

**THE HOTEL AT  
AUBURN UNIVERSITY**  

---

**AND DIXON CONFERENCE CENTER**

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**BREAKFAST MENUS**

# CONTINENTAL BREAKFAST BUFFET SELECTIONS

## THE HORIZON

Selection of Fresh Fruit Juices  
(Apple, Cranberry, and Orange)

\*\*\*

Seasonal Sliced Fruits

\*\*\*

Assorted Freshly-Baked Breakfast Pastries:  
Assorted Danish, Assorted Muffins, Butter Croissants  
Fruit Preserves and Whipped Butter

\*\*\*

Display of Individual Flavored Yogurts  
House-Made Granola with Whole and Skim Milk

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$12.75 per person**

Add Selection of Individual Cereals

**Additional \$1.50 per person**

Add Scrambled Eggs

**Additional \$2.50 per person**

Add Bacon or Sausage:

**Additional \$3.50 per person**

Add Biscuits and Sausage Gravy

**Additional \$4 per person**

Add Goopy Pecan Sticky Buns

**Additional \$48 per dozen**

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

## PLATED BREAKFAST SELECTIONS

### MAGNOLIA MORNING

Selection of Fresh Fruit Juices  
(Apple, Cranberry and Orange)

\*\*\*

Diced Fruit Martini  
(Preset on Table)

\*\*\*

Soft Scrambled Eggs with Chives, Crispy Bacon,  
Home-style Breakfast Potatoes and a Buttermilk Biscuit

\*\*\*

Basket of Assorted Freshly-Baked Morning Pastries

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$15.50 per person**

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

### ALUMNI HALL

Selection of Fresh Fruit Juices  
(Cranberry and Orange)

\*\*\*

Duo of a Tropical Fruit Sampler and Vanilla Yogurt Parfait  
(Preset on Table)

\*\*\*

Traditional Eggs Benedict with Truffle-Infused Hollandaise  
Fingerling Potatoes and Red Pepper Hash  
Jumbo Asparagus and Oven-Roasted Tomato

\*\*\*

Basket of Assorted Freshly-Baked Morning Pastries

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$17.50 per person**

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

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## PLATED BREAKFAST SELECTIONS

### TIGER PAW

Selection of Fresh Fruit Juices  
(Apple, Cranberry and Orange)

\*\*\*

House-Made Granola and Berry Parfait  
*(Preset on Table)*

\*\*\*

Smithfield Ham and Aged Cheddar Frittata  
Chicken Apple Sausage  
Country-Style Potatoes  
Grilled Tomato and Asparagus

\*\*\*

Basket of Assorted Freshly-Baked Morning Pastries

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$18.50 per person**

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# BREAKFAST BUFFET SELECTIONS

## THE HEART OF DIXIE

Selection of Fresh Fruit Juices  
(Apple, Cranberry and Orange)

\*\*\*

Selection of Seasonal Sliced Fruit

\*\*\*

Display of Individual Flavored Yogurts with Granola

Selection of Individual Dry Cereals

Whole Milk and Skim Milk

\*\*\*

Buttermilk Biscuits with Sausage Gravy

\*\*\*

Assorted Croissants, Muffins and Danish

Fruit Preserves and Butter

\*\*\*

Scrambled Eggs with Chives

Hickory-Smoked Bacon

Sausage Patties

Breakfast Potatoes

Cheddar Cheese Grits

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$24.00 per person**

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# BREAKFAST BUFFET SELECTIONS

## SOUTHERN TRADITIONS

Selection of Fresh Fruit Juices  
(Apple, Cranberry and Orange)

\*\*\*

Display of Orchard Fruits and Berries  
House Granola with Blueberry Yogurt

\*\*\*

Assorted Danish and Coffee Cakes  
Hot Cinnamon and Pecan Sticky Buns  
Buttermilk Biscuits with Sausage Gravy

\*\*\*

Scrambled Eggs  
Ham Steak and Red-Eye Gravy  
"Miss Vicki's Potato Casserole"  
Waffles with Bourbon-Infused Peaches  
Cheddar Cheese Grits with Bronzed Shrimp

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee, and Hot Tea  
Whole and Skim Milk

**\$26.00 per person**

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## **FRESHLY-BAKED BREAKFAST SANDWICHES**

(12 Sandwich Minimum)

Sausage Biscuit

**\$2.75 Each**

Sausage and Cheese Biscuit

**\$3.00 Each**

Ham and Cheese Biscuit

**\$3.00 Each**

Bacon, Egg and Cheese Breakfast Burrito

Served with Salsa

**\$3.50 Each**

Ham, Egg and Cheddar Cheese on an English Muffin

**\$4.50 Each**

Ham, Egg and Swiss Croissant

**\$4.50 Each**

## **ADDITIONAL BREAKFAST BUFFET ENHANCEMENTS**

### **WAFFLE, PANCAKE OR CINNAMON FRENCH TOAST STATION**

Select Your Choice of Freshly-Made Belgian Waffles, Pancakes OR Cinnamon  
French Toast with Your Choice of Toppings:

Freshly-Whipped Cream, Butter, Blueberry Compote,  
Chocolate Shavings and Warm Maple Syrup

**\$7.00 per person**

An additional \$2.00 per person fee will be applicable for groups of 25 guests or fewer

### **DELUXE OMELET STATION**

(Additional \$75.00 Uniformed Chef Attendant Required)

Eggs and Omelets prepared by a Uniformed Chef Attendant with Your Choice of:  
Swiss Cheese, Sharp Cheddar Cheese, Diced Tomatoes, Mushrooms,  
Bell Peppers, Sausage, Applewood-Smoked Bacon and Caramelized Onions

**\$8.00 per person**

An additional \$2.00 per person fee will be applicable for groups of 25 guests or fewer

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# BRUNCH SELECTIONS

## ANY DAY SUNDAY BRUNCH

Selection of Fresh Fruit Juices  
(Apple, Cranberry and Orange)

\*\*\*

Selection of Seasonal Sliced Fruit

\*\*\*

Assortment of Individual Flavored Yogurts with Granola  
Assorted Croissants, Muffins and Danish  
Fruit Preserves and Butter

\*\*\*

Scottish Smoked Salmon with Shaved Onion Pickles, Sliced Tomatoes and  
Capers

\*\*\*

Buttermilk Biscuits with Sausage Gravy

\*\*\*

Classic Eggs Benedict with Canadian Bacon and Hollandaise  
Hickory-Smoked Bacon  
Chicken Apple Sausage  
Breakfast Potatoes  
Cheddar Cheese Grits

\*\*\*

Omelet Station

Eggs and Omelets prepared by a Uniformed Chef Attendant with your Choice:  
Swiss Cheese, Cheddar Cheese, Diced Tomatoes, Mushrooms, Bell Peppers,  
Sausage, Applewood-Smoked Bacon and Caramelized Onions

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$29.00 per person**

**(Additional \$75 Chef Attendant fee Required for Omelet Station)**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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## **BRUNCH ADDITIONS**

