

Ala Carte Wedding Menus

Displays

Cheese Board

Domestic and Imported Cheeses
With Crackers, Fruit Garnish
And Whole Grain Mustard

Small (serves 25) \$225.00 - Large (serves 50) \$425.00

Tropical Fruit Display

A variety of fresh local and imported fruits
presented sliced with the Chef's distinctive creative touch.
Small (serves 25) \$195.00 - Large (serves 50) \$315.00

Crudités

Fresh Seasonal Vegetables with Boursin Cheese dip
Small (serves 25) \$150.00 - Large (serves 50) \$295.00

Jumbo Gulf Shrimp Peel and Eat Display

With Creole cocktail sauce and lemon wedge
\$14.95 per person per hour

Cold Hors d'oeuvres

Assorted Fancy Canapés Display

\$4.00 each

(Minimum per item order is 100 pieces)

Salmon Pinwheels

With Dill Cream Cheese

\$4.00 each

Salami Coronets

With Cream Cheese and Olives

\$4.00 each

Iced Jumbo Shrimp or Alaskan Snow Crab Claws

With Creole Cocktail Sauce and Lemon Wedge

\$6.00 each

Fruit Kebobs

Skewers of Pineapple and Strawberries

Served with a honey yogurt dipping sauce

\$4.00 each

(Minimum per item order is 25 pieces)

Hot Hors d'oeuvres

\$4.00++ per piece

Artichoke Hearts Stuffed with Blue Cheese Mousse
Lemon Grass Chicken Skewers
Conch Fritters
Prosciutto di Parma and Seasonal Melon
Seared Tuna with Mango Salsa
Empanada with Manchego Cheese and Chorizo
Macadamia Crusted Chicken Tenders
Brie with Spiced Apples
Shrimp Pot Stickers
Caribbean Jerked Skewered Shrimp
Ginger Chicken Wrapped in Bacon
Mini Salmon Wellington
Beef Hibachi
Mini Crab cake with Chipotle Aioli
Tempura Coconut Shrimp
Coconut Lobster Skewer
Brie with Spiced Apple and Raisin

\$6.00++ per piece

Mushroom Caps with Escargot and Boursin Cheese
Fresh Mozzarella, Plum Tomato and Basil on Crostini
Filet Mignon in Bacon
Wild Mushroom Tart
(Sold in quantities of 50)

Wedding ala Carte

Entrees

Lemongrass Breast of Chicken

French cut chicken breast marinated in lemongrass marinade

\$57.95

Stuffed Chicken Saltimbocca

Boneless breast of chicken stuffed with Prosciutto and Jarlsburg cheese topped with a Marsala mushroom sauce

\$59.95

Bronzed Mahi

Fresh Mahi with a touch of Cajun spices pan seared and topped with a citrus aioli

\$64.95

Baked Grouper

Fresh local Grouper seasoned with lime zest, lemon zest, herbs and spices

\$67.95

Roast Tenderloin Medallions

Whole roasted beef tenderloin sliced with sweet shallot demi glace

\$67.95

Filet Mignon

Tenderloin steak, demi glace, crustini

\$75.95

Add Maine Lobster tail for Surf and Turf \$15.00 per person

Surf and Turf

Petite Filet with demi and stuffed jumbo shrimp with citrus aioli

\$80.95

Salad Choices

Choose one:

Pink Shell Salad

Topped with Blue Cheese Crumbles, Pine nuts, and Roasted Garlic Vinaigrette

Whole Leaf Caesar Salad

Crostini, Grated Parmesan and Fresh ground black pepper

Tomato Mozzarella Salad

Crostini, Basil oil and Balsamic Glaze

Tossed Field Greens

Stilton Blue Cheese Balsamic Vinaigrette

Chef's Starch

Choose one:

Oven Roast Fingerling Potato

Garlic Smashed Yukon Gold Potato

Blended Rice

Jasmine Rice

Crushed Ginger Sweet Potato

Caviar Blend Rice

Purple Sticky Coconut Rice

Chef's Vegetable

Choose one:

Steamed Asparagus

Shoe String Vegetable

Grilled Vegetable

Steamed Broccoli

Steamed Broccoli with Carrot

Buffets

The Keys Buffet

(31 people minimum)

Home Made Conch Chowder

Warm Cuban Bread and Butter

Romaine Salad with citrus wedge and honey lemon vinaigrette

Ceviche (scallops, shrimp and conch marinated in citrus juices with peppers and onions)

Tropical Fruits of mango, papaya, and other local favorites topped with Midori
and toasted coconut

Stuffed Grouper with crab stuffing and lobster sauce

Marinated Roast Pork with crispy fried onions

Sautéed Breast of chicken with baby shrimp in a lemon beurre blanc

Rice and Beans

Seasonal vegetable medley

\$69.00

The Floridian Buffet

(31 people minimum)

