



BANQUET MENUS 2011

All prices are Subject to a 22% Service Charge and 9% Sales Tax

CONTINENTAL BREAKFAST BUFFETS

CLASSICAL CONTINENTAL

FRESHLY SQUEEZED FLORIDA ORANGE, GRAPEFRUIT AND CRANBERRY JUICE
SLICED FRESH SEASONAL FRUIT & MELON
FRESHLY BAKED ASSORTED MUFFINS, DANISHES AND CROISSANTS
SERVED WITH BUTTER & PRESERVES
ASSORTED BAGELS WITH CREAM CHEESE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HOT HERBAL
TEA WITH LEMON
\$24 PER PERSON

GROVE ISLE SUNRISE BUFFET

FRESHLY SQUEEZED FLORIDA ORANGE, GRAPEFRUIT AND CRANBERRY JUICE
INDIVIDUAL FRUIT & YOGURT PARFAITS
ASPARAGUS, SUNDRIED TOMATO & ASIAGO FRITTATAS
APPLE WOOD SMOKE BACON & LINK SAUSAGE
HERB ROASTED RED BLISS POTATOES
SELECTION OF BREAKFAST PASTRIES SERVED WITH BAGELS, CREAM CHEESE,
BUTTER & PRESERVES
\$38 PER PERSON

RECOMMENDED BREAKFAST ADDITIONS

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| ASSORTED BAGELS WITH CREAM CHEESE | \$50 A DOZEN |
| WARM OATMEAL WITH RAISINGS & BROWN SUGAR | \$4 EACH |
| INDIVIDUAL DRY CEREAL WITH WHOLE & SKIM MILK | \$4 EACH |
| ASSORTED FLAVORED YOGURT | \$4 EACH |
| SMOKED SALMON PLATTER | \$15 EACH |
| ASSORTED INDIVIDUAL YOGURT PARFAITS | \$7 EACH |
| ASSORTED DANISH & BREAKFAST BREADS | \$50 A DOZEN |
| SEASONAL FRUIT BOWL | \$3 EACH |
| VEGETARIAN FRITTATA | \$6 EACH |
| BRIOCHE CINNAMON FRENCH TOAST WITH MAPLE SYRUP | \$8 EACH |
| EGGS BENEDICT | \$9 EACH |
| FLUFFY SCRAMBLED EGGS | \$6 EACH |
| BACON | \$5 EACH |
| SAUSAGE | \$5 EACH |
| BREAKFAST ENCHILADAS | \$10 EACH |
| WITH SCRAMBLED EGGS, CHORIZO, QUESO FRESCO, CHIPOTLE SAUCE | |

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PLATED BREAKFAST

ASSORTED SELECTION OF FRUIT JUICES TO INCLUDE:

SQUEEZED FLORIDA ORANGE JUICE, GRAPEFRUIT AND CRANBERRY JUICE

BASKET OF ASSORTED BREAKFAST PASTRIES AND BAGELS WITH CREAM CHEESE

INDIVIDUAL SMOOTHIE OF THE DAY *SHOOTER*

SELECTION OF THE FOLLOWING:

TRADITIONAL OMELET WITH THREE CHOICES:

MUSHROOM, DICED TOMATO, RED ONION, SPINACH, BELL PEPPERS, CHEDDAR CHEESE, SWISS CHEESE, SMOKED SALMON, AND SMOKED HAM

OR

CINNAMON BRIOCHE FRENCH TOAST

VERMONT MAPLE SYRUP AND SERVED WITH CHOICE OF FRUIT TOPPING AND STRAWBERRY, BLACK BERRY, RASPBERRY, BANANA, OR BLUE BERRY

OR

BACON, EGG & CHEESE CROISSANT

APPLE WOOD SMOKED BACON, FLUFFY SCRAMBLED EGGS, CHEDDAR CHEESE STUFFED IN A FRESH CROISSANT

\$38 PER PERSON

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THE BAY BRUNCH

WELCOME DRINK

TRAY PASSED AS GUESTS ARRIVE, ONE (1) PER PERSON

PLEASE SELECT ONE (1)

TRADITIONAL MIMOSA, RASPBERRY MOJITO, OR SPICY BLOODY MARY

BREAKFAST FARE

ASSORTED DANISHES & CROISSANTS , WITH BUTTER AND PRESERVES

INDIVIDUAL FRUIT & YOGURT PARFAITS

FRESH SQUEEZED ORANGE JUICE AND CRANBERRY JUICE

FRESHLY BREWED COFFEE, DECAFFEINATED, & HOT HERBAL TEA WITH LEMON

OMELET STATION

FARMS FRESH EGGS AND EGG WHITES, MADE TO ORDER

WITH CHEDDAR AND SWISS CHEESE,

HAM, ONIONS, PEPPERS, MUSHROOMS, SWEET PEPPERS

\$100 SUPPLEMENT FOR CHEF ATTENDANT

LUNCH FARE

GRILLED & ROASTED VEGETABLE DISPLAY (SERVED ROOM TEMPERATURE)

CHILLED PASTA SALAD WITH FRESH HERBS & FETA CRUMBLES

BREAD BASKET

CARVING STATION

HAND CARVED BY CHEF ATTENDANT

\$100 SUPPLEMENT FOR CHEF ATTENDANT

PLEASE SELECT ONE (1) OF THE FOLLOWING:

HONEY BAKED HAM, MUSTARD, PINEAPPLE GLAZE

OR

ROASTED TOM TURKEY, CRANBERRY CHUTNEY AND BUTTERMILK GRAVY

\$50 PER PERSON

(25 PERSON MINIMUM)

PRICE IS BASED ON A 90-MINUTE SERVICE

ONE (1) CHEF REQUIRED PER FORTY (40) GUESTS

SUPPLEMENT OF \$10 PER PERSON FOR LESS THAN THE MINIMUM

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THE SUNDAY BRUNCH

BREAKFAST FARE

BREAKFAST BREADS & PASTRIES, MUFFINS AND DANISHES
FLUFFY SCRAMBLED EGGS
BREAKFAST POTATOES
PLATTER OF SEASONAL FRUIT
APPLE WOOD SMOKED BACON & SAUSAGE
BUTTERMILK PANCAKES, MAPLE SYRUP & WHIPPED BUTTER
SELECTIONS OF ASSORTED CAKE & SWEET BITES
FRESHLY BREWED COFFEE, DECAFFEINATED, & HOT HERBAL TEA WITH LEMON

SMOKED SALMON PLATTER

WITH CAPER, EGGS, ONIONS & CREAM CHEESES

OMELET STATION

FARMS FRESH EGGS AND EGG WHITES, MADE TO ORDER
WITH CHEDDAR AND SWISS CHEESE,
HAM, ONIONS, PEPPERS, MUSHROOMS, SWEET PEPPERS
\$100 SUPPLEMENT FOR CHEF ATTENDANT

SEAFOOD DISPLAY

OYSTER ON THE HALF SHELL
SHRIMP COCKTAIL
COCKTAIL SAUCE, HORSERADISH, LEMON

LUNCH FARE

MIXED GREEN SALAD, DUO OF EMULSIONS
ORZO & ROASTED VEGETABLE SALAD, BASIL PESTO
CHARCUTERIE & CHESSES PLATTER
CHAR-GRILLED FLANK STEAK, WITH CARAMELIZED ONIONS
& CABERNET REDUCTION

\$65 PER PERSON

(35 PERSON MINIMUM)

PRICE IS BASED ON A 90-MINUTE SERVICE
ONE (1) CHEF REQUIRED PER FORTY (40) GUESTS
SUPPLEMENT OF \$10 PER PERSON FOR LESS THAN THE MINIMUM

