



Banquet Menus

FOR ALL FOOD & BEVERAGE SALES ADD 20% SERVICE CHARGE & 9% SALES TAX.

THE CONTINENTAL

*Chilled Orange Juice
Assorted Baked Breakfast Breads, Muffins
Fruit Preserves, Cream Cheese and Butter
Coffee, Decaffeinated Coffee and Tea
\$5.95 per person*

THE EXECUTIVE CONTINENTAL

*Chilled Orange Juice
Display of Fresh Fruit and Berries
Assorted Baked Breakfast Breads, Muffins and Bagels
Fruit Preserves, Cream Cheese and Butter
Coffee, Decaffeinated Coffee and Tea
\$7.95 per person*

THE BREAKFAST BUFFET

(Minimum of 20 Guests)

*Chilled Orange Juice
Fresh Scrambled Eggs
Crisp Bacon Strips
Sausage
American Fried Potatoes
Assorted Baked Breakfast Breads and Muffins
Fruit Preserves, Cream Cheese and Butter
Coffee, Decaffeinated Coffee and Tea
\$9.95 per person*

TODARO'S ITALIAN BUFFET LUNCH

*Caesar Salad with Croutons
Herb Vinaigrette
Fresh Fruit Salad
Assorted Pizzas to Include
Pepperoni, Vegetarian and Four Cheese Pizza
Breast of Chicken – Tuscan Style
Vegetable Lasagna
Freshly Grated Parmesan Cheese and Red Pepper Flakes
Tuscan Garlic Bread
Assorted Italian-Inspired Desserts
Coffee, Decaffeinated Coffee and Tea
\$ 14.95 per person
Assorted Soft Drinks **\$2.00 each**
Bottled Water **\$2.00 each**
may be offered with lunch.
Charges will be based on consumption.
(Minimum guaranteed attendance of 25 guests is required)*

THE SOUTHWESTERN BUFFET LUNCH

*Chopped Iceberg Lettuce with Tomatoes and Shredded Cheddar Cheese
Southwestern Ranch Dressing
Fresh Fruit Salad
Taco Bar with a Choice of Crisp Corn Tortillas and Warm Soft Flour Tortillas
Shredded Seasoned Chicken
Seasoned Taco Beef
Salsa, Sour Cream, Guacamole
Shredded Cheddar Cheese and Sliced Jalapeños
Spanish Style Rice and Re-fried Beans
Assorted Southwestern-Inspired Desserts
Coffee, Decaffeinated Coffee and Tea
\$15.95 per person
Assorted Soft Drinks **\$2.00 each**
Bottled Water **\$2.00 each**
may be offered with lunch.
Charges will be based on consumption.
(Minimum guaranteed attendance of 25 guests is required)*

DELI-BUFFET

*Sliced Black Oak Ham, Oven Brown Turkey Breast, Medium Rare Roast Beef
Sliced Munster, Baby Swiss and Wisconsin Aged Cheddar
Assortment of Rye, Whole Wheat Breads and Deli Rolls
Deli Macaroni Salad
Home-made Potato Chips
Lettuce, Tomato, Onions and Pickles
Mustards, Mayo and Bistro Sauce
Chocolate Brownies and Cookies
Coffee, Decaffeinated Coffee and Tea
\$ 13.95 per person*

Add: Chef's Selected Soup du Jour **\$1.95 per person additional charge**

Assorted Soft Drinks \$2.00 each

Bottled Water \$2.00 each

may be offered with lunch.

Charges will be based on consumption.

*(Minimum guaranteed attendance of 12 guests is required)***

A \$75.00 Service Charge will be added to all groups of 25 people or less

THE ASIAN EXPRESS LUNCH BUFFET

*Mixed Greens Salad with Mandarin Oranges and Sliced Almonds
Citrus Vinaigrette
Vegetarian Spring Rolls
Sweet and Sour Sauce
Soy Sauce
Stir-Fried Ginger Beef with Shiitake Mushrooms and Chopped Scallions
General Tso's Chicken
Jasmine Rice
Stir-Fried Vegetables
Assorted Asian-Inspired Desserts
Coffee, Decaffeinated Coffee and Tea
\$16.95 per person*

Add: Wonton Soup: **\$1.95 per person additional charge**

Assorted Soft Drinks \$2.00 each

Bottled Water \$2.00 each

may be offered with lunch.

Charges will be based on consumption.

