

SAVOR...

Dinner Buffet Selections

All Dinner Buffet Selections include iced tea, water and coffee service.

25 Guest Minimum

Taste of Italy

Lasagna with Meat Sauce, Farfalle and Marinara with Chicken, Alfredo Penne Primavera, Fresh Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Herb Croutons and Garlic Bread

Tiramisu

23

Southern Comfort

Southern Fried Chicken, Chicken Fried Steak and Honey Baked Ham with an Orange Glaze, Home-Style Mashed Potatoes with Peppercorn Gravy, Country-Style Green Beans, Garden Fresh Greens with a variety of Dressings, Macaroni Pasta Salad, Fresh Watermelon Slices (Seasonal), Rolls and Butter

Homemade Peach Cobbler

25

The Treaty Oak

Sliced London Broil with Madeira Jus, Baked Chicken with Shiitake Mushroom Ragout and Herbed Israeli Couscous, Horseradish Sour Cream Mashed Potatoes, Fresh Steamed Asparagus garnished with Peppers, Fresh Mixed Field Greens with Mushrooms, Shredded Carrots, Grape Tomatoes and Herbed Croutons with Champagne Basil Vinaigrette Dressing

New York Cheesecake

26

Caribbean

Jumbo Caribbean Crab Cakes with Spicy Key Lime Remoulade, Grilled Grouper with Papaya and Pineapple Relish, Jerk Chicken with Sweet Onion Marmalade, Island Saffron Rice with Pigeon Peas, Sauteed Seasonal Vegetables, Mixed Aruba Greens with Hearts of Palm and Bermuda Onions with Mango Vinaigrette Dressings

Key Lime Pie

28

In addition, we recommend adding one of our Chef attended Carvery or Action Stations to accompany your dinner buffet selection.

All orders are subject to a 20% service charge and Florida state sales tax.

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Carvery

*\$75 per chef/2 hour attendant will be applied. All carving stations come with silver dollar rolls and appropriate condiments.
50 Guest Minimum*

Whole Top Round of Beef

Serves 50

275

Whole Honey Roasted Ham

Serves 50

250

Whole Roasted New York Strip Loin
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Serves 50

350

Rosemary Roasted Turkey Breast

Serves 50

275

Roasted Tenderloin of Beef

Serves 35

375

Action Stations

Shrimp & Grits

Fresh caught White Shrimp, sautéed with Garlic and White Wine. Served atop Creamy Tasso Ham Grits
10 per person

Lobster & Shrimp Gratinée Station

Lobster and Shrimp served with Sherry Cream. Ladled and served into a Martini Glass Lightly Hand-Torched and served to your guests
12 per person

Trattoria Station

Created to order, Cheese Tortellini and Fusilli Pastas. Chef selection of accompaniments and house made Marinara, Alfredo and Basil Pesto
10 per person

Potato Bar

Fresh Mashed Potatoes served with Warm Beer & Cheese Sauce, Mushroom Ragout, Applewood Smoked Bacon Bits, Blue Cheese Crumbles, Sour Cream and Whipped Butter
10 per person

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Plated Dinner Selections

All Selections include Fresh Garden Salad with choice of Balsamic Vinaigrette or Ranch Dressing, Rolls with Butter, New York Style Cheesecake, tea and water and coffee service.

Ponzu Chicken

Roasted Chicken Breast with an Orange and Ginger Glaze, Mirin Sticky Rice and Gingered Edamame

20

Roasted Pork Loin

Oven Roasted Pork Loin rubbed with Black Pepper and Smoked Sea Salt, served with Maple Roasted Sweet Potatoes and Fresh Green Beans

22

Seared Top Sirloin

Seared Top Sirloin Steak with Mushroom and Rosemary Veal Reduction, Smashed Au Gratin Potatoes and Fresh Green Beans

26

Garlic Butter Shrimp

Fresh Sautéed Shrimp with a White Wine and Garlic Butter Sauce, Rice Pilaf and Green Beans

26

Chicken Oscar

Floured and Seared tender Chicken Breast topped with Blue Crab Meat, served with Rice Pilaf and Asparagus with Hollandaise Sauce

26

Pan Seared Snapper

Fresh caught Florida Snapper, pan seared and covered with Citrus Beurre Blanc, Butter Parsley Potatoes and Sugar Snap Peas

28

Filet Mignon

Grilled Tenderloin of Black Angus Beef, Wild Mushroom Ragout, Sautéed Asparagus and Thyme Scented Potato Puree

32

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Plated Enhancements

May we recommend you upgrade your dining experience by choosing an item from each of the categories listed.

<u>Salads</u>
2.50 per person
Cranberry and Walnut Salad
Fresh Field Greens with Belgian Endive, Spicy Candied Walnuts, Dried Cranberries, Manchego Cheese and a Homemade Roasted Garlic Ranch
Blue and Bleu Spinach Salad
Tender Leafs of Baby Spinach, Fresh Blueberries (seasonal), topped with Crumbled Maytag Bleu Cheese, Yellow Tomatoes, Roasted Pine Nuts and a Garlic and Orange Zest Vinaigrette
Caprese
Traditional Italian salad of Fresh Mozzarella and Roma Tomato slices layered with Basil Leaves and then topped with Black Pepper, Sea Salt and Saba

<u>Desserts</u>
2.50 per person
Strawberry Shortcake
Traditional Carrot Cake
Chef Ian's Authentic Key Lime Pie
Caramel Granny Apple Pie
Crème Brulee Cheesecake
Decadent Red Velvet Cake
Fudge Brownie Mousse Cake

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Beverages

Beverage List

Premium Brands	7
Dewar's Jack Daniels Crown Royal Bombay Sapphire, Finlandia Vodka, Bacardi Rum, 1800 Tequila,	
Domestic Beer	5
Imported Beer	6
Wine by the Glass	6
Premium Wines available on request	
Non-Alcoholic Beverages	
Assorted Coca-Cola Can Soft Drink	3 each
Dasani Water	3 each
Assorted Bottled Juices	4 each
PowerAde	3 each
Coffee, Decaf, Tea Selection	40/gallon
Fresh Squeezed Orange Juice	42/gallon
Apple, Cranberry, Grape Juice	42/gallon
Iced Tea or Lemonade	32/gallon
Spring Water Station	35/5 gal.-set up 15 refill

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