



The Sheraton Nassau Beach Resort

# Banquet Menus 2009



## Plated breakfast selections

### American breakfast

Fresh squeezed orange juice  
Fluffy scrambled eggs  
Choice of: bacon strips or sausage links  
Breakfast potatoes  
Basket of assorted homemade bakery items  
(croissant, muffins, banana bread, white & brown sliced loaf)  
Whipped butter and fruit preserves  
Freshly brewed coffee, decaffeinated coffee and specialty teas  
\$ 22.00 per person

### Scandinavian breakfast

Fresh squeezed orange juice  
Smoked norwegian salmon  
Served with onions, capers, chopped egg and tomato  
Basket of bagel with cream cheese  
Cheese omelet with tomato, pepper, parsley  
Roasted pepper coulis  
Freshly brewed coffee, decaffeinated coffee and specialty teas  
\$ 26.95 per person

### A taste of paris

Fresh squeezed orange juice  
Minestrone of fruits with vanilla sauce  
Combination café paris  
(poached classic egg benedict served with a choice of  
petit tenderloin or lobster)  
Both choices served choron sauce  
Basket of freshly baked croissant  
Freshly brewed coffee, decaffeinated coffee and specialty teas  
\$ 32.95 per person

All prices are subject to 15% service charge.  
Prices are subjected to change.

# Breakfast buffets

## Continental breakfast buffet

Chilled fruit juices  
Tropicana orange, ocean spray grapefruit  
Cranberry and apple

Homemade assorted bakery items  
Croissants, danish, muffins, banana bread  
White & brown sliced loaf  
Butter and fruit preserves

Freshly brewed coffee, decaffeinated coffee  
and specialty teas  
\$ 14.50 per person

## Enhancements

Carved fresh tropical fruits  
Sweet pineapple, watermelon, honeydew melon, cantaloupe and bananas  
\$ 4.00 per person

Individual fruit yogurts  
\$ 3.00 by piece

Individual brand name morning cereals  
Accompanied with milk, sugar, raisin, dried fruit and shredded coconut  
\$ 3.00 by piece

Bagel & cream cheese  
Plain or flavored bagel  
\$ 3.50 by piece

Smoked salmon  
Served with capers, onion, chopped egg, diced tomato and a dill sauce  
\$ 8.50 per person

## Breakfast buffets cont'd...

### Good morning Bahamas breakfast buffet

Selection of assorted juices  
Tropicana orange, ocean spray Grapefruit,  
Cranberry and Apple

Fluffy scrambled eggs  
Crispy bacon strips  
County sausage links  
Breakfast seasoning potatoes

Croissant, danish, muffins, banana bread  
White & brown sliced loaf  
Butter and fruit preserves

Individual Brand name morning Cereals  
Accompanied with milk, sugar, raisins,  
Dried fruit and shredded coconut

Freshly brewed coffee  
Decaffeinated coffee and specialty teas  
\$ 25.50 per person

### Cable beach buffet

Selection of assorted juices  
Tropicana orange, ocean spray Grapefruit,  
Cranberry and Apple

Assorted sliced fresh fruits  
Sweet Pineapple, Watermelon, honeydew Melon, Cantaloupe and Bananas

Individual Brand name morning Cereals  
Accompanied with milk, sugar, raisins,  
Dried fruit and shredded coconut

Fluffy scrambled eggs  
French toast/pancakes  
With fruit toppings  
Crispy bacon strips  
Sausage links  
Breakfast potatoes

Homemade assorted breakfast bakeries  
Butter and fruit preserves  
Freshly brewed coffee, decaffeinated coffee and specialty teas  
\$ 26.50 per person  
Minimum of 50 guests

Palm court buffet  
Selection of assorted juices  
(Tropicana orange, ocean spray grapefruit, cranberry and apple)  
Assorted sliced fresh fruits  
(Sweet pineapple, watermelon, honeydew melon, cantaloupe and bananas)  
Sliced cold meats and assorted cheeses  
(Smoked turkey breast, sliced ham, salami, dutch gouda, swiss and cheddar cheese)  
Individual brand name morning cereals  
(Accompanied with milk, sugar, raisin, dried fruit and shredded coconut)  
Fluffy scrambled eggs  
French toast  
Crisp bacon strips  
Sausage links  
Breakfast potatoes  
Homemade assorted breakfast bakeries  
Ham croissants  
Butter and fruit preserves  
Freshly brewed coffee, decaffeinated coffee and specialty teas  
\$ 30.25 per person  
Minimum of 50 guests

