

CAFÉ L' EUROPE CATERING DINNER MENU AND PACKAGES

HORS D' OEUUVRES

COLD

VEGETARIAN

Caprese-Mozarella, Basil & Tomato
Southwestern Vegetable Pinwheels
Roasted Red Pepper Salsa, Garlic Crostini
Cafe Brushetta
Kalamata Olive Tapenade, Crostini

SEAFOOD

Fire & Ice Shrimp Cocktail
Sesame Crusted Ahi Tuna, Ginger & Soy
Smoked Salmon Lollipop, Herbed Cream Cheese
Smoked Salmon wrapped Asparagus
Salmon Mousse on Cucumber
Endive Gondolas filled with Blue Crab Salad
Oysters on the Half Shell
Beluga Caviar

MEAT

Prosciutto wrapped Asparagus Spears
Tarragon Chicken Salad on Endive
Seared Beef Tenderloin, Brioche Crisps,
Horseradish CreamSauce
Bison Carpaccio, Garlic Crostini, White Truffle Oil

HOT

VEGETARIAN

Brie & Raspberry en Croute
Wild Mushroom Tartlets
Black Bean Cakes, Chipotle Sour Cream
Vegetarian Mini Quiches
Spanakopita
Spring Rolls, Thai Chili Sauce
Almond Stuffed Dates

SEAFOOD

Mini Crab Cakes, Cajun Remoulade
Sea Scallops wrapped in Bacon
Escargot wrapped in Puff Pastry
Crab Rangoon
Coconut Shrimp, Horseradish Orange
Lobster Bisque Zips

MEAT

Mini Beef Wellington en Croute
Beef Satay, Sweet Thai sauce
Swedish, BBQ or Teriyaki Meatballs
Teriyaki Chicken Skewers, Peanut Sauce
Mustard Glazed Pork Skewers with
Apricot Chutney
Smoked Chicken Quesadilla
Jerked Chicken Skewer, Mango Salsa
Lamb Lollipop, Mint Jelly
Mini Cuban Pinwheels

STATIONARY HORS D' OEUUVRES

Artisan Cheese Display
Assortment of domestic and imported cheeses, red and
green grapes, assorted gourmet crackers

Tuscan Station

Tuscan bruchetta, marinated mozzarella, eggplant
capponatta, diced genoa salami, roasted red peppers,
hummus, gourmet crackers

Seafood Display

Snow crab claws, oysters on the half shell, shrimp
cocktail, sauce Louis, Tabasco, horseradish, cocktail
sauce, assorted rounds

Oriental Station

Assorted sushi rolls, sesame crusted ahi tuna, seaweed
and sesame cucumber salad, lobster crackers

Seasonal Raw Vegetable Display

Blue cheese, guacamole, ranch, onion, hummus
(choice of two)

Seasonal Fruit Kabobs

Accompanied by minted citrus dipping sauces

Baked Wheel of Brie in Puff Pastry

Sweet or savory
(serves 30)

Shrimp Pineapple Display

(50 count minimum)

Bison Carpaccio Display

Cocoa & pepper crusted loin, seared rare, shaved asiago,
white truffle oil

SOUPS

Lobster Bisque
New England Clam Chowder
Vichyssoise
Borscht
Gazpacho

SALADS

Café L' Europe
Baby greens, tomato, cucumber, artichoke hearts, hearts of palm, balsamic vinaigrette

Caesar
Crisp romaine lettuce, herbed croutons, shaved asiago

Bourbon Pecan
Mixed greens, candied pecans, cornbread croutons, chefs garnish, maple bourbon vinaigrette

Maytag Blue
Mixed greens, tomato, red onion, candied cranberries, maytag blue cheese, balsamic vinaigrette

Mozzarella
Buffalo mozzarella, sliced vine ripe tomato, field greens, fresh basil, balsamic & basil infused olive oil

Citrus
Mixed greens, orange & grapefruit sections, avocado, red onion, citrus vinaigrette

