



PLATED ENTREES:

All Entrees are served with Redland Vegetables, Potato or Rice

- *Yellowtail Bayside pan seared finished with a crab cake & béarnaise
- Mahi Coulis sun-dried tomato coulis, artichoke hearts, capers & polenta
- Hazelnut Chicken finished with an mandarin orange, thyme reduction
- Yellowtail Almondine sautéed, served with an amaretto cream sauce
- Mahi mahi stuffed with shrimp and lobster sauce
- Salmon with lemon-dill butter sauce OR Dijon mustard cream sauce
- *Prime Rib a succulent prime rib au jus served with horseradish sauce
- Mahi Mahi francaise with capers, tomatoes and a lemon butter reduction
- Pistachio encrusted Yellowtail snapper with sweet chili beurre blanc sauce
- Chicken breast sautéed in garlic, wine, lemon and capers
- *Mahi mahi Oscar style with crabmeat, asparagus, and hollandaise sauce
- *Prime Filet Mignon served with champignon sauvage sauce
- Jumbo Maryland Crab Cakes served with roasted red pepper coulis
- *Chicken breast cordon bleu (*\$9. Extra)

BUFFET SELECTIONS:

- Yellowtail Snapper Almondine
- Mahi Mahi stuffed with shrimp and lobster mousse
- Yellowtail Snapper with sweet chili beurre blanc
- Sirloin Tips with mushrooms, onions in burgundy sauce
- Mahi Mahi meuniere with butter, lemon and capers
- Fresh Redland vegetables sautéed in garlic & oil served over linguine
- Fruit De Mer shrimp, tomatoes, peas, bacon and garlic cream sauce over pasta
- Paella shrimp, mussels, chicken and chorizo sausage over saffron sauce
- Chicken Breast prepared in choice of lemon butter OR curry sauce
- Fra Diablo scallops, shrimp, mussels, mahi mahi in spicy red sauce over pasta
- Meat ball Stroganoff served over pasta noodles

SIDES:

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|-----------------------------|------------------------|
| Green Bean almondine | Corn Pudding |
| Roasted assorted Vegetables | Roasted Potatoes |
| Sauteed Mushrooms | Mashed Chive Potato |
| Cream Spinach and artichoke | Saffron Rice |
| Ratatouille | Fresh Vegetable Medley |
| Potato au gratin | Rice Pilaf |

CARVING STATION:

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|---------------------------------|-------------------|
| -Herb Encrusted Brisket of Beef | -Glazed Honey Ham |
| -Prime Rib au jus | -Roast Pig |

DESSERTS:

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| Classic Key Lime Pie | Chocolate Decadence Torte | Crème Brulee cheese cake |
| Chocolate toffee mousse cake | Reese's Peanut Butter Pie | |



Menu Choices for Weddings, Rehearsal Dinners & Private Parties 2017

Hors d'oeuvres:

- Fresh Fish Dip on Flat crackers*
 - Bruchetta on crustini-v-*
 - Skewer-Fresh Mozzarella, baby tomato and Basil*
 - Scallops wrapped in bacon*
 - Mushroom stuffed with crab meat*
 - Vegetable or Pork dumplings-fried or steamed with Szechuan sauce*
 - Spring Rolls with red pepper coulis*
 - Miniature beef wellington served with béarnaise sauce*
 - Spanikopita*
 - Chicken Cordon Bleu on flatbread*
 - Thai Mahi Tenders with a sweet & sour dipping*
 - Chicken Satay skewers with peanut sauce*
 - Conch Fritters with remoulade dipping sauce*
 - Coconut Shrimp with thai dipping sauce*
 - Asparagus wrapped in prociutto*
 - Shrimp cocktail with cocktail sauce*
 - Brie wrapped in pastry-v-*
 - Lady Purses-v-*
 - Vegetable Spring Rolls-v-*
 - Miniature beef kebobs*
 - Miniature chicken kebobs*
 - Crab fritters with tartar sauce*
 - Ahi tuna tartar, seaweed on crispy wontons*
 - Petit meatballs with choice of bleu cheese, or barbecue sauce*
 - Filet and bleu cheese flatbread*
 - Petit Meatballs with blue cheese or barbecue sauce*
- *Please Note: Some items are passed and others are displayed*

SALADS:

- Caesar Salad with shaved parmesan cheese, croutons and Caesar dressing
- Garden Salad finished with hearts of palm, tomato, cucumber and black olives
- Seasonal Fruit Salad
- Red Bliss Potato Salad
- Tricolor pasta, mozzarella, Italian meats, onion, tomato, olives and vinaigrette
- Chicken cranberry, mixed greens, almonds, gorgonzola honey lime vinaigrette

PLATTERS:

- Smoked Salmon display with chopped onion, egg, capers and flatbread crackers
- Florida smoked Fish Dip with homemade crostinis
- Chilled shrimp cocktail with cocktail sauce
- Artisan cheeses with fresh fruit and crackers
- Seasonal fruit display
- Fresh Redland vegetable crudite with bleu cheese or ranch dressing
- Warm wheel of brie topped with candied fruits & nuts