



RECOMMENDED BUFFET AND PLATED PACKAGES

THE DOWNTOWN (BUFFET)

CHEF'S SELECTION OF SEASONAL VEGETABLES WITH WHITE WINE, SHALLOTS, AND FRESH CREAMY BUTTER

GARLIC AND HERB WHIPPED POTATOES WITH SOUR CREAM AND PARSLEY

PLATTERS OF GRILLED VEGETABLES TO INCLUDE ZUCCHINI, YELLOW SQUASH, AND EGGPLANT WITH BALSAMIC AND BASIL GLAZE

CHEF CARVED ROASTED PRIME RIB WITH ROSEMARY AND RED WINE AU JUS

SOY MARINATED COUNTRY FRESH CHICKEN WITH SWEET CHILI, CILANTRO AND JICAMA

GRILLED LEMON AND THYME SHRIMP OVER SPINACH WITH CITRUS BUTTER

\$23.00

THE PENSACOLA (BUFFET)

MIXED GREENS WITH FRESH SEASONAL FRUIT AND SWEET ONION VINAIGRETTE

CHEF'S SELECTION OF SEASONAL VEGETABLES WITH WHITE WINE, SHALLOTS, AND FRESH CREAMY BUTTER

MIXED SEAFOOD GRILL INCLUDING GULF SHRIMP, SCALLOPS AND GROUPER WITH FRESH VEGETABLES OVER LINGUINI IN A LEMON, TOMATO BROTH
FIRE ROASTED CHICKEN BREAST WITH CREOLE RELISH

OVEN ROASTED RED POTATOES

\$20.00

THE GARDEN STREET (BUFFET)

CLASSIC CAESAR SALAD

FRESH HERB AND VEGETABLE RISOTTO

GRILLED VEGETABLES AND PASTA WITH BASIL, GARLIC IN A PINK VODKA SAUCE

ASIAGO AND FRESH HERB GNOCCHI IN WHITE WINE BUTTER SAUCE

BALSAMIC GLAZED GREEN BEANS

\$16.00



THE SCENIC (BUFFET OR PLATED)

ROMAINE WITH BLACK OLIVES, ROASTED RED PEPPERS AND ROMA TOMATOES WITH BALSAMIC VINAIGRETTE

BREAST OF CHICKEN PICATTA

PANKO CRUSTED SALMON WITH LEMON GARLIC BUTTER DRIZZLE

FRESH SEASONAL VEGETABLE

ROASTED VEGETABLE AND HERB RISOTTO

\$18.00

THE CARVER (BUFFET)

FIELD MIX WITH CARAMELIZED RED ONIONS, PECANS AND BLEU CHEESE TOSSED IN A SWEET ONION VINAIGRETTE

CHEF CARVED PRIME RIB OF BEEF, CHEF CARVED HERB CRUSTED PORK LOIN AND CHEF CARVED HORSERADISH AND DIJON MUSTARD CRUSTED LEG OF LAMB

ROASTED RED POTATOES WITH FRESH HERBS AND OLIVE OIL

CHEFS' CHOICE FRESH VEGETABLE OF THE DAY

ROASTED ZUCCHINI, SQUASH AND EGGPLANT

\$21.00

THE SOUTHERN (BUFFET)

EXTRA CRISPY SOUTHERN FRIED CHICKEN

SLOW ROASTED PORK LOIN WITH CREAMY GRAVY

SLOW COOKED GREEN BEANS WITH HAM HOCK

MARINATED CUCUMBERS, ONIONS, TOMATOES AND PEPPERS OVER MIXED GREENS WITH A SWEET VINAIGRETTE DRESSING

SAUTÉED MIXED GREENS

RED SKIN MASHED POTATOES

\$15.00



THE STATIONS (BUFFET)

STATION 1
PENSACOLA

CRISPY GULF SHRIMP WITH ORANGE RADISH DIPPING SAUCE, OYSTERS BAKED OR RAW ON THE HALF SHELL, SUMMER CUCUMBER SALAD WITH PEPPERS, ONIONS AND TOMATOES

STATION 2
EUROPEAN

ITALIAN HERB RISOTTO, HUNGARIAN BEEF PAPRIKA, FRENCH CHICKEN CORDON BLEU, CLASSIC CAESAR SALAD

STATION 3
THAI

PAD THAI, SAUTÉED BREAST OF CHICKEN WITH THAI VEGETABLES IN YELLOW CURRY
\$28.00

THE PALAFOX (PLATED)

FRESH MOZZARELLA AND TOMATO OVER MIXED GREENS WITH BALSAMIC REDUCTION

SEARED FILET MIGNON WITH A COGNAC CREAM SAUCE TOPPED WITH FRIED LEEKS

ROASTED CHICKEN BREAST STUFFED WITH FUJI APPLES, PROSCIUTTO AND BRIE WITH A MAPLE CREAM SAUCE

GRILLED POLENTA WITH A WILD MUSHROOM AND ROMA TOMATO RAGOUT (VEGETARIAN)

BUTTERED ROASTED GARLIC AND HERB DIRTY POTATOES

CHEFS' CHOICE FRESH SEASONAL VEGETABLE

GRILLED EGGPLANT, ZUCCHINI AND SQUASH MEDLEY

\$26.00

THE RANCH (PLATED)

BABY SPINACH WITH SMOKED BACON, GRILLED VEGETABLES WITH DIJON VINAIGRETTE

PAN SEARED FILET MIGNON WITH SHALLOT BUTTER

ROASTED CHICKEN BREAST WITH MERLOT AND 3 MUSHROOM DEMI GLAS

CHEFS' CHOICE SEASONAL VEGETABLE

ROASTED GARLIC MASHED POTATOES WITH FRESH HERBS

PLATTER OF SLOW ROASTED GLAZED TOMATOES

\$24.00