



THE COLONY™  
BAY CLUB

*Special Events &  
Catering Guide  
2012-2013*

The Colony Bay Club  
5200 Pelican Colony Boulevard  
Bonita Springs, Fl 34134  
[www.THECOLONYFOUNDATION.COM](http://www.THECOLONYFOUNDATION.COM)  
239-390-4727



## *Available Services*

*The Colony Bay Club is a full service banquet facility. Our skilled culinary team & exceptional service staff can carry out any wedding, business or private banquet events.*

*Our beautiful facility overlooks The Estero Bay. Large windows allow plenty of natural lighting & our outdoor patio offers the perfect setting for a ceremony or reception; its Mediterranean design, murals and landscape make the perfect impression, creating lasting memories.*

*At The Colony Bay Club, we are proud of our operational standards, that's why we wish to cater at the finest levels and provide the ultimate satisfaction, beginning with basic services and elements, such as the ceremony site, cake cutting, butler service, set up and breakdown. In addition, we can tailor a menu to suit any of your culinary needs, aspirations or preferred format.*

*Our experienced & knowledgeable staff is always on hand to assist you throughout the entire planning process.*

*At The Colony, " the experience is everything."*

*Continental Breakfast Selections*

*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Royal Cup European Style Coffee & Florida Orange Juice*

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*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons & Succulent Berries  
Royal Cup European Style Coffee & Florida Orange Juice*

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*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons and Succulent Berries  
Individual Flavored Yogurt & Granola  
Royal Cup European Style Coffee & Florida Orange Juice*

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*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons & Succulent Berries  
Assortment of Cereals with Low Fat Milk  
Royal Cup European Style Coffee & Florida Orange Juice*

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*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons & Succulent Berries  
Individual Flavored Yogurt & Granola  
Assortment of Cereals with Low Fat Milk  
Royal Cup European Style Coffee & Florida Orange Juice*



## Hot Breakfast Selections

*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons and Succulent Berries  
Scrambled Eggs with Cheddar & Jack Cheeses  
Hickory Smoked Bacon  
Sausage Patties with Sage Essence  
Lyonnaise Potatoes with Bermuda Onions & Fresh Thyme Leaves  
Royal Cup European Style Coffee & Florida Orange Juice*

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*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons and Succulent Berries  
Scrambled Eggs with Cheddar & Jack Cheeses  
Apple Raisin Crepes with Maple Syrup & Caramelized Pecans  
Hickory Smoked Bacon  
Sausage Patties with Sage Essence  
Cottage Potatoes with Sweet Basil & Scallions  
Royal Cup European Style Coffee & Florida Orange Juice*

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*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons & Succulent Berries  
Zucchini, Sweet Pepper & Artichoke Frittata  
Baked Vine Ripened Tomatoes Piedmontese  
Hickory Smoked Bacon  
Sweet Italian Sausage with Fennel  
Home Fries with Roasted Garlic & Rosemary  
Royal Cup European Style Coffee & Florida Orange Juice*

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*Hot Breakfast Selections (Continued)*

*An Assortment of Streusel Crumb Muffins, Buttery Coffee Cakes,  
Delicate Puff Pastries & Luscious Sweet Breads  
Display of Seedless Grapes, Golden Pineapple, Florida Citrus,  
Melons and Succulent Berries  
Cajun Andouille Sausage  
Blue Crab Benedict with Basil Hollandaise  
Apple Raisin Crepes with Orange Marmalade & Caramelized Pecans  
Belgian Waffles with Maple Syrup  
Royal Cup European Style Coffees & Florida Orange Juice*

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## Buffet Luncheon Selections

### **Build Your Own Deli Plate**

*Design your Own Sandwich with a Platter of sliced Tavern Ham, Golden Roasted Turkey Breast, Genoa Salami, Swiss and Cheddar Cheeses Leaf Lettuce, Sliced Tomatoes, Pickles, Mustard and Mayonnaise will accompany your platter, as well as sliced Whole Wheat, Marble Rye and White Breads*

*Genovese Pasta Salad*

*Sunburst Island Green Salad with Caribbean Mango Vinaigrette*

*Homemade Gourmet Cookies and Chocolate Truffle Brownies*

*Includes Soft Drinks\**



### **Gourmet Tortilla Wraps**

*Tomato Basil & Spinach Tortillas filled with a variety of sliced meats and cheeses, as well as grilled and pickled vegetables and prepared compound salads*