Spinach
Spinach, egg, tomato, sweet bacon dressing

ENTREES

POULTRY

Chicken Kavalla
Stuffed with spinach, feta, blue crab, lemon buerre blanc

Chicken Marsala
Sautéed, assorted mushrooms, marsala wine sauce

Chicken Picatta
Sautéed, capers, lemon butter sauce

Chicken Cordon Blue
Stuffed with black forest ham, swiss, white wine butter sauce

Chicken Portuguese
Olives, tomato, bacon, mushrooms, peel onions, garlic, port wine demi

Chicken Parmesan
Mozzarella, parmesan, marinara, basil

Island Chicken
Jerk seasoned, tropical fruit salsa

MEAT

Roasted Pork Tenderloin
Herb crusted, apple chutney

Mission Pork Tenderloin
Stuffed with figs, crusted with pecans, apple cider reduction

Veal Marsala
Sautéed, assorted mushrooms, marsala wine sauce

Veal Picatta
Sautéed, capers, lemon butter sauce

Veal Cordon Blue
Stuffed with black forest ham, chevre, cherry hollandaise

Beef Tips
Assorted mushrooms, rich cabernet demi

BUFFET ACTION STATIONS
Uniformed chef's will carve the following selections

Roasted Breast of Turkey
Served with cranberry sauce and rosemary gravy

Pecan Crusted Pork Loin
Served with apple cider cream sauce

Baked Country Ham
Served with Dijon mayonnaise and pineapple chutney

Roast Prime Rib of Beef
Served with natural au jus and horseradish sauce

Roasted New York Striploin
Serve with peppercorn cognac cream sauce and cabernet demi glace

Herb Roasted Beef Tenderloin
Served with cabernet demi glace and béarnaise

FISH & SEAFOOD

Whole Poached Salmon Display
*Accompanied with capers, red onion, herb cream cheese,
English cucumber dill sauce*

Grilled Salmon
Roasted red pepper sauce, caviar crème fraîche

Crab Stuffed Salmon
Lemon beurre blanc

Horseradish Crusted Salmon
Raspberry beurre blanc

Tropical Mahi Mahi
Jerk seasoned, black bean, mango & pineapple relish

Key Lime Grilled Grouper
Citrus tarragon cream sauce

Paella
Mussels, shrimp, pork, chorizo, traditional paella rice

Seafood Pasta
*Shrimp, scallops and blue crab, velvety beurre blanc,
linguini*

Shrimp Scampi
Garlic, white wine, butter, angel hair pasta

Shrimp Norma
*Stuffed with spinach & crab, wrapped in puff pastry,
lemon butter sauce*

Seafood Martini Display
*Seafood salad on a chiffonade of arugula, accented with
a flame salsa and lime, presented in a oversized martini
glass*

ACTION STATION
Requires a uniformed Chef

Shrimp Pernod
*Jumbo shrimp sautéed with garlic, shallots & butter,
flambéed with Pernod, served on sautéed spinach*

VEGETARIAN & PASTA

Wild Mushroom Strudel Display
*Ragout of Portobello, shitake and oyster mushrooms,
wrapped in phyllo, simmered with Tawny port and
shallots, demi glace*

Wild Mushroom Ravioli
Sundried tomato, garlic, white wine butter sauce

Eggplant Parmesan
*Roasted garlic spinach, layered with mozzarella &
basil marinara*

Roasted Vegetable Lasagna
*Roasted seasonal vegetables, spinach, mozzarella,
marinara cream sauce*

Portobello Mushroom & Spinach Risotto
Marinated mushrooms, chevre, roasted tomato

Pasta Primavera
Seasonal vegetables, beurre blanche, angel hair

Italian Sausage Lasagna
*Sweet Italian sausage, layered with three cheeses,
marinara*

ACTION STATION
Requires a uniformed Chef

Pasta Station
*Cheese tortellini and bowtie past, served with basil
cream, sauce a la vodka and marinara, accompanied with
diced prosciutto ham, roasted red peppers, spinach,
Mediterranean olives, wild mushrooms and asiago*

