

Sample “Floribbean” Menu with Carving
A menu to dazzle your Guest with our Chef’s culinary skills at work!!

Butler Passed Appetizers (Passed for the first hour by the Staff)

Bacon wrapped Scallops served with Spicy Rum Glaze
Jumbo Key West peeled Shrimp served with Key Lime Cocktail Sauce
Smoked Duck Quesadilla served with fresh Tomato Salsa

Displayed

Fresh Seasonal Fruit and Assorted Gourmet Cheeses served with
Grand Mariner Dipping Sauce and Lovash Crackers

Placed Salad (Placed at the dining tables by the Staff)

Caribbean Chopped Salad: Gourmet Garden Field Green’s topped with Apple
Smoked Bacon, Marinated Onions, Gorgonzola Cheese, Homemade Croutons, and
Passion Fruit Vinaigrette

Action Station – (Requires 1 Chef per 30 Guest to attend @ \$100.00 per Chef)

Floribbean stir-fry: Cooked to order with:

Choices to include – Braised Beef, Jerked Chicken, Key West Shrimp, fresh Mahi
chunks, Mojo Pulled Pork, Bermuda Onion, Summer Squash, Sweet Peppers, Hot
Peppers, Black Beans, Sweet Potato, Mango, Pineapple, Caribbean spices and
served over Saffron Rice or Pasta.

Carving Station – (Requires 2 Chef’s to carve and attend @ \$100.00 per Chef))

Slow roasted Prime Rib served with fresh Horseradish Sauce and Au Jus
Seared Yellowfin Tuna Tenderloin with Wasabi, Soy Sauce, and Pickled Ginger

Placed Bread (To be placed on the dinner tables by the Staff)

Assorted Dinner Rolls with Whipped Butter

Price per Person = \$ 80.00 plus taxable service fee of 20% and Florida sales tax of
7.5% .

Children 10 and under are \$20.00 plus taxable service fee of 20% and Florida sales
tax of 7.5%.