### **WHOLE ROASTED TENDERLOIN OF BEEF**

(Additional \$75.00 Uniformed Chef Attendant Required)

Horseradish-Vanilla Cream

Au Jus

Freshly-Baked Rolls

**\$275.00**

**Serves 25 guests**

### **ROASTED PRIME RIB**

(Additional \$75.00 Uniformed Chef Attendant Required)

Horseradish-Vanilla Cream

Au Jus

Freshly-Baked Rolls

**\$275.00**

**Serves 50 guests**

### **WAFFLE, PANCAKE OR CINNAMON FRENCH TOAST STATION**

Select One Choice from Freshly-Made Belgian Waffles, Pancakes OR  
Cinnamon French Toast with Your Choice of Toppings:

Freshly-Whipped Cream, Butter, Blueberry Compote,

Chocolate Shavings and Warm Maple Syrup

**\$7.00 per person**

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**REFRESHMENT AND  
ENHANCEMENT MENUS**

## **BREAKFAST ENHANCEMENTS**

Selection of Seasonal Whole Fruit	\$ 20.00 per bowl (12 pieces)
Buttermilk Biscuits	\$ 15.00 per dozen
Mini Sweet Chocolate Croissants	\$ 18.00 per dozen
Assorted Danish	\$ 32.00 per dozen
Assorted Bagels with Butter and Cream Cheese	\$ 33.00 per dozen
Assorted Muffins	\$ 36.00 per dozen
Traditional Butter Croissants	\$ 36.00 per dozen
Assorted Individual Yogurt	\$ 2.00 each
Selection Sliced Seasonal Fruit	\$ 4.50 per person

## **SNACKS**

Freshly-Popped Popcorn	\$ 2.50 per bag
Potato Chips and Onion Dip	\$18.00 per bowl (serves 20)
Pimento Cheese and Crackers	\$18.00 per bowl (serves 20)
Pretzels and Goldfish	\$19.00 per bowl (serves 20)
Chips and Salsa	\$19.00 per bowl (serves 20)
Trail Mix	\$26.00 per bowl (serves 20)
Cheese Straws	\$28.00 per bowl (serves 20)
Hummus with Pita Chips	\$31.00 per bowl (serves 20)
Assorted Gourmet Nuts	\$39.00 per bowl (serves 20)
Assorted Granola Bars	\$24.00 per dozen
Assorted Candy Bars	\$24.00 per dozen
Baked Pretzels and Yellow Mustard Dip	\$28.00 per dozen
Assorted Brownies	\$32.00 per dozen
Warm Assorted Cookies	\$36.00 per dozen

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## REFRESHMENTS

Lemonade or Fruit Punch	\$30.00 per gallon
Freshly-Brewed Iced Tea	\$30.00 per gallon
Cranberry, Apple, Tomato Juices	\$30.00 per gallon
Southern-Style Sweet Tea	\$30.00 per gallon
Orange Juice	\$36.00 per gallon
Freshly-Brewed Coffee	\$32.00 per gallon
Freshly-Brewed Decaffeinated Coffee	\$32.00 per gallon
Hot Tea	\$ 2.00 each
Bottled Water	\$ 2.50 each
Individual Fruit Juices	\$ 2.75 each
Soft Drinks	\$ 2.75 each
Red Bull (Plain and Sugar Free)	\$ 3.50 each

### Consumption Guidelines:

- 1 Gallon of Coffee = 20 Single Servings (6 oz Cup)
- 1 Gallon of Tea = 15 Single Servings (8 oz Glass)
- 1 Gallon of Juice or Punch = 15 Single Servings (8 oz Glass)

### BEVERAGE HALF DAY AND FULL DAY BREAKS

#### HALF DAY

Freshly-Brewed Coffee, Decaffeinated Coffee, Assorted Tea Selection,  
Assorted Bottled Juices and Assorted Soft Drinks  
**\$7.50 per person**

#### FULL DAY

Freshly-Brewed Coffee, Decaffeinated Coffee, Assorted Tea Selection,  
Assorted Bottled Juices and Assorted Soft Drinks  
**\$12.50 per person**

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## **BREAKS**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

### **SUNDAE SHOPPE**

Build Your Own Banana Split Station  
Loaded with Sprinkles, Nuts and Toppings  
Assorted Sauces and Whipped Cream  
**\$9.95 per person**

### **ENERGY BOOST**

Assorted Granola Bars  
Mini Peach Yogurt Parfaits  
Marinated Fruit Martinis  
House-Made Glazed Doughnuts  
**\$9.95 per person**

### **SWEET TOOTH**

Chocolate Chip, Macadamia Nut and Peanut Butter Cookies  
Assortment of Brownies and Blondies  
Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea  
Assorted Soft Drinks and Mineral Water  
**\$12.00 per person**

### **ARICCIA PIZZA**

Margarita Pizza with Fresh Tomatoes and Basil Pesto  
"Double Pepperoni" Pizza  
BBQ Pizza with House BBQ Sauce, Grilled Chicken and Pineapple  
**\$12.00 per person**

### **AUBURN TRADITION**

Chocolate Chunk and Chocolate Chip Cookies  
Assorted Brownies  
Fruit Kabobs with Warm Chocolate Fondue  
Plain and Peanut M&M's  
Nestlé's Quick with Ice Cold Milk  
**\$12.00 per person**

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## **BREAKS**

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### **MORNING DEW**

Assortment of Freshly-Baked Breakfast Pastries  
Selection of Doughnuts, Muffins and Coffee Cake  
Fruit Preserves and Sweet Butter  
Fresh Fruit Skewers  
Freshly-Squeezed Florida Orange and Cranberry Juice  
Assorted Soft Drinks and Mineral Waters  
**\$14.00 per person**

### **NO HITTER**

Corn Dogs  
Hot Salted Pretzels  
Dijon and Pommery Mustard  
Bags of Peanuts  
Gourmet Popcorn  
Cracker Jacks  
**\$14.00 per person**

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**PLATED LUNCH MENUS**

**Individual, 4x5 personalized Menu Cards are available for \$1.00 per guest. We will print the name and date of your function along with a detailed description of the menu to be served.**

## **FAST LUNCH OPTIONS**

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer  
(Presetting Available Upon Request)

**Fast Lunch Options Include: Coffee, Iced Tea and Water, Rolls, and  
One Entree and Dessert Listed Below**

### **FAST LUNCH OPTION #1**

Pan-Seared Key West Lump Crap Cake Salad  
Roasted Artichoke, Roasted Red Peppers and Tomatoes with an Orange and  
Champagne Cilantro Vinaigrette

\*\*\*

Lemon Curd Tart with Candied Lemon and Crème Fraiche  
**\$22.00 per person**

### **FAST LUNCH OPTION #2**

Traditional Chicken, Skirt Steak or Salmon Caesar Salad  
Fresh Garden Romaine, Creamy Caesar Dressing, Shaved Parmesan and  
Topped with a Sun-Dried Grilled Crostini

