Banquet Guide
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The above reproduction of the original Addison Mizner dinner plate, used opening night, February 6, 1926, beautifully illustrates Mizner’s creative vision of the Boca Raton Resort and Club.

The plate’s central symbol, the arch, became a signature of Mizner’s architectural philosophy. An enclosed courtyard surrounded by covered, arched walkways is the definition of a Spanish cloister – hence, the original name of the resort, the Cloister Inn.

The central bottom panel of the Mizner plate depicts a majestic scene, the tale of a romantic evening with the crescent-shaped moon lingering in the background, high above Lake Boca.

The central top panel is a striking, multi-colored representation showing Mizner’s vision of a brilliant sunrise viewed from a balcony at the Cloister Inn.

The central left panel depicts visions of a Venetian setting come alive, as Mizner once dreamed of a gondolier, complete with costume and paddle in hand, navigating his vessel across Lake Boca.

The central right panel depicts scenes from decades ago when, from across Lake Boca, came boats of all sizes, with glorious sails, bringing influential visitors to the famed Cloister Inn.
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For Your Information

It is with great pleasure that we at the Boca Raton Resort and Club and the Boca Beach Club present the following pages of culinary delights. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming functions. As always, however, we stand ready to prepare a custom menu if you so desire.

The following additional information will help you in further planning your successful event.

MENU SELECTION
To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your convention service or catering manager.

MEAL GUARantees
A meal guarantee is required 48 business hours prior to your function and a 72 hour guarantee if your function should fall over a weekend. The hotel will be pleased to set 5% over the guarantee for a function of less than 100 guests and 3% over the guarantee for functions of 100 guests or more. If a meal guarantee is not given, the hotel will set it based on the current house count of your group or last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

DECORATIONS
Flowers may be ordered by your catering or convention service manager. If preferred, floral arrangements may be discussed directly with the flower shop located in the Cloister.
White linen is provided at no charge for your catered functions. Specialty linens can be obtained at a nominal fee with advance notice.
Ice sculptures of almost any design can be provided for decoration at an additional charge.

MUSIC and ENTERTAINMENT
Your convention service or catering manager will be pleased to recommend a variety of musical groups or entertainment.

AUDIO/VISUAL REQUESTS
Our highly trained Audio Visual staff can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover; please contact our audio/visual office or your catering/convention service manager for further information.

SIGNS and DISPLAYS
Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the lobby or other public areas. With advance notice, our art shop can prepare a sign for your function at a nominal charge. No signage is permitted in the main lobbies of the Cloister, Tower and Beach Club.

FOOD & BEVERAGE SERVICE
The sales and service of alcoholic beverages are regulated by the Florida State Liquor Commission. The Boca Raton Resort and Club is responsible for the administration of these regulations. It is hotel policy therefore, that liquor cannot be brought into the hotel from outside sources. Additionally, the hotel does not allow any food to be brought into the hotel, whether purchased or catered from outside sources. In addition, all boat charters originating from the Boca Raton Resort must utilize the hotel’s catering services.

LABOR CHARGES
WAITERS – On a reception where little or no food has been ordered, the cost of one waiter for each 100 guests will be applied as follows: $50.00 for the first three hours and $12.00 for each hour thereafter.
BARTENDERS – are available at a charge of $75.00 for the first three hours and $20.00 per hour thereafter. For each $300.00 in revenue, we will be pleased to waive the charge for one bartender. Bartenders are required and charged for unless otherwise stated.
CASHIERS – are mandatory for cash bars and are charged at the following rate: $50.00 for the first three hours and $15.00 for each hour thereafter.
CHEFS & CARVERS – are required for some menu items and are charged at $50.00 each.
BELL CAPTAIN CHARGES – If boxes containing meeting materials, gifts and other items need to be moved from one area to another, delivery charges will be applied to your account. Your catering/convention services representative will inform you of the charges.

SERVICE CHARGE
A 19% service charge is added to all food and beverage charges. To that total a 6% Florida state sales tax is added.

MINIMUM ATTENDANCE
For all meal functions where guarantees are required, a minimum of 25 guests is required; if this minimum is not met, a $75.00 labor charge will apply.

CREDIT ARRANGEMENTS
In order to obtain billing privileges, credit information must be provided at least four weeks in advance of your function. Please contact your catering or convention service manager for further information.
VALET PARKING – Charges for Valet Parking will prevail at the current rates. Depending upon attendance, doormen may be required. Your catering or convention service representative will advise you accordingly.
TRAFFIC OFFICERS – For large functions taking place in the Great Hall, traffic officers will be required. Your catering/convention service representative will advise you of the charges.
Coffee and Refreshments

A LA CARTE REFRESHMENTS

FRESHLY SQUEEZED
FLORIDA ORANGE JUICE
36.00 per Gallon 12.00 per Quart

APPLE, TOMATO, CRANBERRY,
PINEAPPLE, V-8 and GRAPEFRUIT JUICES
27.00 per Gallon 8.25 per Quart

FRESHLY SQUEEZED LEMONADE
WHOLE, SKIM and CHOCOLATE MILK
32.00 per Gallon 10.00 per Quart

ASSORTED SOFT DRINKS
Regular and Diet, 10 ounce
2.50 per Bottle

SARATOGA WATERS
6-1/2 ounce
3.00 per Bottle

SELECTED TEAS
“AFTERNOON TEA” COOKIES
34.50 per Gallon
7.75 per Dozen

FRUIT and CHEESE FILLED DANISH, BANANA BREAD, DATENUT BREAD,
ASSORTED FRESH BAKED MUFFINS
2.75 Each

FLAKY CROISSANTS, NEW YORK STYLE BAGELS,
FRESH CINNAMON ROLLS
3.00 Each

CHOCOLATE CHIP OLD FASHIONED SUGAR, PEANUT BUTTER
and OATMEAL RAISIN JUMBO COOKIES
3.50 Each

HANDMADE PETIT FOURS,
MINIATURE EUROPEAN PASTRIES
2.25 Each

ASSORTMENT of WHOLE FRESH FRUITS
1.50 per Piece

DOVE BARS, HÄÄGEN-DAZS ICE CREAM BARS
3.75 Each

ICE CREAM SANDWICHES, FROZEN POPSICLES,
FROZEN SNICKERS BARS
2.75 Each

THEME REFRESHMENTS

I’VE GOT TO TACO BREAK!
Make Your Own… with Hot Crisp Taco Shells, Spicy Beef and Refried Bean Filling,
Fresh Lettuce, Diced Onion and Tomato, Shredded Cheddar and Hot Taco Sauce
Served with Frosty Lemonade
7.25 per Person

THE HEALTH FANATIC
100% Natural Fruit Juices, Mineral Waters
Nutrigran, Granola and Power Bars
Whole Fresh Fruits, Assorted Chilled Yogurts
6.75 per Person

THE AFTER SCHOOL SPECIAL
Assorted Homestyle Jumbo Cookies, Fudge Brownies, Graham Crackers
Your Favorite Candy Bars
Ice Cold Milk, Chocolate and Skim
Assorted Soft Drinks
5.75 per Person

I WISH EVERY DAY WAS SUNDAY!
Especially when you get to
Create Your Own Sundae with These Ice Creams…
Double Chocolate, Vanilla Bean, Rum Raisin, Natural Strawberry, Jamaican Coffee (choose three)
with a Luscious Selection of Fruit and Chocolate Toppings
and Novelty Candy Sprinkles
Hot Coffee on the Side
7.50 per Person

TAKE ME OUT TO THE BALLGAME
Hot Soft Pretzels with Dipping Mustard, Popcorn, Cracker Jacks, Roasted Peanuts
Assorted Soda, Sharp! Non-Alcoholic Beer, Mineral Water
6.50 per Person

THE COOKIE STOPS HERE
Chocolate Chip, Oatmeal Raisin and Old Fashioned Sugar Cookies
wonderful in the Morning and Better in the Afternoon with
Hot Coffee and Cold Milk,
Assorted Soft Drinks
6.50 per Person
Continental Breakfast

THE BOCA CONTINENTAL

FLORIDA ORANGE JUICE and GRAPEFRUIT JUICE
Freshly Squeezed

CHEF’S BREAKFAST BAKERIES

Fruit Filled and Cheese Danish
Flaky Croissants, Cranberry-Orange, Buckwheat and Blueberry Muffins

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
10.50

THE GOLD COAST CONTINENTAL

CHILLED FRESH JUICES

RAINBOW of SLICED FRESH FRUITS

ASSORTMENT of CHILLED FRUIT YOGURTS

CHEF’S BREAKFAST BAKERIES

Fruit Filled and Cheese Danish
Flaky Croissants, Blueberry, Cinnamon and Apple Muffins
Banana Bread

FRESH BAGELS, PLAIN and HERB CREAM CHEESE

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
13.50

CONTINENTAL on A-1A

CHILLED FRUIT JUICES

SELECTION of SLICED FRESH FRUITS

CHEF’S BREAKFAST BAKERIES

Fruit Filled and Cheese Danish
Flaky Croissants, Apple Sauce and Banana Bran Muffins
Almond Crisp Coffee Cake

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
12.25

HEALTHY CONTINENTAL

CHILLED 100% NATURAL JUICES

WHOLE and SLICED FRESH FRUITS

NATURE VALLEY and NUTRIGRAIN GRANOLA BARS

FRESH FRUIT SMOOTHIES
Banana, Strawberry and Pineapple Yogurt Drinks

CHEF’S BREAKFAST BAKERIES

Raisin Bran, Carrot-Wheat, Cranberry-Orange and Apple Sauce Muffins
Apple Pan-Dowdy, Fresh Fruit Coffee Cake

