

## *Buffet Entrée Platters*

**Sliders** Cheeseburger, Chix Filet (Fried Chicken Breast), ..... 9.00-16.00  
Pollo Loco (Grilled Chicken), BBQ Pork, Tenderloin, Sirloin,  
Poached Salmon, Reuben, Roast Turkey, Caprese

**Quesadillas** Black Bean, Chicken, Pork, Ground Beef, ..... 20.00  
Vegetarian Black Bean and Cheese (8 Pieces)

**Whole Poached Salmon** (Serves 10-18) ..... Market Price  
Tomato Roses & Leek Garnish with Cucumber Dill Sauce

**Decorated Poached Salmon Filets** (Individual Serving) ..... 26.00/Ea  
with Cucumber Dill Sauce

**Whole Roast Tenderloin of Beef** (Serves 8-12) ..... Market Price  
with Béarnaise or Creamy Horseradish Sauces, with French Bread

**Whole Roast New York Strip** (Entrecôte) (Serves 12-14) ..... Market Price  
with Béarnaise or Horseradish Sauce, with French Bread

**Lasagne Bolognese** (Half Pan, Serves 10) ..... 150.00  
Pasta with Lean Meat Sauce, Ricotta, Parmesan, Provolone,  
with French Bread

**Eggplant Parmigiana** (Half Pan, Serves 10) ..... 150.00  
Breaded Eggplant, Marinara Sauce, Provolone, Parmesan Cheese,  
with French Bread

**Baked Ziti** (Half Pan, Serves 10) ..... 150.00  
with Marinara Sauce, Ricotta Cheese, Mozzarella Cheese  
• with Meatballs and Mild Italian Sausage  
• with Fresh Vegetables (Zucchini, Squash, Eggplant, Mushroom)

**Whole Australian Rack of Lamb** (Serves 2-3) ..... Market Price  
with Basil Mint Jelly, with French Bread

**Butterfly Cut Leg of Lamb** (Serves 10-20) ..... Market Price  
Grilled & Served with Basil Mint Jelly, with French Bread

**Fresh Roast Turkey Breast** ..... 180.00  
Sliced Boneless Breast with Mustard Mayonnaise & Cranberry Sauce  
Half (Serves 8-15) ... 85.00 Whole (Serves 20-30)

**Tuscan Stuffed Turkey Breast** ..... 185.00  
Spinach, Egg, Prosciutto, Parmesan with Green Goddess Sauce  
Half (Serves 8-20) ... 90.00 Whole (Serves 16-40)

**Roasted Pork Loin with Mustard Herb Crust** (Serves 10-16) ..... 160.00  
with Smitane Sauce, with French Bread

**Southern Style Smoked Pulled Pork** (5 lbs.) ..... 160.00  
with Traditional BBQ and Mustard Vinegar Sauces, with Dinner Rolls

## *Individual Portion Entrées*

*(Includes Vegetable, Starch & Bread)*

### **Fresh Grouper, Snapper, Mahi Mahi. Local Catch** ..... Market Price

- Keys Style, Grilled, Mushrooms, Black Olives, Pimento, Lemon Butter, White Wine
- Grenoblois, Sautéed with Mushrooms, Capers, Lemon Butter
- Pescatore, Battered & Sautéed, Leeks in a Lemon Garlic Sauce, Pasta
- Herb Crusted, Warm Tomato Basil Vinaigrette
- Coconut Fried, Orange Chili Pepper Sauce
- Matecumbie - Baked Over a Sliced Tomato, Sherried Shallots Seasoned, Buttered Breadcrumbs
- Sautéed Maryland Style, Crab & Capers in Light White Wine Sauce
- Française, Battered & Sautéed, White Wine Lemon Sauce

### **Seared Sea Scallops** ..... Market Price

- Tropical Fruit Compote, Blackberry BBQ, Lobster Cream Sauce
- Sautéed Scampi, Garlic, Lemon, Butter Sauce

### **Salmon** ..... 32.00

- Poached or Grilled with Cucumber-Dill Sauce, Dill Butter, Mango Salsa or Curry Apricot Sauce
- Brazed Salmon, Creamy Lemon Mustard Dill Sauce
- Pan Seared with a Raspberry Wine Reduction
- Macadamia Nut Crusted Orange Poppyseed Sauce

### **Seafood Paella** ..... Market Price

Fresh Fish, Shrimp, Scallops, Mussels, Clams, Chorizo Sausage, Saffron Infused Paella Rice (Lobster Extra)

### **Country Paella Chicken, Pork & Chorizo** ..... 30.00

### **Gulf Shrimp** ..... 38.00

- Pesto Pasta, Basil, Garlic, Olive Oil, Pine Nuts, Gemelli Pasta
- Garlic Infused, Red Onion, Bacon, Garlic Butter Sauce
- Scampi. Garlic Lemon Butter Sauce

### **Spiny Lobster Tail (8 oz.) (Spiny or Cold Water)**..... Market Price

- Grilled with Lemon Butter
- Thermidor, Baked with Lobster Cream Sauce, Sautéed Arugula, Buttered Bread Crumbs
- Butter Poached, Saffron Cream Sauce