*Italian Antipasto Salad*

*Island Green Salad- Spinach Leaves, Caramelized Pecans, Grape Tomatoes*

*& Honey Mustard Dressing*

*Homemade Gourmet Cookies and Chocolate Truffle Brownies*

*Includes Soft Drinks\**



### **Pre-Made Sandwich Platter**

*Whole Wheat, Marble Rye & White Breads are filled with sliced Tavern Ham, Roasted Turkey Breast, Chicken Salad, Albacore Tuna, Swiss and Cheddar Cheeses Mustard & Mayonnaise will accompany your platter.*

*California New Potato Salad*

*Greek Salad- Romaine Lettuce, Olives, Capers, Banana Peppers & Feta Cheese*

*Chef's Selection of Two Desserts*

*Includes Soft Drinks\**



*Buffet Luncheon Selections (Continued)*

***Barbecue Buffet, Option # 1***

*Coleslaw  
Rotini Pasta Salad  
California Potato Salad  
Hamburgers, Hot Dogs & Grilled Chicken Breasts  
Sliced Cheeses, Lettuce, Tomatoes & appropriate condiments  
Gourmet Cookies & Brownies  
Includes Soft Drinks\**

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***Barbecue Buffet, Option # 2***

*Painted Desert Coleslaw  
Tomato Cucumber Salad  
Tropical Fresh Fruit Salad  
Bratwurst with Caramelized Onions & Sauerkraut  
Barbecued Baby Back Ribs  
Barbecued Chicken Breasts  
Kansas City Steak Fries  
Chef's Selection of Homemade Pies  
Includes Soft Drinks\**

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***Italian Buffet***

*Minestrone Soup  
Assortment of Antipasti  
Sautéed Zucchini with Bell Pepper  
Meatballs & Sweet Italian Sausage  
Fettuccini with Pomodoro, Capers and Olives  
Penne Rigati with Roasted Chicken, Portabella Mushrooms & Peas  
Chef's Selection of Two Desserts  
Includes Soft Drinks\**

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## Buffet Luncheon Selections (Continued)

### **Warm Buffet, Option # 1**

*Caesar Salad- Romaine Lettuce, Creamy Caesar Dressing, Croutons & Romano Cheese*

*Char Grilled Atlantic Salmon Fillet, Lime Caper Butter Sauce*

*Sautéed Chicken Breasts with Marsala-Portabella Mushroom Sauce*

*Penne Pasta with Sundried Tomatoes & Basil Pesto Sauce*

*Grilled Provencal Vegetables*

*Chef's Selection of Two Desserts*

*Includes Soft Drinks*

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### **Warm Buffet, Option # 2**

*Romaine Lettuce Salad with Grape Tomatoes, Cucumbers & Two Dressings*

*The Colony's Famous Gorgonzola Crab Cakes, Tuscan Remoulade Sauce*

*Balsamic Grilled Chicken Breasts, Putanesca Sauce*

*Roasted New Potatoes with Virgin Olive Oil & Fresh Rosemary*

*Fresh Steamed Garden Vegetables with Sweet Butter*

*Chef's Selection of Two Desserts*

*Includes Soft Drinks*

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*Plated Luncheon Entrée Selections*

*Caramelized Salmon Fillet over Baby Spinach Leaves  
with Crispy Fried Leeks & Balsamic Vinaigrette*

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*Breast of Turkey Scaloppini, Coastal Rice Pilaf, Fresh California Asparagus,  
Lemon Tomato Buerre Blanc*

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*Key West Chicken Salad with Tropical Fresh Fruit & Berries*

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*Grilled Marinated Chicken Breast, Cabernet Infused Veal Jus,  
Angel Hair Pasta Spindle & Vegetable Julienne*

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*Gorgonzola Chicken Salad,  
Baby Spinach Leaves, Caramelized Pecans & Fresh Berries  
Red Raspberry Vinaigrette*

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*Pennette Pasta with Roasted Portabella Mushrooms, Peas & Pomodoro Sauce*

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*Breast of Chicken with Artichoke Hearts & Roasted Wild Woodland Mushrooms  
Horseradish Whipped Potato & Red Port Wine Jus*

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*Key Lime Seared Grouper Fillet, Wildflower Honey Drizzle*

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*Sautéed Gulf Shrimp Scampi  
Capers, Grape Tomatoes & Lemon Garlic Butter over Orzo Pasta*



