

## *Continental Breakfast*

Starbucks coffee, decaffeinated coffee, Tazo teas

Chilled fruit juices and V-8 juice, assorted soft drinks, and sparkling mineral water

Breakfast breads – bagels, muffins, croissants, and Danish served with butter, cream cheese, and

Seasonal fresh fruit

## *Lunch Buffet*

Lobster and Corn Chowder

Mixed Greens Salad – watercress, endive, tomatoes, kalamata olives, croutons with a Honey Dijon dressing

Sliced Tomato and Mozzarella, served with basil and olive oil

Sliced Marinated Flank Steak, served with Roma tomato demi glace

Grilled Chicken Breast, served with caramelized chardonnay sauce, jasmine rice pilaf, baby carrots, and asparagus

Broiled Jumbo Lump Crab Cakes, served with a Lemon Thyme Beurre Blanc Sauce

Roasted potato salad, with caramelized shallots

Savory Rice Pilaf

Exotic Fruit Tart, served with Mango Coulis and raspberry sauce

A fresh selection of breads and rolls, accompanied with bread and butter

White Chocolate Cream Puffs

Dark Chocolate Mousse

## *Reception*

Pasta Station – caramelized onion and prosciutto agnolotti with Cajun andouille cream; penne pasta with sun-dried tomatoes, pine nuts, and pesto cream; spinach tortellini filled with five cheeses and roasted red pepper sauce

Artisan Cheese Display – a selection from local artisan cheese makers to include Camambert, Coupole, Thomasville Tomme, Sharpe aged Gouda, and St. Pete's select blue cheese served with assorted fruit purees and crostini

Fruit Passion – fresh cubes of pineapple, melon, kiwi, pears, and strawberries served with chocolate amaretto sauce and honey yogurt sauce, brown sugar, whipped cream, and cubed pound cake

Chilled Shrimp Cocktail

Flat-iron steak and gorgonzola, wrapped in bacon

Grilled vegetables skewers with fondue cheese

Beer, wine, and spirits