



The Monte Carlo

*Caesar Salad Station featuring Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing
Sliced Tomato and Purple Onion Mediterranean Orzo Salad with Roasted Vegetables & Feta
Seasonal Fresh Fruit Display Red Cabbage & Carrot Slaw
Assorted Breads with Regular and Flavored Butters*

*Roast Top Round of Beef Carved to Order with Creamed Horseradish & Au Jus
Chicken Monte Carlo, layered with Tomato, Mushrooms, Parmesan Cheese in a Lemon Butter Sauce
Filet of Tilapia with Leeks & Diced Tomato in Mustard Vinaigrette
Scalloped Potatoes Montreal Grilled Vegetables*

*Cheesecake "Martinis" with Fresh Berries & Chocolate Drizzle Assorted Fruit Tarts
Coffee, Tea, Decaf, Iced Tea*

\$27.95 per person*

Caribbean Buffet

*Jamaican Pepper Pot Soup Station
Appetizer and Salad Bar featuring Garden Salad Bar with Mixed Greens, Tomatoes, Cucumbers, Mandarin
Oranges, Alfalfa Sprouts, Sliced Toasted Almonds, Carrot, Red Cabbage, Chopped Egg, Parmesan Cheese,
Croutons, Assorted Dressings.
Tropical Fresh Fruit Display Seafood Salad
Assorted Breads with Flavored Butters*

Roast Top Round of Beef Carved to Order by Chef, Served with a Pink Peppercorn Sauce

*Walkerswood Jerk Marinated Chicken Breast with Cajun Cream Sauce
Escovitch Fish with Marinated Bell Peppers & Onion
Island Brown Rice with Coconut, Raisins & Pigeon Peas
Chef's Vegetable Medley*

*Flan "Martinis" with Fresh Berries, Mint & Whipped Cream
Jacaranda Key Lime Parfait
Coffee, Tea, Decaf, Iced Tea*

\$27.95 per person*

**Please add 20% service charge and 6% sales tax to all pricing
Above Menus available Monday through Thursday Evenings and Weekend Luncheons Only
Pricing based on minimum of 100 persons; smaller groups of 50-99 please add \$195.00 room fee*



American Favorites Buffet

Large Garden Salad featuring Fresh Tomatoes, Sliced Cucumbers, Olives, Onions Red Cabbage, Carrots, Croutons and Dressings

*Seasonal Fresh Fruit Display Chef's Pasta Salad
Creamy Cole Slaw Red Potato Salad
Freshly Baked Rolls, Homestyle Cornbread & Butter*

*Mesquite Marinated Grilled Chicken Breast with Melted Cheddar
Grilled Ribeye Steaks BBQ Baby Back Ribs
Potato Skins with toppings bar of Sour Cream, Bacon, Cheddar & Scallions
Corn on the Cob*

*Peach Nut Crisp with Vanilla Ice Cream and Caramel Drizzle Served at Tables
Coffee, Tea, Decaf, Iced Tea*

\$29.95 per person*

International Flavor Buffet

*Baby Spinach tossed with Endive, Honey Roasted Pecans and Crumbled Bleu Cheese in Raspberry Vinaigrette
Mediterranean Orzo Salad with Roasted Vegetables & Feta*

*Mixed Field Greens with Toppings bar of fresh Tomato, Snow peas, Cucumbers, Carrots, Black Olives, Sun
dried Tomato, Shredded Cheese, Mushrooms, Alfalfa Sprouts, Toasted Almonds, Chopped Egg, Red Onion,
Mandarin Oranges, Croutons & Dressings*

*Assorted Fresh Seasonal Fruits
Sliced Ciabatta Bread with Plain & Flavored Butters & Olive Oil*

*Argentine Skirt Steak Chimichurri
Seafood Crepes in Mornay Sauce
Breast of Chicken Picatta with Lemon and Caper Sauce
Duchesse Potatoes a`l`Orange
Chef's Medley of Fresh Vegetables*

*Jacaranda Key Lime Parfait Strawberries Romanoff
Coffee, Tea, Decaf, Iced Tea*

\$29.95 per person*

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Taste of Italy Buffet

Soup Bar featuring Minestrone, Pasta Fagioli and Toasted Garlic Bread

*Caesar Salad Station featuring Romaine Lettuce, Grated Parmesan Cheese, Croutons and Caesar Dressing
Antipasto Bar of Assorted Cubed Cheeses, Marinated Artichoke Hearts, Marinated Mushrooms, Hearts of Palm, Scallions, Pepproncini, Sliced Plum Tomato, Minced Red Onion, Capers, Celery, Sun dried Tomatoes, Chopped Fresh Basil, Sliced Ciabatta Bread, Balsamic Vinegar and Extra Virgin Olive Oil*

*Traditional Baked Meat Lasagna Breast of Chicken Picatta
Jumbo Cheese Ravioli on Garlic Buttered Spinach with Diced Tomato, Pinenuts & Shredded Parmesan
Penne tossed in Alfredo Sauce Chef's Vegetable Medley*

*Assorted Cannoli Chocolate Mousse Chantilly
Coffee, Tea, Decaf, Iced Tea*

\$27.95 per person*

Latin Flavor Buffet

*Garden Salad featuring Fresh Tomatoes, Sliced Cucumbers, Olives, Onions, Garlic Croutons, & Dressings
Seasonal Fresh Fruit Display
Chef's Pasta Salad Creamy Cole Slaw Red Potato Salad
Freshly Baked Rolls & Butter*

*Argentinean Skirt Steak, Chimichurri Sauce
Mojo Roasted Pork Loin, Black Bean Sauce
Spanish Grilled Salmon Marinated with Orange, Paprika, Cumin, Sesame and Mint
Vanilla Glazed Plantains Chef's Vegetable Medley*

*Individual Flan with Berries Pudín de Pan Chocolate
Coffee, Tea, Decaf, Iced Tea*

\$28.95 per person*

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Asian Accents

Soup Bar featuring Egg Drop and Thai Basil Chicken Soups

Mixed Field Greens with Toppings bar of fresh Tomato, Cucumbers, Black Olives, Red Onion, Mandarin Oranges, Croutons & Dressings

*Thai Salad with Peanuts, Fried Potstickers and Grilled Chicken Breast in Light Peanut Dressing
Asian Salad with Snow Peas, Bean Sprouts, Carrots, Nappa Cabbage over Noodles in Oriental dressing*

Assorted Fresh Seasonal Fruits

*Beef Stir Fry with Oriental Vegetables
Panang Chicken Curry
Teryaki Glazed Salmon with Grilled Pineapple
Fried Rice*

*Green Tea Ice Cream with Whipped Cream and Chocolate Sauce Drizzle
Coffee, Tea, Decaf, Iced Tea*

\$27.95 per person*

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