## Box Lunch Selections

### **Italian**

*An Italian Ciabatta stuffed with Italian Meats, Cheeses, Lettuce & Pepperoncini*

*Balsamic Vinaigrette Dressing*

*Old Fashion Kettle Chips*

*Apple*

*Colony Gourmet Cookie*



### **Mixed Deli**

*Roasted Breast of Turkey and Genoa Salami*

*Piled high with shaved Golden Roasted Turkey Breast, Genoa Salami*

*Leaf Lettuce & Provolone Cheese*

*Balsamic Vinaigrette Dressing*

*Old Fashion Kettle Chips*

*Apple*

*Colony Gourmet Cookie*



### **Honey Glazed Ham & Swiss Cheese**

*Honey Glazed Ham, Swiss Cheese & Leaf Lettuce*

*Mustard & Mayonnaise Packets*

*Pasta Salad*

*Apple*

*Colony Gourmet Cookie*



### **Gorgonzola Chicken Salad**

*Tender Roasted Breast Chicken & Gorgonzola Cheese Mayonnaise*

*with Leaf Lettuce & Purple Onions*

*Old Fashioned Kettle Chips*

*Fresh Tropical Fruit Salad*

*Colony Gourmet Cookie*



## Hot Hors D'oeuvre Selections

*Minimum 50 pieces each*

*Crispy Torpedo Shrimp, Boom Boom Sauce*  
*Langostino Lobster Bites, Boom Boom Sauce*  
*Coconut Lobster Kushi Stick, Plum Sauce*  
*Asian Spicy Chicken & Ginger wrapped in Bacon*  
*Sweet Italian Sausage Strudel*  
*Concetta's Italian Meatball Skewers*  
*Pepperjack Cheese Puffs*  
*Parmesan Mozzarella Cheese Puffs*  
*Stuffed Artichoke Hearts with Parmesan Cheese*  
*Vegetable Spring Rolls, Asian Plum Sauce*  
*Asiago Cheese & Olive Fritters*  
*Kahana Coconut Fried Shrimp with Orange-Ginger Marmalade*  
*Cuban Spring Rolls, Honey Mustard Sauce*  
*Buffalo Chicken Spring Rolls, Blue Cheese Dip*  
*BBQ Pulled Pork on Jalapeno Cornbread Cake*  
*Mini Deep Dish Goat Cheese Pizza*  
*Mini Deep Dish Pepperoni Pizza*

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## Cold Hors D'oeuvre Selections

*Gulf Shrimp Cocktail with Traditional Sauce*  
*Tomato and Sweet Basil Bruschetta*  
*Tuna Tartar with Wakame Seaweed Salad on Silver Spoon*  
*Shrimp & Cucumber Salad on Silver Spoon*  
*Wild Mushroom Mousse Tartlet*  
*Lightly Peppered Brie, Toasted Rosemary Croustade*  
*Deviled Eggs with Dijon Mustard*  
*Boursin Cheese and Caramelized Pecan Canapé*  
*Roast Beef & Horseradish Croustini*  
*Tropical Fresh Fruit Kabobs, Raspberry Yogurt*  
*Scottish Smoked Salmon Canapés*  
*Spicy Shrimp, Citrus & Garlic Hummus on Toasted Pita Chip*

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## Reception Selections

*Marbled display of Freshly Prepared Sushi & California Rolls*

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*Mirrored Display of Domestic & Imported Cheese with Fruit Garnish*

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*Display of Vegetable Crudités, Cucumber Wasabi Dipping Sauce*

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### **Chef Attended Carving Stations**

**Uniformed Chef charge: 40. per hour**

*Golden Roasted Breast of Farm Raised Turkey*

*Buttermilk Biscuits, Cranberry Sauce & Green Peppercorn-Sage Mayonnaise*

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*Roasted Top Round of Beef with a Trio of Mustards & Creamy Horseradish*

*European Style Miniature Rolls*

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*Whole Roasted Herb Crusted Tenderloin of Beef*

*Flavored Mustards & Creamy Horseradish*

*European Style Miniature Rolls*

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*Honey Mustard Glazed Virginia Baked Ham*

*Southern Buttermilk Biscuits, Selection of Mustards*

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*Rosemary Marinated Roasted Top Rounds of Lamb*

*Mint Jelly & Creamy Horseradish, Grecian Pita Bread*

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*Caribbean Spiced Pork Loin with Mango-Pineapple Salsa*

