

# DINNER MENUS

## PLATED DINNER

### SALAD

Select one  
\$10++ per person

#### Bibb Salad

bibb lettuce, roasted hearts of palm, mandarin oranges, grilled ricotta salata, pistachios and citrus vinaigrette

#### Caribbean Caesar Salad

romaine lettuce, grana padano cheese, tomatoes, grilled pineapple, creamy ginger caesar dressing

#### Tomato Panzanella Salad

tomatoes, cucumber, red onions, ciabatta croutons, spanish olives and feta vinaigrette

#### Fresh Baby Spinach Salad

fresh strawberries, roasted pistachios, cranberries tossed in balsamic vinaigrette

#### Roasted Beet and Arugula Salad

garnished with goat cheese and caramelized shallots drizzled with hazelnut champagne vinaigrette

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### APPETIZER

Select one  
\$15++ per person

Pork Empanadas with Guava BBQ

Pork Chicharrones with Onion Mojo

Shrimp "al ajillo" with Garlic and Poblano

Chorizo with Manchego Cheese and Pico de Gallo

Tuna Tostadas with Rice Wine Vinaigrette  
and Fresno Chili

### DESSERT

Select one  
\$11++ per person

Key Lime Pie

Coconut Flan

Dulce de Leche Cheesecake

Chocolate Pecan Pie

Seasonal Fruit Cobbler

All dinners served with Fresh Baked Dinner Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Blends with Lemon.

## PLATED DINNER

### ENTRÉE

#### Duet Entrées

select one duet plate to be served to all of your guests

Seared 6oz Angus Filet and Florida Spiny Lobster  
served with chimmichurn and drawn butter  
*\$89++ per person*

Duet of Key West Pink Shrimp and Pan Seared Naturally Raised Chicken  
served with roasted red pepper pesto  
*\$79++ per person*

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#### Single Entrées

select two single entrées. entrée choices are required 5 days prior to event

8oz Filet Mignon  
gorgonzola sauce  
*\$79++ per person*

Citrus Marinated Mahi-Mahi  
served with pineapple mint salsa citrus beurre blanc  
*\$59++ per person*

Coffee Spiced Short Ribs  
with herb gremolata  
*\$79++ per person*

Stuffed Naturally Raised Chicken Breast  
oven dried tomatoes, fresh mozzarella and basil  
balsamic glaze  
*\$59++ per person*

Coriander and Cracked Pepper Crusted  
Black Angus Rib-eye  
served with a cognac enriched demi glace  
*\$79++ per person*

Pan Seared Chicken Breast  
wild mushroom ragout, whole grain  
mustard beurre blanc  
*\$59++ per person*

Chili Rubbed Wahoo  
with pico de gallo and roasted tomatillo  
*\$69++ per person*

Grilled and Roasted Vegetable Lasagna  
san marzano tomatoes, basil, fresh mozzarella  
*\$49++ per person*

All dinners served with Fresh Baked Dinner Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Blends with Lemon.

## BUFFET DINNER

### SALADS

please make two selections

#### Bibb Salad

bibb lettuce, roasted hearts of palm, mandarin oranges, grilled ricotta salata, pistachios and citrus vinaigrette

#### Caribbean Caesar Salad

romaine lettuce, grana padano cheese, tomatoes, grilled pineapple, creamy ginger caesar dressing

#### Tomato Panzanella Salad

tomatoes, cucumber, red onions, ciabatta croutons, spanish olives and feta vinaigrette

#### Fresh Baby Spinach Salad

fresh strawberries, roasted pistachios, cranberries tossed in balsamic vinaigrette

#### Roasted Beet and Arugula Salad

garnished with goat cheese and caramelized shallots drizzled with hazelnut champagne vinaigrette

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### ACCOMPANIMENTS

please make two selections

Parmesan Risotto Cakes

Garlic Mashed Potatoes

Truffle Mac and Cheese

Grilled Asparagus with Olive Oil and Lemon

French Green Beans with Oven Dried Cherry Tomatoes

Roasted Farmer's Market Vegetables

All dinners served with Fresh Baked Dinner Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Blends with Lemon.

## ENTRÉE

please make two selections

Stuffed Naturally Raised Chicken Breast  
oven dried tomatoes, fresh mozzarella and basil, balsamic glaze

Churrasco  
chimmichurri

Roasted Pork Loin  
cajun cream sauce

Chili Rubbed Wahoo  
pico de gallo & roasted tomatillo

Pasta Primavera  
fresh seasonal vegetables

Sauteed Shrimp with Wine and Garlic  
with mushroom marscarpone risotto  
and topped with asiago cheese

Pan Seared Mahi Mahi  
potato pancetta hash

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## DESSERT

please make two selections

Key Lime Pie

Coconut Flan

Dulce de Leche Cheesecake

Chocolate Pecan Pie

Seasonal Fruit Cobbler

Chocolate Mousse

*\$79++ per person*

*Pricing is based on a 90-minute service*

All dinners served with Fresh Baked Dinner Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Blends with Lemon.