SIDES

Seasonal Fresh Vegetable Medley
Tuscan Roasted Zucchini & Squash
Garlic Buttered Haricots Verts
Amaretto & Parisian Carrots
Roasted Broccoli & Baby Carrots
Roasted Root Vegetables
Candied Sweet Potatoes
Green Bean & Mushroom Casserole
Steamed Asparagus & Roasted Red Peppers
Au Gratin Potatoes
Oven Roasted Red Skin Potatoes
Garlic Herb Mashed
Caramelized Onion Mashed
Wild Mushroom Risotto
Herb Risotto
Irish Potato Risoto
Rice Pilaf
Saffron Rice

PLATED ENTRÉE SUGGESTIONS

POULTRY

Island Chicken

*Jerk seasoned, tropical fruit salsa, rice pilaf
bouquetiere of vegetables*

Chicken Kavalla

*Stuffed with spinach, feta, blue crab, lemon buerre blanc,
potato, asparagus croquette*

Chicken Marsala

*Sautéed, assorted mushrooms, marsala wine sauce,
potato au gratin, bouquetiere of vegetables*

Chicken Cordon Blue

*Stuffed with black forest ham, swiss, white wine butter
sauce, roasted root vegetables*

Brandied Duckling L' Europe

*Roasted with oranges, bing cherry sauce,
potato au gratin, bouquetiere of vegetables*

FISH & SEAFOOD

Key Lime Grilled Salmon

*Roasted red pepper sauce, caviar crème fraîche,
herb risotto, asparagus*

Potato Crusted Grouper

Pommery mustard cream sauce, asparagus

Blackened Grouper

Jerk seasoned, tropical fruit salsa, crab risotto

Macadamia Nut Crusted Mahi Mahi

Balsamic glaze, herb risotto, bouquetiere of vegetables

Key Lime Mahi Mahi

Mango cream sauce, herb risotto, asparagus

Branzino

*Pistachio nut crusted sea bass, lemon buerre blanc,
herb mashed, lemon buerre blanc*

Sea Bass

Honey curry glazed, potato croquette, snow peas

Crab Cakes

*Pan seared, cognac remoulade, rice pilaf,
bouquetiere of vegetables*

Shrimp a la Greque

Pan seared, feta & spinach risotto, lemon buerre blanc

Shrimp Norma

*Stuffed with spinach & crab, wrapped in puff pastry,
lemon butter sauce, rice pilaf, asparagus*

Sea Scallops

*Pan seared, lightly spiced, mango cream sauce,
sweet potato hash, sautéed spinach*

Trio of Shrimp, Diver Scallop & Crab Cake

*Lemon buerre blanc, cognac remoulade & mango
hollandaise, herb risotto, bouquetiere of vegetables*

Cold Water Lobster Tail

*Clarified butter, potato au gratin,
bouquetiere of vegetables*

MEAT

Mission Pork Tenderloin

*Stuffed with figs, crusted with pecans, apple cider
reduction, potato au gratin, bouquetiere of vegetables*

Veal Oscar

*Sautéed, asparagus, crab, hollandaise,
roasted root vegetables*

Wiener Schnitzel

*Tender veal pounded thin, lightly breaded, anchovy,
caper and lemon, potato au gratin,
bouquetiere of vegetables*

Grilled Rack of Lamb

*Dijon-herb crusted, cabernet demi, mint jelly,
roasted root vegetables*

Lamb Chop

*Madeira demi glaze, garlic herb mashed,
bouquetiere of vegetables*

Filet Mignon of Beef

*Angus tenderloin, béarnaise, cabernet demi,
caramelized onion mashed, bouquetiere of vegetables
6 ounce/8 ounce*

Strip au Poivre

*12 oz. strip loin of beef, five peppercorn crust, cognac
peppercorn cream sauce, potato croquette*

Steak Diane

Angus tenderloin, wild mushrooms, garlic, cabernet demi, caramelized onion mashed, bouquetiere of vegetables

Beef Wellington

Angus tenderloin, wild mushroom duxelle, puff pastry, cabernet demi glace, wild mushroom risotto, asparagus

Duet of Chicken Kavalla and Key Lime Salmon

Lemon buerre blanc, mango cream sauce, potato asparagus croquette

Duet of Petite Filet Mignon and Crab Cake

Béarnaise and cognac remoulade, herb risotto, bouquetiere of vegetables

Duet of Petite Filet and Shrimp Norma

Cabernet demi glace, lemon buerre blanc, garlic herb mashed, bouquetiere of vegetables

