



Queen Palm Dinner Package

Buffet

Hors d' oeuvres

(Butler Passed)

(select three)

Baked Brie w/apple and Toast Points

Miniature Crab Puffs

Spanakopita

Coney Island Franks

Crab Cucumber Canapés

Pecan, Cranberry and Feta Cheese Crostini

Wild Mushroom Tart

Scallops wrapped in Bacon

Island Shrimp

Artichoke & Spinach Flower Tart

Tuscan Pesto, Sundried Tomato & Goat Cheese Tart

Mini Chicken Wellington

Seafood Stuffed Mushrooms

Salad

(Choose one)

Mixed Green Salad

Balsamic Vinaigrette or Raspberry vinaigrette

Bimini Salad

Mixed field greens topped with toasted walnuts, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a raspberry vinaigrette.

Caribbean Salad

Mixed field greens, pineapple, mandarin oranges, yellow raisins, walnuts, & toasted coconut, served with a honey lime dressing.

Stations

Baked Brie Wrapped in Puff Dough

Served with grapes, crackers, & a Raspberry Puree

OR

Antipasto Station

A selection of imported and domestic cheeses, salami, pepperoni, & ham marinated, grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads

OR

Fresh Pasta Station

A selection of 2 pasta choices and 2 sauce choices prepared to order: Fettuccini, Penne, Rigatoni and Capellini
Basil Pesto, Sundried Tomato Sherry Cream Sauce, Alfredo, Marinara, & Roasted Garlic and Olive Oil
Add Chicken, Sausage or Shrimp Add \$5 per person OR Lobster Ravioli & Lobster cream Add \$8 per person

Entrees

Choice of One:

Slow Roasted Turkey

Served with cranberry and assorted rolls

Honey Cured Ham

Served with Dijon and assorted rolls

Slow Roasted Pork Loin

Served with a pineapple rum reduction and assorted rolls

\$47~per person

\$42~per person without salad

Choice of Two:

Chicken Picatta

Breast of chicken sautéed with garlic, capers, in a white wine lemon butter sauce.

Chicken Florentine

Chicken breast dusted in flour, sautéed with garlic, finished in a spinach & white wine cream sauce.

Roasted Bing Cherry Chicken

Chicken baked with roasted Oregon bing cherries, a very popular dish.

Sterling Salmon

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

O.C. White's Famous Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Crabby Mahi

Fresh Mahi topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Pineapple Glazed Pork Loin

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

\$59~per person

Substitute one of the above with:

Prime Rib (\$75 carver fee)

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

\$65~per person

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

\$68~per person

Prices include Bread and Butter, Iced Tea and Coffee

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

*21% Taxable 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