



9500 Satellite Blvd. #210 | Orlando, FL 32837 P: 407.438.3488 | F: 407.438.3492

# Dinner Buffet Menu

## Fresh Salad

Please choose ONE {1} item from the following:



### Garden Salad

Blend of Greens, Onions, Olives, Tomatoes, Cucumbers, Carrots, & homemade Croutons | Garden Ranch & Italian Dressings

### Julius Caesar Salad

Romaine Greens, homemade Croutons, & shredded Parmesan | homemade Caesar Dressing

### Harvest Salad

Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts | Sweet Vidalia Onion Dressing

### Spinach Salad

Fresh Baby Spinach topped with Strawberries, crumbled Feta Cheese, & slivered Almonds | Raspberry or Balsamic Vinaigrette {seasonal}

### Pomaceous Salad

Mixed Greens, Sliced Pear, Crumbled Gorgonzola, & Toasted Pecans | Shallot Balsamic Vinaigrette.

### Grove Salad

Chopped Kale, Romaine, and Mixed Greens tossed with Halved Cherry Tomatoes, Applewood Bacon, Scallion, Sliced Grapes, Bleu Cheese Crumbles & Toasted Walnuts  
Served with Balsamic Vinaigrette Dressing





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## Side Dishes

Choose Two {2} from the following:

### Vegetables

Amandine Green Beans  
Honey Glazed Carrots  
Steamed Garden Vegetables  
Roasted Broccoli & Cauliflower  
Grilled & Roasted Vegetables  
Roasted Asparagus  
Toasted Zucchini  
Honey Sriracha Roasted Cauliflower

### Starches

Whole-Mashed Potatoes  
Wild Rice Pilaf  
Rosemary Roasted New Potatoes  
Pesto Fusilli  
Mediterranean Couscous  
Roasted Fingerling Potatoes  
Wild Herb Risotto  
Quinoa

All Big City events to include freshly Baked Bread and Whipped Butter





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## Main Entrées

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*Please choose TWO {2} from the following:*

### Pasta + Vegetarian

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#### **Eggplant Zucchini Gratin**

Layers of Eggplant and Zucchini with Tomato Sauce

#### **Vegetable Cannelloni**

Grilled & roasted Vegetables, fresh Italian Formaggio, sautéed Garlic, with handmade Béchamel

#### **Wild Mushroom Stroganoff**

Sautéed in Fresh Cream & Burgundy Wine served on a bed of al dente Noodles

#### **Mushroom Chevre Lasagna**

Layers of Mushrooms, Chevre, & Tomato Sauce

#### **Baked Ziti**

Baked with Homemade Pomodoro Sauce & Parmesan Cheese

#### **Stuffed Peppers**

Red Peppers Stuffed with Tuscan Quinoa blend and drizzled with Balsamic

#### **Tortellini Primavera**

Sundried-Tomato Champagne Sauce tossed with fresh sautéed Vegetables





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## Chicken



### **Jack Daniels Chicken**

Tender Chicken seasoned with a unique Big City marinade, Grilled to perfection, then sliced and topped with Roasted Peaches And Jack Daniels Glaze

### **Grilled Herbed Chicken**

Breast of Chicken smothered with fresh garden Herbs, Splashed with Wine infused Butter Sauce

### **Chicken Chablis**

Pan-seared with White Wine, Fresh Cream, Shallots, & Tarragon tossed with Mushrooms

### **Parmesan Crusted Chicken**

Dressed with Lemon Butter & Capers

### **Chicken Supremo**

Madera Wine, Sun-Baked Tomatoes & Balsamic Glaze

### **Coq Au Vin**

Breast of Chicken, Burgundy Demi, with Pearl Onions & Button Mushrooms

### **Grilled Chicken Bercy**

Shallots, Tarragon, Tomato, & Garlic Herb Wine Reduction

### **Tuscan Chicken**

Marinated Breast of Chicken with Sun-Dried Tomatoes, Basil, & Charred Peppers in Beurre Blanc Sauce

### **Chicken Pesto**

Marinated, grilled chicken topped with a Riesling pesto cream and garnished with fresh tomatoes



### **Unwrapped Chicken Cordon Bleu**

Pan-Seared Chicken Breast topped with Lacey Swiss & Julienned Ham

### **Chicken Marsala**

Breast of Chicken coated in a Marsala Wine & Mushroom Sauce

### **Cypress Chicken**

Marinated Grilled Chicken topped with caramelized orange BBQ sauce and garnished with Applewood bacon, scallions, and cheddar





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## Beef



### **Captain Morgan Beef**

Medallions braised with Ancho Chili Captain Morgan

### **Beef Burgundy**

Tender Tips slowly braised in Burgundy Wine and Wild Mushrooms

### **Peppercorn Sirloin**

Served with a Tri-color Peppercorn Cream Sauce

### **Sliced Sirloin**

Vidalia Glaze & Gorgonzola

### **Teriyaki Ginger Sirloin**

Mandarin Orange Juice and Ginger Marinated Sirloin, sprinkled with Toasted Sesame Seeds, and served with a Teriyaki Glaze

### **Steak Oscar**

Medallions of Tender Bistro Filet topped with Crab Fonduta



## Pork

### **Roasted Pork Loin**

Brown Sugar Rub accompanied by reduced Apples and Amaretto Glaze

### **Medallions of Pork**

With Cherry Port demi-glace or Orange Maple Conserve

### **Mojo Roasted Pork**

Shredded Loin of Pork that was marinated in Key Lime Mojo and slowly baked for a tender, flavorful dish



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## FISH

### **Pesca Toscana**

Pan-seared Whitefish in White Wine with Shallots, Basil, & Garlic with Fresh Tomatoes

### **Island Cobia**

Pan Seared Whitefish with Citrus Mango Salsa

### **Herbed Whitefish**

Whitefish smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce

### **Fennel Dusted Salmon**

Fresh Filet off the grill with Lemon & Thyme

### **Citrus Salmon**

Dusted with Ginger & Citrus Beurre Blanc

### **Orange Honey Glazed Atlantic Salmon**

Served with Sweet White Corn and Black Bean Salsa

### **Cajun Salmon**

Southern Comfort Glaze

### **Summer Salmon**

Grilled Filet of Salmon lightly seasoned with Jerk Flavors topped with Fresh Salsa and Lemon Beurré Compose

### **Pan Seared Whitefish**

Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce

