



DINNER

We are pleased to be able to offer all dinner set-ups tropical centerpieces and votive candles. To further enhance your Oceanfront and Outdoor dining experience we can offer tiki torches and potted palms. Your Catering Professional will assist you in planning these details of how your event will look.

DINNER BUFFETS

Service Charge of \$150 will apply if guarantee falls below 25
Prices based on 1.5 hours of service

TASTE OF ISLAMORADA \$62 per person

SOUP AND SALADS

Creamy Seafood Chowder

Avocado, Hearts of Palm, Roma Tomatoes
and Dressing

Mixed Greens lightly tossed with
Papaya Seed Vinaigrette

Seafood Salad with Jicama and Curry Vinaigrette

PRESENTED IN CHAFERS

Crispy Baked Chicken with Jerk Spice

Grilled Fresh Catch with Mango Salsa

Sautéed Shrimp over Roasted Tomato Orzo

ACCOMPANIED BY

Island Vegetables with Key Lime and Cilantro

Roasted Corn Sauté with Peppers and Seasonings

Cuban Garlic Toast

DESSERTS

Coconut Flan

Banana Bread Pudding with Caramel Rum Glaze

Starbucks Coffee Service

SPA INSPIRATION \$52 per person

SALADS

Greek Salad with Feta and Kalamata Olives

Tabouleh

PRESENTED IN CHAFERS

Spa Crab Cakes with Tomato Key Lime Salsa

Grilled Mahi with Grilled Tropical Fruit Relish

Grilled Cilantro Chicken with Citrus Vinaigrette

ACCOMPANIED BY

Coconut Basmati Rice

Roasted Vegetables with Rosemary Basil Emulsion

House Made Crispy Breadsticks

DESSERTS

Tropical Fruits with Dark Chocolate Dipping Sauce

Starbucks Coffee Service

21% taxable Service Charge and 7.5% Sales Tax will be applied to all Food & Beverage pricing
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DINNER BUFFETS

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CARIBBEAN CARNIVAL \$87 per person

SOUP AND SALADS

Conch Chowder

Mixed Greens with Strawberry-Orange Vinaigrette

Tri-Color Tropical Potato Salad

Sliced Homestead Tomatoes
with Garden Basil and Crumbled Goat Cheese

FROM THE GRILL

Grilled Fresh Catch with Pineapple Salsa

Grilled Florida Lobster Tails with Key Lime
and Drawn Butter (*1.5 tails (5 ounces) per person*)

PRESENTED IN CHAFERS

Boneless, Skin-on Chicken Breast and
Pork Loin with Mojo Criollo

ACCOMPANIED BY

Saffron Rice with Three Beans

Caribbean Vegetables
Yellow & Gold Beets, Carrots, Chayote Squash, Jicama

Cuban Garlic Bread

DESSERTS

Key Lime Pie

Petite Guava Cheesecake

Mango Mousse in Chocolate Cup

Starbucks Coffee Service

\$100 Chef Fee (1 chef per 40 people)

ITALIAN FESTIVAL \$59 per person

ANTIPASTO STATION

Mixed Greens with Balsamic Vinaigrette

Marinated Olives, Artichoke Hearts, Oven Roasted
Tomatoes in Oil and Roasted Red Peppers

Grilled Marinated Vegetables

Fresh Mozzarella, Basil, Tomatoes, Caper Berries,
Tapenade, Marinated Hearts of Palm, Roasted Garlic

Sliced Capicola, Prosciutto and Soppressata

Pecorino, Parmesan and Provolone Cheeses

PASTA BAR

Our Chef will prepare to order special House Made Pastas
with an Array of Seafood Ragout, Grilled Chicken,
Roasted Mediterranean Vegetables and Fresh Pomodoro
Sauce, Roasted Garlic Cream and Pesto Sauce, Extra
Virgin Oil, Imported Cheese

PRESENTED IN CHAFERS

Sausage and Peppers

Meatballs

Manicotti

Eggplant Parmesan

House made Breadsticks and Herb Focaccia Squares

DESSERTS

Tiramisu

Miniature Cannolis

Amaretto Cheese Cake

Starbucks Coffee Service

\$100 Chef Fee (1 chef per 30 people)

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SEASIDE BARBEQUE \$59 per person

SALADS

Boniatto Potato Salad

Tropical Fruit Slaw

Mixed Green Salad with Island Ranch Dressing
and Papaya Seed Vinaigrette

FROM THE GRILL

Ribeye Steaks - Cooked to order (*1 - 8 ounce per person*)

BBQ Chicken

Legs and Boneless, Skin-on Breasts

PRESENTED IN CHAFERS

Deep Fried Mahi Mahi with Cajun Remoulade

ACCOMPANIMENTS

Foil Wrapped Baked Onion-Stuffed Potatoes
served with Sour Cream

Roast Corn on the Cob

Tamarind Baked Beans

Biscuits and Honey Butter

DESSERTS

Mango, Strawberry and Pineapple Cobbler with Chantilly Cream

Brownies

Watermelon

Starbucks Coffee Service

\$100 Chef Fee (1 chef per 40 people)

MEXICAN CELEBRACION \$52 per person

TACO SALAD BAR - create your own

Guacamole

Sour Cream

Shredded Romaine Lettuce

Diced Tomatoes

Sliced Olives

Jalapeños

Crispy Tortilla

Hot Queso Dip

Three Bean Salsa

PRESENTED IN CHAFERS

Chicken Enchiladas with Salsa Verde and Cheese

Chilli Rellenos with Ranchero Sauce

Beef Burritos

Spicy Fried Dolphin Strips

ACCOMPANIMENTS

Mexican Rice

Chayote, Zucchini, Summer Squash
With Lime, Cumin & Olive Oil

DESSERTS

Flan

Fresh Fruit

Starbucks Coffee Service

Rosca de Almendra

Almond Ring with Raspberry Icing

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CAPTAIN BLACKBEARDS BOUNTY \$92 per person NIGHT IN HAVANA \$76 per person

SOUP & SALADS

Island Mixed Greens with Chopped Carrots, Spiced Cashews,
Clementine Wedges, Hearts of Palm, Tomatoes and Avacado

Crab Salmagundi

RAW BAR

Crab Claws, Shrimp, Mussels, Oysters and Clams

Spicy Cocktail Sauce & Roasted Garlic Mustard Sauce

PRESENTED IN CHAFERS

Rum Glazed Pork Tenderloin

Lobster Pie

Smoked Turkey Legs

Cedar Plank Roasted Shark

ACCOMPANIED BY

Cinnamon Roast Boniato

Pillaged Sautéed Greens with Roasted Garlic & Onions

Hard Tack

DESSERTS

Grilled Pineapple Slices

Mango Cheesecake with Port Reduction

Blackbeard Banana Rhum Tarts

Coconut Cannonball Cookies

Chocolate Coins

Starbucks Coffee Service

SALADS

Spinach Salad with Crumbled Goat Cheese,
Pecan Crunch and Sour Orange Vinaigrette

Ceviche in Tostones

Sliced Pineapple

Tropical Fruit Slaw

PRESENTED IN CHAFERS

Mojo Chicken (Boneless, Skin-on Breast)

Whole Banana Leaf Wrapped Grouper

Island Spiced Skirt Steak

ACCOMPANIED BY

Black Beans

Sauté of Island Greens

Chayote, Red Onion and Scallions

Fried Yuca with Garlic Butter

Arepas with Chorizo Sausage

Corn-off-the-Cob with Fresh Lime and Cayenne Pepper

DESSERTS

Guava Macadamia Bread Pudding
with Warm Sweet Milk Drizzle

Pineapple Coconut Bars

Starbucks Coffee Service

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~ Buffet Enhancements ~

CHEF'S COOKING STATIONS

Carved Roast Whole Pig with Mojo, BBQ and Mustard Sauces (serves 30)	\$500
Carved Prime Rib with Fresh Horseradish and Au Jus (serves 20)	\$325
Fresh Whole Carved Fish, Roasted in Banana Leaf, with Herb Butter, Tropical Fruit Salsa and Dill Crème Fraîche	Market Price
Pork Steamship with Mojo Marinade, Mango Chutney and Mustard Sauce, serves 25	\$195
Whole Roasted Beef Tenderloin, carved to order, with Ginger Horseradish Cream, Green Peppercorn Sauce (serves 15 – 3 to 4 ounce portions)	\$225
Grilled 8 oz. Ribeye Steaks, per piece	\$20 each
Grilled Florida Lobster Tails (6 ounce), per piece	Market Price each Tail
Grilled Fresh Catch (4 ounce) with Key Lime Herb Butter Sauce and Mango Salsa, per piece	\$16 each Filet
Carved Mojo Roast Chicken (serves 4)	\$24 each

*Chef Attendants ~ \$100 each per One Hour
Your Cheeca catering professional will make recommendations of chef attendants
based on your complete menu selection*

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PLATED DINNERS

Please select one Appetizer and/or one Soup.

