



**TWO FRESH SEASONAL SOUPS**

**ARTISIAN BREAD SELECTIONS; SEASONAL FLAVORED WHIPPED BUTTERS**

**CHARCUTERIE GRAZING TABLE**  

*IMPORTED AND DOMESTIC CURED MEATS AND CHEESES, EXOTIC FRESH FRUIT; ACCOMPANIMENTS*

**SUSHI DISPLAY** 

*HOUSE MADE NIGIRI, SASHIMI & SPECIALTY ROLLS, PICKLED GINGER, WASABI & SOY SAUCE*

**COLD SEAFOOD BAR** 

*JUMBO SHRIMP COCKTAIL CRAB COCKTAIL CLAWS & OYSTERS ON THE HALF SHELL  
KEYLIME COCKTAIL SAUCE, CLASSIC MUSTARD SAUCE, MIGNONETTE & HORSERADISH*

**INTERACTIVE SALAD STATION**  

*CAESAR SALAD & CHEF'S CHOICE SEASON SALAD WITH ASSORTED TOPPINGS*

**VEGETABLE DISPLAY**  

**CHEF INSPIRED TAPAS**

**FLORIDA FRESH CATCH GULF SEAFOOD**

**CHEF INSPIRED SMALL PLATE**

**GRILLED BUTTER POACHED LOBSTER TAILS** 

*CITRUS SCAMPI BUTTER*

**CHEFS SELECTION DELIGHT FROM THE GRILL** 

**TWO CARVING STATIONS**

**PASTA STATION**

**VEGETABLE & STARCH DU JOUR**

**FIRESTICK CONFECTION CONNECTION**

**FROZEN DESSERT**

**FRESHLY BREWED ICED TEA, COFFEE & FOUNTAIN SODA**

**\$105 PER PERSON INCLUSIVE OF SALES TAX**

**\$78.75 PER PERSON with FULL SEASON DISCOUNT CARD**

MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE  
A 15% SERVICE CHARGE IS APPLIED TO PARTIES OF 8 OR MORE GUESTS

 = gluten free

 = vegetarian