



Queen Palm Dinner Package

Buffet

This package includes a price without a bar package, a price with a 4 hour Beer and Wine Only Bar, and a 4 hour Open bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.

Hors d'oeuvres

(Butler Passed-choice of three)

- Baked Brie w/apple caramelized on Toast Points*
 - Tomato and Mozzarella Bruschetta with Basil and Olive Oil served on a crostini
 - Petite Maryland Blue Crab Cakes topped with a caper remoulade
 - Spanakopita (sautéed spinach & feta wrapped in puff pastry)*
 - Maryland Blue Crab & Artichoke Tartlet
 - Pear, Almond & Brie wrapped in filo*
 - Mushrooms stuffed with imported & domestic cheeses*
 - Maryland Blue Crab Stuffed Mushrooms
 - Scallops wrapped in Bacon
 - Plum Glazed Island Shrimp Skewers
 - Baked Artichoke & Spinach Flower Tartlet*
 - Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet*
 - Chicken Wellington (sautéed with herbs and mushrooms)
 - Tropical Chicken & Mango Beggars Purse
- *Vegetarian

Salad

(Choose one)

Mixed Green Salad

Fresh mixed field greens topped with cucumbers, tomatoes, and carrots, served with a Balsamic Vinaigrette or Raspberry vinaigrette

Bimini Salad

Fresh mixed field greens topped with toasted pecans, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a Raspberry Vinaigrette.

Strawberry & Feta Salad

Mixed field greens, strawberry, yellow raisins, pecans, & feta cheese served with Balsamic Vinaigrette.

Spanish Salad

Romaine Lettuce, Tomatoes, Assorted Olives, Shredded Mozzarella tossed with Fresh Lemon, Olive Oil and Balsamic Vinaigrette

Stations

Farmer's Market Station

Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses including but not limited to Baked Brie, Smoked Gouda, Swiss, & Havarti Dill, served with crackers. Assorted meats including but not limited to Salami, Pepperoni, Ham, & Capicola, Artichoke hearts, Mixed Olives, & Roasted Peppers marinated & served with Artisan breads & gourmet crackers.

***22% Customary Service Charge & 6% Sales Tax Added To All Food & Beverage
*30 Guests Minimum. Parties under 30 will be quoted upon request. *Prices Subject to change**

- OR -

Fresh Pasta Station

A selection of 2 pastas and 2 sauces prepared to order: Penne, Bowtie, or Spiral
Alfredo, Marinara, Basil Pesto Cream Sauce, or Sundried Tomato Sherry Cream Sauce
Add Chicken, Sausage or Shrimp \$4 per person OR Butternut Squash Ravioli \$5 per person OR Lobster Ravioli & Lobster cream \$8 per person

Entrees

(Choice of One)

Pan Sautéed Herb Crusted Chicken

Picatta Style ~ finished in a white wine lemon & caper butter sauce

Florentine Style ~ finished in a spinach & white wine cream sauce

Bing Cherry Style ~ topped with Oregon Bing Cherries and baked

Slow Roasted Turkey Served with cranberry and assorted rolls

Honey Maple Ham Served with Dijon and assorted rolls

Slow Roasted Pork Tenderloin Served with a pineapple rum reduction and assorted rolls

Roast Sirloin of Beef Served with horseradish cream sauce and assorted rolls

\$49 without bar, \$75 w/ beer & wine bar, \$89 w/open bar *

\$44 (without salad) without bar, \$70 w/ beer & wine bar, \$84 w/open bar*

(Choice of Two)

Pan Sautéed Herb Crusted Chicken

Picatta Style ~ finished in a white wine lemon & caper butter sauce

Florentine Style ~ finished in a spinach & white wine cream sauce

Bing Cherry Style ~ topped with Oregon Bing Cherries and baked

Fresh Atlantic Sterling Salmon topped with a champagne caper butter (market price varies)

Pan Seared Maryland Blue Crab Cakes (market price varies)

Fresh Catch (Mahi or Flounder when in season ~ market price varies) w/open bar *

~ topped with Maryland blue crab and finished with a sun-dried tomato sherry cream sauce

Pineapple Glazed Pork Tenderloin

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction

\$59 without bar, \$85 w/ beer & wine bar, \$99 w/open bar *

Choice of 3: \$62 without bar, \$88 w/ beer & wine bar, \$102 w/open bar *

Substitute one of the above with:

Prime Rib

10oz. Prime Rib roasted with fresh herbs served Au Jus.

\$70 without bar, \$96 w/ beer & wine bar, \$110 w/open bar *

Pepper Seared Beef Tenderloin

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, and carved to a perfect medium sliced and finished in a mushroom demi-glaze

\$77 without bar, \$103 w/ beer & wine bar, \$117 w/open bar *

Prices include Bread and Butter, Iced Tea and Coffee

All Entrees served with garlic herb whipped potatoes & oven roasted seasonal vegetables

Upgrade your Whipped Potatoes to a Potato Martini Bar for only \$2 more per person!

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