APPLE BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
12.75
Breakfast

B-1
CHILLED FLORIDA ORANGE JUICE  
FRESHLY SQUEEZED
FARM FRESH SCRAMBLED EGGS  
MINCED CHIVES, PLUM TOMATO
SMOKEHOUSE HAM  
GRILLED COUNTRY SAUSAGE  
RASHER OF CRISP BACON  
(Please select one)
HOME FRIED POTATOES
RAISIN BISCUIT
SWEET BUTTER, MARMALADE AND ASSORTED JAMS
FRESHLY BREWED COLOMBIAN COFFEE  
REGULAR AND DECaffeINATED
SELECTED TEAS
15.50

B-2
SEASONAL FRUIT IN COUPEtTE GLASS
SOUTHERN BREAKFAST BURRITO  
FILLED WITH FRESHLY SCRAMBLED EGGS, HAM, SWEET PEPPERS AND CHEDDAR CHEESE
HASH BROWN POTATOES
WARM CINNAMON ROLL
SWEET BUTTER, MARMALADE AND ASSORTED JAMS
FRESHLY BREWED COLOMBIAN COFFEE  
REGULAR AND DECaffeINATED
SELECTED TEAS
16.00

Breakfast

B-3
FLORIDA PAPAYA AND RED RASPBERRIES  
SPLASHED WITH KEY LIME JUICE

TRADITIONAL EGGS BENEDICT  
TWIN POACHED EGGS WITH
GRILLED CANADIAN BACON OVER CRISP ENGLISH MUFFINS
HOLLANDAISE SAUCE
— or —
MAINE LOBSTER HASH  
TWIN POACHED EGGS OVER SAUTEED MAINE LOBSTER, POTATOES AND SWEET ONIONS,
Pesto Hollandaise and Roasted Red Pepper Coulis
— or —
SMOKED SALMON BENEDICT  
TWIN POACHED EGGS ON CRISP ENGLISH MUFFINS
SMOKED ATLANTIC SALMON WITH DILL HOLLANDAISE
(Please select one)

GRILLED PLUM TOMATO AND ASPARAGUS
FLAKY CROISSANT, DANISH POCKETS
SWEET BUTTER, MARMALADE AND ASSORTED JAMS
FRESHLY BREWED COLOMBIAN COFFEE  
REGULAR AND DECaffeINATED
SELECTED TEAS
19.75
Breakfast

B-4
SLICED PINEAPPLE, HONEYDEW and CANTALOUPE
FRESH STRAWBERRIES

+++ 

COUNTRY STYLE BREAKFAST QUICHE
(please select one)

HERBED GULF SHRIMP and GRUYERE CHEESE
—or—
APPLE SMOKED BACON and WISCONSIN CHEDDAR
—or—
FOREST MUSHROOMS, SPINACH and SWISS

+++ 

GRILLED LEEKS and PLUM TOMATO
RAISIN BRAN and CRANBERRY-ORANGE MUFFINS
SWEET BUTTER, MARMALADE and ASSORTED JAMS
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
SELECTED TEAS
16.25

B-5
WARM CHEESE BLINTZ
Fresh Berries, Passion Fruit Sauce

POACHED EGGS over GRILLED BEEF TENDERLOIN
Lump Crab and Chive Sauce

HASH BROWN POTATOES

FLAKY CROISSANT, BUTTER CRISP COFFEE CAKE

SWEET BUTTER, MARMALADE and ASSORTED JAMS
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
SELECTED TEAS
18.50

B-6

STRAWBERRY-BANANA SMOOTHIE
Seasonal Berries

HONEY WHEAT FRENCH TOAST
Gingered Pear Compote
Vermont Maple Syrup

CRISP TURKEY BACON

CARROT-PINEAPPLE and BUCKWHEAT MUFFINS

APPLE BUTTER, MARMALADE and FRUIT PRESERVES
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
SELECTED TEAS
15.75
**Breakfast Buffet**

**BB-1**

**SELECTION of CHILLED FRUIT JUICES**
Freshly Squeezed Orange and Grapefruit Juice, V-8 and Apple Juice

**DISPLAY of WHOLE and SLICED FRESH FRUIT**
Seasonal Berries

**ASSORTED COLD CEREALS**
Pitches of Whole and Skim Milk

**CHILLED FRUIT YOGURTS**

**FARM FRESH SCRAMBLED EGGS**
Cheddar Cheese and Chives

**CINNAMON FRENCH TOAST**
Vermont Maple Syrup

**HICKORY SMOKED BACON and GRILLED LINK SAUSAGE**

**BREAKFAST POTATOES**

**CHEF'S BREAKFAST BAKERIES**
Fruit Filled and Cheese Danish, Buttermilk Biscuit and Blueberry Muffins

**SWEET BUTTER, MARMALADE and ASSORTED JAMS**

**FRESHLY BREWED COLOMBIAN COFFEE**
Regular and Decaffeinated

**SELECTED TEAS**
20.25
(minimum of 25 guests)

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**Breakfast Buffet**

**BB-2**

**SELECTION of CHILLED FRUIT JUICES**
Freshly Squeezed Orange and Grapefruit Juice, V-8 and Apple Juice

**DISPLAY of WHOLE and SLICED FRESH FRUIT**
Seasonal Berries

**CHILLED FRUIT YOGURTS**

**ASSORTED COLD CEREALS**
Pitches of Whole and Skim Milk

**HOT OATMEAL**
Sweet Cream and Brown Sugar

**FARM FRESH SCRAMBLED EGGS**

**BELGIAN WAFFLES**
Fresh Fruit Compote, Vermont Maple Syrup

**BREAKFAST QUICHE**
Garden Fresh Vegetables and Gruyere Cheese

**GRILLED CANADIAN BACON and SAUSAGE PATTIES**

**OVEN ROAST POTATOES**

**CHEF'S BREAKFAST BAKERIES**
Freshly Baked Coffee Cakes, Muffins and Bagels

**SWEET BUTTER, CREAM CHEESE, MARMALADE and ASSORTED JAMS**

**FRESHLY BREWED COLOMBIAN COFFEE**
Regular and Decaffeinated

**SELECTED TEAS**
21.50
(minimum of 25 guests)
Breakfast Buffet

BB-3

SELECTION of CHILLED FRUIT JUICES
Freshly Squeezed Orange and Grapefruit Juice, 
V-8, Apple and Cranberry Juices

DISPLAY of WHOLE and SLICED FRESH FRUIT
Seasonal Berries

ASSORTED COLD CEREALS
Pitches of Whole and Skim Milk 
HOT OATMEAL and CREAM of WHEAT
Sweet Cream, Brown Sugar

+++

PREPARED TO ORDER:

WHOLE EGG and EGG WHITE OMELETTES
Variety of Fillings to Include:
Fresh Spinach, Button Mushrooms, Zucchini, Broccoli, Tomato and Low Fat Cheeses

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SCRAMBLED EGG BEATERS
Asparagus Tips and Forest Mushrooms

HONEY WHEAT FRENCH TOAST
Vermont Maple Syrup

CRISP TURKEY BACON ROASTED RED POTATOES

CHEF'S BREAKFAST BAKERIES
Cranberry-Orange, Buckwheat and Blueberry Muffins
Apple Pan-Du dy and Zucchini Bread

APPLE BUTTER, MARMALADE and FRUIT PRESERVES

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
22.00
(minimum of 50 guests)

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Breakfast Buffet

BB-4

SELECTION of CHILLED FRUIT JUICES
Freshly Squeezed Orange and Grapefruit Juice, V-8, Apple and Cranberry Juices

ASSORTMENT of FRUIT SMOOTHIES
Strawberry, Banana and Pineapple Yogurt Drinks

DISPLAY of WHOLE and SLICED FRESH FRUIT
Seasonal Berries

ASSORTED COLD CEREALS
Pitches of Whole and Skim Milk

CHILLED FRUIT YOGURTS
Raisins, Granola and Coconut

+++

PREPARED TO ORDER:

FARM FRESH OMELETTES
Variety of Fillings to Include:
Diced Ham, Shredded Cheddar, Mushrooms, Spinach, Onions and Peppers

BREAKFAST CREPES
Fresh Fruits and Garden Vegetables 
Citraus and Buckwheat Crepes

FLUFFY SCRAMBLED EGGS

HASH BROWN POTATOES

TRADITIONAL EGGS BENEDICT
Twin Poached Eggs with Grilled Canadian Bacon over Crisp English Muffins, Hollandaise Sauce

BELGIAN WAFFLES
Fresh Fruit Compote, Vermont Maple Syrup

HICKORY SMOKED BACON and GRILLED VIRGINIA HAM STEAKS

CHEF'S BREAKFAST BAKERIES
Fresh Filled and Cheese Danish, Flaky Croissants, Blueberry and Banana Bran Muffins, Pecan Pull Apart and Sour Cream Coffee Cakes

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
24.50
(minimum of 50 guests)
Brunch

THE ADDISON MIZNER

MIMOSA ROYAL
Fresh Orange Juice with Champagne and a Splash of Cointreau

BLOODY MARY
Spicy Tomato Juice with Smirnoff Vodka and a Celery Stick
(one per person served)

ASSORTMENT of CHILLED FRUIT JUICES
Freshly Squeezed Orange and Grapefruit Juice, V-8, Apple and Cranberry Juices

DISPLAY of WHOLE and SLICED FRESH FRUIT
Seasonal Berries

ASSORTED COLD CEREALS
Packets of Whole and Skim Milk

SELECTION of IMPORTED and DOMESTIC CHEESES
Baguettes and Carrots Crackers

PENNE PASTA and BABY SPINACH LEAVES
Smoked Bacon, Plum Tomatoes

FIRE ROASTED RED and YELLOW PEPPERS
Basil and Olive Oil Dressing

PICKLED BEETS and CUCUMBERS
Red Radish and Dill

PREPARED TO ORDER:
FARM FRESH OMELETTES
Variety of Fillings to Include:
Fresh Spinach, Button Mushrooms, Zucchini, Broccoli, Tomato, Low Fat Cheese, Gulf Shrimp, Herbed Lump Crabmeat

