

**2011  
BANQUET MENU**



A taxable 24% service charge and applicable state sales tax will be applied to all food and beverage.  
Prices Subject to Change

## **Plated Lunches**

All plated lunches served with freshly brewed regular and decaffeinated coffee and assorted hot teas.

### **Flame Grilled Conrad Chicken Breast**

#### **Sweet Corn and Potato Chowder**

Chive Oil

#### **Flame-Grilled Conrad Chicken Breast**

Sweet Herb Risotto, Seasonal Vegetables, Overnight Tomato  
Thyme-Scented Jus

#### **New York-Style Cheesecake Pyramid**

Toasted Cookie Crumble

Forest Berry Sauce

Vanilla Bean Chantilly Cream

**\$40.00 Per Person**

### **Braised Boneless Short Ribs**

#### **Baby Spinach**

Candied Walnuts, Dried Cranberries, Crumbled Bleu Cheese,  
Roasted Asian Pear  
Balsamic Vinaigrette

#### **Braised Boneless Short Ribs**

Whipped Mashed Potatoes

Soft Buttered Spinach

Root Vegetables

Cabernet Reduction

#### **The Sweet Key Lime Tart**

Caramelized Meringue

Roasted Strawberry Coulis

**\$47.00 Per Person**

*Vegetables are seasonal and subject to change*

## **Plated Lunches**

All plated lunches served with freshly brewed regular and decaffeinated coffee and assorted hot teas.

### **Pan-Seared Mojo Spiced Mahi-Mahi**

#### **Wedge of Iceberg**

Bleu Cheese, Roasted Steak Tomato  
Bacon Bits and Balsamic Dressing

### **Pan-Seared Mojo Spiced Mahi-Mahi**

Roasted Yucca Fries and Purple Potato Hash  
Blistered Asparagus  
Cilantro Rum Glaze

#### **Dark Chocolate Flourless Cake**

with a Chocolate Ganache Center  
Vanilla Bean Chantilly Cream  
Ruby Raspberry

**\$46.00 Per Person**

### **Garganelli Pasta**

#### **Panzanella**

Flat Bread  
Torn Tender Greens  
Marinated Beef Steak Tomato  
Ceringola Olive  
Shaved Ricotta Salatta  
Crushed Basil Vinaigrette

#### **Garganelli Pasta**

Marinated Lemon-Basil Chicken  
Wood-Roasted Mushrooms and Baby Spinach  
Tomato Marcella Broth

#### **Summer Sun Peach Torta**

White Chocolate Mousse  
Rum-Soaked Lady Fingers

**\$38.00 Per Person**

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## **Plated Lunches**

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### **Scaloppini of Chicken**

#### **Hand-Picked Greens**

with Charred Sweet Peppers  
Local Tomatoes, Spanish Manchego  
Cilantro-Lime Dressing

#### **Scaloppini of Chicken**

Fresh Mozzarella, Spinach, Wood-Roasted Tomato  
With Whipped Potatoes and Asparagus  
Wild Mushroom-Madeira Sauce

#### **Vanilla Raspberry Crème Brûlée**

Sugar Cane Caramelized Crust  
Berries and Chocolate Twig

**\$42.00 Per Person**

### **Big Fat Greek Salad**

#### **White Cucumber Gazpacho**

Chive Oil

#### **Big Fat Greek Salad**

Crisp Romaine Leaf, Roasted Chicken, Feta, Tomato  
Seedless Cucumber, Red Onion, Kalamata Olive, Pita Wedge  
Oregano-Lemon Vinaigrette

#### **Butterscotch Panna Cotta Chocolate Swirl**

Fresh Berries and Macaroon Cookie

**\$36.00 Per Person**

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