

BANQUET & BEVERAGE MENU

COLD HORS D'OEUVRES

*Hors D'oeuvre Butler Service \$20.00 per server per hour per 50 people
Choose one item per section up to 50 people. Two or more items may be chosen with 100+ people.*

\$80.00 each per 50 people

Assorted Veggies & Dip ~ Brushetta Toast ~ Stuffed Deviled Eggs
Homemade Hummus w/Pita Bread & Cucumber Wheels

\$90.00 each per 50 people

Assorted Cheese & Crackers ~ Melon Wrapped with Proscuitto
Roasted Artichoke Hearts

\$120.00 each per 50 people

Assorted Fancy Canapés ~ Iced Gulf Shrimp ~ Mini Crab Cakes
Montage of Fresh Fruit, Veggies & Dip and Cheese & Crackers

HOT HORS D'OEUVRES

*Hors D'oeuvre Butler Service \$20.00 per server per hour per 50 people
Choose one item per section up to 50 people. Two or more items may be chosen with 100+ people.*

\$80.00 each per 50 people

Baked Brie with raspberry glaze ~ Egg rolls with dipping sauces
Fried Catfish Fingers ~ Grilled Vegetable Kabobs ~ Hot or Mild Chicken Wings
Potstickers ~ Swedish, BBQ or Sweet-n-Sour Meatballs

\$150.00 each per 50 people

Bacon-Wrapped Sea Scallops ~ Crabmeat, Sausage or Spinach stuffed Mushrooms
Jerk Beef, Teriyaki Chicken or Shrimp Kabobs
Key West Coconut Shrimp with Orange Marmalade Sauce
Quiche Lorraine ~ Scallops wrapped in Bacon

SIT DOWN DINNERS

The following dinner courses include fresh Dinner Rolls & Butter.

ENTREES (Choose one)

Sliced Top Round Roast Beef ~ London Broil with Sherry Mushroom Sauce
Sirloin Tips with Burgundy Mushrooms ~ Two-Bone stuffed Pork Chop \$18.95
Breast of Chicken Marsala ~ Breast of Chicken Parmesan ~ Broiled or Grilled Salmon
Chicken Cordon Blue ~ Teriyaki Chicken Breast \$18.95
10 oz. Grilled Ribeye ~ 10 oz. Roast Prime Rib ~ Broiled Grouper with Dill Lime Butter
Grilled Swordfish Crowned with Lemon Caper Butter ~ Red Snapper Almandine
Baked Flounder Stuffed with Crabmeat \$19.95
6 oz. Filet Mignon Wrapped in Bacon \$22.95
Medallions of Tenderloin with Southwestern Grilled Shrimp \$26.95

COMBINATION PLATE (Choose Two) \$24.95

MEAT; Marinated Chicken Breast ~ Medallion of Sirloin
SEAFOOD; Grilled Shrimp ~ Grilled Salmon ~ Broiled Grouper

SALADS (Choose one)

Marina House Salad ~ Traditional Caesar Salad ~ Fresh Fruit Bowl

VEGETABLE (Choose one)

Green Beans Amantine ~ Baby Carrots in Orange Sauce
Peas with Pearl Onions ~ Fresh Seasonal Vegetable Medley
Buttered Corn ~ Broccoli with Hollandaise Sauce ~ Green Bean Casserole

STARCH (Choose one)

Herbed Mashed Potatoes ~ Mashed Potatoes with Gravy
Baby Potatoes roasted in Garlic and Rosemary
Baked Potatoes ~ Scalloped Potatoes
Rice Pilaf ~ Buttered Linguine

DINNER BUFFET

(30 person minimum)

*Our exquisite dinner buffet includes your choice of
Entrees and courses with fresh Dinner Rolls and Butter.*

ENTREES

*Two Entree Buffet \$19.95 per person
Additional Entrée \$4.00 extra per person*

Chicken Marcela ~ Chicken Cordon Blue ~ Chicken Parmesan
Honey Pecan Chicken ~ Sliced Top Round of Roast Beef
Sirloin Tips w/Burgundy Mushrooms ~ London Broil
Roast Pork Loin ~ Roast Turkey Breast
Grilled Salmon w/Capers & Dill Sauce ~ Market Fresh Seafood
Baked Ziti ~ Mediterranean Pasta

SALADS (Choose Two)

Marina Garden Salad ~ Traditional Caesar ~ Tri-color Pasta Salad
Three-Bean Salad ~ Tomato & Artichoke Hearts Vinaigrette
Potato Salad ~ Cole Slaw

VEGETABLE (Choose Two)

Green Beans Amandine ~ Baby Carrots in Orange Sauce
Peas with Pearl Onions ~ Seasonal Vegetable Medley
Buttered Corn ~ Broccoli with Hollandaise Sauce ~ Green Bean Casserole

STARCH (Choose Two)

Herbed Mashed Potatoes ~ Mashed Potatoes with Gravy
Baby Potatoes Roasted in Garlic and Rosemary
Baked Potatoes ~ Scalloped Potatoes
Rice Pilaf ~ Buttered Linguine

STATIONS

Minimum guarantee of 30 people

CARVING STATION

Includes; Assorted Rolls, Condiments, Sauces

(Choose One) \$5.00 per person

Roast Beef ~ Roast Turkey Breast ~ Baked Country Ham

THEME BUFFETS

Minimum guarantee of 30 people

ADVENTURES IN ITALY

\$19.95 per person (all vegetarian available for \$15.95 per person)