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THE ISLE BRUNCH

BREAKFAST FARE

FRESHLY SQUEEZED FLORIDA ORANGE, GRAPEFRUIT, & CRANBERRY JUICE
ASSORTED BREAKFAST MUFFINS, PASTRIES AND CROISSANTS
SERVED WITH BUTTER & PRESERVES
SLICED FRESH SEASONAL MELON & FRUITS
FRESHLY BREWED COFFEE, DECAFFEINATED, & HOT HERBAL TEA WITH LEMON
APPLE WOOD SMOKE BACON AND SAUSAGE LINKS
FLUFFY SCRAMBLED EGGS WITH FRESH HERBS
OVEN ROASTED RED BLISS POTATOES
WITH FRESH HERBS, SWEET BELL PEPPERS & BERMUDA RED ONION
BRIOCHE CINNAMON FRENCH TOAST
SERVED WITH WARM VERMONT MAPLE SYRUP & SWEET BUTTER

THINLY-SLICED SMOKED SALMON & ASSORTED BAGELS
WITH CAPERS, CREAM CHEESE, AND SLICED TOMATO & RED ONION

MIXED BABY GREENS SALAD

CRISP GARDEN VEGETABLES & FOCACCIA CROUTONS
SERVED WITH A BALSAMIC HERB & CREAMY RANCH VINAIGRETTE

CARVING STATION

HAND CARVED BY CHEF ATTENDANT
\$100 SUPPLEMENT FOR CHEF ATTENDANT
PLEASE SELECT ONE (1) OF THE FOLLOWING:

GRILLED STRIP LOIN OF BEEF, SPICY MUSTARD, BORDELAISE, & BEARNAISE
OR

TRADITIONAL BEEF WELLINGTON, SAUCE AU POIVRE
OR

SALMON EN CROUTE, DILL CREAM SAUCE

\$75 PER PERSON

(35 PERSON MINIMUM)

PRICE IS BASED ON A 90-MINUTE SERVICE
ONE (1) CHEF REQUIRED PER FORTY (40) GUESTS
THIS MENU IS NOT AVAILABLE FOR LESS THAN THE MINIMUM.

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BRUNCH ENHANCEMENTS

TRADITIONAL SMOKED SALMON STATION

SERVED WITH CAPERS, RED ONIONS, CHOPPED EGG, CHIVES,
VINE RIPENED TOMATO, CREAM CHEESE AND BAGELS

\$15 PER PERSON

OMELET STATION

FARM FRESH EGGS AND EGG WHITES
MADE TO ORDER WITH YOUR CHOICE OF INGREDIENTS
SWISS & CHEDDAR CHEESE, MUSHROOMS, ONIONS,
SPINACH, TOMATOES, SMOKED HAM, BELL PEPPERS

\$12 PER PERSON

\$100 SUPPLEMENT FOR CHEF ATTENDANT

(ONE CHEF REQUIRED PER 40 GUESTS)

BELGIAN WAFFLE STATION

CRISPY BELGIAN WAFFLES SERVED WITH
WHIPPED CREAM, FRESH BERRIES, MAPLE SYRUP, WHIPPED SWEET BUTTER,
MACERATED BERRIES

\$10 PER PERSON

\$100 SUPPLEMENT FOR CHEF ATTENDANT

(ONE CHEF REQUIRED PER 40 GUESTS)

ADDITIONAL BEVERAGES

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| TRADITIONAL MIMOSA | \$8.50 PER DRINK |
| BELLINI | \$8.50 PER DRINK |
| KIR ROYALE | \$8.50 PER DRINK |
| RASPBERRY MOJITO | \$12 PER DRINK |
| TRADITIONAL MOJITO | \$12 PER DRINK |
| SPICY BLOODY MARY | \$12 PER DRINK |
| BOTTLED MINERAL OR SPARKLING WATER | \$4.50 EACH |
| ASSORTED SOFT DRINKS | \$4 EACH |
| HOUSE CHAMPAGNE | \$38 PER BOTTLE |
| HOUSE CABERNET | \$42 PER BOTTLE |
| HOUSE CHARDONNAY | \$42 PER BOTTLE |

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SPECIALTY BREAKS

AFTERNOON TEA

SELECTION OF FLAVORED SCONES
ASSORTED TEA COOKIES
ASSORTED TEA SANDWICHES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HOT HERBAL TEA
WITH LEMON

\$20 PER PERSON

ENERGY BREAK

SEASONAL BERRIES AND YOGURT PARFAITS
BASKET OF ASSORTED WHOLE FRUITS
SELECTION OF ASSORTED GRANOLA BARS AND POWER BARS
DELUXE MIXED NUTS
FRESHLY SQUEEZED VEGETABLE AND FRUIT JUICES
ASSORTMENT SMOOTHIES TO INCLUDE:
MANGO, BLUEBERRY, & STRAWBERRY
ASSORTED DIET SOFT DRINKS & BOTTLED WATER

\$20 PER PERSON

INTERMISSION

HOUSE POPPED POPCORN WITH TRUFFLE OIL MIST
TORTILLA CHIPS
SERVED WITH CHILI CON QUESO, SALSA, GUACAMOLE, AND SOUR CREAM
SOFT PRETZELS
ASSORTMENT OF CANDIES AND CHOCOLATES
ASSORTED SOFT DRINKS AND BOTTLED WATERS

\$20 PER PERSON

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COOKIE MADNESS

CRUNCHY OR SOFT BAKED COOKIE ASSORTMENT TO INCLUDE:

CHOCOLATE CHUNK,
OATMEAL RAISIN WALNUT,
WHITE CHOCOLATE MACADAMIA NUT,
KEY LIME WHITE CHOCOLATE COOKIES,
DOUBLE FUDGE CHOCOLATE BROWNIES
FRESH WHOLE STRAWBERRIES

ICE COLD MILK
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND
HOT HERBAL TEA WITH LEMON

\$18 PER PERSON

JOIN FOR JAVA

ASSORTMENT OF FRESHLY BAKED MUFFINS,
COFFEE CAKES, DANISHES, AND BISCOTTI
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND
HOT HERBAL TEA WITH LEMON

\$16 PER PERSON

PRICES ARE BASED ON 30-MINUTE SERVICE

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PERSONALIZED COFFEE SERVICE

PRICES ARE BASED ON 30-MINUTE SERVICE

MID MORNING

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| SEASONAL FRUIT & BERRY DISPLAY | \$7 PER PERSON |
| FRESH FRUIT SKEWERS WITH HONEY YOGURT DIPPING SAUCE | \$6 PER PERSON |
| CHEF'S SELECTION OF ASSORTED BAGELS | \$48 PER DOZEN |
| CHEWY GRANOLA BARS | \$3.50 EACH |
| ASSORTED INDIVIDUAL YOGURTS | \$3.50 EACH |
| ASSORTED WHOLE FRUIT BASKET | \$40 PER BASKET |

AFTERNOON

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|---|----------------|
| BAKED GOURMET COOKIES | \$40 PER DOZEN |
| BAKED BROWNIES AND BLONDIES | \$40 PER DOZEN |
| ASSORTED INDIVIDUAL GOURMET POTATO CHIPS | \$4 EACH |
| CANDY BARS | \$4 EACH |
| FEATHER REGGIANO POPCORN AND BUTTER POPCORN | \$6 PER PERSON |
| DELUXE MIXED NUTS | \$20 PER POUND |

BEVERAGES

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| ASSORTED SOFT DRINKS | \$4 EACH |
| BOTTLED MINERAL AND SPARKLING WATER | \$4.50 EACH |
| FRESHLY SQUEEZED FLORIDA ORANGE AND GRAPEFRUIT JUICE | \$18 PER QUART |
| FRESHLY BREWED ICED TEA | \$48 PER GALLON |
| ASSORTED BOTTLED FRUIT JUICES | \$4.50 EACH |
| RED BULL | \$6 EACH |
| GATORADE | \$5 EACH |
| FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE | \$55 PER GALLON |
| HOT HERBAL TEA WITH LEMON | \$55 PER GALLON |

