



The Main Street

Plated Dinner

Salad Selection

(Choice of one of the following)

Windermere Salad

Mixed Greens, Fresh Tomato, Crisp Cucumbers, Carrots, Daikon, and Choice of Salad Dressing

Orange Blossom Spinach Salad

Fresh Baby Spinach, Mandarin Oranges, Cucumbers, Tomatoes and Orange Blossom Vinaigrette

Traditional Caesar Salad with Seasoned Croutons

Crisp Romaine Lettuce, Caesar Dressing, Seasoned Croutons and Parmesan Cheese

Entrée Selection

All entrees come with Chef Selection of Starch and Seasonal Vegetable

(Choice of two of the following)

Southwest Chicken

Marinated Grilled Chicken Breast with Port Wine Sauce

Mediterranean Chicken

Chicken Stuffed with Spinach and Boursin cheese and Sun Dried Tomato Sauce

Oven Roasted Salmon

Chardonnay and Butter Salmon, Lemon Caper and Cream Sauce

Mahi Floribbean

Cajun Spiced Mahi Mahi and Tropical Fruit Salsa

Roasted Pork Loin Adobo

Slow Roasted Pork loin and Mojito Sauce

Dessert Selection

(Choice of one of the following)

Chocolate Cake

Tiramisu

Carrot Cake

*All plated dinner prices include fresh brewed coffee and Iced Tea, fresh rolls and butter
Prices Subject to 20% Service Charge, and a 6.5% Florida Sales Tax*

The Fifth Avenue

Plated Dinner

Salad Selection

(Choice of one of the following)

Windermere Salad

Mixed Greens, Fresh Tomato, Crisp Cucumbers, Julienne Carrots, Daikon and Choice of Salad Dressing

Napa Salad

Napa Cabbage, Crispy Chow Mein Noodles, Mandarin Oranges, Tomatoes, Cucumbers and Sesame Vinaigrette

Traditional Caesar Salad Seasoned Croutons

Crisp Romaine Lettuce, Caesar dressing, seasoned croutons and Parmesan Cheese

Entrée Selections

*All entrees come with Chef Selection of Starch and Seasonal Vegetable
(Choice of two of the following)*

Chicken Françoise

Parmesan Crusted Chicken Breast, Lemon Caper and Buerre Blanc Sauce

Cilantro Chicken

Marinated Airline Chicken Breast and Roasted Red Pepper Coulis

Chardonnay Roasted Salmon

Roasted Salmon and White Wine Sauce

Floribbean Red Snapper

Fresh Red Snapper, Corn and Roasted Pepper Cream Sauce

Tenderloin of Beef

Certified Angus Beef in Demi Glaze

Grilled New York Strip

Certified Angus Beef served with Mushroom Bordelaise

Dessert Selection

(Choice of one of the following)

Berry Mousse filled Chocolate Tulip Cup

Strawberry Cheesecake

Chocolate Cake

The Park Avenue

Plated Dinner

Salad Selection

(Choice of one of the following)

Arugula Salad

Fresh Arugula, Cucumbers, Tomatoes, Blue Cheese Crumbles and Raspberry Vinaigrette

Caprese Salad

Romaine lettuce, Sliced Fresh Tomato, Fresh Buffalo Mozzarella, Basil and Balsamic Glaze

Chef Vargas Caesar Salad

A Bouquet of Romaine Lettuce, Roma Tomato, Caesar dressing, Aged Parmesan Cheese and Anchovies
Bruschetta

Entrée Selections

All entrees come with Chef Selection of Starch and Seasonal Vegetable

(Choice of two of the following)

Chicken Marsala

Grilled Chicken Breast in Mushroom Marsala Wine Sauce

Mediterranean Chicken

Airline Chicken Breast Goat cheese, Kalamata Olives and Sun-dried Tomato

Florida Black Grouper

Fresh Florida Black Grouper and Tuscan Relish

Dijon Crusted Sea Bass

Fresh Chilean Sea Bass, Dijon Herb Crust and Tomato Coulis

Boursin Filet

Certified Angus Beef Filet Stuffed with Boursin Cheese in Demi Glaze

Land and Sea

Certified Angus Filet, Shrimp Scampi-Style

Dessert Selection

(Choice of one of the following individually prepared)

