



## **The Ponce Inlet Buffet Brunch**

*Display of Seasonal Fruits and Berries  
Clover Honey Yogurt Dip*

*Bagels with Smoked Salmon Cream Cheese*

*Three Cheese Frittata*

*Oven Roasted Red Skins with Caramelized Onions*

*Hardwood Smoked Bacon*

*Canadian Bacon with Maple Glaze*

*Penne Pasta with Grilled Chicken,  
Artichokes and Spinach Cream*

*Butter Croissants and Assorted Muffins  
Butter and Jellies*

*Assorted French Pastries and Tea Cookies*

*Orange, Grapefruit and Cranberry Juices*

*Coffee, Decaffeinated Coffee, Selection of Hot Teas*

Based on up to 1 ½ hours of service

### **with added Chef Action Station**

*Tarragon Beef with Sundried Tomato Demi  
Focaccia Bread and Rolls*

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours.

All Prices Subject to Change  
All Prices Subject to a 21% Service Charge  
and 6.5% Sales Tax



## **The Plaza Ferdinand Barbeque Lunch Buffet**

*Mixed Greens with Tomatoes, Cucumbers and Olives  
Lite Vinaigrette and Ranch Dressings*

*Herb Vinaigrette Red Skin Potato Salad*

*Corn on the Cob*

*Molasses Baked Beans*

*Hickory Smoked Barbecue Pork Shanks*

*Spiced Chicken with Mango Barbeque Sauce*

*Cornbread and Butter*

*Fresh Fruit Salad*

*Warm Apple Cobbler with Vanilla Bean Sauce*

*Chocolate Bread Pudding with Bourbon Sauce*

*Coffee, Decaffeinated Coffee, Selection of Hot Teas*

Based on up to 1 ½ hours of service

### **Enhance your event by adding additional offerings:**

*Grilled Seasonal Vegetables*

*Wahoo Filet with Sweet Onion Citrus Marmalade*

*Mesquite Grilled Flat Iron Steaks*

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### **Plated Lunch**

*Includes pre-selected choice of One Salad, One Entrée and One Dessert  
Also includes Rolls and Butter, Coffees and Teas*

### **Salad Options**

*Caesar Salad with Croutons*

*Spinach Salad with Warm Bacon Dressing*

*Greens, Herbs and Sunflower Seeds with Strawberry Vinaigrette*

*Medley of Greens with Herb Vinaigrette*

### **Entrée Options**

*Chicken Breast with Mushroom Marsala Sauce  
Creamy Risotto and Baby Green Beans*

*Island Spiced Baked Tilapia Filet with Tropical Fruit Salsa  
Rice with Black Beans, Cilantro and Onions*

*Three Cheese Lasagna  
Grilled Vegetables*

*Mesquite Barbeque Seared Flat Iron Beef Steak  
Roasted Potatoes and Corn*

### **Dessert Options**

*Chocolate Layer Cake*

*Cheesecake with Fruit Topping*

*Key Lime Pie with Whipped Cream*

*Fresh Fruit with Chantilly Cream and Mint*

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## **Anton Ego's Afternoon Tea Plated**

*Trio of Finger Sandwiches*  
*Chicken Green Apple Salad on Sunflower Bread*  
*Cucumber, Watercress and Roasted Red Pepper Cheese on Focaccia*  
*Egg Salad with Chives on Sourdough*

*Warm Scone with Strawberry Preserves and Butter*

*Chocolate Éclair, Fruit Tart and Tea Cookies*

*Iced Tea and an Assortment of Hot Teas*

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## **The Mar-A-Lago Dinner Buffet**

*Medley of Greens with Herbs and Flowers  
Lite Zinfandel Vinaigrette and Watercress Ranch Dressing*

*Baby Green Bean Salad*

*Bouquet of Seasonal Vegetables*

*Grilled Vegetable Cous Cous with Feta Cheese*

*Red Skin Smashed Potatoes with Roasted Shallot Butter*

*Oven Roasted Rosemary Balsamic Chicken*

*Tarragon Rubbed Slow Roasted Beef  
Smoked Tomato Demi*

*Focaccia Bread, Rolls and Butter*

*Dark Chocolate and Milk Chocolate Fondues  
Melons, Pineapples, Berries, Bananas,  
Marshmallows, Angelfood Cake and Pretzels*

*Coffee, Decaffeinated Coffee, Selection of Hot Teas*

Based on up to 1 ½ hours of service

### **Enhance your offering with additional items:**

*Seared Salmon Filet with Pomegranate Honey*

*Thyme Roasted Pork Loin with Peach Chutney*

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## **Plated Dinner**

*Includes pre-selected choice of One Salad, One Entrée and One Dessert  
Also includes Rolls and Butter, Coffees and Teas*

Based on up to 1 ½ hours of service

### **Salad Options**

*Tomatoes with Mozzarella and Basil Vinaigrette*

*Romaine and Arugula Salad with Artichokes and Balsamic*

*Bibb Lettuce, Mache, Mandarins and Orchid with Ginger Vinaigrette*

*Lettuce Wedge with Watercress, Blue Cheese, Pecans and Red Wine Vinaigrette*

### **Entrée Options**

*Roasted Free Range Chicken Breast with Red Orange Sauce  
Roasted Shallot Mashed Potato and Asparagus*

*Soy Seared Salmon Filet with Ginger Lemongrass Sauce  
Jasmine Rice with Edamame and Baby Bok Choy*

*Horseradish Seared Beef Filet with Cabernet Demi  
Potato, Parsnip, Green Bean, Red Pepper and Roasted Corn Hash*

*Garlic Roasted Chicken Breast paired with Cumin Seared Pork  
Sour Orange and Lime Jus finished with Cilantro Butter  
Rice with Black Bean, Calabaza Pumpkin, Mango and Pigeon Peas*

### **Dessert Options**

*Tiramisu with Coffee Beans*

*Praline Cheesecake with Caramel Sauce*

*Chocolate Hazelnut Mousse with Whipped Cream and Raspberry*

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