Local delights buffet breakfast  
Selection of assorted juices  
(Tropicana orange, ocean spray grapefruit, cranberry and apple)  
Assorted sliced fresh fruits  
Homemade assorted breakfast bakeries  
Johnny cake and cornbread  
Jellies and preserves  
Scrambled eggs  
Bacon and sausage links  
Grits  
Steamed corned beef, boiled fish, stewed conch and chicken souse\*  
\$25.50 per person  
Minimum of 50 guests

\*Choice of 3 items

## Breakfast buffets cont'd...

### Deluxe buffet enhancements

Omelet's made to order  
diced ham and bacon, onions, tomatoes, mushrooms, sautéed peppers, grated  
cheddar and swiss cheeses  
\$7.50 per person\*

Waffle station  
crisp belgium waffles hot off the griddle with whipped butter, warm maple syrup,  
seasonal fresh toppings, pecans and walnuts  
\$6.50 per person\*

French toast station  
thick-cut brioche dipped in light cinnamon vanilla egg batter, with warm maple  
syrup, butter and whipped cream  
\$6.00 per person\*

Eggs Benedict  
Poached egg and Canadian bacon  
toasted English muffins, hollandaise sauce  
\$8.50 per person

Fresh island smoothie bar  
tropical smoothies made with yogurt,  
seasonal fresh fruit, coconut milk and brown sugar  
\$7.00 per person\*

\*100 attendant fee per hour. (Requires one attendant per 75 guests.)

## Boxed breakfast

### Eye opener

seasonal whole fresh fruit  
ham and cheese croissant and danish pasty  
fruit yogurt  
orange or apple juice  
\$16.00 per person

### On the run

seasonal whole fresh fruit  
English Muffin and danish pastry  
individual butter, marmalade and jam  
orange or apple juice  
\$13.00 per person

# Brunch

## The Sheraton brunch

Selection of assorted juices  
(Tropicana orange, ocean spray grapefruit, cranberry and apple)  
Assorted sliced fresh fruits  
(Sweet pineapple, watermelon, honeydew melon, cantaloupe and bananas)  
Individual brand name morning cereals  
(Accompanied with milk, sugar, raisin, dried fruit and shredded coconut)  
Sliced cold meats and assorted cheeses  
(Smoked turkey breast, sliced ham, salami, dutch gouda, swiss and cheddar  
cheese)  
Carved smoked salmon  
Served with capers, onions and horseradish  
Bagels and cream cheese  
Salad of shrimp, squid, scallops and fish marinated  
in fresh lime and herbs  
Eggs and omelets prepared to order  
Fluffy scrambled eggs  
Crisp bacon strips  
Sausage links  
Breakfast potatoes with onions and peppers  
Macadamia nut crusted fish with mango-papaya salsa  
Breast of chicken with coconut curry sauce  
Basmati rice  
Homemade breakfast breads and pastries  
Variety of freshly baked cakes and tarts  
Freshly brewed coffee, decaffeinated coffee and specialty teas  
\$ 36.00  
Minimum of 60 guests

# Refreshment breaks

Full day package break  
(AM, mid-day & PM)

Executive meeting package #1

## Morning

Freshly squeezed orange and grapefruit juice  
Chilled apple and cranberry juice

Assorted pastries including danish  
Pastries, muffins and breads

Coffee, decaffeinated coffee and tea

## Mid-morning

Coffee, decaffeinated coffee and tea

\$19.00 per person  
(Minimum 20 persons)

Executive meeting package #2

## Mid-morning

Coffee, decaffeinated coffee and tea

## Afternoon

Freshly baked chocolate chip cookies, oatmeal cookies  
and candy bars  
Lemonade and ice tea

Coffee, decaffeinated coffee, tea  
and assorted soft drinks

\$ 19.00 per person  
(Minimum of 20 guests)

