

Hors d'Oeuvres

COLD DISPLAYS

Fresh Garden Vegetable Crudité

Balsamic Grilled Plank Vegetables

Fresh Fruit & Honey Yogurt Dip

Imported & Domestic Cheese Platter

Traditional Bruschetta

*Vine Ripened Tomato, Garlic, Basil, Shallot, Parmesan Cheese
Drizzled with Extra Virgin Olive Oil*

Tuscan Antipasti

*Assorted Italian Meats. Olives. Artichokes. Fresh Pesto.
Assorted Crackers. Crostinis*

Mediterranean Platter

*Hummus. Olives, Grilled Vegetables,
Pita., Assorted Crackers, Breads & Oils*

Smoked Salmon Display

*Poached Wild Salmon, Chopped Egg. Onion. Tomato.
Capers & Fresh Baked Crostini*

Cuban Sandwich Platter

COLD HORS D'OEUVRES

Hand Passed - Minimum Order of 2 Pieces Per Person

Caramelized Onion & Bleu Cheese Crostini

Tomato Caprese Crostini

Prosciutto Wrapped Asparagus with Boursin

Bay Scallop Ceviche Shooter

Togarashi Seared Ahi Tuna on Wonton

Jumbo Shrimp Cocktail Shooter



HOT DISPLAYS

Spinach Artichoke Dip with Tortilla Chips

Crab Dip with Tortilla Chips

Deconstructed Bleu Cheese Chips

*Fried Potato Chips. Crumbled Bleu Cheese. Crispy Bacon.
Balsamic Drizzle. Green Onions*

HOT HORS D'OEUVRES

Hand Passed - Minimum Order of 2 Pieces Per Person

Coconut Shrimp with Orange Thai Chili Sauce

Chimi Churri Beef Skewers

Florida Lump Crab Stuffed Mushrooms

Prime Rib Bites with Horseradish Cream

Sweet Sour Meatballs

Brie-Apple Puff Pastry with Truffle Honey

Spanakopita Phyllo Purses

Sweet & Spicy Chicken Waffle

Beef Empanadas

Chicken Quesadillas with Sour Cream & Salsa

Buffalo Chicken Wings with Bleu Cheese

BBQ Pulled Pork Sliders with Cole Slaw

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

Hors d'Oeuvres Pricing is Per Person

Three Course Plated Dinner

FIRST COURSE SALADS —Select One—

Caesar Salad Crisp Romaine Lettuce, Grated Parmesan, Herb Crostini, Classic Caesar Dressing & Pancetta Crisp
Mediterranean Salad Mixed Greens, Balsamic Drizzle, Parmesan Phyllo Crisp & Tomato Olive Caponata
Carrollwood Salad Mixed Greens, Roasted Almonds, Mandarin Oranges, Feta, Dried Cranberries, Tomatoes & Balsamic Vinaigrette

SECOND COURSE ENTRÉE

—Select Two—

Tuscan Chicken Artichokes, Sundried Tomatoes & Lemon Butter Sauce
Chicken Asiago with Basil Buerre Blanc
Chicken Athena Stuffed with Spinach, Feta, Pine Nuts & Lemon Dill Cream Sauce

Cajun Pork Loin Topped with Apples & Shallot Bourbon
Citrus Grilled Salmon with Citrus Caper Glaze
Macadamia Nut Crusted Grouper with Mango Salsa
Roasted Chilean Sea Bass, Grilled to perfection with a Saffron Buerre Blanc
Blackened Grilled Shrimp Seasoned and Butter Grilled

Braised Boneless Short Ribs with Aromatic Vegetable Beef Jus
Petite Filet with Red Wine Reduction & Bleu Cheese Essence | 6oz or 8oz
NY Strip with Wild Mushroom Confit & Port Demi Glaze

Eggplant Parmesan Topped with Ratatouille of Roasted Vegetables

ACCOMPANIMENTS

—Select Two—

Vegetables

Roasted Vegetable Medley
Vegetable Ratatouille
Julienne Vegetable Medley
Sautéed Green Beans
Roasted Asparagus *Additional Charge*

Starches

Roasted Sweet Potatoes
Garlic Mashed Potatoes
Oven Roasted Red Skin Potatoes
Twice Baked Potato
Basmati Rice
Wild Rice Pilaf
Parmesan Risotto *Additional Charge*



THIRD COURSE DESSERTS

—Select One—

Raspberry Drizzled NY Style Cheesecake
Molten Chocolate Cake ala Mode
Traditional Flan Drizzled with Caramel
Cocoa Dusted Tiramisu
Fresh Peach Cobbler ala Mode

