



Lunch

Lunch Buffet

All Lunch Menus are served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Juice & Soft Drinks

Key Biscayne \$40

Deer Creek House Salad
tomatoes, cucumbers,
carrots and onion Dressings: Ranch &
Balsamic Vinaigrette
Freshly Baked Rolls
Jerk Marinated Chicken Breast
served with Pineapple Salsa
Blackened Mahi Mahi
served with Mango Salsa
Jasmine Rice & Black Beans
Grilled Asparagus
Dessert: Key Lime Pie

New York Deli \$34

Signature Salad
Romaine Lettuce, Chick Peas,
Kalamata Olives, Red Onion and
Celery Dressed with Balsamic
Vinaigrette
Soup Du Jour
Meats: Shaved Turkey, Roast Beef
& Ham
Cheeses: Swiss, Provolone & Cheddar
Assorted Breads & Condiments
Classic Red Potato Salad
Dessert: NY Style Cheesecake

Little Italy \$40

Caprese Salad
Beefsteak Tomatoes, Fresh
Mozzarella and Basil and Balsamic
Glaze
Freshly Baked Rolls
Sautéed Pesto Chicken
Home-style Meatballs with Marinara &
Ricotta
Creamy Garlic Penne Pasta
Dessert: Tiramisu

Viva Mexico \$40

Crisp Greens topped with Corn,
Tomato & Avocado Salad Dressed
with Cilantro Vinaigrette
Warm Flour Tortillas
Hard Shell Tacos
Sizzling Marinated Beef & Chicken
Sautéed Peppers & Onions
Accompaniments: Sour Cream,
Guacamole, Pico De Gallo,
Jalapeno Peppers, Shredded
Lettuce & Queso Fresco
Cilantro Rice
Black Beans
Dessert: Tres Leches

**If host is providing dessert, there is a \$2.50 per person fee*

*Items require chef fee \$150
24% Service Charge & 7% Sales Tax is applicable to all pricing above

Plated Lunch

Starting at \$40

All Lunch Menus are served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Juice & Soft Drinks

Starter:

Choice of One

Classic House Salad

*Cherry Tomatoes, Cucumber, Carrots and Onion
Dressed with Ranch & Balsamic*

Caesar Salad

*Crisp Romaine, Shaved Parmesan Cheese & Garlic Croutons
Dressed with Traditional Caesar Dressing*

Caprese Salad +\$4

Beefsteak Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze

Hearts of Palm +\$4

*Hydroponic Bibb, Fresh Hearts of Palms, Baby Heirloom Tomatoes, Candied Walnuts, Gorgonzola
Dressed with Citrus Vinaigrette*

Entrees:

Choice of up to Three

Guests' Entrée pre-selections are due (10) days prior to event date

Fish:

*Herb Grilled Salmon, Lemon Beurre Blanc
Blackened Salmon
Sole Florentine, Spinach & Mozzarella
Red Snapper Francaise +\$5
Blackened Mahi Mahi, Mango Salsa +\$5
Shrimp Alfredo +\$5
Shrimp Primavera +\$5*

Chicken:

*Chicken Marsala
Chicken Piccata
Chicken Francaise
Sautéed Pesto Chicken
Tomato Basil Chicken
Parmesan Crusted St. Germaine Chicken+\$5*

Beef:

*Sliced Sirloin with Wild Mushroom Cream Sauce
Filet Medallions, Port Wine Demi +\$10*

Vegetarian:

*Pasta Primavera
Baked Ravioli Pomodoro
Swiss & Asparagus Quiche*

** Items require chef fee \$150*

24% Service Charge & 7% Sales Tax is applicable to all pricing above

Plated Lunch Continued...

Accompaniments

Host Choice of One Starch and One Vegetable

Starch:

Oven Roasted Red Bliss Potatoes

Mashed Potatoes

Twice Baked Potato

Wild Rice

Orzo

Vegetable:

Fresh Seasonal Grilled Vegetables

Garlic Asparagus

Blistered Green Beans

Broccoli Corn Roasted Red

Peppers

Dessert

Host Choice of One

Chocolate Fudge Cake

Spiced Carrot Cake

Fruit Cobbler

NY Style Cheesecake

Red Velvet Cake

Key Lime Pie

Apple Strudel

Viennese Dessert Display +\$12

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