

BUENA VISTA PALACE
HOTEL & SPA



Reception

*All Chilled Seafood Served with Assorted Sauces,
Hot Sauces, Citrus, Crackers*

Florida Raw Bar

Chilled Gulf Shrimp
Lemon, Parsley, Cocktail, LaMaize Sauce

Chilled Snow Crab Claws
Lemon, Parsley, Hot Mustard

Chilled Alaskan King Crab Legs
Lemon, Parsley, Sweet Mustard

Fresh Shucked Blue Point Oysters
Lemon, Parsley, Cocktail, Horseradish

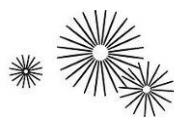
Fresh Shucked Oyster Shooters
Soy, Jalapeno, Cilantro

Fresh Shucked Manatee Bay Clams
Lemon, Parsley, Cocktail, Horseradish

Colossal Blue Crab, Skewers
Lemon, Garlic, Ginger Mayo

Fresh Florida Stone Crab (in season)
Mustard Sauce

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Hors D'oeuvres & Specialties

Canapes

Sundried Tomato, Kalamatta OliveBasil Creme Fraiche
Cornucopia of Genoa Salami.....Horseradish Mousse
Pear Tomato, Fresh Mozzarella Skewer.....Basil Oil
Triple Cream Brie.....Fresh Strawberry
San-Daniele ProsciuttoMarinated Asparagus
Maytag Blue Cheese, Orange Blossom Honey..... Pretzel Crisp
Pinwheel of Mozzarella, Prosciutto..... Roasted Pepper Butter

Apple Smoked Cheddar, Fig Jam.....Sourdough Crisp
Seared Tuna, Hijiki.....Wasabi Cream, Wonton Crisp
Orangewood Smoked Salmon Rose.....Watercress, Mascarpone
Maple Glazed Duck Breast Raspberry Shallot Jam
Lobster Medallion.....Caviar
Nori Roll, Crabmeat, Cucumber..... Wasabi
Seared Filet, Onion Jam.....Garlic Pita Crisp
Chilled Shrimp, English Cucumber..... Pepper Mousse

Hot Hors D'Oeuvres

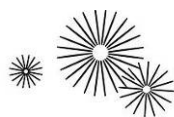
Vegetable Egg Rolls..... Hot Mustard Sauce
Sesame Chicken.....Oriental Dipping Sauce
Mini Cheese Burgers..... Caramelized Onions
Spicy Beef Empanadas..... Cool Cilantro Cream
Salmon & Goat Cheese Purse.....Champagne Sauce
Spinach Feta Spanakopita
Gruyere & Leek Tart
Wild Mushroom Tart
Raspberry Almond Brie

Charred Sirloin & Pepper Kabob..... Merlot Reduction
Scallops Wrapped in Bacon..... Lobster Sauce
Shrimp Casino Skewer..... Garlic Butter
Saltimbocca Chicken Marsala
Chicken Pistachio Pinwheels.....Tomato Coulis
Mascarpone Tarts, Blue Cheese..... Caramelized Shallots
Jerk Chicken Sweet Potato Biscuit
Crab Rangoon

Crispy Coconut Shrimp..... Soy Orange Glaze
Pan Fried Crab Cakes..... Creole Mustard Sauce
Mini Beef Wellington.....Bordelaise
Assorted Pot StickersOriental Dipping Sauce
Foie Gras French Toast.....Blackberry Sauce
Baby Lamb ChopsGarlic Mint Sauce
Lobster & Shrimp Spring Rolls.....Chili Dipping Sauce



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Hors D'oeuvres & Specialties

Cheese and More

(minimum 25 orders)

A Fine Selection of Imported and Domestic Cheeses. Displayed in Wedges, Sliced French Bread, Assorted Crackers, Nuts, Homemade Jams, Honey Comb, Marinated Olives and Fruits

Deconstructed Cheese

(minimum 25 orders)

Maytag, Honey Comb, Sourdough Crisp
Stilton, Strawberry Shallot Jam
Apple Smoked Cheddar, Granny Smith, Crisp Pancetta
Asiago, Prosciutto, Marinated Olives
St. Andre, Roasted Pecans, Pesto
Aged Provolone, Sappersatta, Cipollini
Port Salut, Peach and Onion Marmalade
Gouda, Pepperoni, Garlic Dill
Manchego, Peppadew, Extra Virgin Olive Oil
Soft Brie, Raspberry Jam, Cashews
Boursin, Pretzel Bread

Sushi and Sashimi Station

Assorted Selection served with Pickled Ginger, Wasabi, Daikon, Soy Sauce

Sushi Chef Fee

Bar Crudo

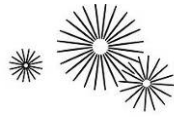
(minimum 50 orders each)

Chilled Giant Shrimp
Alaskan King Crab, Hearts of Palm, Snow Crab Claws
Jumbo Lump Crab, Spicy Mustard, Potato Crisp
Smoked Mussels
Charred Octopus, Cucumber, Sirachi, Hyiki
Marinated Squid
Lemon, Cilantro, Garlic

Smoked Fish Presentation

Florida Smoked Fish Spread, Trout, Mahi Mahi, Mackerel, Tuna, Salmon, Smoked Mussels, Mascarpone, Lavosh and Flat Breads

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Warm Wheel of Brie

Raspberry Jam, Toasted Pecans, French Bread and Carr's Biscuits

Small

Large

Bruschetta Station

(minimum of 25 orders)

Fresh Grilled Semolina Bread Brushed with Garlic, Virgin Olive Oil, Basil, Mozzarella, Grilled Eggplant, Oven Dried Tomatoes, Calamata Olives, Prosciutto, Sappersatta, Salami, Roasted Peppers and Asiago Cheese



Crudites

(minimum 25 orders)

Fresh Vegetables and Relishes of the Season
Dips of Your Choice

Wok Station

(minimum of 25 orders)-Chef Fee 150

Stir fried Ginger Beef, Crispy Orange Chicken, Oriental Vegetables
Sake, Soy and Ginger Sauces, Young Chow Fried Rice

Smashed Martini Bar

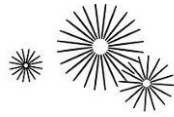
(minimum 50 orders)

Yukon Gold Potatoes, Grilled Gulf Coast Shrimp
Mango Cilantro Salsa, Champagne Beurre Blanc,
Chili Pepper, Green Olives

Cabernet Smashed Potatoes, Sliced Shallot Glazed Tenderloin,
Frizzled Leeks, Chives, Pearl Onions, Green Olives

Colorado Russet Potatoes, Grilled Lobster, Nantua, Tarragon Sauce,
Sun-Dried Tomatoes, Black Olives

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Specialty Presentation

Meat Pies

(Minimum 50 orders each)

Burgundy Escargots, Garlic Butter

Chicken Pot Pie

Tenderloin Tips, "Very Red" Wine

Seafood Nantua, Puree of Potato

Duck Confit, Sweet Potato Puree, Bordelaise

Tuscan White Bean, Sweet Pork Sausage

Palace Tapas Bar

A Sensational Sampling of Food

Braised Short Rib, Crispy Shallot, Blue Cheese Emulsion

Seared Salmon, Artichoke, Basil Drizzle

Roasted Chicken, White Wine Risotto, Parmesan Cheese

Jumbo Lump Crab, Corn, Chive, Chardonnay Beurre Blanc

Choice of two

Choice of three

Chef Required

Pasta Stations

Rigatoni, Organic Tomatoes, Garlic, Basil, Extra Virgin Olive Oil

Penne "Bolognese"

Gnocchi with Arugula Pesto

Ravioli Pancetta, Early Peas, Parmigiano Cream

Tortellini with Osso Buco Ragù

Orecchiette, Wild Mushrooms, Shallots, Sherry and Cream

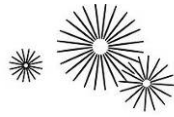
Hand Crafted Breads, Extra Virgin Olive Oil, Parmesan, Crushed Red

Pepper

Choice of two

Choice of three

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Gnudi Bar

(minimum 50 orders each)-Chef Fee

Asiago Gnudi

Brown Butter, Garlic Shitakes, Rosemary

Spinach Gnudi

Champagne, Smoked Salmon, Black Pepper

Pumpkin Gnudi

Smoked Bacon, Shallots, Arugula

Sautee Station

Display Bottles of EVOO, Pepper Mills, Sea Salt



Bada "Bing" Bar

(minimum 50 orders each)-Chef Fee

Assorted "Pressed" Bao Buns

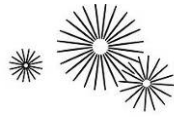
Braised Pork Belly

Asian Beef, Bean Sprouts, Chilis

Fire Cracker Shrimp with Green Onion

Assorted Asian Dipping Sauces

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Panini Station

Gourmet Pressed Sandwiches Served with Assorted Jams, Relishes and Compotes

(minimum 50 orders)- Chef Fee

T.B.A.

