

BUFFET AND DESSERT STATIONS

*Buffet stations are best way to encourage your guests to mingle..
Our catering consultants will be pleased to assist you in selecting
the best stations for your next event!*



ROASTED MEATS CARVING STATION

Your Choice of our Superb Roasts, carved to order –

*Filet of Beef Tenderloin with Horseradish Dijon Sauce
Herb Roasted Breast of Turkey with Cranberry Grand Marnier Relish
Pineapple and Apricot Glazed Country Ham with Dijon Mustard
Mojo Marinated Pork Tenderloin with Mango Pineapple Salsa
Mustard and Herb Crusted Chateaubriand of Lamb
Rack of Lamb Provencale with Minted Pinot Noir Sauce
Poached Salmon with Cucumber Dill Sauce
Station includes complimentary cocktail rolls and breads*

ASIAN DIM SUM

*Traditional Chinese dumplings – some sautéed and some steamed –
served in colorful Chinese takeout boxes with chopsticks
and assorted dipping sauces*

STIRFRY CRAZY

*You choose your favorite ingredients, and our chef will stirfry them for you, right before your eyes!
Choices may include chicken, steak, shrimp, pork, duck, tofu,
cellophane noodles, Asian vegetables, matchstick carrots, scallions, beansprouts, cashews,
served with jasmine rice and an array of your favorite Asian sauces*

SUSHI DISPLAY

*California Roll, Salmon, Shrimp, Cucumber Sesame, White fish and more,
All creatively displayed with fresh flowers and soy sauce, wasabi and pickled ginger*

INDONESIAN GRILL STATION

*Skewers of Pork, Chicken, Vegetable and Beef Satay served with
a selection of Polynesian sauces,
Sticky Rice and Fried Bananas*

SEAFOOD BUFFET

*Your selection of Stone Crab Claws (in season) or Snow Crab Claws,
Cold Water Oysters, Middleneck Clams, and Jumbo Shrimp,
with traditional accompaniments*

MODERN SEAFOOD BAR

*Unique presentation of seafood, which may include some or all of the following:
crab, hearts of palm & avocado salad in martini glasses,
shrimp cocktail in shot glasses, tuna tartare in black asian spoons,
gravalax on miniature cocktail plates with Alsatian mustard sauce*

SMOKED SALMON STATION

*Smoked Atlantic salmon served with
sweet butter, cream cheese, capers, minced Bermuda onion
and light and dark cocktail rye*

CARIBBEAN GRILL STATION

*Chicken and Chorizo Brochettes, Seafood Skewers,
and Jamaican Jerk Pork Tenderloin and Mango, grilled to order,
served with Island Chutney
(Pigeon Peas & Rice and a Caribbean salad may be added to complete your meal)*

CARIBBEAN JERK STATION

*Skewers of jerk chicken and pork, grilled and displayed in a pineapple half.
Served with Tropical Hearts of Palm Salad including
fresh avocado, red onion, tomato, corn and black beans, tossed in a citrus vinaigrette.*

QUESADILLAS STATION

*Grilled Steak and Chicken Quesadillas, made to order,
with Shredded Cheddar and Jack Cheeses
Guacamole, Salsa, Grilled Sweet Peppers, Jalapenos, Sauteed Onions and Sour Cream
To complete your meal, add Black Beans and Rice, and a Fiesta Green Salad*

PASTA STATION

*Fusilli or Pennette, prepared to order
with a choice of 3 of the following sauces –
Pomodoro with Fresh Basil
Tomato Vodka with Prosciutto, Peas and Mushrooms
Light Basil Cream with Primavera Vegetables and Toasted Pinenuts
Bolognese with Sausage and Beef
Scampi Alfredo Sauce
served with Foccacia Tiles and freshly grated Parmesan*

MARTINI PASTA BAR

*Guests choose from a selection of-
Angel Hair Nests with Pesto, Pennette ala Vodka or Caesar Salad
then add their choice of following toppings –
Miniature Meatballs, Grilled Chicken, Shrimp Scampi
Grilled Vegetable Medley, and Salad Croutons,
all served in oversized martini glasses
served with Grated Parmigiano and Foccacia Fingers*

MEDITERRANEAN APPETIZER BUFFET

*Melon, Figs, Prosciutto, Ham, Italian Salamis
Imported Olives & Fresh Vegetables
Roasted Red Pepper and Basil Aioli
Spinach, Artichoke and Lemon Dip with Herbed Crostini
Imported Cheeses, Homemade Breadsticks and Assorted Crackers*

BRUSCHETTA STATION

*Your guests will enjoy our olive oil herbed crostini and Pita bread
with this selection of toppings –*

*Greek Island Bruschetta with Fresh and Sundried Tomatoes,
Fresh Basil, Kalamata Olives, Feta Cheese and Extra Virgin Greek Olive Oil
Spinach and Artichoke Dip prepared with lowfat Sour Cream and Yogurt, and a touch of lemon zest
Hummus with Roasted Red Peppers, a hint of garlic and tahini
Woodland Mushroom, Shallot and Truffle Oil*

MARTINI MASH STATION

Choose your Favorite Two Potatoes -

*Roasted Garlic, Yukon Gold Mashed, Sweet Potato Mashed, Wasabi Mashed,
Florida Lobster Mashed – and spoon on your favorite toppings
including Cheddar Cheese, Crumbled Gorgonzola, Bacon Bits, Sour Cream and Chives
For Additional Variety, you may choose from these toppings:
Beef Bourguignon, Chicken Marsala, Pancetta and Roasted Corn, Caramelized Onions and Wild
Mushrooms, Turkey Sausage with cranberries and sage, and Italian Sausage with sautéed peppers.*

