



## **Coffee Breaks**

### **Continental Breakfast**

Chilled Juice Selection to Include:  
Fresh Orange, Grapefruit & Tomato  
Seasonal Fresh Cut Fruits  
Assorted Individual Fruit Yogurts  
Assortment of Fresh Breakfast Breads to Include:  
Croissants, Muffins, Bagels, Danish & Breakfast Breads  
Butter, Margarine, Preserves & Cream Cheese  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 13.95**

### **Slim & Trim Break**

Fresh Whole Fruit  
Assorted Granola Bars  
Bottled Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 10.95**

### **Pretzel Break**

Freshly Baked Gourmet Pretzels to Include:  
Original & Cinnamon Sugar  
Sweet Mustard & Tropical Sweet Dipping Sauce  
Whole Seasonal Fruit  
Bottled Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 10.95**

### **Ice Cream Delight**

Assorted Haagen Dazs Ice Cream Flavors  
Frozen Yogurt & Fruit Bars  
Bottled Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 12.95**

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007



## **Coffee Break Continued**

### **Curacao Continental Breakfast**

Chilled Juice Selection to Include:  
Fresh Orange, Grapefruit & Tomato  
Seasonal Fresh Cut Fruits  
Assortment of Fresh Breakfast Breads to Include:  
Croissants, Muffins, Bagels, Danish & Breakfast Breads  
Butter, Margarine, Preserves & Cream Cheese  
Platter of Slice Breakfast Meats  
Selection of Slice Cheeses  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 14.95**

### **Hot Dog Break**

Miniature Hot Dogs and Popcorn  
Served With Tortilla Chips and Salsa  
Bottled Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 8.95**

### **Beverage Break**

Bottled Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 7.25**

### **Fruit Tartlets**

Assortment of Fruit Tartlets, Finger Sandwiches to Include:  
Smoked Ham, Turkey, Cucumber & Cream Cheese  
Bottled Water, Regular & Diet Soft Drinks

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 10.95**

Add 12 % Service Charge plus Applicable Sales Taxes  
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## Coffee Break Continued



### Grandma's Kitchen

Assortment of Fresh Baked Cookies:  
Chocolate Chip, Peanut Butter,  
Sugar & Oatmeal Raisin  
Whole & Skim Milk  
Bottled Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 8.25**

### Old Fashion Shortcake Bar

Sliced Pound Cake with Fresh Strawberries,  
Summer Berry Sauce and Whipped Cream Topping  
Bottled Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas  
**\$ 8.25**

## Mid Morning Refreshments Breaks

Each Item Priced per person

Whole Fresh Fruit  
**\$ 3.95**

Seasonal Fresh Cut Fruit  
**\$ 4.95**

Egg, Ham & Cheese Croissants  
**\$ 5.25**

Assorted Bagel Selection

With Cream Cheese & Preserves  
**\$ 3.25**

Freshly Baked Gourmet Cookies  
And Deluxe Brownies  
**\$ 3.25**

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



## **Full Day Break Packages**

Especially Designed to Make Your Meeting Complete

**Continental Breakfast, Mid Morning and Pretzel Break**

**\$ 27**

**Curacao Continental Breakfast, Mid Morning and Fruit Tartlets**

**\$ 28**

**Curacao Continental Breakfast, Mid Morning and Grandma's Kitchen**

**\$ 26**

**Slim & Trim Break, Mid Morning and Hot Dog Break**

**\$ 19**

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



**Breakfast Buffet**

**Healthy Start**

Chilled Juice Selection to Include:

Fresh Orange, Grapefruit & Tomato

Assortment of Breakfast Breads:

Freshly Baked Croissants,

Oat Bran and Honey Muffins & Danish Pastries  
Assorted Bagels with Cream Cheese  
Fruit Preserves and Sweet Butter  
Platter of Sliced Fresh Fruits

Yogurt and Cereals:

Natural and Assorted Fruits Yogurts  
Homemade Granola and Assorted Cereals Selection  
Dried Fruit and Nut Assortment

Beverages:

Whole and Skim Milk  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 14.95**

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



## **Breakfast Buffets Continued**

### **Santa Barbara Breakfast Buffet**

Chilled Juice Selection to Include:

Fresh Orange, Grapefruit, Tomato

Cranberry & Apple Juice

Yogurts, Fruit and Cereal:

Fruit Yogurts and Assorted Cereal Selection  
Sliced Fresh Fruits, Melons  
& Seasonal Berries  
Served with Yogurt Dressing

Assortment of Fresh Breakfast Breads:

Croissants, Muffins, Bagels, Danish & Breakfast Breads  
Butter, Margarine, Preserves & Cream Cheese

Breakfast Favorites:

Scrambled Eggs with Fresh Herbs  
Crisp Bacon Strips  
Link Sausage  
Home fried Potatoes