Traditional Caesar Salad ~ Antipasto Salad

Mixed Squash & Italian Style Green Beans

Chicken Fettuccine Alfredo ~ Baked Meat Ziti ~ Meatballs

Garlic Bread ~ Fresh Rolls & Butter ~ Cheesecake

FLAVORFUL FIESTA

\$21.95 per person

Cilantro Herbed Tomato Salad ~ Crunchy Nachos & Hearty Salsa

Refried Beans ~ Spanish Rice ~ Buttered Corn & Bell Peppers

Spicy Taco Meat ~ Chicken Fajitas ~ Warm Taco Shells ~ Flour Tortillas

Assorted Flavorful Toppings ~ Mexican Style Corn Bread

Fried Apples Topped with Cinnamon Ice Cream

TRIP TO GREECE

\$22.95 per person

Famous Greek Salad with House Greek Dressing

Greek Lemon Chicken ~ Sautéed Shrimp with Feta and Olive Oil

Dolmathes ~ Pilafi ~ Hummus ~ Toasted Pita Bread & Butter ~ Baklava

BACKYARD BARBEQUE

\$19.95 per person

Tossed Salad with assorted dressings ~ Potato Salad ~ Cole Slaw

Baked Beans ~ Corn on the Cob ~ Home-style Mashed Potatoes & Gravy

BBQ Chicken ~ BBQ Ribs ~ BBQ Wings ~ Array of Condiments

Homemade Biscuits and Cornbread ~ Apple Pie

DEEP SOUTH

\$20.95 per person

Tossed Salad with assorted dressings ~ Cole Slaw
Fried Catfish ~ Southern Fried Chicken ~ Baked Ham with Raisin Sauce
Green Bean Casserole ~ Corn on the Cob ~ Cranberry Sauce
Homemade Biscuits ~ Cornbread Hush Puppies ~ Cherry Pie

LAVISH LUAU

\$22.95 per person

Fresh Seasonal Fruit ~ Tossed Salad with assorted dressings
Marinated Almond Chicken ~ Island Style Baked Ham
Baked Island Fish with Pineapple Sauce ~ Orange Spiked Carrot Sticks
Grilled Corn on the Cob ~ Seasoned Rice ~ Plantains A Gratin ~ Fried Yam Cakes

SAVORY SEAFOOD

\$24.95 per person

Tossed Salad with Assorted Dressings ~ Cucumber & Onion Salad
Lemon Butter & Herb Shrimp ~ Honey Glazed Salmon
Crab Cakes ~ Almond Green Beans ~ Caramelized Onions & Beets
Baby Potatoes Roasted in Garlic & Rosemary
Fresh Baked Bread & Butter ~ Key Lime Pie

BEVERAGES

Bartender Fee \$50.00

CASH BAR PER DRINK

Assorted Soft Drinks ~ Assorted Fruit Juices ~ Hot Tea \$2.00/ea

Regular & Decaffeinated Coffee/ pot \$5.95/pot

Domestic Draft Beer ~ House Wine \$3.00/ea

Domestic Bottled Beer ~ Call Wine \$4.00/ea

Well Liquor ~ Imported Bottled Beer \$5.00/ea

Call brands \$6.00/ea

Premium brands \$7.00/ea

BOTTLED WINE

White Zinfandel ~ Chablis ~ Burgundy \$45.00/3 ltr (20 glasses)

Chardonnay \$30.00/1.5 ltr (10 glasses)

Cabernet Sauvignon ~ Merlot \$15.00/bottle

BEVERAGE PACKAGES

The following packages are unlimited for 4 hours unless otherwise noted

PLAIN PUNCH PACKAGE

\$2.50 per person

Assorted Soft Drinks ~ Assorted Fruit Juices ~ Iced Tea

Hot Tea ~ Fresh Brewed Coffee ~ Iced Water

SPIKED PUNCH PACKAGE

\$10.50 per person

Rum & Champagne Punch ~ Domestic Draft Beer ~ Plain Punch

Assorted Soft Drinks ~ Fresh Brewed Coffee ~ Hot Tea ~ Iced Tea

**add House Wines \$2.50 per person*

**add Call Wines \$3.25 per person*

BAR PACKAGE

\$24.50 per person

Well & Call Liquors ~ Domestic Draft Beer ~ Domestic Bottled Beer ~ House Wines

Assorted Soft Drinks ~ Assorted Fruit Juices ~ Hot Tea ~ Fresh Brewed Coffee ~ Iced Water

~ Iced Tea

CHAMPAGNE

**Bride and Groom's table receives a complimentary bottle of Champagne for their toast!*

House ~ Non-Alcoholic Champagne \$15.00/bottle ~ Le Domaine \$25.00/bottle

UNDER CONSTRUCTION-NOT YET AVAILABLE

KOSHER

Holishkes ~ Matzah Lasagna
Latkes

AFTER DINNER DELIGHTS

Minimum guarantee of 30 people

GOURMET COFFEE STATION

\$4.95 per person

Hazelnut Cream and Chocolate Raspberry Coffees
Freshly Brewed 100% Colombian Coffee and Decaffeinated Coffee
Gourmet Tea Selection
Whipped Cream, Chocolate Shavings, Cinnamon Sticks
Orange Twists, Natural and Light Sugars
Kahlua and Baileys

DELUXE DESSERT BAR

\$6.95 per person

PIE SLICES; Apple ~ Cherry ~ Pecan ~ Key Lime
Baklava ~ Cheesecake ~ Vanilla Ice Cream
Assorted Toppings