Chocolate Earthquake

Mango cheesecake

Crème Brulee

Cold Hors'D oeuvres

International and Domestic Cheese and Assorted Crackers

Vegetable Crudités with Dipping Sauces

Fresh Seasonal Fruit

Jumbo Chilled Shrimp Cocktail, Cocktail sauce lemon wedges

Crab Claw Cocktail, Cocktail Sauce, Lemon Wedges

Antipasto Display

Summer Rolls with Spicy Thai peanut Sauce

Fresh Buffalo Mozzarella, Roma tomatoes, Olive oil and Basil on Bruschetta

Smoked Salmon Mousse served on Pumpeknickel with Fresh Dill

Chicken Sofrit Brochette

Black Olive Tampane on Baquette

Smoked Salmon Canapés

Grilled Marinated Tenderloin of Beef, Cajun Mayonnaise on Bruschetta

Southwest Chicken Salad in Mini Pita

Hot Hors D'oeuvres

Honey Chipotle Chicken Wings

*Sesame Crusted Chicken Strips
With Honey Mustard*

Chicken Wellingtons

Chicken Empanadas with Fresh Sofrito

Teriyaki Chicken and Vegetable Kabobs

Quesadillas Cornucopia

Swedish Meatballs

Latin Style Beef Empanadas with Olives and Mojito Sauce

Marinated Beef and Vegetable Kabobs

Beef Wellington

Moho Marinated Pork Tenderloin with Fruit Salsa

Spicy Pork Sausage Stuffed Mushroom Caps

Shrimp and Crab Fritter

Floribbean Mini Crab cakes

Bacon Wrapped Scallops

Crispy Coconut shrimp with Orange Horseradish Marmalade

Mini Brie en Croute with Raspberries

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Assortment of Mini Quiche

*The Celebration
Dinner Buffet*

Choice of Three

Display of fresh Seasonal Fruit

Traditional Caesar Salad with Seasoned Croutons and Parmesan Cheese

Dijon Potato Salad

*Bowtie Pasta, Roasted Red Peppers, Feta Cheese, Olives and
Balsamic Vinaigrette*

Garden Salad

*Lettuce, Cucumbers, Tomatoes, Onions and Mushrooms
(Choice of Two Dressing)*

Choice of Two

Adobo Baked Chicken

Roasted Pork Loin, Apple Raisin Chutney

Baked Salmon Lemon Caper Sauce

London broil with Mushroom Bordelaise

Choice of One Starch and One Vegetable

Chef's Selection of Seasonal Vegetable

Butter Poached Red Skin Potatoes with Fresh Herbs

Buttered Corn and Zucchini

White and Wild Rice Pilaf

Garlic Mashed Potatoes

Chefs Selection of Desserts

Rolls and Butter

Freshly Brewed Coffee and Iced Tea

*The Tuscan
Dinner Buffet*

Choice of Two

Pesto Pasta Salad

Caesar Salad

Assorted Marinated Grilled Vegetables

Artichoke and Fresh Asparagus Salad

Choice of Two

Roasted Chicken, Sundried Tomatoes and Parmesan Cheese Sauce

Tuscan Chicken Stuffed with Goat Cheese, Kalamata Olives and

Sun-dried Tomatoes

Chicken Marsala

Cilantro Chicken with Roasted Red Pepper Cream Sauce

Marsala Beef Tips

Pan-Seared Pork Loin with Venetian Sauce

Salmon with Lemon Caper Sauce

Baked Ziti Putanesca

Choice of Two

Sautéed Vegetables in Olive Oil

Roasted Garlic Mashed Potatoes

Penne Pasta Fresh Herbs and Sun Dried Tomatoes

Herb Oven Roasted Potatoes

Fettuccini, Pomodoro Sauce

Garlic Bread, Hot Rolls and

Butter

Assorted Italian Desserts

Freshly brewed Coffee and Iced Tea

The Caribbean
Dinner Buffet

Choice of Two

Toasted Coconut Fruit Salad with Gran Marnier Liqueur
Caribbean Marinated Grilled Vegetables
Grilled Asparagus and Papaya Salad
Mixed Greens, Cucumbers, Tomatoes, Onions and Hearts of Palm,
Cilantro Mixed Green Salad with Balsamic Vinaigrette

