

# 2012 Banquet Menu





## Plated Breakfast

**All Breakfast Entrées Include: Fresh Orange Juice, Breakfast Pastries, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Milk**

**Minimum of 15 People - add \$5 per Person for less than 15 Guests**

### **The Classic American**

Country Style Scrambled Eggs with Chives, with Roasted Red Bliss Potato Wedges and Applewood Smoked Bacon OR Country Style Sausage Links

### **The Peabody “Light”**

Fluffy Scrambled Egg Beaters with Chicken Habanero Sausage and O’Brien Fingerling Potatoes

### **Steak and Eggs**

A duo of Poached Eggs over Petite Filet Mignon Stacked on English Muffins and Glazed with a White Wine Dijon Mustard Aioli, with Home Fried Skillet Potatoes **Maximum 250 People**

### **Breakfast Quesadilla**

Baked Eggs, Sautéed Peppers, Onions, Pepper Jack Cheese, Pico de Gallo and Roasted Red Bliss Potatoes

### **Arepas Con Huevo**

Yellow Corn Cakes with Coddled Eggs, Queso Suizo, Salsa Fresca and Chorizo

### **Filipino Style Chicken Porridge with Poached Eggs**

White Stew of Chicken Breast and Jasmine Rice, with Two Steamed Poached Eggs and Green Onions



## Breakfast Buffets

### “All- American”

Fresh Orange and Pink Grapefruit Juice

Sliced Fresh Fruit

Assortment of Cold Cereals with Whole, 2% and Skim Milk

Assortment of Breakfast Pastries to include: Bagels, Danish and Muffins

Fluffy Scrambled Eggs with Chives

#### **Please Select One**

Applewood Smoked Bacon

Country Style Sausage

Maple-Cured Ham

#### **Please Select One**

Hash Brown Potatoes

Skillet Potatoes with Onions

Home Fries with Peppers and Onions

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**Buffet menu items will be displayed for a maximum of two hours to ensure health and safety standards**



## “The Cosmopolitan”

Fresh Orange, Pink Grapefruit, Tomato and Cranberry Juice

Individual Fruit Yogurts

Sliced Exotic Fruits

Assortment of Cold Cereals with Whole, 2% and Skim Milk

International Selection of Pastries and French Baguette

International Cheese Board

Scrambled Eggs with Boursin Cheese and Fresh Ground Black Pepper

Cheese Blintz with Fruit Compote

Veal Sausage Cipolatas with Peppers and Onions

Rosti Potatoes

### **Please Select One**

Applewood Smoked Bacon

Canadian Bacon

Chicken Habanero Sausage

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

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## “Certified Organic”

All Products on This Menu Are Certified Organic

Minimum of 100 People

Selection of Organic Juices

Sliced Organic Fruits

Organic Bananas

Assortment of Cold Cereals

Organic Low Fat, 2%, Whole and Soy Milk

Organic Granola

Organic Farm Yogurt

Scrambled Eggs with Organic Cheddar Cheese

Organic Hash Browns

**Please Select One:**

Hardwood Smoked Bacon

Smoked Ham

Pork Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Items may vary due to growing season. Ten days advanced notice is needed for this menu.

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## “Brain-Friendly”

Menu designed to promote mental alertness and brain productivity during morning meetings.

Fresh Orange, Pink Grapefruit, Tomato and Cranberry Juice

Individual Fruit Yogurts with Granola

Sliced Seasonal Fruits

Multi Bran Muffins, Multi Grain Sliced Bread and Whole Wheat Bagels with Cream Cheese

Assortment of Cold Cereals with Whole, 2% and Skim Milk

Ice-Cold Hard-Boiled Eggs with Furikake

### **Please select one:**

Bircher Muesli accompanied by Flax Seeds, Sunflower Seeds, Pumpkin Seeds and Chopped Walnuts

Cinnamon Oatmeal served with Craisins, Brown Sugar and Honey

Honey and Vanilla spiked Quinoa Cereal served with Almonds, Dates and Raisins

### **Please select one:**

Scrambled Eggs with Chives

Scrambled Eggs with Wild Mushrooms

Scrambled Eggs with Roasted Peppers and Onions

### **Please select one:**

Veal Sausage Cipolatas with Peppers and Onions

Canadian Bacon

Turkey Sausage

Applewood Smoked Bacon

Maple Cured Ham

Chicken and Habanero Sausage

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**Buffet menu items will be displayed for a maximum of two hours to ensure health and safety standards**



## “The Continental”

### One Hour Service

Fresh Orange and Cranberry Juice

Sliced Fresh Fruit and Seasonal Whole Fruits

Assortment of Cold Cereals with Whole, 2% and Skim Milk

Assortment of Fruit Yogurts and Breakfast Bars

Selection of Bagels, Muffins, Danish Pastries and Croissants

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas



## Breakfast Buffet Enhancements

### “Bircher Muesli”

Accompanied by Flax Seeds, Sunflower Seeds, Pumpkin Seeds and Chopped Walnuts

### Cinnamon Oatmeal

Served with Craisins, Brown Sugar and Honey

### Honey and Vanilla Spiked Quinoa Cereal

Served with Almonds, Dates and Raisins

### Ice Cold Hard Boiled Eggs

With an assortment of Flavored Salts and Furikake

### Breakfast Sliders:

Oven-Baked Egg with Turkey Sausage and White American Cheese on Brioche

Oven-Baked Egg with Vegetarian Sausage Patty and Pepper Jack Cheese on Brioche

Oven-Baked Egg with Salami and Provolone on Brioche

### Breakfast Burrito

Scrambled Eggs, Pepper, Onions, Ground Chorizo and Cheddar Cheese served with Pico de Gallo

### Buttermilk Pancakes

Maple Syrup and Choice of Mixed Berries Compote or Cinnamon Apples  
with Vanilla Whipped Cream

### Traditional Sausage Gravy

With Southern Style Biscuits

### Individual Granola Parfaits

Layered with Fresh Berries and Yogurt

### Sausage, Egg and Cheese Biscuit

### Maple Cured Ham and Brie Croissant

### Bacon, Egg and Cheese Croissant

### Montpelier Tartlets

Individual Shell with Applewood Bacon, Vermont White Sharp Cheddar and Spring Onions

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All Prices Subject to 24% Taxable Service Charge and 6.5% Sales Tax



## Breakfast Stations

Attendant Required for all Stations

One Attendant per 100 guests

Priced per person

**Breakfast Quesanini Station**, A Quesadilla pressed like a Panini...

Eggs, Julienned Poblano Pepper, Red Peppers, Onions and Pepper Jack Cheese

Eggs, Mixed Mushrooms and Smoked Gouda

Eggs, Ham, Tomatoes, Green Onions and Cheddar Cheese

**Musubi Station**, A Staple Hawaiian breakfast dish made to order...

Rolled Sushi Rice on Nori Paper with folded Eggs, and Spam or Honey-baked Ham served with Tamari on the side

**Breakfast Taco Bar**

Warm Flour Tortillas, Scrambled Eggs, Sautéed Peppers and Onions, Cheddar Cheese, Monterey Jack, Sour Cream, Guacamole, Tomato Salsa, Green Onions and Sliced Jalapeños

**Belgian Waffle Station**

Presented with Homemade Nutella, Mixed Berries, Whipped Cream and Maple Syrup

**Omelet Station**

Fresh Eggs and Egg Beaters with Tomatoes, Shredded Cheddar Cheese, Onions, Mushrooms, Asparagus, Broccoli, Ham, Red and Green Peppers

**Spanish Crepe Station**

Scrambled Eggs, Manchego Cheese and Chorizo Gravy

**Chicken and Waffles**

Butternut Squash Waffles served with Country-Style Fried Chicken Tenders and Maple Syrup



## “Give Me A Break” Thirty Minute Service

### The Jump Start

“Super Berries” Smoothies

Apple and Nuts Porridge

Maple Spiked Pears and Ricotta Parfait

Wintertime Bars

**Minimum 25 Guests**

### International Bakery

Fresh Orange and Grapefruit Juice

Fruit Sugar Brioche

Cinnamon Buns

Chocolate Croissants

Chef’s Selection of Pastries

Chef’s Selection of Muffins

Coffee and Tea Service

**Minimum 25 Guests**

### The Organic

A Selection of Organic Fruit Juices

Seasonal Apples and Bananas

Sliced Seasonal Fruits

Assortment of Organic Muffins

Fruit Preserves

Dried Fruit Granola Bars

Coffee and Tea Service

**Minimum 100 Guests**

**10 Days Advance Notice**

**Items may vary due to growing season. Ten days advanced notice is needed for this menu.**



## **Tropical Dream**

Passion Fruit and Lychee Nut Shooters

Roasted Banana Bread Pudding

Key Lime and Guava Turnovers

Citrus Pound Cake

Coffee and Tea Service

**Minimum 25 Guests**

## **The Spread**

Traditional Olive Tapenade

Hummus

Baba Ghanoush

Garlic and Herb Cheese Spread

Chocolate Mocha Hazelnut Spread

Assortment of Breads and Crackers

Lavosh, Grissini, Mini French Baguettes,

Pita Bread Triangles and Mini Croissants

**Minimum 25 Guests**

## **The Energizer**

Granola, Nutri-Grain and Protein Bars

House-made Trail Mix: Raisins, Craisins, Peanuts, Apple and Banana Chips, Cashews, Mini Pretzels  
and Dried Fruits

**Minimum 25 Guests**

## **The Carb Counter**

Display of Assorted Cheeses

Fresh Vegetable Crudités with choice of two (2) Dips

Mixed Nuts

**Minimum 25 Guests**



## **The Chocolate Connection**

Chocolate Puff Bites

Chocolate Fudge Brownies

Chocolate Coated Pretzels

Chocolate Chip Cookies

Assorted Chocolate Candy Bars and M&M's

Ice Cold Milk

**Minimum 25 Guests**

## **We Scream for Ice Cream**

### **Make Your Own Sundae**

Vanilla and Chocolate Ice Cream with Hot

Fudge Sauce, Warm Caramel, M&M's,

Oreo Crumbs, Whipped Cream and

Maraschino Cherries

Frozen Fruit Bars

Skinny Cow Ice Cream Sandwiches

**Minimum 25 Guests**

## **“Salty Snack Time”**

Corn Nuts

Beef Jerky

Plantain Chips

Cheese Crackers

Mini Pretzels

Crunch 'n Munch

**Minimum 25 Guests**



## “The Ball Park”

Soft Pretzels with Mustard  
Mini Hotdogs with Ketchup and Mustard  
Cracker Jack’s  
Candied Peanuts  
Mini Corn Dogs with Ketchup  
White Castle’s Mini Burgers  
**Minimum 25 Guests**

## “Cinema Matinee”

Smart Popcorn  
Rainbow Twizzler’s  
Chocolate-Covered Raisins  
Snow Caps  
Whoppers  
Skittles  
Gummy Bears  
Jelly Belly Jelly Beans  
**Minimum 25 Guests**

## “Cinco de Mayo”

Nacho Bar: Tortilla Chips, Refried Beans, Queso Fundido, Guacamole, Sour Cream,  
Sliced Jalapeños, Pico de Gallo and Scallions  
Chorizo Empanadas  
Southwestern Egg Rolls  
Quesadilla Cornucopias  
**Minimum 25 Guests**