Three Course Plated Meals include Water, Coffee & Tea Service, Fresh Baked Rolls & Butter

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

Signature Dinner Buffet

SALAD STATION —Select Two—

Carrollwood Salad Mixed Greens, Roasted Almonds, Mandarins, Feta, Dried Cranberries, Tomatoes & Balsamic
Classic Tossed Caesar Crisp Romaine Lettuce, Grated Parmesan, Herb Croutons tossed in Garlic Caesar Dressing
Lemon Orzo Salad Orzo Pasta, Feta Cheese, Cucumber & Olives in a Light Lemon Vinaigrette
Bowtie Pasta Salad Red Onion, Olives, Peppers in a Tossed in a Light Italian Herb Dressing

ENTRÉES —Select TWO or THREE —

Pecan Chicken with Honey Dijon Cream Sauce
Tuscan Chicken Artichokes, Sundried Tomatoes & Lemon Butter Sauce
Cajun Pork Loin Topped with Toasted Apples & Shallot Bourbon Sauce
Baked Atlantic Cod with Garlic Butter Sauce
Citrus Grilled Salmon with Citrus Caper Glaze
Seafood Paella with Shrimp, Smoked Sausage, & Chicken in Traditional Yellow Rice
Eggplant Parmesan Topped with Ratatouille of Roasted Vegetables
Herbed Marinated Sirloin With Caramelized Onions & a Brandy Cream Sauce

ACCOMPANIMENTS —Select Two —

Vegetables
Roasted Vegetable Medley, Broccoli,
Sautéed Green Bean Almandine, Honey Glazed Carrots
Roasted Asparagus *Additional \$2*

Starches
Oven Roasted Red Skin Potatoes, Twice Baked Potato, Roasted Sweet Potatoes,
Au Gratin Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf,
Basmati Rice, Caramelized Sweet Plantains

DESSERTS —Select One—

Crème Brulee
N.Y Style Cheesecake w/ Raspberry Drizzle
Key Lime Pie
Chocolate Molten Cake



BUFFET SERVICE

Minimum of 30 Guests Required for Buffet Service
Meal Pricing Includes Water Coffee, & Tea Beverage Service
Fresh Baked Rolls & Butter

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

Themed Dinner Buffets

TUSCANY DINNER BUFFET

Select TWO or THREE Entrées

SALADS

Classic Caesar Salad *Romaine Lettuce, Grated Parmesan & Herbed Croutons tossed in Garlic Caesar Dressing*
Traditional Antipasti Display *with Italian Meats, Cheeses & Grilled Plank Vegetables*

ENTRÉES — Select Two or Three—

Chicken Cacciatore *Mushrooms, Peppers, Onions, in Rustic Tomato Sauce*
Tuscan Chicken *Artichokes, Sun Dried Tomato & Lemon Butter*
Beef Marsala *Mushroom & Marsala Wine Reduction*
Tilapia Scampi *Oven Baked with a Garlic Butter Sauce*

ACCOMPANIMENTS

Rigatoni Pasta, *with Roasted Vegetables in a Smoked Tomato Basil Cream Sauce*
Display of Butter Sautéed Vegetables

DESSERT

Cocoa Dusted Tiramisu &
Raspberry Topped NY Style Cheesecake

PACIFIC RIM DINNER BUFFET

Select TWO or THREE Entrées

SALADS

Pan Asian Salad *Mixed Greens, Mandarin Oranges, Crispy Rice Noodles & Sesame Citrus Vinaigrette*
Thai Noodle Salad *with Snow Peas*

ENTRÉES — Select Two or Three—

Seared Garlic Shrimp *in a Coconut Butter Sauce*
Spicy Citrus Chicken *with Snow Peas & Shitake Mushrooms*
Grilled Mahi -Mahi *with Pineapple Ginger Salsa*
Sautéed Beef Tips *with Orange Hoisin Barbeque*

ACCOMPANIMENTS

Jasmine Rice *with Sliced Almonds*
Stir Fry Vegetables

DESSERT

Pineapple Upside Down Cake &
Mango Cheesecake

KEY WEST BUFFET

Select TWO or THREE Entrées

SALADS

Island Sunset Salad *Fresh Spinach with Candied Pecans, Strawberries, Mandarin Oranges & a Mango Vinaigrette Dressing*
Tropical Fruit Display *with Fresh Seasonal Fruit & Honey Yogurt Dip*