(Minimum guaranteed attendance of 25 guests is required)

THE LUNCH COOK-OUT

Marinated Cucumber and Vidalia Onion Salad

Macaroni Salad

Sliced Watermelon (Seasonal)

HOT OFF THE GRILL

*Angus Beef Burgers and Hebrew National Kosher Dogs with Buns and
Condiments*

Home-made Potato Chips

Boston Baked Beans

Brownies and Cookies

Coffee, Decaffeinated Coffee and Tea

\$14.95 per person

Add: Italian Sausage with Pepper \$2.95 per person additional charge

Add: Grilled Chicken Breast \$2.95 per person additional charge

Assorted Soft Drinks \$2.00 each

Bottled Water \$2.00 each

may be offered with lunch.

Charges will be based on consumption.

(Minimum guaranteed attendance of 25 guests is required)

A \$50.00 Grill Attendant charge will apply

LUNCH ENTRÉES

Asian Glazed Salmon with Vegetable Fried Rice
\$13.95

Chicken Piccata with a Lemon Caper Sauce
\$12.95

*Penne Pasta with Roasted Red Pepper Sauce and
Grilled Chicken Breast, Roasted Vegetables*
\$12.95

Roasted Chicken Breast Filled with an Herb Stuffing and Madeira Sauce
\$13.95

6oz. Tenderloin of Beef with Cabernet Sauvignon Demi Glace
\$17.95

Caesar Salad Topped with Grilled Chicken with Focaccia Croutons
\$11.95

*Black & Blue Salad: Blackened Sliced Steak atop Chopped Romaine and
Radicchio with Blue Cheese Crumbles, Blue Cheese and Ranch Dressings*
\$14.95

*Cobb Salad Tossed with Smoked Turkey, Crisp Bacon, Chopped Egg,
Green Onion and Blue Cheese with Choice of Dressing*
\$11.95

*The Sandwich Plate: A Duo of Open Face Chicken and Tuna Salad Sandwiches
on Crisp English Muffins with Cut Fresh Fruit Salad*
\$11.95

*All Entrees include choice of Soup or Salad and Dessert
Seasonal Vegetables, appropriate Potato, Rice or Pasta,
Dinner Rolls and Butter, Coffee, Decaffeinated Coffee and Tea*

THE BROWN BAG LUNCH

\$9.95 per person

Our Chef offer's the following sandwiches, prepared with his appropriate selection of breads and sliced cheeses.

Each Brown Bag Lunch will include:

a piece of whole fresh fruit, and one of our freshly baked chocolate cookies.

Please select a maximum of three options for your event.

- *Deli Hoagie*
- *Chicken Salad*
- *Tuna Salad*
- *Smoked Turkey*
- *Baked Ham*
- *Roast Beef*
- *Vegan*

All brown bag lunches include potato chips, salt, pepper, condiments, plastic utensils, WetNap and napkins.

Beverages

*Assorted Soft Drinks **\$2.00***

*Bottled Water **\$2.00***

LUNCH AND DINNER DESSERTS

Lemon Tart with Strawberry Coulis

Belgian Chocolate Mousse

Classic Cheesecake with Strawberry Coulis

Vanilla Cheesecake with Berry Compote

Tiramisu with Mocha Sauce

Carrot or Apple Spice Cake

Raspberry Brûlée

Vanilla Brûlée

***\$2.95**

This item is an additional charge

DINNER APPETIZERS, SOUPS AND SALADS
(Select One Item)

*A Mélange of Arugula, Spinach and Frisée Lettuce with Dried Raisins,
Mustard Vinaigrette*

Caesar Salad
Hearts of Romaine with Focaccia Croutons and Shredded Parmesan

*Crisp Baby Iceberg with Carrots, Tomatoes, Cucumbers and Cheddar Cheese
Ranch Dressing*

*Fresh Baby Spinach and Frisée Salad with Tomatoes, Toasted Pine Nuts and
Asiago Croutons, Citrus Vinaigrette*

New England Clam Chowder

Roasted Tomato Bisque with Fine Herbs

Vegetable Ravioli with Stilton Cream Sauce

****\$3.95***

Pan-Seared Crab Cake with Red Pepper Cream Sauce on a Bed of Spinach

****\$4.95***

Jumbo Lump Crab Meat Salad

****\$4.95***

This item is an additional charge

DINNER ENTREES

Mustard-Garlic Rubbed Roast Pork Loin with Fuji Apples

\$18.95

Fillet of Salmon with Hoisen Sauce

\$17.95

Pecan-Crusted Rainbow Trout with Citrus Beurre Blanc

\$17.95

*Traditional Veal Oscar served with Crabmeat, Asparagus and Hollandaise
Sauce*

\$25.95

Veal Scaloppine with Marsala and Field Mushroom Sauce

\$22.95

Seared Herb Marinated Chicken Breast with Wild Mushroom Boursin Cream

\$19.95

Roasted Chicken Breast with Traditional Stuffing and Mushroom Cream Sauce

\$18.95

*Homemade Yankee Pot Roast with Roasted Vegetable Jardinière
and Garlic Whipped Potatoes*