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BUFFET LUNCHEONS

FAR EAST BUFFET

TOM KHA GAI (CHICKEN COCONUT SOUP)
NAPA CABBAGE, TOSSED WITH BABY GREENS, CARROTS, CRISP NOODLE,
SESAME SOY VINEGAR
TOMATO, CUCUMBER
ASIAN NOODLE SALAD WITH MANDARIN ORANGES,
CASHEWS AND CRISP VEGETABLES
SHITAKE MUSHROOMS, LEMONGRASS & GINGER BROTH
SOY LEMON CHICKEN WITH VEGETABLE FRIED RICE & MUSTARD JUS
MONGOLIAN MARINATED FLANK STEAK ON CARAMELIZED RED ONIONS WITH
BELL PEPPERS

FRESHLY BAKED ROLLS WITH BUTTER
MANGO GINGER CHEESECAKE, CHOCOLATE ORANGE TORTE & THAI RICE PUDDING
GRAHAM CRACKER BASKET WITH FRESH TROPICAL FRUIT & KEY LIME SABAYON
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
HOT HERBAL TEA WITH LEMON

\$60 PER PERSON
(25 PERSON MINIMUM)

PRICE IS BASED ON 60-MINUTE SERVICE
THERE WILL BE A SUPPLEMENTAL CHARGE OF \$10 PER PERSON FOR LESS THAN THE MINIMUM

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LATIN BUFFET

AUTHENTIC TORTILLA SOUP
MIXED YOUNG FIELD GREENS, SLICED CUCUMBERS, AVOCADO, ROASTED CORN AND
BLACK BEANS WITH HONEY CHIPOTLE VINAIGRETTE
TORTILLA CHIPS WITH TOMATO SALSA AND GUACAMOLE
GRILLED FLANK STEAK WITH CHIMICHURRI SAUCE
MOJO GRILLED CHICKEN
SNAPPER FILET VERACRUZ, PLANTAINS
CUMIN-SCENTED BLACK BEANS WITH CHORIZO, SOUR CREAM,
SAFFRON RICE WITH TOMATOES, GREEN CHILIES AND CILANTRO
WARM ROLLS AND CORN MUFFINS WITH BUTTER
BREAD PUDDING, CARAMEL FLAN AND MANGO CHEESECAKE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE &
HOT HERBAL TEA WITH LEMON

\$58 PER PERSON
25 PERSON MINIMUM

TUSCAN BUFFET

VINE-RIPENED TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE, BASIL OIL
MIXED GREENS WITH ARUGULA, CRISP CARROT, CHERRY TOMATOES, SHAVED
PARMIGIANO AND BALSAMIC VINAIGRETTE
ROASTED PORTOBELLO, ASPARAGUS, SUNDRIED TOMATO, KALAMATA OLIVE
ORECCHIETTE PASTA SALAD WITH FRESH HERBS AND FETA CRUMBLES
CHICKEN MILANESE WITH MADEIRA SAUCE
SWORDFISH PICATTA STYLE WITH ARTICHOKE AND BASIL
SPINACH AND THREE CHEESE TORTELLINI
TUSCAN GRILLED VEGETABLES WITH TRUFFLE OIL
ITALIAN BREAD BASKET
A SELECTION OF ITALIAN DESSERTS TO INCLUDE
TIRAMISU, CAPPUCINO CHEESECAKE AND CANNOLI
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE &
HOT HERBAL TEA WITH LEMON

\$55 PER PERSON
25 PERSON MINIMUM

PRICE IS BASED ON 60-MINUTE SERVICE
THERE WILL BE A SUPPLEMENTAL CHARGE OF \$10 PER PERSON FOR LESS THAN THE MINIMUM

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COOKOUT DINNER BUFFET

ROMAINE SALAD WITH TOMATOES, CUCUMBERS, AND CARROTS
SERVED WITH A CREAMY BLUE CHEESE DRESSING
BACKYARD GRILLED VEGETABLE DISPLAY
SUMMER WATERMELON AND WHOLE FRUITS DISPLAY
CREAMY NEW POTATO SALAD
SOUTHERN STYLE MACARONI SALAD

ANGUS BURGERS
KOSHER HOT DOGS
BACKYARD BBQ CHICKEN
ALL AMERICAN BAKED BEANS

CHEF'S SELECTION OF DESSERTS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
HOT HERBAL TEA WITH LEMON

**\$52 PER PERSON
(25 PERSON MINIMUM)**

GROVE ISLE DELI

CHEF'S SELECTION OF VEGETARIAN SOUP
MIXED BABY FIELD GREENS, SLICED CUCUMBERS, OVEN DRIED CROUTONS,
TOMATOES & FETA CHEESE, RANCH DRESSING
CREAMY POTATO SALAD
SIGNATURE COLE SLAW
SELECTION OF WHOLE SEASONAL FRUIT
ASSORTMENT OF FRESHLY SLICED SANDWICH MEATS
ROASTED STRIP LOIN, ROASTED TURKEY, VIRGINIA HAM,
TUNA SALAD AND CHICKEN SALAD
SLICED CHEDDAR & SWISS CHEESE
LETTUCE, TOMATO, RED ONION, MAYONNAISE, MUSTARD & HORSERADISH CREAM
KAISER ROLLS, RYE, WHOLE WHEAT BUNS AND CROISSANTS
NEW YORK CHEESECAKE, BLACK FOREST CHOCOLATE CAKE & FRESH APPLE PIE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HOT HERBAL TEA

**\$46 PER PERSON
(15 PERSON MINIMUM)**

PRICE IS BASED ON 60-MINUTE SERVICE
THERE WILL BE A SUPPLEMENTAL CHARGE OF \$10 PER PERSON FOR LESS THAN THE MINIMUM

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PICNIC

ROASTED SUMMER VEGETABLE DISPLAY

WHOLE ASSORTED FRUIT

BLISTERED VEGETABLE ORZO PASTA SALAD

ASSORTED BAGGED POTATO CHIPS

AN ASSORTMENT OF DELI MEATS TO INCLUDE:

VIRGINIA HAM, BREAST OF TURKEY & ROAST BEEF

SLICED DOMESTIC AND IMPORTED CHEESES

LETTUCE, TOMATO, RED ONION, MAYONNAISE, HONEY DIJON MUSTARD

AN ASSORTMENT OF RYE, WHOLE WHEAT, WHITE & KAISER ROLLS

CHEF'S SELECTION OF ASSORTED COOKIES & BROWNIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE &

HOT HERBAL TEA WITH LEMON

\$43 PER PERSON

PRICE IS BASED ON 60-MINUTE SERVICE

THERE WILL BE A SUPPLEMENTAL CHARGE OF \$10 PER PERSON FOR LESS THAN THE MINIMUM

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PLATED LUNCH MENU SELECTIONS

STARTERS

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|---|------|
| ASSORTED BABY GREENS WITH MARINATED VEGETABLES & SHALLOT VINAIGRETTE | \$14 |
| CRISP ROMAINE SALAD "CAESAR LIKE" LEMON PEPPER EMULSION, MANCHEGO, OLIVE CROSTINI | \$14 |
| MARINATED TOMATO AND SLICED MOZZARELLA, BABY ARUGULA, PINE NUTS, BALSAMIC GLAZE | \$14 |
| GRILLED ASPARAGUS AND SAVORY RICOTTA FLAN, FRISEE, TRUFFLE VINAIGRETTE** | \$16 |
| TRUFFLED WALDORF SALAD, PETITE HERBS ** | \$16 |

TRIO OF CHILLED SOUPS***

\$18

(CHOOSE ANY 3)

SPRING ENGLISH PEA, FOIE GRAS FROTH
YELLOW TOMATO GAZPACHO
SEAFOOD TOMATO CONSOMÉ, A LA MADRILÈNE
VICHYSOISE, SPRING LEEK & TRUFFLE OIL
CRISP ENGLISH CUCUMBER, CHERVIL CREAM
ROASTED SWEET CORN, FENNEL CRÈME FRAÎCHE
SWEET COCONUT CURRY, YUZU FROTH