MARTINI APPETIZER STATION

A “mini dinner” in a glass – choose your favorite

*1) Petite Filet Mignon, seared to order with a Brandied Shallot Sauce and
Pancetta and Roasted Corn
with Grilled Asparagus Spear
served atop your choice of
Roasted Garlic or Cheddar & Chive Mashed Potatoes*

*2) Veal and Spinach Meatball or
Jumbo Shrimp sautéed with Lemon, Garlic and Wine
Oven Dried Tomato
served atop an Angel Hair Pasta Nest with Fresh Herbs*

*3) Kung Pao Chicken with Red Peppers, Scallions, and Mild Chile Peppers
Pork Skewer with Mango and Peanut Sauce
and Chinese Long Beans
served atop Eight Treasure Rice*

*4) Grilled Marinated Jumbo Shrimp with Citrus Butter Sauce
Jamaican Jerk Spiced Chicken
Grilled Vegetables
served atop Caribbean Rice with Pineapple,
Currants, Mango Chutney and a touch of Curry*

*5) Coconut Crusted Mahi Mahi with Mango Cilantro Salsa
or Jerk Grilled Beef Filet
served atop Florida Lobster Mashed Potato
with a Fan of Grilled Vegetables*

TRADITIONAL BUFFET SELECTIONS

For that special occasion when a traditional buffet is the best selection for your event, our culinary professionals will delight your guests with our wonderful flavor palates

FLORIBBEAN BUFFET

Chicken Tropicana with Mango, Molasses and Macadamias
Coconut Crusted Mahi Mahi with Tropical Fruit Salsa
Pigeon Peas and Rice with Confetti Vegetables
Seasonal Greens with Oranges, Hearts of Palm, Candied Walnuts, Citrus Vinaigrette

ROMAN HOLIDAY

Scallopine of Chicken Marsala or Piccata
Angel Hair Nests with Fresh Herbs
Grilled Fresh Asparagus with Shaved Parmesan
Chopped Mediterranean Salad with Artichokes, Imported Olives,
Tomatoes, Cucumbers, Balsamic Vinaigrette
Focaccia Bread Tiles

ALL AMERICAN

BBQ Braised Short Ribs of Beef
Grilled Marinated Boneless Breast of Chicken
Sour Cream and Chive Mashed Potatoes
California Succotash with Zucchini, Corn and Tomatoes
Baby Spinach Salad with Bacon, Mushrooms and Celery Seed Dressing

PALM BEACH PICNIC

Herb Roasted Filet of Beef Tenderloin with Horseradish Dijon Sauce
Grilled Marinated Shrimp with Key Lime Mustard Sauce
French New Potato Salad Vinaigrette
Array of Roasted Vegetables
Assortment of Homemade Miniature Sweets

PARISIAN NIGHTS

Coq au Vin with Mushrooms, Pearl Onions and White Wine Sauce
Rack of Lamb, Provencal
Toasted Pearl Couscous
French String Beans and Carrots Julienne
Meschun Greens with Toasted Hazelnuts, Raspberry Vinaigrette

FORMAL WEDDING DINNER

Filet Mignon with Caramelized Shallots and Pinot Noir Sauce
Pan Seared Sea Bass with Lobster Chive Sauce
Baby Vegetables
Rosti Potato

DESSERT STATIONS

SHOT GLASS DESSERTS

Just the right size! A few of our favorites are...
*triple chocolate, tropical mango, pecan derby pie,
carrot cake, lemon raspberry, Italian rum cake, and key lime coconut*

CREPE STATION

*Thin French crepes, filled with the guests choice of
Fresh Bananas, Strawberries or Sauteed Granny Smith Apples
served with Warmed Caramel Rum Sauce, Chocolate Fudge Sauce
and Fresh Whipped Cream*

CHOCOLATE FOUNTAIN

*The ultimate sweet indulgence – made with your choice of
White, Dark or Milk Chocolate, and served with
Fresh Strawberries, Banana, Pineapple,
Marshmallows, Pretzels, Pirouline Cookies, and Double Chocolate Brownies*

TROPICAL FRESH FRUIT ARRAY

*with Exotic and Local Seasonal Fruits, Mango Honey Lime Dipping Sauce
For an exotic flair, add a Fresh Pineapple Palm Tree to the display*

CANDY BAR

*What fun! Let your guests loose in a candy store of nostalgic favorites,
such as Candy Buttons, Gummies, Good'N'Plenty, M&M's,
...hundreds to choose from!*

ICE CREAM SUNDAE STATION

*You name it – we can create it! From an old fashioned cart of
your favorite ice cream novelties, to a decadent assortment of ice creams and toppings,
to a sophisticated station of French sorbets and fresh fruits, we do it all!*

ASSORTMENT OF MINIATURE SWEETS

*Choose from a selection of the following:
Double Chocolate Brownies, Cranberry Walnut Squares
Lemon Coconut Bars, Double Lemon Bars
Raspberry Linzertorte
Chocolate Chip and Pecan Blondies, Banana Blondies, Pumpkin Brownies (in season)
Almond Crescents, Russian Tea Cakes
Almond & Coconut Macaroons
Miniature Chocolate Chip Cookies, Miniature Cinnamon Oatmeal Raisin Cookies
French Fruit Tartlets, Pecan Tassies, Lemon Raspberry Tartlets
Chocolate Mousse Tartlets, Key Lime Tartlets
Chocolate Dipped Strawberries, Pineapple, Apricots
Truffles and Belgian Chocolates
Miniature Cream Puffs, Petite Chocolate Eclairs, Mini Cannolis
Chocolate Cups with Chocolate Mousse, Mocha Mousse or Tiramisu
Fruit Topped Mini Cheesecakes, and more!*