



ORANGE BLOSSOM CATERING



DELUXE BUFFET MENU #15

Two Entrée Buffet

Select One Entrée

Carved Sirloin Of Beef Marchand de Vin

With A Rich Red Wine Sauce

Florida Grouper Provençale

Fresh Parsley, Butter, Garlic, Tomatoes

Carved Black Forest Ham

With Honey-Dijon Mustard Sauce

Herbed Crusted Tenderloin of Beef

With Caramelized Shallot Demi-Glace

Roasted Loin Of Pork

Served With A Rosemary Demi Glace

Carved Marinated Flank Steak

Wild Mushroom Ragout

Stuffed Breast Of Chicken-Spinach & Feta

With Sweet Roasted Red Pepper Sauce

Carved Vermont Turkey

Served With A Savory Giblet Gravy

Prime Ribs Of Beef Au Jus

Accompanied With Horseradish Crème

Carved Tenderloin Of Beef

Served With A Rich Bordelaise Sauce

Carved Beef Wellington

With A Duxelle Pâté En Croûte

Sautéed Medallions Of Beef

Brandy, Cream, Pearl Onions, & Mushrooms

Select One Additional Entrée

Classic Seafood Newburg

Sherry Cream Sauce With Puff Pastry

Pasta Primavera With Parmesan Cream

Rotelle With Assorted Seasonal Vegetables

Oriental Teriyaki Stir Fry Chicken

Sautéed With Assorted Chinese Vegetables

Grilled Marinated Chicken Breast

Fresh Lemon & Herb Marinated

Seafood Penne Aurora

In A Parmesan & Gruyere Cheese Sauce

Sautéed Sirloin Tips Chasseur

Mushroom & Shallots Beurre Blanc Sauce

Chicken Breast Marsala

With Marsala & Julienned Mushrooms

Yorkshire Baked Ham

Currant, Port, Cinnamon & Orange Sauce

Sliced Bourbon Marinated Roast Pork

Served With Sautéed Tart Apple Slices

Baked Lasagna With Meat Sauce

Or Vegetarian With A Creamy Béchamel

Giant Ravioli Filled With Italian Cheeses

With An Alfredo Cream Or Marinara Sauce

Chicken Pecan

Baked Breast Of Chicken With Pecan Sauce

Grilled Sherry Portobello Mushrooms

Marinated In Wine, With Hunter Sauce

Sautéed Filet Of Snapper Niçoise

Tomatoes, Garlic, Capers, Olives & Lemon

Chicken Au Porto

Port Wine, Orange & Lemon Essence

Carved Roasted Turkey Breast

With Sage Dressing & Giblet Gravy



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Select Two Accompaniments

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| Green Beans Amandine | Roasted Rosemary-Lemon New Potatoes |
| Broccoli Spears With Lemon Butter | Escalloped Potatoes In Cream Sauce |
| Fresh Seasonal Vegetable Medley | Wild Rice Paysanne With Walnuts |
| Tarragon-Orange Glazed Baby Carrots | Long Grain White Rice Pilaf |
| Lemon Butter-Crumbed Broccoli Spears | Rotelle Pasta Aglio Olio With Italian Herbs |
| Green Beans With Mushrooms | Fettuccine In A Creamy Prima Rosa Sauce |
| Spanish Style Black Beans | Roasted Garlic Mashed Potatoes |

Select Two Salads

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| Fresh Garden Green Salad | Seasonal Fresh Fruit Salad |
| Sliced Tomatoes With Mozzarella
With Fine Olive Oil & Basil Dressing | Sliced Cucumbers In Dilled Sour Cream
Zinfandel Marinated Vegetables |
| Raspberry Scented Beets & Red Onions | Marinated Tomatoes With Feta Cheese |
| Creamy Cole Slaw | Cranberry-Pineapple Gelatin |
| Florida Field Greens +1.50 | Traditional Caesar Salad +1.00 |
| Fresh Spinach & Mandarin Salad +1.00 | Italian Marinated Artichoke Hearts +2.00 |

Select Two Desserts

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| German Chocolate Cake | New York Style Cheesecake With Fruit |
| Key Lime Pie With Whipped Cream | Carrot Cake With Cream Cheese Icing |
| Pear Strudel With Crème William Sauce | Amaretto Chocolate Mousse |
| Rice Pudding With Whipped Cream | Assorted Homemade Cookies |
| Double Chocolate Brownies | Chocolate Black Forest Torte |
| Bread Pudding With Hard Sauce | Apple Or Peach Cobbler |
| Chocolate Decadence Pate +1.50 | Venetian Dessert Display |
| Rich Chocolate Raspberry Bash +1.50 | Grand Marnier Crème Brulee +\$2.00 |
| Spanish Crème Caramel +1.00 | Chocolate Terrine with Passion Fruit +\$3.00 |

Buffet Menus Include Dinner Rolls, Butter, Freshly Brewed Coffee and Iced Tea

Catering Staff \$100 each; Chef Carver \$125.00

Based on 100+ Guests 75-99+\$1.50; 50-74+\$3.00; 25-49+\$4.00

Pricing includes 120" Linen for Guests Tables, White or Black

All Prices are plus 18% Overhead Charge and 7% Sales Tax