BREAKFAST

BUFFET

(Minimum 25 Guests)

CONTINENTAL
|$14

Freshly Squeezed Orange & Grapefruit Juices
Seasonal Fresh Fruit & Berries
Croissants, Muffins & Danish Pastries
Butter & Preserves
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

A GOOD START
|$15

Freshly Squeezed Orange & Grapefruit Juices
Sliced Tropical Fruit Display & Berries
Assorted Dry Cereals & Granola
Variety of Low-Fat & Fat-Free Yogurts
Bran, Carrot & Banana Breads with Butter & Preserves
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

LATIN CONTINENTAL
|$15

Mango, Papaya & Orange Juice
Tropical Fruit Display
Guava-Cheese & Cheese Pastries
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

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BREAKFAST

BUFFET

(Minimum 25 Guests)

DAY-SPRING
$15

Selection of Chilled Juices
Sliced Fresh Fruit
Omelet Croissants with Ham & Cheese Sauce
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

MICCOSUKEE ALL-AMERICAN BUFFET
$21

Freshly Squeezed Orange & Grapefruit Juices
Seasonal Fresh Fruit & Berries
Freshly Baked Croissants, Muffins
Breakfast Bread & Danish Pastries
Butter and Preserves
Scrambled Eggs
Crispy Bacon
Fresh Herb Link Sausage
Sautéed Breakfast Potatoes
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

CALLE OCHO
$16

Selection of Chilled Juices
Ham Croquettes
Tostada Cubana
Selection of Cold Cuts to include
Ham, Mortadella and Salami
Café Cubano
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Teas

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BREAKFAST

ENHANCEMENTS

BAGELS $3	Cream Cheese & Nova Spread
THICK FRENCH TOAST $3	Cinnamon & Warm Maple Syrup
CEREALS $3	Assorted Dry Cereals with Bananas & Strawberries, Whole & Skim Milk
CHEESE BLINTZES $3	Sour Cream & Fresh Fruit Sauces
SMOKED SALMON DISPLAY $10	Sliced Beefsteak Tomatoes, Bermuda Onions, Capers, Assorted Fresh Bagels, Cream Cheese & Nova Spread
JUICES $15 per quart	Selection of Tropical Juices Mango, Papaya, Passion Fruit, Carrot, Orange
FRESH FRUIT AND BERRIES $3	Seasonal

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BREAKFAST

ACTION STATIONS

(Minimum 25 Guests)
A Chef is Required at a Fee of $100.00 for Each Station

WAFFLE OR PANCAKE STATION
$5

Seasonal Berries
Warm Maple Syrup
Whipped Cream
Sweet Cream Butter & Strawberry Sauce

OMELET STATION
$5

Whole Eggs & Egg White Omelets
Tomatoes, Wild Mushrooms
Grated Cheese, Red & Green
Peppers, Onions & Fresh Herbs

CRÊPE STATION
$5

Fresh Fruit
Chocolate & Caramel Sauce
Whipped Cream
Sweet Cream Butter

PLATED BREAKFAST

All Breakfasts are Served with
Breakfast Bakeries
Butter & Preserves
Freshly Brewed Regular
& Decaffeinated Coffee
Assortment of Teas
Orange Juice

FRENCH OMELET
$16

Fresh Seasonal Fruit Cup
Choice of Ham and Cheese
Mushroom & Cheese or
Croissant Omelets Served with Breakfast Potatoes

ALL AMERICAN
$16

Country Scrambled Eggs
Breakfast Potatoes
Choice of Bacon, Ham or Breakfast Sausage

SOUTH BEACH
$18

Sliced Seasonal Melon
Garnished with Fresh Berries
Smoked Salmon Platter
Bagels with Onions, Tomatoes & Cream Cheese

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BREAKS

MEETING BREAKS

MONTE CARLO
$25

Selection of Chilled Juices
Sliced Fresh Fruit
Assorted Danish & Croissants
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Morning Refresh
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Afternoon
Homemade Cookies & Brownies
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

AMERICAN
$30

Selection of Chilled Juices
Sliced Fresh Fruits
Croissant, Omelets with Ham & Cheese
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Morning Refresh
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Afternoon
Assorted Finger Sandwiches
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

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BREAKS

MEETING BREAKS

SOUTH BEACH

$25

Selection of Chilled Juices
Sliced Fresh Fruit, Bagels, Cream Cheese
Nova Spread, Butter & Preserves
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Morning Refresh
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Afternoon
Pretzels, Popcorn
Mixed Nuts & Potato Chips
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