\$17.95

Roast Prime Rib of Beef au Jus with Whipped Horseradish Potato

\$21.95

Seared Filet Mignon with Cabernet Demi Glace

6oz \$23.95

8oz \$26.95

MIXED DOUBLES

Duo of Seared Tenderloin of Beef and

Three Jumbo Shrimp with Roasted Garlic Cream

\$29.95++

Duo of Seared Tenderloin of Beef and

Oven Roasted Chicken Breast with Boursin Cream

\$26.95++

Duo of Seared Tenderloin of Beef and

Grilled Fillet of Salmon with Saffron Beurre Blanc

\$26.95++

Duo of Seared Tenderloin of Beef and

Seared Sea Bass with Sweet Asian Glaze

\$30.95++

*Duo of Seared Tenderloin of Beef au Poivre with Brandy Cream Sauce and
Whole Roasted Lobster Tail with Drawn Butter*

\$ market price++

*All Entrees include choice of Soup or Salad and Dessert
Seasonal Vegetables, appropriate Potato, Rice or Pasta,
Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea*

LUNCH AND DINNER DESSERTS

Lemon Tart with Strawberry Coulis
Belgian Chocolate Mousse
Classic Cheesecake with Strawberry Coulis
Vanilla Cheesecake with Berry Compote
Tiramisu with Mocha Sauce
Carrot or Apple Spice Cake

Raspberry Brûlée
Vanilla Brûlée

***\$2.95**

This item is an additional charge

THE DINNER BUFFET **(Minimum of 25 Guests Required)**

Caesar Salad with House Made Focaccia Croutons and
Parmigiano-Reggiano Cheese
Traditional Cesar Dressing

or

Baby Spinach, Frisée, and Arugula Lettuce with Seared Pecans
Mustard Vinaigrette

Fresh Fruit Salad with Vanilla Yogurt sauce

Traditional Chicken Piccata
Mustard-Garlic Rubbed Roast Pork Loin with Fuji Apples

Garlic Whipped Yukon Gold Potatoes
Chef's Selection of Seasonal Vegetable
Freshly Baked Rolls and Butter

Chef's Selection of Assorted Desserts
Coffee, Decaffeinated Coffee and Tea
\$22.95 per person++

THE DINNER BUFFET UPGRADE MENU

Add on to The Dinner Buffet with any or all of the following options:

- **Traditional Beef Tenderloin Stroganoff: \$3.95 per person**
- **Salmon Fillets with Saffron Cream Sauce: \$2.95 per person**
- **Chef-Carved Herb Crusted Roast New York Strip Loin: \$5.95 per person ***
 - **Chef-Carved Prime Rib of Beef au Jus: \$4.95 per person ***
- **Chef-Carved Slow Roasted and Basted Breast of Turkey: \$3.95 per person ***
- **Chef-Carved Bone-In Baked Honey Glazed Cured Ham: \$3.95 per person ***
 - * **A Chef's Fee of \$50.00 per chef carver is required**

GULFSTREAM SEAFOOD FESTIVAL

*Chilled Jumbo Shrimp with Traditional Cocktail Sauce and Lemon Wedges
(Minimum order of 50 pieces) **\$200.00 per 100 pieces****

*Side of Sliced Smoked Atlantic Salmon
Offered with Chopped Onions, Boiled Egg,
Capers, Blended Cream Cheese and Bagel Chips
\$85.00 per Side
Serves approximately 25 guests*

*An Assortment of:
Snow Crab Claws and Oysters
Freshly Shucked and Displayed on Ice,
Cocktail Sauce, Horseradish Sauce and
Lemon Wedges (Minimum order of 50 pieces)
\$150.00 per 100 pieces*

*Alaskan Cracked King Crab Legs, Sauce a l'américaine and Drawn Butter
\$ Market Price
per Pound*

THE CULINARY DISPLAYS

The Finest Products Elegantly Presented

Selection of Imported and Domestic Cheeses

Served with Variety of Crackers and Water Biscuits

\$4.95 per person

Local Farmer's Harvest

A Collection of Garden Vegetables

Served with Ranch and Chunky Bleu Cheese Dips

\$2.95 per person

(Minimum guaranteed attendance of 25 guests is required)

Rainbow of Seasonal Fresh Fruit and Berries

\$3.95 per person

(Minimum guaranteed attendance of 25 guests is required)

Antipasto Display

*Featuring Genoa Salami, Proscuitto, Olives, Pepperoncini, Roasted Button
Mushrooms,*

