



BUENAVISTA PALACE

HOTEL & SPA

BANQUET MENUS



Lunch

All Entrees include Appetizer or Salad, Dessert and Beverage

APPETIZERS

*Palace Signature Soup
Rigatoni with Grilled Chicken, Zucchini
Herbs, Roasted Tomato Fennel Sauce*

*Spicy Chilled Crab Gazpacho
Vine Ripened Tomatoes with Marinated Onion
Saga Cheese, Basil Oil Balsamic Vinaigrette*

SALADS

*Sliced Seasonal Fruit and
Symphony of Berries
with Honey Roasted Pecans and Mango Coulis*

*Watercress Salad Crisp Watercress and Endive
with Crumbled Roquefort
and Balsamic Vinaigrette*

*Asparagus Salad with Prosciutto
Fresh Tomatoes Roasted Peppers
and Artichokes with Herb Ol*

*Floridian Sunshine Salad
Watercress, Sliced Orange, Avocado, Tomato
and Onion with Lime Garlic Vinaigrette*

ENTREES

~Cold~

*Caesar Salad with Orangewood Smoked Chicken
or
Grilled Shrimp
or
Blackened Tuna*

*Southwest Chicken Salad
Seasoned Breast of Chicken, Tomato, Olives
Monterey Jack Cheese, Avocado and Sour Cream
served on a Bed of Greens nestled in a Crispy Tortilla Shell*

*Traditional Deli Delight to include
House Smoked Turkey Breast, Genoa Salami, Sugar Cured Ham
and Peppered Roast Beef accompanied by
Homemade Potato Salad, Pear Tomato, Mozzarella and Basil Salad*

Lunch

ENTREES

~Cold Continued~

*Lake of the Lake
Tuna, Crab and Shrimp Salad
with Fresh Greens*

*Deconstructed Salad Nicoise
Greens, Marinated Olives, Fingerling Potatoes,
French Beans, Hard Cooked Eggs
And a Tarragon Vinaigrette
Grilled and Chilled Salmon
Pepper Seared Tuna*

*Oriental Chicken Salad
Shredded Cabbage, Carrots and Greens with
Ginger Soy Chicken Breast, Crunchy Noodles
and Orange Cilantro Vinaigrette*

*Grilled Tenderloin of Beef ,
Crisp Field Greens, Marinated Hearts of Palm ,
Frizzled Leeks and a Black Pepper-Rosemary Vinaigrette*

*Floridian Fruit Extravaganza
Blend of Seasonal Melons, Papaya, Mango, Pineapple and Kiwi
with Lite Cottage Cheese and Citrus Yogurt Dessert*

ENTREES

~Hot~

*Penne Pasta with Smoked Chicken
served with Fresh Asparagus Tips, Tomatoes
Mushrooms, Artichoke Hearts
and Asiago Basil Cream*

*Caribbean Ruby Red Grapefruit Chicken
Sautéed with Rum and Honey
served with Black Beans and Rice*

*Florida Vegetables, Marinated and Grilled
Accompanied with Multigrain Pasta
and Orange Tomato Broth*

*Breast of Ocoee Chicken
Chicken, Everglades Rice, Local Vegetables
and Zellwood Corn Sauce*

*Peppercorn and Garlic Pressed
Sirloin of Beef with Fresh Horseradish Sauce
and Mashed Yucca*

*Citrus Seared Salmon
Shoestring Vegetables, Lemon-Thyme Risotto,
Honey Balsamic Glaze*

*Gulf Shrimp
Lemon Basil Cappellini, Roasted Tomatoes,
Champagne Sauce*

*Panko Crusted Chicken Breast,
Garlic Mashed Potatoes, Broccolini,
Ginger Garlic Sauce*

*Sweet Onion Crusted Fillet of Grouper
with Madeira Butter Sauce
and Parmesan Potatoes*

Lunch

ENTREES

~Hot, Continued~

*Lemon Pepper Seared Filet of Beef,
Boursin Mashed Potatoes, Braised Spinach,
Red Wine Sauce*

*Cinnamon Cured Pork Loin
and Maple Whipped Sweet Potatoes
with Apple Demi*

*Tenderloin Tips
Simmered in Red Wine, Pearl Onions, Mushrooms,
and Fettuccini*

*Breast of Chicken Marsala
with Quartered Mushrooms
and Orzo Pasta*

Luncheon Buffet

(minimum of 75 people)

