled
Served with a Reduction of Fresh Tarragon,
Cream and Chardonnay Wine
Breast of Chicken Hunter Style
Chicken Medallions
Sautéed and Served with a Tomato and Mushroom Sauce
Au Gratin Potatoes
Wild Rice with Raisins and Pecans
Fresh Vegetable Medley
Chef's Assorted Dessert Selection
Rolls and Butter
Regular & Decaffeinated Coffee, Hot Herbal Teas and Iced Tea
\$46.95

THE ST. JOHNS RIVER

Savory Cole Slaw
Home Style Potato Salad
Tossed Greens with Tomatoes, Red Onions & Cucumbers
Southern Fried Chicken
Seasoned and Dipped in Buttermilk
Served Light Crispy Brown
St. Louis Style Ribs with Peach B.B.Q. Sauces
Ribs Falling Off the Bone and Simmer in Georgia Peach Sauce
Fried Catfish With Cajun Tartar Sauce
Steamed New Potatoes with Fresh Herb Butter
Fresh Seasonal Vegetables
Sweet Cornbread and Buttermilk Biscuits
Bourbon Pecan Pie & Homemade Peach Cobbler
Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea
\$38.95

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PRIVATE RESERVE BUFFETS

THE ST. AUGUSTINE

Tossed Field and Gathered Greens Salad with Assorted Dressings

Antipasto Salad

Italian Meats and Cheeses,

Olives and Fresh Herbs Tossed with and Italian Vinaigrette

Slow Roasted Prime Rib of Beef

Carved to your Liking and Served with Au jus and Horseradish Sauce

Shrimp Scampi Over Linguini Pasta

Large Shrimp Tossed with Garlic,

White Wine, Clam Juice and Olive Oil

Served Over Linguine Pasta

Breast of Chicken Piccata

Chicken Medallions Tossed in Parmesan and Basil Batter

Sautéed and Served with Lemon and Caper Sauce

Golden Yukon Whipped Potatoes & Herbed Rice Pilaf

Green Beans Almondine

Fresh Green Beans Tossed in a Hazel Almond Butter

Chef's Assorted Dessert Selection

Rolls and Butter

Regular & Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

\$46.95

THE PONTE VEDRA

Tossed Field and Gathered Greens Salad with Assorted Dressings

Marinated Vegetable Pasta Salad

Homemade Potato Salad

Honey Glazed Ham with Pineapple

Served Sliced with Honey Sweet Pineapple Glaze

Roast Chicken with Sage Gravy

Whole Chicken Seasoned and Roasted

Served with Homemade Gravy

Cornbread Dressing & Yukon Gold Mashed Potatoes

Collard Greens with Smoked Ham

Fresh Vegetable Medley

Chef's Assorted Dessert Selection

Cornbread, Rolls and Butter

Regular and Decaffeinated Coffees, Hot Herbal Teas & Iced Tea

\$39.95

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SPECIALTY STATIONS

PASTA STATION

*Cheese Tortellini and Penne Pasta,
Tossed with Your Guests' Choice of Vegetables and
Tomato Basil, Pesto or Olive Oil and Garlic Sauce
Freshly Baked Breadsticks and Grissini*

\$10.95

MASHED POTATO - TINI STATION

*Your Guests Will Select the Toppings of Their Choice:
Fluffy Whipped Yukon Potatoes Served in a Martini Glass*

Toppings To Include:

Wild Mushroom Ragout,

Shredded Cheddar and Jack Cheeses

Wasabi Shrimp, Caviar, Crème Fraiche, Chives and Bacon

\$12.95

THE MEXICAN STATION

Homemade Salsa and Tricolor Chips

Seven Layer Dip

Refried Beans, Cheese, Guacamole, Sour Cream, Olives, Tomatoes and Scallions

Cheese, Chicken and Shrimp Quesadillas

Sliced Jalapenos, Guacamole & Salsa

\$13.95

THE ORIENTAL STATION.