Beverages:

Whole & Skim Milk  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 15.95**

Minimum 25 Guest

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



**Breakfast Buffets Continued**

## **Curacao Breakfast**

Chilled Orange Juice  
Selection of Freshly Baked Croissants, Pastichi and Dutch Coffee Breads  
Fruit Preserves and Sweet Butter  
Grilled Chorizo Sausage  
Arepas with Tomato and Onion Pica  
Scramble Eggs with Pimiento and Fried Onion  
Fried Plantains  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 10.95**

## **Breakfast Buffets Upgrades**

Price based on per person

Smoked Salmon Platter with Capers, Cream Cheese, Bagels

**\$ 8.95**

Waffle Station with a Choice of Toppings to Include:  
Chocolate Sauce, Waffle Syrup, Banana Compote, Icing Sugar and Strawberry Sauce

**\$ 3.50**

Omelet Station  
Eggs and Omelettes prepared your way

**\$ 4.95**

Yogurts, Granola Bars and Whole Granola

**\$ 3.95**

Cheese Blintzes with Strawberry Sauce

**\$ 2.25**

Add 12 % Service Charge plus Applicable Sales Taxes  
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## **Brunch**

Chilled Juice Selection to Include:  
Fresh Orange, Grapefruit, Tomato  
Cranberry & Apple Juice

Sliced Fresh Fruits, Melons  
& Seasonal Berries  
Served with Yogurt Dressing

Assortment of Fresh Breakfast Breads to Include:  
Croissants, Muffins, Bagels, Danish & Breakfast Breads  
Butter, Margarine, Preserves & Cream Cheese

Omelet & Pasta Station  
Crisp Bacon and Sausage  
Cheese Blintzes with Strawberry Sauce  
Sliced Smoked Salmon with Condiments  
Field Greens with Choice of Dressing  
Caribbean Cole Slaw  
Blackened Chicken Breast with Mango Sauce  
Oven Baked Root Vegetables  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 27.95**

(Minimum 25 Guest)

### **Additional Items**

Price based on per person

#### **Seafood Creole**

**\$ 2.00**

#### **Bloody Mary or Mimosa**

Price is based on two hour maximum

**Price \$ 7.00**

### **Carved Specialties**

**Oven Roasted Whole Turkey    Bourbon Glazed Bone-in Ham**

Minimum 25 Guest

Minimum 25 Guest

**\$ 5.25    \$ 6.00**

## **Rosemary and Peppered Roasted Sirloin**

Minimum 35 Guest

**\$ 7.95**

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



## **Plated Breakfast Selections**

### **Texas French Toast**

Thick Sliced Texas French Toast Drizzled with Warm Maple Syrup  
Link Sausage & Home Fried Potatoes  
Breakfast Breads with Sweet Butter and Assorted Preserves  
Fresh Orange Juice & Gourmet Teas  
Freshly Brewed Regular and Decaffeinated Coffee

**\$ 9.95**

### **Individual Spinach and Mushroom Quiche**

Served with oven Roasted Tomatoes  
And Breakfast Potatoes  
Breakfast Breads with Sweet Butter and Assorted Preserves  
Fresh Orange Juice & Gourmet Teas  
Freshly Brewed Regular and Decaffeinated Coffee

**\$ 10.25**

### **Steak and Eggs**

6 oz. New York Steak, Poached Eggs  
Béarnaise Sauce and Breakfast Potatoes  
Breakfast Breads with Sweet Butter and Assorted Preserves  
Fresh Orange Juice & Gourmet Teas  
Freshly Brewed Regular and Decaffeinated Coffee

**\$ 15.95**

### **Smoked Salmon Bagel**

Poached Egg, Smoked Salmon, Mascarpone Cheese &

Red Onion on a Toasted Bagel  
Home Fried Potatoes  
Breakfast Breads with Sweet Butter and Assorted Preserves  
Fresh Orange Juice & Gourmet Teas  
Freshly Brewed Regular and Decaffeinated Coffee

**\$ 15.25**

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



## **Plated Breakfast Selections Continued**

### **All American Breakfast**

Scrambled Eggs  
Crisp Bacon Strips or Sausage Links  
Breakfast Potatoes  
Breakfast Breads with Sweet Butter and Assorted Preserves  
Fresh Orange Juice & Gourmet Teas  
Freshly Brewed Regular and Decaffeinated Coffee

**\$ 12.95**

### **Breakfast Burrito**

Scrambled Eggs with Peppers and Onions  
Rolled in a soft Flour Tortilla  
Served with Herbed Tomato, Salsa and Sour Cream  
Breakfast Breads with Sweet Butter and Assorted Preserves  
Fresh Orange Juice & Gourmet Teas  
Freshly Brewed Regular and Decaffeinated Coffee

**\$ 8.95**

Add 12 % Service Charge plus Applicable Sale Taxes  
s Menu Prices Valid Until July 31, 2007.



## **The Deli Counter Sandwich Buffet**

**Please Select Three of the Following Sandwiches:**

### **All American**

Smoked Turkey Breast, Bacon, Lettuce & Tomato  
Roasted Shallot Mayonnaise, Wrapped in a Tomato Tortilla

### **Curaçao Baked Ham**

Swiss cheese, Lettuce & Tomato  
Creole Mustard on a Toasted Kaiser Roll

### **Caribbean Barbecue**

Grilled Chicken with Caribbean Barbecue Sauce  
On a Toasted Kaiser Roll

### **Grilled Vegetable Focaccia**

Grilled Vegetables, Fresh Mozzarella & Pesto  
Served on Grilled Focaccia

### **Slice Rare Roasted Beef**

Pepper Jack Cheese, Lettuce & Tomato  
Chipolte Mayonnaise & Fried Onions on Herbed French bread

### **Vegetable Wrap**

Cous Cous & Grilled Vegetables

Wrapped in a Tomato Tortilla

**\$ 19.95**

**Additional Selections**

Price is based on per person

**Blackened Beef Tenderloin on a Italian Roll**

**Or**

**Salmon Sandwich**

On Focaccia Bread

**Add \$ 2.00 to Sandwich Buffet Price**

The Deli Counter Sandwich Buffet Include: Soup of the Day, Chips, a Basket of  
Fresh Whole Fruit, Relish Tray, Pasta Salad, Potato Salad & Dessert

Bottled Water, Regular & Diet Soft Drinks

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Gourmet Teas

Add 12 % Service Charge Plus Applicable Sales Taxes



**Luncheon Entrees**

**Vegetarian Nirvana**

Grilled Eggplant, Squash, Roasted Red Peppers & Zucchini Sautéed  
With Balsamic Vinegar, Topped with Buffalo Mozzarella

**\$ 15.95**

**Chicken Orleans**

Blackened Chicken Breast with  
Cajun Orange Marmalade  
Black Bean & Corn Relish

**\$ 17.95**

**Seared Salmon**

Topped with Cannellini Bean Ragout

**\$ 21.95**

**Mediterranean Vegetable Wellington**

With Roasted Red Pepper Coulis

**\$ 15.95**

**Herb Crusted Swordfish**

Searched Swordfish Encrusted with Fresh  
Herbs & Parmesan Cheese  
Topped with a Papaya Mango Relish

**\$ 24.95**

**New York Strip Steak**

Grilled 8 oz Strip Loin of Beef  
Wild Mushroom Sauce

**\$ 22.95**

**Filet Mignon**

Grilled 6 oz Filet  
With Cabernet Reduction & Chimichurri

**\$ 29.95**

All Luncheon Entrees Includes:  
House Salad & your Choice of Dessert  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Gourmet Teas

Add 12 % Service Charge Plus Applicable Sales Taxes

Based on per person basis so add each price to Luncheon Entrees Price

**Lunch Salads Upgrade**

**Caesar Salad**

homemade Crout  
Tossed with Caesar Dressing

**\$ 1.75**

**Italian**

Cherry Tomatoes, Kalamata Olives & Red Onions  
Basil Balsamic Vinaigrette

**\$ 2.75**

**Asian**

Spinach, Romain  
Cherry Tomatoes, Baby Corn Topped with Dressing  
and Fried Wontons & Ginger Sauce

**\$ 2.75**

**Key Lime Pie**

Vanilla Ice Cream, and Caramel

**\$ 4.95**

With papaya sauce

**anana Tres Leches** **\$ 4.95**

**\$ 4.95**

**\$ 4.95**  
arge Plus Aalid Until July.

**Oriental Chcken Salad**

**i**  
Red & Yellow Peppers & Mandarin Oranges  
Ginger Sesame Dressing  
**\$ 13.95**

ened Salmon on top of Romaine Le  
With Chili Vinaigrette Dressing  
**\$ 15.95**

**nea Ste**

**n**  
n Greens Topped with 6 oz New  
Feta Cheese, Diced Tomatoes & Red Onions  
Balsamic Vinaigrette  
**\$ 18.95**

with Orange Cajun Marm  
Papaya Sauce & Pepper Beef Tenderloin with Chimichurri Ac  
compained by Smoked Corn, Bell Pepper & Green Bean Salsa  
**\$ 19.95**

ees Include Your C Pudding or Caram  
Bourbon Breadel Flan  
Freshly Brewed Iced Tea  
d Regular and Decaffeinate Selection of Gourmet Teas  
Service Charge Pus Applicable Sa

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Menu Prices Valid Until July 31, 2007.



