

~PLATED BANQUET DINNERS~

Entrée selections include House Salad, Choice of Vegetable, Choice of Starch, Dinner Rolls and Butter, Coffee and Iced Tea

Duet Plates

6 ounce Filet Mignon and a 5 ounce Lobster Tail	\$39.95
6 ounce Filet Mignon and 2 crab Stuffed jumbo Shrimp	\$34.95
6 ounce Petite Filet with Italian Marinated Chicken Breast	\$28.95

Beef and Meats

Filet Mignon

8 ounce Filet with Merlot Demi-glace, served medium to medium rare	\$29.95
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Roast Prime Rib of Beef Au Jus

12 ounce Cut Served with Horseradish Sauce, served medium to medium rare	\$26.95
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Grilled Veal Chop Paillard

12 ounce Veal Rib Chop with Wild Mushroom Port Wine Demi-glace	\$34.95
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Grilled N.Y. Strip Steak

12 ounce High Profile Cut served with a Rosemary Demi- glace Served medium to medium rare	\$24.95
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Lollipop Pork Chop

12 ounce bone in cut, served with a Pineapple-Raisin chutney	\$24.95
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Poultry

Baked Chicken Napoleon

Layered with Fresh Spinach, Tomatoes, and Provolone cheese	\$22.95
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Chicken Picatta

Seared and served with a Lemon – Caper Beurre Blanc sauce	\$22.95
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Chicken Marsala

Pan seared and served with a Marsala Wine and Mushroom sauce	\$22.95
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Seafood

Stuffed Flounder

Boneless Flounder fillet stuffed with crabmeat and served with a lemon dill sauce	\$27.95
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Salmon Oscar

Baked Atlantic Salmon fillet topped with asparagus, crab and Hollandaise sauce	\$25.95
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Baked Dijon Atlantic Salmon

Fresh Salmon brushed with Dijon mustard cream topped with herb seasoned breadcrumbs	\$25.95
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Tropical Mahi Mahi

Grilled Mahi Mahi topped with a papaya-mango sweet chili garlic sauce	\$23.95
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Seafood continued

Stuffed Shrimp

Crab stuffed baked shrimp served with a coconut cream sauce \$26.95

Baked Stuffed Maine Lobster

Market Price

Cold water Lobster tail stuffed with scallops, shrimp, and crabmeat, topped with breadcrumbs, baked to perfection and finished with a tarragon cream sauce

Vegetarian and Pasta Selections

Baked Cannelloni

\$17.95

Ricotta and mozzarella stuffed Pasta topped with a roasted garlic, tomato, and basil sauce

Chicken Parmesan

\$24.95

Baked boneless breast of chicken, breaded with Panko breadcrumbs, topped with marinara sauce, provolone and parmesan cheeses served over linguine

Vegetarian Lasagna

\$19.95

Multi layered lasagna filled with carrots, spinach, mushrooms, broccoli, and zucchini, topped with your choice of either marinara or Alfredo sauce

Assorted Grilled Vegetable Platter

\$19.95

Zucchini, Squash, Asparagus, Portobello Mushroom, Red Pepper, and Vidalia Onions.

STARCH ACCOMPANIMENTS

(Choose one)

Parsley Red Skin Potatoes

Oven Roasted Potatoes

Baked Potatoes

Rice Pilaf

Roasted Garlic Whipped Potatoes

Duchesse Potatoes

VEGETABLE ACCOMPANIMENTS

(Choose one)

Julienne Cut Fresh Vegetables

Vegetable Medley

Fresh Broccoli

Gingered Carrots

Fresh Cauliflower

Steamed Asparagus

Other Entrée Selections are available, please consult with the Chef. Above Prices are subject to 20% service charge and 6 % sales tax.

All prices subject to 20% service charge and applicable sales tax Prices Subject to Change

DESSERT SELECTIONS

(Price per person)

If you are looking for IMPRESSIVE and DIFFERENT try one of these at your event!

Assorted Petit Four Station: \$7.25++
Chefs Assorted Mini Desserts

Banana Foster Station: \$8.95++
Fresh Banana flambé with Banana
Liquor, Bacardi 151, Brown Sugar,
Cinnamon and prepared in the Main
Dining Room.

Cherries Jubilee Station: \$8.95++
Flambé Cherries with Brandy, Raw
Sugar, Kirschwasser and prepared in
the Main Dining Room.

Chocolate Fondue Station: \$6.95++
Slow Melted Milk Chocolate served
With Mini Brownies, Pound cake,
Marshmallows and Fresh Strawberries.

