



THE FLORIDA HOTEL & CONFERENCE CENTER



Dinner Menus



When Details Matter Most

M E N U S

General Information

We look forward to the pleasure of assisting you in coordinating the many details necessary to make your event most memorable. The attached menu selections are only suggestions, your Catering/Convention Services Manager will be happy to customize a menu to meet your specific needs.

For a full menu that includes all meals, set-up options and prices, please contact a sales associate or event coordinator.



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Dinner Selections

All Plated Dinner Entrees includes Three Butler Passed Appetizers, a choice of Salad, Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea.

BUTLER PASSED APPETIZERS

Breaded Herb Stuffed Mushrooms

Assorted Egg Rolls

Roasted Chicken & Plum Tomatoes with Balsamic Glaze on Toasted Foccacia Rounds

SALADS

Caesar Salad

*Romaine Hearts, Freshly Shaved Parmesan Cheese, Grape Tomatoes,
Chef's Caesar dressing with a Foccacia Wedge.*

Garden Salad

*Fresh Greens, Tomatoes, Cucumber, Carrots, and Red Onion.
Finish with your choice of dressing.*

Iceberg Salad

*A wedge of Baby Iceberg with Crumbled Blue Cheese, Tomatoes, Red Onion and Bacon.
Served with a touch of Ranch dressing*

❧ SALAD ENHANCEMENTS ❧

Tomato Caprese Salad

*Fresh Buffalo Mozzarella layered between yellow and red Tomatoes, served with Roasted Pepper Pistou,
Balsamic reduction, Micro Greens and homemade Crostini.*

Crab and Mango Napoleon

*English cucumber fan surrounding a tower of crab Ravigote, heirloom tomatoes and fresh mango.
Served with Pomegranate Vinaigrette and topped with Micro Greens.*

DESSERTS

- Traditional Florida Key Lime Pie • Assorted Fruit Tarts • Tiramisu • Assorted Fruit Pies
- Carrot Cake • Chocolate Cake • Chocolate Mouse
- Decadent White Chocolate Layer Cake • True New York Cheese Cake

❧ DESSERT ENHANCEMENTS ❧

- Orange Tulip Mousse Cup • Lava Dream Chocolate Cake • White and Dark Chocolate Mousse coated in
Chocolate Italian Sponge Croquant



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✧ Plated Dinner Entrees ✧

Snapper Francaise

*Fresh Filet dipped in Egg and lightly sautéed.
Topped with a Lemon Beurre Blanc and
Capers*

Grouper Macadamia

*Fillet of Grouper dredged in a mixture of
Macadamia Nuts and Ritz Crackers. Served
with an Orange Ginger Sauce.*

Chicken Wellington

*Breast of Chicken filled with a Mushroom
Duxelle, Foie Gras and wrapped in Puff
Pastry. Served with a Perigodine Sauce*

Chicken Saltimbocca

*Seared Breast of Chicken topped with Sage,
Prosciutto and Chevre. Served with Grilled
Artichokes and a Lemon Wine Reduction*

Tortellini Shrimp Primavera

*Jumbo Tortellini with Roasted Pepper Cream
Sauce, Artichokes, Grilled Shrimp, Olives and
Roasted Garlic*

Grilled Vegetable Napoleon

*Fresh Grilled Vegetables, Pesto Portobello
Mushrooms and Balsamic Glaze. Served with
Saffron Flavored Orzo.*

Braised Short Rib of Beef

*Slowly Braised Beef Short Rib served with a
Barolo Red Wine Reduction*

Calypso Pork Loin

*Mojo Marinated Pork Loin served with a
Mango Chutney and Chimichurri*

Filet of Beef

*6oz Filet, pan seared and finished with a touch of Blue
Cheese. Served with Roasted Shallots and finished with a
Cabernet Sauce*

✧ COMBINATION ENTREES ✧

Grilled Filet and Shrimp

*Grilled Filet of Beef with a Shitake Mushroom
Ragout and Thai Glazed Jumbo Shrimp*

Grilled Chicken and Salmon

*Grilled Chicken topped with a Roasted Pepper
Cream and Pesto Marinated Filet of Salmon*

