

BUENA VISTA PALACE
HOTEL & SPA

Plated Dinner

All Entrees include Salad, Dessert and Beverage

Salad

Caesar Salad A gentle tossing of Romaine Lettuce, Fine Herbs and Seasonings garnished with Croutons and Cracked Black Pepper

Hearts of Palm with Marinated Pear Tomatoes, Maytag Blue Cheese and Walnuts with Baby Greens

Citrus Shrimp and Papaya Salad on a Bed of Greens, Key Lime Vinaigrette

Medley of Florida Greens with Loxahatchee Goat Cheese and Grape Terrine, Sherry Vinaigrette

Spinach Salad with Apple Smoked Bacon, Saga Brie Apples and Fiery Pecans with Sherry Vinaigrette

Palace Seasonal Garden Salad, House Dressing

Arugula Salad with Shaved Fennel, Marinated Tomatoes, Roasted Peppers, Reggiano, Roasted Garlic Vinaigrette



Desserts

Apple, Cranberry and Walnut Strudel, Vanilla Bean Sauce

Very Berry Charlotte, Chambord Cream, Raspberry Coulis

Delish Trio of Dark, Milk & White Chocolate Mousse Berry Coulis

Ivory Chocolate & Cherry Bread Pudding, Amaretto Sauce

Demi Chocolate Torte, Hurricane Sauce

Cinnamon Sugar Crusted Cornucopias with a Symphony of Caribbean Fruits

Passion Fruit Cheesecake with Five Spice Chocolate Sauce

Bittersweet Chocolate Sak, White Chocolate Mousse, Red Fruits, Florida Orange Sauce

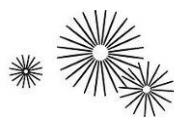
Banana Rum Torte with Captain Morgan's Rum Sauce

Tiramisu "Classico" Café Brulot Sauce

Poached Pear in Florentine Basket with Ginger Ice Cream, Citrus Caramel Sauce

Hazelnut Semifriedo, Toasted Almonds, Red Fruits, Milk Chocolate Sauce

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Entrees

Grilled Tenderloin of Beef on Sweet Onion Confit
Dauphinois Potato, Cabernet Gorgonzola Sauce

Chili Rubbed New York Sirloin with Barbecue Onion,
Roasted Corn Potato and Mushroom Ragout

Pan Seared Filet of Beef, Cheddar Polenta, Roasted
Vegetables, Very Red Wine Sauce

Grilled Veal Chops with Risotto Cake, Shallot Wild
Mushroom Jus

Pan Seared Chicken Medallions Lightly Crusted in
Parmesan topped with Prosciutto, Toasted Pine Nuts and
Orzo Pasta, Lemon Basil Sauce

All Natural Chicken with Cous Cous, Spinach, Saffron
Broth, Roasted Vegetables
Add Grilled Prawns

Galliano Marinated Breast of Chicken with Red Currants,
Macadamia Nuts and Wild Rice Medley

Pan Seared Florida Grouper, Tomato Eggplant Compote
and Orzo Pasta, Lemon Caper Butter Sauce

Yucca Crusted Key West Snapper, Black Bean Rice,
Pineapple Relish, Ginger Leek Sauce

Potato Crusted Salmon with Asparagus, Scallions, Leeks
and Tomatoes, Chervil Champagne Sauce

Lemon Pepper Grouper, Artichoke Risotto, Braised Greens,
Lobster Sauce

Pecan Crusted Rack of Lamb, Dauphinois Potato with Port
Demi Sauce

Dual Entrees

Tenderloin of Beef, Scampied Prawns, Dauphinois Potatoes,
Baby Vegetables, Pinot Noir Reduction

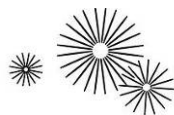
Grilled Bistro Steak, Parsley Butter &
Rosemary Roasted Breast of Chicken, Potato Leek Fondue,
Sauce Au Poive

Syrah Braised Short Ribs and Pepper Salmon, Bordelaise
and Leek Sauce with Truffled Roasted Fingerling Potatoes

Herb Roasted All Natural Breast of Chicken &
Grilled Center Cut Swordfish with Six Onion Risotto,
Honey Basil Beurre Blanc



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Cold Enhancements

Gulf Shrimp Martini, Key Lime Dipping Sauce

Five Spice Duck Breast, Savoy Cabbage-Carrot Cashew Slaw,
Orange Soy Emulsion

Chilled House Smoked Salmon, Loaded Mascarpone Smear,
Potato Crisp and a Three Mustard Sauce

Charcuterie Plate, Italy's Finest Meats and Cheeses served with
Roasted Pepper, Aioli and Flatbreads

Hot Enhancements

Caramelized Onion Tart, Herbed Cheese, Plum Tomatoes,
Basil Oil and Balsamic Drops

Sautéed Shrimp Scampi, Garlic Butter, White Wine, Basil and
Lemon on Cappellini Pasta

Florida Lobster Cobbler, Zellwood Corn and Sweet Vidalia
Onions under a Buttery Pastry Dome

Mahogany Pork Tenderloin, Rice Dumplings, Golden
Pineapple, Carrot Ginger Sauce



Dinner Enhancements