

Lago Mar

RESORT AND CLUB
















Banquet & Catering Menu

1700 South Ocean Lane
Fort Lauderdale, Florida 33316

For Inquiries Contact Our Catering Department:
(954) 523-6511

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Banquet & Catering Menu

Table of Contents	Page
 Breakfast	3 - 6
 Box Lunch	7
 Themed Breaks	8
 A la Carte	9
 Lunch Buffet	10 - 13
 Plated Luncheons	14 - 15
 Plated Luncheon Desserts	16
 Hor D'oeuvres	17 - 18
 Reception Display Stations	19
 Reception Action Station	20 - 21
 Dinner Buffet	22 - 24
 Plated Dinner	25 - 28
 Banquet Bar Information	29

Breakfast

Continental Breakfast

Freshly Squeezed Orange Juice and Ruby Red Grapefruit Juice
Butter, Raspberry and Chocolate Croissants, Assorted Danish and Muffins
Sliced Breads, Whipped Butter, Fruit Preserves
Freshly Brewed Coffee, Decaffeinated and Assorted Teas
\$14.00 per person



Lago Mar Continental Breakfast

Freshly Squeezed Orange Juice, Ruby Red Grapefruit or Apple Juice
Butter and Chocolate Croissants, Assorted Danish and Muffins
Sliced Breads, Whipped Butter, Fruit Preserves
Selection of Sliced Bagels with Low Fat Herbed Cream Cheese
Fruit Yogurts
Assorted Cereals
Selection of Seasonal Vine and Tree Ripened Fruit, Melons and Berries
Freshly Brewed Coffee, Decaffeinated and Assorted Teas
\$17.00 per person



All American Breakfast Buffet

Freshly Squeezed Florida Orange Juice
(Choice of 1 Additional Juice)
Cranberry ~ Apple ~ Ruby Red Grapefruit

Smoked Bacon
Choice of Sausage or Ham
Home Made Breakfast Potatoes
Farm Fresh Scrambled Eggs
Assorted Cereals, Granola Bars
Assorted Yogurts
Butter and Chocolate Croissants, Danish and Muffins
Selection of Sliced Bagels with Low Fat Herbed Cream Cheese
Selection of Seasonal Vine and Tree Ripened Fruit, Melons and Berries
Fresh Brewed Coffee & Decaffeinated, Specialty Herbal Teas
\$22.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests.

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Additions

Omelet Station and Eggs to Order

Our Chef will Prepare "The Ultimate Omelet" to Order with your Choice of Cheddar cheese, Swiss cheese, Mushrooms, Onions, Chives, Basil, Peppers, Tomato, Ham, Bacon and Sausage
\$ 9.00 per person



Breakfast Hash Station

Home made Corned Beef Hash and Chicken Hash
Served with Eggs Prepared to Order and Rosemary Hollandaise Sauce
\$9.00 per person



Norwegian Smoked Salmon

Capers, Bermuda Onions, Tomatoes, Cream Cheese and Mini Bagels
\$ 9.00 per person



Breakfast Crepe Station

Herbed Crepes Made to Order with your Choice of Sliced Ham, Smoked Bacon, Sausage, Cheddar, Swiss, Monterrey Jack cheese, Tomatoes, Spinach, Mushrooms, Onions and Peppers
\$10.00 per person

Chef's Fee \$ 85.00 (One Uniformed Chef per every 50 Guest)

Plated Breakfast

All Plated Breakfast Accompanied by:
Freshly Squeezed Florida Orange Juice
Chef's Selection of Breakfast Pastries
Fresh Brewed Coffee & Decaffeinated, Specialty Herbal Teas



Seasonal Fruit Platter

Sliced Seasonal Vine and Tree Ripened Fruit, Melons and Berries
Banana Nut Bread
Yogurt Parfait
\$14.00



"Lago Mar" Breakfast

Fresh Scrambled Eggs with Choice of:
Crispy Smoked Bacon, Grilled Country Ham or Sausage
Served With Home Fried Breakfast Potatoes
\$16.00



