



SPECIAL-DM

BANQUET MEALS & CATERING

HOTEL BANQUET BUFFET MENU

ALL BUFFETS ~ 40 PEOPLE MINIMUM

BREAKFAST BUFFETS

Price per guest ~ 40 ppl minimum

BREAKFAST BUFFET

Omelet Station, Scrambled Eggs, Chef's Choice Potatoes, Assorted Breakfast Pastries, Smoked Salmon and Trimmings, Cream Cheese, Bagels, Assorted Yogurts, Assorted Cereals, Seasonal Fruit & Berries, Orange Juice, Apple Juice, Whole Milk, Low fat Milk, Butter and Preserves

~Chef's choice items will be alternated if multiple breakfast functions~

Chef Choice Potatoes:

Potato Pancakes, Hash Browns, Home Fries, or Potatoes O'brien

Assorted Breakfast Pastries:

Croissants, Fruit Danish, Cinnamon Twist, Blueberry Muffin, Oat Bran Muffin, Guava Turnovers, Apple Turnovers

STATIONS

CREPE

Sweet and Savory

PANCAKE

Buttermilk ~ Blueberry ~ Chocolate Chip
Maple Syrup, Sweet Butter, Berries, Whipped Cream

CHALLAH FRENCH TOAST

Maple Syrup, Sweet Butter & Berries, Whipped Cream

LUNCH BUFFETS

Price per guest ~ 40 ppl minimum

ITALIAN ALFRESCO

Pasta e fagioli Soup, Bread Garlic Croutons, Roasted Broccoli Salad, Tomato Arugula Salad with Pesto Dressing, Snapper Francaise, Grilled Chicken, Sicilian Beef Ragout, Fondants Potatoes, Garlic Roasted Yellow Squash, Charred Red Peppers, Assorted Artisan Rolls, Biscotti, Pineapple Empanadas, Lemon Zest Cheesecake

THE SANTA FE

Chicken Tortilla Soup, Chips and Salsa, Black Bean Salad, Baby Spinach, Cherry Tomatoes, Cucumbers, Carrots, Cranberry Italian Dressing, Honey Mustard, Raspberry Chipotle Roasted Chicken Breast, Guajillo Grouper, Carne Asada with Salsa, Mexican Rice, Refried Beans, Roasted Zucchini & Bell Peppers, Coconut Flan, Churro Cupcake, Spiced Baked Chocolate Tart,

MEDITERRANEAN HARVEST

Lentil Soup, Hummus, Tomato Cucumber Salad, Mediterranean Salmon, Chicken Skewers, Grass Fed Beef Skewers, Rice Pilaf, Roasted Rosemary Potatoes, Eggplant Ratatouille, Assorted Artisan Rolls, Blueberry Panna Cotta, Baklava, Lemon Olive Oil Cake

THE DELI BOARD

Build your own Deli Sandwich Bar: Smoked Beef Brisket, Turkey Pastrami, Roast Turkey, Beef Salami, Tuna Salad, Lettuce, Tomato, Onion, Kosher Pickles, Assorted Condiments, Red Bliss Potato Salad, Traditional Pasta Salad, Coleslaw, Sliced Bread, Artisan Rolls, Cookies, Brownies, Coconut Macaroons,



DINNER BUFFETS

Price per guest ~ 40 ppl minimum

THE HEARTLAND

Harvest Salad, Hummus, Smoked Salmon Parve Cream Cheese, Blackened Grouper, Grilled Beef Medallions, Stuffed Chicken Breast, Roasted Garlic Mashed Potatoes, Sun-Dried Tomato Orzo, Smoked Green Beans, Orange Glazed Carrots, Assorted Dinner Rolls, Carrot Cake, Chocolate Mousse Cake, Pecan Tarts

THE PACIFIC RIM

Asian Salad, Daikon and Jicama with Ginger and Green Onions, Creamy Cilantro and Garlic Dip, Assorted Crackers, Ginger Orange Salmon, Tandoori Chicken, Mongolian Beef and Mushrooms, Coconut Basmati Rice, Chickpea Potato Stew, Roasted Cauliflower, Assorted Dinner Rolls, Mango Rice Pudding, Tropical Mousse Cake, Lychee Roulade Cake

THE ROMAN FEAST

Italian Salad Bar Arugula, Romaine Lettuce, Balsamic Dressing, White Bean Dip, Eggplant Caponata, Assorted Crackers, Cobia Puttanesca, Chickpea Scaloppini, Braised Beef Marsala, Tomato Risotto, Sicilian Potatoes, Grilled Vegetables, Baked Garlic Bread, Tiramisu, Lemon Cream Puffs, Mocha Cheesecake

ALL AMERICAN

American Salad Bar, Southern Black Bean Dip, Garlic Spinach Dip, Assorted Crackers, Snapper New Orleans, BBQ Chicken, Smoked BBQ Brisket, Rosemary Fingerling Potatoes, Corn on the Cobb, Sauteed green Beans, Butternut Squash, Assorted Dinner Rolls, Chocolate Ganache Cake, Key Lime Tart, Red Velvet Cupcake

STATIONS

ROAST BEEF CHUCK CARVING

PASTA
Penne Rigate, Fettuccine, Parve Alfredo Sauce, Bolognese Sauce, Saute Vegetable Medley, Tomato Concasse Sauce, Kani with Garlic Parsley Sauce

SUSHI

Tuna, Salmon, Kani, Spicy Tuna, Spicy Salmon, Spicy Kani, Avocado, Cucumber, Shredded Carrots, Parve Cream Cheese, Mosago,

GREEK SALAD

Romaine Lettuce, Cucumbers, Red Onion, Kalamata Olives, Plum Tomatoes, Red Onions, Pepperoncini, Vegan Feta, Virgin Olive Oil Vinaigrette, Fresh Herbs

RECEPTIONS

price per person ~ 9 pieces per person ~ 40 ppl minimum

COLD

SMOKED SALMON
PINWHEELS

VEGETABLE STUFFED MINI
PEPPERS

QUINOA STUFFED ROMA
TOMATO

GREEK SALAD BARQUETTE
Parve

SWEET POTATO TART

AVOCADO ARUGULA AND
WALNUT TOAST POINTS

HOT

SOUTHWESTERN EGG ROLLS
with sweet chili sauce

CHEESE & POTATO
CROQUETTE
Parve

CORN & JALAPENO FRITTER
with cilantro creme dipping sauce

SPANAKOPITA
Spinach & Feta Filled Phyllo Pastry

MUSHROOM AND
CARMELIZED ONION
TARTLET

* Stand alone reception based on
3 Hot, 3 Cold, 3 Dessert

DESSERT



Chocolate Dipped Coconut Macaroons

KEY LIME MERINGE SHOOTER
CHOCOLATE CAKE
VANILLA CUSTARD
PANNA COTTA TROPICAL
CARROT CAKE
VEGAN CHOCOLATE TARTE
CHOCOLATE DIPPED COCONUT
MACAROONS
ALMOND PASTE COOKIES
CARMEL FLAN
CHEESECAKE BITES