PLATED DESSERTS:

PLEASE SELECT ONE FROM THE FOLLOWING CHOICES

Chocolate Layer Cake	\$6.95
Chocolate Coffee Mousse	\$8.95
White Chocolate –Amaretto Mousse with shaved Chocolate	\$8.25
Cheesecake with Strawberry Sauce	\$7.95
Caramel Pecan Cake with Chocolate Sauce	\$7.95
Key Lime Pie with Raspberry Sauce	\$7.95
Carrot Cake with Whipped Cream	\$7.25

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~DINNER BUFFET~
(Minimum of 50 guests, replenished for one hour)

SALAD

(Please Choose One)

Caesar Salad or Fresh Garden Greens Salad and Choice of Dressing

STARCH ACCOMPANIMENTS

(Choose one)

Parsley Red Skin Potatoes
Oven Roasted Potatoes
Baked Potatoes
Rice Pilaf
Roasted Garlic Whipped Potatoes
Duchesse Potatoes

VEGETABLE ACCOMPANIMENTS

(Choose one)

Julienne Cut Fresh Vegetables
Vegetable Medley
Fresh Broccoli
Gingered Carrots
Fresh Cauliflower
Steamed Asparagus

ENTRÉE SELECTIONS

(Choose Two)

Chicken Parmesan
Calypso Chicken
Chicken Marsala
Chicken Picatta

Herbed Cheese Chicken Roulade with Chardonnay Tomato Veloute
Chicken Divan

Cajun Style Catfish with Creole Sauce
Macadamia Nut Encrusted MAhi
Papaya Mango Mahi Mahi
Salmon Oscar
Baked Salmon in Dill Cream Sauce

Oven Roasted Pork Loin au jus gravy
Sliced Beef Round
Steak Diane Stroganoff
Barbecue Marinated Flank Steak

Baked Ziti with Tomato Basil Sauce
Fettuccine Alfredo
Vegetable Lasagna

STANDARD DINNER BUFFET
\$25.95 ++ PER PERSON

GRAND BUFFET

Add one Chef carved meat (choose from Beef Top Round, Tom Turkey, or Honey Baked Ham)

\$28.95++ PER PERSON

Upgrade to Carved Prime Rib of Beef at \$29.95 ++ or Carved Tenderloin at \$31.95++ per person

(\$50.00 Chef Carving Fee)

Buffets include dinner rolls, butter, coffee, and iced tea.

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~Themed Dinner Buffets~

Night in Venice

Traditional Caesar Salad
Steamed Mussels in Garlic and White Wine
Antipasto Display
Minestrone Soup
Chicken Marsala
Vegetarian Lasagna
Mild Italian Sausage with Pepper and Onions
Fettuccine Alfredo
Steamed Fresh Vegetables
Garlic Bread
Tiramisu, Cannoli and Cheesecake
\$28.95 per person

Florida Flare

Conch Chowder
Mixed Greens Salad Bar
Florida Blue Crab Cakes with Cilantro Lime Cream Sauce
Mahi Mahi with Mango Relish
Pineapple and Coconut Chicken
Snow Crab Legs with Drawn Butter
Roasted Red Potatoes
Steamed Fresh Vegetables
Dinner Rolls and Sweet Butter
Key Lime Pie and Cheese Cake with Fresh Strawberries
\$34.50 per person

~Themed Dinner Buffets~

Steak – Out

Sliced Fresh Seasonal Fruit Display

Caesar Salad

Baked Potato and Salad Bar

Steamed Vegetables

Peel and Eat Shrimp

Caribbean Citrus Chicken

Grilled New York Strip Steak

Fresh Catch of the Day

Apple Cobbler and Peanut Butter Silk Pie

\$36.95 per person +(\$35.00 Attendant Fee)

Tropical Luau

Tossed Salad with Two Dressings

Rum Spiced Fruit Salad with Toasted Coconut

Black-eyed Peas and Rice

Corn on the Cobb

Blackened Catfish with Lemon Remoulade

Mojo Marinated Sliced Porkloin

Roast Suckling Pig

Cajun Spiced Peel and Eat Shrimp

Sweet Potato Pie, Banana Bread, and Bread Pudding with Crème Anglais

\$39.95 per person +(\$35.00 Attendant Fee)

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“THE COCKTAIL HOUR”

