

CONTINENTAL BREAKFASTS & MEETING BREAKS

Continental Breakfasts

Traditional Starter

*Fresh Orange Juice, Tomato and Grapefruit Juice
Assorted Danish, Fruit Muffins and Home Style Breads with Whipped Butter
Coffee, Decaffeinated Coffee & Hot Tea
\$7.25*

Southern Continental

*Fresh Florida Orange Juice & Grapefruit Juice
Baked Ham and Cheese Biscuits
Pecan Swirls with Whipped Butter
Seasonal Sliced Fruit with Yogurt Sauce
Coffee, Decaffeinated Coffee & Hot Tea
\$7.50*

Bagel Break

*Flavored Bagels with Cream Cheese, Butter and Jelly
Seasonal Sliced Fruits and Berries
Orange and Cranberry Juice
Coffee, Decaffeinated Coffee, and Hot Tea
\$7.95*

Meeting Breaks

Cookies and Milk

*Chocolate Chip, Macadamia Nut, Sugar and Peanut Butter Cookies
With
Ice Cold Milk
\$3.95 Per Person*

7th Inning Stretch

*Buttered Popcorn, Candy Bars & Honey Roasted Peanuts
Tortilla Chips and Cheese
\$3.95 Per Person*

Carmen Miranda

*Seasonal Sliced Fruit with Yogurt Dip or Chocolate Fondue
\$3.95 Per Person*

All Breaks will Include Coffee, Tea & Decaffeinated Coffee

Additional Break Items

<i>Fresh Brewed Coffee or Tea</i>	<i>\$30.00 per gallon</i>
<i>Orange, Grapefruit, Tomato or Cranberry Juice</i>	<i>\$32.00 per gallon</i>
<i>Soft Drinks and Bottled Water</i>	<i>\$ 2.25 Each</i>
<i>Dry Snacks with Herb Dip</i>	<i>\$ 2.00 per person</i>
<i>Danish, Muffins, Croissants or Bagels</i>	<i>\$28.00 per dozen</i>
<i>Assorted Cookies</i>	<i>\$22.00 per dozen</i>
<i>Assorted Candy Bars</i>	<i>\$1.75 each</i>

PLATED AND BUFFET BREAKFAST

Plated Breakfast

All plated breakfast selections are served with Breakfast pastry basket, Jelly & Preserves, Whipped Butter, Coffee, Hot Tea, Decaffeinated Coffee, Orange Juice and choice of Appetizer

Early A.M. Appetizers

(Select One)

Seasonal Fruit Cup

Virgin Mary with Celery and Lime

Fresh Seasonal Melon Wedge

Fruit Yogurt with Granola

Breakfast Entrees

Entrees can be prepared with egg substitute

All – American

Fluffy Scrambled eggs with Country fried Red Skin Potatoes and choice of Slab Bacon, Grilled Ham Steak or Country Link Sausage

\$10.95 Per Person

Biscuits and Gravy

Fluffy Buttermilk Biscuits topped with a Lite Variety of Sausage Gravy and Scrambled Eggs, Hominy Grits

\$10.95 Per Person

Timacuan French Toast

Texas Toast in a Crisp Frosted Flake Crust, Butter and Warm Maple Syrup

With choice of: Crisp Bacon or Sausage Links

\$10.95 Per Person

Build a Buffet

A \$100.00 Setup Fee will be added for guarantees of 30 or fewer guests

Juices

(Select Two)

*Orange
Apple
Tomato*

*Cranberry
Grapefruit
Pineapple*

Fruits

(Select Two)

*Sliced fresh Fruit
Frosted Grapes
Whole Fruits*

*Pineapple and Papaya Spears
Pears and Peaches in Syrup
Seasonal Berries in Cream*

Cereals

(Select One)

*Oatmeal with Apple and Raisins
Kellogg's Cereals with Milk*

*Nutty Granola
Cheese Grits*

Breads

(Select Three)

*Fruit Muffins
Bagels and Cream Cheese
Biscuits*

*Assorted Danish
Pecan Swirls
Coffee Cake*

Entrees

(Select Two)

Egg substitute available

*Scrambled Eggs
French Toast*

*Buttermilk Pancakes
Huevos Rancheros*

Breakfast Meats

(Select Two)

*Crisp Bacon
Grilled Ham Steak*

*Link Sausage
Corn Beef Hash*

Potatoes

(Select One)

*Potatoes O'Brien
Hash Browns*

*Country Fried Potatoes
Lyonnaise Potatoes*

Coffee, Decaffeinated Coffee and Hot Teas

\$13.95

PLATED AND BUFFET CORPORATE LUNCHEONS

Plated Luncheons

All hot luncheons include choice of Appetizer, Chef Selection of fresh Vegetable and appropriate starch, Rolls and Butter, Choice of Dessert, Coffee, Decaffeinated Coffee &, Iced Tea

For Starters

(Select One)

Traditional Caesar salad

Crisp Romaine leaves, Toasted Garlic Croutons, Shaved Parmesan Cheese and Rich Caesar Dressing

Soup of the Day

A Fresh daily Offering of the Chef's Favorite Recipes, Prepared using only the Freshest Seasonal ingredients

Rotini Pasta Salad

Tri – Colored Pasta tossed with, Roasted Vegetables, Tomatoes and Pesto Vinaigrette in a Bibb Lettuce Cup

Timacuan Market Salad

Mixed Greens with Tomato, Shredded Carrots, Croutons and European Cucumber with Buttermilk Ranch Dressing

Hot Entrée Selections

Chicken Crepes Florentine

*Tender Braised Chicken and fresh Spinach Wrapped in Twin Crepes with a Delicate White Wine Cream Sauce
\$13.95 Per Person*

Pesto Chicken Penne Pasta

*Al Dente Penne Pasta tossed with Julienne Strips of Grilled Chicken and a Rich Tomato Basil Cream Sauce
\$13.95 Per Person*

Sliced Roast Beef Jardiniere

*Thinly Sliced Top Round of Beef over Jardiniere Vegetables
\$14.95 Per Person*

Asian Stir Fried Chicken

Slivered Chicken Breast Flash Fried with Exotic Vegetables and Shoyu Ginger Sauce over Fried Rice

\$13.95 Per Person

Grilled Chicken Floribbean

Caribbean Jerk rubbed Chicken Breast over Black Beans with Rum Papaya Salsa
\$14.95 Per Person

Apple Roast Pork Loin

Tender Roast Pork Loin over Sliced Washington Apples and Port Wine Sauce
\$13.95 Per Person

Lemon Sole with Herb Butter

Broiled Deep Atlantic Lemon Sole with Fine Herb Butter
\$14.95 Per Person

Brandied Beef Tips

*Sauteed Tenderloin Tips with Caramelized Onion and Mushrooms in a Rich Brown Sauce
Accented with Brandy*
\$14.95

Vegetable Lasagna

Grilled & Roasted Vegetables layer between Pasta Sheets and a Zesty Marinara Sauce
\$12.95

Cold Entrée Selections

Chicken Caesar Salad

*Crisp Romaine Hearts tossed with a Zesty Parmesan Garlic Dressing topped with
Seasoned Croutons, Black Olives and Slivered Grilled Breast of Chicken*
\$12.95

Split Wraps

*Half of a Smoked Ham, Swiss Cheese and Dijon Wrap paired with Half a Roast Turkey,
Black Bean, Avocado and Salsa Wrap, Marinated Vegetable Salad*
\$12.95

Poached Salmon

*Farm Raised Salmon Poached in Court Bouillon over Julienne Vegetables with Dilled
Sour Cream Sauce and Sun-Dried Tomato Angle Hair Pasta*
\$15.95

DESSERT SELECTIONS

*Apple Pie
Orange Sherbet*

*Chocolate Cake
Chocolate Mousse*

Buffet Luncheon Selections

A \$100.00 set-up fee will be charged for groups of 30 or fewer guests

New York Deli Buffet

*Marinated Tomato and Cucumber
Sweet Onion Cole Slaw*

*Red Skin Potato Salad
Rotini Pasta Salad*

The Brooklyn Deli Board- Sugar Cured Smoked Ham, Oven Roasted Turkey Breast, Shaved Genoa Salami, Tender Roast Beef, Aged Swiss Cheese and Sharp Cheddar Cheese. Crisp Lettuce Leaves, Ripe Tomato Slices, Bermuda Onion and Kosher Dill Pickle Spears. Mayonnaise, Mustard and Horseradish

