




DINNER



DINNER BUFFETS

DESIGNED FOR TWO HOURS OF SERVICE

All buffets include a breadbasket with butter, freshly brewed iced tea, coffee, and decaffeinated coffee.

Enhance your buffet with specialty action stations

TUSCAN | \$90

SALADS & SIDES

Marinated Vegetable and Antipasto Platter

Caesar Salad
Toasted Brioche, Anchovy, Garlic, and Capers

Heirloom Tomato Caprese
Fresh Basil, Saba, and Extra Virgin Olive Oil

Caramelized Broccoli
Crushed Red Pepper, Parmigiano Reggiano
and Meyer Lemon

Roasted Potatoes
Garlic, and Fresh Herbs

MAIN COURSE

Olive Oil Poached Atlantic Salmon
Melted Leeks and Grilled Baby Fennel

Chicken Saltimbocca
Roasted Shallot Jus, Fontina,
Prosciutto, and Crispy Sage

Oak Grilled Beef Tri Tip
Fresh Rosemary & Wild Mushroom
Ragout

DESSERTS

Choose Four Desserts from our Dessert Selection

SOUTHERN | \$80

SALADS & SIDES

Marble Potato Salad
Warm Bacon Dressing, Hard Boiled Egg,
Arugula, and Pickled Mustard Seed

Salad of Baby Lettuces
Apples, Candied Pecans, Marinated
Feta and Apple Cider Vinaigrette

Pickled Heirloom Beets
Florida Citrus, Mache, Vidalia Onion, and
Tupalo Honey Dressing

Carolina Gold Rice
Roasted Vegetables with a Cider Glaze
Macaroni and Cheese

MAIN COURSE

Roasted Chicken "Pot Pie"
White Gravy, Sweet Peas, Pearl
Onions, and Baby Carrots

Blackened Catfish Fillet w/ Tasso Ham Honeycrisp
Cream served Over Boiled Peanut "Beans
and Greens

Hay Roasted Heritage Breed Pork Loin
Truffled Carolina Barbeque Sauce

DESSERTS

Choose Four Desserts from our Dessert Selection

All Prices Are Per Person



DINNER BUFFETS cont.

FIESTA | \$90

SALADS & SIDES

Lime and Cilantro Rice

Roasted Sweet Potatoes w/ Agave
and Toasted Cumin

Charred Tomatillo Salsa,
Fresh Lime Wedges
Chopped Cilantro, Queso Fresco, Radish,
and Pickles

Roasted Corn and Cherry Tomato Salad
Cotija Cheese, Cilantro, and Lime

Salad of Baby Lettuces
Mango, Pickled Jicama, Avocado &
Jalapeno Vinaigrette

Fried Corn Chips Queso Fundido,
Poblano Guacamole, and Pico De Gallo

MAIN COURSE

Green Chili Mojo Pork Shoulder
Aromatic Black Beans and Hominy

Achiote Marinated Mahi Mahi
Grilled Pineapple & Tequila Lime Shrimp

Whole-Roasted Young Chicken
Pumpkin Seed Mole Verde

DESSERTS

Choose Four Desserts from our Dessert
Selection

TROPICAL | \$88

SALADS & SIDES

Tomato and Heart of Palm Salad
Young Coconut Vinaigrette

Conch Ceviche
Tropical Fruit and Sweet Peppers

Salad of Bibb Lettuce, Mango, and Avocado

Peanut Rum Dressing
Mofungo w/ Crispy Pork Belly

Jamaican Vegetable Patties

Braised Collard Greens

MAIN COURSE

Whole Roasted Caribbean Snapper
Fresh Cilantro Pistou

Habanero and Key Lime Marinated Jerk Chicken
Coconut Rice and Macadamia Nuts

Passion Fruit Marinated Beef Skirt Steak
Island Style Ratatouille

DESSERTS

Choose Four Desserts from our Dessert
Selection

All Prices Are Per Person



DINNER BUFFETS cont.

ORIENTAL | \$95

SALADS & SIDES

Display of Assorted Fresh Sushi
with Accompaniments

Ginger Fried Rice

Chilled Thai Noodle Salad
Spicy Minced Beef and Rock Shrimp

Salad of Iceberg Lettuce and
Shaved Fresh Vegetables
Japanese Ginger Dressing

Roasted Carrots
Toasted Cumin and Chili

Sautéed Green Beans
Sweet Soy and Sesame Seeds

MAIN COURSE

Sautéed Black Grouper & Hoshimeji Mushrooms
Malaysian Chili Sauce, Celery, & Thai Basil

Shoyu Marinated Prime New York Strip Steak
Baby Bok Choy, Garlic, Coriander, and Sesame

Kombu-Brined Roasted Young Chicken
Miso Mustard Sauce

DESSERTS

Choose Four Desserts from our Dessert
Selection

BLACK TIE | \$120

SOUPS, SALADS & SIDES

Lobster Bisque
Tarragon Crème Fraiche

Mini Iceberg Wedge Salad
Candied Bacon, Cabernet Pickled Onion
and Blue Cheese Dressing

Local Strawberry Salad
Arugula, Chevre, and Pistachio Vinaigrette

Roasted Jumbo Asparagus w/ Hollandaise

Meyer Lemon and White Truffle
House-Made Gemelli Pasta

Duchess Potatoes w/ Pink Shrimp and
Scallion Maytag

MAIN COURSE

Pan Roasted Halibut
Melted Leeks, Artichoke, and Caviar Beurre Blanc
Dessert Selection

Carved Beef Tenderloin Roast
Sautéed Wild Mushrooms w/ Broiled Bone Marrow
and Fresh Herbs

