

BUFFET MENU

APPETIZERS

BACON WRAPPED
SCALLOPS 95
Serves 8-10

BUFFALO HOT HONEY
CAULIFLOWER 43
Serves 10-12

COCKTAIL SHRIMP 92
30 Shrimp

SAUCY MEATBALLS 68
40 Pieces

BRUSCHETTA 37
40 Pieces

CHIPS & QUESO 28
Serves 10-12

TENDERLOIN BLUE CHEESE CROSTINI 110
*Seared medium rare on an aged blue cheese crostini
+ Serves 8-10 +*

CUCUMBER BITES 34
30 Pieces

CHEESE & CRACKERS
35
Serves 10-12

AHI TUNA 60
Serves 8-10

BREADED & FRIED WHOLE MUSHROOMS 44
3 Quarts

GATOR BITES 60
Serves 8-10

TUNA POKE 70
Serves 8-10

VEGGIE TRAY 38
Serves 12-15

CRAB CAKES 120
15 Pieces

FRESH CHIPS & SALSA
26
Serves 10-12

CHEESE & VEGGIE
TRAY 59
Serves 12-15

MAINS

MAPLE BOURBON
GLAZED SALMON 118
Serves 8-10

HEATHER'S MEATLOAF
72
Serves 8-10

STEAK TIPS W/CRAFT
BEER GRAVY 89
Serves 10-12

CHICKEN TENDERS 85
20 Pieces

HERB-ENCRUSTED
PRIME RIB 165
Serves 8-10

BAKED ZITI 68
Serves 10-12

BABY BACK RIBS 145
Serves 8-10

MUSHROOM
DEMI-GLAZE SIRLOIN*
120
20 Medallions

BALSAMIC HERB
INFUSED CHICKEN 85
Serves 8-10

IMPERIAL SHRIMP
10 Skewers
135

HANDHELDS

STEAK QUESADILLAS 85
24 Slices

PRIME RIB SANDWICHES 110
Serves 8-10

SHRIMP QUESADILLAS 95
24 Slices

SALADS

GARDEN HOUSE SALAD
35
Serves 10-12

SANIBEL SALAD 54
*Mixed greens, craisins, feta
cheese, candied pecans*

CAESAR SALAD 35
Serves 10-12

SIDES

FLAME ROASTED
CINNAMON APPLES 45
Serves 10-12

CREAMED SPINACH 52
2 Quarts

JASMINE RICE 34
2 Quarts

THAI MUSHROOM GREEN BEANS 48
Serves 8-10

MASHED POTATOES
W/GRAVY 45
2 Quarts

CHEF'S FRESH SOUP 38
½ Gallon

TWICE BAKED
POTATOES 38
16 Pieces

BAKED POTATOES 38
*8 Pieces Includes Butter & Sour
Cream*

MASHED POTATOES 38
2 Quarts

BEVERAGES

POT OF COFFEE
18

GALLON OF TEA
14

POT OF DECAF
18

GALLON OF LEMONADE
14