ADD A PROTEIN TO ANY SALAD**

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| JUMBO SEA SCALLOPS | \$6 |
| 6OZ. CHICKEN BREAST | \$5 |
| CITRUS CURED GARLIC SHRIMP | \$7 |
| CITRUS MARINATED FLORIDA LOBSTER TAIL *** | \$10 |
| CRISP BLUE CRAB CAKE | \$8 |
| HOUSE CURED SALMON "PASTRAMI" | \$7 |
| COLOSSAL LUMP CRAB*** | \$8 |
| PONZU GLAZED SALMON "CHOP STICKS" | \$7 |
| MOJO MARINATED SKIRT STEAK | \$8 |

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ENTRÉE PASTAS

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|---|------|
| BASIL GOAT CHEESE RAVIOLIS, PINE NUT, TOMATO BROTH** | \$22 |
| WILD MUSHROOM CANNELLONI, SHERRY JUS & CHIVE PESTO | \$24 |
| RATATOUILLE VEGETABLE CANNELLONI, ROASTED GARLIC PARMESAN BROTH | \$22 |
| GRILLED CHICKEN ALFREDO, CURED ROMA TOMATOES, GOAT CHEESE & PIGNOLI | \$20 |
| WHITE TRUFFLE RAVIOLI, VER JUS BLANC & MADEIRA *** | \$24 |
| RISOTTO, GREEN PENCIL ASPARAGUS, CRISP FRISEE | \$20 |

ENTRÉES

WE WILL PROVIDE 5% OF A SUBSTITUTE ENTRÉE & 5% OF A VEGETARIAN DISH FOR ALL COURSES CHOSEN

COLD ENTRÉES

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|---|------|
| GRILLED CHICKEN ASIAN NOODLE SALAD SMOKE CASHEWS, BASIL OIL & PONZU | \$16 |
| LOBSTER SALAD*** VANILLA COMPRESSED PINEAPPLE, CASHEWS, GRANOLA, EDAMAME | \$24 |
| POACHED SALMON LEMON ORZO, CUCUMBER, CARAWAY STICKS & DILL SAUCE | \$18 |
| SLICED NY STRIP LOIN ARUGULA SPINACH SALAD, BALSAMIC GLAZED RED ONIONS, BOURSIN CREAM, CIABATTA CRISP | \$18 |

HOT ENTRÉES

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|---|------|
| HERB CRUSTED SALMON FAVA, FINGERLING & MUSHROOM FRICASSEE, TRUFFLE LEMON JUS | \$18 |
| PONZU SEA BASS** ASIAN STIR-FRY VEGETABLES, MUSHROOM MISO BROTH | \$24 |
| RED GROUPER TRUFFLED TARO ROOT, ASPARAGUS, PEARL ONIONS, CHIVE SAUCE | \$22 |
| ANISE CRUSTED TUNA "NICOISE"*** HARICOTS VERT, FENNEL, FINGERLING POTATO, CURED TOMATO, BALSAMIC-BASIL DRIZZLE | \$22 |
| HERB CRUSTED FILET MIGNON** 6OZ. BARREL CUT WITH CRUSHED YUKON, GLAZED CARROT, ASPARAGUS, SAUCE BORDELAISE | \$20 |
| BOURBON GLAZED NY STRIP STEAK** 8OZ CENTER CUT WITH BRAISED SHALLOTS & BUTTERMILK WHIPPED POTATOES | \$18 |

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OPTIONAL ENTRÉE ACCOMPANIMENT

CREAMY/CRISPY RISOTTO
CRUSHED YUKON
POTATO DAUPHINE
DUCHESS POTATO
RICE PILAF
YUKON POTATO CROQUETTE
CRANBERRY ALMOND QUINOA
POTATO RISOTTO
HERB ROASTED FINGERLING POTATO
GLAZED CARROT BUNDLE
HARICOTS VERT
MUSHROOM, CARROT, AND ASPARAGUS FRICASSEE
ROOT VEGETABLE FONDANTS
RED AND YELLOW ROASTED BEETS
FRICASSEE OF BABY ZUCCHINI, SUNBURST SQUASH, PICKLED PEARL ONIONS

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HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES PER ITEM.
PRICES VARY BY VOLUME

COLD HORS D'OEUVRES

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| BEEF CARPACCIO, ROASTED PORTOBELLO, PARMESAN, THYME | \$6 |
| THAI BEEF SALAD, SESAME, ORANGE, ICEBERG | \$6 |
| "BIG MAC" STEAK TARTAR, FRIED CAPER, CORNICHON, SESAME TOAST | \$7 |
| JERK CHICKEN WRAPS, BLACK BEAN, CILANTRO SOUR CREAM | \$5 |
| CLASSIC SHRIMP COCKTAIL | \$7 |
| SMOKED SALMON FENNEL, ARUGULA, ORANGE CRÈME FRAÎCHE, PHYLLO CONE | \$6 |
| "CARMEL APPLE" GRANNY SMITH, CARMEL, PEANUT | \$5 |
| CHERRY TOMATO, MOZZARELLA, PARMESAN, GARLIC | \$4 |
| TOMATO CONFIT BRUSCHETTA, FETA CRUMBLES, AGED BALSAMIC, BASIL | \$5 |
| DUCK PROSCIUTTO, PARMESAN, PEAR, HONEY, THYME ** | \$7 |
| LOBSTER, CAVIAR, VANILLA BRIOCHE, CRÈME FRAICHE, CHIVE ** | \$9 |
| AHI TUNA SUMMER ROLL, AVOCADO, ORANGE, CUCUMBER, SESAME SEEDS ** | \$8 |
| TRUFFLED WALDORF, CHERRY, PINK PEPPERCORN, DUCK ** | \$8 |
| FOIE GRAS TORCHON, PINK PEPPERCORNS, APRICOT *** | \$7 |
| BABY RED BLISS POTATOES, CAVIAR, TRUFFLE CRÈME FRAÎCHE *** | \$7 |

HOT HORS D'OEUVRES

| | |
|--|-----|
| SOY BEEF OR CHICKEN SATE WITH PEANUT DIPPING SAUCE | \$6 |
| BEEF WELLINGTON WITH SAUCE AU POIVRE | \$6 |
| MINI COCKTAIL FRANKS-IN-A-BLANKET | \$6 |
| COCONUT TIGER PRAWNS WITH SWEET THAI CHILI SAUCE | \$6 |
| VEGETABLE SPRING ROLLS WITH CHAR SU TERIYAKI | \$6 |
| BREADED ARTICHOKE WITH GOAT CHEESE & CHIVE | \$5 |
| PEAR, ALMOND & BRIE IN CRISPY PHYLLO | \$5 |
| GRILLED LAMP LOLLIPOPS WITH GUAVA BBQ OR MINT JELLY ** | \$7 |
| ASIAN SHORT RIB POT PIE WITH HOISIN SAUCE ** | \$8 |
| CRISPY DUCK RAVIOLI, DUCK SAUCE ** | \$8 |
| LOBSTER COBBLER, TRUFFLE HERB SALAD ** | \$7 |
| CRAB CAKES WITH MANGO RELISH ** | \$7 |
| GRAHAM CRUSTED FOIE GRAS, PURPLE MUSTARD AND FRESH BERRIES *** | \$9 |

