

# *Holiday In West Wedding & Banquet Theme Buffets*

*(Minimum of 25 Guests Please)*

*\*A \$2.00 Extra Charge per Guest Applies If Under the Minimum*

## **Taste of Italy**

- Antipasto Mirror of Sliced Sausage, Cubed Cheeses, Black Olives, Roasted Peppers, Pepperoncini and Artichoke Hearts
- Sliced Seasonal Fresh Fruit
- Italian Style Salad with Your Choice of Two Dressings
- Italian Pasta Salad
- Marinated Mushrooms
- Steak Pizzaiolo
- Oven Roasted Chicken
- Baked Lasagna
- Oven Roasted Red Skin Potatoes
- Fresh vegetables
- Rolls and Butter
- Chocolate Cappuccino Cake
- Cheesecake with Strawberry sauce
- Fresh Brewed Coffee, Decaffeinated Coffee
- Hot Tea, Iced Tea

**\$19.95**

## **The French Quarter**

- Sliced Seasonal Fresh Fruit
- Mixed Leaf Lettuce Salad with Pecans
- Sliced Tomato and Mozzarella with a Sweet Basil Vinaigrette
- Cajun Rotini Salad with Bay Shrimp, Andouille Sausage and Feta Cheese
- Tri-Colored Straw
- Baron of Beef with a Black Pepper Crust, Pan Gravy
- Grilled Chicken Forestiere with Mushrooms and Bacon
- Shrimp Creole
- Red Beans and Rice
- Seasoned Vegetables
- Roasted Red Skin Potatoes with Peppers and Onions
- Pecan Pie, Apple Pie and Strawberry Pie
- Chocolate Mousse Cups
- Fresh Brewed Coffee, Decaffeinated Coffee
- Hot Tea, Iced Tea

**\$21.95**

**Uniformed Chef \$40.00 per Station**

*The above items are subject to a 20% service charge and any applicable tax.*

## The Floridian

- 30 Minute Fruit Punch reception
- Key West Salad Greens or Tossed Garden Salad with Choice of Two Dressings
- Home Style Mustard Potato Salad
- Steak Tomato Slices Sprinkled with Minced Bermuda Onions, Fresh Cilantro and Topped with Vinaigrette
- Gulf Coast Seafood Salad
- Oven Roasted New Potatoes
- Walnut Rice
- Seasonal Fresh Vegetables
- Home Style Key Lime Pie and Chocolate Fudge Cake
- Fresh Brewed Coffee, Decaffeinated Coffee
- Hot Tea, Iced Tea

### *Please Choose Two Entrees*

- ❖ Country Fried Chicken
- ❖ Roast Sirloin of Beef, Au Jus
- ❖ Vermicelli with Italian Sausage and Marinara Sauce
- ❖ Floribbean Chicken Breast
- ❖ Broiled Florida Grouper
- ❖ Barbeque Spare Ribs
- ❖ Fried Catfish

**\$18.95**

## The Caribbean Buffet

- Conch Fritters
- Trinidad Hot Wings
- Calypso Mixed Salad with Pistachio's and Jerk Chicken
- Sliced Tomato and Mango Salad
- Jamaican Jerked Chicken
- Whole Roasted Pig with Calypso Seasoning.
- Black Beans and rice
- Sweet potatoes and provisions
- Grilled Grouper in a light coconut sauce.
- Corn Fritters
- Rolls and Butter
- Caramelized Sugar Cheesecake with a Rum Sauce
- Pineapple Upside Down Cake
- Fresh Brewed Coffee, Decaffeinated Coffee
- Hot Tea, Iced Tea

**\$21.95**

**Uniformed Chef \$40.00 per Station**

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