## **Gourmet Deli Buffet**

Soup of the Day

Garden Salad

Balsamic Vinaigrette, Poppy Seed &  
Pepper Cream Dressing

Mushroom Couscous Salad

Orzo with Scallions & Pine Nuts

Three Bean Salad

Chilled Tortellini Salad

Roasted Vegetables Salad

Sliced Deli Meats & Cheeses

Roasted Beef, Turkey, Ham & Pastrami

Pepper Jack, Cheddar, Swiss &  
Dill Havarti Cheese

Potato Chips

Tarragon & Pesto Mayonnaise

Grey Poupon Mustard

Variety of Deli Breads

Pickles, Sliced Tomatoes,

Red Onions, Leaf Lettuce & Olives

Lemon Squares, Cookie Bars &

Mini Cheese Cake

Bottle Water, Regular & Diet Soft Drinks

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Gourmet Teas

**\$ 24.95**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.

## **Lunch Buffets**



## **Italian Buffet**

Minestrone Soup, Caesar Salad, Chicken Basil,  
Grilled Chicken with Fresh Tomato & Basil Sauce,  
Swordfish Parmesan with Lemon Butter Sauce,  
Penne Pasta With Creamy Pesto Sauce,  
Ratatouille, Diced Eggplant, Zucchini, Onion, Squash & Tomatoes, Sauté in Garlic Herbs  
Roasted Garlic Mash Potatoes  
Tiramisu, Biscotti & Cannoli

Bottle Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 29.95**

## **Mexican Buffet**

Tortilla Soup with Condiments, Avocado Salad, Tomato & Cucumber Salad  
Beef Fajita Station, Sautéed Beef Strips with Onions & Green Peppers, Warm Flour  
Tortilla, Red Snapper a la Veracruzana, Grilled Chicken with Salsa Verde  
Refried Beans & Spanish Rice,  
Sopapilla with cinnamon , Honey Kahlua Bread Pudding, Mexican Flan

Bottle Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 27.95**

## **Far East Buffet**

Hot & Sour Soup with Rice Noodles,  
Oriental Salad, Romaine & Napa Cabbage,  
Oriental Vegetables, Fried Wonton Strips Tossed in Light Sesame Vinaigrette  
Vegetables Spring Rolls, Generals Tso's Chicken in Sweet & Sour Sauce  
Stir Fry Beef & Broccoli,  
Fire Crackers Shrimp Stir Fry With Lo Mein Noodles  
Fried Rice, Jasmine Rice,  
Chinese Vegetable Medley  
Wonton Crisp with Cinnamon Sugar, Fortune Cookies, Lemon Cake

Bottle Water, Regular & Diet Soft Drinks  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 23.95**

Add 12 % Service Charge plus Applicable Sales Taxes

## **Lunch Buffet** **o Salads**



Caesar Salad      Pasta Salad Florentine Shrimp Salad  
Avocado and h Pumpkin Salad      ktail  
Rice and Coconut Salad      Fresh Fruit Coc

**Choice of Two Entrees**

Beef Bourgogne  
Cajun Beef Tips  
Seafood Creole  
Stir Fry Chicken  
rasco with Chimich  
llini with Sundried Tomato Cr  
illed Chicken Breast With Tomatillo Sals  
ckened Chicken Breast With Orange Marmala  
red Red Snapper With Roasted Tomato And Mint Sal  
Grilled Swordfish with Pineapple Cucumber Relish

**Choice of Two Accompaniments**

Stir Fry Veget

Rice Pilaf      Honey Glazed Carrots  
Saffron Rice      Oven Roasted Root Vegetable  
Roasted Garlic Mash Potatoes      Rosemary Roasted Potatoes ic Reduction  
Grilled Vegetables with Balsam

**Choice of Tw**

Pineapple Upside down Cake      Honey Glazed Plantains  
Kesio      Caribbean Fruit Salad  
Ponche Crema Cake      Rice Pudding  
Bread Pudding      Papaya Carrot Cake

**\$ 27.95**

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eshly Brewed Regular & Decaffeinated Coffee Selection of Gourmet Teas

s Applicable Sales Taxes Menu Pric



**\$ 14.95**

With Mediterranean CousCous Salad

**\$ 15.25**

with Humus, Rice and Roas

**\$ 12.95**

**\$ 16.95**

Mixed on a Italian Roll  
**\$ 15.25**

with Swiss Cheese  
With Caribbean Slaw Salad  
**\$ 16.25**

Seasonal Whole Fruit  
Freshly Baked Cookie  
Bottle of Water  
ice Charge Plus Applicab  
Until July



## **Carved Specialties**

Prices based on per person basis

**Roasted Suckling Pig**  
With Guava BBQ Sauce  
And Kahlua Pineapple Sauce  
(Minimum 75 Guest)

**\$ 5.00**

**Baked Honey Bourbon Glazed Bone in Ham**  
With Grilled Pineapple and Raisin Sauce  
Served with Mini Rolls  
(Minimum 35 Guest)

**\$ 5.95**

**Blackened Beef Tenderloin**

Served with Béarnaise Sauce, Papaya Relish  
And Chimichurri  
(Minimum 25 Guest)

**\$ 9.95**

**Roasted Whole Turkey**

With Cranberry and Grain Mustard  
(Minimum 25 Guest)

**\$ 5.25**

**Salmon Filet Wrapped in Plantain Leaf**

Salmon Filet Topped with Shrimp Mousseline  
(Minimum 15 Guest)

**\$ 6.50**

**Whole Roasted Strip Loin with Mini Rolls**

With Cabernet Sauce, Pommery Mustard Sauce and Chimichurri  
(Minimum 35 Guest)

**\$ 7.95**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.

**Chef Attended Action Stations**



Prices based on per person basis

**Shrimp Scampi**

Jumbo Shrimp Sauté in Olive Oil, Shallots  
Capers, Lemon, Garlic, Tomato and Fresh Herbs  
(Minimum 50 Pieces)

**\$ 2.75**

**Soft Taco Station**

Beef Carne Asada, Slow Roasted Pork Carnitas  
And Shredded Chicken Served with Tortillas,  
Shredded Lettuce, Fresh Guacamole, Pico de Gallo

Sour Cream and Cilantro  
With Spanish Rice and Refried Beans

**\$ 5.95**

**Chili Con Queso**

Tortilla Chips and Pico de Gallo

**\$ 5.95**

**Mignonettes of Beef**

Sautéed and Deglazed with a Choice of  
Chimichurri, Mojo or Cognac Peppercorn Sauce  
(Minimum 50 Pieces)

**\$ 3.95**

**Traditional Pasta Station**

Penne Pasta or Cheese Tortellini  
With a Choice of Marinara, Pesto or Alfredo Sauce  
Sautéed in Olive Oil with Chopped Tomatoes, Fresh Herbs,  
Grated Parmesan Cheese, Cracked Black Pepper  
And Toasted Garlic Bread

**\$ 4.95**

**Caribbean Pineapple and Banana Flambé Ice Cream Station**

Butter Flavored with Brandy and Curacao Liquor  
Served with Vanilla Ice Cream

**\$ 4.95**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.

**Reception Displays**



Prices based on per person basis

**Grilled and Fresh Vegetable Display**

Portobello Mushroom, Eggplant, Squash,  
Peppers, Zucchini, Red Onions  
And Fresh Vegetables  
With Couscous and Pesto Dipping Sauce  
(Minimum 25 Guests)

**\$ 7.25**

**Salad Bar**

Caesar Salad of Romaine Lettuce, Crispy Croutons, Anchovies  
Our Special Caesar Dressing and Grated Parmesan Cheese  
Avocado Shrimp and Melon 6Salad  
Fresh Green Salad with Tomato, Cucumber and Onion  
(Minimum 25 Guests)

**\$ 8.25**

**International Cheese Display**

Assortment of Cheeses to Include:  
Port Salut, Gouda, Brie, Jalapeño Jack  
Dill Havarti Served with Gourmet Crackers  
And Sliced French Baguette  
(Minimum 25 Guests)

**\$ 6.95**

**Brushetta Display**

Assortment of Toppings on Toasted Baguette Slices  
To include Mushroom Ragout, Tomato Basil,  
Smoked Salmon with Cucumber Dill  
(Minimum 25 Guests)

**\$ 4.95**

**The Piscadera Bay Bar**

Chilled Jumbo Shrimp  
(Minimum 50 Pieces)

**\$ 3.25**

Add 12 % Service Charge Plus Applicable Sales Taxes  
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**Reception Displays Continued**

Prices based on per person basis

**Steam Mussels**

With Lemon Beurre Blanc Broth

(Minimum 100 Pieces)

**\$ 1.95**

**Side of Smoked Salmon**

Thinly Sliced Salmon Topped  
with Shaved Fennel Salad  
And Assorted Accompaniments to Include  
Dill Aioli, Chopped Onions, Capers  
And Miniature Breads  
(Minimum 35 Guests)

**\$ 7.95**

**Beef Tenderloin Carving Station**

Chilled Sliced Tenderloin of Beef with Chimichurri,  
Pommery Mustard and Pico de Gallo  
Served with Sliced French bread  
(Minimum 25 Guests)

**\$ 8.95**

**Carver Fee \$ 75.00 per Station**

**Dessert Display**

Assortment of Miniature French, Viennese,  
Caribbean Pastries and Cakes, Biscotti  
Assorted Fancy Cookies and Chocolate Dipped Fruit Petit Fours

