

SAMPLE 2009 BANQUET MENUS

All Menus served with freshly brewed Illy® Gourmet Coffee,
Decaffeinated Coffee and Assorted Teas

DINNER BUFFETS

All Dinners served with freshly brewed Illy® Gourmet Coffee,
Decaffeinated Coffee and Assorted Teas

ISLAND CABANA

Conch Chowder

Avocado Grapefruit Salad, Cilantro Pepper Dressing

Roasted Gulf Shrimp, Corn and Jicama

Florida Greens, Heirloom Tomato Salad, Basil Vinaigrette

Spicy Jerk Chicken with Coconut, Papaya Relish
Boniato Mash and Fresh Plantain Chips

Mojo Marinated Pork Loin, Black Beans and Rice, Key Lime Sauce

Fillet of Grouper, Warm Fruit Salsa, Sweet Chorizo Chili Mango Sauce

Florida Spiny Lobster Tail, Citrus Butter Sauce (one per guest)

Assorted Rolls & Butter

Key Lime Pie

Mango Yogurt Custard

Coconut Passion Fruit Cake

Coconut Rice Crème Brulee

Banana Chocolate Cake

Recommended Cocktail Pairing

Pineapple Mojito

Papagayo Organic Rum, Organic Pineapple Slices, Organic Mint Leaves, Organic Kiwi Slices,
Simple Syrup and Seltzer Water

MOROCCAN

Couscous Marrakesh
(Chicken, Lamb and Vegetables Stew
with Couscous and Harrissa)

Zaalouk Salad (Tomato, Eggplant, Zucchini)

Carrots with Cumin Seed and Feta

Radish, Orange, and Fennel Salad

Moroccan Cucumber Salad

Moroccan Spiced Olives

Kefta Station
Skewers of Chicken, Beef and Lamb Kefta
Harrissa and Spiced Yogurt Sauce

Carving Station:
Moroccan Spiced Roasted Leg of Lamb and Beef Tenderloin

Chicken with Lemon and Olives

Moroccan-Style Shrimp

Marinated Red Snapper Cooked in Moroccan Spices

Batata Mchermla

Tajine De Pois Chiche (Vegetarian Chickpea Stew)

Moroccan Spiced Grilled Vegetables

Kaab el ghzal ("Gazelle's Horns")

Pastry Stuffed with Almond Paste and Topped with Sugar

Honey Cakes

Zucre Coco

Sliced Seasonal Fruit

Recommended Cocktail Pairing

Sunny Isles
Papagayo Organic Rum, Organic Guava Juice, Organic Agave Nectar and a Splash of Organic
Coconut Milk

LATIN

Tortilla Soup

Arugula & Mixed Greens, Queso Frito

Red Onions, Sliced Tomatoes, Cilantro and Cucumber

Avocado Ranch Dressing

Ceviche Station

Mango Gazpacho Shot

Sliced Chorizo, Shaved Manchego Cheese

Grilled Chicken Breast Marinated with Garlic and Lime, Crispy Fried Onions
Congri (Black Beans with Rice)

Beef Skirt Steak Churrasco, Yucca Fries and Chimichurri Sauce

Chef to Carve:

Cumin Roasted Pork Loin, Sweet Plantains, Miniature Cuban Rolls

Baked Mahi Mahi in Banana Leaves, Sour Orange Mojo

Seasonal Grilled Vegetables

Tres Leches

Orange Flan

Coconut-Rum Raisin Rice Pudding

Chocolate Dulce De Leche Cake

Guava Cheesecake

Recommended Cocktail Pairing

Mojito

Rum, Muddled Fresh Mint, Lime and Soda