

BREAKFAST & LUNCH MENU

CONTINENTAL BUFFET

ORANGE JUICE, MILK, COFFEE, HOT TEA,
ASSORTED PASTRIES & BREADS,
FRESH SEASONAL FRUIT,
ASSORTED YOGURTS, HARD BOILED EGGS,
COLD CEREAL or OATMEAL,
BUTTER & JELLY

\$9.95

**WITH PANCAKES OR FRENCH TOAST
ADD \$1.00**

TRADITIONAL BUFFET

ORANGE JUICE, MILK, COFFEE, HOT TEA,
PANCAKES OR FRENCH TOAST WITH HOT
MAPLE SYRUP, SCRAMBLED EGGS,
FRESH SEASONAL FRUIT,
BISCUITS WITH COUNTRY GRAVY,
BACON or SAUSAGE
BUTTER & JELLY

\$12.95

CATCH OF THE DAY BROILED, FRIED OR GRILLED

HOUSE FRIES, HUSH PUPPIES
AND COLESLAW

\$15.95

MARINATED BAKED CHICKEN

RICE PILAF, STEAMED BROCCOLI
HOUSE SALAD WITH ASSORTED
DRESSINGS, ROLLS & BUTTER

\$13.95

GRILLED OR FRIED CHICKEN SANDWICH

LETTUCE, TOMATOES, ONIONS,
SWEET POTATO FRIES, COLESLAW

\$12.95

TUNA, CHICKEN & EGG SALAD

LETTUCE, TOMATOES, ONIONS,
CROISSANT
FRESH SEASONAL FRUIT

\$12.95

LASAGNA

ITALIAN GREEN BEANS
HOUSE SALAD WITH ASSORTED
DRESSINGS
GARLIC ROLLS

\$13.95

MEATLOAF

MASHED POTATOES AND GRAVY,
VEGETABLE Du JOUR, HOUSE SALAD
WITH ASSORTED DRESSING,
ROLLS & BUTTER

\$13.95

SOUTHERN FRIED CHICKEN

MASHED POTATOES AND GRAVY,
VEGETABLE Du JOUR, HOUSE SALAD WITH
ASSORTED DRESSING, ROLLS & BUTTER

\$13.95

CHEF'S SOUP OF THE DAY

CHOICE OF THREE:

THINLY SLICED OVEN ROASTED TURKEY
BREAST, HONEY BAKED HAM, ROAST BEEF,
CORNED BEEF OR PASTRAMI, SWISS CHEESE,
AMERICAN CHEESE, HORSERADISH, LETTUCE,
TOMATOES, ONIONS, PICKLE SPEARS,
ASSORTED BREADS & CONDIMENTS

\$13.95

TACO BAR:

CORN SHELLS, FLOUR TORTILLAS,
GROUND BEEF, CHEESE, ONIONS, LETTUCE,
TOMATOES, BLACK OLIVES, JALAPENO
PEPPERS, SALSA, SOUR CREAM,
SPANISH RICE,
REFRIED BEANS

\$13.95

GROUND BEEF & CHICKEN

\$15.95

CHICKEN CAESAR SALAD

CHEF'S HOMEMADE SOUP
GARLIC ROLLS

\$12.95

Above per person prices are subject to 22% gratuity and Florida sales tax

20 Person minimum required for all meal functions

Prices subject to change without notice.

