



Hors D'oeuvres

(choose 4)

- Fresh Seasonal Fruit Display*
- International Cheese Board*
- Vegetable Display*
- Portabella Gorgonzola Dip*
- Tomato Bruschetta*
- Italian Hummus*
- Hot Spinach Dip*
- South West Dip*
- Hot Crab Dip*



Or Choose Passed Hors D'oeuvres
Chef's choice of hot and cold canapés

The Emerald

**Buffet Dinner
Inclusive Package**

Includes:

Hors D'oeuvres Hour

Choice of :

- House or Caesar Salad
- Boneless Breast of Chicken
- Chef Attended Action Station
- Starch Vegetable
- Assorted Dinner Rolls with Butter
- Coffee and Iced Tea
- Buffet Linens and Guest Tablecloths
- China Package

Professional Service Personnel

\$ 29.95 per person

Price based on 100 people

Wedding Cakes start at \$ 3.50 pp

Ice Sculptures start at \$ 200.00

Chair Covers Start at \$ 5.00 each

Price does not include:

Sales Tax or Gratuity

Chicken Entree

(choose 1)

- Marsala* *Piccata*
- Parmesan* *Mojo Grilled*
- Creamy Garlic* *Breaded Lemon*

Stuffed Chicken (add \$1.00)

- Athena* *Tuscany*
- Sicilian* *Cordon Bleu*



Starch (choose 2)

- Rice Pilaf*
- Spanish Style Yellow Rice*
- Penne Alfredo*
- Penne Pasta with Red Sauce*
- Oven Roasted Potatoes*
- Garlic Smashed Potatoes*
- Parslied Potatoes*

Vegetable (choose 1)

- Sautéed Vegetable Medley*
- Stringbeans Almandine*
- Glazed Baby Carrots*
- Green Beans and Baby Carrots*
- Broccoli Casserole*
- Cuban Style Black Beans*
- Caribbean Vegetable Blend*

Chef Attended Stations (Choose 1)

Slow Roasted Carved Turkey Breast

Served with cranberry chutney, mayonnaise, and Dijon mustard

Our Famous Rub Roasted Carved Top Round

Served with creamy horseradish spread and roasted garlic aioli

Carved Roasted Ham with a Crunchy Honey Crust

Served with Dijon mustard and mayonnaise

Marinated Mojo Pork Loin

Served with mango chutney, roasted garlic aioli, and Dijon mustard

Deluxe Pasta Station

Penne or Bow Tie Pasta with your choice of:

Grilled Chicken Strips or Shrimp

Homemade Marinara, Alfredo, or Pesto (choose 2 sauces)

Upgrade to our Tampa Tenderloin Station (Add \$2.00 per person)

Served with creamy horseradish, dijon mustard, and mayonnaise