\*\*\*

Ricotta Cheesecake with Berry Salad  
**\$22.00 per person**

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## **PLATED LUNCH STARTER OPTIONS**

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

### **SALAD OPTIONS**

Mixed Greens with Tomatoes, Cucumbers, and Croutons served with Ranch or Italian Dressing

**\$5.00 per person**

Young Romaine Hearts, Raisins and Candied Pecans served with Bleu Cheese Dressing

**\$5.00 per person**

Classic Caesar including Romaine, Shaved Parmesan, Croutons and Mixed Olives served with a Tuscan Dressing

**\$6.00 per person**

Salad of Baby Lettuce, Diced Mango, Pear Tomatoes and a Crisp Crostini served with Mango Vinaigrette

**\$6.50 per person**

Baby Spinach Salad, Poached Pears, Toasted Almonds and Crumbled Goat Cheese served with Balsamic Vinaigrette

**\$6.50 per person**

Hand-Picked Farmers Greens with Sweet Caramelized Onion Tart, Crumbled Bleu Cheese with Walnut Thyme Dressing

**\$7.00 per person**

Heirloom Tomatoes with Baby Arugula, Aged Balsamic, Onion Marmalade and Extra-Virgin Olive Oil

**\$7.50 per person**

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**BUILD YOUR OWN**  
**PLATED LUNCH ENTREE**

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

**Build Your Own Plated Lunch Options Include: One Selection of Protein from the Hot Entrees, One Starch Option, Chefs Selection of 2 kinds of Local and Seasonal Vegetables, Rolls, Coffee and Iced Tea**

**CHICKEN OPTIONS \$18.00 PER PERSON**

Roasted Herb-Marinated Chicken Breast

Or

"Roasted Duo of Chicken"

Thyme and Garlic Marinated Chicken Breast and 3-Hour Pulled Chicken Thigh

Or

Honey-Pecan-Crusted Chicken Breast

Or

Grilled Moroccan Dry-Rub Chicken Breast

Or

Citrus-Spiked Seared Chicken Breast

Or

Sun-Dried Tomato and Prosciutto Crusted Bone-In Chicken Breast

**BEEF OPTIONS \$19.00 PER PERSON**

Braised Beef Short Rib

Or

6 oz Marinaded Hanger Steak with a Roasted Garlic Merlot Sauce

Or

Tuscan-Style Beef Steak

**FISH OPTIONS 6OZ \$18.00 PER PERSON**

Fine Herb-Crusted Filet of Salmon with Whole Grain Mustard and Fennel Cream

Or

Ariccias Famous Marinaded Salmon with Smoked Tomato Vinaigrette

Or

Pepper-Jelly Glazed Salmon in a Lemon Caper Butter Sauce

Or

Seared Florida Grouper with Shaved Shallot, Baby Tomato and Basil Salad

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## **STARCH OPTIONS**

Bleu Cheese Scallop Potato

Or

Truffle-Scented Mashed Potato

Or

Yukon and Creamy Sweet Potato Mash

Or

Crushed Fingerling Potato with Parsley and Extra-Virgin Olive Oil

Or

Roasted Parsnip and Russet Potato Mash

Or

Bolangere Potato

Or

Seared Wild Mushroom, Fine Herb and Asiago Risotto

Or

Roasted Butternut Squash Risotto with Belle Cherve Goat Cheese

Or

Fried Boursin Cheese and Sun-Dried Tomato Polenta

Or

White Cheddar and Bacon Grit Cake

## **PLATED LUNCH DESSERT TREASURES**

Bourbon Pecan

Or

Ricotta Cheesecake

Or

Caramel Apple Pie

Or

Triple Vanilla Bean Crème Brulee with Citrus Madeline and Berry Salad

Or

Lemon Curd Tart with Candied Lemon and Crème Fraiche

Or

Red Velvet Cake with Cream Cheese Icing

Or

Warm Apple Crumble with Vanilla Ice Cream

**\$5.00 per person**

**Additional \$1 Charge for Alternating Desserts Per Person**

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**BUFFET LUNCH MENUS**

## **CUSTOMIZE YOUR OWN LUNCH BUFFET**

### **SALAD (PLEASE SELECT THREE)**

- Seasonal Garden Greens, Cucumbers, Grape Tomatoes, Bleu Cheese and Candied Pecans served with Balsamic Dressing  
Or  
Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese  
Or  
Traditional Iceberg Salad with Crispy Bacon, Bleu Cheese and Buttermilk Ranch Dressing  
Or  
Greek Salad with Tomatoes, Olives, Cucumbers and Feta Cheese served with Pita Bread  
Or  
Sliced Vine-Ripened Tomatoes with Mozzarella and Fresh Basil Oil  
Or  
"BLT" Slaw  
Or  
Sweet Southern Coleslaw  
Or  
Fusilli Pasta, Roasted Artichoke, Tomato Confit and Basil Pesto with Shaved Parmesan Cheese  
Or  
Old-Fashion Potato Salad with Chorizo and Spanish Sherry Vinaigrette  
Or  
Couscous and Vegetable Confetti and Raisin Salad

### **COLD ENTREE (PLEASE SELECT TWO)**

- Traditional New York Deli Meats to Include: Ham, Turkey, Roast Beef and Salami with Cheddar, Provolone and Swiss Cheeses  
Traditional Condiments  
Or  
Tuna Nicoise Salad  
Confit Tuna, Olives, Green Beans, Egg, Tomatoes and Onions  
Or  
Sliced Grilled Lemon-Herb Marinated Chicken with Frisee Chive Salad and Mustard Dressing  
Or  
Chilled Poached Salmon with Chive and Caper Remoulade

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## **DESSERT (PLEASE SELECT THREE)**

Bourbon Pecan Pie

Or

Ricotta Cheesecake

Or

Red Velvet Cake with Cream Cheese Frosting

Or

Mini Cheesecake Selection

Or

Saffron Marinated Fruit Cocktail

Or

Pear Frangipane Tarts

Or

Carrot Cake

Or

Berry Trifle

Or

Lemon Curd Tart with a Candied Lemon and Crème Fraiche

Or

Warm Apple Crumble with Vanilla Ice Cream

Or

Fresh Seasonal Sliced Fruit

Or

Brownies and Blondies

Or

Assorted Cookies

## **ACCOMPANIMENTS FOR COLD BUFFET**

Chef's Selection of Vegetable Chips and Olives

Assorted Fresh Breads and Rolls from the Bakery

Freshly-Brewed Coffee, Decaffeinated Coffee, and Unsweetened Iced Tea

**\$24.00 per person**

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## COLD LUNCH BUFFET SELECTIONS

### THE DELICATESSEN

Basket of Baby Greens with Tomatoes, Cucumbers and Feta with Herb and Balsamic Vinaigrette

Roasted Pepper, Olives, Artichoke and Fusili Pasta Salad with Herb Vinaigrette

Old-Fashioned Potato Salad

Green Bean and Herb Salad with Crisp Bacon Vinaigrette

\*\*\*

Selection of Pre-Carved Items to Include:

Sliced Smoked Turkey Breast, Roast Beef, Sugar-Cured Ham, Ed's Tuna Fish Salad and Salami

Swiss, Cheddar and American Cheeses

\*\*\*

Relish Tray to Include

Sliced Beef Steak Tomatoes, Shaved Red Onions, Red Leaf Lettuce and Pickle Spears

Dijon Mustard, Honey Whole Grain Mustard, Mayonnaise and Pesto Mayonnaise

Basket of Assorted Deli Breads and Rolls

\*\*\*

Freshly-Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Assortment of Cookies and Brownies

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$19.00 per person**

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# COLD LUNCH BUFFET SELECTIONS

## COUNTRY SIDE DELI

Traditional Cobb Salad:

House Greens, Grilled Chicken, Roma Tomatoes, Hard Boiled Eggs, Bacon,  
Red Onions with Bleu Cheese and Italian Dressing

New Potato Salad

Cole Slaw

Fresh Fruit Salad

\*\*\*

Turkey Breast with Provolone on Focaccia

Black Forest Ham and Swiss on House-Baked Rye

Grandma's Chicken Salad on a Miniature Croissant

Old-Fashioned Tuna Salad Wrap

\*\*\*

Freshly-Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Red Velvet Cake with Cream Cheese Frosting

Chocolate Chip Cookies

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$22.00 per person**

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# LUNCH BUFFET SELECTIONS

## CALIFORNICATION

Smoked Chicken Tortilla Soup

\*\*\*

"California Caesar Salad"

Shredded Pepper Jack Cheese and Fried Tortilla Croutons with Chipotle Caesar Dressing

\*\*\*

Fajita and Taco Station:

Marinated Chicken Breast, Basil Chimichuri Skirt Steak and Spicy Taco Beef

Sautéed Green Peppers and Onions

Served with Hard and Soft Shell Tacos

\*\*\*

Refried Beans

Mexican Fiesta Rice

Vegetable Tamales

\*\*\*

Condiments to Include:

Shredded Lettuce, Diced Tomatoes, Shredded Monterey Jack Cheese, Sour Cream and Guacamole

\*\*\*

Fresh Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Carrot Cake

Berry Trifle

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$22.00 per person**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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## LUNCH BUFFET SELECTIONS

### MELVIN'S MASTERPIECE

Fresh Garden Salad with Cherry Tomatoes, Sliced  
Cucumbers, Julienne Carrots, Crispy Bacon Bits  
And Shredded Cheese with Choice of Two Types of  
Dressing  
(Ranch, Italian, Balsamic Vinaigrette, or Strawberry Vinaigrette)

\*\*\*

Old Fashioned Potato Salad  
Traditional Macaroni Salad  
Creamy Southern Style Cole Slaw

\*\*\*

Country Fried Chicken  
Fried Catfish Fingers  
Barbeque Boston Pork Butt

\*\*\*

Macaroni and Cheese  
Southern Style Black-Eyed Peas with Ham Hocks  
Collard Greens  
Sweet Corn on the Cob

\*\*\*

Corn Bread, Freshly-Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Chocolate Bread Pudding  
Pecan Pie  
Banana Pudding Martinis

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$25.00 per person**

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# LUNCH BUFFET SELECTIONS

## NOVA'S NOVELTY

Cannellini Bean and Asiago Cheese Soup

\*\*\*

Caesar Salad with Olives, Shaved Parmesan and Croutons

Classic "Panzanella" Bread Salad with Tomatoes, Artichokes, Olives and Red Onions

Chef's Pasta Salad

\*\*\*

Orange Glazed Atlantic Salmon with Caponata of Vegetables

Pan-Seared Chicken Picatta with Pesto Cream Sauce

Cheese Tortellini with Fresh Basil and Marinara Sauce

Chef's Selection of Seasonal Vegetables Tossed in Extra-Virgin Olive Oil

\*\*\*

Fresh Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Miniature Cheesecake Selection

Saffron Marinated Fruit Cocktail

Pear Frangipane Tarts

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$26.00 per person**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

## LUNCH BUFFET SELECTIONS

### SOUTHERN PLANTATION

Baby Iceberg Lettuce with Shaved Onions, Spiced Pecans and Tomatoes with  
Buttermilk Dressing

New Potato Salad

Black-Eyed Peas, Crispy Bacon and Grilled Corn Salad

\*\*\*

Fried Green Tomatoes with Bacon Ranch

Roasted Pork Loin with Whole Grain Mustard Jus

Blackened Snapper with Tomato Okra Stew

Buttermilk Marinated Southern Fried Chicken

Baked Mac 'n' Cheese

\*\*\*

Sweet Corn Muffins

\*\*\*

Lemon Tart

Southern Pecan Pie

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$26.00 per person**

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# LUNCH BUFFET SELECTIONS

## THE ALL AMERICAN

Baby Iceberg Lettuce, Vine-Ripe Tomatoes, Red Onions and Cucumber Salad  
with Herb Vinaigrette and Bleu Cheese Dressing

Traditional New Potato Salad

House-Made Cole Slaw

\*\*\*

Barbecued Chicken Breast

All-Beef Hot Dog

Italian Sausage

Grilled Black Angus Sirloin Burger

served with Kaiser Rolls and Hot Dog Buns

Molasses Baked Beans

\*\*\*

Accompaniments to Include:

Red Leaf Lettuce, Sliced Tomatoes and Red Onions

American, Swiss and Cheddar Cheese

Dill Pickles and Black Olives

Heinz Ketchup, Hellmann's Mayonnaise and Yellow Mustard

\*\*\*

Freshly-Baked Soft Rolls and Sweet Cream Butter

\*\*\*

New York Style Cheese Cake

Lemon Meringue Pie

Carrot Cake

\*\*\*

Southern-Style Sweet Tea

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

**\$28.00 per person**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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**BOX LUNCH MENUS**

## **TIGER TRANSIT BOXED LUNCHES (TO GO!)**

A Minimum of 10 Sandwiches per Selection with a Maximum of 3 Sandwich Types is Allowed

Florentine Wrap with Baby Spinach, Shitake Mushrooms, Roasted Red Peppers, Sweet Roasted Onions and Pepper Jack Cheese in a Spinach Tortilla  
**\$12.50 per sandwich**

Honey Ham and Swiss Cheese Sandwich on a Kaiser Roll with Apple-Dijon Mayonnaise, Lettuce and Tomato  
**\$12.50 per sandwich**

Grilled Squash and Portobello Wrap with Arugula, Fresh Mozzarella and Lemon Garlic Aioli  
**\$12.50 per sandwich**

Fried Chicken Caesar Wrap with Asiago Spread, Applewood-Smoked Bacon and Herb Croutons  
**\$13.50 per sandwich**

Italian Turkey Club with Basil Mayonnaise, Sliced Vine-Ripened Tomato, Crisp Red Leaf Lettuce and Grilled Pancetta on Ciabatta Bread  
**\$13.50 per sandwich**

Seared Chicken Strips, Diced Tomatoes, Roasted Corn, Avocado and Crisp Lettuce wrapped in Soft Flour Tortilla with Chipotle Mayonnaise  
**\$13.50 per sandwich**

Roasted Beef Strip Sandwich with Arugula Lettuce, Caramelized Onions and Boursin Cheese Spread  
**\$14.50 per sandwich**

### **All Box Lunches Include Your Choice of 2 Side Items**

(selections must be for entire group)

Fresh Fruit  
Potato Chips  
Jumbo Cookie  
Decadent Brownie

**Assorted Soft Drinks and Bottled Water Based on Consumption \$2.75 Each**

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**RECEPTION MENUS**

# **BUTLER PASSED OR DISPLAYED HORS D'OEUVRES**

Minimum 50 Pieces of Each Selection

## **HOT SELECTION**

Loaded Baby Fingerling Potatoes	\$1.95 per piece
Potato Truffle Croquette	\$1.95 per piece
Vegetable Spring Rolls with Spicy Ginger-Soy Dipping Sauce	\$1.95 per piece
Spanakopita	\$1.95 per piece
Chicken Quesadilla with House Salsa	\$1.95 per piece
Assorted Miniature Quiches	\$1.95 per piece
Seared Chicken Satay with Spiced Peanut Sauce	\$2.25 per piece
Fried Pork Potstickers	\$2.25 per piece
Seared Crab Cake with Cajun Remoulade Sauce	\$2.75 per piece
Beef Kabob with Pepper Sauce	\$2.75 per piece
Grilled Shrimp on a Potato Cake	\$2.75 per piece
Mini Beef Sliders	\$2.75 per piece
Tarragon Chicken Phyllo	\$2.75 per piece
Lobster Bread Pudding with Smoked Tomato Aioli	\$3.00 per piece

## **CHILLED SELECTION**

Smoked Salmon Napoleon with Dill Cream Cheese	\$1.95 per piece
Smoked Tomato and Feta Crostini	\$1.95 per piece
Aged White Cheddar and Alabama Honeycomb	\$1.95 per piece
Southern Chicken Salad on a Corn Bread Crouton	\$1.95 per piece
Roasted Garlic and Chick Pea Puree on Armenian Flat Bread	\$1.95 per piece
Prosciutto Wrapped Asparagus with Truffle Essence	\$2.25 per piece
Fresh Mozzarella with Tomato and Olive Oil	\$2.25 per piece
Roasted Cremini Mushroom with Goat Cheese	\$2.25 per piece
Jerk Chicken Salad with Tropical Fruit Salsa served in a Tart	\$2.25 per piece
California Rolls with Wasabi-Soy Sauce	\$2.75 per piece
Assorted Sushi Rolls	\$3.75 per piece

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## DISPLAYED HORS D'OEUVRES

Minimum 50 Pieces of Each Selection

Chicken Wings: Mild or Mango BBQ Sauce with Celery Sticks, Bleu Cheese and Ranch Dressings	<b>\$2.25 per piece</b>
Chicken Fingers with BBQ and Honey Mustard Sauce	<b>\$2.25 per piece</b>
Fried Chicken Sandwich with Spinach and Sharp Provolone Cheese	<b>\$2.25 per piece</b>
Pulled Pork Sandwich	<b>\$2.25 per piece</b>
Warm Italian Pressed Sandwich	<b>\$2.75 per piece</b>
Mini Beef Sliders	<b>\$2.75 per piece</b>
Cheeseburger Sliders	<b>\$3.75 per piece</b>

## FRESH SELECTIONS FROM THE SEA

Served on Ice  
With Lemon Wedges and Tabasco Sauce

Peel and Eat Cajun Shrimp  
Creole Mustard Sauce  
**\$3.00 per piece**

Shrimp Cocktail and Cognac Sauce  
**\$3.50 per piece**

Freshly-Shucked Oysters and Clams on the Half Shell  
Green Apple Mignonette  
**\$3.50 per piece**

Fresh Seasonal Crab Claws  
**Market Price**

Florida Stone Crab Claws  
(October 15- May 15)  
**Market Price**

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## **BUFFET AND RECEPTION ENHANCEMENTS**

Stations used for dinner require a minimum of 2 stations per 100 guests

### **VEGETABLE STATION**

Selection of Fresh, Grilled and Marinated Vegetables

To Include:

Portobello Mushrooms, Asparagus, Bell Peppers, Cremini Mushrooms, Grape Tomatoes, Baby Carrots, Broccoli, Squash and Zucchini

Bleu Cheese Dressing

Hummus and Tapenade

**\$5.50 per person**

### **MARKET STATION**

A Display of Domestic and Imported Cheese

Chef's Selection of Cheese from Around the World

Semi Soft, Aged and Infused

Fresh and Dried Fruits

English Crackers and Artesian Bread Display

**\$10.50 per person**

### **SALAD BAR**

Hearts of Romaine, Ciabatta Croutons, Feta Cheese, Cured Olives, Diced

Cucumbers, Vine-Ripe Tomato and Grapes

Herb Vinaigrette

&

Mixed Greens with Shaved Fennel, Citrus Segments, Hearts of Palm, Roasted

Artichokes, Wild Mushrooms and Goat Cheese

Champagne Vinaigrette

**\$12.00 per person**

### **ANTI PASTA TABLE**

Marinated and Cured Olives, Roasted Peppers,

Artichokes, Mushrooms, Grilled Vegetables, Cured Italian Meats, Parmesan

and Mozzarella Cheese

Italian Breads

**\$12.50 per person**

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## **BUFFET AND RECEPTION ENHANCEMENTS**

Stations used for dinner require a minimum of 2 stations per 100 guests

### **GRITS MARTINI BAR**

(Additional \$75.00 Chef Attendant fee Required for Grits Bar)

Yellow Corn Grits

Accompanied by Pulled Chicken, Shrimp,  
Chives, Bacon and Shredded Cheddar Cheese

**\$12.50 per person**

### **PASTA STATION**

(Additional \$75.00 Chef Attendant fee Required for Pasta Station)

Mini Penne Pasta and Cheese Tortellini

Cooked to Order with the Following Topping Selections:

Grilled Chicken, Shrimp, Pine Nuts, Bacon, English Peas, Crushed Red  
Pepper, Asiago Cheese, Sun-Dried Tomatoes, Olives, Capers and Herbs  
Pesto Sauce, Marinara Sauce and Alfredo Sauce

Served with Fresh Garlic Bread

**\$17.00 per person**

### **RISOTTO STATION**

(Additional \$75.00 Chef Attendant fee Required for Risotto Station)

Fine Herb Risotto

Cooked to Order with the Following Topping Selections:

Grilled Chicken, Shrimp, Pine Nuts, Bacon, English Peas, Crushed Red  
Pepper, Asiago Cheese, Sun-Dried Tomatoes, Olives, Capers and Herbs  
Pesto Sauce, Marinara Sauce and Alfredo Sauce