French Toast

Almond Buttered Cinnamon French Toast
Served with Warm Maple Syrup
Breakfast Sausage or Bacon Strips
\$16.00

Traditional Eggs Benedict

Toasted English Muffin, Grilled Canadian Bacon,
Poached Eggs, Topped With Cilantro Hollandaise Sauce
Served with Grilled Tomato and Asparagus

\$20.00



Grilled Chicken Hash

Two Poached Eggs Served Over
Grilled Chicken Hash, Diced Peppers and Potatoes
Topped with Rosemary Hollandaise Sauce

\$21.00



Wall Street Breakfast

Two Poached Eggs Served on Toasted Bagel,
Sautéed Spinach and Grilled Petit Filet Mignon
Topped with Herbed Hollandaise Sauce

\$24.00

Box Lunch

Choose a gourmet boxed lunch to take with you on your off-site adventures.

Please choose one of the following sandwiches for your Box Lunch

Club Croissant

Shaved Ham, Turkey, Apple Wood Bacon and Smoked Gouda in French Croissant

Herb Marinated Grilled Chicken

Dijon Basil Aioli, Alfalfa Sprouts in Ciabatta Bread

Grilled Vegetable Wrap

Balsamic Marinated Grilled Vegetables in Tomato Basil Wrap

Roasted Sirloin of Beef

Caramelized Red Onions, Boursin Cheese in Whole Wheat Kaiser Roll

Oven Roasted Turkey

Havarti Cheese, Peas Sprouts, Herbed Aioli in Focaccia Roll

Italian Cold Cuts

Capicola, Sopressata, Provolone Cheese, Oven Roasted Tomatoes and Micro Greens in Tuscan Baguette

All Boxes Include

Mrs Vickie's Potato Chips

Granola Bar

Cookie

Whole Fresh Fruit

Bottled Water or Soft Drink (on the side)

Condiments, Utensils, Napkins

\$22.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Themed Break

Chocolate Lovers

Decadent Chocolate Chunk Cookies
Chocolate Chunk Brownies, White Chocolate Blondies
Chocolate Crunch Bar
\$14.00 per person



Surrounded by Nuts

Peanut Butter Chocolate Chunk Cookie, Macadamia Nut Cookie
Mixed Nuts, Trial Mix
Honey Pecans Diamonds
\$ 15.00 per person



Spa Break

Vegetable Crudités with Green Goddess Dip
Melon Skewers
Fuze Smoothies
Seasonal Whole Fruits
\$ 16.00 per person



Cookies Galore

Key Lime Cookies, White Chocolate Chunks
Kitchen Sink Cookies, Caramel and Butterscotch Drops, Walnuts and Raisins
Fudge Brownie Cookies, Semi Sweet Chocolate and White Chocolate Drops
Cranberry Sensation, Sweetened Dried Cranberries, Coconut and Orange Zest
\$14.00 per person



Fiesta Time

Multi Colored Corn Tortilla Chips
Home Made Roasted Tomato Salsa, Guacamole, Sour Cream
Chorizo Spiced Queso and Beef Empanadas
\$15.00 per person

A la Carte Items

From the Bakery

Mini Pastries	\$28.00 per dozen
Mini Croissants	\$34.00 per dozen
Mini Chocolate Croissant	\$34.00 per dozen
Assorted Bagels and Cream Cheese	\$25.00 per dozen
Sliced Old Fashioned Pound Cake	\$34.00 per loaf (serves 14)
Assorted Muffins	\$28.00 per dozen



Beverage Refreshments

Freshly Brewed Regular and Decaffeinated Coffee	\$60.00 per gallon
Freshly Squeezed Orange or Ruby Red Grapefruit Juice	\$40.00 per gallon
Water Bottle	\$3.75 each
Soft Drinks 16 ounce	\$4.00 each
Power Aide	\$4.00 each
Gatorade	\$4.00 each

Lunch Buffet

Deli Buffet Luncheon

Wild Coastal Greens with Assorted Toppings and Dressings
Low Fat Cole Slaw with White Balsamic Vinaigrette
Purple Potato Salad
Tuna Salad

Sliced Cold Cuts
Smoked Turkey, Black Forest Ham, Roast Beef
Sopressata and Pastrami
Assorted Sliced Breads & Rolls
Appropriate Condiments

Sliced Cheeses
Sharp Cheddar, Spicy Pepper Jack
Provolone, American and Swiss cheese

Chef's Selection of Desserts

\$31.00 per person



Roman Lunch Buffet

Traditional Caesar Salad with
Romaine Lettuce, Garlic Croutons, Calamata Olives, Parmesan Cheese

Buffalo Mozzarella Salad with
Grilled Asparagus, Cherry Tomatoes, Balsamic Vinaigrette

Orecchiette Pasta Salad with Balsamic Marinated Grilled Vegetables

Northern Italian Chicken Parmesan
Spinach and Porcini Mushroom Manicotti, Basil Cream Sauce with Roasted Tomatoes
Pan Seared Red Snapper, Citrus Beurre Blanc
Asparagus Saffron Risotto
Italian Mixed Vegetables
Asiago Cheese Bread
Chef's Selection of Desserts

\$39.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

All Prices Subject To 22% Taxable Service And 6% Sales Tax

“Working Lunch” Options

Assorted Pre-Made Sandwich Platters
(select three varieties - order one per person)

Ham & Cheese
Tuna Salad
Chicken Salad
Roast Beef and Swiss
BLT (Bacon, Lettuce, Tomato)
Grilled Vegetables Wrap
Shrimp Caesar Wrap

All Served with Lettuce, Tomato and a Dill Pickle Spear
Low Fat Cole Slaw with White Balsamic Vinaigrette
Home Made Potato Salad
Cookies & Brownies
Coffee, Tea and Iced Tea
\$31.00 per person



Chef's Executive Buffet

Field Green Salad with Assorted Toppings and Dressings
Fresh Fruit Salad with Orange-Mint Yogurt
Fresh Baked Rolls and Butter

Roasted New York Strip of Beef with Basil Cabernet Reduction
Herbed Crusted Mahi Mahi with Champagne Rock Shrimp Sauce
Pecan Crusted Chicken Breast with Southern Comfort Apple Glaze
White Cheddar Potato Galette
Seasonal Vegetables
Chef's Selection of Desserts

\$ 43.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

All Prices Subject To 22% Taxable Service And 6% Sales Tax

South Florida, Caribbean and Latin American Influence

Grilled Shrimp, Heirloom Tomato and Corn Salad with Cilantro Vinaigrette

Tropical Fruit Salad, Caribbean Cocktail Yogurt

Fresh Baked Rolls and Butter

Molasses Glazed Pork Loin, Guava Barbecue Sauce

Cumin Crusted Chicken Breast, Mango Garlic Sauce

Spiced Rubbed Flank Steak with Cilantro-Mint Chimichurri and Pinto Bean Salsa

Purple Potato Hash with Plantains, Pancetta and Roasted Leeks

Seasonal Roasted Vegetables

Chef's Selection of Desserts

\$47.00 per person



South Of The Border

Mexican Salad Bar

Shredded Iceberg Lettuce, Diced Tomatoes, Guacamole, Shredded Cheddar, Pico de gallo,

Sour cream, Diced Cucumbers, Diced Onions, Tortilla Stripes

Avocado-Cilantro Dressing, Chipotle Vinaigrette

Roasted Yellow Corn Salad with Black Beans

Fresh Baked Rolls and Butter

Grilled Flat Iron Steak, Ancho Steak Sauce

Tequila-Lime Marinated Chicken, Mango Pico de gallo, Natural au jus,

Barbecue Pulled Pork Enchiladas, White Cheddar and Green Tomatillo Sauce

Mexican Red Rice with Roasted Corn, Red Peppers and Diced Onions

Drunken Pinto Beans

Chef's Selection of Desserts

\$ 46.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Asian Fusion

Oriental Salad Bar

Mesclun Lettuce, Water Chestnuts, Red Peppers, Mandarin Oranges, Cashews, Bean Sprouts, Shredded Carrots, Toasted Sesame Ginger Dressing, Zesty Orange Dressing

Thai Ginger Lime Chicken Salad with Jicama and Crunchy Oriental Vegetables

Teriyaki Glazed Salmon with Asian Peanut Barbecue Sauce
Crunchy Baked Chicken with Sweet and Spicy Sesame Orange Glaze
Five Spices Marinated New York Steak, General Tso's Sauce
Ginger Vegetable Fried Rice
Wok Asian vegetables

Chef's Choice of Desserts

\$45.00 per person



Brick Oven Pizza Party

Traditional Caesar Salad

Romaine Lettuce, Garlic Croutons, Calamata Olives, Parmesan Reggiano, Caesar Dressing

Italian Style House Salad

European Cucumbers, Cherry Tomatoes, Pepperoncini Peppers, Roasted Red Peppers, Artichoke Hearts, Red Onion Rings, Hearts of Palm, Green olives
Italian Dressing, Balsamic Vinaigrette
Garlic Bread

Assorted Variety of Pizzas from our Brick Oven, Including:
Multigrain Vegetarian Pizza, Chicken Alfredo, Three Cheese, Italian Meats and Barbecue Chicken Pizza.
Red Pepper Flakes, Oregano, Basil, Extra Virgin Olive Oil, Parmesan Cheese.

Buffalo Chicken Wings, Blue Cheese Dipping Sauce
Chef's Choice of Desserts

\$ 35.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

Hot Plated Luncheons

House Salad

Baby Field Greens with Grape Tomatoes, Cucumbers and Shredded Carrots
Creamy Ranch Dressing



Caesar Salad

Hearts of Romaine with Caesar Dressing
Home Style Croutons, Calamata Olives and Shredded Parmesan Cheese
Add \$1.00 pp.



Greek Salad

Baby Field Greens, Tomatoes, Cucumbers, Red Onion, Pepperoncini Peppers, Feta Cheese
Roasted Garlic Vinaigrette
Add \$ 1.50 pp.



Caprese Salad

Baby Spinach, Baby Arugula, Fresh Mozzarella, Roma Tomatoes
Balsamic Glaze, Extra Virgin Olive Oil
Grilled Onion and Tomato Vinaigrette
Add \$ 2.00 pp.

Entrees

Vegetarian Pasta

Garganelli Pasta, Grilled Baby Vegetables, Oven Roasted Tomato Sauce
\$22.00 per person



Lemon Pepper Salmon

Lemon Pepper Seared Salmon over Wilted Spinach and Ratatouille
Kalamansi Beurre Blanc
\$29.00 per person



Asiago Chicken

Roasted Chicken Breast Stuffed with Seasoned Bread Crumbs, Asiago and Pecorino Cheese
Porcini Mushroom Polenta, Roasted Julienne Vegetables
Romano Tomato Sauce
\$32.00 per person



Chicken Florentine

Boneless Chicken Breast Stuffed with Baby Spinach and Ricotta Cheese
Saffron Risotto, Sautéed Asparagus
Basil Artichoke Sauce
\$32.00 per person



Roasted Pork Tenderloin

Asian Marinated Pork Tenderloin
Apple Cider Reduction, Cotton Candy Sweet Potato
\$31.00 per person



Filet Mignon

6oz. Center Cut Grilled Filet Mignon, Boursin Herb Cheese Butter
French Green Beans, Roasted Root Vegetable Mash
Thyme Demi Glace
\$38.00 per person

Plated Luncheon Desserts

(Choose One)

Key Lime Pie



Layered Chocolate Cake



Pear Tart



Raspberry Crème Brulee Cheesecake



Chocolate Crunch Bar



Banana Foster Cheesecake



Opera

Hors D'oeuvres

All Hors D'oeuvres can be Served Butler Style or Placed on a Buffet.
Minimum required of 50 pieces