## Refreshment breaks cont'd...

### Specialty breaks

(30 Minute Break)

#### Grandma's cookie jar

Freshly baked chocolate chip cookies, oatmeal cookies  
and white chocolate macadamia nut cookies

Lemonade and ice tea

Apple juice, fruit punch and mineral waters

Freshly brewed coffee, decaffeinated coffee and specialty teas

\$ 14.00 per person

#### Good for you

Tropical fruit kebabs

Individual low fat yogurts

Granola bars

Bran nut muffins

Assorted fruit juices and mineral waters

Freshly brewed coffee, decaffeinated coffee and specialty teas

\$ 14.00 per person

## A la carte breaks

Brewed coffee or brewed decaffeinated coffee	\$ 60.00 per gallon
Black, green and herbal tea	\$ 60.00 per gallon
Iced tea with mint and lemon	\$ 60.00 per gallon
Milk or skim milk	\$ 3.50 each
Assorted bottled fruit juices	\$ 3.75 each
Assorted soft drinks	\$ 3.50 each
Bottled mineral water	\$ 3.50 each
Fruit punch	\$ 50.00 per gallon
Frozen fruit smoothies	\$ 5.50 each
Sliced fresh fruit skewers	\$ 4.50 per piece
Whole fresh fruit	\$ 30.00 per dozen
Assorted fruit-flavored yogurts	\$ 2.50 each
Fresh muffins	\$ 30.00 per dozen
Bagels with cream cheese	\$ 40.00 per dozen
White and dark chocolate covered strawberries	\$ 42.00 per dozen
Granola bars	\$ 3.50 each
Candy bars	\$ 3.50 each
Bags of popcorn	\$ 2.50 each
Chocolate Brownies	\$ 36.00 per dozen
Ice cream bars & fruit bars	\$ 5.00 each
Open face sandwich	\$ 36.00 per dozen

## Lunch

### Sunsational plated luncheons

#### Soups and salads

All Entrees are served with our chef's selection of  
Market fresh vegetable and starch

Minestrone genovese  
\$ 6.50 per person

Cream of asparagus soup  
\$ 6.00 per person

Spicy conch chowder  
\$ 6.00 per person

Creamy Conch Chowder  
\$7.00 per person

Classic french onion soup  
\$ 6.50 per person

Black bean soup  
\$ 6.00 per person

Dutch split pea soup  
\$ 6.00 per person

Mixed greens with baby shrimp, mango relish and shredded coconut  
Served with orange citrus dressing  
\$ 8.50 per person

Classic caesar salad, shaved parmesan cheese  
\$ 7.50 per person

Farmer salad  
Frisse, red oak, green leaf and portobello, balsamic vinaigrette  
\$ 7.50 per person

Salad caprese  
Tomato and fresh mozzarella with basil vinaigrette  
\$ 8.00 per person

Asian salad  
Chef creation of mixed salad and bean sprouts  
cashews and mandarin  
with Asian dressing  
\$8.00 per person

## Main course entrees

Roasted Nassau style chicken  
Roasted Leg and Quarter Chicken with a tomato, coconut, ginger, Creole sauce  
and served with mini mac and cheese and chef selection of fresh vegetables  
\$ 20.00 per person

Red snapper island style  
Typical local dish served with peas and rice, fried plantain and fresh vegetables  
sauce creole  
\$ 23.65 per person

Broiled N.Y. sirloin steak  
Served with herb butter, baked potato, sour cream and chef selection of fresh  
vegetables  
\$ 25.95 per person

Surf and turf  
Petit filet mignon with wild mushroom sauce and jumbo shrimp with garlic butter,  
duchesse potato and chef selection of fresh vegetables  
\$ 30.50 per person

## Lighter lunches

The following chilled luncheons are a single course meal,  
ideal for working lunches

### Southwest chicken salad

Arugula and mixed greens topped with grilled sliced  
Marinated chicken breast, pico de gallo, avocado,  
red onion, picante lime dressing  
\$ 16.50 per person

### Chicken club sandwich

Herbed cream cheese, shredded carrots and grilled chicken  
On toasted raisin bread, served with asian cole slaw and plantain chips  
\$ 16.50 per person