**\$17.00 per person**

### **STIR FRY STATION**

(Additional \$75.00 Chef Attendant fee Required for Risotto Station)

Stir Fry Shrimp with Oriental Vegetables

Cilantro and Bean Sprout

&

Smoked Chicken with Teriyaki-Ginger Sauce

&

Kaffir Lime-Scented Jasmine Rice

Assorted Dim Sum in Steamer Baskets

**\$19.00 per person**

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## **SPECIALTY CARVING STATIONS**

(Additional \$75.00 Chef Attendant fee Required for Each Carving Station)

### **SALMON EN CROUTE**

Served with Chive Buerre Blanc  
and Miniature Rolls

**\$175.00**

Serves 25 Guests

### **CREOLE MUSTARD CRUSTED PORK RACK**

Vanilla Apple Chutney  
and Freshly Baked Rolls

**\$185.00**

Serves 30 Guests

### **HONEY BAKED HAM**

Mustard Sauce  
and Freshly Baked Rolls

**\$225.00**

Serves 50 Guests

### **WHOLE ROASTED TURKEY**

Fresh Cranberry Sauce, Lingon Berry Horseradish  
and Freshly Baked Rolls

**\$225.00**

Serves 40 Guests

### **WHOLE ROASTED SUCKLING PIG**

Crusty Breads and Guava BBQ Sauce

**\$275.00**

Serves 50 Guests

### **WHOLE ROASTED TENDERLOIN OF BEEF**

Horseradish-Vanilla Cream  
and Freshly Baked Rolls

**\$275.00**

Serves 25 Guests

### **ROASTED PRIME RIB**

Green Peppercorn Sauce  
and Freshly Baked Rolls

**\$275.00**

Serves 50 Guests

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## **SWEET AND IRRESISTIBLE**

### **LA DOLCE VITA**

Pistachio Coated Ricotta Filled Cannolis  
Tiramisu  
Ricotta Cheesecake  
Biscotti  
Vanilla Panna Cotta with Berry Salad  
Flourless Chocolate Cake  
**\$9.50 per person**

### **CHOCOLATE EXTRAVAGANZA**

Bountiful Display of Chocolate Themed Desserts to Include an Assortment of 12 Chocolate Inspired Items  
**\$12.50 per person**

### **VIENNESE TABLE**

Assortment of Tortes, Pastries and Fruit Tartlets  
**\$13.00 per person**

### **SELECTION OF MINI DESSERTS**

Assorted Dessert Squares (to include Lemon Bars)  
**\$1.95 each**  
Assorted Mini Cheesecakes  
**\$1.95 each**  
Assorted Mini Brownies  
**\$1.95 each**  
Chocolate Covered Strawberries  
**\$2.50 each**

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**DINNER MENU**

**Individual, 4x5 personalized Menu Cards are available for \$1.00 per guest. We will print the name and date of your function along with a detailed description of the menu to be served.**

## PLATED DINNER SELECTIONS

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

### APPETIZER OPTIONS

Bacon and Onion Tart With Gruyere and Roquefort, Baby Greens with Mango  
Vinaigrette

**\$8.00 per person**

Honey-Basted Scallop served with Corn Risotto and Roasted Corn Basil Oil

**\$10.00 per person**

Pan-Seared Crab Cake, Avocado Salad, Sherry Vinegar and Red Onion Jam

**\$12.00 per person**

Hand-Crafted Mushroom Ravioli, Over-Night-Dried Tomato, Lump Crab  
Sauce and Basil Oil

**\$12.00 per person**

Sautéed Gnocchi with Fresh Peas and Prosciutto  
and Grilled Rosemary Prawns

**\$15.00 per person**

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## **PLATED DINNER SELECTIONS**

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

### **SOUP OPTIONS**

Cream of Wild Mushrooms with Garlic Pastry Twist

**\$6.00 per person**

Creamy Leek and Potato Soup with Braised Duck

**\$6.00 per person**

Roasted Butternut Squash Soup with Truffle Scented Crème Fraiche

**\$6.00 per person**

### **SALAD OPTIONS**

Mixed Greens with Tomatoes, Cucumbers and Croutons served with Ranch or Italian Dressing

**\$5.00 per person**

Mixed Greens with Marinated Florida Citrus, Grilled Hearts of Palm, Fresh Goat Cheese and a Ciabatta Crostini served with Lemon-Lavender Vinaigrette

**\$6.00 per person**

Baby Iceberg Wedge Salad, Heirloom Tomato, Crispy Jerk Bacon served with Herb Salad and Bleu Cheese Dressing

**\$6.00 per person**

Classic Caesar including Romaine, Shaved Parmesan, Croutons and Mixed Olives served with Tuscan Caesar Dressing

**\$6.00 per person**

Caprese Salad with Vine-Ripened Tomatoes, House-Made Mozzarella, Basil served with a Basil Oil and Balsamic Reduction

**\$6.00 per person**

Salad of Baby Lettuce, Diced Mango, Pear Tomatoes and a Crisp Crostini served with Mango Cilantro Vinaigrette

**\$7.50 per person**

Baby Spinach and Arugula Salad, Poached Pears, Raspberries, Slivered Toasted Almonds and Crumbled Goat Cheese served with Balsamic Vinaigrette

**\$7.50 per person**

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## **BUILD YOUR OWN** **PLATED ENTREE**

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

**Build Your Own Plated Entree Options Include: One Selection of Protein from the Hot Entrees, One Starch Option, Chefs Selection of 2 kinds of Local and Seasonal Vegetables, Rolls, Coffee and Iced Tea**

### **CHICKEN OPTIONS \$18.00 PER PERSON**

Roasted Herb-Marinated Chicken Breast

Or

"Roasted Duo of Chicken"

Thyme and Garlic Marinated Chicken Breast and 3-Hour Pulled Chicken Thigh

Or

Honey-Pecan-Crusted Chicken Breast

Or

Grilled Moroccan Dry-Rub Chicken Breast

Or

Citrus-Spiked Seared Chicken Breast

Or

Sun-Dried Tomato and Prosciutto Crusted Bone-In Chicken Breast

### **BEEF OPTIONS**

Braised Beef Short Rib with Gremolata

**\$19.50 per person**

Or

8 oz Marinated Hanger Steak with a Roasted Garlic Red Wine Sauce

**\$19.50 per person**

Or

8 oz Rib-Eye with Caramelized Shallot Sauce

**\$24.00 per person**

Or

6 oz Seared Beef Tenderloin with Red Wine Sauce

**\$25.00 per person**

Or

6 oz Peppercorn-Crusted Beef Tenderloin with Gorgonzola Cream

**\$25.00 per person**

Or

6 oz Wild Mushroom-Crusted Beef Tenderloin with Truffle Scented Merlot  
Sauce

**\$25.00 per person**

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### **FISH OPTIONS 7OZ**

Fine Herb-Crusted Filet of Salmon with Whole Grain Mustard and Fennel  
Cream

**\$19.00 per person**

Or

Ariccia's Famous Marinated Salmon with Smoked Tomato Vinaigrette

**\$19.00 per person**

Or

Adobo-Glazed Grilled Mahi Mahi with Chipotle Mango Sauce

**\$22.00 per person**

Or

Seared Florida Grouper with Shaved Shallot, Baby Tomato and Basil Salad

**\$22.00 per person**

### **CHEF'S RECOMMENDED DUO OPTIONS**

Honey Pecan-Crusted Chicken Breast and Fine Herb-Crusted Filet of Salmon  
with Whole Grain Mustard Cream