Dinner Menu

PORK LOIN

Yellow Rice with Black Beans
Vegetable Du Jour
House Salad, Rolls & Butter
\$18.95

CHICKEN MARSALA

Garlic Mashed Potatoes
Vegetable Du Jour
House Salad, Rolls & Butter
\$19.95

ITALIAN BUFFET

Antipasto Salad, Salad Caprese,
Manicotti, Chicken Parmesan,
Italian Sausage with Peppers & Onions,
Pasta with Alfredo Sauce, Wild Mushroom
Ravioli, Italian Green Beans, Garlic Rolls and
Assorted Desserts \$26.95

PASTA STATION

Penne, Tortellini, Gnocchi, Pink Vodka, Al-
fredo & Marinara Sauces, Diced Grilled
Chicken, Italian Sausage, Shrimp, Roasted
Red Peppers, Tomatoes, Spinach, Mush-
rooms, Garlic, Assorted Cheeses, House
Salad & Garlic Rolls
\$26.95

BREAST of CHICKEN or PORK PICCATA with CAPERS

Capellini Pasta, Vegetable Du Jour,
House Salad, Rolls & Butter
\$19.95

CHICKEN OR EGGPLANT PARMESAN

Capellini Pasta, House Salad with Assorted
Dressings, Garlic Rolls
\$19.95

SLICED SIRLOIN with BORDELAISE

Garlic Mashed Potatoes, Vegetable Du Jour
House Salad, Rolls & Butter
\$21.95

14 OZ. DELMONICO or 12 OZ. NEW YORK

Baked Potato, Vegetable Du Jour, House Salad,
Rolls & Butter

PORK RIBS

Coleslaw, Potato Salad, Corn on the Cob,
Baked Beans, Corn Muffins or Appropriate
Bread
and Cobber with Whipped Topping
\$20.95

CHOPPED or PULLED PORK

Coleslaw, Potato Salad, Corn on the Cob,
Baked Beans, Corn Muffins or Appropriate
Bread
and Cobber with Whipped Topping
\$18.95

SOUTHERN FRIED CHICKEN

Mashed Potatoes with Gravy,
Vegetable Du Jour
Cole Slaw, Rolls & Butter
\$18.95

CARVED PRIME RIB

Au Jus, Baked Potato, Vegetable Du Jour,
House Salad, Rolls & Butter
(Chef fees apply)
Market Price

PASTA BAR

Penne Pasta, Sausage, Peppers & Onions,
Grilled Chicken, Marinara Sauce, Alfredo Sauce
House Salad & Garlic Rolls
\$24.95

CHICKEN and BEEF FAJITA BAR

Flour Tortillas, Onions, Peppers, Cheese,
Lettuce, Tomatoes, Black Olives, Jalapeno
Peppers, Salsa, Sour cream, and Spanish Rice
\$24.95

SURF & TURF

6oz. Filet Mignon, Brochette of Gulf Shrimp,
Garlic Mashed Potatoes, Vegetable Du Jour,
House Salad, Rolls & Butter
Market Price

BARBECUE CHICKEN

Coleslaw, Potato Salad, Corn on the Cob,
Baked Beans, Corn Muffins or Appropriate
Bread
and Cobber with Whipped Topping
\$19.95

HAMBURGERS & HOT DOGS

Coleslaw, Potato Salad, Corn on the Cob,
Baked Beans, Corn Muffins or Appropriate
Bread and Cobber with Whipped Topping
\$18.95

Desserts

CHEESECAKE WITH FRUIT TOPPING

\$4.95

CARROT CAKE WITH CREAM CHEESE FROSTING

\$3.95

DOUBLE LAYERED CHOCOLATE MOUSSE CAKE

\$4.95

FRUIT COBBLER WITH WHIPPED TOPPING

\$3.25

PECAN PIE

\$3.95

KEY LIME PIE

\$4.95

ICE CREAM SUNDAES

\$5.95

CHEF'S CHOICE

\$3.25

Dinners are served with Iced Tea & Coffee
Prices are subject to 22% gratuity and Florida Sales tax
20 Person minimum required for all meal functions
Prices subject to change without notice.

