



ORANGE BLOSSOM CATERING



DELUXE BUFFET MENU #15

Two Entrée Buffet

~Please call for current pricing:: 727 822 6129~

Select One Entrée

Carved Sirloin Of Beef Marchand de Vin

With A Rich Red Wine Sauce

Florida Grouper Provençale

Fresh Parsley, Butter, Garlic, Tomatoes

Carved Black Forest Ham

With Honey-Dijon Mustard Sauce

Tenderloin Of Beef 1926

With Black Truffle Demi-Glace

Roasted Loin Of Pork

Served With A Rosemary Demi Glace

Carved Round Of Beef

Horseradish Crème & Bordelaise Sauce

Breast Of Chicken-Spinach & Feta

With Sweet Roasted Red Pepper Sauce

Carved Vermont Turkey

Served With A Savory Giblet Gravy

Prime Ribs Of Beef Au Jus

Accompanied With Horseradish Crème

Carved Tenderloin Of Beef

Served With A Rich Bordelaise Sauce

Carved Beef Wellington

With A Duxelle Pâté En Croûte

Sautéed Medallions Of Beef

Brandy, Cream, Pearl Onions, & Mushrooms

Select One Additional Entrée

Classic Seafood Newburg

Sherry Cream Sauce With Puff Pastry

Pasta Primavera With Parmesan Cream

Rotelle With Assorted Seasonal Vegetables

Oriental Teriyaki Stir Fry Chicken

Sautéed With Assorted Chinese Vegetables

Grilled Marinated Chicken Breast

Fresh Lemon & Herb Marinated

Baked Seafood Medley With Sauce Mornay

In A Parmesan & Gruyere Cheese Sauce

Sautéed Sirloin Tips Chasseur

Mushroom & Shallots Beurre Blanc Sauce

Chicken Breast Marsala

With Marsala & Julienned Mushrooms

Yorkshire Baked Ham

Currant, Port, Cinnamon & Orange Sauce

Sliced Bourbon Marinated Roast Pork

Served With Sautéed Tart Apple Slices

Baked Lasagna With Meat Sauce

Or Vegetarian With A Creamy Béchamel

Giant Ravioli Filled With Italian Cheeses

With An Alfredo Cream Or Marinara Sauce

Chicken Pecan

Baked Breast Of Chicken With Pecan Sauce

Grilled Sherry Portobello Mushrooms

Marinated In Wine, With Hunter Sauce

Sautéed Filet Of Snapper Niçoise

Tomatoes, Garlic, Capers, Olives & Lemon

Chicken Au Porto

Port Wine, Orange & Lemon Essence

Carved Roasted Turkey Breast

With Sage Dressing & Giblet Gravy



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Select Two Accompaniments

Green Beans Amandine
Broccoli Spears With Lemon Butter
Fresh Seasonal Vegetable Medley
Tarragon-Orange Glazed Baby Carrots
Lemon Butter-Crumbed Broccoli Spears
Green Beans With Mushrooms
Spanish Style Black Beans

Roasted Rosemary-Lemon New Potatoes
Escalloped Potatoes In Cream Sauce
Wild Rice Paysanne With Walnuts
Long Grain White Rice Pilaf
Rotelle Pasta Aglio Olio With Italian Herbs
Fettuccine In A Creamy Prima Rosa Sauce
Roasted Garlic Mashed Potatoes

Select Two Salads

Fresh Garden Green Salad
Sliced Tomatoes With Mozzarella
With Fine Olive Oil & Basil Dressing
Raspberry Scented Beets & Red Onions
Creamy Cole Slaw
Florida Field Greens +1.50
Fresh Spinach & Mandarin Salad +1.00

Seasonal Fresh Fruit Salad
Sliced Cucumbers In Dilled Sour Cream
Zinfandel Marinated Vegetables
Marinated Tomatoes With Feta Cheese
Cranberry-Pineapple Gelatin
Traditional Caesar Salad +1.00
Italian Marinated Artichoke Hearts +2.00

Select Two Desserts

German Chocolate Cake
Key Lime Pie With Whipped Cream
Pear Strudel With Crème William Sauce
Rice Pudding With Whipped Cream
Double Chocolate Brownies
Bread Pudding With Hard Sauce
Chocolate Decadence Pate +1.50
Rich Chocolate Raspberry Bash +1.50
Spanish Crème Caramel +1.00

New York Style Cheesecake With Fruit
Carrot Cake With Cream Cheese Icing
Amaretto Chocolate Mousse
Assorted Homemade Cookies
Chocolate Black Forest Torte
Apple Or Peach Cobbler
Grand Marnier 'L Orange Gateau +2.00
Warm Bing Cherry Crepes +2.50
Mille Feuille, Crème Fraiche & Berries +3.00

Buffet Menus Include Dinner Rolls, Butter, Freshly Brewed Coffee and Iced Tea

Prices Are Based On 100 Or More Guests

75-99 Guests, + \$2.75 Per Person; 50-74 Guests, + \$3.75 Per Person; Under 50 Guests, + \$4.75 Per Person

Staff Charges ~ \$95.00 Per Staff Person

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All Prices are plus 18% Overhead Charge and 7% Sales Tax