### Trio sandwich

Trio of  
Chicken club sandwich with  
Toasted almond and brie baguette with  
Mini poppy seed tenderloin roll  
Served with  
Cole slaw  
\$ 18.50 per person

## Lighter lunches cont'd...

### Cobb salad

Crisp romaine lettuce with diced bacon and chicken, hard boiled eggs, avocado, tomato and blue cheese crumbs and choice of dressing

\$ 15.00 per person

### Chicken Caesar salad

Crisp romaine lettuce tossed with parmesan, croutons and a tangy caesar dressing, served with sliced grilled marinated breast of chicken.

\$ 13.00 per person

### Salad Niçoise

Romaine lettuce with red potatoes, tuna fish, green beans, plum tomato, boiled eggs, sweet peppers, cucumbers, fresh basil, onions and black olives served with niçoise vinaigrette

\$ 15.00 per person

## Luncheon buffets

### The deli buffet

Tossed garden salad  
Assorted dressings  
Pasta seafood salad  
Marinated greek vegetable salad  
Carrot and raisin salad  
Potato salad  
Variety of cold meats to include:  
Pâté, chicken, turkey breast, ham & salami  
Imported cheese selection  
Assortment of fresh rolls and breads  
Specialty cakes and tarts  
Fresh fruit  
Freshly brewed coffee, decaffeinated coffee and specialty teas

\$ 27.50 per person  
Minimum of 50 guests

### Celebrity luncheon buffet

Assorted Selection of whole fruits  
Mixed field greens with various toppings  
Marinated tomato asparagus vinaigrette and crumbled feta cheese  
Salad of penne pasta with blackened chicken,  
Sun dried tomatoes, olives and pine nuts  
Marinated greek style vegetables  
Caribbean citrus pork loin  
Roast strip loin of beef  
Grilled mahi mahi with cilantro salsa  
Mustard crushed new red bliss potatoes  
Seasoned broccoli and cauliflower medley  
Freshly baked rolls and butter  
Assorted cakes, pastries and tarts  
Freshly brewed coffee, decaffeinated coffee and specialty teas

\$ 34.00 per person  
Minimum of 50 guests

## Luncheon buffets cont'd...

### Mama mia lunch buffet

Tomato and mozzarella salad with basil vinaigrette

Caesar salad with croutons and parmesan cheese

Artichoke and mushroom salad

Beef Lasagna al forno

White Clam Rigatoni pasta

Chicken piccata

Fresh vegetables

Fresh home baked breadsticks

Tiramisu

Macédoine of fruit

Amaretto cheese cake

Freshly brewed coffee, decaffeinated coffee and specialty teas

\$ 32.00 per person

Minimum of 50 guests

### Down home lunch buffet

Spicy Conch Chowder

Tossed garden salad with assorted dressings

Potato salad

Cole slaw

Pickled beets

Baked grouper in steamed sauce

Native fried chicken

Savory BBQ Ribs

Peas n' rice

Fried plantains

Pineapple Tart

Coconut tart

Guava duff

\$32.45 per person

Minimum of 50 guests

## Boxed lunches

### Boxed lunch 1

Tender roast beef and brie served on an authentic Italian foccacia  
Whole fresh fruit  
Sun chips  
Orange-ginger chocolate brownie  
Bottled water  
\$21.00 per person

### Boxed lunch 2

Assorted grilled vegetable wrap  
Fusilli pasta salad  
Whole fresh fruit  
Sun chips  
Oatmeal raisin cookie  
Bottled water  
\$20.00 per person

### Boxed lunch 3

Lobster salad on baguette  
Brie and proscuitto ham on focaccia  
Asian slaw, blue potato chips  
Whole fresh fruit, sun chips, bottled water  
\$26.00 per person

### Boxed lunch 4

Smoked salmon on rye with fresh fruit  
Sun chips  
Orange-ginger chocolate brownie  
Bottled water  
\$23.00 per person

### Boxed lunch 5

Hickory-smoked turkey and swiss cheese served on a multi-grain baguette  
Whole fresh fruit  
Sun chips  
Jumbo cookie  
Bottled water  
\$20.00 per person

