

“New Beginnings” Buffet

Rehearsal Dinner

— Salads —

Tossed Baby Lettuces with Goat Cheese and Black Olives; Thousand Island,
Vinaigrette, Ranch & Blue Cheese Dressings
Marinated Tomatoes and Cucumbers with Basil Oil and Red Wine Vinegar
Tri-Colored Rotini with Artichokes, Sun-Dried Tomatoes and Mushrooms
Summer Vegetable Salad

— Bountiful Seafood Array —

Cajun Style Boiled Shrimp in the Shell
Presented on Crushed Ice with Appropriate Condiments

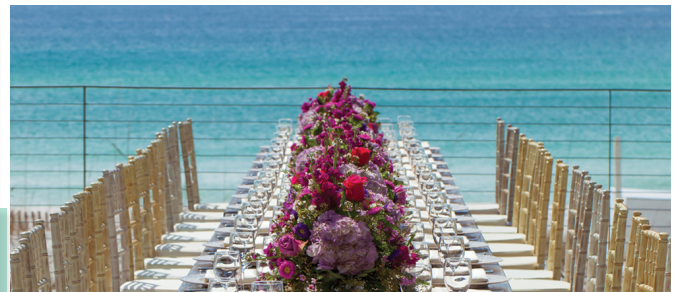
— Entrees —

*(All Entrees served with Steamed New Potatoes with chives, Sautéed Vegetables,
and Fresh Baked Assorted Roll with Butter)*

Broiled Florida Grouper with Lobster Cream Sauce
Baked Seafood Au Gratin
Basil Pesto Marinated Chicken Breast

— Dessert Selections —

Array of Seasonal Fruit Presented on a Mirror with Toasted Coconut
Key Lime Pie
Chocolate Torte
Chocolate Mousse
Freshly Brewed Community Coffee and Decaffeinated Community Coffee



\$65.00 per person

All food and beverage functions are subject to a 23% service charge and 7% state tax

“Happily Ever After” Buffet

Rehearsal Dinner

— Salads —

Assorted Tossed Field Greens

With Thousand Island, Vinaigrette, Ranch and Blue Cheese Dressings
Southern Style Potato Salad
Cole Slaw

— Bountiful Seafood Array —

Cajun Style Boiled Shrimp in the Shell

Presented on Crushed Ice with Appropriate Condiments

— Entrees —

*(All Entrees served with Roasted Potatoes and Corn on the Cob, Seasonal Vegetables,
Southern style hushpuppies, and Fresh Baked Assorted Roll with Butter)*

Grilled Barbecue Chicken Breast

Baked Grouper with Caribbean Salsa

Fried Shrimp and Oysters

Served with Tartar and Cocktail Sauces and Lemon Wedges

— Desserts —

Sliced Seasonal Fresh Fruit

Key Lime Pie

Homemade Peach Cobbler

Freshly Brewed Community Coffee and Decaffeinated Community Coffee



\$59.00 per person

All food and beverage functions are subject to a 23% service charge and 7% state tax



All American Wedding” Buffet

Rehearsal Dinner

— Salads —

Spinach and Iceberg Lettuces

Cherry Tomatoes, Shredded Cheddar Cheese, Black and Green Olives and Croutons served with Thousand Island, Vinaigrette, Ranch and Blue Cheese Dressings

Creamy Cole Slaw

Southern Style Potato Salad

Tomato and Cucumber Vinaigrette Salad

Assorted Pickle Tray

Seasonal Fruit Salad

— Entrees —

Certified Angus Beef Hamburgers

All Beef Hot Dogs

Grilled Breast of Chicken

Add Grilled Grouper at \$6.25 additional per guest

Sliced and Shredded Cheeses, Grilled Onions, Sautéed Mushrooms, Sauerkraut, Smoked Bacon, Crisp Lettuce, Sliced Vidalia Onions and Vine Ripened Tomatoes
Selection of Mustards, Mayonnaise, Ketchup and Barbecue Sauce

Corn on the Cob and Country Style Baked Beans

House made Baked Macaroni and Cheese

Appropriate Breads

— Desserts —

Fresh Baked Cookies, Blondie Brownies and Lemon Squares

Freshly Brewed Community Coffee, Herbal and Regular Teas, Iced Tea



\$49.00 per person

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