### **“The Sports Bar”**

Buffalo Chicken Wings with Blue Cheese and Ranch Dressing, Celery Sticks

Jalapeño Poppers

(Make Your Own) Mini Meatball Subs

Popcorn Shrimp

Chips and Salsa

**Minimum 25 Guests**

### **“Mini Cupcake Extravaganza”**

Red Velvet

Sinful Chocolate

Orange Creamsicle

Strawberry Pink Lemonade

S'Mores

Espresso Chocolate

**Minimum 25 Guests**

**Based on 3 Pieces per Person**

### **“The Bars”**

Homemade by Our Pastry Chefs:

Rocky Road

Cheesecake

Meyer Lemon

Peanut Butter

Rice Krispy

**Minimum 25 Guests**

**Based on 3 Pieces per Person**



## A la Carte Break Items

**Priced Per Dozen unless otherwise specified**

- Assorted Cupcakes \_\_\_\_\_
- Assorted Coffee Cakes Slices \_\_\_\_\_
- Assorted European Pastries \_\_\_\_\_
- Fresh Baked Croissants \_\_\_\_\_
- Cinnamon Pecan Rolls \_\_\_\_\_
- Assorted Bagels with Cream Cheese \_\_\_\_\_
- Assorted Danish Pastries \_\_\_\_\_
- Assorted Fruit Muffins \_\_\_\_\_
- Assorted Fruit and Nut Breads \_\_\_\_\_
- Fruit Pizzas - Sliced Crispy Pastry with Glazed Fruit \_\_\_\_\_
- English Muffins \_\_\_\_\_
- Assorted Doughnuts \_\_\_\_\_
- Assorted Miniature Muffins \_\_\_\_\_
- Sausage and Cheese Biscuits \_\_\_\_\_
- Ham and Cheese Biscuits \_\_\_\_\_
- Egg and Cheese Biscuits with Choice of Bacon, Sausage or Ham \_\_\_\_\_
- Peabody Duck Cookies Dipped in Chocolate \_\_\_\_\_
- Decadent Amaretto Cookies \_\_\_\_\_
- Chocolate Chip, Oatmeal Raisin and Chocolate Nut Cookies \_\_\_\_\_
- Brownies and Blondies \_\_\_\_\_
- Rice Krispy Treats \_\_\_\_\_
- Traditional Tea Cookies \_\_\_\_\_
- Assorted Miniature French Pastries \_\_\_\_\_
- Chocolate Dipped Strawberries \_\_\_\_\_
- Assorted Scones \_\_\_\_\_
- Assorted Homemade Candy \_\_\_\_\_
- Fresh Sliced Seasonal Fruits and Berries \_\_\_\_\_
- Whole Fresh Seasonal Fruits \_\_\_\_\_
- Chilled Fruit Yogurts \_\_\_\_\_
- Assorted Cereals with Whole, 2% and Skim Milks \_\_\_\_\_
- Nutri-Grain and Crunchy Granola Bars \_\_\_\_\_
- Protein Bars \_\_\_\_\_
- Assorted Candy Bars and M&M's \_\_\_\_\_
- Assorted Individual Fruit Juices \_\_\_\_\_
- Assorted Individual Bags of Chips \_\_\_\_\_
- Gourmet Terra Chips \_\_\_\_\_
- Häagen Daz Ice Cream Bars \_\_\_\_\_
- Ben and Jerry's Ice Cream Cups \_\_\_\_\_
- Peabody-Made Chocolates \_\_\_\_\_
- Chocolate Raspberry, Rich Dark Chocolate and Date and Almond WineTime Bars \_\_\_\_\_
- Freshly Brewed Coffee \_\_\_\_\_
- Freshly Brewed Decaffeinated Coffee \_\_\_\_\_
- Assorted Herbal Teas and Lemon \_\_\_\_\_
- Freshly Brewed Iced Tea \_\_\_\_\_
- Coffee Kicker - Add Flavored Syrups, Rock Sugar, Chocolate Shavings, Cinnamon \_\_\_\_\_
- Chilled Fruit Juices: Orange, Pink Grapefruit, Cranberry, Apple, Carrot or Tomato \_\_\_\_\_
- Half Pints of Milk \_\_\_\_\_
- Premium Bottled Water - Still or Sparkling \_\_\_\_\_
- Assorted Soft Drinks \_\_\_\_\_
- Red Bull Energy Drink \_\_\_\_\_
- Fruit Infused Waters \_\_\_\_\_
- Bottled Iced Tea \_\_\_\_\_



## Plated Lunch

All Plated Lunch Entrées Include a Choice of Soup or Salad and One Dessert  
Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea Service

### Soups

#### **Black Bean and Smoked Bacon Soup**

with Green Onions and Basmati Rice

#### **Venetian Style Tomato and Basil Soup**

with Mozzarella Crouton

#### **Potato and Leek Chowder**

with Scallions

#### **Cream of Asparagus**

with Crème Fraîche

#### **Broccoli and Cheddar Cheese Soup**

with Herbed Crouton

#### **French Onion Soup**

with Gruyere Crouton

#### **Split Pea Soup**

with Country Ham

#### **Lentil Soup**

with White Truffle Oil

#### **White Navy Bean Soup**

with Red Pepper Paint

#### **Posole and Roasted Vegetable Soup**

with Tortilla Strips



## Salads

All Plated Lunch Entrées Include a Choice of Soup or Salad and One Dessert  
Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea Service

**Spinach and Strawberry Salad** with Toasted Almonds, European Cucumbers, Crumbled Blue Cheese, Pickled Red Onions and Creamy Poppy Seed Dressing

**Garden Salad** with Bibb, Iceberg, Romaine, Radicchio, European Cucumbers, Cherry Tomatoes, Carrot Strings, Bacon Bits, Hard Boiled Eggs and Blue Cheese Dressing

**Mixed Greens Salad** with Spring Mix, Candied Walnuts, Roasted Beets, Mandarin Orange Segments, Raisins, Goat Cheese Crumbles and Port Wine Vinaigrette

**Arugula Salad** with Orzo Pasta, Corn, Grape Tomatoes, Pecorino, Black Olives and Champagne Vinaigrette

**Caesar Salad** with Romaine, Garlic Croutons, Shredded Parmesan and Creamy Caesar Dressing

**Greek Salad** with Romaine, Feta Cheese, Tomatoes, European Cucumbers, Black Olives and Balsamic Vinaigrette

**Baby Field Greens Salad** with Baby Pears, European Cucumbers, Cornichons, Tomatoes, Julienne Carrots and Apple Cider Vinaigrette



## **Chilled Lunch Entrées**

All Plated Lunch Entrées Include a Choice of Soup or Salad and One Dessert  
Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea Service  
**Minimum of 15 People**

### **Classic Chef's Salad**

Maple Baked Ham, Oven Roasted Turkey, Mild Vermont Cheddar, Tomatoes, Hard-Boiled Eggs, Cucumbers and Smoked Gouda served with Ranch and Balsamic Vinaigrette Dressings

### **Caesar with Grilled Chicken or Beef**

Caesar Salad Dressed with Truffled Creamy Caesar Dressing and a choice of Sliced Grilled Chicken or Sliced Flank Steak

### **Zaatar Spiced Shrimp with Saffron Cous Cous Pilaf**

North African style Shrimp and Mediterranean Cous Cous with Saffron, Raisins and Vegetables served with a Yogurt Sauce

### **Grilled Portobello and Heirloom Tomato Salad**

With Tomatoes, Bocconcini, Baby Arugula and Lemon Herb Orzo Pasta

### **Herb Marinated Chicken Niçoise**

Grilled Chicken served with Fingerling Potatoes, Green Beans, Tomatoes, Black Olives, Hard-Boiled Eggs, Anchovies, White Balsamic Vinegar and Extra Virgin Olive Oil

### **Smoked Rainbow Trout and Arugula Salad**

With Baby Pears, Pickled Red Onion, Grape Tomatoes, Pine Nuts and Honey Vinaigrette



## Hot Lunch Entrées

All Plated Lunch Entrées Include a Choice of Soup or Salad and One Dessert  
Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea Service  
**Minimum of 15 People**

### Chicken alla Puttanesca

Grilled Chicken Breast served with Tomatoes, Black Olives, Capers, Artichokes and Bacon over Cellentani Pasta garnished with Shaved Parmesan Cheese

### Brown Sugar Brined Chicken

Served with Roasted Barley Pilaf, Black Eyed Peas Relish, Butter Glazed Asparagus and Chicken Jus

### Mojito Glazed Chicken

Served with Sweet Plantain and Potato Mash, Roasted Carrots, Braised Collard Greens and Mojito Sauce

### Marrakesh Chicken

Moroccan Flavored Chicken Breast served with Saffron and Raisin Basmati Pilaf, Roasted Cauliflower, Cumin Spiked Chicken Jus

### Chicken Bistro

Roasted Natural Chicken Breast served with Boursin Mashed Potatoes, Asparagus, Baby Carrots and Thyme Chicken Jus Lié

### “Catch of the Day” a la Asturiana

Chef's Choice of Fish served with Roasted Garlic Mash, Green Peas, and Fabada (Gigante Bean stew with Tomatoes, Onions, Chorizo, Ham and Saffron)

### Salmon Marsala

Bronzed Salmon Fillet with Pesto Risotto, Broccolini, Roasted Red Peppers and Marsala Demi

### Herb Marinated Shrimp

Served with Roma Tomatoes Fondue over Gemelli Pasta and Julienned Vegetables

### Grilled Pork Loin Mignon

Served with Warm Potato Salad, Braised Red Cabbage and Apple Jack Brandy Jus

### Braised Boneless Short Ribs

Served with Roasted Root Vegetables and Fingerling Hash, Asparagus and Bordelaise

### Blue Jack Glazed Filet Mignon

6 oz. Filet Mignon topped with Blue Jack Cheese and served with a BLT Croquette, Baby Vegetable Medley and Port Demi

**Ratatouille Phyllo Star** Ratatouille hand-wrapped in layers of Phyllo Dough, served with Yellow Pepper Coulis



## Desserts

All Plated Lunch Entrées Include a Choice of Soup or Salad and One Dessert  
Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea Service

**Blackberry and Vanilla Bavarian Bar** – Seasonal Mixed Berries, Passion Fruit Coulis

**Cappuccino Crusti** – Chocolate Parfait, Orange Cremeux, Praline Sauce

**Nutty Brownie and Guanaja Dark Chocolate Mousse** – Bailey’s Irish Cream Sauce

**Honey Mascarpone Panna Cotta** – Lemon Wafer, Berry Compote and Strawberry Jus

**Roasted Apple and Walnut Tart** – Cinnamon Streusel, Vanilla Anglaise

**Melt Away Strawberry Shortcake** Fresh Strawberries, Light Vanilla Cream and Pistachio Sauce

**Caramel Latte Cheesecake** – Smooth Espresso Cheesecake, Chocolate Cookie Crust, Caramel and Chocolate Sauce

**Floridian Key Lime Pie**- Graham Cracker Crust, Tropical Fruit Coulis



## Lunch Buffets

### The Spice Trader

Indian Inspired Menus

Minimum 50 People

Please Select a Route...

#### Route 1

**Matar Paneer** Fresh Cheese and Pear Curry

**Chana Masala** Chickpea Curry

**Butter Chicken**

**Jeera Rice**

**Butter Naan** Indian Bread

Accompanied by **Raita (Yogurt Dip), Salad, Pappadam (Lentil Chips), Pickle**

or

#### Route 2

**Palak Paneer** Fresh Cheese and Spinach Curry

**Navrattan Korma** Curry of nine different Vegetables, Fruits and Nuts

**Chicken Tikka Masala**

**Jeera Rice**

**Butter Naan** Indian Bread

Accompanied by **Raita (Yogurt Dip), Salad, Pappadam (Lentil Chips), Pickle**

or

#### Route 3

**Malai Kofta** Vegetable Dumplings

**Vegetable Jalfriezy** Vegetable Curry

**Chicken Curry**

**Jeera Rice**

**Butter Naan** Indian Bread

Accompanied by **Raita (Yogurt Dip), Salad, Pappadam (Lentil Chips), Pickle**

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service

**Seven Days Advanced Notice is Needed for this Menu**



## “Brain-Friendly Lunch Menus”

Menu designed to promote mental alertness and brain productivity during afternoon meetings.

### “The Mind”

#### Minimum 50 People

##### Salads

Mixed Green Salad with Oven Roasted Vegetable Medley and Sun-dried Tomato and Herb Vinaigrette

Edamame (super food), Celery and Fennel Salad with Lemongrass Pineapple Vinaigrette

Farro (super grain) and Haricot Verts Salad with Mushrooms, Tomatoes, Herbs and White Balsamic Vinaigrette

Lentil Salad with Roasted Red Peppers, Black Olives and White Truffle Vinaigrette

##### Entrées

Roasted Chicken Breast with Thyme Jus Lié

Baked Mahi Mahi with a Tartar Relish

##### Sides

Braised Red Cabbage with Caraway Seeds and Apples

Chick Peas and Spinach Cassoulet

Wild Rice Pilaf

##### Desserts

Exotic Fruit Tart of the Season

Raspberry Cream Shooters (Sugar Free)

Citrus Curd, Coconut Tuile, Orange Segments

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## “The Body”

**Minimum 50 People**

### **Salads**

Baby Lettuce Mix, Carrots, Green Onions, Heart of Palm, Grape Tomatoes and Orange Segments  
with a Passion Fruit and Chive Vinaigrette

Four Bean Salad, Black-Eyed Peas, Kidney, Garbanzo and Green Beans, Tri-Color Peppers and  
Onions, with an Apple Cider Vinaigrette

Quinoa (super grain) and Oven Roasted Vegetables Salad, Roasted Red Pepper Vinaigrette

Bulgur Wheat (complex grain) and Olivada Salad, Sundried Tomato Vinaigrette

### **Entrées**

Shrimp a la Escabeche

Roasted Chicken with Chasseur Sauce

### **Sides**

Caramelized Brussels Sprouts with Honey Maple Syrup and Bacon Lardons

Garbanzo and Hominy Succotash

Toasted Barley Pilaf

### **Desserts**

Vanilla Bean Crème Brûlée

Mixed Berries, Mascarpone Cream, Petite Financier

Almond Pear Tart

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## **“The Soul”**

**Minimum 50 People**

### **Salads**

Classic Greek Salad prepared with Chopped Romaine Lettuce

Tossed Garden Salad: Radicchio, Romaine, Green Leaf, Cherry Tomatoes and Julienne Carrots with Balsamic Vinaigrette

Amaranth (super grain) Tabbouleh Salad

Kañiwa (super grain) and Roasted Corn Salad with Cilantro Dressing

### **Entrées**

Roasted Salmon Fillet with Red Wine Reduction Lié

Grilled Chicken Breast with Rosemary Velouté

### **Sides**

Braised Green Beans with Tomatoes and Mixed Mushrooms

Eggplant and Green Peas Caponata

Steamed Brown Rice

### **Desserts**

Sugar Free Chocolate Parfait Cup

Coconut Rice Pudding and Mango Coulis

Lemon Meringue Pie

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Bella Italia

### Minimum 50 People

#### Salads

Crisp Romaine, Garlic Croutons, Shaved Parmesan and Classic Caesar Dressing

Roma Tomatoes, Ciliegine Mozzarella, Chiffonade Basil and Extra Virgin Olive Oil

Roasted Mixed Mushrooms and Baby Spinach with Warm Salami Vinaigrette

Gemelli Pasta, Artichokes, Peppers, Olives and Fresh Herbs with Balsamic Vinaigrette

#### Entrée Options

Chicken a la Cacciatore - Roasted Chicken with Tomatoes and Wild Mushroom Sauce

Italian Sausages with Peppers and Onions

Shrimp a la Arrabbiata

“Pesce Di Giorno” a la Olivada - Catch of the Day with Mixed Olives and Caper Salad

Polpettas con Marinara - Meatballs served with Marinara and Shredded Mozzarella

#### Sides

Penne Pasta with Peas, Tomatoes, Herbs, Garlic, Parmesan and Extra Virgin Olive Oil

Caponata, Eggplant stew with Tomatoes

Roasted Mushroom with Gigante Beans and a Ragout of Mirepoix

#### Desserts

##### Please Select Three

Tiramisu

Cannoli

Chocolate Torte

Biscotti and Amaretti Cookies

Strawberry and Lemon Panna Cotta

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service

#### Enhancements

Minestrone Soup

Assorted Pizzas: Pepperoni, Margarita, Roasted Vegetable (One slice per person)

Baked Ziti with Ricotta and Salsicha

Breadsticks and Focaccia served with Marinara on the side

Eggplant Parmesan



## Viva Mexico

### Minimum 50 People

#### Salads

Ensalada de Frijoles – Black Beans, Black Eyed Peas and Kidney Beans with Tomatoes, Avocados, Peppers and Fresh Tortilla Chips

Crisp Romaine, Garlic Croutons, Queso Fresco and Chipotle spiked Caesar Dressing

Jicama Slaw with Julienne Jicama, Trinity of Peppers, Carrots, Cilantro, Green Onions and Julienne Red Onions with Lemon Pineapple Vinaigrette

Roasted Corn, Poblano Peppers, Red Peppers, Red Onions and Tomatoes tossed with Cilantro Lime Vinaigrette

#### Entrée Options

Beef or Turkey Tacos – Ground Beef or Turkey served with Guacamole, Pico de Gallo, Sour Cream, Shredded Pepper Jack, Lettuce, Sliced Jalapeños and Flour Tortillas

Pollo a la Oaxaca – Chicken Breast with Spicy Tomato and Cilantro Gravy

Ranchero Roasted Pork – Pulled Pork cooked in a Ranchero Sauce of Roasted Vegetables

Chorizo a la Plancha – Seared Chorizo with Poblano Peppers, Onions and Tomatoes

“Pescado en Escabeche” Catch of the Day served with a Stew of Tomatoes, Peppers, Olives, Onions and Cilantro

#### Sides

Arroz a la Yucatán – Yellow Rice with Peas and Carrots

Refried Beans with Queso Fresco

Posole and Garbanzo Beans Succotash, Stewed Hominy, Chickpeas, Tomatoes, Yellow Corn, Peppers and Onions

#### Desserts

##### Please Select Three

Wedding Cookies

Mexican Chocolate Cake

Guava Tarts

Coconut Flan

Arroz con Leche

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

Tortilla Soup

Fish Taco Bar: Fried Mahi Mahi served with Napa Cabbage Slaw, Chipotle Mayo,  
Salsa Fresca and Fresh Limes

Southwestern Eggrolls with Salsa

Nacho Bar: Fried Tortillas with Queso Fundido, Sour Cream, Pico De Gallo,  
Guacamole and Sliced Jalapeños

Fajita Bar: Beef or Chicken served with Sautéed Peppers and Onions, Flour Tortillas,  
Guacamole, Salsa Fresca and Sour Cream



## Modern American

### Minimum 50 People

#### Salads

Baked Idaho Potatoes and Roasted Mixed Squash Salad with Red Onions, Celery, Hard Boiled Eggs and Mustard Vinaigrette

Field Greens with Cherry Tomatoes, Julienned Stop-Light Peppers, Carrot Strings, Crumbled Blue Cheese, Red Onions, Bacon Bits and Buttermilk Ranch

Roasted Mushrooms and Spinach Salad with Warm Bacon Vinaigrette

Fennel Slaw with Red and Green Cabbage Shredded Carrots and Apple Cider Vinaigrette

#### Entrée Options

Grilled Chicken Breast with Thyme Jus Lié

Roasted Pork Loin with Sautéed Granny Smith and Apple Jack Brandy

Buffalo Meatloaf with a Sweet Tomato Glaze and Rosemary Gravy

Seared Wild Salmon with “Maple-Spiked Red Eye Gravy”

“BLT” Top Sirloin, Roasted Top Sirloin served with Bacon, Leeks and Tomato Ragout

#### Sides

Roasted Red Bliss Potatoes Wedges with Garlic and Herbs

Quinoa and Lentil Ragout with Ground Vegetarian Sausage

Braised Green Beans with Shiitake and Plum Tomatoes

#### Desserts

##### Please Select Three

Oreo Chocolate Trifle

Granny Smith Sour Cream Cake

New York Cheesecake

Nutty Dark Chocolate Brownie with Caramel Fleur de Sel

Lemon Squares with Meringue and Blueberries

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

New England Clam Chowder

Lamb “Sloppy Joe’s”

Served with Brioche and Crumbled Feta Cheese

Lobster “Mac and Cheese”

Maine Lobster cooked in a Boursin Cream Sauce and tossed with Gemelli Pasta

“Chicken and Waffles” Fried Chicken

Served with Butternut Squash Waffles and Maple infused Chicken Jus

“The Hot Dog Bar”

All Beef Hot Dogs served with Potato Rolls and Assortment of Toppings: Chili, Relish, Shoestrings, Cheese Sauce, Sauerkraut, Guacamole, Pico de Gallo, Sour Cream, Thousand Island, Ketchup, Yellow Mustard and Spicy Mustard



## The Barbeque

**Minimum 50 People**

### Salads

Apple and Cabbage Slaw with Creamy Dressing

Watermelon with Fresh Mint and Lemon Oil

Banana Fingerling Potato Salad with Applewood Smoked Bacon, Red Onions, Celery, Hard-Boiled Eggs, Whole Grain Mustard and Southern Style Mayo

Field Mixed Lettuce with Carrots, Green Onions, Tri-Color Peppers, Grape Tomatoes, European Cucumbers and Key Lime Honey Dressing

### Entrée Options

Jack Daniels BBQ Baby Back Ribs

Beer Brats with Roasted Red Peppers and Onions served with Potato Rolls

Grilled Chicken with Guava BBQ sauce

Half-Pound Burgers served with Brioche Buns, Assorted Cheeses, Relish Tray, BBQ Sauce, Steak Sauce and Homemade Catsup

Lacquered Boneless Short Ribs with Maple and Brown Sugar BBQ Glaze

Bronzed Swordfish with Teriyaki BBQ Sauce

### Sides

“White Mac and Cheese” – Pasta tossed with a Creamy Sauce of Blended White Cheeses

Roasted Red Bliss Potatoes

Baked Beans, Spinach and Corn Cassoulet

### Desserts

#### Please Select Three

Carrot Cake

“Make Your Own” Strawberry Shortcake

Peanut Butter and Chocolate Bar

Apple Crustata

Strawberry Pink Lemonade Cupcake

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

“BLT” Soup

Baked Potato Bar

Idaho Potatoes with toppings: Sour Cream, Cheddar Cheese, Bacon Bits,  
Green Onions and Chili