~PASSED HORS D' OEUVRES~

Please allow a minimum of 3 pieces per guest

Price quote per 50 pieces

Scallops Wrapped in Bacon	\$80.00
Baked Brie en Croute with Raspberries	\$150.00
Mango and Fontina Mini Quiche	\$80.00
Assorted Mini Quiche	\$60.00
Water Chestnuts Wrapped in Bacon	\$75.00
Portobello Tartlet's	\$75.00
Mini Beef Wellingtons	\$150.00
Crabmeat Turnovers	\$70.00
Wontons with Mozzarella and Proscuitto	\$70.00
Mini Crab Cakes	\$85.00
Coconut Fried Shrimp	\$95.00
Meatballs: Barbecue, Italian or Swedish Style	\$60.00
Artichokes Stuffed with Bleu cheese Mousse	\$80.00
Herb Crab and Cream Cheese Beggar's Purse	\$85.00
Deviled Eggs with Caviar	\$60.00
Sesame Chicken Spring Rolls	\$65.00
Fruit Kebobs Sprinkled with Shredded Coconut	\$60.00
Genoa Salami Cornucopia	\$60.00
Goat Cheese with Black Olive Tapenade on Crostinis	\$70.00
Smoked Salmon and Dill Mousse on Assorted Flat Bread	\$85.00

~DISPLAY SELECTION~

Priced per Person

Deluxe Display of Imported Cheese with Crackers	\$4.50
Seasonal Fruit Display	\$3.75
Vegetable Crudités	\$3.50
Antipasto Display	\$6.95
Served With Sliced Italian Meats, Cheeses, Grilled Vegetables and Spicy Peppers	
Shrimp Cocktail Display	\$9.95
Served with Tomato Horseradish sauce and Lemon Wedges	
Assorted Sushi Display:	\$15.00
California Rolls, Tuna Rolls, Crab Rolls and Rice Cakes. With Wasabi, Pickled Ginger, Wakame, Hot Mustard, Soy Sauce and Duck Sauce	

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~PLATED BANQUET LUNCHESES~
\$ 15 PLUS 6% TAX & 20% GRATUITY
(MINIMUM OF 40 GUESTS)

Lighter Lunches

All Luncheons include Chef's Selection of Dessert, Freshly Baked Breads (with salads only)
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Tomato Stuffed with Chicken Salad, Chicken, Celery, Onions and Mayonnaise Served
in a Vine Ripe Tomato over Mixed Greens

Cobb Salad, Fresh Mixed Greens Topped with Turkey, Eggs, Guacamole, Red Onions,
Grape Tomatoes, Smoked Bacon, and Gorgonzola Cheese

Chicken Waldorf Salad, Fresh Apples, Grapes, Walnuts, Tossed with a sweet
mayonnaise dressing.

Traditional Caesar Salad, Choice of Grilled Chicken, Grouper, or Julienne Strip Steak

Raspberry Chicken Salad, Grilled Seasoned Breast of Chicken over Mixed Baby
Greens with Carrots, Tomatoes, Candied Pecans, Sliced Fresh Apple, Drizzled with
Raspberry Vinaigrette

Caribbean Chicken Salad, with Exotic Fruits and Nuts over Field Greens

Grilled Chicken Salad, with Green onions, Capers, Sun-dried Tomatoes, Black Olives,
Artichokes, tossed in a Lemon-Mayonnaise Dressing

Sandwiches

Sandwiches Accompanied with Fresh Fruit, Pickle and Choice of Fries

9th Green Deli, Medium Rare Roast Beef Served with Provolone Cheese, Lettuce and
Tomato on a Kaiser Roll

Turkey Havarti Wrap, Home Style Sliced Turkey with Havarti Cheese, Tomatoes,
Olives and Onions in a Spinach Flavored Tortilla served with Cranberry Aioli

Ham and Swiss, Thinly Shaved Honey Roasted Ham, Swiss cheese, Lettuce and Tomato
Served on a Croissant

Chicken Caesar Wrap, Grilled Chicken Breast and Romaine Lettuce Lightly Tossed
with Parmesan Cheese and Caesar Dressing Wrapped in a Wheat Tortilla

Steak Wrap, Fajita Seasoned Flank Steak, Avocado, Romaine Lettuce, vine Ripe
Tomatoes with Grilled Onions and Mushrooms in a Tomato Flavored Tortilla

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~PLATED BANQUET LUNCHES~
\$ 18 PLUS 6% TAX & 20% GRATUITY
(MINIMUM OF 50 GUESTS)

Choice of One Salad

Small house salad- Mixed Greens, Cucumber, Cherry tomatoes, Carrots, Onions.
(Dressings: Ranch, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese)

Small Caesar Salad- Chopped Romaine Lettuce with Caesar Dressing, Home-made
Croutons and Parmesan Cheese

