



THE GASPARILLA INN & CLUB

2010-2011

Banquet Repertoire

Amenities of Florida Hospitality

All items are subject to service charge and taxes

Florida Citrus Basket featuring Oranges, and Grapefruit	\$12.00
Fuji and Red Delicious Apple Basket	\$13.00
Fuji and Red Delicious Apple Basket with Sharp Cheddar and Flat Bread	\$22.00
Deluxe Fruit Basket featuring Apples, Oranges, Pears, Bananas and Grapes	\$19.00
International Cheese and Fresh Fruit Platter with Olive Oil Crostini	\$28.00
Spa Basket featuring Sparkling and Natural Spring Water, Fruit Juices, Apple, Orange, Grapes and Flat Bread	\$26.00
Anti Pasti Platter featuring Prosciutto and Cappicola Hams, Fresh Mozzarella, Hard Salami, Roasted Tomatoes, Peppers, Olives and Baguette Bread	\$33.00
Veuve Clicquot Champagne with an array of Cheeses, Whole Fruits and Flat Bread Crackers	\$132.00
Morganoff Brut Sparkling Wine with an array of Cheeses, Whole Fruits and Flat Bread Crackers	\$50.00
Our House Cabernet Sauvignon or Chardonnay with fine Cheeses and Multi Grain Crackers	\$52.00
Morganoff Brut Sparkling Wine with Chocolate Dipped Strawberries	\$46.00
Platter of Assorted Cookies and Gasparilla Inn Chocolates	\$25.00
A Tray of Petit Fours & French Pastries	\$35.00
White Chocolate Coral with Pearl Truffles	\$35.00

Meeting Breaks

*All prices per guest, Breaks are designed for a two hour period
All items are subject to service charge and taxes*

Beverage Service

Gasparilla Inn Coffee, Decaffeinated Coffee and Teas	\$7.50
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Teas	\$9.50
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee, Teas, Spring & Sparkling Waters, Fruit Juices	\$10.50

Morning Break

Danish, Muffins, Preserves, Jams and Sweet Cream Butter Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea	\$12.50
---	---------

Bagel Break

Assorted Bagels with Flavored Cream Cheese Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea	\$12.00
--	---------

Big Top Break

Popcorn, Peanuts, and Caramel Corn Lemonade, Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea	\$11.50
--	---------

Healthy Break

Fresh Fruits of the Season, Granola Bars, Nuts and Assorted Yogurts Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea	\$12.00
---	---------

Bake Shoppe

Freshly Baked Cookies, Brownies and Fresh Fruit Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea	\$12.00
---	---------

A la Carte Refreshment Break Additions

Chilled Assorted Yogurts with Bowl of Granola	\$4.50 each
Candy Bar Break	\$2.75 each
Caramel Corn	\$3.50 bowl
Fresh Pralines	\$4.50 each
Fresh Popped Popcorn	\$2.50 bowl
Granola Bars	\$2.75 each
Chocolate Covered Strawberries	\$3.00 each
Fresh Baked Brownies	\$36.00 per doz.
Fresh Baked Cookies	\$30.00 per doz.
Seasonal Whole Fruits	\$3.00 each
Our House Blend Mixed Nuts 1/2 pound	\$14.50 per 1/2 lb.
Cup Cakes	\$3.50 each

Buffet Breakfasts:

The Gasparilla Inn Continental

Orange, Grapefruit and Cranberry Juice
Assorted Fresh Melon, Berries and Pineapple
House made Granola with Assorted Fruit Yogurts
Assorted Dry Cereals
Assorted Muffins, Breakfast Pastries, Coffee Cake & Fruit Bread
Preserves, Jams and Sweet Cream Butter
Gasparilla Inn Coffee, Decaffeinated Coffee and Teas

\$18.00 plus service charge and tax, per person

Deluxe Continental Breakfast

Orange, Grapefruit and Cranberry Juice
Assorted Fresh Melon, Berries and Pineapple
Smoked Salmon and Bagels with Onions, Capers and Cream Cheese
House made Granola with Assorted Fruit Yogurts
Assorted Dry Cereals
Assorted Muffins, Breakfast Pastries, Coffee Cake & Fruit Bread
Preserves, Jams and Sweet Cream Butter
Gasparilla Inn Coffee, Decaffeinated Coffee and Teas
Spring and Sparkling Water