Pulled Pork Sliders

Make your own Mini Sliders served with Brioche and Creamy Cole Slaw

Cornbread and Honey

Green Beans “Casserole”

Pink Lemonade



## Chinatown

### Minimum 50 People

#### Salads

Chinese Cabbage and Sesame Slaw with Ginger Lemongrass Vinaigrette

Glass Noodle and Chinese Vegetable Salad with Soy Dressing

Mixed Greens Szechuan Salad with Field Greens, Baby Corn, Toasted Cashews, Carrots, Fried Wonton and Ginger Dressing

Green Papaya Salad with Jicama, Carrots, Snow Peas, Mint, Cilantro and Sesame Orange Dressing

#### Entrée Options

Char Siu Pork – Chinese-Style Baby Back Ribs

Kung Pao Chicken

Szechuan Beef - Spicy Beef and Vegetable Dish from Szechuan Region

Shrimp with Lobster Sauce

Roasted Pork Hunan Style

#### Sides

“Sweet and Sour” Green Beans with Shiitake Mushrooms

Stir-Fry Tofu with Vegetables

Steamed Jasmine Rice

#### Desserts

##### Please Select Three

Asian Pear Almond Cake

Mango Coconut Rice Pudding

Ginger Chocolate Cake

Green Tea Crème Brûlée

Five Spice Cookies

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service

#### Enhancements

Egg Drop Soup

Steamed Dumplings - Pork, Chicken or Vegetables served with Ponzu Sauce

Vegetable Spring Rolls served with Chili Sauce

Crab Wonton served with Black Pepper Sauce

Cantonese Lobster

Classic Chinese dish of Lobster and Ground Pork cooked in an Egg-Based Sauce



## European Style Deli

### Minimum 15 People

#### Soup and Salads

Minestrone - Classic Italian Soup with Vegetables, Pasta and Beans

Tossed Garden Salad - Radicchio, Romaine, Green Leaf, Cherry Tomatoes, Julienned Carrots,  
European Cucumbers serve with Gourmet Dressings

German Style Potato Salad – A Classic German Recipe

Provençale Salad – Tomato, Cucumber and Red Onion Salad with Garlic Vinaigrette

#### Deli Meats and Cheeses

Black Forest Ham

Genoa Salami

Mortadella

Cappicola

Sopresata

Gouda

Provolone

Gruyere

Fresh Baked Sliced Breads and Condiments

#### Desserts

French Pastries – Display of Chef's Choice Bite-Size Tarts and Cakes

Freshly Brewed Coffee, Decaffeinated and Tea Service

#### Enhancements

Beef Barley Soup

“Wiener en Croute”

All Beef Frank wrapped with Soft Bread Dough served with Assorted Mustards

Bavarian Meats

Westphalian Ham, Bloodwurst, Gelbwurst and Jagdwurst

Pâtés and Terrines

Served with Cocktail Onions, Gherkins, Cumberland Sauce and Assorted Mustards

Includes Chef's selection of 2 Pâtés and 1 Terrine

“Pain au Chocolat”

Croissants filled with Chocolate



## A Deli on Broadway

### Minimum 15 People

#### Soups and Salads

Manhattan Clam Chowder

Mixed Field Greens with Cherry Tomatoes, Cucumbers, Red Onions, Carrots and Peppers with  
Chef's Selection of Dressings

NY Style Potato Salad – Red Bliss Potatoes, Sweet Relish, Red Onions, Hard-Boiled Eggs, Mustard  
and Mayonnaise

Chef's Pasta Salad – Chef's Choice of Pasta with Roasted Julienned Vegetables and Balsamic  
Vinaigrette

#### Deli Meats and Cheeses

Smoked Turkey

Maple Cured Ham

Roast Beef

Pastrami

Vermont Cheddar

Wisconsin Monterey Jack

“American Made” Swiss

Fresh Baked Sliced Breads and Condiments

#### Deli Desserts

##### Please Select Three

Apple Pie

Orange Pound Cake and Fruit

New York Cheesecake

Chocolate Layer Cake

Banana Cream Pie

Freshly Brewed Coffee, Decaffeinated and Tea Service

#### Enhancements

Broccoli and Cheddar Cheese Soup

Albacore Tuna Salad

Roasted Chicken Salad

Egg Salad

Reuben Panini Station

Reuben Sandwiches pressed to order on a Panini Machine

**One Attendant Required per 100 Guests**

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All Prices Subject to 24% Taxable Service Charge and 6.5% Sales Tax



## Tina's Melting Pot Meatless Buffet

**Minimum 50 People**

### Salads

Southwestern - Romaine, Jicama, Avocado, Corn, Black Beans, Tomatoes and Roasted Red Peppers, with Spicy Caesar Dressing

Italian - Iceberg, Tomato, Artichoke Hearts, Mozzarella, Chickpeas and Red Onion, with Classic Italian Dressing

Greek - Tomato, Feta Cheese and Kalamata Olives, with a Red Wine Vinaigrette

Middle Eastern Platter – Tabouleh, Hummus and Baba Ghanoush with Pita Bread

### Entrées

Mushroom Stroganoff - Portobello, Shiitake and Button Mushrooms in a Creamy Burgundy Sauce with Egg Noodles

Veggie Mousaka - Layers of Eggplant, Potatoes, and Mixed Vegetables Topped with Béchamel Sauce and Parmesan Cheese

Thai Me Up - Vegetables and Seared Tofu in Coconut Sauce and Jasmine Rice

Cheese Polenta – Served with Sundried Tomatoes and Artichoke with an Olive Ragout

Collard Greens – Braised with White Beans and Garlic

Japanese Edamame - Steamed Soy Bean Pods sprinkled with Sea Salt and Wasabi Powder

### Desserts

Swiss Madrisa - Yellow Sponge Cake with Strawberries, Peaches, Kiwi, Pineapple, Almonds, and Fresh Whipped Cream

Belgian Chocolate Mousse Cake -A rich Flourless Chocolate Cake, Creamy Chocolate Mousse and topped with a Grand Marnier Chocolate Glaze

Coconut Custard Pie – Creamy Custard and Toasted Coconut in a Sweet Dough Crust, with Fresh Berries

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Lunch To Go

Great for Departure Day...

**Lunch Bags Include One Sandwich, One Salad, One Fruit, One Snack, One Candy Bar or One Dessert and Bottled Iced Tea**

### Sandwiches (A Maximum of Three Selections)

Oven Roasted Turkey with Swiss Cheese and Whole Grain Mustard Aioli on a Croissant

Tuna “Bocadillo” – Tuna Salad and Romaine Lettuce on a Multi Grain Roll

Roast Beef and Provolone with Horseradish Aioli on French Bread

“New England Style” Lobster Roll on a Potato Roll (Add \$14.00 per person)

Vegetarian Wrap – Oven Roasted Vegetables wrapped in a Flour Tortilla with Sundried Tomato Hummus

The Italian – Salami, Coppa, Brescola, Ham, Provolone, Romaine, Tomato and Pesto Mayo on Rosemary Focaccia

Deli-Style Chicken and Fontina Cheese with Black Olive Aioli, on Focaccia

Roasted Porchetta – Cured Ham and Swiss Cheese on Wheat Bread with Mustard Aioli

### Salads – Select 1

Potato Salad

Cole Slaw

Pasta Salad

Cous Cous Salad

Tomato and Cucumber Salad

### Fruit – Select 1

Seasonal Apple

Seasonal Pear

Banana

### Snacks – Select 1

Gourmet Terra Chips

Dirty Potato Chips

Zapp’s Potato Chips

### Desserts – Select 1

Snickers

Milky Way

Clark Bar

M&M’s

Peanut M&M’s

Twix

Chocolate Chip Cookie

Oatmeal Cookie

Fudge Brownie

Blondie

Rice Krispy Treat

Granola Bar



## Hors D'Oeuvres

### Cold Selection

Minimum Order of 50 Pieces Each

#### Beef

Pepper Crusted Beef Tenderloin on Focaccia Crostini... Aged Balsamic Mousse

Ponzu Marinated Beef Negamaki on a Wonton Crisp... Spring Onion Mousse

Mini Tripleta... A Mini Sandwich of Filet Mignon, Roasted Pork,

Braised Chicken and Shoestrings

Beef and Bella... Open Faced Panini of Roasted Filet of Beef and

Portabella Mushroom

Tenderloin Cheeseburger

#### Seafood

Butter Poached Lobster on Brioche with Preserved Lemon

Pan Seared Ahi Tuna on a Wonton Crisp with Wakame Salad and

Solid Hoisin Sauce

Salmon Rollatini on Black Bread with Caperberry Mousse

Shrimp Skewer with Solid Cocktail Sauce

Shrimp and Mango Spoon

Tuna Niçoise Bite

#### Chicken

Smoked Chicken Napoleon... Bermuda Onion Jam, Portobello and

Pecorino on Ciabatta

Chicken "a la Orange" on Brioche Toast

Chicken Caprese on Ciabatta... Extra Virgin Olive Oil

Jerk Chicken with Coconut Mango Salsa on Hawaiian Bread

Chicken Confit and Tomato Fondue on a Brioche Toast

#### Pork

Drunken Goat Cheese Mousse and Lingonberry Jam on French Baguette

with Crispy Pancetta

Roasted Pork Loin with Georgia Peach Jam on a Baguette

BLT Bite on Brioche

Roasted Pork Loin with Mango Salsa and Key Lime Mousse on

Cuban Bread Toast

BBQ Pulled Pork Sandwich garnished with Coleslaw on a Tiny Bun



## Vegetarian

Beet Chutney on Rye Crostini... Goat Cheese Snow

Champagne Watermelon Spoon

Deconstructed Quiche Florentine

Field Asparagus with Buttered Shallots on a Boursin Baguette



## Peruvian Causas

Traditional Peruvian dish consisting of an infused cold potato puree with a topping...