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 6.95**

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**Cold Canapés**

Prices based on per person basis

## **Deluxe**

Bocconcini, Tomato and Basil Skewers

Mozzarella and Black Olives Tartlets with Basil

Wild Rice and Scallion Pancakes with Avocado Lime Salsa  
(Minimum 40 Pieces, Maximum 250 Pieces)

**\$ 1.75**

## **Super Deluxe**

Blackened Beef on Won Ton Crisp

Chili Salt Squid

Tomato and Feta Cheese Bruschetta  
(Minimum 40 Pieces, Maximum 250 Pieces)

**\$ 2.15**

## **Premium**

Smoked Salmon on Crispy Potatoes with Lemon Mascarpone

Seared Scallops on Glass Noodle Salad

Sushi with Pickle Ginger and Wasabi  
(Minimum 40 Pieces, Maximum 250 Pieces)

**\$ 2.25**

## **Super Premium**

Chilled Jumbo Shrimp with Cocktail Sauce and Remoulade Sauce  
(Minimum 75 Pieces)

**\$ 3.25**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.

## **Hot Canapés**



Prices based on per person basis

**Deluxe**

Cheese Pastechi  
Beef Empanadas with Chimichurri  
Bitter Ballen with Mustard Mayonnaise  
Deep Fried Fricandelle with a Tomato Onion Sauce  
Gouda Cheese Tartlets  
(Minimum 40 Pieces)

**\$ 1.25**

**Super Deluxe**

Cajun Chicken Brochette with Orange Marmalade  
Oriental Spring Rolls with Plum Sauce  
Black Olives and Feta Cheese Tarts  
Blue Cheese Mascarpone and Red Onion Quiche  
Lamb Kofte Brochettes with Minted Yogurt  
Chicken Quesadilla with Guacamole and Sour Cream  
Assorted Steamed Dumplings with Soy and Coriander Sauce  
(Minimum 40 Pieces)

**\$ 2.50**

**Premium**

Coconut Shrimp with Lemon and Lime Glazed  
Beef Brochettes with Ginger Pineapple Soy Sauce  
(Minimum 40 Pieces)

**\$ 3.25**

**Dips**

Prices are based on per quart

**Spinach and Artichoke Dip      Humus**

**\$ 27.95      \$ 17.95**

**Chili con Queso with Tortilla Chips**

**\$ 22.95**

Add 12 % Service Charge Plus Applicable Sales Taxes  
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## **Dinner Appetizers Plated**

### **Staked Tomato and Buffalo Mozzarella**

Buffalo Mozzarella with Sliced Plum Tomatoes, fresh basil,  
Cracked Peppercorn and Mixed Seasonal Greens with Balsamic Reduction

\$ 7.95

### **Atlantic Smoked Salmon Rose**

With Dill Honey and Crostini

\$ 7.5

### **Cellophane Noodle Salad**

Cellophane Noodle Salad with Seared Tuna  
Topped with a Ginger Chile Vinaigrette

\$ 6.95

### **Grilled Shrimp with Mango Salsa**

\$ 9.95

### **Chilled Papaya and Melon**

With Smoked Prosciutto di Parma

\$ 7.50

## **Dinner Salads**

### **Mediterranean Salad**

Mix Greens with Feta Cheese, Artichoke Hearts  
Kalamata Olives with Lemon Oregano Vinaigrette

\$ 6.95

### **Caesar Salad**

Crisp Romaine with Parmesan, Fresh Garlic Croutons  
And Creamy Caesar Dressing

\$ 6.95

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



## **Dinner Entrees**

### **Fish**

#### **Baked Salmon Shrimp Mousseline**

With Saffron Beurre Blanc

**\$ 22.95**

#### **Pan Seared Red Snapper**

With Papaya Mango Chutney

**\$ 28.50**

#### **Herb Spice Crusted Sea Bass**

On Cannellini Bean Ragout and Topped with Rajas Salsa

**\$ 29.95**

### **Chicken**

#### **Pistachio Encrusted Chicken**

With Sun dried Tomato Basil Cream Sauce

**\$ 16.95**

#### **Cajun Seared Chicken Du Monde**

Filled with Smoked Sausage and Langostino with  
Roasted Peppers and Tomato Coulis

**\$ 18.95**

#### **Breast of Chicken with Brie**

Prosciutto and Mango Compote

**\$ 18.95**

#### **Chef's Choice of Vegetable and Starch**

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Gourmet Teas

Add 12 % Service Charge plus Applicable Sales Taxes

Menu Prices Valid Until July 31, 2007.



