

DINNER SELECTIONS

Choice of Soup or Salad

SOUPS

ROASTED TOMATO WITH ROSEMARY

ROASTED ONION CREAM SOUP

CREAM OF BROCCOLI

PASTA FAGIOLI

MINISTRONE

POTATO LEEK

NEW ENGLAND CLAM CHOWDER

CREAM OF MUSHROOM WITH CHICKEN

CREAMY BEEF AND BAKED POTATO SOUP

LOBSTER BISQUE EN CROUTE \$1.50 Additional

SALADS

HOUSE SALAD

Crisp Romaine and Iceberg Lettuce, Carrot, Radishes,
Cucumbers, Tomato with
Ranch Dressing or Italian Dressing

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Home made Croutons,
Caesar Dressing and Parmesan Cheese

CHOPPED SALAD

Iceberg Lettuce with Diced Cucumber, Celery,
Tomatoes, and Shredded Carrots
Balsamic Honey Mustard Vinaigrette

SUNCOAST CATERING MENUS

Holiday Buffet I

Old Fashioned Salad with Assorted Dressings

Cucumber Salad

Potato Salad

Hot

Herb Crusted Roast Turkey with Turkey Gravy

(Not a Carving Station)

Apple & Sage Stuffing

Pesto Marinated Salmon with

Sun Dried Tomato Sauce

Braised Brisket of Beef with

Caramelized Onion Ajus

Penne Pasta Primavera

Parsley Mashed Potatoes

Fresh Vegetables

Assorted Cakes, Pies and Holiday Cookies

SUNCOAST CATERING MENUS

Holiday Menu II

Field Greens with Red Romaine, Argula and Endive
Red Wine Vinaigrette, Balsamic Vinaigrette
Blue Cheese and Ranch Dressings

Chopped Salad

Tomato and Basil with Fresh Mozzarella

Carving Station

Herb Infused Roast Turkey Breast with Turkey Gravy
Carved By Chef

Hot Buffet Line

Italian Sausage Dressing

Shrimp and Asparagus Penne Pasta
with Tomato Vodka Sauce

Braised Short Ribs of Beef
with Red Wine Sauce

Baked Rosemary Chicken

Bakes Sweet Potatoes with Honey Cinnamon Butter

Parsley Mashed Potatoes

Fresh Vegetables

Dessert Station

Seasonal Pies and Cakes
Sliced Fresh Fruit

SUNCOAST CATERING MENUS

Holiday Buffet III

Cold

Classic Caesar Salad

Baby Field Greens with Baby Tomatoes and Balsamic Vinaigrette

Garlic and Olive Marinated Seafood and Pasta Salad

Sliced Tomato, Onion and Basil Salad

Carving Station

Herb Infused Roast Turkey Breast with Turkey Gravy
Carved by a Chef

Buffet Line

Sautéed Chicken Breast Forestiere

Braised Short Ribs of Beef with Port Wine Sauce

Grilled Jumbo Shrimp with Garlic Butter Sauce

Baked Sweet Potatoes with Honey Cinnamon Butter

Green Beans with Herb Butter

Apple and Herb Dressing

Whipped Potatoes

Pastry Table

Assorted Holiday Pies, Cakes and Pastries

Sliced Fresh Fruit

DINNER SELECTIONS

*All dinner entrees include soup or salad, Chef's selection of fresh vegetables
And appropriate starch, rolls and butter, dessert,
Freshly brewed coffee and tea*

CHICKEN ENTRÉES

CHICKEN PICCATA

*Cutlets quickly sautéed, tender and juicy
Lemon butter sauce*

CHICKEN MILAN

*Chicken Breast lightly breaded with Panko and Parmesan Cheese,
Pan Fried and Served with Lemon Butter Sauce.*

ROASTED 1/2 CHICKEN VALENCIA

*Semi-boneless chicken is roasted and basted
with the Suncoast's unique citrus stock*

CHICKEN SEDONA

*Chicken Breast Stuffed with Chorizo Sausage and Corn Bread,
Baked and served with Roasted Bell Pepper Sauce*

CHICKEN FORESTIÈRE

*Sautéed boneless breast with a rich red wine sauce
and forest mushrooms*

CHICKEN ANTHONY

*Semi boneless chicken breast marinated in sage and rosemary,
Grilled and served with chicken Julie*

ROASTED HALF CHICKEN

This semi boneless half chicken is marinated in herbs, then roasted

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BEEF PORK LAMB ENTRÉES

STUFFED PORK CHOPS

*Chops with Apple Bread Stuffing
and Served with a Cranberry Apple Demi*

ROAST PRIME RIB OF BEEF

Au Jus

NEW YORK STEAK

12 oz. char-grilled

FILET MIGNON (8 OZ.)