🍷 Baked Brie with Raspberry Purse	\$4.50 per piece
🍷 Puff Pastry Chicken Santa Fe	\$4.50 per piece
🍷 Seasoned Potato Folded in Puff Pastry	\$4.50 per piece
🍷 Lobster Wellington	\$4.75 per piece
🍷 Beef Wellington	\$4.50 per piece
🍷 Feta Cheese and Sun Dried Tomato Fillo	\$4.50 per piece
🍷 Vegetables Wrapped in Fillo	\$4.50 per piece
🍷 Chicken Southwestern Empanada	\$4.50 per piece
🍷 Three Cheese Empanada	\$4.50 per piece
🍷 Scallop and Shrimp Brochette, Mango Chili Sauce	\$4.75 per piece
🍷 Strip Loin of Beef Sate, Sesame Ginger Sauce	\$4.50 per piece
🍷 Cheese Lorraine Quiche	\$4.50 per piece
🍷 Swiss Cheese and Spinach Quiche	\$4.50 per piece
🍷 Cozy Shrimp, Sweet and Spicy Orange Sauce	\$4.50 per piece
🍷 Vegetables Spring Roll	\$4.50 per piece
🍷 Duck Wonton, Oriental Duck Sauce	\$4.50 per piece
🍷 Coconut Shrimp, Mango Relish	\$4.75 per piece
🍷 Beef Fajitas, Chipotle Barbecue Sauce	\$4.50 per piece
🍷 Smoked Chicken Burrito, Tomatillo Salsa	\$4.50 per piece
🍷 Chorizo Calzone	\$4.50 per piece
🍷 Shrimp Quesadilla	\$4.50 per piece
🍷 Crab Cakes, Zesty Citrus Remoulade	\$4.75 per piece

Fresh Canapés

All Canapés can be Served Butler Style or Placed on a Buffet.
Minimum required of 50 pieces

🍷 Artichoke Bottoms with Salmon Mousse	\$4.75 per piece
🍷 Belgium Endive with Smoked Chicken	\$4.50 per piece
🍷 Beef Tenderloin with Horseradish	\$4.75 per piece
🍷 Bouche with Blue Cheese	\$4.50 per piece
🍷 Brie with Baby Shrimp	\$4.75 per piece
🍷 Crepe with Herbed Cream Cheese and Caviar	\$4.50 per piece
🍷 Chicken Tartelette with Cilantro	\$4.50 per piece
🍷 Chorizo with Mango Chutney	\$4.50 per piece
🍷 Cucumber Cups with Guacamole and Shrimp	\$4.75 per piece
🍷 Cucumber Rondelle with Smoked Salmon	\$4.50 per piece
🍷 Dried Apricots with Rum Cheese and Macadamia Nuts	\$4.50 per piece
🍷 Duck and Mandarin Orange on Brioche Canapé	\$4.50 per piece
🍷 Focaccia Bruschetta with Onions and Mushrooms	\$4.50 per piece
🍷 Figs Wrapped in Prosciutto	\$4.50 per piece
🍷 Genoa Salami Galantine	\$4.50 per piece
🍷 King Crab Canapé	\$4.74 per piece
🍷 Mozzarella and Prosciutto Pinwheel	\$4.50 per piece
🍷 Pears with Gorgonzola Cheese	\$4.50 per piece
🍷 Portabella Mushroom Grilled on Garlic Crostini	\$4.50 per piece
🍷 Roast beef Roulade with Cornichon	\$4.75 per piece
🍷 Scallops Seared with Avocado Salad	\$4.50 per piece
🍷 Shrimp Cajun on Rye	\$4.75 per piece
🍷 Vegetable Herb wrap	\$4.50 per piece
🍷 Tuna Carpaccio with Wasabi on Wonton shell	\$4.50 per piece
🍷 Smoked Salmon Roses	\$4.50 per piece

Reception Display Stations

Deluxe Crudités

Selection of Fresh Garden Vegetables with an Array of Dipping Sauces
\$7.00 per person



International Cheese Board

Domestic and Imported Cheeses, Garnished with Fresh and Dried Fruit
Flat Bread, Assorted Crackers
\$10.00 per person



Tropical Fresh Fruits & Berries

Fresh Seasonal Fruits and Berries
Served with Fruited Yogurt or Cottage Cheese
\$10.00 per person



Mediterranean Antipasto

Assorted Grilled Vegetables, Selection of Gourmet Meats & Cheeses
Fresh Herbs, Olives & Oils
\$14.00 per person