Meeting Break Refreshments

COOKIES: CHOCOLATE CHIP, OATMEAL RAISIN & PEANUT BUTTER.....	\$19.00 PER DOZEN
BROWNIES	\$19.00 PER DOZEN
FRUITED DANISH	\$19.00 PER DOZEN
SCONES	\$19.00 PER DOZEN
FLAVORED BAGELS WITH CREAM CHEESE	\$22.00 PER DOZEN
HAM OR SAUSAGE CROISSANTS	\$4.25 EACH
STRAWBERRIES WITH BROWN SUGAR & SOUR CREAM (SERVES FIFTY)	\$75.00
DOMESTIC CHEESE, FRUIT & CRACKER DISPLAY.....	\$4.50 PER PERSON
FLAVORED YOGURT	\$3.95 EACH
FRESH FRUIT: APPLES, BANANAS AND ORANGES	\$1.75 EACH
POPCORN MACHINE (SERVES FIFTY).....	\$95.00
TRAIL MIX	\$1.75 EACH
CANDY BARS	\$2.00 EACH
COFFEE.....	\$29.00 PER GALLON
HOT CHOCOLATE	\$22.00 PER GALLON
ICED TEA	\$22.00 PER GALLON
LEMONADE	\$22.00 PER GALLON
PUNCH.....	\$22.00 PER GALLON
ORANGE JUICE.....	\$25.00 PER GALLON
HOT SPICED APPLE CIDER.....	\$27.00 PER GALLON
ASSORTED SODAS.....	\$1.75 EACH
BOTTLED WATER	\$1.75 EACH
ASSORTED POTATO CHIPS.....	\$1.25 EACH

ABOVE PER PERSON PRICES ARE SUBJECT TO 22% GRATUITY AND FLORIDA SALES TAX
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

PARTY & RECEPTION HORS D'OEUVRES

HOT

100 CHICKEN DRUMETTES	\$200.00
100 SWEDISH OR ITALIAN MEATBALLS	\$120.00
100 JALAPENO POPPERS (CREAM CHEESE)	\$200.00
100 PETITE SPRING ROLLS	\$175.00
100 ASSORTED MINI QUICHE	\$250.00
100 CRABMEAT STUFFED MUSHROOMS	\$250.00
100 COCKTAIL FRANKS	\$200.00
100 SKEWERED PINEAPPLE CHICKEN	\$225.00
100 COCONUT SHRIMP	\$300.00
100 BUFFALO WINGS	\$200.00
100 BACON WRAPPED SCALLOPS	\$250.00
100 MINI BEEF WELLINGTON	\$250.00
100 MINI CHICKEN CORDON BLEU	\$225.00
100 MINI CRAB CAKES	\$250.00
CHOCOLATE FONDUE & FRUIT TRAY (SERVES FIFTY)	\$225.00

COLD

100 DEVEILED EGGS	\$175.00
100 ICED JUMBO SHRIMP	MARKET PRICE
100 TROPICAL FRUIT KABOBS	\$200.00
100 ASSORTED MINI DESSERTS	\$250.00
100 VEGETABLE CRUDITÉS WITH DIP	\$225.00

CARVING BOARD

TOP ROUND OF BEEF (22-25 LBS.)	MARKET PRICE
BEEF TENDERLOIN	MARKET PRICE
PORK TENDERLOIN	MARKET PRICE
ROASTED TURKEY (WHOLE CARVER)	MARKET PRICE
BAKED VIRGINIA HAM	MARKET PRICE

SNACKS

MIXED NUTS (PER POUND)	\$25.00
HONEY ROASTED PEANUTS (PER POUND)	\$19.00
ASSORTED POTATO, CORN CHIPS & PRETZELS (PER POUND)	\$15.00
ASSORTED DIPS (PER POUND)	\$15.00

CARVING BOARD INCLUDES ASSORTED MINI BREADS & APPROPRIATE SAUCES (SERVING APPROXIMATELY 50 PEOPLE)
CHEF CARVER \$50.00 PER STATION, PER 50 PEOPLE
ABOVE PER PERSON PRICES ARE SUBJECT TO 22% GRATUITY AND FLORIDA SALES TAX
PRICES SUBJECT TO CHANGE WITHOUT NOTICE