ENTRÉES — Select Two or Three—

Petite Top Sirloin *With a Rum & Mushroom Reduction*
Jerk Marinated Chicken *With a Mango Tomato Salsa*
Bronzed Grouper *With a Key Lime Ginger Sauce*
Sugarcane Skewered Shrimp *With Island Coconut Curry*

ACCOMPANIMENTS

Citrus Grilled Vegetables, Caribbean Rice & Fried Plantains

DESSERT

Floridian Key Lime Pie & Coconut Layer Cake



BUFFET SERVICE

Minimum of 30 Guests Required
for Buffet Service. Meal Pricing
Includes Water, Coffee &
Tea Beverage Service

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

Carving & Action Stations

CARVING STATIONS

Additional Chef Attendant Fee Required Per Attendant

Roasted Turkey Breast with Cranberry Ginger Relish

Roasted Prime Rib of Beef with Au Jus & Horseradish Aioli

Pineapple Glazed Ham, Honey Mustard Aioli

Peppercorn Seared Tenderloin, Thyme Au Jus & Red Onion Marmalade

CHEF ATTENDED ACTION STATIONS

Additional Chef Attendant Fee Required Per Attendant

Action stations can be added to any buffet or reception package



Pasta Station

Sautéed to Order Bowtie & Penne Pasta with Choice of Alfredo, Marinara and Basil Pesto Sauce Complimented with Baby Mushrooms, Tomatoes, Julienne Vegetables, Garlic & Freshly Grated Parmesan Cheese

Stir Fry Station

Marinated Chicken & Beef Sautéed to Order with Julienne Vegetables, Baby Bok Choy, Bamboo Shoots & Snow Peas, Sweet & Sour or Teriyaki Sauce & Served with Steamed Rice

Bananas Foster or Cherries Jubilee Flambé Station

Rich Butter Sautéed Bananas, Brown Sugar & Rum Sauce or Cherries & Citrus With Cinnamon Stick & Kirsch Liqueur. Served a top Creamy Vanilla Ice Cream.

DESSERT STATIONS

Dessert stations can be added to any buffet or reception package

Gourmet Sundae Bar

Premium Vanilla & Chocolate Ice Cream, Hot Fudge, Chopped Nuts, Rainbow Sprinkles, M&M's, Chocolate Chips, Oreo Cookies, Cherries & Whipped Cream

The Ultimate Chocolate Fountain

Semi Sweet Chocolate, Fresh Strawberries, Rice Krispy Bites, Marshmallows & Pretzel Sticks

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Bar & Beverage Service

PER DRINK CONSUMPTION

Soft Drinks & Bottled Water

House Wines *Chardonnay, Pinot Grigio, Cabernet & Merlot*

Premium Wines: *Available Per Bottle*

Domestic Beer: *Bud, Bud Light & Michelob Ultra*

Imported Beer: *Corona, Heineken & Amstel Light*

Silver Tier: *Vodka, Gin, Rum, Tequila, Bourbon and Scotch*

Gold Tier: *Svedka, Beefeater, Cruzan, J&B, Jim Beam, Sauza Blue*

Platinum Tier: *Tito's Vodka, Absolut Vodka, Tanqueray, Bacardi, Captain Spiced, JW Red, Makers Mark, Patron*

Champagne Toast | Mimosa | Sangria

OPEN UNLIMITED BAR & BEVERAGE PACKAGES

Soda Package *Assorted Coke Products*

Open Unlimited Service

Beer & Wine Bar *House Wine, Domestic, Imported Bottled Beer & Soda Package*

Open Unlimited Service 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

Silver Tier Bar *House Wine, Domestic Bottled Beer, Imported Beer, Well Liquors & Soda Package*

Open Unlimited 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

Gold Tier Bar *House Wine, Domestic Bottled Beer, Imported Beer, Call Liquors & Soda Package*

Open Unlimited Service 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

Platinum Tier Bar *House Wine, Domestic Bottled Beer, Imported Beer, Call Liquors, Premium Liquors & Soda Package*

Open Unlimited Service 1 Hour / 2 Hours / Charges Will Apply for Each Additional Hour

BAR SETUP

Private Bar Setup is Required on All Events of 30 Adult Guests or More

Open Unlimited Bar Service Includes Complimentary Bar Setup & 1 Bartender Per 100 Guests.

Complimentary Lobby Bar Setup | Additional Charges Apply for Bartender & Portable Bar Setup

SPECIALTY DRINK ADD ONS

Spirits By the Gallon

Serves 20

Mimosa: - Sangria: - Rum Punch: - Fruit Punch:

Wine Service

Premium Wines by the bottle or the glass



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