# Cocktail receptions

## Standard selection

### Cold hors d'oeuvres

Deviled eggs

Cherry tomato with blue cheese

Fresh melon and proscuitto

Smoked salmon canapés with dill cream

### Hot hors d'oeuvres

Buffalo wings with blue cheese dip

Fried mozzarella with basil marinara

Sweet and sour meatballs

Quiche lorraine

\$22.00 per person

This selection is based on 6 pieces of hors d'oeuvres per person

Minimum of 50 guests

## Cocktail receptions cont'd...

### Premium selection

Cold hors d'oeuvres

Smoked salmon canapé

Chilled beef jardinière

Grilled vegetable and pesto wrapped in tortillas

### Hot hors d'oeuvres

Brie in puff pastry

Breaded shrimp with remoulade sauce

Chicken tenders with honey mustard dip

Beef Wellington

\$ 26.00 per person

This selection is based on 6 pieces of hors d'oeuvres per person

Minimum of 50 guests

## Cocktail receptions cont'd...

### Prime selection

cold hors d'oeuvres

Smoked salmon tartare

Cherry tomato with mozzarella

Lobster canapés

Proscuitto and brie on round toast

hot hors d'oeuvres

Miniature beef wellington

Creamy garlic shrimp

Mini lamb chops with honey-thyme sauce

Fish fingers with remoulade and lemon

This selection is based on 6 pieces of hors d'oeuvres per person

\$ 33.00 per person

Cocktail receptions cont'd...  
more selections...

Cold selection

Deviled eggs

Salami coronets stuffed with cream cheese

Fresh melon and proscuitto

Grapes rolled in cream cheese and toasted coconut

Smoked salmon canapés with dill cream

Tropical fruit kebobs

\$ 3.50 per piece

Smoked salmon and asparagus

Chilled beef tenderloin canapés

Chicken tarragon mousse on wheat bread

Shrimp canapés

Lobster canapés

Cherry tomato mozzarella brochette

\$ 3.75 per piece

## Cocktail receptions cont'd...

### Hot selections

Buffalo wings with blue cheese dip

Sweet and sour meat balls

Kosher franks in puff pastry

Fried mozzarella with basil marinara

Mini quiche lorraine

\$ 3.50 per piece

Chicken tenders with honey mustard dip

Conch fritters with remoulade

Indonesian chicken satay with peanut sauce

Fish fingers with tartar sauce

Beef satay

Mushroom caps with crabmeat stuffing

Brie in puff pastry

\$ 4.00 per piece

## Cocktail receptions cont'd...

### Hot selections

Mini lamb chops with honey thyme sauce

Creamy garlic shrimp

Miniature beef Wellington

Lobster fritters with truffle mayonnaise

Coconut Shrimp

\$ 5.00 per piece

## Action stations

Select one of the following chef manned stations to enhance your cocktail reception or dinner buffet

### Seafood station

Jumbo shrimp, coconut curry sauce  
sautéed with herbs and pernod  
\$ 20.00 per person \*

### Pasta station

Assorted bite size pastas blended to order with  
choice of two sauces, fresh vegetables, mushrooms, herbs,  
\$ 12.50 per person \*

### Fajita station

Sliced and marinated grilled beef and chicken  
served with warm flour tortillas, shredded lettuce, grated cheese,  
diced tomatoes, sour cream and guacamole.  
\$ 15.50 per person \*

### Hibatchi kebab station

Chicken and shrimp kebab  
Served with green avocado sauce  
\$ 17.95 per person \*

### Beef tenderloin

Whole roasted peppered tenderloin of beef  
served with silver dollar rolls and hot mustard  
serves 30 persons  
\$ 275.00 \*

### Roasted pork

Whole roasted pork loin  
Served with mango chutney  
serves 25 persons  
\$ 175.00 \*

### Whole baked grouper

Served with caper sauce  
serves 25 persons  
\$ 291.50 \*

virginia ham  
Honey mustard glazed ham  
Served with small rolls  
Serves 35 persons  
\$ 150.00 \*

\*\$100.00 attendant fee per hour and a half. \$75.00 for additional hour. (Requires one attendant per 75 guests.)

