

## Dinner Banquet buffet options

#1

Roasted pork and lentil soup  
Tossed salad table with tomato, cucumber, onion, vegetables, and dressings  
Paella with chicken, shrimp and saffron rice  
Sliced top round with horseradish and au jus  
Chicken fricassée with tomato and roasted pepper  
Assorted sautéed vegetables  
Roasted red skin potato  
Tropical fruit tarts and key lime mousse  
\$36.95

#2

Seafood gumbo with tomato and scallion  
Caesar salad made to order  
Mango honey glazed salmon with Dijon beurre blanc  
Chicken marsala with wild mushrooms and thyme  
Roasted mustard crusted pork loin with Calvados demi glace  
Gorgonzola potato gratin  
Sautéed carrot and asparagus  
Assorted petite fours and mini crème Brulee tarts  
\$38.95

#3

Cream of tomato soup with vodka and chives  
Tapas to include cured meats, cheese, smoked fish and pickled vegetables  
Spicy seared tuna with wasabi potato and hoison glaze  
Sliced beef strip loin with balsamic herb reduction and cracked pepper  
Panko crusted chicken breast with rice pilaf and coconut curry  
Assorted steamed vegetables  
Duchess potato  
Sautéed mini cakes and pastries  
\$42.95

#4

Lobster bisque with sherry and thyme  
Mixed greens station with assorted vegetables, condiments and dressings  
Stir fried shrimp, mussels and clams in a ginger lemon grass broth  
Sliced rib of beef with horseradish and natural jus  
Cashew crusted grouper with maple chipotle beurre blanc  
Twice baked potato with bacon and parmesan  
Roasted and grilled vegetables  
Assorted mini cakes and pastries  
\$48.95

Coffee and Tea Service available at \$3.00++/per person

All food and beverage is subject to 20% service fee and 8% tax