8 oz, Center Cut Char-Grilled, Red Wine Sauce

GRILLED Tournedos of Beef

Peppered Brandy Mushroom Sauce

DOUBLE CUT LAMB CHOPS

Minted Béarnaise Sauce

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SEAFOOD ENTRÉES

PACIFIC SALMON FILET

Broiled and served with a Chive Beurre Blanc Sauce

SALMON RIVA

*Sautéed Salmon with Artichoke,
Tomato and Basil Butter Sauce*

ORANGE ROUGHY

Served with Shrimp, Tomato and Lemon Butter Sauce

SHRIMP SCAMPI STYLE

*Large shrimp sautéed with garlic,
White wine and butter*

POTATO SHRIMP CRUSTED CHILEAN SEA BASS

*Served on a Bed of Spinach
Blood Orange Mango Vinaigrette*

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COMBINATION ENTRÉES

CHICKEN BREAST AND SALMON FILET

*Semi-boneless breast and salmon both grilled
And served with Madeira Sauce*

FILET MIGNON AND CHICKEN

*Grilled 6 oz. Beef Filet with a Semi-boneless Chicken Breast
Served with Forestière Demi-Sauce*

GRILLED FILET MIGNON AND SALMON FILET

*Finest beef and salmon char grilled. Served
With red wine and beurre Blanc sauces*

FILET OF BEEF AND HERB CRUSTED SHRIMP

Red wine and lemon butter sauces

FILET OF TENDERLOIN AND HERB CRUSTED CHILEAN SEA BASS

Grilled 6oz. beef filet and Herb and Herb Crusted Chilean Sea Bass

6OZ. FILET OF TENDERLOIN AND LOBSTER

*Char grilled filet of beef with a broiled lobster tail
Drawn butter and peppercorn sauce*

DINNER SELECTIONS

DESSERTS

Fresh Fruit Tart

Cheesecake with Strawberry Sauce

Double Chocolate Blackout Cake

Chocolate Brownie Cheesecake

Chocolate Bread Pudding

French Vanilla Ice Cream

Crème Caramel (Flan)

Mississippi Mud Pie

Lemon Gelato

Tiramisu

Top any dessert with a scoop of Dreyer's **Grand**
Vanilla Ice Cream for an additional \$1.00 per person

BUFFET DINNER SELECTIONS

SOUTHWESTERN FLAIR BUFFET

Fiesta Salad

*Tomatoes, Cucumber, Olives, Mushrooms and
Cheddar Cheese with Southwest Ranch Dressing*

Bean Salad

Assorted Salsas with Corn Tortilla Chips

Chicken Fajitas

(tortillas, guacamole, salsa, cheese and sour cream)

Taco Meat with Crisp Taco Shells, Cheese-Enchiladas

Grilled Salmon with Tequila Cream Sauce,

Spanish Rice, Refried Beans, Fresh Vegetables

Churros, Sopapillas

Tres Leches Cake

Coffee and Tea

SUMMERLIN BUFFET

Mixed Green Salad with Ranch, Italian and Fat Free Bell Pepper Vinaigrette

Potato Salad, Greek Pasta Salad, Marinated Mushroom Salad

Cucumber, Tomato and Onion Salad

Herb Roasted Chicken

Braised Short Ribs of Beef

Grilled Herb Infused Salmon

Cheese Tortellini Pomodoro

Garlic Mashed Potatoes, Fresh Vegetable Medley

Dessert Table to Include Chef's selection of Cakes,

Pies and Fresh Fruit

Assorted Rolls and Butter

Fresh Brewed Coffee and Tea

BUFFET DINNER SELECTIONS

THE HEARTLAND BUFFET

Greens with Ranch, 1000 Island and Italian Dressings
Cole Slaw, Potato Salads and Macaroni Salad

Roasted Chicken

Batter Dipped Cod Fillets

Grilled Pork Chops with Port Wine Sauce

Double Stuffed Potatoes, Vegetables

Cornbread Jalapeño Muffins and Buttermilk Biscuits

Apple Cobbler,

Chocolate Fudge Cake, Pound Cake

Coffee and Iced Tea

THE SUNSET BUFFET

Mixed Green Salad Bowl with Dressings and Salad Bar Condiments
Potato Salad, Tomato Cucumber Salad

Carved Turkey Breast

Grilled Salmon with Dill Cream Sauce

Baked Ziti Bolognese

Pork Loin with Caramelized Onions

Oven Roasted Red Bliss Potatoes

Chef's Selection of Fresh Vegetables

Pastry Table with Selection of Pies, Cakes and Sliced Fruit

Fresh Baked Rolls and Butter

Coffee and Iced tea