



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

Please choose TWO {2} from the following:

Pasta + Vegetarian

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 Beurre Compose

Pan Seared Whitefish

Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce

