

Overture

FRENCH ONION BRÛLÉE

BRÛLÉED SWISS, PROVOLONE AND PARMESAN ON A CROSTINI OVER FRENCH STYLE VIDALIA ONION SOUP

LOBSTER BISQUE 🍷

SHERRY LACED AND TOPPED WITH CRÈME FRAÎCHE AND LOBSTER

PANE RUSTICA ARTISIAN BREAD SELECTION

CARAMALIZED SHALLOT, SALTED CARAMEL, WHIPPED BUTTERS

Opening Act

FRESH FRUIT DISPLAY & ARTISAN CHEESE BOARD 🍷🌱

SUSHI DISPLAY 🍷

HOUSE MADE NIGIRI, SASHIMI AND SPECIALTY ROLLS WITH PICKLED GINGER, WASABI AND SOY SAUCE

SHRIMP COCKTAIL 🍷

KEYLIME COCKTAIL SAUCE, AND HORSERADISH

PICKLED VEGETABLES DISPLAY 🍷🌱

LIVING HYDROPONIC SALAD BAR 🍷🌱

CAESAR SALAD AND CHEF'S CHOICE WITH LIVE LETTUCE AND ASSORTED TOPPINGS

MARINATED GRILLED VEGETABLE DISPLAY 🍷🌱

Main Event

HONEY TERIYAKI CHICKEN BOWL

SESAME LIME RICE

BRÛLÉ/GRATIN STATION

MINI TACOS 🍷

AMUSE BOUCHE

GRILLED LOBSTER TAIL 🍷

CIGAR CITY FLORIDA CRACKER SCAMPI BUTTER

LOCAL GRILLED CATCH OF THE DAY

SLOW ROASTED PRIME RIB OF BEEF 🍷

AU JUS AND CREAMY HORSERADISH SAUCE

ROASTED TURKEY 🍷

CREAMY MASHED POTATOES 🍷🌱

BROWN GRAVY

VEGETABLE DU JOUR

CHEF SELECTION PASTA

Finally

FIRESTICK CONFECTION CONNECTION

FRESHLY BREWED ICED TEA, COFFEE & FOUNTAIN SODAS

\$70 PER PERSON

PRICE IS INCLUSIVE OF 18% SERVICE CHARGE AND SALES TAX
MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

*To take advantage of the \$10 per person savings,
Please call 813-301-6926 to prepay for your dinner buffets.*

Pre-payments accepted up to 24 hours prior to the show.

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