## A la carte platters

Tropical fruit display  
\$ 250.00 (serves approximately 25 guests)  
\$350.00 (serves approximately 50 guests)

Imported cheese display  
Garnished with fresh fruit and served with sliced  
French bread and crackers  
\$250.00 (serves approximately 25 guests)  
\$ 500.00 (serves approximately 50 guests)

Fresh vegetable crudité  
served with tangy cold dips  
\$ 200.00 (serves approximately 25 guests)  
\$375.00 (serves approximately 50 guests)

Iced jumbo shrimp  
Served with lemon, cocktail sauce and horseradish  
\$ 5.00 per piece  
Served in increments of 50 pieces

Scottish smoked salmon  
Served with toast points, chopped red onions,  
capers, chopped egg and lemon  
\$ 325.00 (serves approximately 50 guests)

Assorted mini sandwiches  
\$ 250.00 (for 100 pieces)

Dry snack assortment  
Assorted chips, salsa, pico de gallo and cheese dip  
mixed nuts and pretzels  
\$ 6.50 per person

All prices are subject to 15% service charge  
Prices are subjected to change.

# Dinner

Enhance your dinner selection with an appetizer

## soups

Crab corn chowder  
\$ 7.00 per person

Cream of asparagus soup  
\$ 6.50 per person

Classic french onion soup  
\$ 7.00 per person

Conch chowder  
\$ 6.00 per person

Wonton soup  
\$ 6.50 per person

Lobster bisque  
\$ 8.00 per person

Pumpkin soup  
\$ 6.50 per person

Minestrone soup  
\$ 7.00 per person

Seafood chowder  
\$ 8.00 per person

Spicy tomato soup  
\$ 6.50 per person

## Salads and appetizers

### shrimp cocktail

Served with classic horse radish cocktail sauce  
\$ 16.50 per person

### basket of wild field greens

Julienne carrots, cucumber, tomato and peppers with dijon garlic dressing  
\$ 7.50 per person

### classic caesar

Crispy Romaine lettuce with croutons, grated parmesan cheese  
and caesar dressing  
\$ 7.50 per person

### heart of lettuce

Half romaine heart lettuce with  
chunk of blue cheese and dressing  
with walnut  
\$ 7.00 per person

### marinated yellow fin tuna

Sesame oil and japanese sauce  
shaved celery and fine pepper  
\$ 11.50 per person

### cocktail aux fruit de mer

Seafood cocktail baby shrimp, sea scallops, mussels and baby clams  
\$ 15.00 per person

### caribbean lobster salad

Russian mayonnaise dressing and touch of cognac  
\$ 23.50 per person

### grilled garden salad

Layered grilled zucchini, squash, portobello, artichoke  
With beefsteak tomato and balsamic vinaigrette  
\$ 14.85 per person

## Salads and appetizers cont'd...

### duck salad

Mixed greens, tomato, cucumber, pepper, onion and  
served with ginger dressing  
\$ 15.95 per person

### coquille st. jacques

Sea scallops au gratin  
\$ 14.85 per person

### petite wellington

Served with madeira sauce  
\$ 15.00 per person

### steamed mussels mariniere

With white wine shallot parsley reduction  
\$ 14.85 per person

## Plated dinners

### jerked pork chops

Filled with plantain served with rum reduction

Garlic Mashed Potatoes

Seasonal Vegetable

\$ 30.00 per person

### macadamia grouper filet

Encrusted grouper filet broiled to perfection served with

sweet pineapple papaya relish

Duchesse Potatoes

Local Vegetable Medley

\$ 33.00 per person

### new york strip steak

Served with crispy onions and herb butter

Twice baked potatoes

Broccoli

\$ 36.00 per person

### roasted duck breast

Glazed with orange sauce

Chateau Potatoes

Garlic Asparagus

\$ 32.00 per person

### free range chicken madras

Grilled breast of chicken served with curry sauce and fried plantain

Jasmine Rice

\$ 26.00 per person

### grilled salmon

Served with merlot butter

Lyonnais Potatoes

Asparagus

\$ 29.50 per person

Plated dinners cont'd...