Pan-Seared Duck Breast & Confit Leg
Foie Gras Jus, Caramelized Figs, and Roasted Shallot

DESSERTS

Choose Four Desserts from our Dessert
Selection

DESSERT

DESSERT SELECTIONS TO COMPLIMENT ALL DINNER BUFFETS
(Select four of the following miniature desserts)

N.Y. Cheesecake with Salted Caramel

**Bourbon Pecan Pie, Dark Chocolate
Crème Anglaise**

Key Lime Pie & Tropical Fruits

Strawberry Shortcake

Chocolate Mousse

Tiramisu

Piña Colada Tarts

Panna Cotta

Cannolis

Peanut Butter Tarts

DESSERT STATION

Additional \$10 per person

Bananas Foster or Cherries Jubilee
Served with Vanilla Bean Ice Cream

CHEF FEE: \$150 PER 50 GUESTS





PLATED DINNER

Naples Bay Resort offers a three-course plated dinner with a choice of starter and dessert with your entrée. All plated dinners are served with warm rolls, butter, and traditional or sweet tea. Plated dinners are priced per person. Entrée selection changes during event will be accommodated if available and agreed by client in advance. Each additional entrée substitution will be charged a flat fee of \$45.00. Choice of entrée for any 3 selections defaults to highest priced item.

STARTERS (SELECT ONE)

- Curried Lobster and Butternut Squash Bisque w/ Thai Basil Oil
- Heirloom Tomato and Sourdough Bread Gazpacho
- Chilled Sweet Pea Soup w/ Crème Fraiche and Mint
- Baby Iceberg Wedge Salad, Pancetta Crisp, Roasted Tomatoes, Pickled Onions, Truffle Blue Cheese Dressing
- Caesar Salad w/ Parmigiano Reggiano and Hand-Torn Brioche Croutons
- Salad of Baby Greens w/ Honeycrisp Apples, Candied Pecans, and Marinated Feta
- Carpaccio of Beef, EVOO, Shaved Parmigiano, Arugula, Pickled Sweet Onion, & Brioche Croutons (\$8 Supplement)
- Ahi Tuna Tartare w/ Ginger Marinade, Chili Oil, Avocado, and Radish (\$10 Supplement)
- Jumbo Lump Crab Cake, Florida Grapefruit, Avocado, Ginger, Pickled Mustard Seed, and Pea Tendrils (\$10 Supplement)

ENTRÉES (SELECT ONE)

- Wood Grilled Hanger Steak - *Passion Fruit Marinade, Braised Swiss Chard, and Crispy Potatoes*\$70
- Char-Broiled Mahi Mahi - *Mango Mojo and Coconut Braised Heart of Palm*\$65
- Coffee Rubbed Pork Tenderloin - *Boniatto Mash, Golden Raisin Puree, and Roasted Broccoli*\$62
- Manhattan Strip Steak - *Potatoes Mouseline, Asparagus Tips, Forest Mushrooms & Sauce Bordelaise*\$80
- Slowly Cooked King Salmon - *Pistachio Hollandaise, Baby Leeks, Arugula, and Marble Potatoes*\$68
- Pan Roasted Chicken Breast & Thigh Confit - *Fine Herb Beurre Blanc, and Roasted Root Vegetables*\$59
- Caramelized Beef Tenderloin - *Creamed Basil, Blistered Tomatoes, and Black Pepper Condiment*\$82
- Poached Halibut - *Salt Roasted Celery Root, Black Truffle "Caviar", and Green Apple*\$70
- Pistachio and Pancetta Crusted Lamb Rack - *Sweet Onion Puree, Glazed Baby Veggies, Lamb Jus*\$78

DUO PLATES

- Miami-Spiced Hog Fish - *Grilled Pineapple, Rock Shrimp, and Fresno Chili* with
Churraso-Style Skirt Steak - *Chimichurri Sauce, Plantain Mash, and Fresh Avocado*\$78
- Kumquat Lacquered Grouper Cheeks - *Caramelized Baby Fennel, and Cauliflower Puree* with
Braised Beef Short Rib - *Tarragon Citrus Gremolata, Creamy Tallegio Polenta*\$82
- Roasted Black Grouper - *Black Bean and Sesame Vinaigrette and Baby Bok Choy* with
Grilled Filet of Beef - *Creamed Basil, Blistered Tomatoes, and Black Pepper Condiment*\$85
- Pan Roasted Wagyu Ribeye - *Hudson Valley Foie Gras & Demi-Glace* with
King Crab Leg - *Asparagus Tips, Chanterelle Mushrooms, and Hollandaise Sauce*.....\$96

PLATED DINNER CONT.

VEGETARIAN ENTRÉES (SELECT ONE)

Eggplant Involtni - *Fresh Ricotta, Hazelnut Romesco Sauce & Fresh Basil*\$45

Vegan Black Bean and Sweet Corn Tamales - *Poblano-Pumpkin Seed Mole Verde & Avocado*\$48

Cheese Mofungo - *Coconut Rum, Heart of Palm, Leek, & Mango Fricasse*\$50

Porcini Risotto - *63 Degree Egg, Baby Arugula, Parmigiano Reggiano*\$50

DESSERTS (SELECT ONE)

NY Cheesecake w/ Salted Caramel

Molten Chocolate Cake w/ Vanilla Bean Ice Cream

Bourbon Pecan Pie w/ Dark Chocolate Crème Anglaise

Hummingbird Cake w/ Pineapple Compote

Key Lime Pie, Tropical Fruit, and Coconut Sorbet

