

Banquet Seated Dinners

Package #1

Selection of one

Mixed greens, radicchio, pine nuts, gorgonzola, tomato and cider vinaigrette

Roasted pecan encrusted snapper with parsnip puree, & honey lemon beurre blanc

Manhattan style conch chowder with chorizo and chives

Selection of one

Pink peppercorn seared turkey tenderloin with roasted garlic potato puree, sautéed green beans, whole grain mustard and an orange juniper beurre blanc

Pan roasted cod with tomato, fingerling potato, capers, cilantro
in a white wine garlic sauce

Veal osso bucco with mire poix, tomato, white bean puree, and red wine demi glace

Selection of one

Caramel flan with candied banana, strawberry compote, and mint

Tropical fruit trifle, with pound cake, mango, pineapple, papaya, whipped cream
and sauce anglaise

Chocolate and caramel swirl cheesecake with mango
Raspberry sauce and honey yogurt

Choice of three courses for \$65.00 per person

Package #2

Selection of one

Spiced pumpkin soup with cinnamon crouton and orange crème fraîche

Andalusia vegetable pot with serrano ham, garbanzos, chorizo and tomato broth

Butter lettuce salad with roasted jalapeno, corn and black bean salsa, pancetta, tomato, with Magtag bleu cheese dressing

Selection of one

Pan roasted chicken chop with sherry scented lentils, pecan, bacon and a roasted corn and black bean ragout

Honey balsamic glazed salmon with spinach, egyptian potato purée, carrot and basil beurre Blanc

Cracked peppercorn rubbed roasted strip loin with potato friassée, heir covert and natural reduction sauce

Selection of one

Milk chocolate mousse parfait with pecan, caramel and whipped cream

Classic crème Brule de-constructed with apple fritter, chantilly cream and raspberry preserves

Chocolate flourless torte with strawberry chutney, pecan tuile, and pastry cream

Choice of three courses for \$75.00 per person

Package # 3

Selection of one

Sautéed jumbo lump crab cakes with chili lime aioli, cucumber jicama slaw, cheddar wafer and cilantro

Vichyssoise topped with seared foie gras and chives

Asparagus, shitake mushroom, and goat cheese with endive, mixed greens and red wine vinaigrette

Selection of one

Pan roasted 12oz veal chop with Catalan style broad beans
brandy thyme sauce

Sautéed grouper with parmesan fondue, caramelized yucca, bacon, asparagus tips, and parsley pesto

Chicken roulade stuffed with orzo pasta, spinach, & manchego served with sautéed beets and caramelized onion Madeira sauce

Selection of one

Tahitian vanilla bean panna cotta with almond cookie
Raspberry sauce and fruit compote

Chocolate orange bouchée with crystal walnuts, whipped cream
blueberry caulis

Trio of white, milk, and dark chocolate mousse with berries
chocolate cigarette

Choice of three courses for \$85.00 per person

Package #4

Selection of one

Pan seared scallops with carrot ginger nagé, tomato chutney and frizzled leeks

Romaine greens with asiago, garlic croutons, anchovy vinaigrette, and frizzled leeks

Pancetta, Chorizo and lentil soup with roasted onion tomato broth

Selection of one

Pan seared petite filet mignon with horseradish whipped potato, asparagus, mushroom ragout and port wine sauce

Rosemary marinated grilled swordfish with rice pilaf, mustard greens, treviso and a smoked tomato coulis

Roasted Cornish game hen stuffed with garbanzos, Serrano ham, tomato, served on asparagus and white wine garlic reduction

Selection of one

Tropical fruit crepes: pineapple, coconut, and mango wrapped in a thin chocolate pancake with sauce anglaise

Basmati rice pudding with chocolate shavings and cannella stick

Chocolate ganache torte with raspberry layers, guava, vanilla sauce and mint

Choice of three courses for \$95.00 per person

Package #5

Selection of one

Bzef carpaccio with whole wheat cracker, garlic aioli, capers and parmesan

Frisee salad with hearts of palm, toasted coconut, citrus sections
Pineapple vinaigrette

Lobster bisque with a goat cheese crouton and chives

Selection of one

Walnut crusted rack of lamb with tomato chutney, gratin potato, asparagus and a
balsamic raisin sauce

Veal noisette with roasted garlic custard, glazed carrots, mushroom fricasse and
natural reduction sauce

Barramundi paupiette with herb mascarpone risotto, asparagus & shitake sauté
and sauce soubise

Selection of one

Chocolate volcano with caramelized pear, mango sauce and chantilly cream

Pineapple upside down torte with banana, papaya chutney, and orange glaze

Trio of dark, milk, and white chocolate shakes with pistachio, almond
And cashew cookies

Choice of three courses for \$105.00 per person

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

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