



BUENAVISTA PALACE

HOTEL & SPA

BANQUET MENUS



HORS D'OEUVRES AND SPECIALTIES

Canapés

500 per 100

<i>Sundried Tomato, Kalamatta Olive.....</i>	<i>Basil Crème Fraiche</i>
<i>Cornucopia of Genoa Salami.....</i>	<i>Horseradish Mousse</i>
<i>Pear Tomato, Fresh Mozzarella Skewer.....</i>	<i>Basil Oil</i>
<i>Triple Cream Brie.....</i>	<i>Fresh Strawberry</i>
<i>San-Daniele Prosciutto.....</i>	<i>Marinated Asparagus</i>
<i>Maytag Blue Cheese, Orange Blossom Honey.....</i>	<i>Pretzel Crisp</i>
<i>Pinwheel of Mozzarella, Prosciutto.....</i>	<i>Roasted Pepper Butter</i>

600 per order

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

HOT HORS D'OEUVRES

500 per 100

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

600 per 100

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

HOT HORS D'OEUVRES

700 per 100

<i>Crispy Coconut Shrimp</i>	<i>Soy Orange Glaze</i>
<i>Pan Fried Crab Cakes</i>	<i>Creole Mustard Sauce</i>
<i>Mini Beef Wellington</i>	<i>Bordelaise</i>
<i>Assorted Pot Stickers</i>	<i>Oriental Dipping Sauce</i>
<i>Foie Gras French Toast</i>	<i>Blackberry Sauce</i>
<i>Baby Lamb Chops</i>	<i>Garlic Mint Sauce</i>
<i>Lobster & Shrimp Spring Rolls</i>	<i>Chili Dipping Sauce</i>

Specialty Presentation

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 and Soy Sauce
Sushi Chef 400*

Bar Crudo

(minimum 50 orders – one 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, Hijiki
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*

Warm Wheel of Brie

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

Bruschetta Station

*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*

Crudités

(minimum 25 orders)

*Fresh Vegetables and Relishes of the Season
Dips of Your Choice*

Wok Station

*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*

Specialty Presentation

Meat Pies

French Lentils with Duck Confit

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
800 per order 100*

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

Seared Scallop, Tomato Jam, Lobster Sauce

Endive, Pear, Pecan, Blue Cheese

Jumbo Lump Crab, Corn, Chive, Chardonnay Beurre Blanc

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 Ragu

Orecchiette

Wild Mushrooms, Shallots, Sherry and Cream

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

Gnudi Bar

Chef to Prepare

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
Assorted “Pressed” Bao Buns
Braised Pork Belly
Asian Beef, Bean Sprouts, Chilis
Fire Cracker Shrimp with Green Onion
Assorted Asian Dipping Sauces

Specialty Presentation

Panini Station

*Gourmet Pressed Sandwiches Served with Assorted Jams, Relishes and Compotes
(minimum 50 order)*

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

Specialty Presentation

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, Extra Virgin Olive Oil

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

Specialty Presentation

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, Savory Bread Pudding, Ragout of Wild Mushrooms and Pinot Noir reduction
(serves 25)*

Specialty Presentation

Carving Station Continued

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

*10 Bone Berkridge “Kurobuta” Roast Rack of Pork, Vanilla Apple Onion Chutney, Pickled Red Onions
(serves 30)*

Ice Cream Sundae Station

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

Snacks

Assorted Dry Snacks

Chef's Selection of Assorted Dips

Fireworks Ice Cream Social
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

*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 to caramelize with torch
Crème Brulee Station

Assorted Flavors of the Season

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*

Pies

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

Beverages

Coffee, Tea, Flavored Water

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*