BREAKFAST CREPES
Fresh Fruits and Garden Vegetables, Citus and Buckwheat Crepes

Brunch

THE ADDISON MIZNER

MIMOSA ROYAL
Fresh Orange Juice with Champagne and a Splash of Cointreau

BLOODY MARY
Spicy Tomato Juice with Smirnoff Vodka and a Celery Stick
(one per person served)

ASSORTMENT of CHILLED FRUIT JUICES
Freshly Squeezed Orange and Grapefruit Juice, V-8, Apple and Cranberry Juices

DISPLAY of WHOLE and SLICED FRESH FRUIT
Seasonal Berries

ASSORTED COLD CEREALS
Packets of Whole and Skim Milk

SELECTION of IMPORTED and DOMESTIC CHEESES
Baguettes and Carrots Crackers

PENNE PASTA and BABY SPINACH LEAVES
Smoked Bacon, Plum Tomatoes

FIRE ROASTED RED and YELLOW PEPPERS
Basil and Olive Oil Dressing

PICKLED BEETS and CUCUMBERS
Red Radish and Dill

PREPARED TO ORDER:
FARM FRESH OMELETTES
Variety of Fillings to Include:
Fresh Spinach, Button Mushrooms, Zucchini, Broccoli, Tomato, Low Fat Cheese, Gulf Shrimp, Herbed Lump Crabmeat

BREAKFAST CREPES
Fresh Fruits and Garden Vegetables, Citus and Buckwheat Crepes

FLUFFY SCRAMBLED EGGS

TRADITIONAL EGGS BENEDICT
Twin Poached Eggs with Grilled Canadian Bacon over Crisp English Muffins, Hollandaise Sauce

HONEY WHEAT FRENCH TOAST
Vermont Maple Syrup

SPICY GRILLED SAUSAGE and HICKORY SMOKED BACON

POTATO PANCAKES

SAUTEED ATLANTIC SALMON
Calamari Relish, Citrus-Dill Butter

CHEF'S BREAKFAST BAKERIES
Fruit Filled and Cheese Danish, Poppy Lemon and Buckwheat Muffins, Caramel Braided and Sour Cream Coffee Cakes, Fresh Bagels and Pecan-Raisin Bread

SWEET BUTTER, CREAM CHEESE, MARMALADE and ASSORTED JAMS

ASSORTED MINIATURE PASTRIES

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

(minimum of 75 guests)
Brunch

THE ROYAL PALM

MIMOSA ROYAL
Fresh Orange Juice with Champagne and a Splash of Cointreau

BLOODY MARY
Spicy Tomato Juice with Smirnoff Vodka and a Celery Stick

SCREWDRIVER
Fresh Orange Juice with Smirnoff Vodka
(one per person served)

ASSORTMENT of CHILLED FRUIT JUICES
Freshly Squeezed Orange and Grapefruit Juice, V-8, Apple and Cranberry Juices

DISPLAY of WHOLE and SLICED FRESH FRUIT
Seasonal Berries

CHILLED FRUIT YOGURTS
Raisins, Granola and Coconut

ASSORTED COLD CEREALS
Pitchers of Whole and Skim Milk

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SELECTIONS of SMOKED FISH
Smoked Norwegian Salmon, Brook Trout, Mackerel and Sturgeon
served with Chopped Egg, Chopped Red Onion, Capers, Sour Cream and Dark Rye Bread

COUNTRY STYLE PATES and TERRINES
Pommele Mustard, Red Onion Relish

DISPLAY of IMPORTED and DOMESTIC CHEESES
Baguette and Carr’s Crackers

BEEFSTEAK TOMATO and BUFFALO MOZZARELLA
Pesto Vinaigrette

CHILLED RONDELLE of POACHED SALMON
Saffron Mousse, Fresh Dill

FARFALE PASTA, ARTICHOKEs, TOMATOES and THYME
Herb Vinaigrette

MARINATED ASPARAGUS SPEARS
Fine Shallots, Baby Port Dressing

PREPARED TO ORDER:

OMELETTES
Variety of Fillings to Include:
Fresh Spinach, Shiitake and Oyster Mushrooms, Tomato, Low Fat Cheese
Maine Lobster with Taragon, Smoked Salmon, Citrus Duck Confit, Sour Cream and Caviar

OVEN ROAST TOM TURKEY
Country Gravy

BONE-IN VIRGINIA HAM
Honey Mustard Glaze

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FLUFFY SCRAMBLED EGGS

TRADITIONAL EGGS BENEDICT
Twin Poached Eggs with Grilled Canadian Bacon over Crisp English Muffin, Hollandaise Sauce

BELGIAN WAFFLES
Gingered Strawberries, Maple Syrup

HICKORY SMOKED BACON and GRILLED LINK SAUSAGE

GRILLED CHICKEN BREAST
Leeks, Wild Mushrooms, Madeira-Thyme Sauce

GLAZED FILLET of SOLE
White Wine, Mushrooms and Shallots

RATATOUILLE GRATIN in a ZUCCHINI BOAT

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CHEF’S PASTRY TABLE

AUTUMN LEAF CAKE
Raspberry and Mango Sauces

GRAND MARNIER SABAYON
with SEASONAL BERRIES
Lady Fingers

SELECTION of FRENCH PASTRIES
Apple Tartlettes, Key Lime Tartlettes, Chocolate Eclair, Opera Torte

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
37.50
(minimum of 75 guests)

18
Lunch

L-1
SEASONAL FIELD GREENS
Belgian Endive and Plum Tomatoes, Hazelnut Vinaigrette

CHICKEN PICCATA
Lemon, Capers and White Wine

SAFFRON RICE MEDLEY of GARDEN VEGETABLES

COUNTRY FRENCH ROLL

FLORIDA KEY LIME TART
Strawberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
19.75

L-2

PASTA FAGIOLI
Grated Romano

SAUTÉED BREAST of CHICKEN
Pesto Crust, Tomato-Basil Sauce

HERBED ORZO PASTA SAUTÉED SQUASH and ZUCCHINI

FOCACCIA and BASIL-PARMESAN ROLL
Olive Oil

TIRAMISU

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
20.50
Lunch

L-5
ROASTED CORN CHOWDER with ROCK SHRIMP
GRILLED PETIT FILET MIGNON
Rosemary Butter
LYONNAISE POTATOES
ASPARAGUS TIPS and BABY CARROTS
ELEVEN GRAIN ROLL
Sweet Butter
AMARETTO CHEESECAKE
Raspberry Coulis
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
24.75

L-6
SEARED LUMP CRAB CAKE
Mixed Field Greens, Lemon Vinaigrette
ROAST BREAST of CHICKEN
STUFFED with WILD MUSHROOM RISOTTO
Seasonal Vegetables, Rosemary Broth
SPLIT ONION POCKET, SOURDOUGH ROLL
Sweet Butter
FRESH FRUIT in PHYLLO
Chocolate Sauce
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
23.50

Lunch

L-7
ARUGULA and BIBB LETTUCE
Roasted Red and Yellow Peppers
Creamy Ranch Dressing
PAN SEARED RAINBOW TROUT
Ruby Orange Sauce
JULIENNE VEGETABLES
Opal Basil Essence
SAFFRON POTATOES
DILL ROLL with CREAMERY BUTTER
PINEAPPLE-RUM MACARONADE
Coconut Coulis
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
19.50

L-8
KENTUCKY FIELD GREENS
Marinated Mushrooms, Charred Vidalia Onions, Tomato Vinaigrette
MEDALLIONS of PORK LOIN
Jack Daniel’s-Molasses Glaze
BABY GREEN BEANS
PECAN-RICE PILAF
HONEY WHEAT ROLL
ONION and POPPY CRACKER BREAD
Sweet Butter
CINNAMON ICE CREAM
Pecan Pralines
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
18.25
Light Luncheon

IL-1
ESSENCE of WILD MUSHROOM CONSOMME
Lemon-Thyme
SALAD NIÇOISE
Mixed Greens with Albacore Tuna, Green Beans, Red Potatoes, Artichoke Hearts, Plum Tomatoes
Herb Vinagrette
SOURDOUGH ROLL
Sweet Butter
FRESH FRUIT TERRINE
Strawberry Sauce
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
19.75

IL-2
FLORIDA SUNBURST SALAD
Fresh Tropical Fruits over Field Greens
Pear-Ginger Vinagrette
SESAME CHICKEN and VEGETABLE STIR-FRY
Soba Noodles
PETITTE SOFT ROLLS
Sweet Butter
BANANA MOUSSE with CARAMEL LACE COOKIE
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
18.25

IL-3
SOUTH FLORIDA SEAFOOD GUMBO
CHILLED, ROSEMARY SCENTED CHICKEN BREAST
Tender Greens, Confetti Couscous, Plum Tomatoes
Balsamic Vinagrette
PETITTE ONION ROLL
Sweet Butter
KEY LIME TART
Raspberry Coulis
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
19.50

IL-4
CREAM of WATERCRESS SOUP
Sweet Pepper Coulis
CHILLED, POACHED ATLANTIC SALMON
Spinach Linguine
Marinated Cucumbers and Tomatoes
Citrus-Dill Vinagrette
HONEY WHEAT ROLL
Sweet Butter
VANILLA BEAN CREME BROULEE
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
23.50

IL-5
CHILLED TOMATO BASIL BISQUE
BOCA COBB SALAD
Roast Turkey Breast, Avocado, Tomato and Egg with Blue Cheese, Crumbled Crisp Bacon
Choice of Herb Vinagrette or Ranch Dressing
FRESH PUMPERNICKEL ROLL
Sweet Butter
WHITE CHOCOLATE MOUSSE
Strawberries
FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated
ICED TEA and SELECTED TEAS
18.75