**\$26.00 per person**

Or

Braised Beef Short Rib with Gremolata and Seared Florida Grouper with  
Shaved Shallot, Baby Tomato and Basil Salad

**\$28.00 per person**

Or

Wild Mushroom-Crusted Beef Tenderloin with Truffle Scented Merlot Sauce  
and Ariccia's Famous Marinated Salmon with Smoked Tomato Vinaigrette

**\$30.00 per person**

Or

Seared Beef Tenderloin with Horseradish Red Wine Sauce and Grilled Citrus-  
Spiked Chicken Breast with Vidalia Onion Marmalade

**\$30.00 per person**

Or

8 oz Rib-Eye with Caramelized Shallot Sauce and Lobster Risotto

**\$30.00 per person**

Or

Peppercorn-Crusted Beef Tenderloin with Gorgonzola Cream and Breaded  
Jumbo Shrimp with House Tartar

**\$32.00 per person**

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## STARCH OPTIONS

Bleu Cheese Scallop Potato

Or

Truffle-Scented Mashed Potato

Or

Yukon and Cream Sweet Potato Mash

Or

Crushed Fingerling Potato with Parsley and Extra-Virgin Olive Oil

Or

Roasted Parsnip and Russet Potato Mash

Or

Bolangere Potato

Or

Dauphinoise Gratin Potato

Or

Seared Wild Mushroom, Fine Herb and Asiago Risotto

Or

Roasted Butternut Squash Risotto with Belle Cherve Goat Cheese

Or

Fried Boursin Cheese and Sun-Dried Tomato Polenta

Or

White Cheddar and Bacon Grit Cake

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## PLATED DESSERT OPTIONS

### COLD SELECTION

Key Lime Pie

**\$6.00 per person**

Berry Trifle

Layers of Drunken Berries, Whipped Cream and Sponge Cake

**\$6.00 per person**

Madagascar Triple Vanilla Bean Crème Brule

**\$7.00 per person**

Ricotta Cheesecake with Fresh Strawberry Compote and Chantilly Sauce

**\$7.00 per person**

Marquise au Chocolat

Chocolate Ganache, Chocolate Sponge Cake and Roasted Hazelnuts

**\$8.00 per person**

White Passion

White Chocolate and Passion Fruit Mousse with a Pistachio Sponge Cake

**\$8.00 per person**

Classic Tiramisu

Chocolate and Vanilla Ladyfingers Soaked in Coffee and Cognac with Fresh

Mascarpone Cheese

**\$8.00 per person**

### HOT SELECTION

Warm Apple Crumble with Vanilla Ice cream

**\$7.00 per person**

Warm Chocolate Molten Cake

Wild Berry Salad and Triple Vanilla Bean Ice Cream

**\$8.00 per person**

**Additional \$1 Charge for Alternating Desserts**

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**BUFFET DINNER MENU**

## **SELECT YOUR OWN BUFFET**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

### **OPTION 1 \$28 PER PERSON**

3 Salads, 2 Proteins, 1 Starch, 1 Vegetable, 2 Desserts

### **OPTION 2 \$30.00 PER PERSON**

1 Soup, 3 Salads, 2 Proteins, 1 Starch, 1 Vegetable, 2 Desserts

### **OPTION 3 \$34.00 PER PERSON**

1 Soup, 3 Salads, 3 Proteins, 1 Starch, 1 Vegetable, 3 Desserts

### **SOUP OPTIONS**

Cream of Wild Mushroom

Or

Creamy Leek and Potato Soup

Or

Roasted Butternut Squash Soup

### **SALAD OPTIONS**

Crisp Romaine with Herb Croutons, Shaved Parmesan Cheese and Caesar Dressing

Or

Mixed Greens, Shaved Carrots, Onions, Olives, Feta Cheese and Cucumbers with Balsamic Vinaigrette

Or

Chunky Crisp Iceberg Wedges with Crispy Bacon, Cucumbers, Sliced Egg, Olive Bread Croutons and Country Ranch Dressing

Or

Beef Steak Tomatoes and Aged Maytag Bleu Cheese Salad

Or

Sliced Vine-Ripened Tomatoes with Mozzarella and Fresh Basil Oil

Or

Macaroni and Cheese Salad with Black Forest Ham

Or

Orzo Pasta Salad, Grilled Asparagus with Roasted Artichoke, Shaved Parmesan and Extra-Virgin Olive Oil

Or

Red, White and Black Bean Salad with Creole Vinaigrette

Or

Cajun-Rubbed Portobello Mushroom and Vine-Ripe Tomato Salad with Oregano Dressing

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## **STARCH OPTIONS**

Farfalle Carbonara with Bacon, Peas and Mushrooms

Or

Penne Vegetable Primavera

Or

Baked Rigatoni Pasta with Tomato Sauce and Mozzarella Cheese

Or

Bleu Cheese Scallop Potato

Or

Idaho Mashed Potato

Or

Yukon and Creamy Sweet Potato Mash

Or

Roasted Fingerling Potato with Parsley and Extra-Virgin Olive Oil

Or

Roasted Parsnip and Russet Potato Mash

Or

Seared Wild Mushroom, Fine Herb and Asiago Risotto

Or

Roasted Butternut Squash Risotto with Belle Cherve Goat Cheese

Or

Creamy Polenta with Boursin Cheese and Sun-Dried Tomato

## **ENTREE OPTIONS**

### **CHICKEN**

Chicken Parmesan

Or

Pecan-Crusted Chicken with Peach Salsa

Or

Cane Syrup Marinated Chicken Breast with Roasted Vegetables

Or

Citrus-Brined Grilled Chicken with Mango BBQ Sauce

Or

Country-Fried Chicken

### **PORK**

Grilled Pork Chops with Sautéed Mushroom and Onions

Or

Caribbean Spice- Crusted Pork Loin with Granny Smith Apple Chutney

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## **BEEF**

Grilled Skirt Steak with Chimichuri

Or

Chicken-Fried Steak with Saw Meal Gravy

Or

BBQ Flank Steak with Mushroom Sauce

## **FISH**

Filet of Mahi Mahi with Tropical Fruit Salsa

Or

Grilled Salmon with Creamed Spinach

Or

Blackened Snapper with Tomato Okra Stew

## **DESSERT OPTIONS**

Bourbon Pecan Pie

Or

Ricotta Cheesecake

Or

Tiramisu

Or

Mini Cheesecake Selection

Or

Fruit Cocktail in Mint Syrup

Or

Upside-Down Pineapple Cakes

Or

Strawberry Short Cake

Or

Bananas Foster Pudding

Or

Warm Berry Cobbler

Or

Oreo Chocolate Cheesecake

## **ACCOMPANIMENTS FOR BUFFET**

Freshly-Baked Soft Rolls and Sweet Cream Butter

Freshly-Brewed Coffee, Decaffeinated Coffee, and Unsweetened Iced Tea

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## DINNER BUFFET SELECTIONS

### ROMA ITALIANA

Crisp Romaine with Herb Croutons, Parmesan Cheese  
and Caesar Dressing

Mixed Greens, Shaved Carrots, Onions, Olives, Feta Cheese and Cucumbers  
with Balsamic Vinaigrette

