



9500 Satellite Blvd. #210 | Orlando, FL 32837 | p: 407.438.3488 | f: 407.438.3492

Dinner Buffet Menu

Fresh Salad

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 toasted Walnuts and Bleu Cheese | Balsamic Vinaigrette

Beefsteak Caprese - Buffalo Mozzarella, Beefsteak Tomatoes, Balsamic, & Herb infused Oil

Side Dishes

Vegetables

Amandine Green Beans
Honey Glazed Carrots
Steamed Garden Vegetables
Italian Style Green Beans
Herb Infused Poached Squash
Grilled & Roasted Vegetables
Roasted Asparagus
Toasted Zucchini
Vermont Cheddar Broccoli

Starches

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



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Main Entrées

Grilled Herbed Chicken - Breast of Chicken smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce

Jack Daniels Chicken - Grilled Chicken Breast topped with torched Peaches & Whiskey Reduction

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

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

Wild Mushroom Stroganoff - Sautéed in Fresh Cream & Burgundy Wine served on a bed of al dente Noodles

Captain Morgan Beef - Medallions braised with Ancho Chili Captain Morgan

Beef Burgundy - Tender Tips slowly braised in Burgundy Wine and Wild Mushrooms

Roasted Pork Loin - Brown Sugar Rub accompanied by reduced Apples and Amaretto Glaze

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

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

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

Unwrapped Chicken Cordon Bleu – Paneed Chicken Breast topped with Lacey Swiss & Julienned Ham

Parmesan Crusted Chicken - Dressed with Lemon Butter & Capers

Eggplant Zucchini Gratin - Layers of Eggplant and Zucchini with Tomato Sauce

Peppercorn Sirloin - Served with a Tri-color Peppercorn Cream Sauce

Medallions of Pork - With Cherry Port demi-glace or Orange Maple Conserve

Kettle Beef - Slowly simmered with Root Vegetables, Garlic, and Onions in a savory Demi Sauce

Citrus Salmon - Dusted with Ginger & Citrus Beurre Blanc

Chicken Supremo - Madera Wine, Sun-Baked Tomatoes & Balsamic Glaze

Grilled Chicken Bercy - Shallots, Tarragon, Tomato, & Garlic Herb Wine Reduction

Mushroom Chevre Lasagna - Layers of Mushrooms, Chevre, & Tomato Sauce

Fired Strip Loin - Topped with Béarnaise

Steak Oscar – Medallions of Tender Bistro Filet topped with Crab Fonduta

Fennel Dusted Salmon - Fresh Filet off the grill with Lemon & Thyme

Grouper – Marinated in a garlic, cilantro, lemon sauce and pan seared to perfection topped with a citrus sauce