Lunch-to-Go

"BOCA BOX"
HAM and SWISS CHEESE with LETTUCE on KAISER ROLL
PIECE of FRIED CHICKEN
CRUNCHY POTATO CHIPS
HONEY ROASTED PEANUTS
PEPPERIDGE FARM COOKIES
WHOLE FRUIT
14.50

"Palm Beach"
SMOKED TURKEY BREAST on CROISSANT
WEDGES of SALAMI, PEPPERONI and CHEDDAR CHEESE
CELERY and CARROT STICKS
HAWAIIAN POTATO CHIPS
CHOCOLATE NUT BROWNIE
BUNCH of SEEDLESS GRAPES
16.25

"GOLD COAST"
BAGEL with SMOKED SALMON, CREAM CHEESE and SLICE of RED ONION
GRILLED TENDERLOIN of BEEF on BAGUETTE
KETTLEDRUM POTATO CHIPS
WHOLE FRESH FRUIT
GRANOLA BAR
TOBLERONE CHOCOLATE
19.25

All Box Lunches include Appropriate Condiments and Disposable ware.
ON THE LIGHTER SIDE
ASSORTMENT of SANDWICHES
Peppered Beef, Smokehouse Ham and Assorted Domestic Cheeses, Roast Turkey, Kosher Corned Beef, Chunky Tuna and Chicken Salad, Crip Relish Tory, Potato Chips and Cole Slaw
ASSORTED BREADS and KAIER ROLLS
PLATTER of SLICED FRESH FRUIT
FUDGE BROWNIES and JUMBO COOKIES
BEVERAGE
16.50

DELI BUFFET LUNCH
TRADITIONAL COLE SLAW RED POTATO SALAD
BOW TIE PASTA
Sun-Dried Tomatoes and Artichoke Hearts
PLATTERS of SELECTED COLD MEATS and CHEESES
Peppered Roast Beef, Kosher Corned Beef, Roast Turkey, Smokehouse Ham, Genoa Salami, Chunky Tuna Salad, Chicken Salad, American and Swiss Cheeses
WHITE RYE and PUMPERNICKEL BREADS
KAIER ROLLS
MAYONNAISE, HORSERADISH and IMPORTED MUSTARDS
ASSORTED WHOLE and SLICED FRESH FRUITS
Decorated with Ribbons of Seasonal Berries
KEY LIME PIE SACHER TORTE
BAILEYS CARAMEL MOUSSE CAKE
BEVERAGE
20.75
(minimum of 25 guests)

THE SALAD MEDLEY
PASTA FAGIOLI MARINATED PLUM TOMATOES with BASIL
MIXED BABY FIELD GREENS
With Selection of Dressings
ORIENTAL CHICKEN GINGER SALAD ARTICHOKE HEARTS with ROASTED PEPPERS
GULF SHRIMP and SEA SCALLOPS
With Cilantro-Lime Vinaigrette
GRILLED VEGETABLE SALAD WHITE ALBACORE TUNA SALAD
BASKETS of FRESH BAKED BREADS
Creamery Butter
FLORIDIAN LEMON CAKE CHOCOLATE CONCORDE DISPLAY of SEASONAL FRUIT
BEVERAGE
22.75
(minimum of 25 guests)

THE CLOISTER
BEEFSTEAK TOMATOES and RED ONIONS
Mar前提 Blue Cheese Vinaigrette
WHITE BEANS, SMITHFIELD HAM and SAGE CORN and CRAB CHOWDER
COUNTRY POTATO SALAD MARDI GRAS SLAW ROTINI PASTA SALAD
FRESH GARDEN GREENS Choice of Dressings
CRISPY FRIED CHICKEN
SOUTHERN STYLE BARBECUED PORK FRESH LOCAL FISH Lemon Butter
FLUFFY MASHED POTATOES FRESH GREEN BEANS BUTTERED CORN on the COB
HOT BUTTERMILK BISCUITS, TRADITIONAL CORNBREAD
AUTUMN LEAF CAKE STRAWBERRY SHORTCAKE SEASONAL FRUIT FLANS
JUMBO OATMEAL and CHOCOLATE CHIP COOKIES
BLENDIED COFFEE, SELECTED TEAS and MILK
28.50
(minimum of 50 guests)
Receptions

COLD CANAPES

GOLD COAST SELECTION
MEDALLION of LOBSTER with HORSE RADISH CREAM on BLACK BREAD
SMOKED VEAL LOIN CORONET with APPLE PEAR RELISH on PUMPERNICKEL
KING CRAB LEG with TOASTED SESAME on SWEET RICE CAKE
MINI CREPE with CAVIAR and HERBED CREAM CHEESE
SMOKED NORWEGIAN SALMON with CAPER-RED ONION-CR EAM CHEESE on BLACK BREAD
JUMBO SHRIMP REMOULADE with CORAL BUTTER on OLIVE BREAD
SMOKED CHICKEN BREAST with RED ONION MARMALADE

BOCA RATON SELECTION
TENDER ASPARAGUS TIPS WRAPPED in PARMA HAM
CALIFORNIA ROLL with GULF SHRIMP and AVOCADO
PEPPERO R BEEF with BEAUJOLAIS MUSHROOM BUTTER and TARRAGON
SESAME SEARED TUNA with PICKLED GINGER on MULTIGRAIN BREAD
MELON with PROSCIUTTO
SWEET BABY CORN with CRAB MOUSSE on JALAPENO CRACKER
PINWHEEL of SMOKED SALMON on BAVARIAN DARK BREAD

CAMINO REAL SELECTION
ZUCCHINI CUP with SWEET POTATO PATE
GRILLED EGGPLANT with SUN-DRIED TOMATOES and RICOTTA
SMOKED MARLIN DIP with ROASTED PEPPERS on ONION FLATBREAD
PINWHEEL of VIRGINIA HAM on MARBLE BREAD
SEARED SEA SCALLOP with PEPPER CORIANDER RELISH
CARPACCIO, WHOLE GRAIN MUSTARD on FRENCH CROUTON
GRILLED CHICKEN with AVOCADO SALSA on ROASTED CORN BREAD

HOT HOR S D'OEUVRES

GOLD COAST SELECTION
SAUTÉED SHRIMP in DEJONGHE BUTTER
TOASTED RAVIOLI with HERBED CRABMEAT and FONTINA CHEESE
GARLIC SAUTÉED ESCARGOT in BEGGAR'S PURSE
MINIATURE MARYLAND CRABCAKES, REMOULADE SAUCE
STEAMED CHICKEN SHAU-MAI CHEESE FILLED ARTICHOKE HEARTS
MAINE LOBSTER STRUDEL MINIATURE BEEF WELLINGTON

BOCA RATON SELECTION
MESQUIT E RUBBED BABY BACK RIBS
SESAME CHICKEN with APRICOT SAUCE
OCEAN SCALLOPS WRAPPED in CRISP BACON
SPINACH and FETA IN PHYLLO DOUGH
GULF SHRIMP and BOURSIN in PU FF PASTRY
GRILLED VEGETABLE TACO with PAPAYA BLACK BEAN SALSA
MANDARIN DUCK WONTON with PLUM SAUCE
ROLLED FONTINA and PARMA HAM in PHYLLO

CAMINO REAL SELECTION
BEEF EMPANADAS with TRI-PePPER PICANTE SAUCE
PETITE QUICH E LORRAINE
VIETNAMESE SPRING ROLLS, SWEET and SOUR SAUCE
COCONUT CHICKEN with ORANGE HORSE RADISH SAUCE
CHICKEN SATE with PEANUT SAUCE
MINIATURE VEAL MEATBALLS with BURGUNDY WINE SAUCE
CARIBBEAN JERK PORK TURNOVER, MANGO CHUTNEY
BAKED GUACAMOLE TART with TOMATILLO SAUCE

28.00 per 100 pieces

250.00 per 100 pieces

285.00 per 100 pieces

225.00 per 100 pieces

225.00 per 100 pieces

250.00 per 100 pieces

200.00 per 100 pieces
Reception

THE RAW BAR

FRESHLY SHUCKED OYSTERS and CLAMS
Ice Display with Cocktail Sauce, Sliced Lemon, Horseradish and Trenton Oyster Crackers
210.00 per 100 pieces

FRESH FLORIDA STONE CRAB CLAWS (in season)
Served on Ice with Mustard and Cocktail Sauce, Oysterette Crackers and Lemon
225.00 per 50 pieces

CHILLED JUMBO SHRIMP
On Ice with Branded Cocktail Sauce and Lemon
350.00 per 100 pieces

PREPARED AT THE BUFFET

BLACKENED SCALLOPS
Cajun Style, sautéed in Sweet Butter
275.00 per 100 pieces

BABY LAMB CHOPS
Mint Sauce
200.00 per 50 pieces

JUMBO SHRIMP SCAMPI
Tender Gulf Shrimp in Sizzling Garlic Butter and Wine
250.00 per 50 pieces

FAJITA STATION
Warmed Soft Flour Tortillas filled with Chicken, Beef, Grilled Red and Green Peppers and Onions,
topped with Guacamole, Sour Cream and Salsa
6.50 per person

PASTA BAR
Penne and Tortellini Pastas tossed in a Selection of the Following Sauces:
(choose two):
Pesto, Genovese, Alfredo, Virgin Olive Oil and Garlic
6.00 per person

Upgrade with Vodka Cream and Forest Mushrooms or
Seafood Fra Diavolo Sauces
7.50 per person

Sauté Chef / Carver Charge
50.00

Reception

RECEPTION SPECIALTIES

COLD SMOKED TENDERLOIN OF BEEF
Sliced and Displayed, Crispy French Bread, Dijon Mustard
Serves approximately 25 guests
275.00

