

DINNER BUFFETS

SANIBEL HARBOUR BASH

Key West Conch Chowder
Galvanized Buckets of Grissini Sticks

.....

Spinach and Romaine Leaves
Grape Tomatoes, Cucumbers, Carrots, Croutons
Piña Colada Vinaigrette
Macadamia Brittle Vinaigrette
Marinated Hearts of Palm and Artichoke Salad
Peppers and Onions, Cilantro Dressing

.....

Grouper and Crabmeat au Gratin
Citrus Sauce
Shrimp Steamed in Beer
Leeks and Lemongrass
Grilled Free Range Chicken Breast
Garlicky Tomato Broth
Sliced New York Striploin
Horseradish and Pan Drippings

.....

Seasonal Vegetables
Lemon-Pepper Butter
Sautéed Red Bliss Potatoes
Herbed Olive Oil

.....

Hearth Baked Sourdough Rolls
Sweet Butter

.....

Key Lime Pie
Chocolate Torte
Pecan Pie

.....

Coffee, Decaffeinated Coffee and Hot Tea

\$105.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6% State Sales Tax.

DINNER BUFFETS

WEST OF THE BORDER

Anasazi Bean Soup
Miniature Corn Muffins

.....

Tossed Wild Greens
High Desert Citrus, Pignoli
Tequila Vinaigrette
Bourbon Drenched Fruit Salad
Adobo Chicken Salad

.....

Spicy Dry Rub Cured Pork Tenderloin
Cactus Honey Glaze
Braised Chicken and Duck Cowboy Stew
Baby Root Vegetables, Fresh Thyme

.....

FROM THE GRILL...

Brown Beer Marinated Strip Steaks
Wild Mushroom and Chili Onion Marmalade

.....

Seasonal Vegetable Medley
Fire Roasted Yukon Gold Potatoes with Green Chile Butter
Black Bean and Vegetable Torta
Poblano Pepper Cream

.....

Dinner Rolls
Sweet Butter

.....

Chocolate Mousse Cable Car Torte
Lone Star Apple Cobbler
Cheesecake

.....

Coffee, Decaffeinated Coffee and Hot Tea

\$92.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service.*

DINNER BUFFETS

THE EVERGLADES BARBECUE

Spicy Alligator Chowder
Shattered Lavosh

.....

Farm Fresh Garden Salad
Radish, Olive, Tomato, Sprouts
Pickle Vinaigrette
Creamy Stilton Dressing
Sweet and Sour Cole Slaw

.....

Jambalaya
Brown Rice with Vegetables
Apple-Onion Marinated Strip Steaks
Stout Beer Katsup
Fall Off the Bone Chicken Quarters
Mango Barbecue
Braised Baby Back Pork Ribs
Sesame Barbecue
Cornmeal Crusted Deep Fried Catfish
Lemon Pepper Sauce

.....

Corn On The Cob
Whole Milk and Butter
Seasonal Vegetables

.....

Assorted Dinner Rolls
Sweet Butter

.....

Peach Cobbler
Key Lime Pie
Chocolate Mousse Torte

.....

Coffee, Decaffeinated Coffee, Hot Tea

\$85.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service.*

DINNER BUFFETS

THE KEY WESTERN

Jimmy Buffet Theme Dinner

“Cheeseburger In Paradise...”

Tropical Fruit Display
Pineapple, Melon, Kiwi and Mango
Fresh Berries
Mixed Greens, Oranges, Macadamia Nuts
Dried Papaya Slivers, Coconut, Hearts of Palm
Grapefruit-Juicy Fruit Vinaigrette
Cabbage Key Cole Slaw

.....

Grilled 10 oz. Sirloin Burgers
Jumbo All Beef Hot Dogs
Sauerkraut and Celery Seeds
Swiss, Cheddar and American Cheese
Lettuce, Tomato, Onion, Pickles
Mayonnaise, Dijon and Pickle Relish
Heinz 57 and French Fried Potatoes

“Fins To The Left Of Me...”

“Barometer Soup”
Clams, Shrimp and Mussels in Broth

Florida Conch Fritters
Rémoulade Sauce

Panko Breaded Grouper Fingers
Key Lime Cocktail

Soy Marinated Swordfish Kabobs
Pickled Pepper Chow Chow

“Sweet Jamaica...”