All prices are Subject to a 22% Service Charge and 9% Sales Tax

RECEPTION ACTION STATIONS

PASTA STATION PER PERSON

SPINACH AND RICOTTA
RAVIOLI WITH GRILLED
VEGETABLES AND BASIL
POMODORO SAUCE**
\$22

ORECCHIETTE
WITH SMOKED BACON,
SHALLOT, AND PEAS,
GARLIC ROSEMARY CREAM
\$22

MARINATED CHICKEN PENNE
PESTO, PINE NUTS, SUN
DRIED TOMATOES, GOAT
CHEESE
\$24

BLACKENED SHRIMP,
FETTUCCINE ALFREDO,
CRISP PANCETTA
\$24

WHITE TRUFFLED RAVIOLI,
VERJUS BLANC,
PARMIGIANO-REGGIANO***
\$24

GNOCCHI, FRIED SAGE,
PUMPKIN OIL, VERJUS
BLANC
\$22

*CARVING STATION PER PERSON

GRILLED STRIP LOIN OF
BEEF, PEBBLE ROLLS, SPICY
MUSTARD, BORDELAISE AND
BÉARNAISE
\$450 - SERVES 25

ROASTED TOM TURKEY
WITH CRANBERRY CHUTNEY,
BUTTERMILK GRAVY
\$325 - SERVES 35

SALMON EN CROUTE,
DILL CREAM SAUCE
\$425 - SERVES 30

PEKING DUCK,
SUMMER ROLL, PICKLED
CUCUMBER, CHAR SU
DIPPING SAUCE***
\$475 - SERVES 25

HERB ROASTED ORGANIC
CHICKEN, WHOLE GRAIN
MUSTARD, CALVADOS
TRUFFLE CREAM
\$400 - SERVES 25

CASHEW GINGER CRUSTED
PORK LOIN, CALVADOS
CRANBERRY JUS
\$350 - SERVES 30

HONEY BAKED HAM,
MUSTARD PINEAPPLE GLAZE
\$325 - SERVES 30

TRADITIONAL BEEF
WELLINGTON, SAUCE
PERIGUEUX***
\$430 - SERVES 25

KABOB STATION PER PERSON

TURKEY, PEPPERS, ONIONS,
TAMARIND BBQ GLAZED
\$22

GARLIC CHICKEN WITH
HONEY MUSTARD GLAZE
\$22

TERIYAKI STEAK, WASABI &
CHILI
\$24

GROUPEL NUGGETS, RED
ONION, CHERRY TOMATO
\$23

PONZU GLAZED SALMON,
PINEAPPLE, VIDALIA ONION
JUMBO SHRIMP, CHIPOTLE
SWEET CHILI**
\$24

*ADD ONE STARCH OR
ONE VEGETABLE
FOR \$10 PER PERSON*

\$100 SUPPLEMENT FOR *CARVING CHEF ATTENDANT
(ONE CHEF REQUIRED PER 40 GUESTS)

All prices are Subject to a 22% Service Charge and 9% Sales Tax

RECEPTION DISPLAYS

PAELLA STATION

TRADITIONAL STYLE WITH MIXED SAUSAGE,
CHICKEN AND FRUITS OF THE SEA
\$30 PER PERSON

CREPE STATION

FRESH CREPES FILLINGS INCLUDE:

| | |
|---|-------------|
| CHICKEN A LA REINE, SEAFOOD THERMADOR, FORESTIERE | \$32 |
| OR | |
| CHICKEN A LA REINE, SEAFOOD AND DUCK CONFIT** | \$36 |

\$100 SUPPLEMENT FOR CHEF ATTENDANT
(ONE CHEF REQUIRED PER 40 GUESTS)

STIR FRY STATION

(CHOICE OF TWO)

CHICKEN SHRIMP, PORK, STEAK, DUCK
SERVED WITH FRIED RICE,
ASIAN VEGETABLES, GARLIC TERIYAKI
\$29 PER PERSON

\$100 SUPPLEMENT FOR CHEF ATTENDANT
(ONE CHEF REQUIRED PER 40 GUESTS)

All prices are Subject to a 22% Service Charge and 9% Sales Tax

RECEPTION DISPLAYS (CONTINUED)

| | |
|---|-------------|
| FRUIT DISPLAY | \$10 |
| LAVISH DISPLAY OF SEASONAL FRUIT | |
| DISPLAY OF DOMESTIC & IMPORTED CHEESE | \$15 |
| DISPLAY OF DOMESTIC & IMPORTED CHEESE WITH TOASTED BREADS & DRIED FRUITS | |
| SEASONAL DISPLAY OF CRUDITÉS | \$10 |
| INCLUDING GRILLED & CHILLED VEGETABLES WITH BLUE CHEESE, CHILI REMOULADE, VIRGIN OLIVE OIL & BALSAMIC VINEGAR | |
| SMOKED SEAFOOD STATION | \$22 |
| DISPLAY OF SMOKE SALMON, TROUT, MUSSELS, AND MACKEREL TRADITIONAL GARNITURE AND CRÈME FRAÎCHE | |
| SALAD STATION | \$18 |
| TOSSED CAESAR SALAD WITH SHAVED PECORINO & GRILLED CIABATTA OR HOUSE MIXED SALAD, CHOICE OF DRESSINGS | |
| FIESTA STATION | \$21 |
| MINI TACOS WITH BBQ GRILLED CHICKEN, STEAK WITH SHREDDED CHEESE, PICO DE GALLO, SALSA VERDE AND SOUR CREAM | |
| TRENDY MASHED POTATO BAR | \$20 |
| BUTTERMILK MASHED POTATOES, WITH FRESH CHIVES, SMOKED BACON, SHREDDED CHEESE, GREEN ONIONS, TRUFFLE CREAM FRAÎCHE | |
| ANTIPASTO DISPLAY | \$23 |
| MARINATED GRILLED EGGPLANT, ZUCCHINI, YELLOW SQUASH, ARTICHOKES, MUSHROOMS AND ROASTED PEPPERS, PROSCIUTTO, CAPACOLLA, SOPRE SATTÀ, GENOA SALAMI & MORTADELLA, OLIVES, RED PEPPER & BASIL PESTO | |

RECEPTION ACTION STATIONS (CONTINUED)

SELECTION OF SEAFOOD HOT & COLD

HOT (CHOOSE 1)

PER PERSON

STEAMED MUSSELS MARINARA

\$23

STEAMED MUSSELS IN GARLIC BUTTER WHITE WINE

\$23

STEAMED CLAMS, GARLIC BUTTER WHITE WINE

\$23

GRILLED LOBSTER TAIL, DRAWN BUTTER***

\$30

BLACKENED SHRIMP, SAFFRON PEPPER BROTH**

\$24

COLD (CHOOSE 2)

JUMBO GULF SHRIMP

\$500 PER 100 PIECES

SHUCKED LITTLE NECK CLAMS ON THE HALF SHELL

\$450 PER 100 PIECES

SNOW CRAB CLAWS

\$435 PER 100 PIECES

SHUCKED SEASONAL OYSTER ON THE HALF SHELL

\$450 PER 100 PIECES

ALASKAN KING CRAB LEGS

\$425 PER 100 PIECES

JUMBO SHRIMP COCKTAIL

\$500 PER 100 PIECES

FLORIDA STONE CRABS (WHEN AVAILABLE)

(SEASONAL PRICE)

CAVIAR ON THE ICE BY THE OUNCE

(AMERICAN STURGEON, SEVRUGA, OSETRA, OR SALMON ROE)***

(MARKET PRICE)

FLORIDA OR MAINE LOBSTER TAILS

SEASONALLY PRICED

NEW ZEALAND GREEN LIP MUSSELS

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

\$490 PER 100 PIECES

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

DISPLAY STATIONS

SUSHI & SASHIMI DISPLAY

TRADITIONAL SUSHI ROLLS: CALIFORNIA ROLLS, SPICY TUNA ROLL, SMOKED SALMON AVOCADO ROLL, TUNA, SALMON, AND HAMACHI SASHIMI ON RICE WITH A VARIETY OF DIPPING SAUCES.
\$28 PER PERSON

CAVIAR STATION

OSETRA, SEVRUGA, AMERICAN STURGEON, OR SALMON ROE
RED ONION, CHIVES, CHOPPED EGGS, CRÈME FRAÎCHE AND FRESHLY MADE MINI BUCKWHEAT
PANCAKES AND TOAST POINTS
(MARKET PRICE)

GOURMAND ACTION STATIONS

TARTAR OR CEVICHE STATION (CHOICE OF 2)

SALMON, LEMON OIL, DILL, MUSTARD "CAVIAR"
AHI TUNA, TOASTED SESAME, PICKLED CUCUMBER, RADISH
MEDITERRANEAN SEA BASS, CURED TOMATO, BLACK OLIVE, CANDIED ORANGE
BEEF STEAK, DIJON MUSTARD & SAUCE GRIBICHE
\$40

