

## Phil Collins Menu

### 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 🍷🌿

#### AMUSE BOUCHE

#### 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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