Bakery Basket-Jewish Rye, Whole Wheat, White Bread and Onion Kaisers

Assorted Fruit Pies and Fresh Baked Cookies

Coffee, Decaffeinated Coffee and Iced Tea

\$14.95

Lake Mary Luncheon Buffet

Chef's Salad Bar including; Mixed Greens, Tomato, Onion, Cucumber, Olives, Shredded Cheese, Croutons and Choice of Dressing

*Rotini Pasta Salad
Domestic Cheese Stone*

*Pineapple Chicken Salad
Marinated Artichoke Hearts*

Entrees (Choice of Two)

*Chicken Franchise
Meatloaf with Mushroom Sauce
Roast Pork Loin with Cider Sauce
Seafood Newburg*

*Sliced Beef Bordelaise
Vegetarian White Lasagna
Chicken ala King
Sauteed Chicken with Mushroom Sauce*

Accompanied By

*Fresh Vegetable Medley, Chef's Selection of Appropriate Starch
Bakery Fresh Rolls and Butter, Assorted Cakes, Cookies and Pies
Coffee, Decaffeinated Coffee and Iced Tea*

\$18.95

Hors d'oeuvres
Priced Per 100 Pieces

Cold Selections

<i>Assorted Canapés</i>	\$150	<i>Prosciutto Wrapped Melon</i>	\$175
<i>Chilled Jumbo Gulf Shrimp</i>	\$300	<i>Chicken Profiteroles</i>	\$150
<i>Ham & Swiss Pinwheels</i>	\$150	<i>Grilled Zucchini with Boursin</i>	\$175
<i>Snow Crab Claws</i>	\$300	<i>Beef & Gherkin Swirls</i>	\$175

Hot Selections

<i>Seafood Puffs</i>	\$175	<i>Beef Brochettes</i>	\$200
<i>Shrimp Egg Rolls</i>	\$175	<i>Quiche Lorraine</i>	\$175
<i>Chicken Fingers</i>	\$200	<i>Swedish Meatballs</i>	\$175
<i>Cheese Puffs</i>	\$150	<i>Bacon Wrapped Scallops</i>	\$225
<i>Spinach Stuffed Mushrooms</i>	\$175	<i>Chicken Pineapple Kabob</i>	\$200
<i>Franks en Croute</i>	\$175	<i>Blackened Chicken Strips</i>	\$200
<i>Lollipop Lamb Chops</i>	\$325	<i>Oysters Rockefeller</i>	\$225
<i>Italian Sausage & Pepper</i>	\$200	<i>Tenderloin on Toast</i>	\$250

Priced Per Person

<i>Imported & Domestic Cheeses with Fresh Fruit and Assorted Crackers</i>	\$3.50
<i>Seasonal Vegetable Crudites with Ranch Dip</i>	\$2.50
<i>Skewered Strawberries with Chocolate Fondue</i>	\$3.00
<i>Assorted Dry Snacks with Onion Dip</i>	\$2.00
<i>Sliced Fruit with Seasonal Berries and Yogurt Dip</i>	\$3.00

Action Stations

Fajita Sizzle Station **\$7.95**

Marinated Beef & Chicken sizzled to order with Onions, Peppers, Soft Flour Tortillas, Tomato, Cheddar Cheese, Lettuce, Sour Cream and Salsa

Crepe Station **\$7.95**

Paper Thin Crepes with a choice of Chicken, Snow Crab, Scallion, Tomato, Mozzarella Cheese and Mushroom Fillings with a Delicate Cream Sauce

Pasta Station **\$7.95**

Penne Pasta with Marinara Sauce, Mushroom &, Fennel Sausage plus Cheese Tortellini with Alfredo Sauce, Olives and Roasted Red Peppers, Parmesan Cheese and Crushed Red Pepper

Asian Station **\$7.95**

Flash Fried Beef with Shiitake Mushrooms, Scallions, Bean Sprouts & Bok Choy paired with Wok Fired Chicken, Red Peppers, Ginger, Snow Peas and Cashews, Steamed White Rice

Carving Stations

Based on 3 ounces per person

Served with Silver Dollar Rolls & Appropriate Condiments

Top Round of Beef **\$3.95**

Oven Roasted Breast of Turkey **\$4.25**

Sugar Cured Ham **\$3.95**

Herb Roasted Beef Tenderloin **\$7.95**

Roast Loin of Pork **\$3.95**

New York Strip Loin **\$5.95**

Plated Dinners

All plated dinners include choice of appetizer, chef's selection of vegetable, choice of dessert, fresh rolls and butter, coffee, decaffeinated coffee or tea

