

Gourmet Buffet

Three Hour Party
Minimum 50 guests

Assorted Cheese & Vegetable Platter

Display of Freshly Baked Breads or Rolls

Select Five Passed Hors D'oeuvres

Coconut Shrimp

Coconut Encrusted Large Shrimp Served with a Spicy Orange Jam

Crab Cakes

Mini Lump Crab Cakes served with a Whole Grain Remoulade

Chipotle Chicken Quesadillas

Chipotle-Honey Glazed Chicken Breast with Sautéed Onions, Peppers and Cheddar Jack Cheese

Asparagus and Prosciutto

Grilled Asparagus wrapped in Imported Prosciutto

Melon and Prosciutto

Fresh Melon Wrapped in Thinly Sliced Imported Prosciutto

Scallops and Bacon

Scallops wrapped in Applewood Bacon

Southern Style Shrimp

Southern Spiced Fried Shrimp Served with a Cocktail Sauce and a Grain Mustard Sauce

Jerk Chicken Skewers

Grilled Chicken Breast Coated with a Savory Spiced Caribbean Rub

Stuffed Mushrooms

Mini Stuffed Mushrooms Prepared Three Ways with Sweet Sausage, Hot Sausage and Crab Meat

Blackened Tuna Bites

Bite Sized Ahi Tuna Blackened with a Cajun Spice

Beef Napoleon

Sliced Beef Tenderloin Served over Crostini with a Horseradish Cream

Beef Teriyaki

Sliced Beef Tenderloin Skewers Marinated in a Teriyaki Glaze

Brick Oven Pizza

Chunky Plum Tomato Sauce Topped with Fresh Mozzarella

Chicken Satay

Grilled Chicken Breast Coated in a Thai Peanut Sauce

Mini Quiche

An Assortment of Individual Quiche

Tri Color Polenta Triangles

Warm Spinach, Sun-dried Tomato and Herb Polenta Triangles

Garden Salad or Caesar Salad

Chicken Dishes

Choose any two chicken dishes to be served

Parmesan

Home Made Chicken Cutlets Topped with Marinara and Fresh Mozzarella

Chicken Piccata

Lightly Battered Chicken Breasts with Capers in a White Wine Sauce and a Hint of Citrus

Chicken Marsala

Sautéed Chicken Breast in a Mushroom Marsala Sauce

Francaise

Dipped in a Light Batter and Sautéed with a Lemon White Wine

Balsamico

Sautéed in a Garlic-Balsamic Reduction with Bell Peppers

Asiago

Marinated in an Asiago Cream Sauce topped with Grilled Portobello Mushrooms

Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

Sorrentina

Egg Battered and Layered with Prosciutto, Fried Eggplant and Mozzarella

Grilled Chicken Bruschetta

Grilled and Topped with Fresh Tomato, Basil, Garlic and Olive Oil Relish

Pasta

Choose a pasta dish to be served

Sunday Pork

Tomato Gravy Sauce with Slow Braised Pork, Sweet Italian Sausage, served over Rigatoni with Ricotta Cheese

Marinara

Sautéed in Our Plum Tomato Marinara Sauce with Fresh Basil

Rigatoni a la Vodka

Creamy Vodka Sauce Finished with Parmesan Cheese and Fresh Basil

Cavatelli & Broccoli

Fresh Broccoli Sautéed in Sliced Garlic and Olive Oil Finished with Parmesan Cheese

Baked Ziti

Penne Pasta, Ricotta Cheese, Marinara Sauce and Fresh Mozzarella

Seafood Dishes

Choose a seafood dish to be served

Salmon Bruschetta

Grilled Atlantic Salmon topped with a Tomato, Garlic and Olive Oil Relish with a Balsamic Glaze

Tilapia Pistachio

Tilapia Filet Oven Roasted with a Pistachio Nut Crumb, topped with a Lemon Beurre Blanc

Flounder Francaise

Dipped in Parmesan Egg Batter, Sautéed with a Lemon White Wine Sauce

Barramundi

Horseradish Encrusted Pan Seared Barramundi Served with a Citrus Beurre Blanc

Florida Red Snapper

Pan Seared Served with a Chunky Mango Salsa

Meat Dishes

Choose a meat dish to be served

Beef Teriyaki

Sliced Beef Tenderloin Sliced and Marinated in a Teriyaki Glaze

Applewood Smoked Ribs

Baby Back Ribs Basted with a Caribbean Rum BBQ Sauce

Steak and Sausage Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

Sliced Sirloin of Beef

Tender Beef Sliced and Served with a Mushroom Demi Glace

Italian Meatballs

Home Made Meatballs made with Imported Bread Crumbs Sautéed in our Plum Tomato Marinara

Italian Sausage

Grilled and Served with Bell Peppers, Onions and Potatoes

Sliced Pork

Sliced Pork Tenderloin Served with an Apple Glaze

Carving Station

Choose an item to be carved, includes carving chef at no additional charge

Roast Turkey

Honey Roast Pork Loin

Oven Glazed Ham

Sirloin of Beef

Fresh Vegetables & Starch
Accompaniments

Desserts

Assorted Cookies, Freshly Tailored Sheet Cake and a Fresh Fruit Platter

Beverage Service

Soda and Juice

Freshly Brewed Coffee, Decaf and Hot Tea

39.95 per Guest

Tax and gratuity not included

Open Bar

\$10 per guest for first hour, \$6 per guest for each additional hour

Choose an Assortment of Sushi, Sashimi and Rolls for 3.95 per Guest

Jumbo Shrimp Cocktail add 4.95 per Guest