



# ORANGE BLOSSOM CATERING



## PREMIERE BANQUET MENU #20

- Prime Rib of Beef au Jus*....A generous serving of tender Prime Beef with Au Jus & Horseradish Crème
- Tournedos of Beef*....Twin Tenderloins served en Croute topped with sauce Béarnaise & standing Shrimp Swan
- Carved Sirloin of Beef*....Tender Sirloin carved to order presented with a Mushroom Bordelaise Sauce
- Contre-Filet with Wild Mushroom Sauce*....Sliced Beef Sirloin with a Wild Mushroom Buerre Blanc
- Grilled New York Strip Sirloin*....A generous Steak topped with Caramelized Onions, Shallots & Mushrooms
- Filet Mignon & Poached Salmon*....A Tenderloin with Bordelaise Sauce & Filet of Salmon with Saffron Sauce
- Tournedos of Beef en Croute*....Twin Tenderloins en Croute with Stilton Cheese laced with a Port Wine Sauce
- Veal Marsala*....A sautéed Cutlet of Veal with a fragrant Marsala Wine & Julienne Shiitake Mushroom Sauce
- Pork Madagascar*....Medallions with Brandy Crème, Pearl Onions, Candied Garlic & Shiitake Mushrooms
- Grilled Stuffed Pork Chop*....Filled with Rosemary & Sage scented stuffing, then grilled to perfection
- Rosemary Scented Dijon Crusted Roast Leg of Lamb*....Carved, then finished with a Mint Demi Glace
- Grilled Lamb Chops*....Rubbed with Garlic & Fine Olive Oil, then finished with a Mint Champagne Demi Glace
- Cornish Hen with Wild Rice*....Cornish Hen filled with a savory Wild Rice Duxelles & an Apricot Glacé
- Grilled Half Chicken Provençale*....En crusted in Herbs de Provence with a Cognac Buerre Blanc Sauce
- Chicken Pecan*....Chicken Breast Sautéed with fresh Pecans then topped with an Apple-Cinnamon Chutney
- Chicken Piccata*....Dusted Breast of Chicken sautéed with a delicate Sauce of White Wine, Butter & Capers
- Grilled Marinated Breast of Chicken*....Served with Sun-Dried Tomatoes, Artichoke Hearts & Garlic Crème
- Mediterranean Chicken Breast*....Filled with Feta Cheese & Spinach, topped with a Black Olive Butter Sauce
- Chicken Oscar*....Chicken Breast topped with White Asparagus & Crabmeat, topped with Hollandaise Sauce
- Poached Filet of Salmon*....Served with your choice of either a fresh Dill Hollandaise or spicy Pecan Butter Sauce
- Seafood Newburg*....Shrimp, Crab, Scallops, & Fish in a rich Sherry Wine Crème Sauce served over Puff Pastry
- Florida Citrus Grouper*....Baked Filet of Grouper topped with Florida Citrus Fruit & a tangy Key Lime Coulis
- Grouper Portugaise*....Filet sautéed with Red & Green Bell Peppers, Black Olives, Onions & Sweet Butter Sauce
- Shrimp Pernod*....Sautéed with Licorice flavored Liquor, fresh Spinach & topped with Greek Feta Cheese
- Roasted Duckling*....Slow roasted with a Black Cherry Confit, presented over Wisconsin grown Wild Rice
- Carved Round of Beef*....Peppercorn & Herb encrusted Beef, carved to order and served with au Jus
- Portobello Mushroom*....Filled with creamy Spinach & Parmesan Cheese then topped with Brandy Crème

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



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## PAGE 2 PREMIERE BANQUET MENU 20 ENTRÉE ACCOMPANIMENTS

### Select One Salad

- Mixed Green Salad**...Leaf, Iceberg, & Romaine Lettuce with Vegetable Garni & Dressing
- Fresh Spinach Salad**...With Mushrooms, Chopped Egg, Onion, Tomato & Warm Bacon Dressing
- Florida Field Salad**...Fresh Greens with Orange Slices, Walnuts, Pepper Rings, & Swiss Cheese
- Caesar Salad**...Romaine, freshly grated Parmesan Cheese, Croutons & a Creamy Garlic Dressing
- Boston Bibb & Goat Cheese Salad**...Topped with Pecans & Raspberry Vinaigrette (+\$1)
- Mesclun Salad** ...Watercress, Radicchio, Arugula & Bibb with Balsamic Vinaigrette (+\$1)
- Marinated Asparagus**...With fresh Lemon Zest, Capers, Fine Olive Oil (In season +\$2)

### Select One Vegetable

- |                                    |  |
|------------------------------------|--|
| Stuffed Zucchini Italian Style     | Tangerine Glazed Baby Carrots                |
| Baked Tomato Florentine            | Carrots with Tarragon Butter                 |
| Whole Green Beans Amandine         | Lemon Buttered Broccoli Spears               |
| Buttered Peas & Baby Onions        | Seasonal Sautéed Vegetable Medley            |
| Sugar Snap Peas with Mushrooms     | Yellow Squash With Garlic Butter             |
| Maple Glazed Acorn Squash          | Tomato Vase with Broccoli Florets            |
| Ratatouille in a Rich Tomato Sauce | Asparagus with Hollandaise (In Season; +\$1) |

### Select One Potato, Rice or Pasta

- |                               |   |
|-------------------------------|---|
| Rice with Confetti Vegetables | New Potatoes with Rosemary-Lemon            |
| Creamy Italian Risotto        | Roasted Potatoes with Olive Oil & Parmesan  |
| Wild Rice à la Paysanne       | Idaho Baked Potato with Sour Cream          |
| Twice Baked Idaho Potato      | Baked Duchess Potato Florentine             |
| Escalloped Potatoes           | Potatoes Anna with Chives & Parmesan        |
| Arugula Pesto Pappardelle     | Rotelle with Olive Oil & Sun Dried Tomatoes |

### Select One Dessert

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| Key Lime Pie with Whipped Cream      | New York Style Cheesecake with Fruit  |
| Chocolate-Espresso Cheesecake        | Freshly Baked Fruit Pie with Cream    |
| Rich Chocolate Georgia Pecan Pie     | Pound Cake with Blueberry-Lemon Sauce |
| Italian Tiramisu                     | Chocolate Eclairs & Cream Puffs       |
| Mango & Rice Pudding with Pistachios | Grande Marnier Chocolate Mousse       |

### Specialty Desserts: (\$1.75 Additional)

Decadent Chocolate Pate with Raspberry Coulis, Tiramisu, Mille Feuille with Chantilly Cream, Strawberries in Sabayon Sauce, or Poached Pears & Stilton

All Menus Include Freshly Baked Dinner Rolls & Butter, & Freshly Brewed Coffee & Iced Tea.



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PAGE 3 PREMIERE BANQUET MENU 20 PRICE LIST

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Prices Are Based On 100 Or More Guests

75-99 Guests Add \$1.75 Per Person ↻ 50-74 Guests Add \$3.00 Per Person ↻ 35-49 Guests Add \$6.00 Per Person

Staffing Fees \$95.00 Per Staff Person

All Prices Are Plus An 18% Overhead Charge  
7% Sales Tax, Unless Exempt