



BUFFET MENU

HORS D'OUVRES

COCKTAIL SHRIMP 98

VEGGIE TRAY 42

BRUSCHETTA 45

CUCUMBER BITES 38

ARTESIAN CHEESE TRAY

75

APPETIZERS

TENDERLOIN BLUE CHEESE

CROSTINI 110

GATOR BITES 70

CRAB CAKES 120

AHI TUNA 75

BACON WRAPPED SCALLOPS 110

TUNA POKE 85

STUFFED MUSHROOMS 48

BUFFALO HOT HONEY

CAULIFLOWER 43

MAINS

MUSHROOM DEMI-GLAZE SIRLOIN* 125

HERB-ENCUSTED PRIME RIB

165

HEATHER'S MEATLOAF 80

MAPLE BOURBON GLAZED SALMON 125

BALSAMIC HERB INFUSED

CHICKEN 95

IMPERIAL SHRIMP

145

HANDHELDS

PRIME RIB SANDWICHES 110

SALADS

SANIBEL SALAD 64
*Mixed greens, craisins, feta
cheese, candied pecans*

CAESAR WEDGE
SALAD 65

GARDEN HOUSE
SALAD 40

SIDES

THAI MUSHROOM GREEN BEANS 55

CREAMED SPINACH
55

FRENCH ONION
RICE 40

TWICE BAKED
POTATOES 38

MASHED POTATOES
W/GRAVY 50

CHEF'S FRESH SOUP
45

BAKED POTATOES
38

MASHED POTATOES
45

CAULIFLOWER AU
GRATIN 55

BROCCOLI LIMONE
55

DESSERTS

COOKIE PLATTER
1 Dozen
24

ASSORTED DESSERTS 60
*Tiramisu/KeyLime/ChocolatePeanutButter
+ Dozen +*

BEVERAGES

POT OF COFFEE
25
GALLON OF TEA
17

POT OF DECAF
25
GALLON OF LEMONADE
17