### Seafood

Crab and Avocado Salad on a Purple Causa

Fish Escabeche with Sofrito Mousse on an Aji Amarillo Causa

Peppercorn Crusted Tuna with Ancho Chile Sauce on a Rocoto Causa

### Chicken

Chicken Confit with Tomato Fondue on an Aji Amarillo Causa

Grilled Chicken and Chorizo Salad on a Purple Causa

Chicken Escalfado with Tarragon Mousse on a Rocoto Causa

### Vegetarian

Spanish Style Seasoned “Migajas” and Roasted Vegetables  
on a Chive Causa

Grilled Ratatouille on an Aji Amarillo Causa

Roasted Mushrooms and Black Truffles on a Tarragon Causa

### Pork

Roasted Pork and Queso Picante on a Rocoto Causa

Pork Carnitas with Guacamole Mousse on a Scallion Causa

Spicy BBQ Pulled Pork on an Aji Amarillo Causa



## Hot Selection

Minimum Order of 50 Pieces Each

### Beef

Beef and Black Bean Chimichanga

Mini Beef Wellington

Beef “Chocolo” Empanadas

Gyro Pockets

Short Rib wrapped in Bacon

Cheese Steak Spring Rolls

### Seafood

Scallop Wrapped in Bacon

Shrimp Spring Roll with Sweet Chili Sauce

Mini Crab Cake with Old Bay Aioli

Lobster Wellington

Tempura Shrimp with Ponzu Sauce

### Chicken

Buffalo Chicken Crisp

Chicken “Chocolo” Empanada

Mini Chicken Cordon Bleu

Sesame Crusted Chicken with Sweet and Sour Chili Sauce

Coconut Chicken Fingers with Red Curry Mayo

### Vegetarian

Steamed Vegetable Pot Stickers

Mushroom and Potato “Chocolo” Empanada

Portobello Mushroom Puff

Asparagus and Roasted Red Pepper Arancini

Vegetable Spring Roll



## Reception Displays

### Priced per Person

#### **Caviar**

Choose from Beluga, Osetra or Sevruga

Served with Traditional Accompaniments, Blinis, Melba Toasts and Champagne

**Priced per Person based on Caviar and Champagne Selection,  
Quantity Ordered and Market Price**

#### **Chilled Jumbo Shrimp**

*Based on 3 pieces per person*

Jumbo Tiger Shrimp, Poached and Chilled served with Cocktail Sauce, Lemon Wedges and Hot Sauce

#### **Charcuterie**

Chef's selection of fine Pâtés, Cured Sausages and Terrines, served with Cocktail Onions, Gherkins, Cumberland Sauce and an assortment of Mustards

#### **Fresh Fruit**

Sliced Seasonal and Tropical Fruits with Honey Spiked Yogurt Dressing and Minted Strawberry Coulis

#### **Antipasto**

A Fine Selection of Italian Meats, Cheeses and Preserved Vegetables served with Focaccia and Ciabatta Bread

#### **Sushi and Sashimi**

*Based on 3 pieces per person*

An Array of Sushi, Sashimi, Nigiri, Maki and Futomaki

Appropriate Condiments including: Wasabi, Soy Sauce and Pickled Ginger

#### **European Artisan Cheeses**

An Array of International Cheeses from the most exclusive dairies around the world, served with Dried and Fresh Fruits, Water Crackers and a Selection of Home-baked Breads

#### **Domestic Artisan Cheeses**

An Assortment of Premium Domestic Cheeses, served with Dried and Fresh Fruits, Water Crackers and a Selection of Home-Baked Breads

#### **Classic Crudites**

Seasonal Vegetables served with Various Dips:

French Onion, Garlic Cream, Sundried Tomato Boursin and Calamata Aioli

#### **Spanish Tapas**

Chorizo, Serrano Ham, Marcona Almonds, Piquillo Peppers, Basque Olives, Gigante Beans, Manchego Cheese and Boquerones served with Crusty Sliced Bread

#### **Seafood Bar**

A Selection of:

Alaskan Snow Crab Claws

Chilled Jumbo Shrimp

Alaskan King Crab Legs

Shucked Seasonal Oysters on the Half Shell with Classic Mignonette

White Wine Steamed Mussels

Each selection served with Cocktail Sauce, Lemon wedges and Tabasco

**Based on One Piece of Each per Person**



**Smoked Salmon**

Whole side of Cold Smoked Scottish Salmon, Accompanied by Capers, Chopped Red Onions, Chopped Hard-Boiled Eggs, Whipped Cream Cheese, Mini Bagels, Melba Toast and Pumpernickel Bread  
One Side/30 Servings

**Dry Snacks**

Potato Chips, Pretzels or Peabody Bar Mix (20 servings)  
Mixed Nuts (8 servings)  
Blue, Gold and Red Tortilla Chips (20 servings)  
Tomato Scallion Salsa or French Onion Dip (10 servings)  
Guacamole Dip (10 servings)



## Carving Stations

Carver Required - One Carver for Every 75 Guests at \$175 each

### Herb Perfumed Leg of Lamb

Mint Jelly, Mint Jus and Fresh Baked Rolls, to serve 30 people

### Boneless Beef Prime Rib

Brioche Rolls, Horseradish Cream and Assorted Mustards, to serve 40 people

### Oven Roasted Tom Turkey

Cranberry Sauce, Mayonnaise, Mustard and Fresh Baked Rolls, to serve 40 people

### Montreal Seasoned Beef Tenderloin

Béarnaise Sauce, Pommery Mustard, Mayonnaise, Horseradish and Fresh Baked Rolls, to serve 30 people

### Bourbon and Brown Sugar Glazed Bone in Ham

Honey Mustard, Mayonnaise and Fresh Baked Rolls, to serve 40 people

### Salmon Wellington

A skinless side of Salmon topped with Wild Mushrooms and Boursin Cheese, Mushroom Duxelle, wrapped with Puff Pastry and accompanied by Tarragon Cream, to serve 30 people

### Adobo Marinated Pork Loin

Cilantro Aioli, Pineapple and Rosemary Coulis, Stone-ground Mustard and Fresh Baked Rolls, to serve 40 people

### New York Strip Loin

Horseradish Cream, Whole Grain Mustard, Mayonnaise and Fresh Baked Rolls, to serve 40 people

### Chicken Roulade

Goat Cheese and Sundried Tomato Tapenade Stuffing, Chive Aioli, Dijon Mustard, Mayonnaise and Fresh Baked Rolls, to serve 15 people

### Enhancements – Available with purchase of carving station

Green Bean Casserole  
Wild Mushroom Ragout  
Truffle Mashed Potatoes  
Gourmet Mac and Cheese  
Creamed Spinach  
Potato and Leek Risotto  
Fried Sweet Plantains  
Roasted Root Vegetable Medley  
Rosemary Focaccia Stuffing  
Cornbread Stuffing



## Action Stations

Stations Require a Minimum Guarantee of 50 People

One Attendant Required for Every 75 Guests

Priced per Person

### Bánh Mi

Two Pieces per Person

Traditional Vietnamese Sandwiches, made to order....

#### Bánh Mi Gà - Chicken Sandwich

Marinated Chicken, Sliced Cucumbers, Pickled Carrots, Pickled Daikon and Cilantro

#### Bánh Mi Xá Xiêu – BBQ Pork Sandwich

BBQ Pork, Sliced Cucumbers, Pickled Carrots, Pickled Daikon and Cilantro

#### Bánh Mi Bò – Beef Sandwich

Beef Tenderloin, Pickled Red Onions, Cucumber and Cilantro

#### Bánh Mi Thit Nguôi Heo – Pork Sausage and Roasted Pork Loin Sandwich

Sliced Pork Sausage, Roasted Pork, Sliced Cucumbers, Pickled Carrots, Pickled Daikon and Cilantro

#### Bánh Mi Rau Cói (Vegetarian Sandwich) – Grilled Zucchini and Yellow Squash, Shiitake

Mushroom, Tomato, Avocado, Pickled Carrots, Pickled Daikon, Cucumber, Cilantro and Pickled Red Onions

### Mac N' Cheese Three Ways

#### Lobster Mac N' Cheese

Diced Lobster meat tossed to order in a Rich Fontina Cheese Sauce with Gemelli Pasta and garnished with Herbed Breadcrumbs

#### Steak Mac N' Cheese

Diced Beef Tenderloin tossed to order in a Rich Cheddar Cheese Sauce with Elbow Pasta and Garnished with Herbed Breadcrumbs

#### Truffles and Mushroom Mac N' Cheese

Mixed Mushrooms tossed to order in a Rich Madeira Truffle Boursin Sauce with Penne Pasta and garnished with Herbed Bread Crumbs

### Arepas

Two Pieces per Person

Spanish-style Yellow Corn Pancakes warmed up on a Griddle with Provolone Cheese, served with Braised Chicken and Pulled Pork, garnished with Fresh Salsa and Micro Cilantro

### Singapore Mai Fun

Stir Fried Rice Noodles served with Julienne Red and Green Peppers, Carrots, Napa Cabbage, Snow Peas, Daikon Radish, Onions, Broccoli, Mushrooms, Green Peas and Scrambled Eggs tossed in a Spicy yellow Curry Sauce.

Add:

Chicken

Beef

Shrimp

Supreme



### **A Low Country Boil**

A Rich Southern Style Tomato Stew and Spices served with Shrimp and Andouille Sausage over Creamy Grits

### **BBQ Pulled Pork Sliders**

**Two Pieces per Person**

BBQ Pulled Pork served on a Brioche Bun with your choice of “Creamy” Coleslaw or “Sour” Coleslaw and a side of Sweet Potato Fries

### **Mini Steak Cheese Burgers**

**One Piece per Person**

Two ounces of Griddled Filet Mignon served on a Brioche Bun. Served with a Selection of Gourmet Cheeses: Smoked Gouda, Aged Cheddar, Roquefort and Gruyere

### **Sushi and Sashimi**

**Three Pieces per Person**

An array of Sushi, Sashimi, Nigiri, Maki and Futomaki made to order...

Served with appropriate condiments including Wasabi, Soy Sauce and Pickled Ginger

**Required Chef at \$175 per Hour**

### **Ravioli**

**Select Two**

Spinach and Cheese

Lobster

Butternut Squash

Braised Short Rib

Grilled Chicken and Basil

Four Cheese

Shrimp and Andouille Sausage

**Select Two**

Marinara Sauce

Alfredo Sauce

Roasted Red Pepper Cream

Pesto Cream

Arrabbiata

Cacciatore

Truffle and Wild Mushroom Cream

**All Selections served with Shredded Parmesan and Garlic Breadsticks**

### **Pasta**

Cavatappi and Gemelli with Pesto Cream, Marinara and fresh Parmesan

Served with Garlic Bread Sticks

Add:

Chicken

Shrimp

### **Surf and Turf**

*One piece of each item per person*

Seared Diver Scallop paired with a portion of a Braised Short Rib over Black Truffle Spike Potato Puree, Bordelaise Sauce and Micro Arugula



## **An Indian Excursion**

Seven days advanced notice is needed for this menu.

### **Dosa Station**

Crispy Savory Crêpes with Potato Stuffing, flavored with Indian Spices

### **Utthapam Station**

Indian Pancakes with Green Chili and Onion Toppings

### **Biryani Station**

Saffron Rice cooked with Vegetables and Chicken, Lamb or Shrimp

### **Hakka Noodles Station**

Hakka Noodles cooked with Vegetables, Chicken and flavored with Indian Spices

## **“South of the Border” Style Hot Dog Bar**

All Beef Quarter Pounder Hot Dogs served with an array of toppings...

### **Toppings Bar to include:**

Chili, Guacamole, Cheese Sauce, Sour Cream, Shredded Lettuce, Sliced Jalapeños, Shoestrings, Sautéed Onions and Peppers, Mayo, Mustard and Ketchup

**Based on 1 Piece per Person**



## Reception Dessert Stations

Priced per Person

### Fruit Cobbler

Homemade Peach and Mixed Berry Cobbler Served with Homemade Vanilla Ice Cream

### Hot Fudge Brownie Sundaes

Miniature Fudge Brownies, Vanilla and Chocolate Ice Cream, Hot Fudge, Warm Caramel, Toasted Nuts, Marshmallow, Vanilla Whipped Cream and Maraschino Cherries

### Banana Foster

A New Orleans Favorite, Bananas sautéed in Butter, Brown Sugar, and Banana Liquor, served over Vanilla Ice Cream

### Crêpes

Fine Crêpes warmed to order, with filling and topping...

