

## **Banquet Dinner Buffet Samplings**

*Minimum 25 Guests*

### **Hawaiian Fusion Pa'ina**

*Fresh Seared Sesame Ahi Tuna Display with Wasabi, Shoyu, Pickled Ginger and Wakami Salad, Jicama Coconut Slaw and Hawaiian Fruit Salad with Banana Dressing, Huli Huli Chicken Wings (Hawaiian BBQ), Sweet & Sour Meatballs, Macadamia Crusted Mahi Mahi Coconut Rice and Fried Noodles, Assorted Gourmet Breads, Ice Tea, Coffee and Citrus Infused Water, Chocolate Coconut Fondue with Pineapple Spears and Pound Cake for dipping*

### **Sand Key Beach Barbecue**

*Mango BBQ Chicken Quarters, Grilled Hot Dogs and Hamburgers, Red Dill Potato Salad, Italian Bowtie Pasta Salad w/ Vegetables, Baked Beans, Garden Greens w/ Ranch and Balsamic Vinaigrette Dressings Served with appropriate Condiments and Breads, Ice Tea, Coffee and Citrus Infused Water Fresh Baked Hot Apple Crisp w/ Vanilla Whipped Topping*

### **Bahama Beach Tropical Retreat**

*Cajun Honey Roast Pork Tenderloin, Sautéed Tilapia Filet with Papaya Mango Salsa, Peel and Eat Gulf Shrimp, Cilantro Rice and Oven Roasted Potatoes Baby Spinach Salad with Toasted Almonds, Strawberries, Mandarin Oranges, Red Onion and Key Lime Vinaigrette Corn Bread with Honey Cinnamon Butter and Ciabatta Bread Pineapple Upside-down Cake, Ice Tea, Coffee and Citrus Infused Water*

## **Plated Dinner Samplings**

*minimum of 25 guests*

### **Salad** (choose one)

*\*Signature Salad w/ Tossed Fresh Greens, Cherry Tomatoes, Red Onion & Shredded Carrot w/ Cilantro Ranch Dressing \*Caesar Salad w/ Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing \*Baby Spinach w/ Fresh Berries, Mandarin Oranges, Red Onion & Toasted Almonds w/ a Key Lime Vinaigrette*

### **Vegetable**

*(choose one)*

*Green Beans Almandine, California Medley, Garden Vegetable Sauté, Honey Glazed Carrot Medallions, Sautéed Zucchini w/ Italian Tomato & Onion, Baby Peas w/ Mushrooms & Onions*

### **Starch**

*(choose one)*

*Oven Roast Herb Potatoes, Island Rice Pilaf, Au Gratin Potatoes, Garlic Mashed Potatoes, Penne Pasta tossed in a Light Pesto Cream Sauce, Wild Rice Blend*

### **Entrees**

*(Choice of two)*

#### **Prime Rib Au Jus**

*Slow Roasted Prime Rib Au Jus, served with Creamy Horseradish Sauce*

#### **Crabmeat Stuffed Grouper**

*Grouper Filet with Crabmeat in a White Wine, Garlic and Lemon Butter Sauce*

#### **Chicken Bruschetta**

*Grilled Marinated Breast of Chicken served over Pasta Linguini w/ Olive Oil, Fresh Basil, Garlic & Fresh Chopped Roma Tomatoes (no starch choice for this entrée)*

#### **Blackened Atlantic Salmon**

*Topped with Shrimp, then Drizzled with a Cajun Cream Sauce*

#### **Parmesan Crusted Snapper**

*8oz. Snapper Filet Baked with a creamy Parmesan Crust*

#### **Petit Filet Mignon & Jumbo Grilled Shrimp**

*Bacon Wrapped Filet paired with Citrus Grilled Jumbo Shrimp*

#### **Roasted Boursin Stuffed Airline Breast of Chicken**

*Herb Garlic, Boursin Cheese and Spinach*

*Includes Chef's Choice Seasonal Dessert, Ice Tea, Coffee and Citrus Infused Water*

*All Pricing Subject to Service Charge and Sales Tax. Add \$3.00 per person for more than 2 plated meal selections per event*

*Vegetarian & Gluten-free selections available upon request, prices subject to change*

## **Appetizer Selections**

*Priced Per 50 Pieces*

*Peel & Eat Shrimp \$150.00*

*Pretzels and Mixed Nuts (serves 25 guests) \$30.00*

*Balsamic Marinated Asparagus Wrapped in Lean Roast Beef \$115.00*

*Deviled Eggs \$75.00*

*Cucumber Rounds with Herb Garlic Cheese \$75.00*

*Fish Spread with Assorted Crackers \$75.00*

*Asian Style Chicken Skewers \$125.00*

*Spinach Artichoke Dip with Fresh Tortilla chips \$65.00*

*Scallops Wrapped in Bacon \$150.00*

*Coconut Shrimp w/ Pineapple Salsa \$140.00*

*Mini Smoked Chicken Quesadillas \$120.00*

*Vegetable Spring Rolls w/ Dipping Sauce \$100.00*

*BBQ Meatballs \$70.00*

*Swedish Meatballs \$70.00*

*Grouper Nuggets \$125.00*

*Pita Chips with Roasted Red Pepper Hummus Dip \$80.00*

## **Display Platters**

*Serves 25-35 guests*

*Assorted Cheese and Cracker Display \$85.00*

*Assorted Cheese & Antipasto Platter \$85.00*

*Fresh Assorted Vegetable Platter w/ Ranch Dip \$80.00*

*Fresh Seasonal Fruit Platter \$95.00*

*Pita Chips with Roasted Red Pepper Hummus Dip \$80.00*

***While this is an abbreviated offering of our printed menu our culinary team at the Duval Ballroom can custom craft a signature menu specific to your interests & needs.***