

## SAMPLE 2009 BANQUET MENUS

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

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### BUFFET LUNCH

#### IT'S A WRAP!

##### Salads

Seasonal Greens

Basil Shallot Vinaigrette, Balsamic Vinaigrette & Blue Cheese Dressing

#### **select an additional three**

Asparagus, Tomatoes and Buffalo Mozzarella, Balsamic Drizzle  
Tofu, Snow Peas, Peppers, Bean Sprouts with Soy Noodles and Ginger

Fire Roasted Corn with Jicama and Avocado

Couscous Salad

Peruvian Potato Salad, Cilantro Pepper Dressing

Spicy Cabbage Slaw

Cavatappi Pasta with Artichoke and Prosciutto

Duck with Somen Noodles, Soy Ginger Dressing

Roasted Shrimp with Curry, Coconut and Tomatoes

##### Wraps

#### **select four**

Cobb Salad, Honey Wheat Wrap

Caesar Chicken, Jalapeno Wrap

Moroccan Vegetable, Basil, Roasted Peppers and Hummus, Cilantro Spinach Wrap

Teriyaki Beef, Bean Sprouts, Napa Cabbage, Jicama, Sundried Tomato Wrap

Rock Shrimp Salad, Avocado, Parmesan Rosemary Wrap

Gourmet All Nature Miss Vickie's Potato Chips

Fresh Seasonal Fruit and Berries

##### Sweet Bites

#### **select three**

Key Lime Pie

Milk Chocolate Passion Fruit Tart

Cream Cheese Flan

Apple Almond Pastry Strips

Chocolate Truffle Cake

Mocha Brownie Cake

Lemon Buttermilk Panna Cotta with Blueberry Compote

DIM SUM SAMPLINGS FROM CHINA

Hot and Sour Soup

Asian Mixed Field Greens, Selection of Dressings, Fried Wontons

Chinese Cucumber Salad

Grilled Tofu, Bean Sprouts, Curry Dressing

Garlic Chicken Salad (Kai-Yang)

Pan Fried Chicken Dumplings

Barbecued Pork Steamed Buns

Shrimp Har Gau Dumplings

Vegetable Spring Rolls

Chinese-Style Stir Fried Shrimp and Scallops with Vegetables

Ginger Black Bean Sauce and Steamed Rice

Condiments

Sweet Chili Sauce, Soy Ginger Sauce  
Sambal Sauce and Plum Sauce

Black and White Sesame Custard

Jasmine and Orange Crème Brulee

Rice Pudding Cake with Macadamia Nuts  
and Mango Gelee

Mandarin Coconut Tarts

THE FLORIDIAN BUFFET

Avocado with Heirloom Tomatoes  
Sherry Vinaigrette

Traditional Caesar Salad

Julienne of Pork, Chayote and Jicama  
Salad

Tarragon Vinaigrette

Florida Snapper Ceviche

Chicken Breast Stuffed with Chorizo and  
Manchego Cheese  
Sour Orange Mojo and Crispy Plantains

Grilled Beef Skirt Steak, Chimichurri Sauce  
Yucca Fries

Grilled Mahi Mahi, Pineapple Mint Salsa  
Ginger Roasted Sweet Potatoes

Grilled Vegetable Napoleons

Jamaican Rum Cake

Pineapple and Crème Fraiche Parfait,  
Coconut Strudel

White Chocolate Key Lime Tart

Banana and Dulce de Leche Straws

Recommended Addition

Seafood Zarzuela

Classic Seafood Stew, Tomato Broth, Saffron  
Rice