Appetizers

Please Select One

Timacuan House Salad-Fresh Mixed Greens with Roma Tomatoes, Cucumbers, Seasoned Croutons and House Balsamic Vinaigrette

Seasonal Fruit Cup au Sherry-Seasonal Melon, Seedless Grapes, Pineapple and Berries Topped with Aged Sherry Simple Syrup

Traditional Caesar Salad-Crisp Romaine leaves Tossed with House made Garlic Parmesan Dressing and Seasoned Croutons

Soup of the Day-The Day's selection of simmered Soup made with only the Freshest Seasonal Ingredients Available

Seminole Market Salad-Baby Lettuce and Mixed Greens topped with Grape Tomatoes, Ciligene Mozzarella and Pine Nuts, Pesto Vinaigrette

Entrée Selections

Select One, Additional Selection available at a Surcharge

Chicken Franchise **\$22.95**
Twin Breasts of Sautéed Chicken Lightly Egg Battered, Finished with a Lemon White Wine Sauce over Herbed Linguini

Salmon with Dill Sauce **\$26.95**
Grilled Fillet of Farm Raised Salmon Topped with a Delicate Dilled Cream Sauce, Yellow Rice and Tomato Concasse

Roast Prime Rib Of Beef **\$29.95**
Herbed USDA Choice Rib Eye, Slow Roasted to perfection served with it's Natural Juices and Rosemary Red Bliss Potatoes

Chicken Portabella **\$22.95**
Grilled Breast of Chicken over Sliced Portabella Mushrooms, served with Blended Wild Rice

London Broil **\$24.95**
Char-broiled Marinated Flank Steak Thinly Sliced over Garlic Mashed Potatoes with a Rich Bordelaise Sauce

Grouper Oscar **\$26.95**
Sautéed Fillet of Grouper topped with Snow Crab Meat, Fresh Asparagus Spears and Béarnaise Sauce, Roasted Red Skin Potatoes

Beef Tenderloin **\$30.95**
Rosemary Roasted Tenderloin of Beef with a Shiitake Mushroom Demi-Glaze and Garlic Mashed Potato

Apple Roast Pork Loin **\$23.95**
Granny Smith Apple Stuffed Boneless Pork Loin served with Maple Scented Natural Juices and Sage Stuffing

Shrimp & Scallop Brochette **\$26.95**
Twin Grilled Skewers of Jumbo Shrimp and Sea Scallops with a Riesling Wine Sauce served Nestled on Rice Pilaf

Duets

Filet & Chicken **\$29.95**
Petite Broiled Beef Tenderloin with Wild Mushroom Ragout Paired with Grilled Breast Chicken with Papaya Salsa, Rice Pilaf

Flank & Chicken **\$26.95**
Thinly Sliced Marinated Flank Steak Bordelaise paired with Grilled Breast of Chicken, Papaya Salsa, Rice Pilaf

Chicken & Fish **\$27.95**
Grilled Breast of Chicken with Papaya Salsa paired with Local Salt Water Fish Selection with Lemon Caper Sauce, Rice Pilaf

Desserts ***Select One***

Chocolate Mousse
Strawberry Shortcake
Apple Pie

Cheese Cake Pie
Chocolate Fudge Cake
Fresh Fruit Sabayon

Buffet Dinners

A \$100.00 Set-up Fee Will be Charged on Parties of Less than Fifty

Seminole Dinner Buffet

Chilled Items

*Tossed Salad Bar featuring Tomatoes, Bermuda Onions, Cucumbers, Ripe Olives,
Shredded Carrots, Croutons and Choice of Dressings
Seasonal Sliced Fruit with Berries, Marinated Rotini Pasta Salad,
Red Skin Potato Salad and Balsamic Artichoke Salad*

Entrée Selections

Choice of Two

<i>Chicken Franchise, Buttered Noodles</i>	<i>Beef Bordelaise, Roasted Potato</i>
<i>Sautéed Grouper Nicole, Rice Pilaf</i>	<i>Grilled Vegetable Lasagna with Pine Nuts</i>
<i>Center Cut Pork Chops , Sage Stuffing</i>	<i>Chicken Marsala, Herbed Bow Tie Pasta</i>
<i>Shellfish Thermidor, Blended Wild Rice</i>	<i>Beef Medallions, Portobello & Garlic Mash</i>