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BREAKS

MEETING BREAKS

ITALIAN

$30

Selection of Chilled Juices
Sliced Fresh Fruit
Biscotti, Bran & Blueberry
Muffins, Breakfast Breads
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Morning Refresh
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Afternoon
Assorted Häagen-Dazs Ice Cream
Frozen Fruit Bars
Freshly Brewed Regular & Decaffeinated Coffee

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BREAKS

MEETING BREAKS

LATIN

$30

Selection of Chilled Juices
Ham & Chicken Croquettes
Tostada Cubana
Selection of Cold Cuts to include
Ham, Mortadella, & Salami
Café Cubano
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Morning Refresh
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

Mid-Afternoon
Mariquitas with Mojo, Empanadas
Picante Sauce & Lime Wedges
Flavored Coffee,
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

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BREAKS

INDIVIDUAL BREAKS

COOKIE BREAK
$4.95

Assorted Fresh Baked Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

ENERGY BREAK
$7.95

Red Bull and Granola Bars
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

ICE BREAK
$8.95

Assorted Ice Cream and Frozen Fruit Bars
Sugar Cookies
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

CANCUN
$9.95

Corn Tortilla Chips
Guacamole Dip, Salsa
Queso & Black Bean Dip
Sopaipillas
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

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BREAKS

INDIVIDUAL BREAKS

EXCLUSIVE
$10.95

Fresh Vegetable Crudités
With two Dipping Sauces
Mini Franks in the Blanket
Assorted Mini Quiche
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

MIAMI
$9.95

Assorted Finger Sandwiches
Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Teas

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BREAKS

ENHANCEMENTS

ASSORTED BAGELS
$30 per dozen

SLICED SEASONAL FRUIT
$3.50 per person

FINGER SANDWICHES
$40 per dozen

ASSORTED BREAKFAST BAKERIES
$30 per dozen

ASSORTED HOMEMADE COOKIES
$30 per dozen

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BREAKS

ENHANCEMENTS

ASSORTED DONUTS
$30 per dozen

ASSORTED PASTELITOS
$30 per dozen

ASSORTED HOMEMADE BROWNIES
$30 per dozen

SELECTION OF HÄAGEN-DAZS ICE CREAM & FROZEN FRUIT BARS
$40 per dozen

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LUNCH

PLATED LUNCH

All Meals Include

Warm Rolls and Butter

Salad

Chef's Choice of Rice or Potato

Mixed Vegetables

Dessert

CHICKEN FRANÇAISE $26	Sautéed Breast of Chicken with Lemon Butter Sauce
CHICKEN MARSALA $26	Sautéed Breast of Chicken with Wine Mushroom Sauce
CHICKEN FLORENTINE $27	Served with Spinach, Pine Nuts, Boursin Cheese
CHICKEN GOUDA $28	Breast of Chicken Stuffed with Gouda Cheese Pinots & Basil Beurre Blanc Sauce
LONDON BROIL $28	Grilled Marinated London Broil Served with Sherry Mushroom Sauce
SEARED NEW YORK STEAK $32	New York Steak Served with Bordeaux Wine Sauce

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LUNCH

PLATED LUNCH

All Meals Include

Warm Rolls and Butter

Salad

Chef's Choice of Rice or Potato

Mixed Vegetables

Dessert

GRILLED MAHI - MAHI |$27	Grilled Mahi-Mahi Served with Mango-Papaya Chutney
PECAN SNAPPER |$28	Pan-Seared and Encrusted with Pecans Served with Orange Ginger Sauce
GRILLED CHURRASCO |$30	Marinated Skirt Steak Served with Chimichurri Sauce
CRUSTED FILET MIGNON |$40	Filet Mignon with Wild Mushrooms Served with Port-Wine Sauce
ROASTED SALMON |$28	Baked Salmon Served with Lemon Dill Sauce
SALMON FLORENTINE ||$30	Baked Salmon Served on a Bed of Wilted Spinach with Lemon Butter Sauce

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LUNCH

PLATED LIGHT LUNCH

All Light Luncheons Include Dessert

DELI PLATTER
|$22

Sliced Roast Beef, Turkey Breast
Baked Ham Swiss & Cheddar Cheese
Potato Salad, Pickles
Sliced Tomatoes & Leaf Lettuce

CHICKEN CAESAR SALAD
|$19

Crisp Romaine Lettuce
Parmesan Croutons
Grilled Breast of Chicken

CUBAN WRAP
|$19

Ham, Roasted Pork Loin
Swiss Cheese, Sliced Pickles
in a Plain Flour Tortilla Shell