Fresh Rolls and Butter

Seafood Chowder

Tossed Field Greens, Pine Nuts, roasted garlic vinaigrette

Roast Prime rib of beef au jus (carved in room)

Baked Red Snapper with lump crab, mango essence

Seared Chicken with wild mushroom and mesquite smoked tomato salsa

Blended wild rice

Crushed ginger sweet potato

Seasonal Vegetable Medley

\$79.00

Banyan Wedding Buffet

(50 people minimum)

Passed Hors d'oeuvres

Lemon Grass Chicken Sticks

Almond stuffed dates in bacon

Brie and caramelized onion Purse

Crab Stuffed Mushrooms

Fresh Rolls with honey whipped butter

Salads

Tossed Field greens with Toasted Pine nuts, blue cheese croutons
and roasted garlic vinaigrette

Shrimp and Scallop Ceviche

Carved

Ancho and Coffer coated Tenderloin with port wine demi glace

Carved Rack of Coriander coated Pork with Mango Chutney

Action Station

Tortellini and Penne Pasta tossed in your choice of Marinara, Pesto or Alfredo sauces with
shrimp, chicken, vegetable and cheese toppings

Chaffer

Baked Grouper with crabmeat and roasted red pepper and tomato sauce

Herb Crusted Chicken with hot and sweet Tai chili sauce

Roasted Heirloom Potatoes

Caviar Rice

Mandolin Vegetables

109.95 pp++

Wedding Brunch Menu

(30 or more)

Tropical Fruit Display

Freshly Baked Danish and Muffins

Fresh Bagels with butter and assorted Cream Cheese

Smoked Salmon display with Capers, Chopped Eggs, Diced red onions, and tomatoes

~Omelet Station~

Fresh Eggs, Diced Ham, Bacon, Onions, peppers, mushrooms
and shredded Cheddar and Monterey Jack Cheeses

Chaffers

Egg Benedict with Hollandaise Sauce

Lyonaise Potato

Banana Foster French Toast (cinnamon walnut Bread with banana batter and banana foster syrup)

Maple Smoked Bacon and Jumbo Link Sausages

Baked Mahi Mahi with Mango Salsa

Herb Roasted Breast of Chicken

Fresh Vegetables - Island Blend

Carving Station

Roast Prime Rib of Beef Au Jus

OR

Roast Rack of Pork with Apple chutney

\$79.95 ++

\$39.97++ (Kids prices (3-12 yrs old))

Add Mimosa and Bloody Mary Station for an additional \$22++ per person.

Wedding Brunch Package

\$130.00++

Includes the Brunch Buffet, 3 Hours of Open Bar, Reception room rental fee, and
Champagne Toast

Children's Dinner Event

Cup of Fruit

Macaroni and Cheese

Tater Tots

Breast of Chicken Tenders

Milk

3 years and under \$9.95 ++

4 to 12 years old \$19.95 ++

Banquet Beverage Menu

Call Brands: Absolut Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Dewars, Seagram's VO, Jose Cuervo Gold Tequila, Jack Daniel's Bourbon

Premium Brands: Ketel One Vodka, Bombay Sapphire Gin, Myer's Dark Rum, Chivas Regal Scotch, Crown Royal Blended Whiskey, Jose Cuervo 1800 Tequila, Markers Mark Bourbon.

All Banquet Open Bars include Red and White House Wine, Imported & Domestic Beers, Bottled Waters & Assorted Soft Drinks.

Frozen Drinks and Cordials are available on a Consumption Basis.

All Prices listed below are based on per person

Host Bar on an Hourly Basis

An economical plan designed to accommodate all budgets.

Includes all Mixers, Liquors and Garnishes based on a per person basis.

Call Brands

1st Hour \$15.00 per Guest 2nd Hour \$11.00 per Guest

Premium Brands

1st Hour \$18.00 per Guest 2nd Hour \$14.00 per Guest

Beer, Wine and Soda Only

1st Hour \$10.25 per Guest 2nd Hour \$7.25 per Guest

Hosted Bar on a Consumption Basis

Call Cocktails	\$6.00	Premium Cocktails	\$6.75
Imported Beer	\$4.25	Domestic Beer	\$3.75
House Wine	\$5.50	Bottled Water	\$3.00
	Assorted Soda		\$2.75

** All Prices Subject to 20% Service Charge and 6% Sales Tax

Cash Bar Prices

* Tax and gratuity included

Call Cocktails	\$6.50	Premium Cocktails	\$8.00
Imported Beer	\$5.25	Domestic Beer	\$4.50
Laterre Wines*	\$6.00	Bottled Water	\$3.50
	Assorted Soda		\$3.50

* Choice of Chardonnay, Cabernet, Merlot or White Zinfandel

Whether you choose a Cash Bar or a Sponsored Reception \$250.00 per Hour, per Bar of Revenue must be generated. Otherwise, an additional charge of \$75.00 per Hour, per Bartender will be applied to Your Account. One bartender per 100 Guests.