Stir Fried Beef or Chicken with Selected Asian and Steamed Rice

Shrimp Lo-Mein with Garlic and Ginger Sauce

Chopsticks and Condiments

\$13.95

CHOCOLATE FONDUE

Milk Chocolate Fondue

Served with Marshmallows, Cubed Pound Cakes,

Seasonal Fruit and Rice Krispie Treats

\$15.95

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THE DUVAL SELECTION HOT HOR D'OEUVRES

<i>Swedish Meatballs.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Assorted Mini Quiche.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Fried Chicken Fingers with Honey Mustard.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Spring Rolls with Sweet and Sour Sauce.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Cocktail Franks en Croute.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Pot Stickers.....</i>	<i>.....\$125.00/ 50 pieces</i>

COLD HORS D' OEUVRES

<i>Assorted Canapés.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Assorted Finger Sandwiches.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Deviled Eggs.....</i>	<i>.....\$125.00/ 50 pieces</i>
<i>Tomato, Basil, Mozzarella with Pesto on Crostini.....</i>	<i>.....\$125.00/ 50 pieces</i>

THE REGENCY SELECTION HOT HOR D'OEUVRES

<i>Black and White Sesame Coated Chicken Tenderloins with Mango Chutney.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Conch Fritters with Island Sauce.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Coconut Shrimp with Orange Horseradish.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Spinach and Feta in Phyllo Pastry.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Florida Crab Cakes with Ginger Lemon Mayonnaise.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Clams Casino.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Oysters Rockefeller.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Scallops Wrapped in Bacon.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Seafood Mushroom Caps.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Beef Satay with Spicy Peanut Sauce.....</i>	<i>.....\$175.00/ 50 pieces</i>

COLD HORS D' OEUVRES

<i>Shrimp with Cocktail Cream Cheese on a Cucumber Rondelle.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>California Rolls with Wasabi, Pickle Ginger and Soy Sauce.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Crispy New Potatoes with Crème Fraiche and Caviar.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Belgium Endive with Boursin and Smoked Salmon.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Oriental Beef Salad on Crispy Wonton and Wasabi Aioli.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Smoked Salmon Roulade on Flat Bread.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Assorted Vegetarian Bruschetta.....</i>	<i>.....\$175.00/ 50 pieces</i>
<i>Iced Peeled Shrimp.....</i>	<i>.....\$225.00/ 50 pieces</i>

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TABLE PRESENTATIONS

One Hour

FRESH FRUIT DISPLAY

*Fresh Seasonal Sliced Fruits and Berries Served with Honey Yogurt Dip
\$5.00 per person*

FRUIT & CHEESE DISPLAY

*Imported and Domestic Cheeses Served with French Bread,
Water Crackers and Garnished with Fruit
\$6.00 per person*

CRUDITE DISPLAY

*A Beautiful Arrangement of Colorful Seasonal Vegetables with Peppercorn Ranch Dip
\$5.00 per person*

BAKED BRIE EN CROUTE

*Raspberry Sauce and Freshly Toasted Almonds
\$6.95 per person*

SMOKED SALMON

*Garnished With Capers, Onion, Eggs, Crème Fraiche and Marbled Rye
\$8.00 per person*

ANTIPASTO

*Italian Meats and Cheeses, Grilled Vegetables, Olives, Tomatoes, Roasted Peppers, Rustic Breads & Basil Vinaigrette
\$8.00 per person*

CHILLED SEAFOOD DISPLAY

*Jumbo Shrimp, Oysters on the Half Shell, Clams, Peruvian Ceviche, Cocktail Sauce, Remoulade Sauce, Lemons and
Mini Tabasco
\$450.00 per display (100 pieces)*

SUSHI DISPLAY

*Assortment of Sushi Rolls, California, Vegetarian, Tuna, Salmon,
Ponzu Sauce, Wasabi, Pickled Ginger, Chopsticks and Edamame
\$12.95 per person*

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CARVING PRESENTATIONS

ROAST BREAST OF TURKEY

*Served with Orange Cranberry Relish, Dijon Mustard,
Herbed Mayonnaise and Petite Rolls*

Serves 30

\$200.00

HERB CRUSTED STEAMED ROUND OF BEEF

Served with Au Jus, Horseradish Cream, Dijon Mustard and Silver Dollar Rolls

Serves 100 People

\$600.00

SUGAR CURED SMOKED VIRGINIA HAM

Served with Red Eye Gravy, Mustard, Mayonnaise and Buttermilk Biscuits

Serves 50 People

\$250.00

ROAST PRIME RIB OF BEEF

*Served with Au Jus, Horseradish Sauces,
Dijon Mustard and Herbed Mayonnaise and Petite Rolls*

Serves 30 People

\$300.00

BAKED SALMON EN CROUTE

Duxelles Topped Salmon, Baked in Pastry and Served with a Fennel Citrus Sauce

Serves 35 People

\$195.00

**Requires an Attendant @ \$75.00 ++*

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