

Key West

Displayed

*Assorted Vegetable Crudite
Served with House made Dips*

*Imported and Domestic Cheeses with Fresh
Tropical Fruits & Berries
With Flatbreads and Crackers*

Passed Butler Style

(Select four)

*Vegetable Spring Rolls
Served with a sweet Thai chili sauce
Spanikopita
Brie Cheese in Puff Pastry
Raspberry & Almond
Swedish Meatballs
Mini Franks in a Blanket
Italian Stuffed Mushroom Caps
Asparagus Wrapped in Proscuitto
Coconut Crusted Chicken Tenders*

*Crab Cakes
with a Key Lime Mustard Sauce
Antipasto Skewers
Fresh Mozzarella, Basil, Sundried Tomato,
Kalamata Olive and Marinated Mushroom
Crab Stuffed Mushrooms
Chimichurri Beef Satay
Smoked Salmon on Cucumber
Assorted Sushi Rolls*

Salads

(Select one)

*Caesar Salad
Crisp leaves of Romaine with jumbo croutons &
Pecorino Cheese*

*Tossed Garden Salad
Greens tossed with Tomatoes, Cucumbers, Onions
and Citrus Vinaigrette*

*Baby Field Greens
Tossed with Walnuts, Blue Cheese
Raspberry Vinaigrette*

Entrees

(Select two)

*Prime Rib of Beef or Roasted NY Sirloin
Served with Wild Mushroom Cabernet Demi Glace
and Horseradish Sauce*

*Baked Mahi Mahi
Herb Crusted with Tarragon & Basil
Lemon Beurre Blanc*

*Roast Leg of Lamb
Slow Roasted with Pan Gravy, Mint Jelly*

*Blackened Mahi Mahi
Served with a Mango Salsa over Cous Cous*

Herb Crusted Salmon
Served with a Hollandaise Sauce

Chicken Rollatini
Stuffed with Proscuitto, Fresh Basil, Roasted Red
Pepper & Provolone Cheese

Artichoke Chicken
Sautéed with Artichoke Hearts, Capers, Diced
Tomatoes & Olive Oil in a light demi sauce

Chicken Marsala
Sautéed in a Marsala Wine sauce with mushrooms

Chicken Francaise
Sautéed in butter, white wine, lemon

Honey Baked Ham
Served with a house made Raisin Sauce

Roasted Pork Loin
Boneless Center Cut Loin served with Gravy
& Homemade Granny Smith Applesauce

Whole Roasted Turkey Breast
Pan Gravy, Whole Berry Cranberry Sauce
Fresh Herb Stuffing

Accompaniments

Chef's Vegetable du Jour
&

Choice of:

Rice Pilaf, Garlic Mashed Potatoes or Pasta Primavera

Fresh Baked Rolls & Butter

Dessert

(Choice of)

Miniature Pastries and Chocolate Dipped Strawberries
Butler Passed on Third and Fourth Decks

Or

Dessert Station on Third Deck
With Assorted Cakes and Pies

Coffee and Tea Station

\$55.00 per person



The GRAND FLORIDIAN

Pacific

Displayed

Assorted Vegetable Crudités
Served with house made Dips

Imported and Domestic Cheeses & Tropical
Fresh Fruits & Berries
With Flatbreads and Crackers

Passed Butler Style

(Select five)

Vegetable Spring Rolls
Served with a Sweet Thai Chili sauce
Spanikopita
Brie Cheese in Puff Pastry
Raspberry & Almond
Swedish Meatballs
Mini Franks in a Blanket
Italian Stuffed Mushroom Caps
Asparagus Wrapped in Prosciutto
Coconut Crusted Chicken Tenders
Crab Cakes with a Key Lime Mustard Sauce
Antipasto Skewers
Mushroom, buffalo mozzarella, sundried tomato and
fresh basil

Crab Stuffed Mushrooms
Chimichurri Beef Satay
Smoked Salmon on Cucumber
Assorted Sushi Rolls
Herb Crusted Lamb Lollipops
With a sundried tomato mint jelly
Sea Scallops Wrapped in Prosciutto
With a Mango Chutney
Shrimp Cocktail
Sesame Seared Tuna on Wonton
Pepper Crusted Filet Mignon on Crostini
Prime Tenderloin with a Raspberry-Horseradish Coulis
Beef Wellington

Salads

(Select one)