\$24.00 plus service charge and tax, per person

Gulf Coast Breakfast

Fresh Orange, Grapefruit and Cranberry Juices
Assorted Fresh melon, Pineapple and Berries
Chive Scrambled Eggs
French toast
Home Fried Potatoes
Apple wood Bacon and Sage Sausage

Assorted Muffins, Breakfast Pastries, Coffee Cake
Assorted Bagels with Plain and Flavored Cream Cheeses

House made Granola and Assorted Fruit Yogurts
Selection of Dry Cereals
Preserves, Jams and Sweet Cream Butter
Gasparilla Inn Coffee, Decaffeinated Coffee and Teas

\$26.00 plus service charge and tax, per person

Deluxe Gulf Coast Breakfast

Fresh Orange, Grapefruit and Cranberry Juices
Assorted Fresh melon, Pineapple and Berries
Scrambled Eggs
French toast
Home Fried Potatoes
Apple wood Bacon and Sage Sausage, Grilled Ham

Smoked Salmon with Bagels and Condiments
Breakfast Quiche Lorraine
Assorted Muffins, Breakfast Pastries, Coffee Cake

Fruit Smoothies
House made Granola and Assorted Yogurts
Selection of Dry Cereals
Preserves, Jams and Sweet Cream Butter
Gasparilla Inn Coffee, Decaffeinated Coffee and Teas

\$32.00 plus service charge and tax, per person

The Gasparilla Inn Brunch Buffet

(30 guest minimum)

Fresh Orange, Grapefruit, and Cranberry Juices
An Array of Seasonal and Fresh Fruits and Berries
Smoked Salmon and Bagels with Condiments
Gasparilla Inn Chicken Salad
Seafood Pasta Salad

Assorted Muffins
Breakfast Pastries
Coffee Cake, Fruit Breads
Preserves, Jams and Sweet Cream Butter

Yogurt Parfait with our Homemade Granola
Assorted Dry Cereals

Baked French toast With Orange Marmalade
Eggs Benedict
Home Fried Potatoes
Bacon and Link Sausage

Choose One Entrée:

Seared Gulf Coast Shrimp with Roasted Peppers, Penne Pasta and Tomato Cream Sauce
Grilled Free Range Chicken Breast with Oven Roasted Potatoes
Gulf Snapper with Leek and Corn Ragout

\$45.00 plus service charge and tax, per person

A La Carte Luncheon Selections:

All prices per guest

All items are subject to service charge and taxes

Please make one selection per category

Soup Starters

Cream of Potato and Leek

\$7.00

Cream of Wild Mushroom

\$7.00

Soup du Jour

\$6.00

Crab and Corn Chowder

\$7.50

Cream of Tomato with Basil Chantilly

\$7.00

Chilled Gazpacho, with Lime and Cilantro

\$7.00

Salad Starters

Iceberg Lettuce Wedge
Marinated Cucumbers, Vine Ripened
Tomatoes, Blue Cheese Dressing

\$6.50

Boston Bibb Lettuce, Baby Beets,
Pepper Crusted Chevre Cheese
Raspberry Vinaigrette

\$8.00

Caesar Salad with Parmesan Crisps
Oven Roasted Tomatoes

\$8.00

Seasonal Melon
With Prosciutto Ham and Melon

\$7.50

Fresh Seasonal Fruits
Mango Yogurt

\$7.00

Salad Entrees

Seared Tuna Nicoise
Ahi Tuna, Baby Green Beans, Marinated Potatoes,
Pear Tomatoes, Kalamata Olives
\$13.00

Trio of Salads
Chicken, Tuna and Shrimp
Roasted Vegetables, Onion Focaccia
\$12.00

Classic Cobb Salad
Blue Cheese Dressing
Cornbread Croutons
\$10.00

Caesar Salad, Asiago Cheese Crisp
Oven Roasted Tomatoes, Garlic Croutons

with Grilled Chicken Breast
\$14.00

with Grilled Shrimp
\$16.00

Sandwiches

Grilled Rosemary Chicken Breast
On Chibatta Bread with Herbed Mayonnaise
\$14.00

Grilled, Vegetable Wrap
Avocado, Tomatoes and Boursin Cheese
Red Pepper Hummus
Grilled Flour Tortilla
\$14.00