Carving Station

Choice of One

<i>Top Round of Beef Au Jus</i>	<i>Roast Pork Loin & Apple Jack Cider Sauce</i>
<i>Roast Breast of Turkey, Giblet Gravy</i>	<i>Honey Glazed Pit Ham & Pineapple Sauce</i>

Accompaniments

*Chefs Selection of Seasonal Vegetable Medley with Broccoli Floret's,
Assorted Fresh Dinner Rolls and Whipped Butter
Coffee, Decaffeinated Coffee and Iced Tea
Assorted Cakes, Fruit Pies, Chocolate Mousse and Mini Pastries
\$29.95*

Amarillo Bar-B-Que

Chilled Items

*Mixed Field Greens, Tomatoes, Cucumber, Red Onion, Croutons,
Buttermilk Ranch Dressing and Green Goddess Dressing
Sweet Onion Cole Slaw, Fried Corn Tortillas and Mild Salsa,
Southern Style Macaroni Salad, West Texas Cheddar and Jack Cheese with Sliced Fruit*

Entrée Selections

Choice of Two

Chicken Monterey

Marinated Breast of Grilled Chicken topped with Sliced Tomato & Jack Cheese

Roast Pork Loin

Herb Roasted Center Cut Pork Loin with Agave Scented Apple Sauce

Bar-B-Que Beef Brisket

Smoked Brisket of Beef with our own House Made Bar-B-Que Sauce, Tangy & Sweet

Southern Fried Chicken

Buttermilk Marinated Chicken in a Light Coating of Corn Meal, Fried Golden Brown

Braised Short Ribs

Tender Beef Short Ribs, All Day Braised with Chili Powder and Mustard

Sizzle Station

Fajitas- Cumin Marinated Chicken & Beef Flash Fried to Order with Soft Flour

*Tortillas, Sweet Peppers, Sautéed Onions, Salsa, Guacamole, Blended Cheeses, Sliced
Olives & Sour Cream*

Accompaniments

*Refried Beans, Chef's Selection of Fresh Vegetable, Yellow Rice with Tomato, Coffee,
Decaffeinated Coffee, Iced Tea, Apple Cobbler, Vanilla Ice Cream, Crisp Cinnamon
Flour Tortillas & Caramel Flan*

\$27.95

Around The World in 80 Minutes

Choose Any Four Countries

(Additional Countries May Be Added at \$7.00tt per person)

United States

*New England Clam Chowder, Waldorf Salad,
Carved Roast Top Round of Beef with Silver Dollar Rolls and Appropriate Condiments,
Boston Cream Pie*

Italy

*Salade Caprese, Pasta Station featuring; Penne with Marinara, Mushrooms & Sausage
plus Cheese Tortellini with Alfredo, Roasted Peppers and Olives, Fresh Fruit Zabaglione*

China

*Bean Sprouts, Straw Mushrooms & Baby Shrimp tossed in a Sesame Oil Vinaigrette,
Wok Station Featuring; Chicken, Cashews, Onion & Snow Peas plus Beef, Mushrooms,
Scallions, Red Peppers and Steamed Rice, Coconut Rice Balls*

Germany

*Warm German Potato Salad, Bratwurst & Knockwurst over Braised Red Cabbage,
Sauerbraten, Buttered Noodles and Black Forest Cake*

Mexico

*Fried Tortilla Chips and Spicy Salsa, Fajita Station with Beef, Chicken, Onions, Peppers,
Lettuce, Tomato, Olives, Sour Cream and Guacamole,
Caramel Flan*

France

*Salad Nicoise-Marinated Green Beans, Tomato, Olive & Hard Boiled Eggs topped with
Albacore Tuna, Chicken Coq Au Vin, Mini Pastries and Petit Fours*

Greece

*Crisp Lettuce Leaves topped with Sweet Onion, Chopped Tomato and Feta Cheese with a
Virgin Olive Oil Dressing, Grilled Lamb Kebobs over Rice Pilaf, Braised Chicken over
Grilled Eggplant and Kalamata Olives, Baklava*

\$34.95