Turkey, Brie, Arugula and Granny Smith Apple, Pecan Cranberry Mayonnaise

Caprese

Tuscan Bread, Vine Ripe Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

The Cuban

Roast Pork, Smoked Ham, Swiss Cheese, Pickle and Mustard Sauces

The Club

Roast Turkey, Crisp Bacon, Aged Cheddar, Caramelized Shallots, Vine Ripe Tomato

The "Full Monty "

Grilled Brioche, Smoked Ham, Roasted Turkey, Raspberry and Brie

The Ruben

Corned Beef, Aged Swiss, Sauerkraut and Russian Dressing

The Italian

Prosciutto, Sappersatta, Salami, Cappacola, Provolone, Asiago, Basil Oil

The Beef

Rare Roast Beef, Shropshire Cheese and Arugula

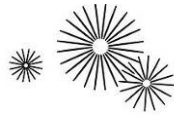
The Saltimbocca

Fresh Mozzarella, Prosciutto, Sage, Onion Garlic Jam

Choice of two

Choice of three

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Dips & Salsa

Tomato, Cilantro, Garlic Salsa, Black Olive Tapenade, Maytag Blue Cheese Dip, Assorted Flat Breads, Tortilla Chips, Toasted Garlic Points, Lavosh and Assorted Crackers

Paella Station

Saffron-scented Rice with Shrimp, Chicken Chorizo, Mussels, Clams, Pork Ribs, Calamari, Variety of Hot Sauces

Fajita Fun

Grilled Corona Marinated Beef, Cilantro Marinated Chicken, Red and Green Peppers, Sweet Onions, Warm Flour Tortillas, Shredded Cheddar, Sour Cream, Avocado, Green Chili Salsa

Moo Shoo Duck Station

Peking Duck, Scallions, Stir fried Shitake Mushrooms, Soft Crepes, Plum Wine Glaze

Pizzeria

Homemade Pizza and Stromboli 's made with Italian Flour, San Marzano Tomatoes, Parmesan and Fresh Mozzarella

Margherita-Mozzarella, San Marzano Tomatoes, Sweet Basil, EVVO

Bianca-Caramelized Onions, Rosemary and Chili's

Pepperoni-Mozzarella, San Marzano Tomatoes

Sausage-Homemade Sweet Sausage, Roasted Fennel, Tomatoes, Mozzarella

Quattro Formaggio-Mozzarella, Pecorino, Fontina, Parmesan

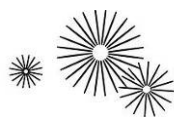
Funghi-Roasted Mushrooms, Crushed Tomatoes, Mozzarella

Stromboli 's-Assorted Italian Meats and Cheeses

Choice of two
Choice of three



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Carving Station

*Carved Specialties served with appropriate Condiments,
Garnishes and Handcrafted Breads and Rolls*

Black Pepper and Shallot Crusted Tenderloin of Beef
with Merlot Sauce (serves 25)

Garlic, Rosemary Crusted Steamship of Beef, Au Jus,
Horseradish (serves 200)

House Smoked Sirloin of Beef, Fresh Horseradish Sauce,
Shallot Jam (serves 40)

Pecan Crusted Rack of Lamb, Pearl Pasta, Cauliflower
Gratin, Tomato Thyme Jus (serves 8)

Florida Orangewood Smoked Breast of Turkey, Peach
Jam, Chive Mango Spread (serves 40)

Floridian Style Deep-fried Turkey, Creole Mayonnaise
(serves 50)

Seared Loin of Sesame Crusted Tuna, Soba Noodles,
Ginger, Soy, Sake Glaze (serves 30)

Smoked Norwegian Salmon, Mascarpone Cream Cheese,
Potato Crisp, Bagel Chips, Sweet and Spicy Mustard
Sauce (serves 50)

Bourbon, Mustard and Horseradish Glazed Smoked Ham
with Cheese Biscuits (serves 60)

Charred Rib Cap, Cipollini Onions, Bleu Cheese, Potato,
Shallot Jam, Chimichurri (serves 15)