All Entrees include Appetizer, Dessert and Beverage

APPETIZER

(Choice of Three)

Palace Signature Soup

Penne Pasta with Tuscany Vegetables

Imported and Domestic Cheeses

Trio of Mushrooms and Asparagus Salad

*Redskin Potato Salad with Apple Smoked Bacon
Chive Vinaigrette*

*Symphony of Florida Greens
with a Choice of Dressing*

*Chilled Marinated and Grilled
Florida Vegetables*

Old Fashioned Coleslaw

Pear Tomato, Mozzarella and Basil Salad

Fresh Vegetables and Relishes of the Season

*Linguini Salad with Shredded Chicken
Gorgonzola, Walnuts and Basil Oil*

*Caesar Salad
A Gentle Tossing of Romaine Lettuce
Fine Herbs and Seasonings with Croutons
and Cracked Black Pepper*

ENTREES

(Choice of One)

*Three Deli Favorites to include:
Corned Beef, Turkey, Salami, Ham
Roast Beef or Pastrami*

*Cheese Ravioli with Broccoli
Leeks and Grilled Chicken
&*

Fillet of Barbecue Salmon with Asparagus Risotto

*Pecan Crusted Tenderloin of Beef
Tamarind Ginger Sauce
&*

*Florida Catch of the Day
Lemon Beurre Blanc
&*

*Spit Roasted Chicken
with Garlic Potato Gratin Mustard Jus*

*Marinated Flank Steak
Caramelized Shallots, Rosemary Roasted Potatoes,
Red Wine Sauce*

“Make Your Own” Floridian Steak Sandwiches

*Thinly Sliced New York Strip Steak with Trio Peppers, Onions, Topped with Provolone Cheese
Jalapeno Ketchup & Sanibel Crab Cakes with Haberno Remoulade Sauce*

At and additional charge:

Andouille Sausage and Shrimp Jambalaya

Paella

*Saffron-scented Rice with Shrimp, Chicken
Chorizo, Mussels, Clams, Pork and
Calamari with a variety of Hot Sauces*

Fajitas

*A South of the Border Classic
Marinated and Grilled Chicken and Beef served with
Shredded Jack Cheese, Guacamole, Pico de Gallo, Sautéed
Onions, Bell Peppers, Sour Cream
Salsa and Warm Flour Tortilla*

Luncheon Buffet

THAT'S A WRAP

Redskin Potato Salad

Symphony of Florida Greens with Choice of Dressing

(Choice of Two)

Grilled Chicken, Caesar Salad, Tomato Garlic Wrap

or

Smoked Turkey, Granny Smith Apple, Brie Cheese and Cranberry smear in a Whole Wheat Wrap

or

Roasted Chicken, Tomato, Onion, Feta Cheese and Tzatziki sauce in a Spinach Wrap

or

Roast Beef, Jack Cheese, Crispy Onions, Greens and Horseradish Aioli in a Jalapeno Wrap

or

Marinated Vegetables, Greens, Pesto spread and Provolone Cheese in a Tomato Garlic Wrap

or

Fiery Shrimp, Avocado, Rocket Salad, Cool Cilantro-Lime Aioli Whole Wheat Wrap

or

Italian Meats, Cheeses, Marinated Vegetable and Roasted Pepper smear in a Tomato Garlic Wrap

Banana Rum Cake and Black Forest Cake

Coffee and Tea

DESSERTS

(Plated – Choice of One)

(Buffet – Choice of Two)

*Heath Bar Cheesecake
with Coffee Bean Sauce*

Chunky Chocolate Pecan Pie

*Crème Caramel
with Fresh Whipped Cream*

*Ginger Cinnamon Carrot Cake
with Orange Sour Cream Sauce*

Double Chocolate Mousse Torte

Plant City Strawberry Shortcake

Floridian Key Lime Pie

German Chocolate Cake

*Crispy Pineapple, Macadamia
and Mango Napoleon*

Pineapple Upside Down Cake

Chocolate Cherry Linzer Torte

Sour Cherry Strudel

Chocolate and Frangelico Mousse Cake

Executive Buffet

(Rolled into room – less than 23 people)