CHEF'S SALAD
|$20

Julienne of Turkey, Ham
Swiss Cheese, Red & Yellow Peppers
Plum Tomatoes & Sliced Egg
Choice of Dressing

CAESAR WRAP
|$20

Grilled Chicken Breast, Romaine Lettuce
Shaved Parmesan Cheese
Caesar Dressing
Served with Fresh Sliced Fruit

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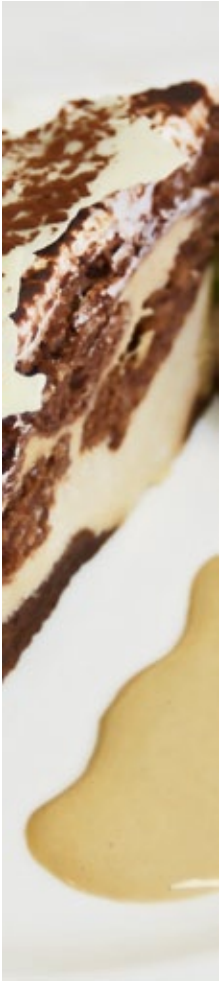
LUNCH

PLATED LIGHT LUNCH

All Light Luncheons Include Dessert



SALAD SELECTION

Included in Menu Price

CAESAR SALAD	Crisp Romaine Lettuce Topped with Toasted Croutons & Grated Parmesan Cheese
SPINACH SALAD	Sliced Mushrooms, Chopped Bacon Purple Onions, Orange Segments & Chopped Pecans Served with Citrus Vinaigrette Dressing
JARDINIÈRE SALAD	Mesclun Greens, Topped with Hearts of Palms Shredded Carrots, Cucumbers & Plum Tomatoes Served with Balsamic Vinaigrette

DESSERT SELECTION

Included in Menu Price

CARROT CAKE
GERMAN CHOCOLATE
KEY LIME TART
TIRAMISU
NEW YORK CHEESECAKE WITH STRAWBERRY SAUCE
SPANISH FLAN WITH CARAMEL SAUCE
APPLE CRUMB TART
TRES LECHES

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LUNCH

TEAM BUFFET LUNCH

(Minimum of 25 Guests)

TEX MEX BUFFET

$30

Tortilla Chips, Dips & Salsa
Make Your Own Fajita
with Grilled Chicken or Beef, Shredded Lettuce
Tomatoes, Grilled Onions & Peppers, Grated Jack
Cheese, Sour Cream, Salsa, Guacamole &
Large Flour Tortillas
Mahi-Mahi Crusted with Tortilla
Mexican Rice, Roasted Corn & Peppers

Desserts
Coconut Flan
Sopaipilla
Fresh Fruit Salad

Enhancements $3 each
Taco Bar
with Spicy Ground Beef, Shredded Lettuce, Grated
Jack Cheese, Sour Cream, Salsa Chopped Onions,
Guacamole & Taco Shells

ORIENTAL BUFFET

$30

Chinese Egg Rolls with Plum Sauce & Mustard
Tossed Mixed Greens with Mandarin Orange
Wedges, Water Chestnuts, Bamboo Shoots &
Crispy Noodles & Soy Vinaigrette
Wonton Soup
Stir Fry Chicken & Beef with Snow Peas,
Mushrooms & Peppers in Oriental Sauce
Oriental Fried Rice with Shrimp, Pork & Chicken
Stir Fried Vegetables

Desserts
Fresh Fruit Salad
Vanilla Ice Cream
Fortune Cookies

Enhancements $4 each
Dim Sum
Pot Stickers
Shrimp Tempura
Baby Back Ribs Chinese Style

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LUNCH

TEAM BUFFET LUNCH

(Minimum of 25 Guests)

AMERICAN BUFFET

| $30

Make Your Own Salad Bar with all the Fixings &
Choice of Two Dressings
Chicken Noodle Soup, Creamy Cole Slaw, Pasta Salad

Entrées
Baby Back Ribs
Southern Fried Chicken
Green Beans

Desserts
Fresh Fruit Salad
Apple Pie
Key Lime Pie
Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Teas

