

# *Wedding Receptions*

## *Plated Dinner Package*

*(Fresh Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea Included.)*

### *~Cocktail Hour~*

*Please Select Two of the Following Hors d'Oeuvres  
to be Butler Passed for One Hour:*

*Tomato, Basil and Mozzarella Bruschetta*

*Vegetable Spring Rolls with Cajun Aioli*

*Sliced Brie with Bacon Apple Compote*

*Spinach and Feta Cheese in Phyllo Pastry*

*Macadamia Chicken Lollipops with Coconut Lime Dipping Sauce*

*Bliss Potatoes with Sour Cream and Salmon Caviar*

*Goat Cheese and Pineapple Cracker*

*Chicken Curry Sate with Thai Peanut Dipping Sauce*

*Assorted Stuffed Mushrooms (Spinach and Sausage)*

#### *Additional Enhancements*

*(Add \$2 Per Person, Per Selection)*

*Mini Crab Cakes with Dill Cream*

*Chicken & Cashew Spring Rolls with Sweet Chili Dipping Sauce*

*Ahi Tuna Lollipops with Wasabi Dip*

*Barbeque Pork Biscuit*

*Portobello Mushroom Phyllo Pastry Triangles*

*Bacon Wrapped Scallops with Asian Sauce*

*Lump Crab Parmesan Cheese Puffs*

*Coconut Shrimp with Orange Marmalade*

*Lobster Cobbler Tart*

*Mascarpone Cheese and Onion Tart*

*Mushroom and Boursin Cheese Tart*

*A Service Charge of 20% and Florida State Tax of 7% will be applied to all Food & Beverage Prices*

## *~Salad Course~*

*Please select one of the following:*

### *Traditional Caesar Salad*

*Chopped Romaine Hearts served with Asiago Cheese,  
Julienne Prosciutto & Focaccia Croutons  
Caper Anchovy Dressing*

### *Harvest Salad*

*Mixed Field Greens topped with Mandarin Orange Segments,  
Sun dried Cranberries, Candied Walnuts,  
Crumbled Gorgonzola Cheese with Raspberry Vinaigrette*

### *BLT Salad*

*Iceberg Lettuce served with Grape Tomatoes,  
Crumbled Applewood Smoked Bacon,  
Croutons & Buttermilk Chive Dressing*

### *Sandpiper Salad*

*Mixed Field Greens, Tomatoes, Artichoke Hearts,  
Kalamata & Green Olives, Purple Onions,  
Feta Cheese with Oregano Vinaigrette*

*All Plated Salads Served with:  
Fresh Baked Rolls & Whipped Butter*

## *~Seafood Selections~*

### ***Teriyaki Glazed Grouper***

*With a Roasted Pineapple Sauce  
Accompanied by Roasted Red Pepper  
Mashed Potatoes & Sweet Chili Vegetable Slaw  
\$42++ per person*

### ***Grilled Mahi Mahi***

*With a Crab-Infused Sherry Butter Sauce  
Accompanied by Herb Rice  
Pilaf & Oven Roasted Vegetables  
\$38++ per person*

### ***Crab Stuffed Prawns***

*With Garlic Herb Butter  
Accompanied by Roasted Garlic Mashed  
Potatoes & Julienne Vegetables  
\$42++ per person*

### ***Bronzed Salmon Filet***

*With Chive Oil & Roasted Red Pepper Coulis  
Accompanied by Shrimp Creole Risotto & Chardonnay  
Steamed Spinach and Cherry Tomatoes  
\$40++ per person*

## *~Chicken Selections~*

### ***Panko Crusted Chicken Breast***

*With Soy Butter Sauce  
Accompanied by Fried Rice & Teriyaki Vegetable Slaw  
\$32++ per person*

### ***Macadamia Nut Pesto Rubbed Chicken Breast***

*With Coconut Lime Sauce  
Accompanied by Sweet Potato Risotto &  
Red Pepper and Cucumber Slaw  
\$33++ per person*

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## *~Pork Selections~*

### *Bronzed Pork Loin*

*With Green Onion Beurre Blanc  
Accompanied by Roasted Corn Parmesan  
Polenta & Cajun Okra Relish  
\$34++ per person*

### *Pork Tenderloin Medallions*

*With Vanilla Port Reduction  
Accompanied by Pecan Sweet Potato  
Puree & Mango Raisin Chutney  
\$36++ per person*

## *~Beef Selections~*

### *Garlic Pepper Seared New York Strip (10 oz)*

*With Madeira Mushroom Confit  
Accompanied by Caramelized Shallot Whipped  
Potatoes & Bacon Wrapped Asparagus  
\$47++ per person*

### *Grilled Tenderloin of Beef (5 oz)*

*With Cabernet Demi Glace  
Accompanied by Smoked Bacon New  
Potato Hash & Truffle Spaghetti Squash  
\$49++ per person*

### *Stout Soaked Ribeye (12 oz)*

*Marinated & Seared Served with Beurre Rouge Sauce  
Accompanied by Forest Mushroom  
Risotto & Roasted Root Vegetables  
\$48++ per person*

## *~Duet Selections~*

*All Duet Entrée's are Accompanied by:  
Seasoned Whipped Potatoes & Vegetable Bouquiterre*

### *Grilled Petit Filet & Crab Stuffed Jumbo Shrimp*

*With Beurre Rouge Sauce*

*\$52++ per person*

### *Grilled Petit Filet & Crab cake*

*With Dijon Mustard Sauce*

*\$52++ per person*

### *Seared Chicken & Herb Marinated Shrimp*

*With Sun dried Tomato Sauce*

*\$48++ per person*

### *Grilled Petit Filet & Seared Grouper*

*With Port Wine Demi Glace*

*\$52++ per person*

### *Creole Style Pork & Crab cake*

*With Green Onion & Tomato Relish*

*\$48++ per person*

## *~Plated Dessert Selections~*

*Warm Chocolate Molten Lava Cake*  
*Decadent Chocolate Bundt Cake with*  
*Melted Chocolate Center*  
*\$8++ per person*

*Vanilla Bean Cheesecake*  
*With Fresh Raspberry Coulis & Chocolate Drizzle*  
*\$7++ per person*

*White & Milk Chocolate Mousse*  
*Layered with Marinated Fresh Berries*  
*\$6++ per person*

*Key Lime Tartlet*  
*With Sweet Tequila Sauce & Whipped Cream*  
*\$6++ per person*

*Warm Cherries "Jubilee Style"*  
*Over Vanilla Bean Ice Cream*  
*\$6++ per person*