Suzette Orange Grand Marnier, Chocolate Nutella, Mixed Berry, Caramel Dulce de Leche, Toasted Almond and Vanilla Ice Cream

### Attendant Required

### Mini Cupcake

Chocolate and Vanilla Cupcakes topped with Raspberry, Vanilla, Double Fudge, Citrusy Cream Cheese Frostings

Choice of Four Toppings: Sprinkles, M&M's, Heath, Gummy Bears, Sea Salt, Caramel, Peanut Butter Cup, Oreo, Red Hots

**Based on 2 pieces per person**

### Attendant Required

**Minimum 50 People**

### Peabody Sweet Table – Choose 6 Varieties

Chocolate Torte, Tiramisu Cups, Assorted Macaroons, Cheesecake Lollipops, Financiers, Cupcakes, Flourless Chocolate Cake with Grand Marnier Glaze, Strawberry or Mint Marshmallow, Chocolate Dipped Strawberries, Gourmet Cookies, Peabody Chocolate Bonbons, Mascarpone and Berry Trifle, Tarts and Pies, Crème Brûlée, Chocolate Fondue with Pound Cake and Fruit Kebabs

**Based on 3 pieces per person**

### Dessert Shooters

Strawberry Shortcake

Key Lime

Buttermilk Berries Panna Cotta

Tiramisu

Chocolate Decadence

Black Forest

Mango Cheesecake

Brownie Chocolate Mousse

Praline Orange

Milk Chocolate Passion Fruit

**Choose 2 Flavors/Choose 3 Flavors**



## Plated Dinners

All Entrées Include a Choice of One Salad, One Appetizer and One Dessert,  
Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated and Herbal Tea service

### Dinner Salads

**Mixed Field Greens Salad** served with Asparagus, Grape Tomatoes, Orange Segments... Sherry Wine Vinaigrette

**Mixed Baby Greens Salad** served with Endive, Mache, Craisins, Golden Raisins, Crumbled Blue Cheese and Candied Walnuts...Port wine Vinaigrette

**Classic Caesar Salad** Romaine Heart Spears and Chopped Romaine, Garlic Croutons and Shaved Parmesan...Creamy Caesar Dressing

**Watermelon and Arugula Salad** served with European Cucumbers, Carrot Strings and Pickled Red Onions...Honey and Mint Dressing

**Arugula and Baby Spinach Salad** with Pickled Fennel, Baby Pears, Grape Tomatoes and Pistachios...Honey Vinaigrette

**Greek Salad...** Romaine Heart Spears and Chopped Romaine with Grape Tomatoes, Kalamata Olives, Feta Cheese and European Cucumbers...Red Wine Vinaigrette

**BLT Salad...** Applewood Smoked Bacon served as garnish for Iceberg Lettuce Wedge and Sliced Hard Boiled Eggs, Grape Tomatoes and Carrot Shoestrings... Buttermilk Ranch Dressing

**Bibb Lettuce Cup...** served with Field Greens, Trio of Peppers, Hearts of Palm and Cherry Tomatoes... Piña Colada Dressing

**Layered Belgium Endives and Baby Greens** served with Cornichons, Pickled Pearl Onions, and Oven Roasted Tomatoes...Port Wine Vinaigrette

**Southwestern Style Garden Salad** served with Sliced Black Olives, Cherry Tomatoes, Red Onions, Cheddar Cheese and Jalapeños... Margarita Dressing



## Dinner Appetizers

All Entrées Include a Choice of One Salad, One Appetizer and One Dessert,  
Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated and Herbal Tea service

### Cold

**Blackened Tuna...** served with a European Cucumber Relish... Black Truffle Honey

**“Modern” Shrimp Cocktail** served over Chiffonade Field Greens, Tomato Horseradish Jelly...  
Lemon Cream

**Pomodoros Uva and Ciliegine Mozzarella** Grape Tomatoes and Baby Mozzarella served with a  
cornucopia of Mixed Greens... Deconstructed Balsamic Vinaigrette

**“Pincho de Tortilla Espanola”**...Spanish-Style Potato Omelet served with Baby Arugula and  
Tomato Salad... Stuffed Green Olives Aioli

**Octopus Carpaccio** served with an Olivada, Extra Virgin Olive Oil... Micro Arugula

**Hot Smoked Salmon Poke...**served with Mizuno-Edamame Salad, Teriyaki Glaze and garnished  
with Sriracha Cream

**Beef Tenderloin Bulgogi** ...served with Rice Noodle and Vegetable Salad... Kimchee Sauce

**Chicken Escabeche Causa** ...served with a Trinity of Bell Peppers and Salad... Micro Cilantro

**Roasted Vegetable and Soy Cheese Tartlet...**served with a cornucopia of Mixed Greens...  
Sundried Tomato Vinaigrette

**Chicken Confit Timbale...**served over Brioche Toast accompanied with Mache and Heirloom  
Tomatoes...Pickled Golden Raisins

### Hot

**Ratatouille Angolotti** served with Marinated Roasted Red Peppers and Balsamic Cream...Shaved  
Parmesan

**Maryland Style Crab Cake** served over wilted Mixed Greens and Maque Choux...Old Bay Cream

**Pan Roasted Diver Scallops** served with Bacon Braised Swiss Chard and Gigante Beans  
Pate...Tomato Oil

**Surf and Turf...**A Pan Roasted Diver Scallop paired with a portion of a Braised Short Rib and  
served with Truffle Spiked Potato Silk... Bordelaise Sauce

**Stuffed Boneless Quail** with Cornbread Sage stuffing, Succotash and Rosemary Jus

**Crispy Polenta Cake** served with Wild Mushroom Ragout and Tomato Fondue...Garlic Chives

**Shrimp and Andouille Low Country Boil...**Shrimp and Andouille cooked in a spicy Tomato, Corn  
and Potato Stew served over Creamy Grits...Scallions

**Bourbon BBQ Glazed Pulled Pork** over Creamy Corn Kernels Polenta... Applewood Smoked  
Bacon Lardons

**Saffron Cous Cous Pilaf** served with Curried Chick Peas and Tofu... Roasted Cashews

**Braised Veal Cheek** served with Orzo and Mushroom Risotto and Truffle spike Jus...Garlic Chives



## Dinner Entrées

All Entrées Include a Choice of One Salad, One Appetizer and One Dessert,  
Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated and Herbal Tea service

### **Pesto Infused Chicken Breast**

Served with Mascarpone, Sun-dried Tomato Potato Puree, Broccolini Aglio e Olio and Blistered Cherry Tomatoes... Artichokes, Mushrooms and Pancetta Cream

### **Jerk Marinated Chicken Breast**

Served with Brown Sugar spiked Sweet Potato mash, French Green Beans and Roasted Red Peppers... Caramelized Shallots Rum Sauce

### **Herb Marinated Natural Chicken Breast**

Served with Chardonnay Mashed Potatoes and a Medley of Baby Vegetables... Truffle Spiked Chicken Jus

### **Grilled Natural Chicken Breast**

Served with Gigante Beans, Oven-Roasted Tomatoes and Cantimpalo Salad, Glazed Asparagus and Baby Bell Peppers... Thyme Chicken Jus

### **Oven Roasted Mahi Mahi**

Served with a Classic Nicoise Salad... Tarragon Beurre Blanc and Tomato Oil

### **Pecan Dijon Crusted Salmon**

Served with Horseradish Mashed Potatoes, Long-stem Marinated Artichokes and Butter Glazed Asparagus... Port Wine Demi

### **Bronzed Gulf Grouper**

Served over a Corn Meal Cake with Buttered Peas and Tasso Crawfish Gravy... Chive Oil

### **Blackened Red Snapper**

Served with a Wild Rice Pilaf, Roasted Baby Zucchini, Patty Pan Squash and Pineapple Salsa... Black Truffle Honey

### **10 oz. Grilled Veal Chop**

Served with Toasted Barley Pilaf, Roasted Cipollini Onions, Crimini, Leeks and Artichoke Ragout... Marsala Cream

### **8 oz. Applewood Smoked Bacon wrapped Filet Mignon**

Served with Black Truffle Spiked Potato Purée and a Medley of Roasted Baby Vegetables.

### **Country Style Pork Loin Tournedos**

Served with Caramelized Onions Potato Mash, Braised Green Beans and “Red Eye Gravy” Jus... Bacon Lardons

### **Duo of Double Bone Lamb Chops**

With Fingerling and Green Pea Hash, Roasted Fennel and Rosemary Jus

### **Osso Bucco**

Served with Griddled Polenta, Mushroom Ragout, Gremolata and Malbec Demi... Chive Oil



## Dual Entrées

All Entrées Include a Choice of One Salad, One Appetizer and One Dessert,  
Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated and Herbal Tea service

### **Petit Filet Mignon Paired with Herb Marinated Shrimp**

Served with Potato and Leek Risotto, Baby Vegetable Medley... Cabernet Demi

### **Petit Filet Mignon Paired with Maryland Style Crab Cake**

Served with Basmati Rice Pilaf and Tomato Tartar Relish... Merlot Demi

### **Petit Filet Mignon Paired with Pecan Dijon Crusted Salmon**

Served with Horseradish Mashed Potatoes, Long-stem Marinated Artichokes and  
Butter Glazed Asparagus... Port Wine Demi

### **Petit Filet Mignon Paired with Florida Grouper**

Served with Roasted Garlic Mash, Butter-Glazed Asparagus, Zellwood Corn Stew...  
Bordelaise Sauce



## Dinner Desserts

All Entrées Include a Choice of One Salad, One Appetizer and One Dessert,  
Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated and Herbal Tea service

**Caramelized Pears Amandine** Salted Dulce de Leche , Fresh Berries

**Kahlua Tiramisu** Chocolate Leaf, Amaretto Sticks, Espresso Sauce

**Bittersweet Chocolate Fondant** Raspberry infused Ganache, Nutty Chocolate Shortbread,  
Raspberry Coulis

**Dessert Trio** Chocolate Crunchy Fondant, Raspberry Swirl Cheesecake, Exotic Fruit Petite Tart

**Chocolate Espresso Sugar Free Cake** Fresh Raspberries

**Silky Guanaja Chocolate Bar** Crunchy Praline Wafer, Chocolate Sauce

**Raspberry Chambord Swirl Cheesecake** Chocolate Graham, Berry Compote

**Milk Chocolate Crustillant** Roasted Macadamia Nut, Passion Fruit Curd, Rice Pearls

**Raspberry Lemon Tart** Pistachio Crèmeux, Burnt Meringue and Zesty Coulis



## Dinner Buffets

### American Southeast Peninsula

Minimum 50 People

#### Salads

Arugula and Hearts of Palm – Stop Light Peppers, Red Onions, Parsley, Cherry Tomatoes...

Key Lime Honey Vinaigrette

St. Augustine Chopped Salad – Grape Tomatoes, European Cucumbers, Red Onions, Stuffed Green

Olives, Hard-Boiled Eggs... Orange Chive Vinaigrette

Mixed Field Greens and Citrus Salad – Baby Lettuce Mix, Carrot Strings, Green Onions, Florida

Orange and Grapefruit Segments, Candy Walnuts, Winter Park Blue...