Caesar Salad
Crisp leaves of Romaine with jumbo croutons &
Pecorino Cheese

Tossed Garden Salad
Greens tossed with Tomatoes, Cucumbers, Onions
and Citrus Vinaigrette

Tomato & Mozzarella Salad
Beefsteak Tomatoes, Fresh Mozzarella,
Balsamic Vinaigrette

Baby Field Greens
Tossed with Walnuts, Blue Cheese
Raspberry Vinaigrette

Spinach Salad
Bacon, Mushrooms, Egg
Balsamic Vinaigrette

Entrees

(Select three)

*Prime Rib of Beef or Roasted NY Sirloin
Served with Wild Mushroom Merlot Demi Glace
and Horseradish Sauce*

*Roast Leg of Lamb
Slow Roasted with Pan Gravy, Mint Jelly*

*Baked Mahi Mahi
Herb Crusted with Tarragon & Basil
Lemon Beurre Blanc*

*Blackened Mahi Mahi
Served with a Mango Salsa over Cous Cous*

*Herb Crusted Salmon
Served with a Hollandaise Sauce*

*Crispy Duck L'Orange
Grand Marnier Orange Sauce*

*Chicken San Remo
Spinach, Cream, Sundried Tomatoes,
Mozzarella Cheese*

*Chicken & Shrimp Sambuca
Sautéed with Sambuca Romano, Butter &
Farfalle Pasta*

*Paella
Traditional Spanish Style mix of Seafood, Chicken
& Chorizo with Saffron Rice*

Accompaniments

Asparagus Bundles

&

Choice of:

Roasted Potatoes, Rice Pilaf or Pasta Primavera

Fresh Baked Rolls & Butter

Dessert

(Choice of)

*Miniature Pastries and Chocolate Dipped Strawberries
Butler Passed on Third and Fourth Decks*

Or

*Dessert Station on Third Deck
With Assorted Cakes and Pies*

Coffee and Tea Station

\$65 per person



The GRAND FLORIDIAN

Riviera

Displayed

Assorted Vegetable Crudités
Served with Chef's Dips

Assorted Domestic & Imported Cheeses
Tropical Fresh Fruits & Berries

Assorted Sushi and Sashimi
With Pickled Ginger, Wasabi & Soy Sauce

Passed Butler Style

(Select six)

Vegetable Spring Rolls
Spanikopita
Brie Cheese in Puff Pastry
Raspberry & Almond
Swedish Meatballs
Mini Franks in a Blanket
Italian Stuffed Mushroom Caps
Asparagus Wrapped in Prosciutto
Coconut Crusted Chicken Tenders
Crab Cakes with a Key Lime Mustard Sauce
Antipasto Skewers
Crab Stuffed Mushrooms

Chimichurri Beef Satay
Smoked Salmon on Cucumber
Assorted Sushi Rolls
Herb Crusted Lamb Lollipops
With a Sundried Tomato Fresh Mint Syrup
Sea Scallops Wrapped in Prosciutto
With a Mango Chutney
Shrimp Cocktail
Sesame Seared Tuna on Wonton
Pepper Crusted Filet Mignon on Crostini
Prime Tenderloin with a Raspberry-Horseradish Coulis
Beef Wellington

Salads

(Select one)

Tomato & Mozzarella Salad
Beefsteak Tomatoes, Fresh Mozzarella,
Balsamic Vinaigrette

Caesar Salad
Crisp leaves of Romaine with jumbo croutons &
Pecorino Cheese

Baby Field Greens
Tossed with Walnuts, Blue Cheese
Raspberry Vinaigrette

Spinach Salad
Bacon, Mushrooms, Egg
Balsamic Vinaigrette

Entrees

(Select three)

*Carved Tenderloin of Beef
Served with Wild Mushroom Merlot
Demi Glace*

*Prime Rib of Beef or Roasted NY Sirloin
Served with Wild Mushroom Merlot Demi Glace
and Horseradish Sauce*