OR

Choice of One Soup

***Cold Soups:** , Gazpacho, Cucumber, Carrot-Cumin, Champagne-Watermelon
(Market Price -Seasonally)

***Hot Soups:** Minestrone, Chicken and Wild Rice, Tomato Basil, Turkey Noodle, Italian
Wedding Soup, Cream of Wild Mushrooms

ENTRÉE'S:

- ~ **Chicken Marsala**, Prepared with Garlic, Shallots and Mushrooms ~
- ~ **Chicken Francaise**, with Lemon – Caper Butter Sauce ~
- ~ **Herbed Cheese Stuffed Boneless Breast of Chicken**, with Tomato Coulis ~
- ~ **Chicken Parmesan**, with Provolone and Marinara Sauce ~
- ~ **Grilled or Baked Mahi Mahi Filet**, with Lemon Beurre Blanc ~
- ~ **Grilled or Broiled Salmon Filet**, with Tropical Fruit Chutney ~
- ~ **Boneless Pork Loin Chops**, with Cinnamon-Apples ~
- ~ **Salisbury Steaks**, with Mushroom Gravy ~
- ~ **8 Ounce Rib-Eye Steak**, served Open Face on Texas Toast with Grilled Onions ~
- ~ **Steak Diane**, sautéed Beef Tips with Cream Sauce over Egg Noodles ~

SELECT ONE STARCH AND ONE VEGETABLE

Roasted Red Potatoes
Wild Rice Blend
Garlic Smashed Red Potatoes
Herbed Couscous
Whipped Potatoes
Au Gratin Potatoes

Julienne Medley
Fresh Whole Medley
Broccoli
Gingered Carrots
String Beans
Snow Peas

DESSERT:

PLEASE SELECT ONE FROM THE FOLLOWING CHOICES

Chocolate Layer Cake
Chocolate Coffee Mousse
White Chocolate –Amaretto Mousse with shaved Chocolate
Cheesecake with Strawberry Sauce
Key Lime Pie with Raspberry Sauce

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Lunch Themed Buffets

Backyard Bash

Hamburgers, Grilled Hot Dogs, Baked Beans, Corn on the Cobb, Red Bliss Potato Salad, Pasta Salad, Bread, Lettuce, Sliced Onion and Tomatoes Condiments and Fresh Baked Brownie Platter
\$15 ++ per person

Barbecue Buffet

Boneless Barbecue Chicken Breasts, Barbecue Pulled Pork, Buns, Baked Beans, Corn on the Cobb, Coleslaw, Three-Bean Salad, Tomato-Basil Cucumber Salad and Fresh Baked Brownie Platter
\$19 ++ per person

Cypress Woods Buffet

Display of Selected Deli Meat to Include the Following:
Medium Rare Roast Beef, Slow Oven Roasted Turkey, Virginia Baked Ham
Lettuce, Sliced Onion and Tomatoes, Cheddar, American, Provolone and Swiss
White, Wheat, Rye Bread and Kaiser Rolls
Choice of One (1) Chicken Entrée, Chefs Pasta, Fresh Vegetables, Salad Bar, And Fresh Baked assortment of Cookies and Brownies
\$22 ++ per person

South Of the Border

Taco Bar With: Seasoned Ground Beef, Seasoned Chicken Breast
Lettuce, Cheddar Cheese, Diced Tomatoes, Diced Onions, Sour Cream
Salsa and Guacamole
Hard Tacos and Soft Tortillas
Rice and Beans, Tamales, Nachos with Cheese Sauce, Churros
\$21++ per Person

Wrap it Up

Chef's Selection of Soup, Garden Green Salad with Assorted Dressings
Pasta Salad, Potato Chips
(Choice of Three Wraps)
*Chicken Wrap - Cajun Grilled Chicken Breast with Lettuce, Fresh Vegetables, and Cheddar Cheese
*Strip Steak - Grilled Strip Steak with Lettuce, Grilled Onions, Mushrooms, and Mozzarella Cheese
*Turkey Wrap - Smoked Turkey Breast, Bacon, Tomatoes, Shredded Lettuce, and Cheddar Cheese
*Chicken Caesar - Grilled Chicken Breast Sliced with Romaine Lettuce, Tomatoes, and Parmesan Cheese
*Oriental - Chicken Breast Marinated in Oriental Sauce
with Fresh Greens, Scallions, Red Peppers, Lo Mein Noodles, and Oriental Peanut Dressing
*Veggie Wrap - Roasted Vegetables, Fresh Lettuce, Tomatoes, and Cheddar Cheese