Sourdough Turkey BLT
Swiss Cheese and Garlic Mayonnaise
\$12.00

Hot Ham and Brie Cheese
On Pretzel Bread, Dijon Mayonnaise
Oven Roasted Tomato Salad
\$12.00

Entrees

Pan Fried Lump Crab Cakes
Fingerling Potato Salad with Pickled Red Onions, Remoulade
\$21.00

Roasted Gulf Grouper
Corn, Leek and Potato Hash
Lemon Caper Sauce
\$21.00

Tuscan Grilled Flat Iron Steak
Rosemary Potatoes
Fresh Asparagus
\$18.00

Slow Smoked Baby Back Ribs
Creamy Island Slaw
Pineapple Salsa
\$18.00

Desserts

Warm Silken Chocolate Tart
Coffee Ice Cream
\$7.00

Homemade Apple Pie
Vanilla Ice Cream
\$8.00

Coconut Cream Pie
Caramel Sauce and Macadamia Nuts
\$8.00

Gasparilla Key Lime Pie
Tropical Fruit Salsa
\$7.00

Black Forest Pave
Cherry Ice Cream
\$7.00

Buffet Luncheons

Deli Buffet

Soup du jour
Caesar Salad
Gasparilla Chicken Salad
Fresh Mozzarella and Vine Ripened Tomatoes, Basil Pesto
Old Fashioned Potato Salad

Sliced Deli Meat and Cheese Platter to Include:

Roast Beef
Maryland Glazed Turkey
Peppered Ham
Swiss Cheese
White Vermont Cheddar Cheese

Assortment of Breads:

Marbled Rye, Seeded Rolls, White, Six Grain, Croissants

Desserts:

Brownies & Cookies
Watermelon
Strawberry Shortcake

\$28.00 per person, plus tax and service

American Picnic

Soup du jour
Creamy Coleslaw
Old Fashioned Potato Salad
Basil Pesto Marinated Vine Ripened Tomatoes

Chef Grilled Hamburgers and Hot Dogs
Country Fried Chicken
Maple BBQ Baked Beans
American Cheddar and Swiss cheese
Pickle Spears, Lettuce, Tomato and Shaved Red Onion
Dijon and Whole Grain Mustards, Mayonnaise and Ketchup

Desserts:

Brownies & Cookies
Watermelon
Strawberry Shortcake

\$33.00 per person, plus tax and service

New York Deli
Soup, Salad and Sandwich

Soup du Jour

Marinated Vegetable Pasta Salad

Seafood Salad

Tossed Green Salad, Balsamic Vinaigrette

Platters of Assorted Pre-Made Sandwiches:

Hot Reuben Sandwich on Pumpernickel

Grilled Vegetable Wrap, Red Pepper Hummus

Smoked Salmon on Toasted Bagel with Cream Cheese, Onion and Capers

Deli Italian Meat Hoagie on French Baguette

Desserts:

Black & White Cookies

Mini New York Cheesecakes

Lemon Poppy Seed Pound Cakes

\$32.00 per person, plus tax and service

The Gasparilla Picnic Packs

*Please allow 24 hours notice; All prices per guest
All items are subject to service charge and taxes*

All Picnic packs accompanied by Bottled Spring Water

Breakfast To Go Pack

Orange Juice, Fresh Cut Fruit, Muffin, Sweet Cream Butter,
Fruit and Yogurt Parfait with Granola

\$15.00

The Beach Side Pack

Half of a Ham & Cheese Sandwich and Half of a Turkey Sandwich,
Potato Chips, Sliced Granny Smith Apple and Caramel Dipping Sauce

\$18.00

The Pirate Pack

Ham, Turkey or Roast Beef Sandwich, Potato Chips,
Grapes and Fudge Brownie

\$18.00

The Beach Comber's Pack

Cappicola Ham, Turkey, Roast Beef, Tomato and Red Onion Submarine Sandwich,
Whole Fruit, Crunchy Vegetable Sticks, Honey Roasted Nuts, and
Banana Bread with Honey Cream Cheese

\$20.00

Ham, Beef or Turkey Wrap Pack

Garlic Pepper Wrap Stuffed Full of Your Choice of Sandwich Meat,
Swiss Cheese, Tomato and Crisp Lettuce with Potato Chips,
Fruit Cup and Chocolate Chip Cookies

\$18.00

Southern Picnic Basket

Southern Fried Chicken, Potato Salad, Cole Slaw,
Red Delicious Apple and Pound Cake

\$22.00

Canapé Selections

Table Displayed Selection 1

Coconut Crusted Gulf Shrimp with Mango Dipping Sauce
Spicy Fried Green Tomato with Boursin Cheese, Balsamic Reduction
Grilled Chicken Skewers with Spicy Peanut Dipping Sauce
Fresh Spring rolls of Smoked Chicken and Avocado, Lime Cream
Salmon Tartare Canapé on Caraway Rye Crisp

\$19.00 plus service charge and tax, per person

Table Displayed Selection 2

Miniature Lump Crab Cakes with Spicy Tartar Sauce
Spicy Ahi Tuna with Cucumber Salsa and Lotus Root Chips
Chevre Cheese, Basil and sundried Tomatoes on Toasted Crustade
Grilled baby Lamb Chops with Rosemary
Shaved Prosciutto Ham with Macerated Melon

\$21.00 plus service charge and tax, per person

Table Displayed Selection 3

California Sushi Roll with Wasabi Cream
Wild Mushrooms and White Truffle Vol u vent
Beef Tenderloin Carpaccio Crostini with Aioli
Lobster Quesadilla with Cilantro Jalapeno Sour Cream
Tempura Fried Grouper with Sweet and Sour Ponzu Sauce, Cilantro Cream

\$21.00 plus service charge and tax, per person

Passed Selection

Passed Selection 1

Asian Glazed Pork Belly with Hoisin Dipping Sauce
Wild Mushroom and Cheese Tartlets
Spicy Ahi Tuna with Avocado Mousse, Smoked Red Pepper Cream
Brushetta of Humboldt Fog & Heirloom Salsa
Mini Galette of Goat Cheese with Oven Roasted Tomato

\$19.00 plus service charge and tax, per person

Passed Selection 2

Grilled Beef Satay with Chili Lime Peanut Sauce
Stuffed Potatoes with Asiago Cheese Soufflé
Miniature Country Ham Biscuits with Sweet Mustard Sauce
Lobster and Guacamole Tartlets
Smoked Scottish Salmon on a Garlic Crouton, Horseradish Cream

\$19.00 plus service charge and tax, per person

A La Carte Selection of Canapés

All prices are per piece

All items are subject to service charge and taxes

Cold Canapés

Shrimp Cocktail with Spicy Cocktail Sauce	\$3.75
Ahi Tuna Tartare Spoon with Mirin and Green Onion	\$4.50
Chevre Cheese, Basil and Sundried Tomatoes on Toasted Crustade	\$3.50
Shaved Prosciutto Ham with Macerated Melon	\$3.50
Smoked Scottish Salmon on a Garlic Crouton, Horseradish Cream	\$4.00
Fresh Spring Rolls of Smoked Chicken and Avocado, Lime Cream	\$4.00
Salmon Tartare on Caraway Rye Crisp	\$4.00
Miniature Country Ham Biscuits with Sweet Mustard Sauce	\$3.50
Beef Tenderloin Carpaccio Crostini with Aioli	\$4.00
Spicy Ahi Tuna with Avocado Mousse, Smoked Red Pepper Cream	\$4.50
Mini Galette of Goat Cheese with Oven Roasted Tomato	\$3.50

Sushi Rolls and Sashimi

Lump Crab	\$500.00 per 100 pieces
Shrimp	\$500.00 per 100 pieces
Tuna	\$550.00 per 100 pieces
Spicy Lobster Roll	\$600.00 per 100 pieces
Smoked Salmon and Cream Cheese Roll	\$500.00 per 100 pieces
Tempura Gulf Shrimp Roll	\$500.00 per 100 pieces
Spicy Tuna Roll	\$500.00 per 100 pieces
Cucumber Roll	\$400.00 per 100 pieces
Vegetable Roll	\$400.00 per 100 pieces