WHEEL OF HOT BRIE
Melted Butter, Honey, Toasted Almonds and Crusty French Bread
One wheel serves approximately 35 guests
95.00

ORIENTAL DISPLAY OF SUSHI and SASHIMI
With Soy Sauce and Wasabi
200.00 per 50 pieces

SEASONAL FRUIT DISPLAY
With Ribbons of Fresh Berries
Small (25 guests) 110.00 Medium (50 guests) 170.00
Large (100 guests) 275.00

DELUXE CRUDITE DISPLAY
With a Choice of Two Selected Dips: Onion, Clam, Herb, Curry and Blue Cheese
Small (25 guests) 90.00 Medium (50 guests) 150.00
Large (100 guests) 210.00

SELECTION OF IMPORTED and DOMESTIC CHEESES
Decorated with Fresh Grapes, French Bread and English Crackers
Small (25 guests) 125.00 Medium (50 guests) 200.00
Large (100 guests) 295.00

TRADITIONAL ANTIPASTO DISPLAY
Selection of Italian Cheeses and Marketplace Meats
Soppressata Hard Salami, Coppa, Reggiano Parmigia and Herbed Bocconcini
With Marinated Grilled Vegetables, Artichoke Hearts and Nicoise Olives
Served with Tomato and Basil Focaccia, Bread Sticks and Sourdough Rolls
Small (25 guests) 125.00 Medium (50 guests) 200.00
Large (100 guests) 295.00
Reception

THE CARVING BOARD

STEAMSHIP ROUND of BEEF

Assortment of Miniature Split Rolls, Creamed Horseradish,
Whole Grain Mustard and Mayonnaise
625.00

PEPPERED TENDERLOIN of BEEF

Whole Grain Breads
Bearnaise and Bordelaise
275.00

WHOLE BONE-IN HONEY-BAKED HAM

Homemade Snowflake Rolls and Whole Grain Breads
Mayonnaise and Imported Mustard
250.00

IMPORTED SMOKED SALMON

Fresh Baked Rye, Pumpernickel and Bread Flats
Traditional Garniture
295.00

ROASTED TOM TURKEY BREAST

Roast Breast of Young Turkey
Meditragon and Country French Rolls
Dijon Mustard, Pesto Mayonnaise, Cranberry Relish
250.00

Sauté Chef / Carver Charge
50.00

Reception

DRY SNACKS

DELUXE MIXED NUTS
18.50 per pound

HONEY ROASTED PEANUTS
14.50 per pound

PRETZELS, POTATO CHIPS or CHEDDAR GOLDFISH CRACKERS
13.50 per pound

DISPLAY of POTATO CHIPS
With Onion and Sour Cream, Blue Cheese Dips
Serves 25 guests
26.00

DISPLAY of CRISP BLUE and WHITE CORN TORTILLA CHIPS
With Salsa and Guacamole
Serves 25 guests
29.00

DISPLAY of STONE GROUND WHOLE WHEAT
and CARR'S TABLE WATER CRACKERS
With Cheddar and Herbese Boursin Dips
Serves 25 guests
29.00

DISPLAY of SESAME and ONION BREAD FLATS
Gulf Coast Smoked Marinara Dip
Serves 25 guests
32.00
Dinner

D-1

SMOKED SHRIMP
and CELERY BISQUE
Fried Leeks

BABY FIELD GREENS
and MARINATED MUSHROOMS
Sweet Basil Vinaigrette

SAUTÉED YELLOWTAIL SNAPPER
with PRAWN CAKE
Soy Ginger Sauce

SESAME STIR-FRIED VEGETABLES

HERBED BASMATI RICE

FRESH DINNER ROLLS
Creamery Butter

CHOCOLATE TRUFFLE TERRINE
Raspberry and Vanilla Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

48.25

D-2

COUPE of SEASONAL MELON PEARLS
Garnished with Berries and Fresh Mint

KENTUCKY FIELD GREENS
Croutons, Vinaigrette Dressing

BONELESS BREAST of CHICKEN
Filled with Mozzarella, Spinach
and Sun-Dried Tomatoes

HERBED CHEESE TOMATO

RED POTATOES with CHIVES

GREEN BEANS with CASHEWS

PETITE ROLLS
Butter

FLORIDIAN LEMON GATEAU
With Mango Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

39.75

D-3

SMOKED SALMON
and CREPE TERRINE
Watercress Sauce

TOSSED BOSTON
and ROMAINE LETTUCE
Forest Mushrooms, Hearts of Palm and
Pimiento Balsamic Vinaigrette

BONELESS BREAST of GRILLED CHICKEN
Shiitake Mushroom Sauce

RISOTTO CAKE

ZUCCHINI BOAT with CARROT MOUSSE

TURNIP BATONNET

DINNER ROLLS and FRENCH BREAD
Creamery Butter

KEY LIME TART
Raspberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

39.25

D-4

SONORAN SMOKED CHICKEN BREAST
Red and Yellow Pepper Relish

SPINACH, ARUGULA
and OAK LEAF LETTUCE
Plum Tomatoes and Cucumber,
Mustard Tarragon Dressing

PETITE FILET MIGNON
with GULF SHRIMP
Sweet Shallot-Cabernet Glace,
Chantrel-Lime Sauce

BEGGAR’S PURSE of FOREST MUSHROOMS

ASPARAGUS in CARROT RIBBONS

CHATEAU POTATOES

FRESH DINNER ROLLS
Creamery Butter

APPLE-RHUBARB TARTLET
Cinnamon Anglaise

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
39.25

SELECTED TEAS
58.25
Dinner

D-5

BAKED SHRIMP DEJONGHE
Garlic, Herbs and Lemon

ASSORTED BABY GREENS
and SMOKED PHEASANT SALAD
Walnut Vinaigrette

FLORIDA CITRUS SORBET

MEDALLIONS of VEAL LOIN
Meaux Mustard Sauce

BABY GREEN BEANS

PANACHE of PECAN RICE

BABY CARROTS VICHY

FRESH DINNER ROLLS
Sweet Butter

RASPBERRY TART
with WARM CHOCOLATE PURSE
Orange Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
59.50

D-6

LOBSTER BISQUE
Sherry Cream

CAESAR SALAD
Fresh Cretons

ROAST PRIME RIB of BEEF
Rosemary Jus

BROCCOLI BUDS

CARROTS TIED with LEEK

FONDANT POTATOES

ASSORTED DINNER ROLLS
Butter

NEW YORK STYLE CHEESECAKE
Strawberry Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
48.50

D-7

COQUILLE of SHRIMP and SCALLOPS
Provençale

MEDALLIONS of BEEF and SALMON
Port Wine Glaze, Lemon Dill Sauce

SMALL ROASTED POTATOES

BUTTERED BABY CARROTS

RED ONION STRUDEL

LIMESTONE LETTUCE
and RADICCHIO
Hearts of Palm, Raspberry Vinaigrette

RASPBERRY and
WHITE CHOCOLATE TORTE
Sauce Anglaise

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
59.75

D-8

ROASTED PORCINI CONSOMMÉ

POACHED QUAIL EGGS
Lemon-Thyme

NOISETTES of BEEF,
VEAL and LAMB
Cabernet, Green Peppercorn and
Provençale Sauces

FRENCH GREEN BEANS

TOURNÉ RED POTATOES

DINNER ROLLS
Creamery Butter

CHIVAS TRUFFLE TERRINE
Sauce Anglaise

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
62.00
Dinner

D-9

FIVE MUSHROOM GRATIN
Grilled Polenta, Thyme Jus

BELGIAN ENDIVE and ROMAINE
Roasted Peppers, Goat Cheese, Pesto Vinaigrette

SEARED FILLET of ATLANTIC SALMON
Fennel Saffron Sauce

SUNBURST SQUASH

BROCCOLI FLORETS

PANACHE of WHITE and WILD RICE

FRESH DINNER ROLLS
Creamery Butter

PINEAPPLE-RUM MACARONADE
Coconut Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
49.25

D-10

WARM SMOKED SALMON
Cucumber Salsa

BIBB and RADICCHIO LETTUCE
Hearts of Palm and Pimiento Vinaigrette

MEDALLIONS of BEEF and VEAL
Morel and Cognac Sauce

FRESH BABY CARROTS

ASPARAGUS SPEARS

DAUPHINOIS POTATO

BAGUETTES and DINNER ROLLS
Butter

CHOCOLATE CONCORDE
Sauce Anglaise and Raspberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
59.75

D-11

HALF MAINE LOBSTER
and SAUTÉED BAY SCALLOPS
Lemon-Lime Butter

MIXED BABY FIELD GREENS
with JICAMA and CARROTS
Coriander Vinaigrette

ROAST MANDARIN DUCK
Orange Plum Sauce

BUNDLE of BABY CARROTS

BUTTERED FRENCH GREEN BEANS

SELECTED DINNER ROLLS
Creamery Butter

PASSION FRUIT MOUSSE
wrapped in DARK CHOCOLATE
Citrus Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
54.50

D-12

LOBSTER CONSOMMÉ
Brunoise Vegetables

SMOKED BREAST of PHEASANT
With a Red Onion Marmalade

PASSION FRUIT SORBET

MEDALLIONS of VEAL and TIGER PRAWNS
Merlot Glace, Tangerine Garlic Cream

BUTTERED ASPARAGUS TIPS

HONEY GLAZED BABY CARROTS

PORCINI RISOTTO

LIMESTONE LETTUCE
with FONTINA CHEESE and SEEDLESS GRAPES
Walnut Vinaigrette, Water Crackers

COCONUT COUSIS

DINNER ROLLS
Sweet Butter

CHOCOLATE FRANDELICO TORTE

CITRUS-PRALINE SORBET

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
63.50
Dinner

**D-13**

**PHEASANT CONSOMMÉ**
With Parisienne Vegetables

**MAINE LOBSTER en CROUTE**
Sauce Cardinal

**CHAMPAGNE-RASPBERRY SORBET**

**GRILLED VEAL CHOP**
Ginger-Pink Peppercorn Sauce

**RATATOUILLE GRATIN**

**BABY CARROTS and PATTY PAN SQUASH**

**ROASTED NEW POTATOES**

**ARTICHOKE HEARTS**
and LIMESTONE LETTUCE,
**WEDGE of BRIE**
Vinaigrette Dressing

**PETITE CRISP ROLLS**
Sweet Butter

**THREE MOUSSE TERRINE**
With Strawberry Coulis

**FRESHLY BREWED COLOMBIAN COFFEE**
Regular and Decaffeinated

**SELECTED TEAS**
69.00

**D-14**

**SUPREME of SALMON**
With Two Caviars

**TENDER BIBB LETTUCE**
Shaved Muenchego Cheese, Nigiose Olives,
Peppercorn Vinaigrette

**GRILLED PRIME**
AGED NEW YORK STRIP STEAK
Forest Mushroom Sauce

**VIDALIA ONION TORTE**

**BUTTERED ASPARAGUS TIPS**

**BAKED STUFFED**
**FINGERLING POTATOES**

**FRESH DINNER ROLLS**
Creamery Butter

**HAZELNUT TORTE**
Caramel Sauce

**FRESHLY BREWED COLOMBIAN COFFEE**
Regular and Decaffeinated

**SELECTED TEAS**
56.50

**D-15**

**MARINATED GULF PRAWNS**
With Plum Tomatoes, Nicoise Olives,
**Caper Berries,** Sweet Basil Oil

**ARUGULA, ENDIVE, ROASTED**
**RED and YELLOW PEPPERS,**
**GRILLED BABY EGGPLANT,**
**FETA CHEESE**
Virgin Olive Oil, Aged Balsamic Vinaigrette

**HERB CRUSTED RACK of LAMB**
Roasted Garlic Sauce

**CHEDER SCENTED COUSCOUS**

**MINTED BABY CARROTS**

**VEGETABLE STUFFED GRAPE LEAF**

**BLACK OLIVE FOCACCIA BREAD**
**Sesame Flat Bread, Multigrain Loaf**

**BAKLAVA, GINGER SPICED TUILLE**
Vanilla Bean Ice Cream

**FRESHLY BREWED**
**COLOMBIAN COFFEE**
Regular and Decaffeinated

**SELECTED TEAS**
63.50

**D-16**

**MARYLAND LUMP CRABCAKE**
Sweet and Sour Napa Cabbage, Cilantro Creme
Petrice, Beluga Caviar

**TENDER BUTTER LETTUCE,**
**MACHE and ENDIVE,**
**ASPARAGUS TIPS,**
**CHANTERELLE PULSE**
Champagne Vinaigrette

**CASSIS SORBET**

**SEARED LOIN of VEAL**
**and SAFFRON LOBSTER**
White Truffle Beurre Blanc,
Armagnac Sauce

**MEDLEY of BABY VEGETABLES**

**TOURNÉ POTATOES**

**FRESHLY BAKED FRENCH ROLLS**
Creamery Butter

**BLACK PEARL TORTE**
Cappuccino Sauce

**FRESHLY BREWED**
**COLOMBIAN COFFEE**
Regular and Decaffeinated

**SELECTED TEAS**
72.50
Theme Buffets

“The Treasure Coast Reception”

CHILLED JUMBO SHRIMP on ICE
Mignonette, Raymond and Brandyd Cocktail Sauces

WHEEL of HOT BRIE
Melting Butter, Honey, Toasted Almonds
and Russian Orange Bread

DELUXE CRUDITE DISPLAY
Onion and Blue Cheese Dips

COLD CANAPES
SMOKED VEAL LOIN CORONET
With Apple Pear Relish on Pumpernickel

KING CRAB LEG
With Toasted Sesame on Sweets Rice Cake

HOT HORS D’OEUVRES
GARLIC SAUTEED ESCARGOT in a BEGGER’S PURSE
CHEESE FILLED ARTICHOKE HEARTS
23.50

Our Theme Receptions are priced as one hour events and should not be construed as Dinner.
Your Convention Manager will be happy to customize design menus to suit your needs.

Theme Buffets

“The Treasure Coast Dinner”

SALADS

BAY SCALLOPS and GULF SHRIMP
Cilantro-Lime Vinaigrette

ORIENTAL VEGETABLE SALAD
Sesame Dressing

MARINATED HEARTS of PALM
Raspberry Vinaigrette

BABY SPINACH LEAVES
Crumbled Bacon, Chopped Egg, Minced Onions,
Pernod Dressing

PENNE PASTA and SHREDDED DUCK
Shiitake Mushrooms, Oven Dried Tomatoes
and Virgin Olive Oil

COLD PRESENTATIONS

CHEF’S DISPLAY of IMPORTED CHEESES and COUNTRY STYLE PATES
Assorted Flat Breads and Crackers

TRADITIONAL ANTIPASTO DISPLAY
Selection of Marinated Vegetables
and Marketplace Meats

COLD POACHED
COLUMBIA RIVER SALMON
Sweet Basil Aioli

HOT ENTREES

ROAST SIRLOIN of BEEF
Carved to Order, Au Jus or Bordelaise

PESTO GRILLED BREAST of CHICKEN
Plum Tomato-Basil Fresca

SESAME SEARED
SAUTEED TIGER PRAWNS
and OCEAN SCALLOPS

YELLOWTAIL SNAPPER
Fennel Scented Saffron Sauce

MEDLEY of SEASONAL VEGETABLES
DAUPHINOISE POTATOES
ASSORTED AMERICAN and EUROPEAN BRICK OVEN BREADS
Sweet Butter

DESSERTS

ARRAY of TROPICAL FRUIT TARTS
BAILEY’S CARAMEL MOUSSE CAKE

CHOCOLATE AUTUMN LEAF CAKE
SELECTION of SWEET BERRIES
Country Short Bread and Freshly Whipped Cream

BEVERAGE

74.50
(minimum of 75 guests)
**Theme Buffets**

**“Floribbean Celebration”**

**FLORIDA SPORTS BAR**
MINIATURE SAUSAGE in PASTRY
With Hot Mustard Dipping Sauce

SPICY BARBECUE CHICKEN WINGS
Celery Sticks, Blue Cheese Dressing

GIANT HOT NEW YORK PRETZELS
Salted and Unsalted, with Imported Mustards

GULF COAST SMOKED MARLIN DIP
Sesame and Onion Bread Flats

**SOUTH BEACH**
DISPLAY of WHOLE and SLICED TROPICAL FRUITS
With Rikbous of Fresh Berries, Yogurt Dips

STEAMSHIP ROUND of BEEF
(Carved to Order)
Freshly Baked Rolls, Whole Grain Mustard, Basil Mayonnaise and Creamed Horseradish

PASTA BAR
(Prepared to Order)
Ricotta, Giana, Pesto Primavera
Tortellini and Spicy Sea Scallops with Tomato Freeza

DELUXE ASSORTMENT of CRISP
GARDEN VEGETABLES
Guacamole, Tomato Salsa and Onion Dip

**Theme Buffets**

**“Floribbean Celebration”**

(continued)

**CONCH REPUBLIC**

BAHAMIAN CONCH CHOWDER
Oyster Crackers

FRIED GROOPER FINGERS
Red Pepper Tartar Sauce

MEDALLIONS of CALYPSO PORK
Jamaican Rum Sauce

DISPLAY of IMPORTED and DOMESTIC CHEESES
Decorated with Fresh Grapes, French Bread and English Crackers

**EVERGLADES**

CHILLED JUMBO SHRIMP on ICE
With Brandied Cocktail Sauce and Lemon

SEARED DUCK TIDBITS with PEACHES
Southern Comfort Dipping Sauce

FRESHLY SHUCKED OYSTERS and CLAMS
With Cocktail Sauce, Sliced Lemon, Horseradish and Tasso Oyster Crackers

MINIATURE BACKFIN CRAB CAKES
Cajun Remoulade

**CARIBBEAN SUNSET**

KEY LIME PIE
GOOMBAY COCONUT CAKE

CHOCOLATE BANANA CAKE
CARAMEL RUM FLAN

**BEVERAGE**

72.00
(minimum of 75 guests)
Theme Buffets
“American Harvest Barbeque”

FROM THE GARDEN

TRADITIONAL RED POTATO SALAD
Sour Cream and Dill
MARINATED BEEFSTEAK TOMATOES and SWEET ONIONS
Crumbled Blue Cheese Vinaigrette
BLACK BEAN SALAD with ROASTED RED and YELLOW PEPPERS
Cilantro Coriander Dressing
COUNTRY STYLE COLE SLAW
BOWLS of CRISP GARDEN GREENS
With Assorted Accompaniments to Include:
Cherry Tomatoes, Sliced Mushrooms, Cucumbers, Chopped Egg,
Scallions, Radishes, Crumbled Bacon and Toasted Crostini
Choice of Ranch, Thousand Island and Oil & Vinegar Dressing

FROM THE GRILL

JUMBO KANSAS CITY STRIP STEAKS
MESQUITE RUBBED BABY BACK RIBS
JACK DANIEL’S BARBEQUE CHICKEN
CAJUN SPICED GROUPER FILLET
Papaya-Sweet Pepper Relish
BUTTERED CORN on the COB
SUGAR SNAP BEANS
BAKED IDAHO POTATOES
With Sour Cream, Crumbled Bacon and Cheddar Cheese

Theme Buffets
“American Harvest Barbeque”
(continued)