FOIE GRAS SAUTÉ STATION \$40

ASSORTED FRUIT AND VEGETABLE PRESERVES,
SALTS, NUTS & BRIOCHE

ESCARGOT STATION \$35

LIME & GARLIC NOISETTE "EN CROUTE"
OR FRICASSEE WITH MUSHROOMS & BURGUNDY

VIENNESE PASTRY TABLE

CHEF'S SELECTION OF MINIATURE DESSERTS
\$26 PER PERSON

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

DINNER BUFFETS

FAR EAST DINNER BUFFET

NAPPA CABBAGE TOSSED WITH BABY GREENS, CARROTS,
CRISP NOODLE, TOMATOES, CUCUMBERS, SESAME SOY VINAIGRETTE
ASIAN NOODLE SALAD WITH MANDARIN ORANGE, CASHEW, AND CRISP VEGETABLES
KUNG PAO CHICKEN SALAD, BAMBOO SHOOTS, WATER CHESTNUTS, BABY BOK CHOY, AND
PEANUT DRESSING
SWEET AND SOUR SHRIMP WITH PINEAPPLE INFUSED VEGETABLES,
SERVED OVER COCONUT JASMINE RICE
MONGOLIAN MARINATED FLANK STEAK, CARAMELIZED RED ONIONS & BELL PEPPERS
MISO GLAZED SALMON, BABY SPINACH, SHIITAKE MUSHROOMS,
AND A GINGER LEMONGRASS BROTH
GARLIC TERIYAKI BROCOLINI
FRESHLY BAKED ROLLS WITH BUTTER
GREEN TEA FLAN, ANISE LACED CHOCOLATE MOUSSE,
COCONUT LYCHEE PARFAIT, THAI RICE PUDDING
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, & HOT HERBAL TEA WITH LEMON
\$ 85 PER PERSON

LATIN DINNER BUFFET

MIXED YOUNG FIELD GREENS, CUCUMBER, CRISP CARROT,
RADISH, TOMATOES, AVOCADO, CITRUS CILANTRO VINAIGRETTE
FRESH PAPAYA, JICAMA, PEPPERS, ROCK SHRIMP, SPICED TEQUILA DRESSING
CUMIN SCENTED ROASTED CORN & BLACK BEAN SALAD
WITH FRESH VEGETABLES AND CORIANDER
SEARED MAHI MAHI WITH SPICED CHILES, STEWED TOMATOES, FRESH HERBS
ARROZ CON POLLO, CHICKEN, FRESH PEPPERS, GARDEN PEAS, AND SAFFRON RICE
*GUAVA GLAZED PORK LOIN, CARAMELIZED SWEET PLANTAINS
(*AVAILABLE AS CARVING STATION WITH \$100 SUPPLEMENT FOR CHEF)
MOJO MARINATED GRILLED ASPARAGUS WITH SHAVED MANCHEGO
FRIED YUCCA WITH GARLIC OIL AND FRESH HERBS
WARM ROLLS AND CORN MUFFINS
MANGO CHEESECAKE, DULCE DE LECHE FLAN, COCONUT PINEAPPLE CAKE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, & HOT HERBAL TEA WITH LEMON
\$ 90 PER PERSON

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

TUSCAN DINNER BUFFET

CAESAR SALAD-, CRISP HEARTS OF ROMAINE, PARMESAN, GARLIC HERB CROUTONS,
CLASSIC CAESAR DRESSING
ARTICHOKE AND HEART OF PALM SALAD WITH FRESH TOMATOES, MARINATED OLIVES,
PEPPERS, BASIL, AND WHITE BALSAMIC VINAIGRETTE
ROASTED MUSHROOM SALAD, FRESH HERBS, RED ONION, ROASTED PEPPERS, BALSAMIC
AND TRUFFLE OIL
BASIL PESTO ORZO, SUNDRIED TOMATOES, KALAMATA OLIVES, AND FETA CHEESE
BRAISED VEAL SHANKS OSSO BUCCO
SEARED AIRLINE CHICKEN BREAST WITH SWEET BALSAMIC BRAISED ONIONS, MADEIRA
SAUCE, AND CREAMY POLENTA
CHAR CRUSTED GROUPER AND TRUFFLE RISOTTO
WITH SAUCE LIVORNESE, FRESH TOMATOES, CAPERS, OLIVES CRUSHED RED PEPPER,
GRILLED SEASONAL VEGETABLES
ITALIAN BREAD BASKET
LEMON MERINGUE, TIRAMISU, CAPPUCCINO MOCHA CAKE, AND CANNOLI
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, & HOT HERBAL TEA WITH LEMON
\$ 95 PER PERSON

CARIBBEAN DINNER BUFFET

CONCH CHOWDER
ASSORTED BABY GREENS, CRISP GARDEN VEGETABLES, BLOOD ORANGE VINAIGRETTE
FRESH SLICED TROPICAL FRUIT DISPLAY
SALAD OF CARAMELIZED PINEAPPLE, SHRIMP, MANGO, FRESH JICAMA, ENDIVE,
WITH JAMAICAN RUM DRESSING
SEAFOOD AND CHORIZO PAELLA-, MUSSELS, CLAMS, SHRIMP, SAFFRON RICE
JAMAICAN CURRY CHICKEN WITH CRUSHED BONIATO
SEARED PORK CHOP WITH PAPAYA RELISH
ROASTED BABY VEGETABLE DISPLAY
BAHAMIAN BANANA BREAD AND FRESH ROLLS
RUM CAKE, KEY LIME PIE, AND COCONUT RUM PUDDING
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, & HOT HERBAL TEA WITH LEMON
\$ 95 PER PERSON

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

THE GROVE GRILL

MIXED BABY LETTUCE, TOMATOES, CUCUMBERS, CARROTS,
BUTTERMILK RANCH, AND BLUE CHEESE DRESSINGS

SLICED SEASONAL FRUIT DISPLAY

POTATO SALAD

MACARONI SALAD

SOUTHERN STYLE BBQ CHICKEN

*HERB MARINATED GRILLED NY STRIP STEAKS

(*AVAILABLE GRILLED TO ORDER, WITH \$100 SUPPLEMENT FOR CHEF)

BLACKENED MAHI MAHI WITH COLE SLAW AND CAJUN TARTAR SAUCE

MASHED POTATO BAR

WITH CHEDDAR CHEESE, SOUR CREAM, BACON, AND SCALLIONS

BAKED BEANS

ROASTED SWEET CORN ON THE COB

BUTTERMILK BISCUITS, AND ASSORTED ROLLS

APPLE PIE, CHERRY PIE, CARROT CAKE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, & HOT HERBAL TEA WITH LEMON

\$110 PER PERSON

THE GROVE ISLE BUFFET

LOBSTER BISQUE

ASSORTED MIXED GREENS, TOMATOES, CUCUMBER, CARROT, OLIVES, BALSAMIC
VINAIGRETTE, & BUTTERMILK RANCH

CAESAR SALAD, HEARTS OF ROMAINE, PARMESAN, CROUTONS,

CLASSIC CAESAR DRESSING

*CITRUS MARINATED GRILLED LOBSTER TAILS

(*AVAILABLE GRILLED TO ORDER, WITH \$100 SUPPLEMENT FOR CHEF)

CHAR CRUSTED SEA BASS WITH BRAISED LEEKS,

VER JUS BLANC, HOT LOBSTER OIL & BASIL OIL

PETITE GRILLED FILET, WITH POTATOES DAUPHONOISE, AND TRUFFLED BORDELAISE

DOMESTIC AND IMPORTED CHEESE DISPLAY WITH FRESH BERRIES AND CRACKERS

GRILLED SEASONAL VEGETABLE DISPLAY

VIENNESE TABLE, MINIATURE DESSERTS & PASTRIES

COFFEE, TEA, DECAF

\$155 PER PERSON

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

SERVED DINNERS

ENHANCE YOUR DINNER SELECTION WITH AN APPETIZER COURSE

HOT APPETIZERS

| | |
|---|------|
| SAUTÉED ROCK SHRIMP STEW, FRIED GREEN TOMATO, COCONUT SAFFRON BROTH | \$18 |
| STUFFED QUAIL WITH CORN, BELUGA LENTILS, PICKLED WHITE ASPARAGUS, MICRO SALAD | \$22 |
| WARM GOAT CHEESE TARTLET, MICRO LETTUCES, STRAWBERRY VINAIGRETTE | \$17 |
| BLUE CRAB CAKES, TROPICAL MANGO RELISH, AVOCADO, PINEAPPLE-CITRUS FRISEE | \$19 |
| JUMBO PRAWNS, SPICY HONEY GLAZE, CARROT OBLIQUE, BACON CHARD SAUTÉE | \$20 |
| BALTIKA GLAZED MUSCOVY DUCK, PEPPERED APRICOT BLINCHIKI, LINGONBERRY, PISTACHIO | \$18 |
| DUCK CONFIT CREPES, RUM RAISIN SYRUP, CHIVE CONFETTI | \$22 |