*Miniature European Style Rolls*

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## Reception Selections (Continued)

### Chef Attended Stations

*One chef necessary per 50 people*

*Uniformed Chef Charge: 40. Per hour*

### **Pasta**

*Cavatelli with Artichoke Hearts, Wild Mushrooms & Pesto alla Genovese*

*Linguini with Imported Green Olives, Capers & Pomodoro Sauce*

*Cheese Tortellini with Marinara & Imported Soppresata*

*Orzo with Feta Cheese, Sundried Tomatoes & Kalamata Olives*

*Pennette alla Vodka*

*Fettuccini Carbonara*

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### **Sauté**

*House made Potstickers, Soy & Thai Stick Dipping Sauces*

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*Stir Fry Gulf Shrimp with Bok Choy & Bamboo Shoots*

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*Gulf Shrimp Scampi with Garlic, Lemon & Basil*

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*The Colony's Famous Gorgonzola Crab Cakes with Tuscan Remoulade*

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*Bananas Foster*

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### **Specialty Desserts**

*Cascading Chocolate Fountain*

*Éclairs, Cookies, Marshmallows & Tropical Fresh Fruit*

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## *Plated Appetizer Selections*

### *The Colony Blue Cheese Crab Cakes*

*Crispy sweet potatoes & Kaffir lime butter sauce*

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### *Cheese Tortellini, Roasted Garlic Crème*

*Sweet basil ribbons & tomato concasser*

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### *Tuscan Angel Hair Pasta Spindle*

*Roasted artichokes, stewed garlic, sun-dried tomatoes & basil pesto*

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### *Gulf Shrimp Cocktail, Twin Sauces*

*Traditional cocktail & remoulade sauces*

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### *Roasted Prosciutto Wrapped Gulf Shrimp*

*Red oakleaf lettuces, sweet basil oil & sauce Rouille*

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### *Chicken & Pork Potstickers*

*Julienne vegetables & a spicy Thai drizzle*

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### *Grilled Vegetable Napoleon*

*Aged balsamic syrup & herb infused olive oil*

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### *Roasted Wild Mushroom Bruschetta*

*Grilled ciabatta, shaved Asiago cheese & Xeres vinaigrette*

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*Plated Soup & Salad Selections*

*Tuscan White Bean Soup, Boursin Croustini*

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*Crème of Asparagus with Brie Cheese*

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*Vine-Ripened Tomato Bisque*

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*New England Style Clam & Shrimp Chowder*

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*Maine Lobster Bisque with Sweet Sherry*

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***Florida Field Green Salad***

*Florida baby lettuces, Romano cheese ciabatta croutons,  
Kalamata olives & sweet grape tomatoes, aged balsamic vinaigrette*

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***Boston Bibb Lettuces***

*Tender Boston Bibb lettuce with gorgonzola croutons, Dijon-Dill Vinaigrette*

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***Classic Caesar Salad***

*Crisp romaine lettuce with creamy homemade Caesar dressing,  
garlic croutons & Pecorino Romano cheese*

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***Tuscan Caesar Salad***

*Crisp romaine lettuce with creamy homemade Caesar dressing,  
garlic croutons, sun-dried tomatoes, prosciutto crisps & Pecorino Romano cheese*

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***Wedge of Iceberg Lettuce***

*Crisp Iceberg lettuce with crumbled blue cheese,  
Apple-wood smoked bacon cracklings & sun-dried tomato crema*

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***Fresh Mozzarella Cheese & Vine-Ripened Tomato Napoleon***

*Fresh mozzarella layered with red & yellow vine-ripened tomatoes, basil ribbons,  
extra virgin olive oil, aged balsamic glaze & country style Greek olives*

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## *Plated Dinner Entrée Selections*

