

**OPENING ACT**

**FRENCH ONION BRÛLÉE**

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

**CONCH CHOWDER**

**PANE RUSTICA ARTISIAN BREAD SELECTION**

*WHIPPED BUTTER*

**FRESH FRUIT DISPLAY & ARTISAN CHEESE BOARD 🌱🌿**

**SHRIMP COCKTAIL 🌱**

*KEYLIME COCKTAIL SAUCE*

**SUSHI DISPLAY 🌱**

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

**PICKLED VEGETABLES DISPLAY 🌱🌿**

**LIVING HYDROPONIC SALAD BAR 🌱🌿**

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

**CHILLED AMUSE BOUCHE**

**MARINATED GRILLED VEGETABLE DISPLAY 🌱🌿**

**PANE RUSTICA ARTISIAN BREAD SELECTION**

*WHIPPED BUTTER SELECTIONS*

**THE HEADLINERS**

**AU GRATIN POTATOES STATION**

**CRISPY PORK PORCHETTA**

*MASCARPONE POLENTA, BRAISING LIQUIDS*

**CHEESEBURGER SLIDERS**

**WARM AMUSE BOUCHE**

**ENCORE**

**SLOW ROASTED PRIME RIB OF BEEF 🌱**

*AU JUS AND CREAMY HORSERADISH SAUCE*

**ROASTED TURKEY 🌱**

*RASPBERRY CHUTNEY, TURKEY GRAVY*

**FANCY LOBSTER RAVIOLI**

*SHERRY CREAM SAUCE*

**FRESH FLORIDA CATCH OF THE DAY**

**SPECIALTY STARCH**

**CONCH FRITTERS**

**VEGETABLE DU JOUR**

**FINAL CURTAIN CALL**

**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.*