FROM THE HEARTLAND

BOUNTY of WHOLE and SLICED FRESH FRUITS
Cantaloupe and Honeydew Melons, Granny Smith and Red Delicious Apples,
Bartlett Pears, Ice-Cold Watermelon and Seasonal Berries
PLATTERS of DOMESTIC CHEESES
Wisconsin Cheddar, Maytag Blue, Monterey Jack, Alpine Swiss
and Turtle Creek Goat Cheese Garnished with
Fresh Grapes, Toasted Walnuts and Crackers
BASKETS of HEARTH BAKED BREADS
San Francisco Sourdough, Honey Wheat, Jalapeño Corn Bread,
Caraway Rye and Black Pumpernickel Loaf

FROM THE HEARTH

PENNSYLVANIA DUTCH APPLE PIE
GEORGIA PEACH COBBLER
Cinnamon Whipped Cream
BOURBON PECAN PIE
MAKE YOUR OWN SUNDAE
Homemade Chocolate, Fresh Strawberries and Vanilla Bean Ice Creams
with Assorted Toppings to Include:
Chocolate Fudge, Caramel Sauce, Crushed Oreos, M&M’s,
Walnuts, Rainbow Sprinkles, Whipped Cream
and Maraschino Cherries

BEVERAGE
62.50
(minimum 50 guests)
Theme Buffets

“America’s Cup Clam Bake Reception”

DISPLAY of SUSHI and SASHIMI
Soy Sauce and Wasabi

MARKET DISPLAY of CRISP GARDEN VEGETABLES
and SELECTED FLAT BREADS
Cheddar Cheese and Herb Dips

COLD CANAPES
SMOKED NORWEGIAN SALMON
With Caper Red Onion Cream Cheese on Black Bread

SEARED SEA SCALLOPS
With Pepper Cilantro Relish

HOT HORS D’OEUVRES
MINIATURE MARYLAND CRABCAKES
Remoulade Sauce

SPINACH and FETA in PHYLLO DOUGH
21.50

Our Theme Receptions are priced as one hour events and should not be construed as Dinner. Your Convention Manager will be happy to custom design menus to suit your needs.

Theme Buffets

“America’s Cup Clam Bake Dinner”

NEW ENGLAND CLAM CHOWDER
Trenton Oyster Crackers
CRISP ROMAINE LEAVES
With Valencia Orange and Ruby-Red Grapefruit
Papysseed Dressing

DISPLAY of CHILLED JUMBO SHRIMP
Brandied Cocktail Sauce, Citrus Mustard

FROM STEAMING KETTLES
FRESH 1-1/4 lb. MAINE LOBSTERS
VIP cracked and served with Drawn Butter

FROM THE GRILL
PEPPERED PORK LOIN
Apple-Pear Relish
CILANTRO MARINATED CHICKEN BREAST
ROASTED EARS of SWEET CORN BUTTERED BEANS and CARROTS
STEAMED NEW POTATOES
With Fresh Dill
PILGRIM’S BASKET of WHOLE GRAIN BREADS

DESSERTS
COUNTRY STYLE CARROT CAKE MILK CHOCOLATE and CARAMEL TORTE
PINEAPPLE-RUM CAKE
CAPTAIN’S TABLE of MINIATURE PASTRIES and TARTLETS

BEVERAGE
68.50
(minimum 50 guests)
After Dinner
Dessert Displays

THE VIENNESE TABLE I
MIRRORS of ASSORTED MINIATURE FRENCH PASTRIES
FRESH STRAWBERRIES SOAKED in GRAND MARNIER
CONCORDE FRUIT TARTLETTES CHOCOLATE PÂTÉ
CLASSIC CRÈME CARAMEL LEMON GATEAU FRENCH APPLE TART
CHEESECAKE with FRUIT TOPPINGS
CHARLOTTE aux FRAMBOISE
COLOMBIAN COFFEES
SELECTION of HERBAL and IMPORTED TEAS
13.50
(minimum of 50 guests)

THE VIENNESE TABLE II
CHOCOLATE DIPPED STRAWBERRIES KEY LIME TARTLETTE
WHITE LADY CAKE CRÈME CARAMEL with FRUIT
CHOCOLATE TERRINE PEAR CHARLOTTE BELLE HELENE TORTE
MILLE-FEUILLE aux FRUITS FRAISE CROQUEMBOUCHE
DOUBLE FUDGE BROWNIES
COLOMBIAN COFFEES
SELECTION of HERBAL and IMPORTED TEAS
15.75
(minimum of 50 guests)

Our Award Winning Pastry Chefs may vary selections due to seasonal availability.
Specialty Beverage Plans

THE TROPICAL BAR
A pleasing variety of the most asked for Tropical Drinks. A wonderful way to welcome your guests.

Mai Tai • Yellow Bird • Piña Colada • Fantasy Fruit Daiquiri • Margarita • Goombay Smash
Rum Runner • Planter's Punch
6.25 per drink

FROM THE PUNCH BOWL
(one gallon minimum order; priced per gallon)

FRESH FRUIT NON-ALCOHOLIC PUNCH .......... 35.00
CHAMPAGNE PUNCH .............................. 140.00
TROPICAL RUM PUNCH ........................... 95.00
BLOODY MARYS ................................. 95.00
SCREWDRIVERS ................................. 95.00
SPARKLING WINE PUNCH ....................... 70.00

THE DRAFT BEER CONNECTION
(approximate yield, 150 glasses per keg)

DOMESTIC KEG ................................. 325.00
IMPORTED KEG ................................. 385.00

INTERNATIONAL COFFEE FAVORITES
A Variety of Flaming Coffees prepared by our International Staff

Irish • Jamaican • Dutch • French • Mexican • Spanish • Venetian
6.25 per drink

THE CORDIAL AND COGNAC CART

Di Saronno Amaretto • B & B • Baileys Irish Cream • Chambord • Courvoisier VS
Crème de Menthe • Sambucca Romano • Drambuie • Frangelico • Grand Marnier
Kahlua • Midori • Vespermint
6.25 per drink

Remy Martin XO • Remy Martin Napoleon • Hennessy XO • Courvoisier XO • Remy Martin VSOP
Marcel Carthon Blues, Napoleon • Hennessy Bus d’Or, Napoleon • Mumm VSOP • Hennessy VSOP
Marcel Rognaud VSOP • Courvoisier VSOP • Seppi Armagnac VSOP
7.25 to 24.00 per drink

Wine List

CHAMPAGNES AND SPARKLING WINES

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>1000</td>
<td>Armstrong Ridge, Brut, California, Boca Raton Selection</td>
<td>26.00</td>
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<tr>
<td>1001</td>
<td>Domaine Chandon, Blanc de Noirs, Napa Valley</td>
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<tr>
<td>1005</td>
<td>Piper Sonoma, Blanc de Noirs, Sonoma</td>
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<td>1024</td>
<td>Scharffenberger, Brut, Mendocino</td>
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<tr>
<td>1026</td>
<td>Domaine Carneros, Brut, Carneros</td>
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<tr>
<td>1002</td>
<td>Schramsberg, Blanc de Blanc, Sonoma</td>
<td>55.00</td>
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IMPORTED CHAMPAGNES and SPARKLING WINES

<table>
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<tr>
<th>Bottle</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>1124</td>
<td>Piper Heidsieck, Extra Dry, Reims, Boca Raton Selection</td>
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<td>1121</td>
<td>Taizinger, Brut ‘La Francaise’, Reims</td>
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<td>1125</td>
<td>Perrier Jouet, Grand Brut, Epernay</td>
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<td>1110</td>
<td>Veuve Clicqaut, Brut, ‘Yellow Label’, Reims</td>
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<tr>
<td>1114</td>
<td>Krug, ‘Grande Cuvée’, Reims</td>
<td>145.00</td>
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WHITE WINES

<table>
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<th>Bottle</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>307</td>
<td>Napa Valley Vineyards, California, Napa Valley Selection</td>
<td>25.00</td>
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<tr>
<td>280</td>
<td>Argyle Vineyards, ‘‘Grosvenor Vineyards’’, Napa Valley</td>
<td>27.00</td>
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<tr>
<td>284</td>
<td>Kendall-Jackson, ‘‘Vintner’s Reserve’’, California</td>
<td>32.00</td>
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<tr>
<td>276</td>
<td>Casterina Cellars, Napa Valley</td>
<td>47.00</td>
</tr>
<tr>
<td>292</td>
<td>Acacia Winery, Napa / Carneros</td>
<td>38.00</td>
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<tr>
<td>240</td>
<td>Silverado Vineyards, Napa Valley</td>
<td>33.00</td>
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<tr>
<td>272</td>
<td>Clos du Bois, Sonoma</td>
<td>28.00</td>
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<tr>
<td>370</td>
<td>Salmon Creek, ‘‘Bad Dog Ranch’’, Sonoma</td>
<td>42.00</td>
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<tr>
<td>379</td>
<td>St. Francis Vineyards, Sonoma</td>
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<tr>
<td>247</td>
<td>Morgan Winery, Monterey</td>
<td>41.00</td>
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<tr>
<td>294</td>
<td>Sonoma Cutrer, ‘‘Russian River Ranch’’, Sonoma</td>
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<td>254</td>
<td>Robert Mondavi Winery, Napa Valley</td>
<td>38.00</td>
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<tr>
<td>271</td>
<td>Beaulieu Vineyard, ‘‘Carneros’’, Napa / Carneros</td>
<td>27.00</td>
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<tr>
<td>290</td>
<td>For Niente, Napa Valley</td>
<td>60.00</td>
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<tr>
<td>281</td>
<td>Guernos, ‘‘Generative Meun Vineyard’’, Guerneville</td>
<td>45.00</td>
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</tbody>
</table>
## Wine List