filet mignon

Grilled beef tenderloin served with wild mushroom demi-glace  
Roasted Potatoes  
Baby Carrots  
\$ 42.00 per person

grilled veal chop

Gorgonzola port wine reduction  
Duchesse Potatoes  
Baby Carrots  
\$ 48.00 per person

rack of lamb

With rosemary garlic red wine sauce  
Duchesse Potatoes  
Baby Carrots  
\$ 49.50 per person

duo entrees

Grilled beef tenderloin & herb marinated jumbo shrimp  
Duchesse Potatoes  
Baby Carrots  
\$ 44.00 per person

Ginger grilled chicken breast with mango butter & pan seared grouper filet  
\$49.00 per person

Herb crusted rack of lamb with fresh atlantic salmon fillet in a dill cream sauce  
\$57.00 per person

Caribbean broiled lobster tail & medallion of beef, citrus butter and port wine  
sauce  
\$77.00 per person

Merlot grilled petite filet mignon & jumbo shrimp scampi  
\$70.00 per person

## Vegetarian alternatives

Roasted portobello mushrooms with polenta, fresh basil  
oven-roasted tomatoes and asparagus

Vegetable and wild mushroom strudel  
fresh garden vegetables with parmesan cheese  
baked in a puff pastry basket

## Dinner buffets

### Wild wild west

Roast red potato salad  
Tossed green salad  
Corn, black bean and cilantro salad  
Sliced plum tomatoes  
Charcoal broiled n.y. sirloin steak  
chili  
Herb roasted local chicken  
BBQ pork spare ribs  
Baked beans  
Baked potato bar  
To include, sour cream, scallion, Bacon & Cheddar  
Corn on the cob  
Biscuits and jalapeno corn muffins  
Carrot cake,  
Apple pie with whipped cream, pineapple upside down  
Fruit cobbler  
\$61.00 per person

### Caribbean seafood festival

Tossed salad and condiments  
Tomato and fresh basil salad  
Potato salad  
Cole slaw  
Conch chowder  
Marinated grilled breast of chicken with  
curry sauce  
Roast Pork  
Jerked beef with rum sauce  
Grilled Basa with papaya salsa  
Fresh vegetables  
Peas and rice  
Fried plantains  
Freshly baked rolls & butter  
Display of assorted cakes; mango cheese cake, rum cake, guava cake, pineapple  
upside down cake, guava duff, tarts & flans  
\$60.00 per person

## Desserts

Exotic fruit tarts	\$6.50
Pineapple upside down cake	\$5.50
Passion fruit and chocolate terrine	\$8.50
Tres leches rum cake	\$6.50
Orange walnut carrot cake	\$5.50
Piña colada caramel flan	\$7.00
Chocolate macadamia nut pie	\$7.50
Chocolate bourbon pecan tart	\$7.50
Peach cobbler	\$6.50
Rice pudding with sun dried cherries in meringue crust	\$6.50
Margarita mousse with sweetened cream and lime zest	\$7.00
Cappuccino brownies with chocolate espresso	\$6.50
Caribbean carrot cake	\$5.50
Apple strudel	\$6.50
Tropical cheesecake	\$7.50
Frozen grand marnier soufflé	\$7.50
Double fudge ganache cake	\$7.00
Profiterole au chocolate	\$7.00
Strawberries and cream	\$7.50
Marbled cheesecake with walnut crust	\$7.50

### viennese table

Gorgeous display of tortes, gateau, pastries, napoleons, cream puffs and assorted mousses  
\$17.00 per person