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| <b>Chicken Breast</b> .....                                                                                                                                                                                                                                                                                                                                                                                    | 28.00        |
| <ul style="list-style-type: none"> <li>• Blackberry with Brandy, Mushrooms, Fresh Berries</li> <li>• Marsala, Sautéed with Marsala Wine, Mushrooms</li> <li>• Piccata, Sautéed with Lemon, Butter, Mushrooms, White Wine</li> <li>• Florentine, Fresh Spinach, Garlic, Sun-Dried Tomatoes, Parmesan-Mornay Sauce</li> <li>• Saltimbocca, Sage, Prosciutto, Provolone Marsala with Sauce (\$4 Extra)</li> </ul> |              |
| <b>Rack of Lamb (Australian)</b> .....                                                                                                                                                                                                                                                                                                                                                                         | Market Price |
| <ul style="list-style-type: none"> <li>• Grilled with Garlic and Rosemary, Basil Mint Jelly</li> <li>• Roast with Dijon Mustard, Chèvre Cheese, Bordelaise</li> </ul>                                                                                                                                                                                                                                          |              |
| <b>Beef Bourguignon</b> .....                                                                                                                                                                                                                                                                                                                                                                                  | 32.00        |
| Tenderloin Tips Sautéed with Pearl Onions, Mushrooms in a Burgundy Wine Sauce, Topped with Crispy Bacon                                                                                                                                                                                                                                                                                                        |              |
| <b>Black Angus Center Cut Filet Mignon</b> .....                                                                                                                                                                                                                                                                                                                                                               | Market Price |
| <ul style="list-style-type: none"> <li>• Sautéed Au Poivre (with Peppercorns), Deglazed with Brandy &amp; Cream</li> <li>• Harwood, Topped with Sweet Mustard, Port Wine Reduction</li> <li>• Arcadia, with Brandy, Roasted Garlic, Mushrooms</li> <li>• Châteaubriand, with Bordelaise, Baked Tomato Crown</li> <li>• Beef Wellington, Topped with Pâté, in Puff Pastry with Bordelaise</li> </ul>            |              |
| <b>Surf &amp; Turf</b> .....                                                                                                                                                                                                                                                                                                                                                                                   | Market Price |
| 6 oz. Filet Mignon, Choice of 4 oz. Fish or Lobster with Béarnaise, Lemon Butter                                                                                                                                                                                                                                                                                                                               |              |
| <b>Grilled Portobello Mushroom</b> .....                                                                                                                                                                                                                                                                                                                                                                       | 27.00        |
| Stuffed with Zucchini Squash Linguine, Parmesan Cheese, Pesto or Puttanesca Sauce                                                                                                                                                                                                                                                                                                                              |              |
| <b>Braised Boneless Short Ribs</b> .....                                                                                                                                                                                                                                                                                                                                                                       | 38.00        |
| <ul style="list-style-type: none"> <li>• Honey Port Wine Sauce</li> <li>• Natural Beef Gravy</li> </ul>                                                                                                                                                                                                                                                                                                        |              |
| <b>Pomarola Pasta</b> .....                                                                                                                                                                                                                                                                                                                                                                                    | 24.00        |
| Fresh Tomato, Garlic, Pine Nuts, Basil, Olive Oil, Parmesan Cheese, Angel Hair Pasta (Add Grilled Chicken Breast 8.00, Add Grilled Shrimp 10.00)                                                                                                                                                                                                                                                               |              |



### Choice of Vegetables

- Mixed Vegetables (Zucchini, Carrots, Broccoli, Cauliflower)
- Garlic Broccoli
- Sautéed Green Beans Almondine with Red Pepper
- Roasted Cauliflower
- Creamed Spinach
- Roasted Baby Carrots Fresh Herbs, Garlic Oil (Add \$3.00 Per Person)
- Roasted Root Vegetables: Carrots, Sweet Potatoes, Fresh Beets (Add \$3.00 Per Person)
- Grilled Vegetable Bundles (Add \$6.00 Per Person)
- Roasted, Grilled or Steamed Asparagus (Add \$6.00 Per Person)
- Brussel Sprout Hash, Bacon, Balsamic Reduction (Add \$6.00 Per Person)

### Choice of Starch

- Garlic Mashed Potatoes
- Oven Roasted Red Potatoes
- Scalloped Potatoes
- Mashed Sweet Potatoes
- Coconut Jasmine Rice
- Creamy Polenta with Roasted Corn
- Wild Rice Blend
- Lemon Dill Rice, Toasted Orzo
- Mediterranean Rice
- Potatoes Au Gratin with Cream, Garlic, Parmesan Cheese (Add \$3.00 Per Person)
- Sweet Potato Gorgonzola Au Gratin (Add \$3.00 Per Person)
- Loaded Twice Baked Potatoes with Sour Cream Bacon, Cheese, Green Onion (Add \$3.00 Per Person)
- Harry's Minnesota Wild Rice with Cranberries & Mushrooms (Add \$3.00 Per Person)



*"I loved your special touches on the buffet with the extra decorations." -Amy*