Hot Canapés

Miniature Lump Crab Cakes with Spicy Tartar Sauce	\$4.50
Grilled Baby Lamb Chops with Rosemary	\$5.00
Coconut Crusted Gulf Shrimp with Mango Dipping Sauce	\$4.50
Spicy Fried Green Tomato with Boursin Cheese, Balsamic Reduction	\$3.75
Grilled Chicken Skewers with Spicy Peanut Dipping Sauce	\$4.00
Lobster and Guacamole Tartlets	\$4.00
Lobster Quesadilla with Cilantro Jalapeno Sour Cream	\$4.00
Tempura Fried Grouper with Sweet and Sour Ponzu Sauce, Cilantro Cream	\$4.50
Grilled Beef Satay with Chili Lime Peanut Sauce	\$4.00
Stuffed Potatoes with Asiago Cheese Soufflé	\$3.75
Asian Glazed Pork Belly with Hoisin Dipping Sauce	\$4.00
Wild Mushroom and Cheese Tartlets	\$3.75
Mini Lobster Empanadas with Sour Cream	\$3.75
Oysters Rockefeller	\$4.75
Sesame Tempura Fried Shrimp with Ginger Lime Aioli	\$4.50

Suggested Platters & Displays

To enhance your Canapé table selections, the following may be added to your selections
All items are subject to service charge and taxes

International Cheese Display

Sharp Vermont Cheddar, Jarlsberg, St. Andre,
Maytag Blue and Boursin Cheeses

Fresh Fruits and Berries
Melba Toast and Crackers
Chutney

\$150.00 (serves 25 guests)

\$295.00 (serves 50 guests)

Garden Vegetable Crudités

Chilled Radishes, Broccoli, Carrots,
Celery, Cauliflower and Olives

Blue Cheese, Hummus and Ranch Dips

\$75.00 (serves 25 guests)

\$150.00 (serves 50 guests)

Fresh Fruit Display

Seasonal Melons, Citrus, Berries and Nuts
With Coconut Lime Sauce

\$125.00 (serves 25 guests)

\$145.00 (serves 50 guests)

Baked Brie en Croute

Wheel of Warm Brie Cheese baked in Pastry
Fresh Berry Coulis
Baguettes, Crackers, Fresh Berries

\$150.00 (serves 30 guests)

Reception Action Stations

Traditional Florida Seafood Bar

Jumbo Gulf Shrimp, Snow Crab Claws,
Oysters & Little Neck Clams on the Half Shell

Displayed on Ice and Served with Cocktail and Louis Sauces
And Fresh Lemons

\$1,600.00 ++ (serves 50 guests)

Mashed Potato Bar

Idaho and Yukon Gold Mashed Potatoes
Brown Gravy, Caramelized Onions, Crispy Bacon, Sour Cream,
Shredded Cheese and Green Onions

\$900.00 ++ (serves 50 guests)

Tex Mex

Grilled Beef and Chicken Fajitas with Peppers, Onions and Salsas,
Chef Carved BBQ Beef Brisket, Roast Corn Tamales with Mole Verde,
Mini Burritos and Quesadillas

\$600.00 ++ (serves 50 guests)

Taco Station

Beer Battered Gulf Grouper, Carne Asada and Adobo Chicken,
Soft Corn Tortillas, BBQ, Slaw, Guacamole and Cilantro Cream Sauce

\$800.00 ++ (serves 50 guests)

Pasta Station

Tortellini, Fusilli and Potato Gnocchi's
White Clam Sauce, Smoked Mozzarella Cream Sauce and Marinara
Shaved Parmesan

\$850.00++ (serves 50 guests)

Risotto Station

Roasted Tomato and Basil Risotto
Wild Mushroom Risotto
White Truffle Risotto
with Gulf Shrimp and Lump Crabmeat
Asparagus Tips
Mushrooms

Served with Garlic Bread Croutons

\$1,100.00++ (serves 50 guests)

Caesar Salad

Crisp Romaine Lettuce, Tossed with Caesar dressing,
Garlic Croutons and Reggiano Parmesan Cheese,
Roasted Tomatoes, Fresh Chopped Herbs and Focaccia Bread

\$600.00 ++ (serves 50 guests)

Sushi and Sashimi

Assorted California Style Rolls
Assorted Nigiri
Ahi Tuna, Shrimp, Crab and Spider Rolls
Japanese Seaweed Salad, Wasabi, Pickled Ginger

\$1,100.00 ++ (serves 50 guests)

Slow Smoked Barbecued Beef Brisket

Signature-Style Brisket of Beef
Served with Assorted Mustards, Mayonnaise and Petite Rolls

\$425.00 ++ (serves 50 guests)