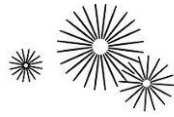
Roasted Organic Chicken Breast, Savory Bread Pudding,
Ragout of Wild Mushrooms and Pinot Noir reduction
(serves 25)

Chili Dusted Buffalo Tenderloin, Jack Daniels No 7
Whiskey Sauce, Peppadews, Cipollini, Onions, Corn
Relish (serves 30)

10 Bone Berkshire "Kurobuta " Roast Rack of Pork,
Vanilla Apple Onion Chutney, Pickled Red Onions
(serves 30)

Chef & Carver Fee (per attendant)

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Ice Cream Sundae Station

Vanilla, Chocolate & Strawberry Ice Cream, Chocolate & Caramel Sauce, Nuts, Fruit Toppings, Crumbled Cookies, Fresh Strawberries Bananas, Whipped Cream



Snacks

Assorted Dry Snacks

per pound

Chef's Selection of Assorted Dips

per pint

Fireworks Ice Cream Social

(minimum of 50 people)

Chef Walter's "Stone Cold Ice Cream"

Gourmet Ice Cream created to order on a marble slab

Vanilla Ice Cream, Chocolate Ice Cream, Strawberry Ice Cream

Toppings

Macadamia Nuts, Pecans, M&Ms, Snickers, Heath Bars, Chocolate Chips, Broken Pretzels, Oreos, Brandied Cherries, Peppermint, Strawberries, Blueberries, Raspberries, Brownies, Chocolate Chip Cookies, Glazed Donuts, Chocolate Fudge, Raspberry Sauce, Carmel Sauce

Chef Walter's Cake Shop

Chocolate Raspberry Torte, Tiramisu, Extraordinary Carrot Cake, Toasted Macadamia Caramel Cheesecake, Triple Chocolate Mousse Torte, Dulce de Leche, Passion Fruit Torte, White Chocolate Linzer Torte, Strawberry Cheesecake, Orange Citrus Cake

Cookies

Chocolate Chip, Oatmeal, Peanut Butter, Chocolate Fudge, White Chocolate Macadamia

Assorted Palace Pie Shots

Key Lime, Pecan Bourbon Pie, Strawberry Rhubarb, Caramel Apple Pie, Banana Cream Pie, Chocolate Crunch Pie, Raspberry Macadamia

Beverages

Coffee, Tea, Flavored Water

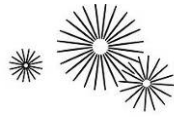
Additional charge

"Fire one up"

Crème Brulee Station

Chef to caramelize with a torch

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Progressive Dining

*Unique and Crisp Display Throughout your Evening,
Miniature Plates (Two plates per person)
(50 person minimum required per station)*

Poultry

Roasted Organic Whole Turkey, Pecan Sausage, Cornbread Stuffing, Chardonnay Thyme Pan Jus, Cranberry Mayonnaise, Petit Rolls

Peking-Style Duck, Julienne Scallion Hoisin Sauce, Chinese Sesame Pancakes, Steamed Pork Buns

Beef

Herb Crusted Prime Rib of Beef, Three Peppercorn Sauce, Horseradish, Gratin Dauphinoise, Endive Salad with Walnuts, Raspberry Vinaigrette, Artisan Breads

Braised Short Ribs, Buttered Mashed Potatoes, "Very Red " Wine Sauce, Cipollini Onions, Focaccia

Lamb and Pork

Rosemary Sea Salt Roasted Rack of Colorado Lamb, Thyme Jus, Provencal Ratatouille, Sun Dried Tomato, Confit Onion, Extra Virgin Olive Oil, Focaccia

Bistro-Style Herb Roasted Leg of Lamb, Ragout of White Bean, Prosciutto, Tomato and Herbs, Eggplant Caponata, Red Onion Jam, Pesto Spread, Crusty French Baguette

Honey Glazed Bourbon Ham, Macaroni and Cheese, Coleslaw Martini, Assorted Mustards, Southern Corn Bread

Veal

Veal Oscar, Poached Asparagus, Jumbo Lump Crab, Mushroom Risotto, Shaved Parmesan, Baby Arugula, Balsamic Vinaigrette

Fish

Spicy Seared Loin of Ahi Tuna, Wasabi Mashed Potatoes, Cilantro and Tomato Salad, Hijiki, Sesame Lavosh

Norwegian Salmon en Croute with Spinach and Crab, Sauce of Chardonnay, Shaved Fennel Salad, Pinenut Vinaigrette

Chef fee per station

Reception