Chef's Selection of Mini Assorted Cakes:
Italian Rum, Hazelnut, Carrot Cake, Double Fudge, German Chocolate, Chocolate Macaroon and Chocolate Mousse
\$21++ per person

HEAVY HORS D'OUEVRES PACKAGES

Package 1

Deluxe Display of Domestic and Imported Cheese with Assorted Crackers
Pineapple Palm Tree with Fresh Seasonal Fruit Kebobs

Assortment of Finger Sandwiches to include; Turkey Breast with Cheddar Cheese on White Bread, , Tuna Salad on Wheat Bread, Roast Beef and Provolone on Wheat, Ham and Swiss on Rye

Passed Hors d'ouerves:

Mini Crab Cakes

Assorted Mini Quiche

Swedish Meatballs

Ice Tea and Coffee Included

\$18 ++ per person

Package 2

Chef Attended Carving Station-Top Round of Beef, Sliced Water Rolls & Horseradish
Sauce

Pasta Station with Chefs Two Choice Signature Dishes

Deluxe Display of Domestic and Imported Cheese with Assorted Crackers

Fresh Seasonal Fruit Kebobs

Fresh Vegetable Crudite

Ice Tea and Coffee Included

\$20++ per person

CASH BAR FOR SODA AND ALCOHOL UNLESS IT IS AN OPEN BAR

++ Is a 6% Sales tax and 20% Gratuity

Chef's Carving Board Additions

Cold Poached Alaskan King Salmon

Chopped Eggs, Capers, Sweet Onions, Red Pepper Relish
Dill Cream Cheese and Assorted Crackers

\$160

(Serves 30)

Sesame Encrusted Seared Ahi Tuna

Soy Butter, Wasabi, Sirachi, and Pickled Ginger

Crispy Wonton

\$48.00 per pound

(Serves 10 per pound)

Steamship Round of Beef

Horseradish, Mayonnaise and Dijon Mustard

Accompanied with Silver Dollar Rolls

\$425

(Serves 60-75)

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Action Stations

Sautéed Pasta Station (Create Your Own)

Penne, Fettuccine and Linguine

Prepared in Room with Choice of Marinara, Alfredo, and Pesto Cream Sauces

Sautéed Vegetables to Include the Following:

Broccoli, Mushrooms, Sweet Onions, Peppers, Tomatoes, Spinach

Parmigiano-Reggiano Cheese, Fresh Garlic and Herbs

\$9.95 per person

Add Chicken \$3.00 additional Per person

Add Shrimp \$4.00 additional Per person

Add Scallops \$5.00 additional Per person

Asian Stir Fry Station

Chinese Noodles Stir Fried with Thai Peanut Sauce

Bok Choy, Snow Peas, Water Chestnuts, Onions, Baby Corn, Carrots and Bean Sprouts

\$9.95 per person

Add Chicken \$3.00 additional Per person

Add Shrimp \$4.00 additional Per person

Add Scallops \$5.00 additional Per person

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~Beverage Service~

Party Punches

Champagne Punch	\$65.00 per Gallon
Mimosa Punch	\$55.00 per Gallon
Margarita Punch	\$55.00 per Gallon
Non-Alcoholic Punch	\$40.00 per Gallon
Champagne Toast	\$2.00 per person
Keg of Beer	\$200.00 per Keg Domestic

Cash Bar (Guest Pay/not the host- price includes tax & gratuity)

Well Brands	\$ 6.00
Call Brands	\$ 7.00
Premiums	\$ 8.00
House Wine	\$ 6.00
Premium Wine	\$ 8.00
Cordials & Premiums Cordials	\$ 8.00
Frozen Drinks	\$ 8.00
Import Beer	\$ 5.00
Domestic Beer	\$ 4.00
Soda & Mixers	\$ 3.00

~Hosted Bars charged by the Hour per Person ~

-Coffee, Iced, Hot Tea & Soda Included-

I

“SILVER”

**Well Brand Liquors
House Brand Wines
Draft Beer
\$8 per person-per hour**

II

“GOLD”

**Well & Call Brand Liquors
House Brand Wines
Bottled Domestic & Import Beer
Draft Beer
\$9 per person –per hour**

III

“PLATINUM”

**Well & Call Liquors
House Brand Wined
Premium Liquors & Cordials
Draft, Domestic, & Import Beer
\$10 per person-per hour**

IV

“NY Martini Bar”

**Raspberry Martini
Apple Martini
Strawberry Martini
Sangria Martini
(fresh fruit in each)
\$9 per person-per hour**

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