Choice of Two

Beef Tips in Chimichurri Sauce
Caribbean Pernil (Slow Roasted Pulled Pork)
Blackened Jamaican Jerk Chicken with Pineapple Salsa
Seared Mahi Mahi and Fruit Salsa
Sofrito Chicken

Choice of Two

Yellow Jasmine Rice
Red Beans and Rice
Black Beans, Chorizo and White Rice
Yuca, Mojito Pesto
Sweet Plantains
Mixed Seasonal Vegetables
Rolls and Butter

Caribbean
Inspired Desserts

Freshly Brewed Coffee and Iced Tea

Stations

Pasta Station

Choice of two

Fettuccini, Tortellini, Penne or Cheese Ravioli

Served with your choice of two sauces

(Cooked to order)

Marinara, Alfredo or Basil Pesto Sauce

Caribbean Fondue Fountain

*Fresh Florida Seasonal Fruit, Pineapples, Cantaloupe,
Strawberries, Honeydew, Pound Cake and Large Marshmallows*

Served with a

Chocolate Fountain

(Serves 80 people)

Slow Roasted Prime Rib

Served with Horseradish Sauce, Au Jus and Warm Rolls

(Serves 40 People)

Roasted Turkey

Served with Cranberry Mayonnaise and Warm Rolls

(Serves 30 people)

Roasted Tenderloin of Beef

Served with Mushroom Demi

(Serves 25 people)

Boursin Stuffed Tenderloin

Served with Mushroom demi

(Serves 25 people)

*Whole Baked Country Smoked ham
Served with Raisin Orange Sauce, Honey Mustard and
Warm Rolls
(Serves 40 people)*

*Steamship Round of Beef
Served with Horseradish Cream Sauce, Au Jus and
Warm Rolls
(Serves 200 people)*

*Pork Steamship
Warm Rolls
(Serves 80 people)*

*Martini Mashed Potato Bar
Purple, Sweet or Red Potatoes
Served in Martini Glasses
Sour Cream, Bacon, Caramelized Onions, Mushrooms and Chives*

*Crab Cake Station
Prepared by a Chef Attendant with Choice of Crab Cakes with Aioli
Pesto and Remoulade Sauce*



Unlimited Open Bar

Serving Premium and Select Liquors, Beers, Wine, Assorted Soft Drinks and Appropriate Mixers

Choose From

Premium

Vodka- Absolut
Gin-Tanqueray
Rum-Captain Morgan
Bourbon-Jack Daniels
Whiskey Blend- Crown Royal
Scotch-Dewar's

Select Brands

Vodka-Pinnacle
Gin- Beefeater
Rum-Bacardi
Bourbon-Jim Beam
Whiskey Blend-Seagram's 7
Scotch-Cutty Sark

Host Bar

**Drinks for Premium and Call Liquor are charged per Consumption
Premium Brands/Select Brands**

Cocktails
Import Beers
Domestic Beers
House Wine
Mineral Water Assorted Soft Drinks

Cash Bar

Premium/Select

Cocktails
Import Beers
Domestic Beers
House Wine
Mineral Water
Assorted Soft Drinks

Beverages may be charged on actual "per drink" consumption or on a "package per person" basis. Hosted/Cash Bars will require one bartender per 100 guests at \$75.00 per bartender with a three hour minimum. Gratuity and tax is included in the price of beverages for cash bars only. For every \$500.00 in liquor consumption, one bartender fee will be waived. Bars contracted over three hours will be billed an additional \$35.00 per hour bartender fee.