*Grilled Asparagus, Romano Chunks, Gorgonzola, White Bean Dip, Seasoned
Pita Chips,*

Grissini and Grape Clusters

\$4.95 per person

(Minimum guaranteed attendance of 25 guests is required)

Variety of Homemade Dips

*Olive Tapenade, White Bean Dip, Garlic Hummus, French Onion Dip and
Salsa served with Blue Corn Chips, Ruffled Potato Chips and Seasoned Pita
Chips*

\$3.95 per person

(Minimum guaranteed attendance of 25 guests is required)

THE CHILLED HORS D'OEUVRE

Chef's Selection of Assorted Canapés

May be displayed or passed butler-style

\$1.75++ per 100

A minimum quantity of 25 pieces is required of each hors d'oeuvre ordered

THE WARM HORS D'OEUVRE

A minimum quantity of 25 pieces is required of each hors d'oeuvre ordered

\$150.00 per 100

*Wild Mushroom Beggar's Purse
Mushroom Caps with Herb Spinach and Hollandaise Sauce
Spinach and Feta Cheese in Filo Triangles
Vegetable Spring Rolls with Plum Sauce
Breaded Chicken Tenderloin with Sweet and Tangy Barbecue Sauce
Meatballs with BBQ Sauce*

\$175.00 per 100

*Asiago Risotto Cake
Key West Conch Fritters with Cajun Aioli
Shrimp Spring Rolls with Ginger Soy Sauce
Crab Rangoon with Sweet & Sour Sauce
Mushroom Caps filled with Crabmeat
Thai Chicken Satay with Peanut Sauce
Smoked Chicken, Mozzarella and Basil Quesadilla with Smoked Tomato Sauce*

\$225.00 per 100

*Crab Cake with Red Pepper Aioli
Coconut Shrimp served with Tangy Asian Sauce
Petite Beef Wellington with Béarnaise Sauce
Baby Australian Lollipop Lamb Chops with Mint Jelly
Asparagus Tips in Puff Pastry*

THE STEAK FRY

(Minimum of 25 Guests Required)

*Caesar Salad with House Made Focaccia Croutons and
Parmigiano-Reggiano Cheese
Traditional Caesar Dressing
Marinated Cucumber and Valdalia Onion Salad*

HOT OFF THE GRILL

*Choice New York Strip Sirloins
Bourbon Glazed BBQ Chicken Breast*

*Roasted Red Potatoes
Corn on the Cob
Boston Baked Beans
Freshly Baked Rolls and Honey Butter
Chef's Selection of Assorted Desserts
Coffee, Decaffeinated Coffee and Tea*

\$26.95 per person

THE COOK-OUT

*Mixed Greens tossed with Cucumber, Tomatoes and Shredded Cheddar
Ranch and Raspberry Vinaigrette Dressings
Marinated Cucumber and Vidalia Onion Salad
Sliced Watermelon*

HOT OFF THE BBQ

*Honey Mustard Basted Chicken Breast
BBQ Glazed Baby Back Ribs
Macaroni Salad
Corn on the Cob
Boston Baked Beans
Freshly Baked Rolls and Honey Butter
Strawberry Shortcake
Coffee, Decaffeinated Coffee and Tea
\$21.95 per person*

STEAK FRY & COOK-OUT UPGRADE MENU

Add on with any or all of the following options:

- *Slow Cooked Pulled BBQ Pork: **\$2.95 per person***
 - *Grilled Salmon Filets: **\$3.95 per person***
 - *Hickory Smoked Beef Brisket: **\$2.95 per person***
 - *Deviled Eggs: **\$1.00 per person***
- *Angus Beef Burgers and Hebrew national Kosher Dogs with Buns and Condiments: **\$2.95 per person***
 - *Italian Sausages with Peppers and Onions **\$2.95 per person***
 - *Garden Vegetables Served with Ranch and Chunky Bleu Cheese Dips: **\$1.95 per person** **
- *Chef-Carved Bone-In Baked Honey Glazed Cured Ham: **\$3.95 per person** **
 - ** A Chef's Fee of \$50.00 per chef carver is required.*

FOR ALL FOOD & BEVERAGE SALES ADD 20% SERVICE CHARGE & 9% SALES TAX.

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SALES TAX.**

BAR PRICES

Open Bar

\$50.00 Bartender fee

*Call Brands \$5.25++ Wine \$5.00++ Domestic Beer \$3.00++
Imported Beer \$3.50++ Soda \$1.75++*

Cash Bar

\$50.00 Bartender fee

*Call Brands \$6.00 Wine \$6.00 Domestic Beer \$3.50
Imported Beer \$4.00 Soda \$2.00*