Enhancements
Grilled Pork Chops | 5
Bar-B-Q Chicken | 4
Kosher Hot Dogs | 3

LATIN BUFFET

| $30

Assorted Homemade Rolls & Butter Rosettes
Shrimp, Mango & Avocado Salad
Black Bean Soup with Chopped Onions
Cilantro & Bacon
Pollo Asado in Herbs and Garlic
Roast Pork Caribbean Style with
Papaya & Mango Chutney
Red Beans with Rice, Arroz con Gandules or White Rice
Fried Plantains & Yuca con Mojo
Spanish Flan, Coconut Flan or Tres Leches

Enhancements | $5 each
Grilled Churrasco with Chimichurri Sauce
Sautéed Corvina in Spicy Peruvian Sauce
Grouper Ceviche Marinated in
Lemon Juice, Peppers & Onions

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LUNCH

TEAM BUFFET LUNCH

(Minimum of 25 Guests)

ITALIAN BUFFET

$30

Assorted Homemade Rolls and Butter Rosettes
Caesar Salad, Garlic Bread & Focaccia
Salad Bar with Baby Carrots, Tomatoes
Olives, Mushrooms & Beets

Chicken Parmigiana
Sautéed Breast of Chicken with Marinara Sauce
Topped with Mozzarella Cheese

Beef Provençale
Braised Beef in Red Wine and Vegetable Stew

Pasta All'Aglio
Penne Pasta and Broccoli Florettes Sautéed in
Virgin Olive Oil & Garlic,
Topped with Parmesan Cheese

Desserts
Italian Cheese Cake or Tiramisu

Enhancements $5 each
Antipasto Display
Marinated Artichoke Salad
Tomato Mozzarella
Orzo Pasta Salad
Eggplant Rollatini
Tortellini Alfredo
Dolphin Piccata

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LUNCH

LIGHT LUNCH BUFFET

(Minimum of 25 Guests)

DELI BUFFET
$26

Assorted Breads & Rolls
Tossed Mixed Greens
Red Bliss Potato Salad & Sweet & Sour Cole Slaw
Fresh Fruit Display
Assortment of Sliced Deli
Meat & Cheeses to include
Sliced Roast Beef, Baked Ham
Roast Breast of Turkey & Salami
Cheddar, American, Provolone Cheese
Sliced Beefsteak Tomatoes, Bermuda
Onions & Red Leaf Lettuce, Pickles,
Olives and Appropriate Condiments
Chef's Assortment of Cakes & Pies

THE WRAPPER LUNCH
$25

Red Skin Potato Salad
Fusilli Pasta Salad
Ham & Cheese Wrap on Herb Garlic Tortillas
Grilled Chicken & Romaine Lettuce Wrap
Roast Beef & Provolone Cheese Wrap
Chef's Selection of Cakes & Pies

BOX LUNCH

EAT AND RUN
$25

Assorted Sandwiches to Include
Half Sliced Turkey Breast with Swiss Cheese &
Half Baked Ham with Provolone Cheese
Sweet & Sour Cole Slaw
Bag of Potato Chips
Seasonal Fresh Fruits
Cookies
Condiments to Include Mustard,
Ketchup & Mayonnaise
Soda

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RECEPTIONS

BUTLER-PASSED OR ON BUFFET

SELECTION 1
50 PIECES
|$75

Ham Croquettes with Ranchero Sauce
Empanadas with Spicy Tomato Sauce
Cornet of Salami with Horseradish Mousse
Spring Rolls with Sweet & Sour Sauce
Chicken Quesadillas
Selection of Miniature Quiches
Franks in the Blanket with Spicy Mustard Sauce
Mini Brie with Raspberry in Puff Pastry
Shrimp Tempura with Sweet & Sour Sauce
Beef Satay or Chicken Satay with Peanut Sauce
Smoked Salmon on Party Pumpernickel
Deep Dish Mini Pizzas

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RECEPTIONS

BUTLER-PASSED OR ON BUFFET

SELECTION 2
50 PIECES
|$100

Pot Stickers
Chicken Vegetable or Pork Vegetables
with Soy Ginger Dipping Sauce
Goat Cheese & Spinach Spanakopita
Reuben Puffs
Caribbean Conch Fritters with Spicy Cocktail Sauce
Marinated Scallops Wrapped with Bacon
Mushroom Caps Crab Meat
Prosciutto & Melon
Salmon or Shrimp Mousse en Barquette
Miniature Crab Cakes with Sweet Pepper Aioli
Portobello Mushrooms in Filo Purse
Coconut Shrimp with Horseradish Marmalade