Piña Colada Vinaigrette

Zellwood Corn and Black Eyed Peas Salad... Cilantro Vinaigrette

#### Entrée Options

##### Please Select Three

Blackened “Catch of the Day” served with Pineapple Salsa

Roasted Bone-in Natural Chicken Breast served with Orange Spiked Chicken Jus

12-Hour-Braised Brisket served with Horseradish Demi

Gator Bites served with Spicy Remoulade Sauce

Spicy Coconut Shrimp Stew

Grilled Top Sirloin Steaks served with Corn Chow Chow

#### Sides

Toasted Almond Basmati Pilaf

Chef's Selection of Season Vegetables

Vegetarian “Ground Beef” Hash with Peppers and Onions

#### Desserts

##### Please Select Four

Key Lime Pie

Chocolate Mango Cake

Pineapple Lime Panna Cotta

Passion Fruit Cheesecake

Coconut Caramel Flan

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

Key West Style Conch Chowder

“Make your Own” Crab Cake Slider

With Blackened Tartar Sauce

**Based on one per person**

“Carved to Order” Brown Sugar Brined Pork Loin

Served with Caramelized Onion Gravy and Onion Rolls, to serve 30 people

**Carver Required at \$175 each**

Grilled Wild Boar Sausage

Served with Roasted Peppers & Onions, Potato Rolls and an Assortment of Mustards

Oyster, Sweet Corn and Mushroom Pot Pie



## Southern Country Kitchen

### Salads

Cajun Potato Salad – Red Bliss Potatoes, Red Onions, Green Onion, Celery, Green Peppers, Mayo, Mustard and Cajun Seasoning

Black Eye Peas Salad – Black Eyed Peas, Water Chestnuts, Celery, Cucumbers, Red Peppers, Seasoned Salt and Thyme...Red Wine Vinaigrette

Green Bean Salad with Sesame Seeds - Green Beans, Tomatoes, Red Onions and Sesame Seeds...Malt Vinaigrette

Cajun Caesar Salad – A Creole Twist on the Classic

### Entrée Options

#### *Please Select Three*

Pork Loin Medallions with Oyster Dressing

Chicken Gumbo – Chicken, Andouille Sausage and Okra Stew with Traditional Spices

Crawfish Etouffee – a Popular Cajun Dish of a thick spicy stew with Crawfish and Vegetables

Grilled Top Sirloin with Tasso Crawfish Gravy

Blackened Natural Chicken Breast with Roasted Maque Choux

Fried “Catch of the Day” with Remoulade Sauce

### Sides

South Carolina’s Peas Pilaf – Southern Style Rice Pilaf with Peas, Herbs and Spice

Hominy, Okra & Tomato Gumbo

Fried Pickled Green Beans

### Desserts

#### *Please Select Four*

Bread Pudding with Bourbon Sauce

Sweet Potato Pie

Creole Chocolate Cake

Pecan Pie

Praline Nougatine Cream Puff

Fruit Tart with Coconut Cream

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

Savannah's She Crab Soup

A Classic Southern Blue Crab Bisque

Seafood Gumbo

Crawfish, Crabmeat, Andouille Sausage, Shrimp and Okra Stew  
with Traditional Spices, served with steamed rice

“Make your Own” Mini Shrimp or Oyster Po’ Boy

A mini version of the classic, served with Mini French Rolls, Fried Shrimp or  
Oysters and Spicy Cole Slaw

Low Country Boil Station

A Rich Southern Style Tomato Stew and Spices served with Shrimp and  
Andouille Sausage or Creamy Grits

### **Attendant Required**

Individual Chicken Pot Pie

Jambalaya Station

Seafood & Sausage Stew served to order over White Rice

### **Attendant Required**



## Flavors of the Caribbean

### Salads

Green Papaya and Cabbage Salad with Curry Lime Vinaigrette- Green Papayas, Cilantro, Scallions, Cabbage, Red Onions... Curry Lime Vinaigrette

Watermelon and Goat Cheese – Watermelon, Red Onions, Parsley and Goat Cheese... Olive Oil, Lemon Juice and Harissa

Mixed Green Salad with Beets and Pickled Onions... Mint Dressing

Roasted Pumpkin Salad... Red Wine Vinaigrette

### Entrée Options

#### Please Select Three

Seared “Catch of the Day” served with a Bahamian “Style” Conch Chowder Sauce

Pork Loin Roast served with Rum Sauce and Caramelized onions

Caribbean Oxtail Curry

Jerked Natural Chicken Breast with Mango Salsa

Beef Stew with Peas - Anguilla’s Hearty Beef Stew made with Top Sirloin, Black Eye Peas, Brown Ale, Smoked Paprika, Cinnamon, Cloves and Evaporated milk

Grilled Top Sirloin with Coconut Milk and Cumin Spiked Tomato Sauce

### Sides

Eggplant and Chickpea Curry – Eggplant and Chickpea Stew with Coconut Milk and Red Curry Paste

Sweet and Sour Green Beans – Braised Green Beans in Vegetable Stock with Brown Sugar and Red Wine Vinegar

Basmati Rice Pilaf with Golden Raisins

### Desserts

#### Please Select Four

Jamaican Rum Chocolate Cake

Mango Meringue Pie

Goat Cheese Flan

Banana Pudding

Roasted Pineapple Almond Cake

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



### **Enhancements**

Windward Island Fish Soup

Served with Plantain Chips

“Carved to Order” Five-Spiced Roasted Leg of Lamb

Served with Tamarind BBQ Sauce and Potato Rolls, to serve 30 people

#### **Carver Required**

Johnny Cakes with Salted Fish Station

Fried Bread Dumplings served with Escovitch of Salted Cod

Shrimp “Ran Down” with Corn Meal Cakes

Classic Caribbean Recipe of Shrimp simmered in Curry Coconut Sauce

#### **Attendant Required**



## Nuevo Latino

### Salads

Fennel and Jicama Salad with Marcona Almond Dressing – Shaved Fennel, Julienned Jicama, Red Onions, Cherry Tomatoes, Belgian Endive... Marcona Almond Dressing

Peruvian Quinoa Salad with Citrus Dressing – Quinoa, Cucumbers, Tomatoes, Mint, Parsley, Green Onions... Citrus Dressing

Tomato, Hearts of Palm and Green Peas Salad with Dijon Mustard Vinaigrette

Mixed Greens and Arugula Salad with Manchego Cheese... Honey Sherry Vinaigrette –

Baby Greens, Baby Pears, Haricot Verts, Roasted Red Peppers and Manchego Cheese

### Entrée Options

#### Please Select Three

“Carbonada Criolla” – Argentinean Beef Stew served with Pumpkin, Potatoes, Sweet Potatoes, Corn and Peaches

“Bacio a la Parrilla” – Marinated Beef Strip Loin Flap served with Chimichurri Sauce

Seared Mahi Mahi with Mango, Ginger and Cilantro Butter

Grilled Natural Chicken Breast with Spicy Guinbombo and Tomato Stew

“Pincho de Costillas”- Short Ribs with Sherry Wine Glaze

“Mosqueca” Brazilian Fish Stew

### Sides

Cola Coconut Rice – with Shredded Coconut and Green Onions

Yucca Fries with Garlic Mojo on the side

Eggplant, Artichoke, Tomatoes and Gigante Beans Ragout

### Desserts

#### Please Select Four

Dulce de Leche Chocolate Cake

Guava Cheesecake

Tembleque de Coco

Mango Passion Fruit Cake

Pecan Praline Alfajores

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

Brazilian “Feijoada” Station

White Rice and Black Beans with an assortment of Traditional Meats

### **Attendant Required**

“Caldo Gallego”

A Classic Galician Soup of Navy Beans, Bacon, Chorizo, Potatoes and Baby Spinach

served with Garlic Croutons

Individually Served Chicken Corn Pie

Stewed Chicken served with a Cornbread Crust

Cuban Seafood Rice

Served in a Paella Pan, Cuban version of the Spanish Paella: Chicken, Chorizo, Shrimp, Clams & Mussels Slow Cooked with Long-Grain Rice.... No Saffron!

### **Attendant Required**

“Carved to Order” Pork Pernil “Steamship”

Served with Argentinian BBQ Salsa, Hot Chili Salsa, Chimichurri, Colombian “Aogao”,

Garlic Mojo and Silver Dollar Rolls, to serve 40 people

### **Carver Required**



## Mediterranean Excursion

### Salads

Chickpeas and Baby Arugula Salad... Creamy Yogurt-Cumin Dressing and Roasted Pumpkin Seeds  
Field Greens, White Anchovies and Roasted Red Pepper Salad – Garnished with Cherry Tomatoes,  
Kalamata Olives and Capers... Red Wine Vinaigrette

Classic Greek Salad Grape Tomatoes, Kalamata Olives, Cucumbers, Feta Cheese and Scallions...  
Herbs Vinaigrette

Chopped Salad with Asparagus – Oranges, Artichoke Hearts, Roasted Marcona Almonds, Grape  
Tomatoes... Mint Dressing

### Entrée Options

#### Please Select Three

Lamb Yiouvarlakias with Tomato Sauce – Lamb Meatballs braised in Tomato Sauce with Sage  
Shrimp Yiouvetsi – Sautéed Shrimp tossed with Tomato and Capers Sauce Garnish with  
Feta Cheese

Seared Swordfish with Roasted Fennel and Saffron Beurre Blanc

Roasted Pork Loin with Marsala Wine Jus and Juniper Berries

Grilled Chicken Breast with Chorizo, Smoked Paprika and Prunes Stew

### Sides

Wild Rice Pilaf

Farro with Gigante Beans and lentils

Eggplant and Okra Stew with Cumin and Tomatoes

### Desserts

#### Please Select Four

Baklava

Rice Pudding Rizogalo

Mediterranean Chocolate Cake

Honey Sifnopitta

Yiaourtopita - Greek Yogurt Cake

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

### Ribollita

A traditional Southern Italian Soup similar to Minestrone but without Pasta, served with Pesto on the side

“Carved to Order” Rosemary Perfumed Leg of Lamb

Served with Tzatziki and Mint Jus, to serve 30 people

### **Carver Required**

### Ravioli

Your Choice of two kinds of Ravioli tossed to order with Arrabiatta Sauce and Pesto Cream

### **Attendant Required**

### Paella Station

Classic Spanish Dish of Chicken, Chorizo, Shrimp, Clams and Mussels slowly cooked with Rice in a Saffron Broth .... Displayed in a Paella Pan

### **Attendant Required**

### Hummus

Three Different Flavors of Hummus served with Pita Bread Triangles



## The Globe Trotter

### Salads

Nicoise Salad – Kalamata Olives, Tomatoes, Haricots Verts, Anchovies, Potatoes and Hard-Boiled Eggs

Roasted Cauliflower and Red Peppers Salad... Creamy Garlic Dressing and Scallions

Mixed Greens and Cous Cous Salad with Grape Tomatoes, Roasted Corn, Asparagus, Shaved Parmesan Cheese... White Balsamic Vinaigrette

Gemelli & Roasted Vegetable Salad with Sundried Tomato... Herb Vinaigrette

### Entrée Options

#### Please Select Three

Sherry Wine Steamed Mussels with Tomatoes and Chorizo Sausage

Oven Fried Natural Chicken Breast with Onion Gravy

Braised Short Ribs with Bordelaise

Grilled Skirt Steak with Charmoula Sauce

Slow Roasted Pork Loin served with Maple Balsamic Demi

Pistou Marinated Salmon Filet served with Bagna Cauda

### Sides

Saffron Basmati Blend with Golden Raisins and Toasted Almonds

Mushroom, Eggplant & Tomato Fonduta – Mushroom, Eggplant and Tomato Stew garnished with Shredded Mozzarella and Fresh Herbs