Mixed Grill

*Grilled Lamb Chop with Port Sage Sauce, Petit
Filet of Beef and Jumbo Blackened Scallops*



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❧ Dinner Buffets ❧

Seafood Buffet

Smoked Seafood Display *with Scallops,
Trout and Creamy Smoked Mahi Mahi Spread*

Baby Greens *with Fresh Tomatoes,
Cucumbers with Ranch and Raspberry
Vinaigrette*

Chilled Seafood Display *to include Shrimp
Cocktail and Oysters on the half shell*

New England Clam Chowder

Grouper Macadamia *with Orange Ginger
Sauce*

Crab Cakes *with Florida Tartar Sauce*

Grilled Chicken *with chunky Charred
Tomato Relish*

Roasted Red New Potato Dill

Charred Grilled Seasonal Vegetables

Desserts

Chocolate Mousse Cake, Seasonal Fruit Crisp,
Pecan Tart

Mediterranean Buffet

Caesar Salad

Tapas Display

*Grilled Vegetables, Gourmet Olives and
Artichokes, Stuffed Grape Leaves, Bruschetta,
Sweet Peppers, Tabbouleh, Hummus, Pita
Chips, Breadsticks, Olive Tapenade and
Charred Tomato Relish*

Fruits De Mer Insalata

*Shrimp, Mussels, Calamari, with Baby Greens
and Lemon Vinaigrette*

Bread Display

Carved Pork Loin *with Fava Bean Relish
and Chianti Gorgonzola sauce*

Snapper Puttanesca

Chicken Marsala

Zuppa Di Clams & Mussels *with Wine,
Lemon and Tomatoes*

Herb Roasted Fingerling Potatoes

Grilled Asparagus *with Balsamic Jus and
Broccoli Polonaise*

Desserts

Baklava, Tiramisu, Assorted Biscotti



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Southwestern Buffet

Black Bean and Roasted Corn Salad

**Blistered Tomato, Baby Greens, Jicama
and Carrots with Roasted Pepper
Vinaigrette and Ranch**

Grilled Achiote Chicken *with Peppers in a
Mango Vinaigrette*

Tortilla Chips with Salsa Fresco

Carved Pork Loin *marinated with Mojo,
served with Chimichurri, Medianoche Bread
and Mango Chutney*

Grilled Mahi Mahi *with Papaya Glaze*

Flank Steak *with Grilled Vegetables*

Frijoles Negros & Arroz Blanco

Sweet Plantains

Dessert

Bread pudding, Caramel Flan, Cinnamon
Tortilla Crisp with Sugar and Cinnamon

Asian Buffet

Lo Mein with shrimp and scallops *in a
Passion Fruit Vinaigrette*

Mixed Greens *with Crispy Lotus Root,
Wonton Strips, Peanut and Cucumber,
served with a Spicy Peanut Dressing*

Bamboo Steamed Dumplings *with sweet
Chili Dipping Sauce*

Mandarin Chicken Salad

Miso Soup with Tofu

Beef and Broccoli

Kung Pao Chicken

Shrimp and Pork Fried Rice

Wok Fried and Tempura Vegetables

Jasmine Rice

**Pomegranate Glazed Sweet and Sour
Shrimp**

Dessert

Fortune Cookies, Coconut cake, Fruit Display



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International Buffet

**Hearts of Palm, Shrimp, Snow Peas, Roasted
Peppers with Mango Vinaigrette**

**Spinach Salad with Egg, Red Onion, Pancetta
Crisps and Warm Bacon Dressing**

Baked Brie with Toasted Almonds

Pasta Salad with Grilled Vegetables and Pesto

Seafood Gumbo with White Rice

Bread Display

Carved Prime Rib Au Jus

**Pina Colada Shrimp with Coconut and Pineapple
Chili Dipping Sauce**

Skewers of Veal Saltimbocca

BBQ Ribs

Assorted Vegetables

Twice Baked Potatoes

Dessert

**Cheese Cake, White Chocolate Cake, Assorted French
Pastries**