*All entrées will be served with your choice of vegetable & starch*

*Roasted Rosemary Breast of Chicken with Madiera Infused Veal Stock Reduction*  
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*Chili Rubbed Beef Flat Iron Steak, Jack Daniel's Peppercorn Sauce*  
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*Veal Scaloppini, Baby Portabella Mushroom-Sherry Sauce*  
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*Provençal Herb Crusted Pork Porterhouse with Red Port-Sundried Cranberry Sauce*  
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*Medallions of Pork Tenderloin with Chianti Black Currant Sauce*  
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*4oz. Beef Tenderloin & Half Roasted Chicken Breast, Twin Olive & Caper Relish*  
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*6oz. Coffee Crusted Beef Tenderloin, Portobellini Mushroom-Cognac Sauce*  
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*4oz. Beef Tenderloin & Herb Seared Salmon, Roasted Shallot-Tarragon Butter*  
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*6oz. Beef Tenderloin & Two Jumbo Gulf Shrimp, Garlic-Basil Butter*  
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*Herb Seared Yellowtail Snapper Fillet, Caramelized Pineapple Salsa*  
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*Blue Crab Stuffed Gulf Shrimp, Citrus Buerre Blanc*  
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*Key Lime Seared Fillet of Black Grouper, Orange-Ginger Butter Sauce*  
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*8oz. Heart of Beef Tenderloin, Basil Blue Cheese Butter*  
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*Certified Black Angus NY Strip Steak, Roasted -Garlic Woodland Mushroom Sauce*



## Buffet Dinner Selections

### **All American Buffet**

*Coleslaw*

*Rotini Pasta Salad*

*California Potato Salad*

*Hamburgers, Hot Dogs & Grilled Chicken Breasts*

*Sliced Cheeses, Lettuce, Tomatoes & appropriate condiments*

*Gourmet Cookies & Brownies*

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### **Barbecue Buffet**

*Painted Desert Coleslaw*

*Tomato Cucumber Salad*

*Tropical Fresh Fruit Salad*

*Bratwurst with Caramelized Onions & Sauerkraut*

*Barbecued Baby Back Ribs*

*Barbecued Chicken Breasts*

*Kansas City Steak Fries*

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### **Italian Buffet, Option # 1**

*Tossed Caesar Salad with Romano Cheese, Capers & Sun-dried Tomatoes*

*Tomato & Mozzarella "Caprese" Salad*

*Grilled Provencal Vegetables*

*Roasted New Potatoes with Virgin Olive Oil, Oregano & Shallots*

*Key Lime Seared Mahi Mahi Fillets, Citrus Butter Sauce*

*Balsamic Grilled Chicken Breasts, Putanesca Sauce*

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### **Caribbean Buffet**

*Tropical Fresh Fruit Salad with Toasted Coconut*

*Painted Desert Coleslaw*

*Caramelized Baby Carrots with Fresh Chives*

*Pork Tenderloin Medallions, Sun-dried Cranberry-Red Port Wine Sauce*

*Jamaican seared Mahi Mahi Fillets, Citrus Butter Sauce*

*Cavatappi Pasta with Garlic Butter & Vegetable Julienne*

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## Buffet Dinner Selections (Continued)

### **Mexican Buffet**

*Warm & Crispy Yellow Corn Tortillas with Salsa & Con Queso Dip*  
*Chicken & Twin Cheese Quesadillas*  
*Caesar Cardini Salad with Garlic Croutons*  
*Painted Desert Vegetable Slaw*  
*Tomato, Avocado & Queso Fresco Salad*  
*Shredded Chicken, Slow Cooked Pulled Pork & Seasoned Ground Beef*  
*Flour Tortillas, Guacamole, Sour Cream, Jalapenos, Green Salsa, Pico de Gallo*  
*Pinto Beans & Yellow rice*  
*Tilapia Vera Cruz*

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### **Caribbean Carnival Buffet**

*Bahamian Seafood Chowder*  
*Shrimp Escabeche Ensalada*  
*Island Greens with Oranges, Avocado, Grape Tomatoes, Orange-Cilantro Vinaigrette*  
*Fresh Tropical Fruit Salad with Toasted Coconut*  
*Baked Sweet Potatoes & Caribbean Vegetable Sauté*  
*Black Beans & Rice*  
*Grilled Mojo Chicken with Citrus Jus*  
*Roasted Jamaican Pork loin with Mango lime Salsa*  
*Grilled Mahi Mahi with Roasted Corn & Sweet Pepper Relish*

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### **Italian Buffet, Option # 2**

*Lentil Bean or Tuscan White Bean Soup*  
*Antipasti Display*  
*Gourmet Pizza*  
*Rustic Oven Roasted Vegetables*  
*Concetta's Meatballs*  
*Sweet Italian Sausage with Pearl Onions & Cremini Mushrooms*  
*Slow Roasted Sicilian Chicken*  
*Baked Tilapia with Bread Crumbs, Pinot Grigio & Lemon*  
*Fettuccini with Basil Pesto alla Genovese*  
*Cheese Tortellini with Sundried Tomato-Garlic Cream*