COLD APPETIZERS

| | |
|---|------|
| VODKA DILL CURED SALMON, PICKLED BEET, APPLE AND RADISH SALAD, WALNUT TUILE | \$19 |
| CHARRED BEEF CARPACCIO, SWEET CORN, AVOCADO, TRUFFLE OIL | \$22 |
| TUNA TARTAR, MARINATED CUCUMBER, QUAIL EGG, SWEET SESAME LAVOSH | \$21 |
| FOIE GRAS TORCHON, PICKLED BEETS, SOURDOUGH CROUTON, MICRO GREENS | \$22 |
| LOBSTER SALAD, VANILLA COMPRESSED PINEAPPLE, CASHEWS, GRANOLA, AND EDAMAME | \$23 |
| HOT SMOKED SALMON, CORN CAKE, TANGELO CREAM & WATERCRESS | \$22 |

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

SOUP

HOT SOUPS

| | |
|--|------|
| HONEY BUTTERNUT, TOASTED MACADAMIA | \$12 |
| ROASTED TOMATO, PARMESAN GNOCCHI, BASIL OIL | \$12 |
| WILD MUSHROOM VELOUTE | \$14 |
| ROCK SHRIMP BISQUE, CHIVE SHERRY CREAM | \$14 |
| ASPARAGUS VELOUTE, SHAVED BLACK TRUFFLE | \$13 |
| CARAMELIZED ONION & THYME, PARMESAN CROSTINI | \$12 |

CHILLED SOUPS

| | |
|--|------|
| SPRING ENGLISH PEA, FOIE GRAS FROTH | \$14 |
| YELLOW SUNSHINE TOMATO GAZPACHO | \$13 |
| SEAFOOD TOMATO CONSOMMÉ, A LA MADRILÉNE | \$14 |
| VICHYSOISE, SPRING LEEK & TRUFFLE OIL | \$13 |
| CRISP ENGLISH CUCUMBER, CHERVIL CREAM | \$12 |
| ROASTED SWEET CORN, FENNEL CRÈME FRAÎCHE | \$12 |
| SWEET COCONUT CURRY, YUZU FROTH | \$13 |

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

COMPOSED SALAD

LUMP CRAB TIMBALE

AVOCADO, WATERMELON, CUCUMBER,
CRISP TARO, CHIVE OIL ***

\$22

ORGANIC SPINACH

SECKEL PEAR, ROQUEFORT, CANDIED
WALNUTS, RUBY PORT VINAIGRETTE

\$18

STEAKHOUSE ICEBERG WEDGE

ROQUEFORT, GRAPE TOMATOES, RED ONION, BACON

\$19

CRISP ROMAINE SALAD

"CAESAR LIKE" LEMON PEPPER
EMULSION, MANCHEGO, OLIVE CROSTINI

\$16

MARINATED TOMATO WITH SLICED

MOZZARELLA

BABY ARUGULA, PINE NUTS AND BALSAMIC
GLAZE

\$19

WILD MUSHROOM STRUDEL

HERB GLAZED CIPOLINI, MICRO LETTUCE, AGED
BALSAMIC

\$18

TRUFFLED WALDORF "SALAD"

PETITE HERBS

\$21

COLOSSAL LUMP CRAB

HORSERADISH COCKTAIL, BABY ICEBERG, LEMON ***

\$22

FRESH PASTAS APPETIZERS/ENTRÉES

| | |
|--|---------|
| BAIL GOAT CHEESE RAVIOLIS PINE NUT TOMATO BROTH ** | \$14/24 |
| WILD MUSHROOM CANNELLONI SHERRY JUS & CHIVE PESTO | \$16/26 |
| RATATOUILLE VEGETABLE CANNELLONI ROASTED GARLIC PARMESAN BROTH | \$14/24 |
| GRILLED CHICKEN ALFREDO CURED ROMA TOMATOES, GOAT CHEESE, PIGNOLI | \$17/22 |
| WHITE TRUFFLE RAVIOLI VER JUS BLANC & MADEIRA *** | \$18/28 |
| RISOTTO GREEN PENCIL ASPARAGUS, CRISP FRISEE | \$15/25 |
| PARMESAN GNOCCHI ROASTED TOMATO, BASIL OIL | \$14/24 |

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

VEGETARIAN ENTRÉE CHOICES

| | |
|---|------|
| SEASONAL MIXED GRILLED VEGETABLES GRILLED TOFU, AND CRANBERRY ALMOND QUINOA | \$18 |
| RATATOUILLE COBBLER PROVENCAL VEGETABLES , CREAMY GOAT CHEESE, ROASTED PEPPER COULIS | \$19 |
| BAKED VEGETABLES WELLINGTON WITH GARLIC CONFIT, TOMATO & BASIL | \$18 |
| GRILLED PORTOBELLO NAPOLEON OF FRESH PEPPERS ZUCCHINI, SQUASH, AND AGED BALSAMIC | \$18 |

ENTRÉE SELECTIONS

CHOICE MENU IS SUBJECT TO AN ADDITIONAL \$25 ABOVE HIGHEST ENTRÉE SELECTION

SEAFOOD

PONZU SEA BASS

ASIAN STIR-FRIED VEGETABLE MEDLEY,
MUSHROOM MISO BROTH
\$46

BLACKED CHILEAN SEA BASS

BRAISED LEEKS, BABY BOK CHOY, SHIITAKE,
LEMON GRASS BROTH
\$46

NOISETTE CRUSTED, SEARED SCALLOP

CRUSHED SWEET POTATO, ASPARAGUS,
CIPPOLINI ONION, MAPLE BOURBON GLAZE
\$42

FENNEL DUSTED HALIBUT (IN SEASON)**

ROASTED CORN AND LEMON RISOTTO, CANDY
STRIPED BEETS, SWEET CORN BROTH
\$44

HERB CRUSTED SALMON

SPRING ONION, FAVA, FINGERLING & MUSHROOM
FRICASSEE, TRUFFLE LEMON JUS
\$42

TUNA 'NICOISE'

