

*Café L' Europe Catering Wedding Packages-Buffer*

*The Lido Sunset*

*Choice of Café L' Europe, Caesar or Bourbon Pecan Salad  
Choice of Two Entrée Selections  
Choice of Two Side Items  
Assorted Rolls & Whipped Herb Butter  
Starting at \$24.95 per person*

*The Longboat Key*

*Passed Hors D'Oeuvres (two cold & two hot)  
Choice of Café L' Europe, Caesar, Bourbon Pecan, Maytag Blue  
or Spinach Salad  
Choice of Two Entrée Selections  
Choice of Two Side Items  
Assorted Rolls and Whipped Herb Butter  
Starting at \$32.95 per person*

*The John Ringling*

*Passed Hors d'oeuvres (two hot & two cold)  
Artisan Cheese Display  
Choice of Café L' Europe, Caesar, Bourbon Pecan, Maytag Blue  
or Spinach salad  
Choice of a Chef Carved Item  
Choice of Entrée  
Choice of Two Side Items  
Assorted Rolls & Whipped Herb Butter  
Starting at \$39.95 per person*

*The St. Armands*

*Passed Hors d'oeuvres (two cold & two hot)  
Artisan Cheese Display  
Choice of Café L' Europe, Caesar, Bourbon Pecan, Maytag Blue  
or Spinach salad  
Chef Carved Angus Tenderloin of Beef served with Béarnaise  
& Cabernet Demi Glace  
Choice of Two Entrees  
Choice of Two Side Items  
Assorted Petit Fours  
Assorted Rolls & Herb Whipped Butter  
Starting at \$49.95 per person*

*The Café L' Europe*

*Passed Hors D'Oeuvres (two cold & two hot)  
Artisan Cheese Display  
Shrimp Pineapple Display  
Choice of Café L' Europe, Caesar, Bourbon Pecan, Maytag Blue  
or Spinach Salad*

*Chef Carved Angus Tenderloin of Beef served with Béarnaise  
& Cabernet Demi Glace  
Fruits de Mer (Cold Water Lobster, Scallops & shrimp) served on a bed of angel Hair Pasta with  
a Velvety Buerre Blanc  
Choice of Chicken Entrée  
Choice of Two Side Items  
Fresh Strawberries Dipped in White & Dark Chocolate  
Assorted Rolls & Herb Whipped Butter  
Starting at \$64.95 per person*

**The Platinum**

*Passed Hors D'Oeuvres (two hot & two cold)  
Artisan Cheese Display  
Shrimp Pineapple Display  
Choice of Café L'Europe, Caesar, Bourbon Pecan, Maytag Blue  
or Spinach Salad  
Chef Carved Angus Tenderloin of Beef served with Béarnaise  
& Cabernet Demi Glace  
Cold Water Lobster Tails served with Drawn Butter  
Choice of Chicken Entrée  
Choice of Two Side Items  
Godiva Chocolate Fountain accompanied with Fresh strawberries, & Pineapple, Rice Crispy  
Treats, & Tiramisu Bites  
Assorted Rolls & Herb Whipped Butter  
Starting at \$72.95 per person*

**Hors D'Oeuvre Selections**

**Cold**

**Vegetarian**

*Caprese-Mozzarella, Basil & Tomato  
Southwestern Vegetable Pinwheels  
Roasted Red Pepper Salsa on Garlic Crostini  
Café L'Europe Bruschetta  
Kalamata Olive Tapenade on Garlic Crostini*

**Seafood**

*Fire & Ice spiced Shrimp Cocktail  
Sesame Encrusted Seared Ahi Tuna Tasting Spoons with Ginger & Sweet Soy  
Smoked Salmon Lollipop with Herbed Cream Cheese & Rosemary Breadstick  
Asparagus Spears wrapped with Smoked Salmon  
Salmon Mousse on Cucumber Slices  
Endive Gondolas filled with Blue Crab Salad  
Oysters Shooter on the Half Shell (add market price)  
Beluga Caviar with Classic Garnish on Toast Points (add market price)*

**Meat**

*Asparagus Spears or Melon Balls wrapped with Prosciutto  
Tarragon Chicken Salad on Belgium Endive Boats  
Seared Beef Tenderloin on Brioche Crisps with Horseradish (add \$2 pp)  
Bison Carpaccio, Garlic Crostini, White Truffle Oil (add \$2 pp)*

## **Hot**

### **Vegetarian**

*Brie & Raspberry en Croute*  
*Wild Mushroom Tartlets*  
*Black Bean Cakes with Chipotle Sour Cream*  
*Vegetarian Mini Quiches*  
*Spanakopita – Feta & Spinach Puff Pastry Triangles*  
*Spring Rolls with Thai Chili Sauce*  
*Almond Stuffed Dates*

### **Seafood**

*Mini Crab Cakes with Cajun Remoulade*  
*Sea Scallops wrapped with Applewood Smoked Bacon*  
*Escargot wrapped in Puff Pastry*  
*Crab Rangoon*  
*Coconut shrimp with Horseradish Orange Marmalade*  
*Spicy Lobster Bisque Zips*

### **Meat**

*Mini Beef Wellington en Croute*  
*Beef Satay with Sweet Thai Sauce*  
*Swedish, BBQ or Teriyaki Meatballs*  
*Teriyaki Chicken Skewers with Peanut Sauce*  
*Mustard Glazed Pork Skewers with Apricot Chutney*  
*Smoked Chicken Quesadilla*  
*Jerked Chicken Skewer with Mango Salsa*  
*Lamb Lollipops with Mint Jelly (add \$2 pp)*