Jumbo Shrimp Cocktail

Jumbo Poached Shrimp Cocktail
Accompanied with Cocktail Sauce & Lemons
\$4.00 per piece, minimum 50 pieces



Shrimp and Lobster Shooters

Jumbo Poaches Shrimp with Papaya Cocktail Sauce
1oz Lobster Tails with Yellow Tomato Gazpacho
\$5.00 per piece, minimum 50 pieces

Reception Action Stations

Carving Stations

Slow Oven Roasted Herb Crusted Prime Rib
Horseradish Sauce, Au jus
Serves 25 people
\$460.00



Jack Daniel's Glazed New York Strip
Jack Daniel's Sauce
Serves 25 people
\$375.00



Spices and Mustard Rub Beef Tenderloin
Cabernet Sauce
Serves 15 people
\$325.00



Cedar Plank Roasted Salmon
Champagne Mustard Sauce
Serves 15 people
\$225.00



Mediterranean Chicken Roulade
Roasted Tomato Romesco Sauce
Serves 15 people
\$180

Chef's Fee \$85.00 (One Uniformed Chef per every 50 Guest for 2 Hours)

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Hibachi Station

Bamboo Skewered Chicken or Shrimp Hibachi
Served on Martini Glass with Five Cheese Truffle Macaroni and Cheese

Chicken **\$15** per person

Shrimp **\$17** per person



Stir Fry Station

Chicken, Beef and Oriental vegetables
Sweet and Spice Orange Sauce, General Tso's Sauce
Steamed Jasmine Rice

\$16.00 per person



Turf Station

Barbados Rum, Jerk Marinated Beef Brochettes
Served with Root Vegetable Mash, Grilled Asparagus
Mint Chimichurri, Tamarind Barbecue Sauce

\$ 17.00 per person



Chopped Salad Station

Mixed Greens, Romaine Hearts, Iceberg Lettuce
Cucumbers, Tomatoes, Corn, Olives, Eggs, Onions, Artichoke Hearts, Cheddar Cheese
Grilled Chicken, Baby Shrimp
Home Made Ranch Dressing, House Herbed Honey Mustard Dressing

\$13.00 per person

Chef's Fee \$85.00 (One Uniformed Chef per every 50 Guest)

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Dinner Buffet

Lone Star Barbecue Buffet

Grilled Potato and Arugula Stilton Salad
Macaroni Salad with Diced Ham, Chopped Eggs and Green Apples
Fruit Salad with Banana Minted Yogurt
Fresh Baked Rolls and Butter

Buttermilk Marinated Chicken with Crispy Cornflakes, Honey Mustard Vinaigrette
Maple Peach Barbecue Glazed Saint Louis Ribs
Slow Cooked Barbecue Texas Brisket, Jack Daniel's Barbecue Sauce
Dark Beer Simmered Bratwurst and Knockwurst, Sauerkraut and Grilled Onions
Grilled Corn on the Cob with Chive Garlic Butter
Bourbon Spiked Baked Beans
Sweet Potato Puree with Maple and Cinnamon

Chef's Choice of Desserts

\$52.00 per person



Southwest Buffet

Avocado and Potato Salad with Cilantro-Lime Vinaigrette
Jicama, Roasted Corn and Bell Pepper Slaw with Mango Mustard Vinaigrette
Seafood Salad with Cilantro Mint Chimichurri
Fresh Baked Rolls and Butter

Five Spice Rubbed Flat Iron Steaks, Ibarra Chocolate Coffee Sauce
Cornmeal Crusted Snapper Fillets, Mango Garlic Sauce and Tomatillo Pineapple Salsa
New Mexican Rubbed Pork Loin, Bourbon Ancho Sauce
Adobo Seasoned Potato Wedges
Roasted Baby Vegetables with Cilantro-Garlic Butter

Chef's Choice of Desserts

\$52.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Modern American Bistro

Cobb Salad Bar

Crispy Field Greens, Cucumbers, Tomatoes, Corn, Olives, Eggs, Onions, Artichoke Hearts, Cheddar Cheese, Ranch Dressing, House Herbed Honey Mustard Dressing

Diced Tomato, Cucumber and Feta Cheese Salad with Roasted Garlic Vinaigrette
Orzo and Roasted Vegetables Salad with White Balsamic Vinaigrette
Fresh Baked Rolls and Butter

Three Herb Crusted Cornish Game Hen with Rosemary Orange Sauce
Smoked Sea Salt and Black Pepper Crusted Rib Eye Steaks, Boursin Cheese Herbed Butter, Merlot Reduction

Almond Crusted Black Grouper Fillets with Kaffir Lime Lobster Sauce
Boniatto, Yukon and Sweet Potato Layered Lasagna
Roasted Julienne Vegetables

Chef's Choice of Dessert
\$62.00 per person



Tour Of Italy

Antipasto Salad with Diced and Cured Meats, Roasted Vegetables, Marinated Olives, Charred Peppers and Red Wine Oregano Vinaigrette

Caprese Salad with Grilled Onion and Tomato Vinaigrette
Traditional Caesar Salad with Romaine Hearts, Calamata Olives, Parmesan Reggiano and Garlic Croutons
Asiago Cheese Bread

Roasted Tomato, Spinach and Ricotta Cannelloni, Five Cheese Truffle Cream Sauce
Pan Roasted Veal Scaloppini, Lemon -Thyme Marsala Sauce
Italian Herb Roasted Chicken, Natural Au jus and Peperonata
Sautéed Pesto Shrimp, Roasted Yellow Pepper Cream with Reggiano Saffron Risotto
Grilled Italian Vegetables

Chef's Choice of Desserts

\$58.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Oriental Fusion

Thai Salad Bar

Field Green Lettuce, Water Chestnuts, Red Peppers, Mandarin Oranges, Cashews, Bean Sprouts, Shredded Carrots, Toasted Sesame Ginger Dressing, Zesty Orange Dressing

Asian Chicken Salad with Spicy Noodles and Napa Cabbage
Lime Ginger Dressing

Oriental Seafood Salad with Roasted Pineapple Cilantro Vinaigrette

Fresh Baked Rolls and Butter

Green Tea Rubbed Duck Breast with Blood Orange Glaze
Grilled Teriyaki Salmon with Five Spice Pineapple Reduction
Thai Basil and Mint Roasted Loin of Pork with Ginger Fuji Apple Sauce
Pan Asian Fried Rice
Coconut green Curry Stir Fry Vegetables

Chef's Choice of Desserts

\$59.00 per person

A \$5.00 per person surcharge will apply for Buffets under 25 Guests

All Prices Subject To 22% Taxable Service And 6% Sales Tax

Plated Dinner

All Plated Dinner Selections Include:
Freshly Baked Rolls and Butter
Freshly Brewed Regular/Decaffeinated Coffee or Tea

Salads

New Caesar Salad

Chopped Romaine Lettuce with Canellini Beans, Oven Roasted Tomatoes, Penne Pasta
and Shredded Parmesan Cheese
Lime Caesar Dressing



Baby Spinach and Arugula Salad

Gorgonzola, Red Peppers, Dried Cranberries, Apples, Spiced Almonds
Applewood Bacon Walnut Cider Vinaigrette



House Salad

Crisp Field Greens with Cherry Tomatoes, European Cucumbers, Shredded Carrots,
and Marinated Green Olives
Balsamic Vinaigrette



Tomato and Mozzarella Salad

Baby Spinach, Baby Arugula, Fresh Mozzarella, Roma Tomatoes
Balsamic Glaze, Extra Virgin Olive Oil
Grilled Onion and Tomato Vinaigrette



Lago Mar Salad

Young Romaine Hearts with Sliced Mango, Golden Raisins, Candied Walnuts and
Gorgonzola Cheese
Italian Herb Dressing

Plated Entrees

Rosemary Rubbed Filet Mignon

Brandied Shallot Butter and Thyme Cabernet Sauce
Caramelized Onion Dauphine Potatoes
\$55.00 per Person