APPETIZERS

Island Conch Fritters with Coconut Lime Curry Dip \$9

Portobello Lump Crab Cake \$14
Red Pepper Remoulade, Spinach Herb Salad

Chilled Shrimp with Mango Horseradish \$14

Tuna Tartare \$14
Avocado, Wasabi Aioli, Sweet Soy,
Wakame Seaweed Salad

Seared Foie Gras Market Price
Sweet Papaya and Mango Reduction
and Caramelized Shallots

Smoked Salmon Tower \$11
with Mimosa of Egg and Boursin on
Petite Pumpernickel Toast Points

Seared Beef Carpaccio \$11
With Shaved Pecorino Romano, Extra Virgin Olive
Oil with Arugula Salad, Fresh Lemon & Balsamic
Drizzle

Porcini Pasta Agnolotti \$10
with Goat Cheese, Cream and Roasted Tomatoes

Beggar's Purse of Brie \$9
With Guava over Micro Greens and Papaya
Vinaigrette

Seared Baby Lamb Chops \$15
Roasted Garlic Tomato Quinoa

Diver Scallop on Risotto Cake in Saffron Broth \$12

Seafood Decadence ~ Market Price
Half Lobster Tail, A Colossal Shrimp, Raw Oyster,
Clams and Lump Crab Cocktail
or enjoy The Ultimate.....Seafood Decadence
with Beluga Caviar (1 oz) ~ Market Price

SOUPS

Smoked Corn & Crab Chowder \$10
Jumbo Lump Crab, Croutons

Seafood Bisque \$10
Variety of Lobster, Shrimp and Crab

Cuban Black Bean Soup \$8
Topped with Sour Cream and Chopped Onions

Roasted Tomato Bisque \$8
Goat Cheese Chantilly and Basil Oil

Island Style Conch Chowder \$8
Traditional Red Chowder with Habanero Sherry

Duck Consomme \$11
With Fennel

Vichyssoise \$9
Creamy Potato and Leeks, served cold

Gazpacho with Avocado and Grilled Shrimp \$10
In a Light Tomato Essence, served cold

PLATED DINNERS

Please select one Salad and/or one Dessert.

SALADS

Fresh Florida Salad \$10

Avocado, Tomato, Mango, Papaya Seed Vinaigrette,
Tropical Fruit Salsa

Traditional Caesar Salad \$10

Wedges of Crisp Romaine Hearts, Pesto Ciabatta
Crostini, topped with Shaved Pecorino, Classic
Caesar Dressing

House Salad \$10

Mixed Greens wrapped in Cucumber, Drizzled with
Balsamic Dressing, Red Pepper Crostini
and with choice of one of the
following combinations:

Apple-Smoked Bacon and Crumbled Gorgonzola

Grape Tomatoes and Feta Cheese

Pine Nuts and Goat Cheese

Apples and Pecans with Smoked Cheddar

Hearts of Palm and Beefsteak Tomatoes \$10

With Arugula, Fresh Mozzarella, Truffle Vinaigrette
Roasted Red Pepper Crostini

DESSERTS

Key Lime Tart \$10

Sweet Torched Meringue and Key Lime Chocolate
Truffle

Mango Mousse \$10

Creamy Mousse and White Cake

Caribbean Fruit Trilogy \$12

Key Lime Tart, Petite Chocolate Truffle Cake
And Grilled Fruit on Sugar Cane Skewer

Tres Leche \$10

Cinnamon Cream and Chocolate Biscotti

Banana Rum Bread Pudding \$11

Crème Anglaise Drizzle

Viennese Table – Petite Servings

Choose three of the following:

Guava Glazed Cheesecake

Decadense Cake

Lemon Cheesecake

Raspberry White Chocolate Cheesecake

Tropical Fruit Tartlettes

Chocolate Dipped Strawberries

Coconut Mousse

Chocolate Mousse

Mango Mousse Profiteroles

Chocolate Elcairs

Cream Puffs

Cinnamon Twists

Cheeca Cake

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PLATED DINNERS

THE CLASSICS

- Broiled Florida Lobster Tail \$45
With Mango Butter, Coconut Basmati Rice,
Sugar Snap Peas
- Onion Crusted Snapper \$36
Boniatto Mashed Potatoes and Roasted Asparagus
- Filet Mignon with Bordelaise* \$45
Haricot Vert and Pearl Onion, Dauphinoise Potato
- Surf and Turf*
Full 6 oz. Tenderloin and Full (6 ounce) Tail ~\$75
Half 3 oz. Tenderloin and Half (3 ounce) Tail ~\$42
Garlic Mashed Pototo, Asparagus and Mushrooms
- Snapper Picatta \$35
With Wild Mushrooms and Capers, Saffron Rice,
Baby Carrots
- Coq au Vin \$35
Braised Chicken with Wine
Parisian Potatoes and Miniature Root Vegetables
- Rack of Lamb with Mustard Crust* \$56
Braised Greens and Horseradish Potato Purée
- Bouillabaisse \$41
A Flavorful Tomato Broth full of Lobster,
Shrimp, Clams, Mussels and Fish
- Petite Filets of Salmon and Beef Tenderloin* \$55
Jasmine Rice and Enoki Mushrooms,
Duet of Wasabi Cream and Mushroom Soy Demi-Glace

INNOVATIVE

- Beef Tournedos and Portobello Stack* \$47
Garlic Mashed Potatoes, Port Demi Glace and
Gorgonzola Cheese
- Sugar Cane Skewered Shrimp
and Sesame Ginger Sirloin* \$55
With Shallots and Tamarind, Smashed Plantains with Apple-
Smoked Bacon and Onions
- Grilled Mahi - Mahi \$34
With Mojito Splash, Spicy Mash, Tropical Fruit Salsa
Roasted Baby Corn
- Roasted Chicken Breast ~\$38
with Crab & Mango Stuffing, finished with Sherry Cream,
Potato Corn Flan
- Lobster Risotto with Wild Mushroom Nage \$42
- Beef Churasco* with Chimichurri and
Jamaican Jerk Chicken with Tropical Fruit Salsa \$48
Boniatto Potatoes and Sautéed Chayote Squash
- Florida Lobster Tails \$70
(2) 6 ounce Tails
Mango Butter, Sweet Plantain, Wasabi Mashed Potatoes

We are often asked about choices for plated dinners. Selecting a single entrée for all guests is generally recommended. Dual entrees are available as an option if looking for some diversity. In the event you would like to offer up to 3 entrée selections, Chef will decide appropriate accompaniments and split guaranteed guest counts are due 5 business days prior to event date along with meal indicators. Your Catering Professional is pleased to present the best options for you and your guests.

*Beef and Lamb Entrees will be prepared Medium

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PLATED DINNERS

SPA INSPIRED

Cilantro Seared Tuna \$38
With Balsamic Soy Glaze, Wasabi Crème
Fraîche and Pickled Ginger Puree,
Couscous and Bok Choy
Prepared Medium-Rare

Pork Tenderloin* \$36
With Fresh Cherry Port Glaze, Potatoes Savoyarde,
Roasted Corn

Chilled Saki-Poached Salmon \$37
Over Asian Greens with Orange Segments,
Miso Vinaigrette and Glass Noodles

Grilled Chicken \$36
With Moroccan Preserved Lemons, Artichokes
and Fresh Tomatoes, Quinoa

Local Catch ~ Grilled or Blackened \$36
Basil Mashed Potatoes, Baby Vegetables

Braised Chicken (5 ounce) and 3 Jumbo Shrimp \$42
Roasted Tomato Broth
Steamed Baby Vegetables & Cous Cous

VEGETARIAN

Jumbo Mushroom Ravioli \$34
with Wild Mushroom Reduction and White
Truffle Oil

Sesame Tofu and Asian Stir Fry \$32
Crispy Mushroom Wonton

Portabella Mushroom Cap \$
with Spinach and Artichokes

Lentil Ragout \$
with Fingerling Potatoes

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