CHARCUTERIE

Chilled Orecchiette Pasta with Basil, Tomato, Toasted Garlic and Olive Oil

Roasted Potato Salad with Chive Dressing

Mirrors of Smoked Turkey, Sugar Cured Ham and Roast Beef

Mirrors of Sliced Cheese

Garnishments of Lettuce, Tomato, Onion and Pickles

Homemade Rolls and Bread

Dessert and Beverage

PITA CORNER

Tri-Color Tortilla Chips with Salsa

Cilantro Shrimp Salad, Tabouli and Potato Salad

“Stuff Your Own”

Curry Chicken Salad and Tuna Salad

*Floridian Greens, Alfalfa Sprouts, Tomatoes, Cucumber
Onions and Cheddar Cheese*

Gourmet Breads and Pita Pockets

Dessert and Beverage

SIX FOOT DELI

Marinated Vegetable Salad with Balsamic Vinaigrette

Redskin Potato Salad

*Six Foot Fresh Baked Semolina Hoagie with your choice of:
Italian, Fresh Turkey, Tuna Salad or Ham & Cheese and Dijon Mustard*

Assorted Brownies and Cookies

Beverage

BOX LUNCH

Fresh Fruit

Potato Chips

New Orleans Muffaletta, Mortadella, Genoa Salami

Cappicola, Provolone Cheese with Olive Relish

or

Choice of Deli Sandwich, Smoked Turkey with Gouda Cheese and Green Onion Mayonnaise

or

Roast Beef with Boursin Cheese, Tomato and Mayonnaise

or

Black Forest Ham with Gruyere Cheese and Pommery Mustard

or

Italian Hoagie to include: Salami, Cappicola, Pepperoni and Provolone with Lettuce

Tomato, Onion and Zesty Italian

or

Chunky Chicken Salad with Watercress and Tomato in a Pita

or

Vegetarian Pita

Assorted Jumbo Cookies

Soft Drinks

At additional charge for Box Lunch:

Crispy Fried Chicken Breast

Sea Shell Pasta Salad

Themed Luncheon Buffets

COOK OUT/BLOW OUT

Old Fashioned Coleslaw and Potato Salad

*Decorative Platter of Sliced Tomato, Red Onion, Shredded Lettuce
Pickles and Assorted Sliced Cheeses*

~From the Grill~

*Quarter Pound Hamburgers & Barbecued Garlic Sausage
& Marinated Chicken Breast*

Baskets of Gourmet Buns and Rolls

Mustard, Mayonnaise, Relish and Ketchup

Smokey Beans

Sliced Watermelon

Georgia Peach Sour Cream Cobbler with Whipped Cream

Coffee, Tea, Decaffeinated

At an additional Charge:

Merlot Marinated Petite Filet

*Skewered Shrimp and Vegetables
with Key Lime Barbecue Glaze*

TASTE OF TUSCANY

Minestrone Soup served with Crackers

Caesar Salad

*A Gentle Tossing of Crisp Romaine Lettuce,
Fine Herbs and seasonings garnished with Croutons and Cracked Black Pepper*

Tortellini Pasta

Assorted Calzones

Chicken Parmesan topped with Mozzarella and Zucchini

Garlic Bread Sticks and Cheese Bread

Cannolis, Florentines and Cheesecake

Coffee, Tea and Decaffeinated

MEXICAN FIESTA

Tortilla Soup

Tropical Fruit Bowl

*Tortilla Chips with Salsa
Pre-set on Tables*

Make Your Own Fajitas

*Grilled and Marinated Beef & Chicken
Flour Tortillas, Grilled Pepper and Onions, Sour Cream
Guacamole, Black Olives, Shredded Cheese, Lettuce
Diced Tomatoes, Jalapeno Peppers and Salsa*

Chicken and Cheese Enchiladas

Black Beans & Mexican Rice

Crème Caramel

Sopapillas

Coffee, Tea and Decaffeinated

NEW YORK DELI

New York Style Coleslaw

Potato Salad

Dill Pickles, Lettuce, Tomato, Onions

Steamed Peppered Beef Pastrami

Thin Sliced Roasted Turkey

Mustard Glazed Corned Beef

Assorted Mustards and Remoulade Sauce

New York Style Rye, Rolls and Pumpernickle Breads

New York Style Cheesecake

Coffee, Tea and Decaffeinated