



CATERING & EVENTS

*Palm Beach Elegance with a Modern Twist*

## **2020 Buffet Menu**

### **Salad Choices**

#### **The Socialite**

*Baby Mixed Greens, Hearts of Palm, Baby Heirloom Tomatoes, Pepita Seeds,  
Fried Avocado & Cucumber --- Cilantro Citrus Vinaigrette*

#### **Roman Caesar**

*Fresh Romaine Lettuce, Cherry Tomatoes, Shaved Parmesan & Homemade Croutons*

#### **Flower Pot Garden Salad Bar**

*Large Terra Cotta Pot on its side overflowing Tender Baby Greens  
Salad Toppings: Cucumbers, Shredded Carrots, Cherry Tomatoes, Dried Cranberries  
Red Onion, Black Olives, Blue Cheese, Feta Cheese  
"Edible Soil" Pumpernickel Croutons  
Served with choice of Balsamic & Avocado Ranch Dressing*

#### **Orchard Harvest**

*Baby Mixed Greens, Dried Cranberries, Fresh Pear, Goat Cheese & Toasted Almonds  
Sweet Aged Balsamic Vinaigrette*

#### **The Capri**

*Baby Arugula & Spinach, Fresh Mozzarella, Heirloom Tomatoes & Fried Shallots  
Served with Pesto Vinaigrette*

## **Entrée Choices**

### **BEEF**

#### ***Grilled Marinated Flank Steak***

*Served with Onion Chutney & Fresh Chimichurri Sauce*

#### ***Roasted New York Strip Loin***

*Served with Horseradish Cream Sauce*

#### ***Braised Beef Tips***

*Served with a Burgundy Reduction Sauce*

#### ***Chef Carved Filet Mignon***

*Served with Horseradish Cream Sauce & Burgundy Demi Sauce*

***ON Sale!*** Additional \$9.99pp

### **Poultry**

#### ***Chicken Bella***

*Roasted Artichoke Hearts & Baby Bella Mushrooms  
Lemon Shallot Cream Sauce*

#### ***Chicken Parmesan***

*Traditional Homemade Marinara, Fresh Mozzarella & Basil*

#### ***Pecan Encrusted Chicken***

*Dijon Mustard Cream Sauce*

#### ***Grilled Chicken Pesto***

*Served in Pesto Cream Sauce garnished with Sun Dried Tomatoes*

## **Seafood**

### ***Seaside Paella***

*Mussels, Calamari, Shrimp & Bay Scallops*

### ***Almond Crusted Mahi Mahi***

*Served with steamed Confetti Bell Peppers & Clementine Burre Blanc*

### ***Tuscan Broiled Salmon***

### ***Red Snapper Picatta***

*Fried Capers, Grilled Lemons, Sundried Tomatoes & White Wine Sauce*

### ***New England Style Crab Cakes -5oz***

*Served with Remoulade Sauce*

***Additional \$4.99pp***

### ***Lobster Ravioli***

*Served with Ala Vodka Sauce*

***Additional \$4.99pp***

## **Vegan Entrée Options**

### ***Wild Mushroom Strudel --\*Vegan***

*Phyllo filled with sautéed Mushrooms & Artichokes*

### ***Eggplant Rollatini -\*Vegan***

*Cashew Ricotta*

*Served over steamed Spaghetti Squash*

### ***Butternut Squash Ravioli --\*Contains Dairy***

## **Side Dishes**

***Gnocchi with Spinach & Parmesan Cream Sauce***

***Sage Buttered Spaghetti Squash***

***Roasted Brussel Sprouts***

***Sautéed Green Beans***

*Applewood Bacon Crumble & Shaved Parmesan*

***Three Cheese Ravioli***

*Served with Mushroom Cream Sauce or Traditional Homemade Marinara*

***Penne Pasta with Artichoke Cream***

***Creamy Mushroom & Sundried Tomato Polenta***

***Butternut Squash & Yam Soufflé***

***Herb Rice Pilaf***

***Roasted Colorful Cauliflower***

***Roasted Truffle & Parmesan Potatoes***

***Horseradish Mashed Potatoes***

***Summer Squash Medley***

***Tuscan Vegetable Platter***

*Seasonal vegetables served warm garnished with Balsamic Glaze*

***(Continued)***

## **Station Side Dishes**

*(No Additional Cost)*

### ***Create your Own Mac -N- Cheese***

*Spiral Pasta & Homemade Cheese Sauce*

*Toppings:*

*Bacon, Ground Beef, Peas, Broccoli, Herbed Bread Crumbs  
Truffle Salt & Grated Parmesan*

### ***Gourmet Mashed Potato Bar***

*Toppings:*

*Whipped Butter, Sour Cream,  
Green Onions, Crumbled Bacon, Shredded Cheddar*

### ***Create Your Own Pasta Station***

*\*\*Choice of (1) Sauce with (1) Pasta in Chafing Dish\*\**

*Toppings:*

*Mushrooms, Caramelized Onions, Spinach,  
Sausage, Bell Peppers, Black Olives  
Peas, Parmesan, and Red Pepper Flakes*

*Sauce Choices:*

*Marinara, Pesto Cream Sauce, Ala Vodka, Alfredo*

*Pasta Choices:*

*Fuseli, Penne, Bowtie*

#### **Consumer Advisory:**

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may result in an increased risk of food borne illness. Especially if you have medical conditions.