## **Dinner Entrees Continued**

### **Beef**

#### **Grilled Filet Mignon**

Fillet Mignon Topped with Caramelized Onion Compote  
And Wild Mushroom Demi Glazed

**\$ 29.95**

**Roasted Rack of Lamb with Creole Mustard Crust,**  
Rosemary Aujus and Apple Mint Relish

**\$ 42.95**

#### **Grilled New York Strip Steak**

Topped with Shiitaki Mushrooms and Fresh Chimichurri

**\$ 28.95**

### **Chef's Choice of Vegetable and Starch**

### **Vegetarian Entrees**

#### **Vegetable Moussaka**

Baked Eggplant, Zucchini, Red Peppers, Parmesan Cheese  
And Pesto Sauce

**\$ 18.95**

#### **Mediterranean Vegetables**

Roasted Peppers, Mushrooms and Couscous Wrapped in  
Puff Pastry, Served with Roasted Tomato Couli

**\$ 19.95**

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Gourmet Teas

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.

### **Combination Selections**



**Petit Filet Mignon**

Topped with Chimichurri and  
Caramelized Onion Compote

**Blackened Salmon Filet**

with a Warm Remoulade Sauce

**\$ 32.95**

**Petit Filet Mignon**

With Shitaki Mushroom Sauce and

**Seared Chicken Breast**

With Papaya Orange Marmalade

**\$ 30.95**

**Herb Seasonal Filet Mignon**

With Shitaki Mushroom Sauce and

**Baked Shrimp Stuffed**

With Crab meat

**\$ 34.95**

**Rack of Lamb**

With Merlot Sauce

**Seared Chicken Breast**

With Pistachio Cream Sauce

**\$ 34.95**

**Blackened Chicken Breast**

With a Creole Sauce and

**Seared Salmon Filet**

With a Cilantro Cream Sauce

**\$ 24.95**

**The Three Island Grilled Trio**

**Petit Filet Mignon** with Chimichurri

**A Duo of Cajun Spiced Shrimp** with Remoulade Sauce

**Seared Chicken Breast** with Orange and Horseradish Marmalade Sauce

**\$ 27.95**

**Petite Filet Mignon on a Bed of Spinach with Port Wine Sauce**

**Pistachio Crusted Sea Bass** with Orange Ginger Butter Sauce

**Baked Shrimp Stuffed** with Crab Meat

**\$ 39.95**

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Gourmet Teas

Add 12 % Service Charge Plus Applicable Sales Taxes

Menu Prices Valid Until July 31, 2007.



## **Dessert Selection**

### **Crème Brule**

With Mango and Papaya Salad

**\$ 3.50**

### **Caribbean Key Lime Pie**

A Light Tart Shell of a Buttery Lime Filling with Hints of Vanilla Topped with Candied Citrus Slices and Raspberry Sauce

**\$ 3.95**

### **Tiramisu**

Chocolate Sponge Cake Soaked with Cappuccino and Kahlua Liquor Layered with Mascarpone Cheese and Dusted with Chocolate Cocoa

**\$ 5.95**

### **Sangria Poached Pear**

with Spicy Citrus Salad

**\$ 4.95**

### **Banana Tres Leches**

**\$ 3.25**

### **Mango Cheese Cake**

with Coconut Tuille Biscuit and Raspberry Coulis

**\$ 4.95**

### **Papaya Cream Cheese Terrine**

with Lime Mango Sauce

**\$ 5.95**

### **Tropical Fruit Display**

**\$ 4.95**

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



## **Mexican Buffet**

Corn, Red Chile, Spinach Tortilla Chips  
With Fresh Pico de Gallo and Guacamole  
Pre set on Each Table

Tortilla Soup with Fine Juliane Tortilla, Chopped Cilantro,  
Shredded Cheddar Cheese and Avocado

Black Bean and Roasted Corn Salad with Spicy Seasoning

Cilantro, Tomato, Onion and Bell Pepper Salad with a Citrus Lime Dressing

Oven Roasted Pacific Red Snapper with Rajas Salsa

Grilled Achiote Chicken with a Tomatillo and Cilantro Salsa

Tamarind Glazed Pork Loin  
Carved to order

Refried Beans with Cheddar Cheese and Arroz Poblano

### **Action Station**

Chipotle Rubbed Fajita Beef and Achiote Chicken Fajitas  
With Corn and Flour Tortillas

Roasted Tomato Salsa, Pickled Onions, Pico de Gallo, Guacamole,  
Shredded Lettuce, Salsa Verde, Lime Wedges and Sour Cream

### **Desserts**

Fried Churros, Sopapillas, Banana Tres Leches,  
Kahlua Cheese Cake, Flan, Cacao Chocolate Cake

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 36.95**

**Minimum of 50 Guest**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



## **Italy Under the Stars**

Sun Dried Tomato Tapenade, Roasted Garlic Olive Oil,  
Home Made Focaccia, Ciabatta and Black Olive Crostini  
Pre set on Each Table

Buffalo Mozzarella and Roma Tomato  
With Fresh Pesto and Sweet Onions

White Bean Salad with Grilled Tomatoes,  
Flat Italian Parsley and Lemon Vinaigrette

