

Buffet Dinner

Garden Fresh Garden Salad
Florida Citrus Salad

Chef Carving Board

Choose two

Roast Beef or Sirloin, Herb Crusted Pork Loin, Honey
Glazed Ham, Turkey Breast all with condiments

Hot Buffet

Choose two

Smoked Salmon
Chicken Fettuccini Alfredo
Seafood Newburg w/Rice
Smoked Pork Loin
Sausage Pilau

Choose 2 Accompaniment

Mixed Vegetable Medley
Grilled Red Potatoes w/Caramelized Onion
And Garlic
5 Grain Rice
Cheese Mashed Potatoes
Sun Dried Tomato Rice
Green Bean Casserole
Glazed Carrots

Coffee Station/Ice Tea Station

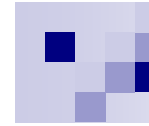
Price per person \$25.95 to include all food, equipment
for displaying food, help to prepare and serve all food.

Dessert Station \$5.00 extra

Extra Services

Coffee and Tea Service.....\$3.00 per
Dessert Station\$5.00 per
Sandwich Tray\$7.00 per
Lite Lunch/Soup & Sandwich\$11.00 per
Bar Snack Service\$ 5.50 per
Appetizer Service\$4.09 to \$7.50
Seasonal Fruit Tray\$3.00 up
Cheese and Cracker Tray\$4.50 up

Catering Menu
2005April's Consulting
Summer/Fall



Catering Menu
2005
Summer/Fall

Catering
by
Chef Matthew Sinow



904-825-0918



RECEPTION 003

Fresh Fruit and Vegetable Display

International Cheese Tray
Baked Brie, Spreads, and cubed Cheeses

Chef Carving Board
Choice of one
Turkey—Ham—Beef—Pork Loin
Add another meat for \$2.50 each person
Served on Custini's with condiments

Seafood Cocktail Bowl
Extra Large Shrimp and Green Mussels
(\$3.00 per Person extra)

Choose two:
Meatball Station
Three Types of Meatballs
Stroganoff, BBQ, and Sweet & Sour
Grand Pasta Station
Tortellini and Stuffed Pasta
Two Sauces Red and White
Grilled Kabobs
Vegetable, Seafood, and Beef
Risotto Station
Creamy Risotto

With seafood, sausage, and cheeses to be added
Deluxe Coffee Station

Price per Person \$17.95

To include: all food and help and equipment to present.
Paper product; Linen for food tables only.

Light Hors D'Oeuvres

Reception

Trayed Item's

Domestic Cheese Display

Assorted Farm Fresh Vegetables with dips

Fresh Seasonal Cut Fruits and Berries with dip

Shrimp Bowl with Cocktail Sauce (add \$4.50 per person)

Butlered Hot Items

Crab Cakes with Remoulade Sauce

Chicken Canapé's with Honey Mustard Sauce

Quiche Diamonds

Dessert Station

Per person: \$19.50 to include all food,
Help, and Equipment to prepare and
service the above

All menus can be custom made. Final menu and pricing made at least 30 days prior to event. 75% of estimated catering cost due at that time with signed contract. Final count 5 days prior to event

Margaritaville Menu

Cool Fruit Salad

Zippy Conch Salad

Grilled Bread and Corn Muffins

From the Grill

Cheeseburger's from Paradise

Jerky Chicken

Spicy Ribs

Grill Vegetable

Dessert trays with

Key Lime Favorites—Island Brownies

Plenty of Fruity Delights

Beverage Station

Per Person (as of today) \$14.50

This will include all of the help, food, paper plates and eating utensils



Catering by:

Chef Matthew Sinow

904-825-0918