



Themed Dinner Buffets

Minimum 50 people

Florida Latin

Salads

Shrimp Conch Ceviche, Jalapeno Choclo
Peruvian Purple Potato Salad, Habanero Aji
Heirloom Tomatoes, Avocado, Red Onion, Lime Chili Dressing
Mixed Local Greens, Plantain Crouton, Caper Berry Dressing

Assorted Artisan Breads

Classic Cuban, Pineapple Media Noche

Entrees

Roasted (Cuban) Chicken
Sour Orange Mojo, Red Onion Remoulade
Ropa Vieja
Shredded Spiced Beef with Tomato, Olives, Onions and Peppers
Pork Loin
Cumin Rubbed, Chimichurri
Paella Valenciana
Saffron Rice with Seafood and Chicken
Fried Plantain Maduro

Desserts

Cinnamon Churros, Hot Chocolate Sauce
Coconut Rice Pudding
Borracho Baba Rhum
Lemon Short Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

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Themed Dinner Buffets, *continued*

Minimum 50 people

Tropical Island

Salads

Field Greens and Hearts of Palm, Caper Berry Dressing
Potato, Egg and Cilantro Lime Vinaigrette Salad
Shrimp Pasta Salad, Creamy Pepper Dressing
Display of Fresh Tropical Fruits, Passion Fruit Drizzle

Assorted Artisan Breads

Whole Wheat, French Roll

Entrees

Sugar Reef Jamaican Jerk Chicken
Grilled Marinated Mahi Mahi
Papaya Mango Chutney
Carnitas
Tender Fried Pieces of Pork Mojo, Sautéed Onions
Congris
Black Beans and Rice, Cilantro
Chayote
Creamy Au Gratin, Parmesan Manchego Crust

Desserts

Coconut Cream Pie, Mango Mousse Cake, Spiced Banana Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

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Themed Dinner Buffets, *continued*

Minimum 50 people

Mediterranean

Salads

Orzo Tabbouli Salad, Mint Vinaigrette

Frutti Di Mare, Seafood Salad

Baby Spinach, Mushroom Salad, Feta Olive Tapenade Dressing

Buffalo Mozzarella Beet Carpaccio

Bruschetta

Grilled Vegetables, Roasted Peppers, Marinated Olives

Cured Meats, Sausages and Cheeses

Assorted Artisan Breads

Ciabatta, Olive Roll, Focaccia

Entrees

Beef Rolatini

Sausage Stuffed Flank Steak, Español Sauce

Moroccan Chicken

Turmeric, Coriander, Preserved Lemon

Grouper Provençal

Tomato Caper Concasse

Penne Pasta

Basil, Pesto, Olive Oil, Pine Nuts

Cauliflower Au Gratin

Polonaise Crust

Dessert

Ricotta Pie, Italian Rum Cake, Cappuccino Maraschino Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

84



Themed Dinner Buffets, *continued*

Minimum 50 people

Asian

Soup and Salads

Won Ton Soup, Clear Chicken Broth, Scallions

Chicken Lo Mein Salad, Lemon Grass Vinaigrette

Shrimp and Bean Sprouts Salad, Grilled Tofu

Baby Spinach, Bok Choy Salad, Blood Orange Dressing

Fresh Baby Greens, Ginger Soy Drizzle

Melon and Pineapple Salad, Candied Ginger

Entrees

Fried Rice, Fresh Mixed Vegetables, Bean Sprouts, Egg

Spring Rolls, Savoy Cabbage and Carrots

Pork Ribs, Ginger Honey Garlic

Chicken, Tender White Chunks, Sweet and Sour Sauce

Stir Fried Vegetables, Green and Yellow Squash, Black Mushrooms

Celery, Bok Choy, Baby Corn, Soy Sesame Oil

Beef, Stir Fried, Orange Glaze

Oriental Dumplings, Wok Seared Pot Stickers, Hoisin, Rice Wine

Seafood Worbar, Shrimp Scallops, Surimi, Egg, Lobster sauce

Desserts

Gingered Rice Pudding

Chocolate Dipped Fortune Cookies

Fan Wafers

84



Themed Dinner Buffets, *continued*

Minimum 50 people

Barbecue Grill

Salads

Cole Slaw, Black Peppercorn Cream

Fingerling Potato Salad, Grain Mustard Smoked Bacon Sour Cream

Seasonal Grilled Vegetables, Aged Balsamic Dressing

Macaroni Salad, Country Ham, Sweet Peas, Sweet Tomato Relish Vinaigrette

Assorted Artisan Bread

Kaiser, Pretzel, Hoagie

Entrees

Creamy Butter Grilled Corn on the Cob

Brown Sugar Smokey Baked Beans

Chipotle BBQ Pulled Pork

Black Angus Sirloin Burgers

All Beef Premium Hot Dogs

Bourbon Glazed Salmon

Teriyaki Garlic Honey Chicken

Accompaniments

Mustard, Mayonnaise, Ketchup

Tomato, Onion, Lettuce, Pickles, Relish

American, Cheddar, Swiss Cheese

Desserts

Bread Pudding with Whiskey Sauce

Deep Dish Pecan Pie

Pineapple Upside Down Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

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Themed Dinner Buffets, *continued*

Minimum 50 people

Orlando Clam Bake

Salads

Iceberg Wedge Salad, Truffle Ranch Dressing
Tomato Salad, Artichoke Basil Vinaigrette
Swamp Slaw, Granny Smith Green Apple Creamy Dressing
Sliced Fresh Florida Fruit, Passion Fruit Drizzle
Roasted Carrots, Fennel, Garbanzo Bean Salad, Olive Oil Thyme

Soup

Conch Chowder, Oyster Crackers

Assorted Artisan Breads

Boston Brown Bread, Crusty French

Entrees

Grilled Black Angus New York Steak, Garlic Butter, Sea Salt
Steam Sweet Maine Lobster, Truffle Drawn Butter
Seared Chicken Breast, Balsamic Glaze
Ipswich Steamed Clams, Red Pepper Flake Broth

Sides

Butter and Cream Corn on the Cob
Broiled Irish Red Parsley Potatoes, Lemon Butter
Jalapeño Corn Bread, Florida Honey

Dessert

Roasted Apple Pie Cobbler, Oat Streusel, Boston Cream Pie
Nelly and Joe's Key Lime Pie, Walnut Caramel Chocolate Cake 123

Carver or Attendant required for reception 125