Whole Roasted Tenderloin of Beef

Beef tenderloin Roasted with Thyme Butter
Served with Horseradish Mayonnaise, Silver Dollar Rolls

\$825.00 ++ (serves 50 guests)

Roasted Steamship Round of Beef

Roasted Garlic Rubbed Steamship of Beef
Served with Assorted Mustards, Mayonnaise
Assorted Rolls, Natural Jus

\$475.00 ++ (serves 50 guests)

Roast Rack of Lamb

Lamb Roasted with Rosemary Butter and Herbs
Served with Mint Jelly

\$825.00 ++ (serves 50 guests)

Brown Sugar and Mustard Glazed Ham

Roasted with Herbs and Seasonings
Served with Swiss Cheese and Dijon Mustard Mayonnaise on a Soft Mini Roll

\$825.00 ++ (serves 50 guests)

Plated Dinner Menus

Menu I

Heirloom Tomato and Organic Watermelon Salad
with Feta Cheese, White Balsamic Vinaigrette

Cream of White Asparagus
Shaved Asparagus Salad
Truffle Croutons

Pan Seared Grouper
Sweet Corn, Fava Bean and Oyster Mushroom Succotash, Manila Clams
Key Lime Butter

Citrus Tart with Tangerine Sorbet

\$85.00 plus service charge and tax, per person

Menu II

Jumbo Lump Crab Cake
Mustard Butter Sauce, Herb Tomato Salad

Cream of Leek and Potato
Chive Chantilly

Roast Rack of lamb
Creamy Boursin Polenta, Baby Vegetable Medley
Natural Lamb Jus

Chocolate Raspberry Cardinal
Raspberry Sorbet

\$95.00 plus service charge and tax, per person

Menu III

Baby Field Greens
Marinated Tomatoes, Peppered Chevre Cheese,
Prosciutto Ham, Sherry Vinaigrette

Cream of Tomato
Basil Chantilly

Sautéed Petite Filet of Beef with Grilled Gulf Shrimp
Truffle Potatoes, Wild Mushroom, and Baby Onion Ragout
Sauce Béarnaise

Gasparilla Key Lime Pie
Tropical Salsa

\$85.00 plus service charge and tax, per person

Menu IV

Smoked Salmon, Roasted Beet Puree
with Pickled Beets and Apples
Chive Cream with Crispy Capers

Crab and Corn Chowder
Crème Friache

Ashley Farms Roasted Chicken Breast
Truffle Potatoes, Asparagus Spears and baby Carrots
Sage Jus

Mango Mousse & Pistachio Dacquoise
served with Chocolate Sorbet & a Honey Tuile

\$75.00 plus service charge and tax, per person

Menu V

Seared Sea Scallop
Leeks and Prosciutto Ham
Parmesan Truffle Cream Sauce

Cream of Five Onions
Crispy Fried Shallots

Pan Roasted Filet of Beef
Morsels of Beef Short Ribs and Caramelized onions
Creamed Spinach
Red Wine Jus

Classic Chocolate Soufflé
served with a Fresh Florida Citrus Salad

\$90.00 plus service charge and tax, per person

Menu VI

Prosciutto and Blue Crab Cannelloni
Avocado Salad, Basil Oil, Micro Cilantro

Cream of White Asparagus

Pan Seared Yellowtail Snapper
Parsnip Potato Purée, Wilted Spinach,
Shiitake Mushrooms, Saffron Mussel Sauce

Passion fruit Chess Tart
topped with Fresh Mango & Florida Citrus, with Lychee Sorbet

\$85.00 plus service charge and tax, per person

Suggested Dinner Buffets

Charlotte Harbor Patio Buffet

Chopped Salad with Grilled Chicken, Tomato, Cheddar Cheese, Toasted Pecans and Applewood Bacon

Buffalo Mozzarella and Tomatoes with Black Pepper, Basil and Extra Virgin Olive Oil

Creamy Cole Slaw

Traditional Potato Salad

Pickle Spears, Lettuce, Sliced Tomatoes and Onions

Hamburgers, Cheeseburgers and Hot Dogs

Cheese Platter to Include:
Swiss, Cheddar and American Cheeses

Spice Rubbed Grilled Chicken

Hot Buttered Corn on the Cob

Smokey Baked Beans

Buttermilk Biscuits and Corn Bread

Desserts:

Watermelon

Pound Cake

Hazelnut Tortes

Blueberry Cobbler

\$62.00 plus service charge and tax, per person

Gulf of Mexico Barbecue

Iceberg Wedges with Buttermilk Blue Cheese Dressing, Sliced Vine Ripened Tomatoes

Roasted Vegetable Platter with Basil Pesto

Marinated Cucumber and Tomato Salad with Fresh Thyme

Creamy Cole Slaw

Slow Smoked Beef Brisket with Mustard Barbecue Sauce

Grilled Snapper Fillets, Creamy Grits

Pulled Pork Barbecue

Southern Fried Chicken

Braised Collard Greens

Corn Pudding

Mashed Potatoes and Gravy

Desserts:

Tres Leche with Fresh Strawberries

Crème Caramel

Pineapple Pudding with Lime Mousse

\$68.00 plus service charge and tax, per person

The Caribbean

Black Bean Salad with Papaya, Florida Tomatoes, and Cumin Vinaigrette

Red Snapper, Shrimp Ceviche with Lime, Coconut Milk and Habanera Peppers

Rum Spiked Fruit Salad with Mint and Cucumber

Carrot-Raisin Slaw

Conch Salad

Tostones (Fried Plantains)

Black Beans with Rice and Chorizo Sausage

Sweet Potato Hash

Jerk Chicken with Pineapple Chipotle Salsa

Jumbo Gulf Coast Shrimp in Curry Coconut Cream Sauce

Roasted Banana Leaf Wrapped Grouper with Papaya and Mango Salsa

Chef Carved Cuban Pork Roast

Desserts:

Baked Bananas

Pot de Crème ala Kahlua

Roasted Pineapple Baba

\$75.00 plus service charge and tax, per person

An Elegant Florida Affair

Chilled Oysters and Little Neck Clams on the Half Shell, Gulf Shrimp and Snow Crab legs on Ice

Avocado and Arugula Salad with Hearts of Palm and Cilantro Lime Vinaigrette

Heirloom Tomatoes with Applewood Smoked Bacon, Maytag Blue Cheese and Mache

Chef Tossed Caesar Salad with Reggiano Parmesan, White Anchovies and Brioche Croutons

Pan Seared Jumbo Lump Crab Cakes with whole Grain Mustard Sauce

Roasted Lobster Tails with Drawn Butter

Florida Snapper Almandine with Brown Butter and Parsley

Chef Carved Strip Loin of Angus Beef, Sauce Béarnaise

Roasted Vegetables

Fire Roasted Potatoes

Steamed Asparagus with Hollandaise

Desserts:

Key Lime Tarts

Coconut Baby Cakes

Chocolate Rhum Tortes

Mango & Brown Sugar Tart

White Chocolate Bread & Butter Pudding

\$130.00 plus service charge and tax, per person

New England Clam Bake

Nantucket Fish Chowder

Lolla Rossa and Watercress Salad with Tomato Vinaigrette

Old Fashioned Potato Salad

Vine Ripened Tomatoes with fresh Mozzarella Cheese, Basil Pesto

Blue Point Oysters and Cherry Stone Clams on the Half Shell with Assorted Condiments

Steamed Maine Lobster Tails with Drawn Butter

Steamed Mussels and Little Neck Clams with White Wine and Herbs

Barbecued Chicken

Fresh Corn on the Cob

Fingerling Potatoes with Roasted Onions

Cape Cod Rolls and Corn Muffins

Desserts:

Pecan Pies

Apple Cranberry Strudel

Chocolate Mousse

Lemon Trifle

\$105.00 plus service charge and tax, per person

An Italian Night

Anti Pasta Display

To Include: Capicola, Salami, Prosciutto, Sopresoetta, Asiago, Mozzarella and Gorgonzola Cheeses
Marinated Artichokes, Assorted Olives, Roasted Peppers, & Anchovies

Sliced Vine Ripened Tomatoes

Traditional Caesar Salad

Beef Short Ribs Braised in Chianti

Baked Ziti with Meat Sauce

Grilled Tuna on Caponata

Chicken Parmesan

Garlic Bread and Focaccia

Dessert:

Gelato di Rum e Sullatine

Tiramisu

Zagagliene with Fresh Berries

Fresh Fruit Tart

\$95.00 plus service charge and tax, per person