



Displays

Chilled Vegetable Crudité

Zucchini, Celery, Broccoli, Cauliflower, Cherry Tomatoes & Carrots Displayed with Dressings
6 per person

Artisan Domestic Cheese Display with Nuts & Crackers
7 per person

Mediterranean Platter with Hummus, Feta Cheese, Olives & Pita Bread
7 per person

Grilled Vegetable Display with Asparagus, Zucchini, Portabella Mushrooms, Yellow Onion & Red Pepper
7 per person

Seasonal Fruit Platter with Yogurt Dip
8 per person

Anti-Pasta with Artisan Cured Meats, Cheese & Vegetables
11 per person

**displays based per person & minimum of 25 guests per order*

***22% service charge & 6.5% tax added to all food & beverage purchased*

Hot Hors D'Oeuvres

Caprice Skewers With Basil, Mozzarella, Cherry Tomato & Balsamic	3 per piece
Tomato Bruschetta & Feta Bruschetta on a Toasted Crostini	3 per piece
Three Cheese Flatbreads	3 per piece
Sesame Chicken Satay with Thai Peanut	3 per piece
Conch Fritters with Golden Bear's Signature Sauce	3 per piece
Brie & Granny Smith Apple Quesadilla with Onion Jam	3 per piece
Vegetable Spring Rolls With Peanut Sauce	3 per piece
Spinach & Parmesan Stuffed Mushrooms	3 per piece
Coconut Shrimp with Sweet Chili Sauce	4 per piece
Bacon Wrapped Scallops	4 per piece
Sausage Stuffed Mushrooms	4 per piece
Mini Lump Crab Cakes with Remoulade	4 per piece
Mini Beef Wellingtons	4 per piece
Shrimp Cocktail Shooters	4 per piece
Pulled Pork Sliders	5 per piece
Cold Smoked Salmon with Lemon Basil Aioli & Cucumber on Lavash	5 per piece
5-Spice Ahi Tuna Won Tons w/ Wasabi Mayo	5 per piece
Mini Lobster Salad Rolls	6 per piece
Blue Crab Bloody Mary Shooters with Celery	6 per piece
Mahi Ceviche Shooters with Avocado Crema	6 per piece
New Zealand Lamb Lollipops	6 per piece

**hors d'oeuvres pricing based per piece & minimum of 50 pieces per order*

***22% service charge & 6.5% tax added to all food & beverage purchased*

Buffet Packages

One Entrée Buffet	35
Bread Basket with Butter	
House or Caesar Salad	
Choice of Two Sides	
One Selection of a Chicken Entree or Vegetarian Entree	
Two Entrée Buffet	41
Bread Basket with Butter	
House or Caesar Salad	
Choice of Two Sides	
Choose Any Two Entrees from Chicken, Seafood, Vegetarian or Other Proteins	
Three Entrée Buffet	47
Bread Basket with Butter	
House or Caesar Salad	
Choice of Two Sides	
Choose Any Three Entrees from Chicken, Seafood, Vegetarian, Other Proteins or Beef	

***22% service charge & 6.5% tax added to all food & beverage purchased*

Salads

Caesar Salad Romaine, Parmesan, Croutons & Creamy Caesar Dressing	Included
House Salad Mixed Field Greens with Cucumbers, Grape Tomatoes, Shaved Carrots, Red Onions & Croutons Dressings: Balsamic Vinaigrette, Ranch & Bleu Cheese	Included
Asian Salad Shredded Romaine with Mandarin Oranges, Peanuts, Red Onion, Chow Mein Noodles & Asian Sesame Dressing	+1 pp
Spinach Salad Spinach with Sun Dried Cranberries, Crumbled Bleu Cheese, Walnuts, Ranch & Raspberry Vinaigrette	+2 pp
Greek Salad Greek Salad with Tomatoes, Red Onion, Cucumber, Olives, Feta Cheese & Pita Bread	+2 pp

Sides

Garlic Red Bliss Mashed Potatoes
Roasted Red Bliss Potatoes with Rosemary & Thyme
Israeli Couscous with Fresh Herbs
Lemon Parsley Rice Pilaf
Sundried Tomato Wild Rice
Sweet Corn Succotash
Stoneground Grits with Sharp Cheddar Cheese
Green Beans Almandine
Baked Macaroni & Cheese
Mushroom Risotto with Parmesan Cheese
Seasonal Vegetables: Zucchini, Squash, Mushrooms, Carrots & Sweet Peppers
Roasted Asparagus
Potato Gnocchi with Sage Butter

***22% service charge & 6.5% tax added to all food & beverage purchased*

Entrées

Chicken

Blackened Chicken Breast with Creole Cream

Hand Breaded Chicken Parmesan with Marinara Sauce

Barbecue Roasted Chicken Breast

Lemon Pepper Chicken Breast, Artichokes with Lemon Caper Sauce

Sautéed Chicken Breast with Mushroom Marsala Sauce

Vegetarian

Penne Pasta, Herb Roasted Tomatoes, Zucchini, Asparagus, Mushrooms & Caramelized Onions

Israeli Couscous, Grilled Vegetables & Herb Dressing

Fresh Vegetable Paella with Saffron Rice

Teriyaki Glazed Tofu with Vegetable Fried Rice

Stuffed Peppers, Spanish Rice, Parsley & Sofrito

Seafood

Herb Roasted Tilapia, Puttanesca Sauce

Blackened Mahi-Mahi, Cajun Remoulade

Grilled Mahi-Mahi, Thai Peanut Sauce, Pineapple Relish

Pan-Seared Salmon over Lightly Sautéed Spinach

BBQ Dry Rubbed Roasted Salmon, Chive Crème Fraiche

Other Proteins

Italian Sausage, Orecchiette Pasta, Asparagus Tips, Onions & Peppers

Breaded Veal Cutlets with Marinara

Spiced Lamb Meatballs with Tomato Ragout

Grilled Pork Loin Chops with Mango Chutney

Blackened Pork Loin with Creole Cream

***22% service charge & 6.5% tax added to all food & beverage purchased*

Beef

Montreal Crusted Petit Beef Tender with Caramelized Onions & Mushroom Demi

Pan Seared Petit Beef Tender with Sundried Tomatoes & Red Onion Jam

Bleu Cheese Crusted Flank Steak with Roasted Mushrooms & Aged Balsamic Reduction

Action Stations

* Buffet Enhancements

Carving

New York Strip with Horseradish & Beef Au Jus (4 ounces portions) 12 Per Person

Roasted Turkey Breast with Pan Gravy (5 ounces portions) 9 Per Person

Glazed Pit Ham with Creole Mustard (5 ounces portions) 9 Per Person

Pasta

Penne Pasta with Assorted Toppings 8 Per Person

Onions, Mushrooms, Peppers, Artichokes, Spinach, Broccoli & Zucchini
Marinara & Alfredo

Blackened Grilled Chicken & Italian Sausage + 2 Per Person

Mashed Potatoes

Garlic Red Bliss Mashed Potatoes 10 Per Person

Assorted Toppings Mixed to Order - Crumbled Bacon, Sharp Cheddar,
Bleu Cheese, Chives, Onions & Sour Cream

Risotto

Wild Mushroom with Herbs Risotto & Rock Shrimp Risotto 11 Per Person

* Chef Attendants Required For Action Stations

* One Chef for Every 50 Guests

\$125 Attendant Fee for the 1st Chef

\$100 for Each Additional Chef

**22% service charge & 6.5% tax added to all food & beverage purchased

Plated Menu Options

*Plated Entrée Selections Include a Bread Basket, Butter, House or Caesar Salad

Salads

Caesar Salad

Romaine, Parmesan, Croutons & Creamy Caesar Dressing

House Salad

Mixed Field Greens with Cucumbers, Grape Tomatoes, Shaved Carrots & Red Onions Served with Champagne Vinaigrette

Asian Salad

Shredded Romaine, Julienned Carrot & Cucumber, Chopped Peanuts Served with Sesame Vinaigrette

+3 pp

Farmhouse Salad

Mixed Field Greens, Watermelon, Sunflower Seeds Served with Balsamic Vinaigrette

+3 pp

Harvest Salad

Mixed Greens, Sweet Corn, Crumbled Bacon, Diced Tomato & Pickled Shallots Served with Buttermilk Ranch

+4 pp

Summer Salad

Mixed Greens, Assorted Berries, Mandarin Oranges, Walnuts Served with Raspberry Vinaigrette

+7 pp

Entrées

Chicken

Honey-Citrus Brined Leg Quarter 39

Sweet Corn Succotash, Garlic Red Bliss Mash & Jack Daniels Barbecue Sauce

Hand Breaded Chicken Parmesan, Artisan Fettuccini, Marinara & Melted Provolone 39

Blackened Airline Breast over Stone Ground Cheddar Grits with Fresh Broccoli & Cajun Cream Sauce 39

Prosciutto & Sage Stuffed Chicken Breast with Herb Risotto & Marinated Tomato Relish 40

Sautéed Chicken Marsala, Asparagus, Garlic Red Bliss Mashed Potatoes & Mushroom Wine Sauce 40

Lemon Pepper Airline Breast, Sun Dried Cranberry & Goat Cheese Wild Rice Pilaf, Asparagus & Fig Balsamic Glaze 40

Sautéed Chicken Prima Vera with Garden Fresh Vegetables, White Truffle Risotto & Basil Pesto 42

**22% service charge & 6.5% tax added to all food & beverage purchased

Vegetarian

Israeli Couscous with Grilled Vegetables & Herb Dressing	35
Penne Pasta with Herb Roasted Tomatoes, Zucchini, Asparagus, Mushrooms & Caramelized Onions	35
Fresh Vegetable Paella with Saffron Rice	35
Teriyaki Glazed Tofu with Vegetable Fried Rice	35
Stuffed Peppers with Spanish Rice, Parsley & Sofrito	35

Other Proteins

Blackened Pork Loin, Wild Rice Pilaf, Sweet Corn Succotash & Creole Cream Sauce	39
Grilled Pork Loin, Brown Sugar Sweet Potato Patties, Asparagus & Kansas City Barbecue Drizzle	39
Blackberry Lacquered Duck Breast, Parmesan Polenta Cake, Asparagus & Aged Balsamic Reduction	48
Dijon Crusted Rack of Lamb, Garlic Red Bliss Mashed Potatoes, Asparagus & Rosemary Demi-Glace	50

Seafood

Grilled Mahi-Mahi, Cranberry & Walnut Wild Rice Pilaf, Fresh Asparagus & Fig Balsamic Reduction	39
Blackened Mahi-Mahi, Red Beans & Rice, Creole Cream Sauce	39
Teriyaki Glazed Salmon, Peanut Rice Pilaf, Sweet Chili Stir-Fried Vegetables	40
Oven Roasted Black Tiger Shrimp, Herb and Sweet Pea Risotto, Roasted Red Pepper Emulsion	45

Beef

8 oz. Pan Seared Beef Tender, Garlic Red Bliss Mashed Potatoes, Asparagus & Red Wine Demi-Glace	45
8 oz. Teriyaki Glazed Flank Steak, Vegetable Fried Rice & Cilantro Aioli	47
8 oz. Flame-Grilled Flank Steak, White-Truffle Risotto, Sautéed Vegetables & Fig Balsamic Reduction	49
12 oz. Grilled NY Strip, Herbed Potatoes, Char-Grilled Zucchini & Rosemary Demi-Glace	50

**22% service charge & 6.5% tax added to all food & beverage purchased*

Desserts

Bread Pudding Served Warm with Bourbon Sauce	6 Per Serving
Tiramisu Espresso Soaked Lady Fingers & Mascarpone Cocoa Powder	8 Per Serving
Almond Cream Cake Amaretto Soaked Lady Fingers & Mascarpone Toasted Almonds	8 Per Serving
Freshly Baked Cookies by the dozen with your choice of Chocolate Chip, Sugar, Oatmeal Raisin or Peanut Butter	15 Per Dozen
Gourmet Brownies by the dozen	18 Per Dozen

Action Stations

Bananas Fosters

Fresh Bananas, Brown Sugar, Rum & Vanilla Ice Cream	12 Per Person
---	---------------

* Chef Attendants Required For Action Stations

* One Chef for Every 50 Guests

\$125 Attendant Fee for the 1st Chef

\$100 for Each Additional Chef

Custom Stations

Popcorn

Carmel, Butter & White Cheddar Popcorn	4 Per Person
--	--------------

Candy Station

Plain M & M's, Star Burst, Skittles, Reese's Peanut Butter Cups, Jolly Ranchers & Hershey Kisses	6 Per Person
---	--------------

Trail Mix

Plain M & M's, Peanuts, Raisins, Dried Fruit, Craisins, Pretzels, Peanut Butter Chips & Marshmallows	8 Per Person
---	--------------

S'Mores

Marshmallows, Graham Crackers, Hershey's Milk Chocolate, Hershey's Cookies & Cream & Reese's Peanut Butter Cups	8 Per Person
--	--------------

these stations are a minimum of 25 guests

***22% service charge & 6.5% tax added to all food & beverage purchased*