

DINNER BUFFET

ITALIAN BUFFET

Antipasto Platter

Caesar Salad

Crisp Romaine Lettuce, Toasted Croutons and Fresh Parmesan

Grilled Marinated Vegetables

Classic Panzanella Salad

Fusilli Pasta Salad with Shrimp and Pesto

Fresh Mozzarella and Tomato Platter with Sweet Basil

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Please Select Three Entrées:

Assorted Gourmet Pizzas to Include:

Roma Tomatoes and Buffalo Mozzarella

Garlic and Herb

Grilled Vegetable

Beef Medallions with Roasted Garlic

Balsamic Glaze and Chianti Sauce

Grilled Grouper with Tomatoes, Onions,

Olives, Garlic Fondue and Extra Virgin Olive Oil

Sautéed Chicken on Parmesan Risotto

and Wild Mushrooms with Whole Grain Mustard Sauce

Please Select One:

Penne with Roasted Vegetables and Tomato Basil Sauce

~ or ~

Cannelloni with Ricotta and Spinach, Tomato Coulis

~ or ~

Rigatoni with Olive Oil, Garlic and Red Chiles

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Vegetable Ratatouille

Freshly Baked Italian Breads and Rolls

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Italian Desserts to Include:

Tiramisu, Cannoli, Poached Pear Tart, Cappuccino Cheesecake and Caramel Flan

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Minimum 50 guests

DINNER BUFFET

BAYHILL BUFFET

Chef's Soup Creation

*Curried Chicken Salad with Granny Smith Apples
and Toasted Walnuts*

*Grilled Vegetable Salad with Aged Balsamic Vinegar,
Extra Virgin Olive Oil and Gulf Shrimp*

*Tossed Baby Greens with European Cucumbers,
Roma Tomatoes and Assorted Dressings*

*Shaved Fennel, Mushroom and Red Onion Salad
with Nicoise Olives*

*Maryland Crab Salad
with a Lemon Grain Mustard Vinaigrette*



**Mushroom Dusted N.Y. Striploin with
Cabernet Sauvignon Reduction*

*Roasted Black Grouper
with Smoked Tomato Sauce and Fried Leeks*

Sautéed Veal Scaloppini with Sage and Prosciutto

*Fresh Seasonal Vegetables with Herbs and Lemon
Yukon Gold Potatoes with Fresh Rosemary*



A Display of Assorted Cakes, Mousses and French Pastries



Freshly Baked Peabody Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Carver Required

Minimum 50 guests

DINNER BUFFET

PLAZA INTERNATIONAL BUFFET

*Cucumber, Tomato and Feta Cheese Salad
with Nicoise Olives*

*Salad of Baby Spinach, Vermont Goat Cheese,
Red Peppers and Pine Nuts with Berry Vinaigrette*

*Nicoise Shrimp Salad
with Tiny French Beans,
Grilled Corn and Lemon Chive Vinaigrette*

Display of Imported and Domestic Cheeses, English Tea Crackers

*Black Truffled Fingerling Potato Salad
with Stone Ground Mustard Dressing*



Please Select Three Entrées:

*Grilled Chicken Breast
with Roasted Cremini Mushrooms and Thyme Jus*

** Rosemary Crusted Pork Loin
with Roasted Apples and a Calvados Brandy Sauce*

*Native Red Snapper and Saffron Aioli
on Roma Tomato Confit*

*Seared Atlantic Salmon
with a Ragoût of Vegetables and Chive Oil*

*Grilled Certified Angus Sirloin Steaks
with Caramelized Shallot Bordelaise Sauce*

*Chef's Selection of Seasonal Vegetables with Fresh Herbs
Rosemary Roasted Red Potatoes*



Display of Assorted Fruit Tarts, Cakes, Pies and Mousses



*Freshly Baked Peabody Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas*

**Carver Required*

Minimum 50 guests

DINNER BUFFET

CARIBBEAN BUFFET

Bahamian Conch Chowder

Tropical Fruit Salad with Papaya Seed Dressing

Mixed Salad Greens with Hearts of Palm and Walnut Oil Vinaigrette

Ripe Avocado and Seafood Salad with Curry and Coconut Milk

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Grilled Mahi Mahi

Served with Mango and Scotch Bonnet Pepper Beurre Blanc

** Slow Roasted Loin of Pork
with Jerk Spices and Island Rum Sauce*

*Tamarind Glazed Chicken Breasts
with Papaya Chutney and Toasted Coconut*

*Island Spiced Vegetables
Coconut Rice
Fried Plantains*

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Key Lime Pie, Coconut Flan, Banana Cake and Caramelized Pineapple Tart

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Freshly Baked Peabody Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

**Carver Required*

Minimum 50 guests

DINNER BUFFET

MEDITERRANEAN BUFFET

*Cucumber, Tomato and Feta Cheese Salad
with Nicoise Olives*

*Orzo Pasta Salad with Sweet Shrimp
and Saffron Vinaigrette*

*Grilled Organic Vegetable Antipasto Platter
with Aged Balsamic*

*Tapas Display of Hummus, Baba Ghanoush and Tabbouleh
with Toasted Pita Chips,
Stuffed Grape Leaves and Moroccan Vegetable Couscous*

Traditional Greek Salad



Please Select Three Entrées:

Petite Filet of Beef with a Bordelaise Sauce

**Herb Crusted Leg of Lamb
with Minted Lamb Jus and Cucumber Yogurt Sauce*

*Roasted Salmon
with Clams and Mussels in a Spicy Romesco Sauce*

*Moroccan Marinated Chicken Breast
with Preserved Lemons and Olives*



*Vegetable Risotto and Roasted Seasonal Vegetables
Freshly Baked Peabody Rolls and Butter*



Chef's Selection of Pastries, Cakes and Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

**Carver Required*

Minimum 50 guests

DINNER BUFFET

MEXICAN BUFFET

Spicy Black Bean Soup with Cilantro and Sour Cream

Roasted Corn, Chorizo Sausage and Sun-dried Tomato Salad

*Southwestern Style Caesar Salad
with a Tequilla-Lime Caesar Dressing and Crisp Tortillas*

*Black-eyed Pea and Bay Shrimp Salad
with Cilantro Vinaigrette*

*Red, Golden and Blue Tortilla Chips
with Pico De Gallo, Guacamole,
Sour Cream and Scallion*



Please Select Three Entrées:

Smoked Chicken and Roasted Pepper Quesadillas

**Beef and Chicken Fajitas with Onions and Peppers
Served with Flour Tortillas,
Guacamole, Cheddar Cheese,
Sour Cream and Tomatoes*

**Authentic Spanish Paella
Shrimp, Clams, Mussels, Chicken and Chorizo
Tossed with Saffron Rice
Served in a traditional Paella Pan*

Cheese and Onion Enchiladas with Chipotle Pepper Sauce



*Caramel Flan, Kahlua Cheesecake, Churros,
Fresh Exotic Fruit Tarts and Mexican Chocolate Cake*



*Freshly Baked Jalapeño Cornbread, Cayenne Cheese Straws
and Rolls with Butter*

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

****Chef Optional***

Minimum 50 guests

DINNER BUFFET

NEW ORLEANS BUFFET

Seafood Gumbo with White Rice

Red Potato Salad with Roasted Garlic Vinaigrette

Cucumber Salad with Fresh Mint and Olive Oil

Peabody Greens with a Sweet Corn Vinaigrette

Grilled Vegetable Salad with Piri Piri Sauce



Blackened Red Snapper with Creole Remoulade and Lemon

Grilled Beef Medallions on Crawfish Maque Choux

Spicy Chicken Jambalaya

Penne with Tasso and Spicy Cream Sauce

Dirty Rice, Stewed Okra and Tomatoes



*French Pastries, White Chocolate Bread Pudding,
Brandied Pecan Tart and Flan*



Cajun Cornbread, French Bread and Peabody Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

**Chef Optional*

Minimum 50 guests