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RECEPTIONS

BUTLER-PASSED OR ON BUFFET

SELECTION 3
50 PIECES
|$150

Iced Jumbo Shrimp with Spicy Cocktail Sauce
& Key Lime Cognac Sauce
Paté de Foie Gras on Petite Toast with Cornichon
Medallion of Lobster on Toast Points
with Tarragon Mayonnaise
Mini Beef Wellington
Shrimp in Garlic Sauce
Petite Lamb Chops with Rosemary Sauce
Snow Crab Claws with
Cocktail Remoulade Sauce

Per Display |$10
Mirror of Norwegian Smoked Salmon
with Appropriate Condiments
Whole Poached Salmon Display Garnished
with Cucumber, Dill, Gelatin, Capers,
Red & Black Caviar

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RECEPTIONS

ACTION STATIONS

A Chef is Required at a Fee of $100 per 50 Guests

PASTA STATION

| $10 per Person, per Hour

Choice of Two Pastas & Choice of Two Sauces
Marinara, Pesto, Tomato Vodka, Alfredo, Puttanesca & Garlic Sauce
Accompanied by Garlic Bread, Focaccia & Parmesan Cheese

STIR FRY STATION

| $10 per Person, per Hour

All served with a Trio of Oriental Sauces, Oriental Vegetables, Mushrooms and Crispy Noodles

ENHANCEMENTS

| $5 each

Chicken
Roast Duck
Gulf Shrimp
Roast Pork

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RECEPTIONS

CARVING STATIONS

A Chef is Required at a Fee of $100 per 100 Guests

VIRGINIA SMOKED HAM
|$6

Glazed with Honey Mustard
(Serves approximately 40 guests)

WHOLE ROASTED TURKEY
|$6

Cranberry Orange Relish
(Serves approximately 30 guests)

ROAST STEAMSHIP ROUND OF BEEF AU JUS
|$6

Creamed Horseradish, Pommery Mustard
(Serves approximately 100 guests)

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RECEPTIONS

CARVING STATIONS

A Chef is Required at a Fee of $100 per 100 Guests

TENDERLOIN OF BEEF
$12
Béarnaise or Grain Mustard Sauce
(Serves approximately 25 guests)

ROAST SIRLOIN OF BEEF AU JUS
$8
Creamed Horseradish Sauce
(Serves approximately 40 guests)

IMPORTED AND DOMESTIC CHEESE
$9
Served with Cracker Bread
(Serves approximately 80 guests)

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RECEPTIONS

RECEPTION SHOWCASE

(Minimum of 30 guests)

Prices Based on

One Hour Reception

ANTIPASTO DISPLAY

| $12

Assorted Italian Meats and Cheese
Prosciutto
Salami
Capicola
Mozzarella
Tomato
Provolone
Roasted Peppers
Grilled Eggplant
Marinated Mushrooms
Artichoke Hearts
Served with Breadsticks

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RECEPTIONS

RECEPTION SHOWCASE

(Minimum of 50 guests)

Prices Based on

One Hour Reception

TAPAS

$22

(Select 6)

Grilled Chorizo

Spanish Omelets

Tri-Colored Roasted Peppers

Prosciutto

Manchego Cheese

Fried Plantains

Yuca Fritters

Empanadas

Meatballs in Chili Sauce

Fried Calamari in Aioli Sauce

Ham Croquettes

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DINNER

PLATED DINNER

All Meals Include

Warm Rolls & Butter

Salad

Chef's Choice of Rice or Potato

Mixed Vegetables

Dessert

SAUTÉED BREAST OF CHICKEN |$28	Choice of: Chicken Française (Lemon Butter Sauce) Chicken Marsala (Wine Mushroom Sauce)
BREAST OF CHICKEN FLORENTINE |$30	Served with Spinach, Pine Nuts, Boursin Cheese and Basil Sauce
GRILLED MARINATED LONDON BROIL |$30	Served with Sherry Mushroom Sauce
SEARED NEW YORK STEAK |$34	Bordeaux Wine Sauce
GRILLED CHURRASCO |$32	Marinated Skirt Steak
HERB CRUSTED FILET MIGNON |$42	Wild Mushrooms, Port Wine Sauce
GRILLED MAHI-MAHI |$28	Served with Mango-Papaya Chutney
ROASTED SALMON |$29	Baked Salmon Served with Lemon Dill Sauce
SALMON FLORENTINE |$31	Baked Salmon Served on a Bed of Wilted Spinach with Lemon Butter Sauce
PECAN SNAPPER |$ 29	Pan-Seared and Encrusted with Pecans, Served with Orange Ginger Sauce

ALL BANQUET EVENT PRICES LISTED ABOVE ARE SUBJECT TO TRIBAL TAX AND AN 18% SERVICE CHARGE. PRICES ARE PER PERSON UNLESS NOTED OTHERWISE.
EVENTS WITH LESS THAN 50 GUESTS WILL INCLUDE AN ADDITIONAL FEE FOR BANQUET ROOM RENTAL.

DINNER

PLATED DINNER COMBINATION

CHICKEN MARSALA & LONDON BROIL |$34	Served with Wine & Mushroom Sauce
GRILLED CHICKEN & SALMON |$34	Served with a Citrus Butter Sauce
GRILLED PETITE FILET & SWORD FISH MEDALLION |$40	Served with Teriyaki & Ginger Scallion Sauce
SURF & TURF |$45	Petite Filet and Rosemary Port-Wine Sauce with 3 Grilled Jumbo Shrimp in Garlic Sauce
SURF & TURF |$50	Petite Filet and Rosemary Port-Wine Sauce with a 6 oz. Florida Lobster Tail

SALAD SELECTION

CAESAR SALAD	Crisp Romaine Lettuce Topped with Toasted Croutons & Grated Parmesan Cheese
JARDINIÈRE SALAD	Mesclun Greens Topped with Hearts of Palms, Shredded Carrots, Cucumbers & Plum Tomatoes Served with Balsamic Vinaigrette
SPINACH SALAD	Sliced Mushrooms, Chopped Bacon, Purple Onions, Orange Segments & Chopped Pecans, Served with a Citrus Vinaigrette Dressing

DESSERT SELECTION

NEW YORK CHEESECAKE
CHOCOLATE CHEESECAKE
CARROT CAKE
SPANISH FLAN
GERMAN CHOCOLATE CAKE
CHOCOLATE MOUSSE CAKE
KEY LIME PIE
APPLE CRUMB
TIRAMISU
CRÈME BRÛLÉE
TRES LECHES

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DINNER

DINNER BUFFET

Served with
Assorted Homemade Rolls
& Butter Rosettes
Choice of Three Salads
Two Entrées
Choice of Starch
Vegetables Medley
Chef's Selection of Cakes & Pies
Freshly Brewed Regular
& Decaffeinated Coffee
& Assortment of Teas

THE MICCOSUKEE BUFFET

| Two Entrées $40
| Each Additional Entrée at $5

SALADS *(Select Three)*

Caesar Salad
Crisp Romaine Lettuce
Topped with Toasted Croutons
& Grated Parmesan Cheese

Seasonal Fresh Fruit Display
Garnished with Fresh Berries

Make Your Own Salad Bar
with all the Toppings, Choice of Two Dressings

Fusilli Pasta Salad
with Sundried Tomatoes and Black Olives

Tortellini Pasta Salad
Tri-Color Tortellini with Three Cheese Stuffing

Marinated Mushrooms
Pine Nut Vinaigrette

Spinach Salad
Orange Walnut Dressing

Grilled Vegetable Salad
Eggplant, Zucchini, Squash, Green Tomatoes
& Roasted Peppers

Tomato Mozzarella Salad
Fresh Basil and Pine Nuts

Orzo Pasta
with Black Olives, Feta Cheese and Oregano

Asparagus Salad
with Chopped Onions Olive Oil Vinaigrette

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DINNER

DINNER BUFFET

Served with
Assorted Homemade Rolls
& Butter Rosettes
Choice of Three Salads
Two Entrées
Choice of Starch
Vegetables Medley
Chef's Selection of Cakes & Pies
Freshly Brewed Regular
& Decaffeinated Coffee
& Assortment of Teas

THE MICCOSUKEE BUFFET *(cont.)*

| Two Entrées $40
| Each Additional Entrée at $5

ENTRÉES *(Select Two)*

Chicken Française
Sautéed Breast of Chicken Lemon Butter Sauce

Chicken Marsala
Sautéed Breast of Chicken Wine & Mushroom Sauce

Chicken Florentine
Breast of Chicken with Spinach,
Pine Nuts & Boursin Cheese

Arroz con Pollo
Chicken and Chorizo in Yellow Saffron Rice

Grilled Salmon
with Saffron Sauce or Lemon Dill Sauce
or Pesto Sauce & Tomatoes

Baked Grouper
with Rum Pineapple Molasses Glaze

London Broil
with Sherry Mushroom Sauce

Beef Provençale
Sautéed Beef with Onions and Tomatoes
in a Red Wine & Tomato Sauce

Caribbean Roast Pork Loin
with Papaya & Mango Sauce

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