Key Lime Pie
Strawberry Cream Cake
Double Chocolate Torte
Coffee, Decaffeinated Coffee and Hot Tea

\$75.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6% State Sales Tax.

DINNER BUFFETS

THE ROYAL PALM

Chilled Watermelon Bisque

Brioche Croutons

.....

Hearts of Romaine

Romano Cheese, Black Pepper

Marinated Anchovies, Garlicky Croutons

Caesar Dressing

.....

Oysters on the Half Shell

Shrimp and Green-lipped Mussels

Lemon Wedges, Key Lime Cocktail, Tabasco

.....

Seared Tamarind Rubbed Chicken Breast

Fontina Cheese, Tasso Ham, Capers

Crystallized Ginger Sauce

Charcoal and Salt Encrusted New York Strip Steaks

Portobello and Balsamic Relish

Sautéed Tortellini Veracruzana

Peppers, Onions and Olives

Fresh Cilantro

.....

Baked Mirlitons

Tomato Chow Chow

Spaghetti Squash

Pequin Chile Butter

.....

Ciabatta Rolls

Sweet Butter

.....

Chocolate Decadence Torte

Amaretto Cheesecake with Kahlua Crème

Carrot Cake

.....

Coffee, Decaffeinated Coffee and Hot Tea

\$89.00 per person

Menu Price Based On Three Pieces Total Per Person On Shellfish Station.

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6% State Sales Tax.

DINNER BUFFETS

DOWNEAST CLAMBAKE

Oyster Chowder
Traditional Oyster Crackers

.....

Baby Spinach, Tat Soi and Watercress
Pancetta Cracklings, Egg, Water Chestnuts
Grilled Red Onion and Cornbread Croutons
Warm Bacon Vinaigrette
Cucumber and Tomato Salad
Roasted Garlic Dressing
Tropical Fruit Salad, Toasted Coconut
Rum Runner Drizzle

.....

Whole Maine Lobsters Baked In Seaweed
Lemons and Drawn Butter
Clams and Mussels Steeped In Amber Beer
Mirepoix, Pickling Spices and Leeks
Grilled Chicken Breast
Molasses and Jack Daniel's BBQ
Carved Prime Rib of Beef, Charcoal Crust
Wild Mushroom Gravy, Horseradish

.....

Boiled New Potatoes
Parsley and Whole Butter
Corn on the Cob
Green Beans, Roasted Tomato Relish
Tobacco Onion Crisps

.....

Sourdough Rolls
Sweet Butter

.....

Apple Cobbler
New York Style Cheesecake
Double Chocolate Cake

.....

Coffee, Decaffeinated Coffee and Hot Tea

\$125.00 per person

Price Based on One Whole Lobster Per Person

One Chef Attendant Required Per Station
\$100.00 per Chef

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service.*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6% State Sales Tax.

DINNER BUFFETS

MARKET IN VENICE

Cannellini Bean Bisque
Julienne of Escarole, Sausage

.....

Mixed Baby Greens, Basil and Oregano Leaves
Pine Nuts, Romano Cheese, Pepper Flakes and Anchovies
Balsamic Vinegar and Extra Virgin Olive Oil

.....

Antipasto Display
Mortadella, Cappicola, Salami, Smoked Ham
Buffalo Mozzarella, Provolone, Fontina
Black and Green Olives, Roasted Red Peppers, Pepperoncini
Marinated Artichoke Hearts, Mushrooms, Chick Peas
Cipollini Onions and Tomatoes

.....

Grilled Chicken Medallions
Caper, Olive, Pepper and Tomato Sauce
Sliced Roasted Leg of Lamb
Apple, Walnut, Mint Relish
Veal Scaloppine
Crab Bienville Sauce
Baked Orecchiette Pasta
Boursin, Pecorino and Ricotta Cheeses

.....

Braised Root Vegetable Ratatouille
Creamy Mascarpone Polenta

.....

Garlic Bread Sticks with Parmesan Cheese
Sweet Butter

.....

Tiramisu
Double Chocolate Mousse Torte
Lemon Essence Cheesecake

.....