Duet of Petite Filet and Lobster Tail

Béarnaise and clarified butter, potato au gratin, bouquetiere of vegetables

Mixed Grill

Colorado lamb rack with mint demi glace, petite filet finished with shrimp sauce bordelaise, roasted root vegetable mashed, asparagus

VEGETARIAN

Portobello Mushroom & Spinach Risotto

Marinated mushrooms, chevre, roasted onions & peppers

Pasta Primavera

Seasonal vegetables, buerre blanc, angel hair

INTERMEZZOS

Lemon Lime Sorbet

Raspberry Sorbet

SWEET CORNER

Tiramisu

Flourless Chocolate Truffle Torte

Florida Key Lime Pie

Crème Brûlée

Mixed Berry Cobbler

New York Style Cheesecake

Cappuccino Cake

Chocolate Lava Cake

Apple Tartan

Apple, Cherry, Pecan & Pumpkin Pie

Gourmet Brownies and Cookies

Petit Fours Exotique

Chocolate Dipped Strawberries

Seasonal Fresh Fruit Salad

Fresh Strawberries Sabayon

Mixed Berries with Melba Sauce

Dessert Station

Assortment of whole cakes, tortes and miniature pastries including black velvet torte, cheesecake, dessert bars, key lime pie and fresh strawberries with melba sauce

Cascading Chocolate Fountain

Warm creamy milk chocolate, gracefully flowing over a three tier fountain, served with fresh strawberries, bananas, pineapple, cantaloupe and sponge cake

Flambéed Tableside

Served with french vanilla ice cream

Bananas Foster

Strawberries Romanoff

Cherries Jubilee

Crêpes Suzette

BUFFET PACKAGES

THE LIDO

Choice of Café L' Europe, Caesar, Maytag Blue or
Bourbon Pecan Salad
Choice of Two Entrees
Choice of Two Side Items
Café Bread Basket & Whipped Herb Butter

Starting at \$25.95

THE LONGBOAT KEY

Choice of Café L' Europe, Caesar, Maytag Blue or
Bourbon Pecan Salad
Choice of Entrée
Choice of Chef-Carved Entree
Choice of Two Side Items
Café Bread Basket & Whipped Herb Butter

Starting at \$29.95

THE JOHN RINGLING

Choice of Café L' Europe, Caesar, Maytag Blue or
Bourbon Pecan Salad
Choice of Two Entrees
Choice of Chef-Carved Entrée
Choice of Two Sides Items
Café Bread Basket & Whipped Butter

Starting at \$34.95

THE ST. ARMANDS

Choice of Café L' Europe, Caesar, Maytag Blue or
Bourbon Pecan Salad
Choice of Two Entrees
Choice of Two Sides
Dessert Station
Café Bread Basket & Whipped Butter

Starting at \$32.95

**Contact: Terri Herlihy
388-3796**

THE CAFÉ L' EUROPE

Artisan Cheese or Tuscan Station
Choice of Café L' Europe, Caesar, Maytag Blue or
Bourbon Pecan Salad
Choice of Entrée
Choice of Chef-Carved Entree
Choice of Two Side Items
Dessert Station
Café Bread Basket & Whipped Herb Butter

Starting at \$37.95

THE CAFÉ GOLD

Passed Hors d'oeuvres (4)
Choice of Café L' Europe, Caesar, Maytag Blue or
Bourbon Pecan Salad
Choice of Entrée
Choice of Chef-Carved Entree
Choice of Two Side Items
Dessert Station
Café Bread Basket & Whipped Herb Butter

Starting at \$39.95

THE CAFÉ PLATINUM

Passed Hors d'oeuvres (4)
Artisan Cheese or Tuscan Station
Choice of Café L' Europe, Caesar, Maytag Blue or
Bourbon Pecan Salad
Choice of Two Entrees
Choice of Chef-Carved Entree
Choice of Two Side Items
Dessert Station
Café Bread Basket & Whipped Herb Butter

Starting at \$48.95

PLATED PACKAGES

Starting at \$29.95