

# Classic Buffet Package

Beautifully appointed buffet includes: White or Ivory and gold-rimmed China with silver or gold flatware, water goblets, cocktail hour hors d'oeuvres, choice of salad, choice of one 6 oz. entree, choice of two sides, dinner rolls, self-serve water & lemonade station and cake cutting service. The option of Disposable dinnerware is also available with exclusion of certain entrees.

## COCKTAIL HOUR Select two (2) Hors d'oeuvres

Mini Chicken Quesadillas	Angus Burger Sliders
Mini Meatloaves with Mashed Potato Dollop	Southwest Eggrolls + Ranch
Shrimp & Grits	Baked Brie en Croute
Charcuterie Display (Counts as 2)	Basil Bruschetta with Toast Points
Spinach & Goat Cheese Stuffed Mushrooms	Petite Maryland Crab Cakes
Spinach + Artichoke Dip with Tortilla Chips	Mini Beef Empanadas

## SALAD Select one (1)

Mixed Green Salad: Fresh Greens, Cucumber, Cherry Tomatoes, Sliced Carrots, House Dressing  
Caesar Salad: Chopped Romaine Hearts, Fresh Parmesan, Garlic Croutons, Caesar Dressing

## ENTREE Select one (1)

Tuscan Chicken: Grilled Chicken Breast in a Tomato-Florentine Sauce  
Caprese Chicken: Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Olive Oil  
Sun-dried Tomato and Basil Chicken Chèvre: Chicken Breast, Sun-Dried Tomatoes, Fresh Basil, Goat Cheese, Balsamic Reduction  
Carving Station of Prime Rib: Chef Station with Horseradish & Demi-Glace  
Shrimp Penne Alla Vodka Sauce: Penne Pasta with Tomato Vodka Sauce & Gulf Shrimp  
Grilled Chicken Penne Alla Vodka Sauce: Penne Pasta with Tomato Vodka Sauce & Grilled Chicken  
Grilled Atlantic Salmon: Fresh Atlantic Fillet Topped with Garlic Lemon Butter  
Blackened Mahi: Fresh Mahi Fillet with a Cajun Beurre Blanc Sauce  
*Vegetarian Options: Available upon request*

## SIDES: Select one (1) starch & one (1) vegetable

Starches	Vegetables
Herb Roasted Potatoes	Southern Style Green Beans
Potatoes Au Gratin	Key West Vegetable Blend
Wild Rice Pilaf	Roasted Garlic Carrots
Saffron Rice	Honey Glazed Carrots
Rosemary & Garlic Mashed Potatoes	Roasted Vegetable Medley

# Reserve Buffet Package

Beautifully appointed buffet includes: Option of White or Ivory and gold-rimmed China with silver or gold flatware, water goblets, cocktail hour hors d'oeuvres, choice of salad, choice of two entrees, choice of two sides, dinner rolls, self-serve water & lemonade station and cake cutting service. The option of Disposable dinnerware is also available with exclusion of certain entrees.

## COCKTAIL HOUR Select three (3) Hors d'oeuvres

Mini Chicken Quesadillas	Southwest Egg Rolls
Shrimp & Grits	Mini Angus Burger Sliders
Charcuterie Display (Counts as 2)	Mini Beef Empanadas
Spinach & Goat Cheese Stuffed Mushrooms	Baked Brie en Croute
Bacon Wrapped Gulf Shrimp	Basil Bruschetta with Toast Points
Mini Meatloaves with Mashed Potato Dollop	Petite Maryland Crab Cakes
Chorizo and Manchego Arepas	Blue Cheese Bacon Wrapped Fillet Bites
Mini Cuban Sandwiches	Spinach + Artichoke Dip with Tortilla Chips
Italian Sausage and Cream Cheese-Stuffed Mushrooms	

## SALAD Select one (1)

Mixed Green Salad: Fresh Greens, Cucumber, Cherry Tomatoes, Sliced Carrots, Tossed in House Vinaigrette  
Caesar Salad: Chopped Romaine Hearts, Fresh Parmesan, Garlic Croutons, Caesar Dressing  
Berry Salad: Spring Mix, Strawberries, Blueberries, Goat Cheese, Candied Pecans, Balsamic Dressing  
Greek Salad: Iceberg Lettuce, Cucumbers, Cherry Tomatoes, Red Onion, Pepperocinis, Feta, Greek Dressing

## ENTREE Select two (2)

Tuscan Chicken: Grilled Chicken Breast in a Tomato-Florentine Sauce  
Caprese Chicken: Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Olive Oil  
Sun-dried Tomato and Basil Chicken Chèvre: Chicken Breast, Sun-Dried Tomatoes, Fresh Basil, Goat Cheese, Balsamic Reduction  
Braised Short Ribs: Boneless Braised Short Rib in a Gorgonzola Demi-Glace  
Steak Au Poivre: Beef Medallions with a Wild Mushroom Au Poivre Sauce  
Filet of Beef Tenderloin: Served with a Blue Cheese Demi-Glace  
Shrimp Penne Alla Vodka Sauce: Penne Pasta with Tomato Vodka Sauce & Gulf Shrimp  
Grilled Chicken Penne Alla Vodka Sauce: Penne Pasta with Tomato Vodka Sauce & Grilled Chicken  
Grilled Atlantic Salmon: Fresh Atlantic Fillet Topped with Garlic Lemon Butter  
Blackened Mahi: Fresh Mahi Fillet with a Cajun Beurre Blanc Sauce  
*Vegetarian Options: Available upon request*

## SIDES: Select one (1) starch & one (1) vegetable

Starches	Vegetables
Herb Roasted Potatoes	Southern Style Green Beans
Potatoes Au Gratin	Key West Vegetable Blend
Wild Rice Pilaf	Roasted Garlic Carrots Roasted
Saffron Rice	Vegetable Medley
Orzo Pasta with Cucumber and Basil Tomato	Grilled Asparagus
Feta Wild Mushroom Risotto	Honey Glazed Carrots
Baked Macaroni and Cheese	Zucchini & Squash Medley
Rosemary & Garlic Mashed Potatoes	