



BANQUET & EVENTS MENU

Bonita Springs, Florida

Breakfast Buffet Selections

Continental Breakfast

\$16 per person

Sliced Seasonal Fruit and Berries

Individual Plain and Fruit Yogurt

Assorted Fresh Baked Croissants, Danishes, Butter and Preserves

Add Scrambled Eggs with Chives \$3.00 per person

Breakfast Buffet Classic

\$28 per person

Sliced Seasonal Fruit and Berries

Individual Plain and Fruit Yogurt

Assorted Fresh Baked Croissants, Danishes, Butter and Preserves

Assorted Dry Cereal, Whole Milk and Skim Milk

Selection of Assorted Bread and Bagels

Scrambled Eggs with Chives

Crisp Applewood Smoked Bacon and Breakfast Sausage

Cast Iron Breakfast Potatoes

Select one of the following: Belgian Waffle, Pancake or Brioche French Toast

Breakfast Buffet Additions

Omelet Station \$11 per person

Chef Preparing Omelets to Order with Assorted Vegetables, Meats & Cheeses

Smashed Avocado Toast Station \$9 per person (subject to market price)

*Chef Assembling to Order with Toasted Italian bread, Smashed Avocado, Chopped Cilantro
Applewood Smoked Bacon, Queso Fresco and Roasted Tomatoes*

Breakfast Burrito/Taco Station \$8 per person

*Chef Assembling to Order with Warm Flour Tortilla, Scrambled Eggs, Sausage
Cheddar and Jack Cheeses, Peppers and Onions. Served with Salsa & Sour Cream*

Appetizers

Price based per 50 pieces

**Gluten Free*

Vegetarian Selections

Tomato & Basil Bruschetta \$200

**Deviled Eggs \$200*

**Falafel with Tzatziki Sauce \$200*

**Corn Tortilla with Red Pepper Hummus \$200*

Roasted Eggplant, Tomato and Parmesan

Flatbreads \$200

Tempura Vegetables \$225

**Guacamole and Feta "Spoons" \$225*

**Zucchini, Mushroom & Onion Brochettes with
Sweet Chili Sauce \$225*

**Buffalo Style Cauliflower Flowerets \$225*

Mushroom & Boursin Cheese Purses \$238

Seafood Selections

Ahi Tuna Wonton Bites \$250

Lobster Bisque Shooters \$250

**Shrimp Remoulade Bouche \$250*

Shrimp Toast \$250

**Coconut Shrimp with Sweet Chili Sauce \$275*

Smoked Salmon Toast \$300

Gorgonzola Crab Cakes \$338

Meat Selections

Quiche Lorraine \$200

**Bacon & Chives Deviled Eggs \$200*

Sausage Strudel \$200

Tempura Chicken with Orange Sauce \$225

Lamb Meatballs with Guinness Sauce \$238

**Prosciutto, Mozzarella, & Olive Skewers \$238*

**Asparagus Wrapped in Prosciutto \$238*

Chicken, Gruyere & Caramelized Onions

Turnover \$250

**Mini Chicken Brochettes \$250*

BLT Toast Points \$250

Chicken Quesadilla \$250

**Bacon Wrapped Scallop \$300*

Displays

Raw Bar Selections

Medium Cocktail Shrimp \$4 per piece

Large Cocktail Shrimp \$5 per piece

Jumbo Cocktail Shrimp \$6 per piece

Cocktail Crab Claw "Market Price"

Oyster on the Half Shell \$4.25 per piece

Antipasto Display

\$32 per person

Marinated, Grilled Vegetables (Asparagus, Eggplant, Zucchini and Peppers)

Marinated Artichokes, Mushrooms, Beets & Olives

Assortment of Imported & Domestic Cheese, Dry Cured Salami, Caprese Salad

Garlic Bread, Fried Calamari with Marinara Sauce

Charcuterie & Cheese Display

\$19 per person

Selections of Imported & Domestic Cheeses, Sliced Prosciutto, Salami, Capicola

Grilled Rustic Bread & Crackers

Cheese & Fruit Display

\$14 per person

Assorted Domestic & Imported Cheeses with Fresh Seasonal Fruit

Seasonal Fruit Display

\$12 per person

Fresh Seasonal Fruit, Whipped Chantilly, Dried Fruit & Candied Pecans

2 Course Plated Lunch

Includes rolls & butter, salad, one entrée selection, one starch selection, and one vegetable selection

Choose 1 Salad:

Caesar Salad or House Salad

(Choice of dressing needed for House Salad Selection)

Choose 1 Entrée:

Chicken Bruschetta with Lemoncello Butter Sauce \$27

Marinated, Grilled Chicken and Blackened Shrimp \$32

Roasted Salmon with a White Wine, Caper, and Dill Pan Sauce \$34

Marinated, Grilled Flank Steak with a Truffle Demi Glace \$37

Choose 1 Starch:

Roasted Potatoes with Rosemary and Garlic

Vegetable Risotto

Basmati Rice Pilaf

Au Gratin Potatoes

Smashed Sweet Potatoes with Maple Syrup

Cheese Tortellini with a Mushroom Sauce

Choose 1 Vegetable:

Marinated Grilled Vegetables

Steamed Asparagus with Lemon Oil

Broccoli with Garlic Butter

Roasted Brussel Sprouts with Orange Marmalade

Smashed Cauliflower with Basil

Additional Dessert Option:

Please Refer to Page 6 for Selections

All banquet lunches are available from 11am-2pm - Price based per person

2 Course Plated Salad Lunch

Includes rolls & butter, salad, and one dessert selection

Choose 1 Salad:

Grilled Chicken Salad \$27

*Chopped Romaine, Apples, Candied Pecans, Feta Cheese, Marinated
Grilled Chicken Breast, with a Cherry Balsamic Vinaigrette*

Coconut Shrimp Salad \$30

*Baby Spinach, Watermelon, Pineapple, Cucumbers, Radish, Coconut Shrimp
with a Pina Colada Dressing*

Chopped Steak Taco Salad \$30

*Chopped Iceberg and Romaine, Tomato, Cheddar and Jack Blend Cheese
Green Onions, Seasoned Chopped Flank Steak, Guacamole, Salsa, Sour Cream
Crispy Tortilla Chips*

Choose 1 Dessert:

Fresh Baked Cookies

Mudslide Ice Cream Pie

Banana Walnut Cake with Chocolate Frosting

Lemon Meringue Pie

Chocolate Ganache "Fondue" Plate with Fresh Fruit & Cookies

All banquet lunches are available from 11am-2pm

Price based per person

Plated Dessert Options \$7++

Key Lime Pie
Chocolate and Pecan Bread Pudding with Caramel Sauce and Whipped Cream
White Chocolate Banana Tart
Crème Brûlée
Peanut Butter Pie
Strawberry Shortcake
Chocolate Salted Caramel Cake
Tropical Fruit Tart
Raspberry, Almond & White Chocolate Napoleon
Sicilian Orange Crunch Cake

Dessert Displays \$12++

Choice of 3 Desserts:

Fresh Baked Cookies
Mini Cheesecakes
Mini Brownies
Warm Apple Fritters with Vanilla Glaze
Chocolate Fondue with Assorted Fruit & Cookies
Mini Assorted "Shooters" (Key Lime, Chocolate Mousse, Apple Crisp)
Assorted Cannolis

Price Based Per Person

Lunch Buffet Selections

Soup & Grilled Cheese: \$18

Choose 1 Salad: Caesar or House

Choose 3 Soups

*Chicken Noodle, Tomato Bisque, New England Clam Chowder, Mushroom Cream
Cauliflower Cheddar & Smoked Bacon, Lentil Soup, Navy Bean & Ham Soup
Shrimp Bisque*

Choose 2 Types of Grilled Cheeses

*Original, Tomato & Bacon, Honey Ham & Swiss, Smoked Turkey & Aged Cheddar
Open Faced Tuna Salad on Toasted English Muffins with Gruyere Cheese
Grilled Chicken, Brie and Boursin Cheese
Dessert: Assorted Cookies*

The Deli Board: \$25

*Wheat, Nine Grain, Croissants, and Rye
Sliced Boars Head Meat and Cheeses: Roasted Turkey, Honey Ham, Salami
Roasted Beef, Swiss Cheese, Cheddar, and American
Sliced Tomato, Lettuce, Red Onions, Pickle Spears
Banana Peppers, Grain Mustard, Mayonnaise, Yellow Mustard
Coleslaw, Potato Salad, and Garden Salad with Ranch and Balsamic Vinaigrette
Dessert: Assorted Cookies*

The BBQ Buffet: \$29

*Garden Salad with Balsamic Vinaigrette and Ranch
Potato Salad, Coleslaw, Baked Beans
Burgers, Hot Dogs, BBQ Chicken Breast, with Assorted Buns
Lettuce, Tomato, Onions, Pickle Spears, Pickle Relish, Ketchup, Mustard, Mayo
Dessert: Assorted Cookies*

*All banquet lunches are available from 11am-2pm
Price Based Per Person*

Dinner Buffet Selections

Our customized buffet options includes 2 protein selections, 1 starch selection, our seasonal vegetables, choice of caesar salad or garden salad with balsamic vinaigrette and ranch dressing rolls & butter
\$48++ per person

Choose 2 Protein Options:

Sautéed Chicken Breast with a Citrus Cream Sauce
Grilled Chicken Breast with a Lemon, Caper Butter Sauce
Roasted Salmon with a Dill Beurre Blanc Sauce
Sautéed Shrimp "Scampi" Style
Grilled Sliced Flank Steak with a Mushroom Sauce
Crispy Pork Cutlets with a Maple Mustard Sauce
Beer Battered Fried Cod with Tartar Sauce
Tortellini Primavera with a Vodka Sauce

Choose 1 Starch Option:

Au Gratin Potatoes
Candied Sweet Potatoes
Basmati Rice Pilaf
Tortellini with Mushroom Sauce
Roasted Potatoes
Wild Rice Pilaf

Additional Dessert Options:

Please Refer to Page 6 for Selections

Price Based Per Person

A la Carte Dinner Selections

Plated dinners include 2 courses: Your choice first course
Choice of 1 entrée, 1 vegetable option and 1 starch option
Rolls and butter, coffee, and fountain sodas included

First Course

Select 1 Salad:

Garden Salad: Chopped Romaine, Vine Ripe Tomatoes, Carrots, Peppers, English Cucumbers, and a Balsamic Vinaigrette

Caesar Salad: Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

Spinach Salad: Baby Spinach, Eggs, Sweet Red Onions, Mushrooms, and Warm Applewood Smoked Bacon with a Cider Vinaigrette

Mesclun Greens Bundle: Sliced Vine Ripe Tomatoes, Marinated Beets, Sesame Cucumbers, Fresh Mozzarella, and a Olive Medley

-OR-

Select 1 Soup:

Chicken Noodle, Tomato Bisque, New England Clam Chowder, Mushroom Cream

Cauliflower Cheddar & Smoked Bacon, Lentil Soup, Navy Bean & Ham Soup

Shrimp Bisque

Price Based Per Person

A la Carte Dinner Selections

Second Course

Entrée Options (Select up to 2):

- Sautéed Chicken Marsala \$30
- Roasted Half Chicken, with a Citrus Glaze \$31
- Chicken Francaise \$30
- Roasted Salmon with a Lemon Caper Butter Sauce \$36
- Marinated, Grilled Salmon, with an Orange Basil Sauce \$45
- Sautéed Yellow Tail Snapper, Lemon, Basil, with a Tomato Butter Sauce \$47
- Center Cut Berkshire Pork Chop, with a Amarena Cherry Sauce \$43
- Grilled Beef Tenderloins (6oz) with a Béarnaise Sauce \$59
- Veal Scaloppini with Spinach and Fresh Mozzarella, with a Port Wine Sauce \$45
- Surf and Turf: Grilled Petite Tenderloin of Beef, with Marinated Grilled Grouper \$65

Vegetable Options:

- Steamed Broccoli with Garlic Butter
- Smashed Cauliflower with Caramelized Onions
- Grilled Asparagus with Lemon
- Marinated, Grilled Vegetables
- Candied Carrots
- Baby Vegetables
- Sesame Haricot Vert

Starch Options:

- Au Gratin Potatoes
- Roasted Potatoes with Rosemary and Garlic
- Candied Smashed Sweet Potatoes
- Saffron Rice
- Vegetable Risotto
- Wild Rice with Herbs
- Angel Hair Pasta "Aglio E Olio"

Price Based Per Person

Carving Station Selections

Peppercorn Crusted Beef Tenderloin: \$30 per person
Assorted Rolls, Horseradish Sauce, and a Red Wine Demi Glace

Kosher Salt Crusted Prime Rib of Beef: \$28 per person
Pan Au Jus, Horseradish Sauce, Assorted Rolls

Roasted Herb Crusted Salmon: \$18 per person
Assorted Rolls, Whole Grain Mustard Vinaigrette, and a Lemon Butter Sauce

Brown Sugar Glazed Smoked Ham: \$14 per person
Buttermilk Biscuits, Dried Cherry Rum Sauce

Roasted Brined Turkey Breast: \$15 per person
Assorted Rolls, Cranberry and Orange Pan Sauce

Roasted Berkshire Pork Loin: \$16 per person
Assorted Rolls, Citrus and Garlic Herb Au Jus

Additional Station Offerings

Pasta Station: \$19 per person
*Fettuccine, Penne Pasta, Marinara, Parmesan Cheese Sauce, Fresh Tomatoes
Spinach, Broccoli, Grilled Chicken, Shrimp, Garlic, Onions, Peppers
Mushrooms & Crushed Red Pepper*

Mashed Potato Station: \$16 per person
*Aged Cheddar Cheese, Smoked Bacon, Roasted Broccoli & Cauliflower Flowerets
Truffle Oil, Roasted Garlic Oil & Sautéed Mushrooms*

Stir Fry Station: \$19 per person
*Steamed Basmati Rice, Roasted Chicken, Shrimp, Broccoli, Cabbage
Garlic, Onions, Peppers, Carrots, Green Onions, Ginger
Sweet Chili & Soy Sauce Stir Fry Sauce*

All Carving Stations are subject to a \$100 Chef Fee

Kids Selections

\$16.95++ per child

Texas Grilled Cheese

French Fries, Ketchup and Ranch Dressing

Chicken Fingers (5 Pieces)

French Fries, Ketchup, Honey Mustard and Ranch Dressing

Hot Dog

French Fries, Ketchup and Ranch Dressing

Cheeseburger

French Fries, Ketchup and Ranch Dressing

Kids Trio \$20.95++

3 Chicken Fingers, Fresh Fruit and Mac N' Cheese

French Fries, Ketchup and Ranch Dressing