### Cascading strawberry tree\*

Served with chocolate sauce and whipped cream  
\$12.00 per person

\*50 person minimum

## Cocktails and beverages

open bar	all liquor, beer, wine and soft drinks are provided on an unlimited basis and charged at a per person rate			
standard	1hr- \$16.00	2hrs - \$25.00	3hrs - \$31.00	4hrs - \$37.00
premium	1hr - \$20.00	2hrs - \$29.00	3hrs - \$35.00	4hrs - \$41.00
consumption bar	all beverages are charged on consumption (per 1.25oz of liquor served), bill calculated at the end of event			
	cocktails	\$5.00	fruit punch(gal)	\$50.00
	beer (assorted)	\$5.00	sodas	\$3.00
	bahama mama (gal)	\$100.00	juices	\$3.25
	wine (btl)	see list	mineral water	\$3.25
cash bar	all beverages are charged to guests at bar - prices exclusive of 15% gratuities			
	cocktails, beers (assorted), wine (glass),			\$7.00
	fruit punch, sodas, juices, mineral water			\$3.75
	\$500.00 minimum for function up to 1hr - \$100.00 additional min/hour for additional time			
	labor fee of \$150.00 for cashier and bartender for every 75 persons in group			
	\$150.00 charge to extend function the day of the event			
martini bar	from dirty to chocolate, a selection of the newest martinis served from a special bar - charged on a consumption basis (per 3.75oz of liquor served) @ \$9.50 each with final bill calculated at the end of event			
	\$500.00 min. required per bar set up. \$150.00 to extend function the day of the event.			
recovery room bar	occasionally necessary, always fun; give your group the ability to forget the night before! - bloody marys served up to order - charged on a consumption basis (per 1.25oz of liquor served) @ \$7.00 each, with final bill calculated at the end of event			
mimosas	a great idea, from breakfast on! champagne by the bottle from our list, and orange juice purchased by the quart @ \$14.00			
cognac, port & liqueur bar	grand marnier, courvoisier vs, kahlua, tia maria, bailey's irish cream, crème de menthe, drambuie, amaretto, sambuca, black sambuca, port wine			\$10.00
	all cognac, port and liqueurs charged on consumption (per 2oz of liquor served), bill calculated at the end of event - \$500.00 min. required per bar set up- \$150.00 to extend function the day of the event			

All pricing, excepting cash bars, exclusive of 15% gratuity  
one (1) bartender is staffed for every 75 guests

## Wine list

For your enjoyment, our wines are listed from light intensity . Please ask your server for a selection of single bottle and allocation bottles. These wines have been selected for their exceptional value, drink ability and uniqueness.

### champagne and sparkling

	origin	bottle
moet & chandon white star	france	\$96.50
graham beck brut	south africa	\$34.00
asti spumante, sperone	italy	\$25.00

### red wines

	origin	bottle
chianti classico, antinori peppoli	italy	\$49.00
brunello di montalcino, antinori	italy	\$130.00
tignanello, antinori	italy	\$146.50
toscana rosso, villa antinori	italy	\$51.00
santa cristina, antinori	italy	\$27.50
chianti, gonfalone	italy	\$21.50
valpollicella classico, zoning	italy	\$25.00
merlot, fontana candida	italy	\$29.50
amarone della valpolicella, cesari	italy	\$110.50
pinot noir, five rivers	california	\$46.50
cabernet sauvignon, chateau ste michelle	washington state	\$56.00
merlot, marques de casa concha	chile	\$41.00
cabernet sauvignon, mondavi private selection	california	\$45.50
malbec reserve, trivento	argentina	\$21.50
rioja reserve, marques de rascal	spain	\$65.00

### white wines

	origin	bottle
orvieto classico, antinori	italy	\$38.00
pinot grigio, santa margherita	italy	\$46.50
toscana bianco, villa antinori	italy	\$27.00
pinot grigio, fontana candida	italy	\$27.00
chardonnay, zoning 'frulli'	italy	\$25.50
frascati, fontana candida	italy	\$27.00
pinot grigio, zonin	italy	\$24.00
sauvignon blanc, monkey bay	new zealand	\$37.50
chardonnay, marques de casa concha	chile	\$37.00
riesling, jekel	california	\$49.50
chardonnay, fetzer valley oaks	california	\$34.50
sauvignon blanc, graham beck	south africa	\$30.00
pouilly fuisse, georges duboeuf	france	\$63.50

## Wine list cont'd...

### house reds

merlot, zonin	\$18.00
cabernet sauvignon, casillero del diablo	\$21.50
merlot, casillero del diablo	\$21.50

### house whites

pinot grigio, zonin	\$24.00
chardonnay, zoning	\$25.50
sauvignon blanc, casillero del diablo	\$21.50