Sliced Vine-Ripened Tomatoes with Mozzarella and Fresh Basil Oil  
Orzo Pasta Salad with Grilled Asparagus, Roasted Artichoke, Shaved Parmesan  
Cheese and Extra-Virgin Olive Oil

\*\*\*

Chef's Selection of Vegetable Pasta  
Chicken Parmesan

Baked Bolognese with Rigatoni Pasta  
Farfalle Carbonara with Bacon, Peas and Mushrooms  
Fresh Garlic Bread and Soft Yeast Rolls

\*\*\*

Tiramisu

Ricotta Cheesecake

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$25.00 per person**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

## DINNER BUFFET SELECTIONS

### THE BIG EASY

Crawfish Gumbo

\*\*\*

Assorted Baby Greens, Tomatoes, Shaved Carrots, Onions, Olives, Feta  
Cheese and Cucumbers with Lavender-Honey Vinaigrette  
Roasted Corn, Ham and Eggplant Salad  
Red, White and Black Bean Salad with Creole Vinaigrette  
Cajun Rubbed Portobello Mushroom and Vine-Ripe Tomato Salad with  
Oregano Dressing

\*\*\*

Pecan-Crusted Tilapia with Tasso Cream

Can Syrup Marinated Chicken Breast with Roasted Vegetables  
Shrimp and Andouille Sausage Jambalaya

\*\*\*

Cheddar Biscuits and Jalapeno Corn Bread  
Sweet Cream Butter

\*\*\*

Bourbon Pecan Pie

Mini Cheesecakes

Upside-Down Pineapple Cakes

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$29.00 per person**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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# DINNER BUFFET SELECTIONS

## AMERICAN DINER

Sweet Potato and Bacon Soup

\*\*\*

Farmhouse Bibb Lettuce with Carrots, Tomatoes, Spiced Pecans with House-Made Italian and French Dressing

Grandma's Potato Salad with Egg, Celery and Onions

Green Bean and Bacon Salad with Remoulade Dressing

Roasted Beets, Bleu Cheese and Orange Salad with Watercress

\*\*\*

Chicken-Fried Steak with Saw Meal Gravy

Grilled Pork Chops with Sautéed Mushrooms and Onions

Mashed Potatoes and Gravy

Macaroni and White Cheddar Cheese

\*\*\*

Freshly-Baked Soft Rolls and Biscuits with Sweet Cream Butter

\*\*\*

Fruit Cocktail in Mint Syrup

Berry Cobbler

Oreo Chocolate Cheesecake

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Tea

**\$35.00 per person**

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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## DINNER BUFFET SELECTIONS

### CARIBBEAN NIGHTS

(Minimum of 35 Guests)

Florida Mixed Greens with Orange Basil Dressing  
Marinated Hearts of Palm with Grapefruit Chipotle Dressing with Cilantro  
Roasted Corn and Char Red Pepper Salad with Citrus Vinaigrette

\*\*\*

Chef to Carve:

Caribbean Spice-Crusted Pork Loin with Granny Smith Apple Chutney  
Grilled Skirt Steak with Chimichuri

\*\*\*

Fillet of Mahi Mahi with Tropical Fruit Salsa  
Authentic Jamaican Spiced Jerk Chicken  
Chef's Selection of Seasonal Vegetables  
"Con Gri"-Cuban Style Rice and Beans  
"Tostones"-Fried Green Plantains

\*\*\*

Freshly-Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Saffron Marinated Fruit Cocktail  
Pear Frangipane Tarts  
Banana Cream Pie

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$38.00 per person**

(Additional \$75.00 Uniformed Chef Attendant Required for Carving Station)

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

# DINNER BUFFET SELECTIONS

## GRILL HOUSE

(Minimum of 40 Guests)

Creamy Corn Chowder

Jalapeno Corn Muffins

\*\*\*

Shrimp Cocktail

(Based on 3 pieces per person)

Tangy Cocktail Sauce, Cognac Sauce, Lemons and Limes

\*\*\*

Chunky Crisp Iceberg Wedges with Crispy Bacon, Cucumbers, Sliced Egg and

Olive Bread Croutons with Country Ranch Dressing

Beef Steak Tomatoes and Aged Maytag Bleu Cheese Salad

Macaroni and Cheese Salad with Black Forest Ham

\*\*\*

Baked Potato Bar with Green Onions, Cheddar Cheese, Sour Cream and

Butter

Buttermilk Onion Rings

Vegetable Medley

\*\*\*

From the Grill:

Panamanian Dry-Rubbed New York Strip Steak with Caramelized Onions

Citrus-Brined Grilled Chicken Breast with Mango BBQ Sauce

Grilled Salmon with Creamed Spinach

Choices of Sauces to Include: Cabernet Peppercorn and Horseradish Cream

\*\*\*

Freshly-Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Ricotta Cheesecake

Strawberry Short Cake

Banana's Forest Pudding

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$48.00 per person**

(Additional \$75.00 Uniformed Chef Attendant Required for Carving Station)

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

# DINNER BUFFET SELECTIONS

## A LUAU AUBURN STYLE

Hot and Sour Soup

\*\*\*

Romaine with Arugula and Passion Fruit Vinaigrette

Lomi Lomi Salmon Salad

Ahi Tuna Poki

Lo Mein Salad with Julienne Vegetables, Sesame and Soy

Pineapple Rice Salad with Toasted Almonds

\*\*\*

Carved to Order:

Hawaiian-Style Roasted Suckling Pig with Hoisin Glaze

Assorted Tropical Chutney

\*\*\*

Off the Grill:

Smoked Teriyaki Pipi Kailua Flank Steak

Sweet Chili Sauce

\*\*\*

Ginger and Mahi in a Banana Leaf

Purple Sweet Potatoes in Coconut Milk

Steamed-Ginger Rice

\*\*\*

Freshly-Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Coconut Macaroons

Chocolate Banana Mouse Tart

Assorted Fruit Bars

Rum-Roasted Pineapple with Vanilla Ice Cream

Exotic and Seasonal Fruit Salad

\*\*\*

Freshly-Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$55.00 per person**

(Additional \$75.00 Uniformed Chef Attendant Required for Carving Station)

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.