HARICOTS VERT, FENNEL, FINGERLING POTATO,
CURED TOMATO, BASIL-BALSAMIC DRIZZLE
\$45

BEEF

HERB CRUSTED FILET MIGNON

CRUSHED YUKON, GLAZED CARROT, ASPARAGUS,
SAUCE BORDELAISE
\$49

BEEF WELLINGTON

FRICASSEE OF CARROTS, PEAS, CELERIAC,
PEARL ONIONS FOIE GRAS DUXELLE, YUKON
TUBES, BÉARNAISE & BORDELAISE
\$49

FILET OF BEEF AU POIVRE

GRILLED PORTOBELLO, GLAZED CARROTS,
ASPARAGUS, ROSEMARY YUKON CROQUETTES
\$49

BURGUNDY BRAISED SHORT RIBS

GLAZED POTATO TUBES, GOLDEN BEET PUREE,
ROASTED CIPPOLINI, CARROT DAUPHINOISE
\$50

*GROVE ISLE WILL PROVIDE 5%
ALTERNATE VEGETARIAN ENTRÉE
FOR ALL SERVED DINNERS*

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

CHOPS & RACK

SMOKED BONE-IN PORK CHOP

ROASTED SWEET POTATO HAS, BROCCOLI
FLAN, CHIVE JUS
\$45

RACK OF LAMB

GARLIC & HERBS, WILD MUSHROOM ORZO,
SPINACH, CARROTS, BALSAMIC DEMI
\$52

ROASTED VENISON CHOP

CRUSHED SWEET POTATOES, MUSHROOM
AND PEARL ONION STEW
\$46

ROASTED VEAL CHOP

WILD MUSHROOM POLENTA CAKES, GLAZED
ROOT VEGETABLES FONDANTS, SAUCE
PERIQUEUX
\$59

LAMB CHOPS

TOASTED PECAN BUTTER, SPINACH, GLAZED
BEETS, WHITE BEAN CASSOULET
\$52

VEAL OSSO BUCO

ROASTED ONION RISOTTO, MIXED
VEGETABLES, NATURAL JUS
\$59

POULTRY

WHOLE POUSSIN OVEN ROASTED

BRAISED BELUGA LENTILS, MIXED SEASONAL
VEGETABLES, MUSHROOM DEMI
\$45

GRILLED CHICKEN BREASTS

CRUSHED YUKON, GLAZED CARROT, GRILLED
ASPARAGUS, NATURAL JUS
\$41

SOY LEMON CHICKEN

POTATO DAUPHINOISE, MIXED SEASONAL
VEGETABLES, SHALLOT DIJON JUS
\$41

DUCK BREAST AND LEG CONFIT

PARSNIP PUREE, CARAMELIZED RED
CABBAGE, SOUR ORANGE REDUCTION
\$48

DUEL COMBINATIONS

BEEF FILET & LOBSTER BÉARNAISE*** \$88
MADEIRA MUSHROOM GLAZE, CRUSHED YUKON, SEASONAL VEGETABLES

BEEF FILET & HERB ROASTED SHRIMP** \$80
CRUSHED YUKON, GLAZED CARROTS, GREEN ASPARAGUS, CORIANDER JUS

COLOSSAL CRAB CAKE, PETITE CHICKEN BREAST \$72
ROASTED CORN, RUBY CHARD, CRUSHED POTATOES, ORANGE DEMI & MUSTARD CREAM

HERB ROASTED LAMB RACK & JUMBO SCALLOPS** \$82
SPINACH, GLAZED BEETS, WHITE BEAN CASSOULET, GARLIC JUS

CUMIN SPICED PORK LOIN & FLORIDA LOBSTER \$80
SWEET CRUSHED BONIATO, GLAZED CARROTS, GRILLED ASPARAGUS, ORANGE JUS

BEEF FILET & SEA BASS*** \$90
CRUSHED YUKON, BRAISED LEEKS, GLAZED CARROTS, ROASTED ASPARAGUS, SAUCE BORDELAISE,

THE AFTER PARTY

"MINI BITES"

| | | | |
|------------------------------|-----|----------------------------------|-----|
| MINI KOBE CHEESEBURGER | \$9 | MONTE CRISTO | \$8 |
| PIGS UNDER THE BLANKETS | \$8 | MINI CHEESE PIZZA | \$7 |
| BUFFALO CHICKEN SPRING ROLLS | \$7 | TRUFFLE FRITES WITH SHERRY AIOLI | \$6 |
| MINI CHICKEN FAJITA ROLLS | \$8 | MINI MEATBALL SANDWICHES | \$6 |
| MINI BEEF TACOS | \$7 | GRILLED CHEESE, TOMATO & BACON | \$7 |
| ONE BITE NACHOS | \$6 | ASSORTED DIM SUM | \$8 |
| CORN CHEDDAR FRITTERS | \$7 | CLASSIC SHRIMP COCKTAIL | \$7 |
| HOT CUBAN ROLL | \$7 | | |

"CHEF ATTENDANT"

REQUIRED (1) PER FORTY GUSTS AT \$100.00 EACH

OMELET STATION

TOMATOES, MUSHROOMS, ONIONS, CHEDDAR, SWISS, HAM, PEPPERS, SPINACH

\$12

WAFFLE STATION

WHIPPED CREAM, FRESH BERRIES, MAPLE SYRUP, WHIPPED SWEET BUTTER, MACERATED BERRIES

\$10

GRILLED CHEESE STATION

TRADITIONAL GRILLED CHEESE SANDWICHES, ASSORTED CHIPS, ASSORTED DIPS, VEGETABLES
CRUDITÉS

\$10

TACO STATION

CHOICE OF GROUND BEEF OR GRILLED CHICKEN

TOMATOES, SALSA, QUESO BLANCO, SHREDDED LETTUCE, JALAPENOS, SOUR CREAM, GUACAMOLE

\$12

ICE CREAM SUNDAY

VANILLA, CHOCOLATE, SPRINKLERS, CHERRIES, WHIPPED CREAM, NUTS, CARAMEL SAUCE, HOT
FUDGE

\$14

OPTIONAL ADDITIONS TO ALL ABOVE STATIONS

| | | | |
|--------------|-----|--------------------|-----|
| BACON | \$9 | FRENCH FRIES | \$8 |
| SAUSAGE | \$9 | SWEET POTATO FRIES | \$8 |
| CHEESE BLITZ | \$7 | ONION RINGS | \$8 |
| HASH BROWNS | \$8 | | |

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX

BAR SERVICES

PREMIUM BRANDS

ABSOLUT
 TANQUERAY
 BACARDI
 CAPTAIN MORGAN
 DEWAR'S WHITE
 JOHNNIE WALKER RED
 JACK DANIELS
 CANADIAN CLUB
 CUERVO GOLD
 HOUSE WINES

SUPER PREMIUM

KETTLE ONE
 GREY GOOSE
 TANQUERAY 10
 BACARDI GOLD
 CHIVAS REGAL
 JOHNNIE WALKER BLACK
 CROWN ROYAL
 PATRON SILVER
 UPGRADE TO KENWOOD
 WINES

CORDIALS

AMARETTO DISARONNO
 BAILEY'S IRISH CREAM
 KAHLUA
 ROMANA SAMBUCA
 GODIVA LIQUEUR

COGNACS

HENNESSY V.S
 COURVOISIER V.S.

DOMESTIC BEER

COORS LIGHT
 MILLER LIGHT

IMPORTED BEER

HEINEKEN
 CORONA
 AMSTEL LIGHT
 ST. PAULIE NON ALCOHOLIC

HOUSE WINE SELECTIONS

CHARDONNAY
 CABERNET SAUVIGNON
 HOUSE CHAMPAGNE

CONSUMPTION BAR PRICING

SELECT BRANDS
 PREMIUM BRANDS
 SUPER PREMIUM BRANDS
 CORDIALS
 COGNACS
 HOUSE WINE
 HOUSE CHAMPAGNE
 DOMESTIC BEER
 IMPORTED BEER
 MINERAL WATER
 FRUIT JUICES
 SOFT DRINKS
 RED BULL

\$11
 \$12
 \$13
 \$12
 \$14
 \$10
 \$10
 \$6.50
 \$7.50
 \$6
 \$4.50
 \$4
 \$6

CASH BAR INCLUDES TAX

\$12
 \$13
 \$14
 \$13
 \$16
 \$11
 \$11
 \$7.50
 \$8.50
 \$7
 \$5.50
 \$5
 \$7

OPEN BAR PER PERSON BY THE HOUR

| | FIRST HOUR | SECOND HOUR | THIRD HOUR | EACH ADDITIONAL HOUR |
|-----------------------|------------|-------------|------------|----------------------|
| PREMIUM BRANDS | \$21 | \$18 | \$15 | \$15 |
| SUPER PREMIUM | \$25 | \$22 | \$17 | \$17 |

PACKAGES INCLUDE WINES, HOUSE CHAMPAGNE, DOMESTIC/IMPORTED BEER, AND SOFT DRINKS

ONE BARTENDER REQUIRED PER 100 GUESTS, BARTENDER SUPPLEMENT OF \$100 EACH

All prices are Subject to a 22% Service Charge and 9% Sales Tax