## **Salad Selections**

***Café L' Europe*** –Field Greens, Tomato, Cucumber, Artichoke Heart, Hearts of Palm, Balsamic Vinaigrette

### ***Classic Caesar with Parmesan Crisps***

***Bourbon Pecan*** –Field Greens & Romaine, Candied Pecans, Cornbread Croutons, Maple - Bourbon Dressing

***Maytag Blue***-Mixed Greens, Tomato, Cucumber, Red Onion, Candied Cranberries, Maytag Blue Balsamic Vinaigrette

***Spring Salad***- Baby Greens, Strawberries, Candied Pecans, Champagne Vinaigrette

**Mediterranean** –Mixed Greens, Tomato, Artichoke, Red Onion, Feta, Kalamata Olive, Greek Dressing

**Buffalo Mozzarella**, Tomato, Field Greens, Fresh Basil, Balsamic & Basil Infused Olive Oil

**Citrus Salad**-Mixed Greens, Orange & Grapefruit, Avocado, Red Onion, Citrus Vinaigrette

### **Reception Specialties**

#### *Artisan Cheese Display*

*A selection of domestic and imported cheese, baked wheel of brie en croute presented on marble and offered with gourmet crackers, assorted rounds and grapes, accompanied by an antipasto of roasted tomato and olives*

#### *Oriental Station*

*Slices of seared Ahi Tuna, seaweed salad and assorted California rolls, shrimp and curb sushi, lobster crackers, wasabi, ginger and soy sauce*

#### *Mediterranean Station*

*Tuscan Bruchetta, basil and olive oil accented diced tomatoes, garlic, chopped Mediterranean olives, marinated mozzarella, eggplant capponatta, diced genoa salami, roasted red pepper and hummus, served an assortment of fresh baked breads*

#### *Seasonal Raw Vegetable Display*

*Blue Cheese, Guacamole, Ranch, Onion or Hummus (Choice of Two)*

#### *Seasonal Fruit Kabobs*

*Accompanied by Citrus Dipping sauces*

#### *Shrimp Pineapple Display*

### **Buffet Entrees**

#### **Meats & Poultry**

##### **Chicken or Veal Marsala**

*Sauteed, assorted mushrooms, marsala wine sauce*

##### **Chicken or Veal Picatta**

*Sauteed, capers, lemon wine sauce*

##### **Chicken Cordon Blue**

*Stuffed with Black forest ham, swiss, white wine butter sauce*

##### **Chicken Portuguese**

*Olives, tomato, bacon, mushrooms, pearl onions, garlic, port wine demi-*

##### **Chicken Kavalla**

*Stuffed with feta, spinach, crab, lemon buerre blanc*

##### **Chicken or Veal Parmesan**

*Marinara, mozzarella, parmesan, fresh basil*

##### **Roasted Pork Tenderloin**

*Herb crusted, apple chutney*

##### **Mission Pork Tenderloin**

*Stuffed with figs, crusted with pecans, apple cider reduction*

##### **Brandied Duckling Café L' Europe**

*Roasted with oranges, bing cherry and cognac sauce*

### **Beef Tips**

*Assorted mushrooms, rich red wine demi glace*

### **Veal Cordon Blue**

*Stuffed with Black forest ham, chevre, cherry hollandaise sauce*

### **Paella**

*Shrimp, mussels, pork, chorizo, traditional paella saffron rice*

### **Vegetarian & Pasta**

#### **Wild Mushroom Ravioli**

*Sundried tomato, garlic, white wine sauce*

#### **Eggplant Parmesan**

*Marinara cream sauce*

#### **Portobello Mushroom & Vegetable Risotto**

#### **Italian sausage Lasagna**

*Sweet Italian sausage layered with fresh pasta, three cheeses & marinara*

#### **Roasted Vegetable Lasagna**

*Assorted roasted vegetables, spinach,, three cheese, marinara cream sauce*

### **Fish**

#### **Horseradish Crusted Salmon**

*Raspberry buerre blanc sauce*

#### **Key Lime Grilled Salmon**

*Mango hollandaise*

#### **Crab stuffed Salmon**

*Lemon buerre blanc sauce*

#### **Blackened Mahi**

*Tropical Fruit salsa*

#### **Potato Crusted Grouper**

*Pommery mustard sauce*

### **Seafood**

#### **Fruits de Mar**

*Lobster, shrimp, scallops, velvety buerre blanc, angel hair pasta*

#### **Lobster Tails, traditional accompaniments**

#### **Shrimp Scampi**

*Garlic, white wine, butter, angel hair*

#### **Shrimp a la Greque**

*Bacon, feta, spinach, creamy risotto*

#### **Shrimp Norma**

*Stuffed with crab & Spinach, wrapped in a puff pastry, lemon butter sauce*

#### **Seafood Pasta**

*Shrimp, scallops, crab & clams, creamy alfredo or garlic butter sauce*

### **Chef Carved Items**

**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*

**Sides**

**Vegetable**

*Seasonal fresh Vegetable Medley, Tuscan Roasted Zucchini & Squash,  
Garlic Buttered Haricots Verts, Amaretto & Parisian Carrots, Broccoli & Baby Carrots, Roasted  
Root Vegetables*

**Starch**

*Au Gratin Potato, Roasted Red Potatoes, Garlic Herb Mashed, Candied Sweet Potato Gratin,  
Wild Mushroom Risotto, Irish Potato Risotto,  
Wild Rice Pilaf, Saffron Rice, Pasta Alfredo*

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