Spicy Hominy and Garbanzo Bean Chow Chow

### Desserts

#### Please Select Four

French Macarons

Cheese Cake Lollipops

Roasted Apple Pie

Flourless Chocolate Torte

Spanish Flan

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

Farro and Vegetable Soup

Mac N' Cheese Three Ways Station

### **Attendant Required**

Flat Breads Station

Chicken and Shrimp tossed in Red Curry Sauce, served with Shredded Lettuce,  
Diced Tomato, Yogurt Sauce and Roasted Red Pepper Hummus

### **Attendant Required**

Sautéed Diver Scallop Station *Two pieces per person*

Sautéed Scallop served with Arugula Pesto Potato Puree and Tomato Fondue

### **Attendant Required**

Latin American Style Hot Dog Bar

All Beef Quarter Pound Hot Dogs served on Potato Roll with an Array of Toppings

**Based on 1 Piece per Person**



## Pacific Breeze

### Salads

Asian Coleslaw... Miso Mustard Dressing

Udon Noodles and Vegetable Salad... Ginger Lemongrass

Green Papaya Salad... Curry Lime Dressing

Mixed field Greens & Stir Fried Vegetable Salad... Sweet Chili Dressing

### Entrée Options

#### Please Select Three

Grilled Marinated Chicken Breast with Red Curry Coconut Sauce (Spicy)

Pork Tonkatsu - Breaded Pork Loin Cutlets with Ponzu Sauce on the Side

Mongolian Style Short Ribs with a Soy Glaze

Teppanyaki Seared Salmon Fillet with Ginger Teriyaki Glaze

Green Curry of Shrimp (Spicy)

Stir Fry Beef with Peanut Sauce

### Sides

Steamed Jasmine Rice

Oriental Vegetable and Tofu Fried Brown Rice

Roasted Five Spiced Root Vegetables

### Desserts

#### Please Select Four

Mango & Passion Fruit Cheesecake

Green Tea Raspberry Cake

Ginger Cookies

Asian Fruit Tart

Coconut Chocolate Cake

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service



## Enhancements

Hon Dashi–Miso Soup

With Spinach and Tofu

Dim Sum Station *Three pieces per person*

Spring Rolls, Shu Mai, Potstickers, Crab Rangoon, BBQ Buns and Shrimp Har Gow

Bánh Mì Station *Two pieces per person*

Traditional Vietnamese Sandwiches “Made to Order”

### **Attendant Required**

Sushi & Sashimi Station *Three pieces per person*

### **Attendant Required**

Asian Style Lettuce Wraps Station

### **Attendant Required**

Add:

Chicken

Pork

Shrimp



## The Spice Trader

Indian Inspired Menus

### Please Select a Route...

#### Route 4

Vegetable Samosas – Vegetable-stuffed Fried Pastry

Mint & Tamarind Chutney

Paneer Makhani – Indian-style Cheese cooked in a Spicy Creamy Sauce

Tadka Dal – Red Lentil Curry

Chicken Saag – Chicken and Spinach Curry

Lamb Rogan Josh – Lamb Curry Dish from the Kashmir Region

Zafrani Pulao – Saffron Rice Dish with Dried Fruit

Assorted Naan – Flat Breads

Accompanied by Raita, Salad, Pappadam, Pickle

Gulab Jamun – Donut-like balls dipped in Syrup

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service

**Seven days advanced notice is needed for this menu**

**Or**

#### Route 5

Masala Cutlets – Vegetable Cutlets in Curry Sauce

Mint & Tamarind Chutney

Kadai Paneer – Fresh Cheese in a Spicy Tomato Gravy

Rajmah Masala – Kidney Bean Curry

Chicken Khada Masala – Chicken Curry

Lamb do Piazza – Asian Lamb Curry dish

Zafrani Pulao – Saffron Rice dish with Dried Fruit

Assorted Naan – Flatbreads

Accompanied by Raita, Salad, Pappadam, Pickle

Gajar Halwa – Carrot Pudding

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service

**Seven days advanced notice is needed for this menu**

**Or**



### **Route 6**

Mixed Pakora – Battered Fried Vegetables

Mint & Tamarind Chutney

Malai Methi Paneer – Baked Cheese and Spinach cooked in a Spicy Tomato Sauce

Dal Makhani – Lentil Curry

Kadai Chicken - Chicken Curry

Lamb Bhuna Masala – A Northern Indian Lamb Curry Dish

Zafrani Pulao – Saffron Rice Dish with Dried Fruit

Assorted Naan – Flat Breads

Accompanied by Raita, Salad, Pappadam, Pickle

Rasmalai – Cheese Dumplings soaked in Sweetened Evaporated Milk

Fresh Rolls, Freshly Brewed Coffee, Decaffeinated and Tea Service

**Seven days advanced notice is needed for this menu**



# Beverages

## Beverage Brands

### Name Brands

Don Q Rum, Jim Beam Bourbon, Russian Standard Vodka,  
Famous Grouse Scotch, Beefeater's Gin, Canadian Club Blend,  
Margaritaville Tequila

### Premium Brands

Cruzan Rum, Jack Daniels Bourbon, Van Gogh Vodka, Chivas Regal Scotch, Tanqueray Gin,  
Crown Royal, Cuervo Gold Tequila

### Super Premium Brands

Curzan Single Barrel Rum, Maker's Mark Bourbon, Ketel One Vodka,  
Johnny Walker Black Scotch, Tanqueray Ten Gin, Crown Royal Reserve Blend,  
Patron Silver Tequila

### Wines and Beers

Wines: Wente Chardonnay, Cabernet and Merlot; King Estate Pinot Noir and Pinot Gris;  
Acrobat Pinot Noir and Pinot Gris  
Domestic Beers: Coors Light, Yuengling  
Import/Specialty Beers: Sessions Lager, Heineken, DBC Pale Ale and Buckler (Non-Alcoholic)

## Sponsored Bar

### Priced per Drink

Name Brands \_\_\_\_\_  
 Premium Brands \_\_\_\_\_  
 Specialty Seasonal Cocktail \_\_\_\_\_  
 Super Premium Brands \_\_\_\_\_  
 House Wine by the Glass \_\_\_\_\_  
 Premium Wine by the Glass \_\_\_\_\_  
 Champagne by the Glass \_\_\_\_\_  
 Cognacs and Cordials \_\_\_\_\_  
 Domestic Beer \_\_\_\_\_  
 Imported, Specialty and Non-Alcoholic Beer \_\_\_\_\_  
 Soft Drinks \_\_\_\_\_  
 Still and Mineral Waters \_\_\_\_\_  
**Bartender Labor Charges**

## Cash Bar

### Priced per Drink

Name Brands \_\_\_\_\_  
 Premium Brands \_\_\_\_\_  
 Specialty Seasonal Cocktail \_\_\_\_\_  
 Super Premium Brands \_\_\_\_\_  
 House Wine by the Glass \_\_\_\_\_  
 Premium Wine by the Glass \_\_\_\_\_  
 Champagne by the Glass \_\_\_\_\_  
 Cognacs and Cordials \_\_\_\_\_  
 Domestic Beer \_\_\_\_\_  
 Imported, Specialty and Non-Alcoholic Beer \_\_\_\_\_  
 Soft Drinks \_\_\_\_\_  
 Still and Mineral Waters \_\_\_\_\_  
**Bartender Labor Charges**

All Prices Subject to 24% Taxable Service Charge and 6.5% Sales Tax





## Sponsored Package Bars

Priced per Person

	Name	Premium	Super
One Hour			
Two Hours			
Three Hours			
Four Hours			

Package Bars include Cocktails, Beer, Wine, Soft Drinks/Mineral Waters and Juices/Mixers

Guaranteed guest count required 72 hours prior to event

Bartender Labor Charges

## Martini Madness

### The Peabody Cosmopolitan

Ketel One Citroen, Cointreau, Splash of Cranberry and Fresh Lime Juice

### Big Appletini

Ketel One Vodka, Dekuyper Sour Apple Pucker

### Hawaiian Cosmo

Van Gogh Pineapple Vodka, Pineapple Juice, Splash of Grenadine

### Raspbertini

Absolut Raspberri Vodka, Splash of Cranberry and Pineapple Juice

## A Visit to the Islands

Relax and enjoy the pleasure of the tropics

Frozen or on the Rocks

Margaritas

Piña Coladas

Daiquiris

Mai Tais

Rum Runners



## Wine List – Whites

### Chardonnay

#### Wente, California

Red Apple Fruit with Medium Acidity and slightly buttery Graham Cracker Oak finish

#### St. Francis, Sonoma

Flavors of Mango and Vanilla with a crisp, balanced, finish

#### Chateau Ste. Michelle, Washington State

Tropical Fruit Flavors and Rich Texture showcasing Opulence of Washington Fruit

#### Rodney Strong, Sonoma

Peach and Citrus are delightful with a long Lemony smooth mouth feel

### Pinot Gris

#### Acrobat, King's Estate, Oregon

Light and Juicy, delivering lively Pear, Honeydew and Spice aromas and flavors

### White Zinfandel

#### Montevina

Bright with aromas of Raspberry, Cherry and Melon balanced with a crisp finish

### Sauvignon Blanc

#### Morgan, California

Flavors of Kiwi and Papaya balanced with Acidity and Spice

### Champagne and Sparkling Wines

#### Segura Viudas Aria, Brut, Spain

Delicate Sparkling Wine with a vibrant finish

#### Piper Sonoma, Brut, California

Sparkling Brut with Spicy Pear, Apple and Vanilla flavors

#### Moet et Chandon Imperial, France, Champagne

Rich, smooth and creamy with toasty aromas and a hint of Apple and Melon



## Wine List – Reds

### Merlot

#### Wente, California

Aromas of Blackberry and Licorice with full-bodied flavors of Truffles and Dark Cherries

#### St. Francis, Sonoma

Rich in flavors of Dark Berry Fruit and Oak, with a soft, supple finish

#### Rodney Strong, Sonoma

Perfumed Cherries, Blueberry, with a touch of delicate Licorice, finished with Cassis

### Pinot Noir

#### Acrobat, King Estate, Oregon

Tart Cranberry, Raspberry and Black Cherry, backed with moderate Tannins, Baking Chocolate, Caramel and Toasted Hazelnuts

### Cabernet Sauvignon

#### Wente, California

Aromatic Layers of Red Cherry, Blackberry and Cinnamon Spice, with Rich Supple Tannins

#### St. Francis, Sonoma

Elegant flavors of Black Currant and Plum, with a finish of Cedar and Smoky Spices

#### Chateau Ste. Michelle, Washington

Dark Fruit Aromas and Jammy Fruit flavors with hints of Vanilla

#### Rodney Strong, Sonoma

Nuances of Cedar aroma intermingle with Sweet Currant and Blackberry, finishes rich

### Red Zinfandel

#### Ravenswood, Teldeschi, Dry Creek Valley

Black Pepper, Vanilla, hints of Smoke and Tar, intermingled with Ripe Fruit Flavors, lots of luscious Bing Cherries and Sweet Plums