Coffee, Decaffeinated Coffee and Hot Tea

\$84.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service.*

DINNER BUFFETS

HEARD IT THROUGH THE GRAPEVINE

New Potato, Leek and Fennel Soup
Apple Pancakes
.....
California Mixed Greens
Grilled Asparagus, Prosciutto,
Roasted Shallot Vinaigrette
Orzo Salad with Caramelized Onions and Asiago
Heirloom Tomato Salad, Crumbled Stilton, Opal Basil
Cabernet-Balsamic Vinaigrette
.....
Grilled Boneless Pork Loin Chops
Corn, Tomato and Chile Relish
Merlot and Molasses Marinade
Ginger Maserated Pan Flashed Halibut
White Wine, Lemon and Mango-Mint Salsa
Littleneck Clams, Green-lipped Mussels, Bay Scallops
Steamed in Sauvignon Blanc
Gravenstein Apples, Scallions and Chervil
Slow Roasted Sliced Leg of Lamb
Minted Applesauce
.....
Creamy Polenta with Mascarpone and Sage
Zinfandel Braised Red Cabbage
Stewed Summer Squash, Tomatoes and Fall Herb Pesto
.....
Miniature Ciabatta Rolls
Sweet Butter
.....
Lemon Essence Cheesecake
White Chocolate Raspberry Cake
Chocolate Decadence Cake
.....
Coffee, Decaffeinated Coffee and Hot Tea

\$115.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service*

Prices are Subject to Change Without Notice. All Food and Beverage Prices are Subject to a 23% Service Charge and 6% State Sales Tax.

DINNER BUFFETS

TAILGATING IN SANIBEL

Braised Chicken and Tomatillo Chili
Onions, Jalapeños and Cheddar Cheese

.....

Spinach Salad, Candied Pecans, Black-eyed Peas
Buttermilk Dressing
Warm Bacon Dressing

.....

Smoked Duck and Artichoke Salad
Roasted Red Pepper Vinaigrette

.....

Daikon Cabbage Slaw
Soy Reduction

.....

Grilled New York Strip Steaks
Pickapeppa Katsup

.....

Chicken Quarters
Jack Daniel's Barbecue

.....

Mongolian Boneless Pork Chop
Apple Onion Marinade
Okra Chow Chow

.....

Green Bean Casserole
Frizzled Tasso
Twice Baked Cream Corn Pudding
Roasted Garlic Cloves

.....

Ciabatta Rolls
Sweet Butter

.....

Pecan Pie
Carrot Cake
Double Chocolate Cake

.....

Coffee, Decaffeinated Coffee and Hot Tea

\$86.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service*

DINNER BUFFETS

UNDER THE BANYAN TREE

California Field Greens
Crumbled Montrachet, Toasted Walnuts
Kiln Dried Cherries, Tawny Port Vinaigrette

.....

Artichoke, Black Olive and Smoked Salmon Salad
Garlicky Basil Dressing
Tropical Fresh Fruit
Berries in Cracked Coconuts
Honey Papaya Drizzle
Marinated Red and Yellow Tomatoes
Bocconcini Mozzarella, Balsamic Vinegar
Extra Virgin Olive Oil

.....

Lobster Medallions Poached in Court Bouillon
Grilled Lemon Grass Sauce
Petite Center Cut Filet Of Beef
Sherried Shiitake Cream
Seared Free Range Chicken Breast
Jonah Crab Cake Crown
Mascarpone and Ginger Sauce
Eggplant, Gorgonzola and Fire Roasted Pepper Ravioli
Parmesan Pesto

.....

Asparagus, Lemon Pepper Butter
Pecorino Glazed Tomatoes
Baby Carrots, Maple Caramel
Crème Fraiche Polenta
Frizzled Leeks

.....

Ciabatta Rolls
Honey Butter

.....

Cappuccino Torte
Amaretto Cheesecake
Chocolate Decadence Cake

.....

Coffee, Decaffeinated Coffee and Hot Tea

\$110.00 per person

*There is a fifty person minimum for dinner buffet service.
A buffet surcharge of \$75.00 will apply for less than fifty guests.
Dinner buffets are designed for two hours of service*