*Veal Osso Bucco
Over Orzo with Veal Demi*

*Macadamia Nut Crusted Sea Bass
Amaretto Di Sorono Beurre Blanc*

*Roast Leg of Lamb
Slow Roasted with Pan Gravy, Mint Jelly*

*Chicken San Remo
Spinach, Cream, Sundried Tomatoes,
Mozzarella Cheese*

*Florida Mahi-Mahi or Salmon
Baked, Grilled, Blackened or Herb Crusted*

*Chicken & Shrimp Sambuca
Sautéed with Sambuca Romano, Butter &
Farfalle Pasta*

*Crispy Duck L'Orange
Grand Marnier Orange Sauce*

Lobster Ravioli

*Pistachio Nut Crusted Yellowtail Snapper
Served with a Calvados Brandy Sauce*

Lobster, shrimp, Ricotta and Parmesan Cheese

Paella

*Traditional Spanish Style mix of Seafood, Chicken
& Chorizo with Saffron Rice*

Accompaniments

Asparagus Bundles

&

Wild Rice Pilaf or Fingerling Potatoes & Pasta Primavera

Freshly Baked Rolls & Butter

Dessert

*Miniature Pastries and Chocolate Dipped Strawberries
Butler Passed on Third and Fourth Decks*

&

*Dessert Station on Third Deck
With Assorted Cakes and Pies*

Coffee and Tea Station

\$75 per person

Menu Upgrades & Add-Ons

Displays

Fresh Whole Smoked Salmon Display
Served with fresh dill sauce, cucumber and crostini

Baked Brie Display served in a chafer
Amaretto Di Sorono, Fresh Berries with crostini

Caviar Display
Privately selected caviar variety

Antipasto Display
Assorted Italian Meats and Cheeses
Fresh Mozzarella, Marinated Mushrooms & Vegetables
Kalamata Olives and more....

Stations

Sushi and Sashimi Station (Live action)
Fresh Assorted Fish and Rolls to include:
Tuna, Salmon, Eel, Crab, Shrimp, etc.
(\$150 attendant fee per chef)

Raw Bar (Live Action)
Littleneck Clams and select Cold Water Oysters
Add Large Shrimp
Add Jumbo Shrimp
Add Lobster Cocktail
(\$150 attendant fee per chef)

Pasta Station (Live Action)
Choice of pastas, sauces and ingredients
To include:
Choice of two pasta types
Three Sauces
& Items such as
Gulf Shrimp, Chicken, Porcini mushrooms, Goat cheese, Sundried Tomatoes,
Artichoke Hearts, Peppers, Tips of Asparagus and more!
(\$150 attendant fee per chef)

Pan Asian Wok Station (Live Action)

Asian sauteed shrimp or Samari Chicken

Wok-seared with choice of bok choy, avocado,

Curry-coconut milk, macadamia nuts, bamboo shoots,

Water chestnuts, peanuts and Asian spices accompanied by

Udon noodles & long beans

(\$150 attendant fee per chef)

Latin Fiesta Station

Seafood Paella with scallops, shrimp, lobster,

Mussels, Littleneck clams and saffron rice;

Display of yucca, plantain and boniato chips

With tomato-cilantro & mango-green apple salsa;

Hand-carved chimichurri rubbed pork tenderloin.

Down on the Bayou Station

Beer-braised pork shoulder & cheddar cheese grits;

Red beans and rice with fresh Andouille sausage;

Collard greens and Carolina-style sweet corn bread

Grill Station

Fresh Grilled steaks, chops, ribs, sliders and more...

Butler Passed Additions

Shrimp Cocktail

Large or Jumbo

Coconut Crusted Shrimp (skewered)

Herb Crusted Lamb Lollipops

Served with a Sundried Tomato, Mint Jelly

Maine Lobster Cocktail (skewered)

Baked Stuffed Lobster

Bar Pricing

<i>Premium Open Bar</i>	\$	28.00 per person
<i>Beer and Wine Open Bar</i>	\$	20.00 per person
<i>Premium Brunch Bar</i>	\$	24.00 per person
<i>(includes Champagne, Bloody Mary's & Mimosas)</i>		
<i>Soda and Juice Bar</i>	\$	14.00 per person
<i>After Dinner Cordial Service</i>	\$	8.00 per person
<i>(Grand Marnier, Bailey's, Kahlua, Tia Maria, Drambuie, Amaretto, Frandgelico, Sambuca)</i>		
<i>Cappuccino/Espresso Station</i>	\$	6.00 per person
<i>Wine Pour Tableside during Dinner (glassware)</i>	\$	6.00 per person
<i>*Frozen Drinks</i>	\$	5.00 per person

**choice of two:*

Daiquiris (Banana, Peach, Strawberry, Lime)

Pina Colada

Rum Runner

Mango Colada

Lemon Freeze

Mudslide