



Buffet Service Menus

For the Fort Myers Princess Based on 50 guests

Salads:

Garden Fresh Tossed Salad With Choice of
Balsamic Vinaigrette, Parmesan Peppercorn, Blue Cheese Ranch Dressing
(For Caesar Salad add \$ 2.75 per person)

Choice of One:

Mashed Potatoes and Gravy
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Linguine with olive oil and garlic
A gratin Potatoes
Baked Potato
Steamed Rice Pilaf
Linguine with olive oil and garlic
Saffron Rice with onions and mushrooms

Choice of One:

Green Beans Almandine
Greens Beans with Red Peppers
Fresh Spring Mix (Broccoli and cauliflower)
Sweet Corn
Honey Glazed Carrots
Sautéed Variety Squash Zucchini and Red Peppers
Gingered Baby Carrots

Starting at \$19.95 Price per person

Princess Standard Menu

Choice of Two Entrees

Baked Ziti with meat sauce
Stuffed cheese Shells,
Eggplant Rollatini
Eggplant Parmigiana
Home Made Meatballs with Basil Over Linguine
Cheese Lasagna
Chicken Marsala,
Chicken Parmigiana
B.B.Q. Chicken
Herb Roasted Chicken
Grilled Marinated Chicken
Chicken Picatta with Lemon Caper Butter
Chicken Cordon Bleu Stuffed with Ham and Swiss cheese
Boneless Pork Loin w Roasted Red Peppers, Spinach Mozzarella
Sliced pork Loin with mushroom Glace
Pan Seared Boneless Pork Loin with Applejack Brandy Cream
Boneless Grilled Pork Chop AU Poivre Vert

To substitute from Princess to Captain Menu

One Entrée add \$9.50 pp = \$29.45pp

Two Entrée add \$13.50 pp = \$33.45 pp

Captain Menu

Baby Back Ribs
New York Strip
Rib Eye Steak
Slow Roasted Prime Rib with Au Jus
Veal Marsala
Veal Saltimbocca
Veal Parmigiana
Shrimp Scampi
Salmon w Dill sauce
Potato Encrusted Salmon

To substitute from Captain to Admiral menu

One Entrée add \$ 11.50pp = \$40.95 pp

Two Entrée add \$15.50pp = \$48.95pp

Admiral Menu

Bacon Wrapped Filet of Sirloin

Steamed Maine Lobster tail with Drawn Butter

Grilled Veal Chop

Filet Mignon with Mushroom tapenade

Bacon Wrapped Maine Scallops

Grouper "Oscar" Crab cake Asparagus and Hollandaise Sauce

Seafood Paella

Seafood Fri Drvilou

Rack of Lamb

All Meals include choice of Fresh Baked Bread , Butter or Garlic Bread,
Dessert (Brownies, Cookies, Puffed Creamed Pastry)

For Coffee Service add 2.00per person

Sheet Cake add \$3.00 per person

Custom Tier Cake add \$4.50 per person

Prices above reflects service on China and Silverware

Please add 19% service charge and 6 % Sale tax to prices above

Final payment is due 30 days before event with final menu,final guest count

If you are providing Catering

Gallery Fee & Linen Fee's will be apply

Total amount will be determined

NO STYROFOAM OR CHEAP PLASTIC FLATWARE ALLOWED

Only High End Plastic ware is allowed in lieu of China