### WHITE WINES

#### Sauvignon and Fumé Blanc

<table>
<thead>
<tr>
<th>Bin #</th>
<th>Name and Location</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>342</td>
<td>Robert Mondavi Winery, Fumé Blanc, Napa Valley</td>
<td>25.00</td>
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<tr>
<td>343</td>
<td>Cakebread Cellars, Sauvignon Blanc, Napa Valley</td>
<td>36.00</td>
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<tr>
<td>345</td>
<td>Sterling Vineyard, Sauvignon Blanc, Napa Valley</td>
<td>28.00</td>
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<tr>
<td>340</td>
<td>Hogue Cellars, Fumé Blanc, Washington State</td>
<td>24.00</td>
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<tr>
<td>394</td>
<td>Kunde Estate, Sauvignon Blanc, Sonoma</td>
<td>27.00</td>
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<tr>
<td>395</td>
<td>Ferrari-Carano, Fumé Blanc, Sonoma</td>
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<tr>
<td>754</td>
<td>Merryvale Vineyards, Meritage, Napa Valley</td>
<td>32.00</td>
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#### IMPORTED - FRENCH

<table>
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<th>Bin #</th>
<th>Name and Location</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>734</td>
<td>Macon-Villages, Louis Jadot</td>
<td>26.00</td>
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<tr>
<td>746</td>
<td>Pouilly Fuisse, George Duboeuf</td>
<td>38.00</td>
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<tr>
<td>756</td>
<td>Macen-Lugny, Les Charmes</td>
<td>28.00</td>
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<tr>
<td>724</td>
<td>Puligny Montrachet, Bouchard Pere et Fils</td>
<td>78.00</td>
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<tr>
<td>700</td>
<td>Chablis, Albert Pic et Fils</td>
<td>43.00</td>
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<tr>
<td>757</td>
<td>Meursault, Bouchard Pere et Fils</td>
<td>45.00</td>
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#### Loire Valley

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<th>Bin #</th>
<th>Name and Location</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>758</td>
<td>Pouilly Fumé, &quot;La Maynerie&quot;, Michel Redde</td>
<td>34.00</td>
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<tr>
<td>762</td>
<td>Pouilly Fumé, La Doutte</td>
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<tr>
<td>761</td>
<td>Vouvray, Château Montlaur</td>
<td>27.00</td>
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<tr>
<td>759</td>
<td>Muscadet, Domaine Regisnier</td>
<td>26.00</td>
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#### IMPORTED - ITALIAN

<table>
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<th>Name and Location</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>764</td>
<td>Pinot Grigio, Pizgin, Grave Del Friuli</td>
<td>26.00</td>
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<tr>
<td>864</td>
<td>Pinot Grigio, Santa Margherita, Alto Adige</td>
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<tr>
<td>838</td>
<td>Gavi, Fontanafredda, Piedmont</td>
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<td>861</td>
<td>Gavi, La Sciala, White Label</td>
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<tr>
<td>772</td>
<td>Chardonnay, Maio, Poli, Alto Adige</td>
<td>30.00</td>
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#### IMPORTED - AUSTRALIAN

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<th>Name and Location</th>
<th>Bottle</th>
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<tr>
<td>875</td>
<td>Chardonnay, Lindemans, &quot;Bin 65&quot;, New South Wales</td>
<td>24.00</td>
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<tr>
<td>871</td>
<td>Chardonnay, Rosemount Estate, Hunter Valley</td>
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### BLUSH WINES

#### Cabernet Sauvignon

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<th>Name and Location</th>
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<tbody>
<tr>
<td>101</td>
<td>Storybrook Vineyards, California, Boca Raton Selection</td>
<td>25.00</td>
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<tr>
<td>144</td>
<td>Domaine St. George Winery, California</td>
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<tr>
<td>110</td>
<td>Bemerser Vineyard, &quot;Rutherford&quot;, Napa Valley</td>
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<tr>
<td>122</td>
<td>Cakebread Cellars, Napa Valley</td>
<td>47.00</td>
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<tr>
<td>185</td>
<td>William Hill Reserve, Napa Valley</td>
<td>52.00</td>
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<tr>
<td>145</td>
<td>Steep Leap Wine Cellars, Napa Valley</td>
<td>40.00</td>
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<tr>
<td>109</td>
<td>Joseph Phelps Vineyards, Napa Valley</td>
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<tr>
<td>396</td>
<td>St. James Vineyards, Sonoma</td>
<td>45.00</td>
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<tr>
<td>112</td>
<td>Jordan Vineyards, Alexander Valley</td>
<td>53.00</td>
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<tr>
<td>108</td>
<td>Silverado Vineyards, Napa Valley</td>
<td>36.00</td>
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<tr>
<td>397</td>
<td>Villa Mt. Eden, Napa Valley</td>
<td>27.00</td>
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<tr>
<td>124</td>
<td>Robert Mondavi Winery, Napa Valley</td>
<td>38.00</td>
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#### Merlot

<table>
<thead>
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<th>Name and Location</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>201</td>
<td>Floral Springs Winery, &quot;Fireseed&quot;, Napa Valley</td>
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<tr>
<td>210</td>
<td>Sterling Vineyards, Napa Valley</td>
<td>39.00</td>
</tr>
<tr>
<td>398</td>
<td>Lockwood Winery, Monterey County</td>
<td>33.00</td>
</tr>
<tr>
<td>408</td>
<td>Hogue Cellars, Washington State</td>
<td>30.00</td>
</tr>
<tr>
<td>213</td>
<td>Markham Winery, Napa Valley</td>
<td>35.00</td>
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<tr>
<td>217</td>
<td>Wild Horse Winery, Santa Barbara County</td>
<td>37.00</td>
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<tr>
<td>377</td>
<td>Arrowood Vineyards, Sonoma</td>
<td>70.00</td>
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#### Zinfandel

<table>
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<th>Bin #</th>
<th>Name and Location</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>195</td>
<td>Ravenswood, &quot;Varietts Blend&quot;, Sonoma</td>
<td>29.00</td>
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<tr>
<td>191</td>
<td>Preston Vineyards, Sonoma</td>
<td>31.00</td>
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<tr>
<td>197</td>
<td>Clos du Val, Napa Valley</td>
<td>34.00</td>
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## Wine List

### RED WINES

**RED WINES of the UNITED STATES (continued)**

<table>
<thead>
<tr>
<th>Bin #</th>
<th>Pinot Noir</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>239</td>
<td>Wild Horse Winery, Central Coast</td>
<td>36.00</td>
</tr>
<tr>
<td>231</td>
<td>Acacia Winery, Napa / Carneros</td>
<td>39.00</td>
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<tr>
<td>220</td>
<td>Robert Mondavi Winery, &quot;Reserve&quot;, Napa Valley</td>
<td>52.00</td>
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<tr>
<td>413</td>
<td>Sanford Winery, Santa Barbara County</td>
<td>44.00</td>
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<tr>
<td>421</td>
<td>Sterling Vineyards, &quot;Winery Lake&quot;, Napa Valley</td>
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<tr>
<td>422</td>
<td>Fleur de Carneros, Carneros</td>
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**IMPORTED – FRENCH**

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<thead>
<tr>
<th>Bin #</th>
<th>Burgundy</th>
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</thead>
<tbody>
<tr>
<td>650</td>
<td>Beaujolais-Villages, Louis Jadot</td>
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<tr>
<td>654</td>
<td>Beaujolais-Villages, George Duboeuf</td>
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<tr>
<td>423</td>
<td>Pinot Noir, &quot;La Viegne&quot;, Bouchard Pere et Fils</td>
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<tr>
<td>630</td>
<td>Cote de Beaune Villages, Louis Jadot</td>
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**Bordeaux**

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<thead>
<tr>
<th>Bin #</th>
<th>Bordeaux</th>
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<tbody>
<tr>
<td>424</td>
<td>Pauillac, Chateau Moulin de Dubart</td>
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<tr>
<td>710</td>
<td>Chateau La Cardonne-Rothschild, Medoc, Cru Bourgeois</td>
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<tr>
<td>426</td>
<td>Chateau Cosfran, Haute-Medoc, Cru Grand Bourgeois</td>
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<tr>
<td>457</td>
<td>Chateau Carbonnieux, Graves, Cru Classe</td>
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<tr>
<td>427</td>
<td>Chateau Malescot Saint Exupery, Grand Cru Classe</td>
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<tr>
<td>428</td>
<td>Fombrauge, Grand Cru, St. Emilion</td>
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<tr>
<td>429</td>
<td>Chateau Simard, St. Emilion</td>
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**Rhone Valley**

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<th>Bin #</th>
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<tbody>
<tr>
<td>741</td>
<td>Chateauneuf du Pape, Chateau Mont-Redon</td>
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<tr>
<td>431</td>
<td>Chateauneuf du Pape, Les Cedre, Paul Jaboulet</td>
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<td>768</td>
<td>Cotes du Rhone Reserve, La Vieille Ferme</td>
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**IMPORTED – ITALIAN**

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<thead>
<tr>
<th>Bin #</th>
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<tbody>
<tr>
<td>841</td>
<td>Chianti Classico Riserva, Antinori, Tuscany</td>
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<tr>
<td>844</td>
<td>Barolo, &quot;Zonchena&quot;, Ceretto, Piedmont</td>
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<tr>
<td>723</td>
<td>Barolo, Bricco Castelletto, Calissano</td>
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<td>729</td>
<td>Amarone, Bolla, Veneto</td>
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**IMPORTED – AUSTRALIAN**

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<thead>
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<th>Bin #</th>
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<tbody>
<tr>
<td>171</td>
<td>Cabernet Sauvignon, Jacob's Creek, Barossa Valley</td>
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<tr>
<td>740</td>
<td>Shiraz, Rosemount Estate, Hunter Valley</td>
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