Roasted Eggplant and Pepper Salad with Balsamic Vinaigrette

Spinach and Arugula Salad with Pancetta and Aged Sherry Vinaigrette

Grilled Sea Bass with Saffron Fettucini and Ratatouille

Chicken Saltimbuca, Stuffed with Cheese, Prosciutto Served with  
Creamy Polenta and Roasted Tomato Salsa

### **Action Station**

Pasta Station Cooked to Order

Penne and Tortellini Pasta with Pesto Sauce, Alfredo, Marinara

Toppings to Include Smoked Salmon, Chicken, Shrimp and Roasted Vegetables

### **Carved to Order**

Spinach and Pine Nuts Stuffed Beef Tenderloin, Wild Mushroom and Pesto Sauce

**Dessert**

Tiramisu, Biscotti, Canoli, Panna Cotta, Chocolate Napoleon Mousse Cake,  
Home Made Cookies

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 47.95**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



**Grand Beach BBQ**

Bermuda Banana Bread

Tropical Cole Slaw  
Caribbean Sweet Potato Salad  
Mango, Avocado and Shrimp Salad  
Grilled Pumpkin Salad

Marinated Grilled Mahi Mahi with Creole Sauce  
Blackened Chicken Breast with Orange and Papaya Relish  
Coconut Corn on the Cob,  
Sweet Baked Beans

**Grilled to Order**

Argentinean Beef Tenderloin  
Guava Glazed BBQ Ribs  
Mojo Marinated Chicken Breast  
Pesto Marinated Salmon Filet

**Salsas to Include**

Chimichurri, Guava BBQ Sauce, Curry Sauce,

Orange Marmalade and Avocado Salsa

**Dessert**

Key Lime Pie, Guava Cheese Cake, Coconut Macaroons,  
Mango Cream Filled Profiteroles, Honey Glazed Plantains

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 34.95**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



**The Caribbean Buffet**

Assorted Baked Caribbean Breads and Rolls  
Pumpkin Bread

**Salads**

Mango, Avocado Shrimp Salad  
Grilled Pumpkin Salad  
Three Bean Salad  
Sweet Potato Salad with Walnuts  
Lightly Curried Roasted Chicken Salad

**Accompaniments**

Fried Sweet Plantains  
Arroz Moro

**Entrees**

Ground Beef Keshiyena

Grilled Red Snapper over Pineapple Mango Salsa

**Caribbean Kebab Station**

Lamb, Beef and Chicken Kabobs  
Jerk Seared Mahi Mahi

**Sauces to Include**

Caribbean BBQ Sauce, Guava with Onions, Chile Mojo with Nuts,  
Mango and Mayonnaise Salsa

**Carving Stations**

Roasted Suckling Pig with Guava BBQ Sauce

**Dessert**

Chocolate Bourbon Pecan Torte, Papaya Carrot Cake with Vanilla Sauce, Passion Fruit  
Cake, Ponche Crema Caramel Flan, Tres Leches Cake, Chocolate and Fruit Cake  
Caribbean Flambé Station with Assorted Ice Cream Flavors

Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Gourmet Teas

**\$ 41.95**

Add 12 % Service Charge Plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.



**Dinner Buffet**

**Choice of Three Salads**

Fresh Field Green                      Grilled Pumpkin Salad  
With Choice of Dressings.    Caribbean Sweet Potato Salad  
Cilantro, Tomato, Onion    Fresh Fruit Cocktail  
And Bell Pepper Salad    Tropical Cole Slaw  
With a Citrus Lime Dressing    Three Bean Salad  
\$ 9.95

**Choice of Three Entrees**

Seared Chicken Breast with Basil Crusted Pork Loin  
Tomatillo Salsa Cajun Beef Tips  
Curry Chicken Stir Fry Beef  
Chicken Piccata B.B.Q. Beef Brisket  
Red Snapper a la Veracruzana Penne Primavera  
Seafood Creole

\$ 12.95

### **Choice of Three Accompaniments**

Rice Pilaf Green Bean Almondine  
Steam Basmati Rice Oven Baked Root Vegetables  
Roasted Garlic Mash Potatoes Stir Fry Vegetables  
Pesto Flavored Fettuccini Noodles Honey Glazed Carrots  
Fried Yuca Broccoli Polonaise

\$ 4.50

### **Choice of Three Dessert**

Key Lime Pie Tiramisu  
Apple Pie Kesio  
Mango Cheese Cake Tres Leches Cake  
Carrot Cake Upside Down Pineapple Cake  
Pecan Pie Ponche Crema Cake

\$ 8.95

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Gourmet Teas

\$ 3.50

Add 12 % Service Charge plus Applicable Sales Taxes  
Menu Prices Valid Until July 31, 2007.