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## Buffet Dinner Selections (Continued)

### **Buffet 1**

*New England Clam Chowder*  
*Baby Spinach, Caramelized Pecans, Mandarin Oranges & Creamy Honey Mustard*  
*California Potato Salad*  
*Tomato-Avocado & Red Onion Salad*  
*Sautéed Breast of Chicken Francaise, Lemon Caper Sauce*  
*Classic Shrimp Scampi with Garlic, Lemon, Parsley & Chardonnay*  
*Chef to Carve Salt Crusted Angus Top Round of Beef, Creamy Horseradish*  
*Rice Pilaf with Peas & Roasted Peppers*  
*Steamed Garden Vegetables with Sweet Butter*

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### **Buffet 2**

*Hand Crafted Soup*  
*Chef's Selection of Four Freshly Prepared Salads*  
*Warm Rolls & Butter*  
*Filet of Red Snapper, Kiwi Beurre Blanc*  
*Sautéed Turkey Scaloppini, Fresh Herb Cream Sauce*  
*Grilled Flat Iron Steaks, Garlic Portabella Mushrooms*  
*Dauphinoise Potatoes*  
*Sautéed Young Green Beans with Bell Peppers & Julienne Carrot*

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### **Buffet 3**

*Hand Crafted Soup*  
*Chef's Selection of Four Freshly Prepared Salads*  
*Warm Rolls & Butter*  
*Herb Roasted Chicken Breasts, Thyme Infused Veal Reduction*  
*Grilled Swordfish Medallions, Roasted Bell Pepper Cream*  
*Medallions of Beef Tenderloin with Wild Mushrooms & Port*  
*Herbed Fettuccini with Pomodoro Sauce & Olives*  
*Fresh seasonal Vegetables*

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## Children's Selections

*Buttered Pasta with Parmesan Cheese*

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*Chicken Fingers & French Fries*

*Honey Mustard Sauce & Ketchup*

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*Grilled Cheese & French Fries*

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*Junior Cheeseburger & French Fries*

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*All Beef Kosher Hot Dog & Fries*

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*Deli Sandwich & Chips*

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*Chicken & Cheese Quesadilla*

*Sour Cream & Salsa*

## *Buffet Dinner Dessert Selections*

### *Pastries*

*Miniature Tropical Fruit Tartlets*  
*Miniature French Pastries*  
*Chocolate Chip & Ricotta Cheese Cannolis*  
*House made Cookies*  
*English Toffee Pecan Brownies*

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### *Cakes & Tarts*

*New York Style Cheesecake*  
*English Toffee Cheesecake*  
*Fresh Strawberry Cheesecake*  
*Mixed Berry Cheesecake*  
*Strawberry Grand Marnier Torte*  
*Italian Rum Cake*  
*Amaretto Flan*  
*Italian Tiramisu*  
*Key Lime Pie*  
*Pina Colada Cake*  
*European Linzer*  
*French Apple Tart*

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### *Warm Chafing Dish*

*Austrian Golden Raisin Bread Pudding, Crème Anglaise*  
*Chocolate Chunk Brownie Cobbler, Bittersweet Chocolate Sauce*  
*Granny Smith Apple Crisp with Vanilla Ice Cream*  
*Blueberry Cobbler with Vanilla Ice Cream*  
*Kahlua-Chocolate Chunk Banana Bread Pudding, Caramel Ice Cream*  
*Peach Cobbler with Cinnamon-Oatmeal Streusel & Crème Anglaise*

## Starch & Vegetable Selections

### Starches

*Dauphinoise Potatoes*  
*Duchess Potatoes*  
*Grilled Purple Onion Risotto*  
*Wild Mushroom Risotto*  
*Coastal Style Rice*  
*Saffron Rice*  
*Rosemary Roasted Red Bliss Potatoes*  
*Roasted Garlic Whipped Potato*  
*Basil Whipped Potato*  
*Horseradish Whipped Potato*  
*Gorgonzola Whipped Potato*

### Vegetables

*Haricot Vert with Carrot & Bell Pepper Julienne*  
*Provençal Ratatouille*  
*Broccolini with Basil Butter*  
*Asparagus with Carrot and Bell Pepper Julienne*  
*Zucchini with Pine Nuts & Gorgonzola*  
*Grand Marnier Glazed Carrots with Chives*