Pan Seared Mediterranean Bone in Chicken Breast

Chipollini Onions, Caper Berries, Green Olives and Smoked Tomato Jus
Baby Arugula Champagne Risotto
\$45.00 per Person



Maple Roasted Pork Tenderloin

Jack Daniel's Glaze
Boniato and Plantain Hash
\$47.00 per Person



Char Grilled 12oz New York Steak

Crush Peppercorn Truffle Butter and Port Wine Reduction
Twice Baked Loaded Potato
\$55.00 per Person



Almond Dusted Chilean Sea Bass

Vanilla Bean Arabica Coffee Sauce
Roasted Caramelized Root Vegetables
\$54.00 per Person

Apple Almond Stuffed Chicken Breast

White Peach Cider Sauce

Root Vegetable Mash

\$45.00 per Person



Fire Roasted Warm Water 7 oz Lobster Tail

Cilantro Lemon Pepper Butter and Passion Fruit Ice Wine Sauce

Coconut Risotto

\$65.00 per Person



Char Grilled Lamb Sirloin Steaks

Dark Chocolate Mint Sauce

Roasted Vegetable, Red Wine Farro

\$58.00 per Person



Macadamia Crusted Black Grouper

Lemongrass Rock Shrimp Sauce

Boursin Cheese Soft Polenta

\$48.00 per Person



Slow Roasted Pepper and Sea salt Crusted Prime Rib

Rosemary Jus, Roasted Garlic Basil Mashed Potatoes

\$58.00 per Person

Desserts Selections

All lunch and dinner entrees include choice of dessert; please select from the list below.

OPERA

Light and Dark Layers of Coffee Butter Cream, Chocolate Ganache and Almond Joconde all Infused with Coffee Glaze.

KEY LIME PIE

Custard Pie Made with Florida's Own Key Limes and Whipped Cream

STRAWBERRY ROYAL

White Chocolate Mousse Mixed with Strawberry Puree, Decorated with Sliced Strawberries and Raspberry Glaze

SACHER TORTE

Sacher Biscuit Layered with Raspberry Jam, a Chocolate Satin Glaze Enrobes the Cake.

TIRAMISU

Layers of Lady Fingers Soaked in Kahlua and Coffee Syrup, Filled with Mascarpone Cream Cheese.

BANANA FOSTER CHEESECAKE

A Creamy Banana Cheesecake Swirled with Ribbons of caramel on Crunchy Cookie Crust.

FRENCH APPLE TARTE

A sweet Short Dough Tart Filled with Almond Cream and Layered with Thin Sliced Apples.

CHOCOLATE TRILOGY

A Trio Layer of White, Milk and Dark Chocolate Mousse with Vanilla Genoise.

MANGO PASSION FRUIT MOUSSE

A Perfect Combination of Mango and Passion Fruit Mousse with Vanilla Sponge.

CARROT CAKE

A Moist Cake Loaded with Shredded Carrots, Pecan Pieces and Crushed Pineapple, Covered with Cream Cheese Frosting.

CRÈME BRULÉE CHEESECAKE

A combination of vanilla bean crème brulee and NY cheesecake.

Bar Services

Sponsored Bar – Per Hour Basis

Unlimited quantities served within hours specified.
Bar to be stocked with name brands or premium brands
depending on brand selected.

The number of guests charged is based on the food function
guarantee or the number of guests in attendance, whichever is greater.

	Name Brands	Premium Brands
1 Hour	\$20.00 per person	\$22.00 per person
2 Hours	\$30.00	\$34.00
3 Hours	\$38.00	\$44.00



Sponsored Bar – Per Drink Basis

A fully stocked bar featuring name or premium brands
with the charges reflecting the actual number of drinks consumed.

Name Brands	\$7.00 per drink
Premium Brands	\$7.75 per drink
Cordials	\$8.50 per drink
House Wine	\$7.00 per glass
Imported Beer	\$5.00
Domestic Beer	\$4.25
Soft Drinks	\$4.00
Bottled Water	\$3.75



Bartender Labor Charges

\$125.00 Each Bartender up to three hours.
Additional Hours \$25.00 per Bartender per Hour