

PLATED LUNCHEONS

All Plated Luncheons include a House Salad or Soup du Jour, Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas and Iced Tea.

SOUPS

Wild Mushroom & Goat Cheese

Key West Conch Chowder

Roasted Chicken and Ditalini

Corn & Crabmeat Chowder

Cream of Broccoli with Pepperjack Cheese

Italian Minestrone

Black Bean
with Sour Cream and Diced Onions

Roasted Tomato
with Black Pepper Chips

SALADS

Florida Salad
Tossed Tableside
Seasonal Greens, Shaved Sweet Onion
and Tangy Jicama Slaw
served with Citrus Dressing

Tomato & Mozzarella Salad
Hearts of Romaine,
Sliced Tomatoes, Bermuda Onions
and Fresh Buffalo Mozzarella Cheese
served with Basil Vinaigrette Dressing

Roasted Vegetable Salad
Roasted Snow Peas, Mushrooms and Tomatoes
with Seared Cheese Tortellini
served over Field Greens with a Balsamic Vinaigrette

Caesar Salad
Tossed Tableside
Homemade Croutons
and Fresh Grated Parmesan Cheese

LUNCHEON DESSERTS

(à la Carte)
Fresh Fruit Plate
Regional American Cheese Plate
Carrot Cake
Chocolate Truffle Cake
Cheesecake
Apple Streusel Tart with Caramel Sauce
Key Lime Pie

CHILLED ENTRÉES

*All Plated Luncheons include a House Salad or Soup du Jour, Dessert du Jour, Fresh Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Iced Tea.*

CHILLED SIX-PEPPER FLAT IRON STEAK

Sliced over Hearts of Romaine
served with a Whiskey Mustard Vinaigrette and Grilled Asparagus

TRIO SALAD

Chicken, Shrimp and Tuna Salads
on a Bed of Field Greens with Vinaigrette Dressing

FLORIDA COBB SALAD

Iceberg Lettuce, Bacon Bits, Avocado, Tomato, Egg, Cheddar Cheese,
Turkey and Ham with a choice of Housemade Dressings

ANTIPASTO SALAD

Salami, Ham, Capicola, Provolone, Sopressata, Chiligene Mozzarella,
Roasted Plum Tomatoes, Marinated Artichokes, Olives,
Roasted Peppers and Cheese Tortellini
served with Mini Baguettes

GRILLED CHICKEN SALAD

Beef Steak Tomato, hollowed and filled,
with Spring Mix, Grilled Julienne Chicken and Balsamic Vinaigrette

CHICKEN CAESAR WRAP

Tossed with Romaine Lettuce, Asiago Cheese
and traditional Caesar Dressing, wrapped in an Herb Tortilla

DELI PLATE

Individual Plates of Ham, Turkey, Roast Beef and Salami
Swiss and American Cheeses
served with Sliced Eggs and Potato Salad

THE HOAGIE

Turkey Breast and Provolone Cheese,
Leafy Lettuce, Tomato, Bacon and Ranch Dressing
on a Whole Wheat Hoagie served with Tortellini Salad

HOT ENTRÉES

NEW YORK GRILLE

Served in a Mushroom Burgundy Wine Sauce
with Fingerling Potatoes, Roasted Sugar Snap Peas
and Grape Tomatoes

LEMON PEPPER CHICKEN

With Prosciutto and Provolone, Chive and Parsley Sauce
with Tomato Gnocchi and Grilled Vegetables

CHICKEN AND PASTA

Grilled Chicken Breast and Linguine
with Fresh Julienne Vegetables
in a Whole Grain Mustard Cream Sauce

ROASTED PORK LOIN

Served in Herb Dijon Crust and Natural au Jus
with Wild Rice, Broccoli Florets
and Warm Roasted Apples

MEAT OR VEGETABLE LASAGNA

Served with Garlic Toast

ROASTED CHICKEN BREAST

with Chanterelle Mushrooms
and Sun-Dried Tomato Risotto

POTATO CRUSTED GROUPEL

with Tomato Basil Concassé
and Noisettes of Vegetables

4 OZ. FILET

Grilled to perfection and served over Linguini
with a Basil and Olive Oil Beurre Blanc
with Grilled Pencil Asparagus

SALMON & CHICKEN DUO

Seared Salmon and Grilled Chicken
Tomato Chutney and Beurre Blanc
with Sweet Potatoes and Green Beans

BOXED LUNCHEONS

THE DOUBLE EAGLE

Three Half Sandwiches to include:
Roasted Turkey & Swiss on a Kaiser Roll,
Ham & Cheddar on Dark Rye
and Roast Beef & Provolone on an Herb Roll
Condiments, Whole Fruit, Baked Potato Chips
and a Chocolate Chip Cookie

THE EAGLE

Grilled Sliced Chicken Breast on a Whole Wheat Roll
with Lettuce, Tomato and Cheese
Condiments, Whole Fruit, Pretzels and a Brownie

BOXED SNACK

Cheddar, Gruyère and Gouda Cheeses
Black Pepper and Rosemary, Housemade Crackers

Assorted Dry Fruit
Individual Bag of Saddlebrook Mixed Nuts

Seasonal Hand Fruit
Two Truffles

CREATE YOUR OWN

Choice of Three:

Honey Baked Ham & Swiss Cheese on Marbled Rye

-or-

Focaccia Sandwich with Red & Yellow Tomatoes, Onion and Mozzarella

-or-

Turkey Breast & Swiss on a Whole Wheat Roll

-or-

Roast Beef, Cheddar and Red Onions on Pumpnickel

-or-

Chicken Caesar Salad Wrap

-or-

Greek Salad Wrap

-or-

Chef Salad Wrap

All Sandwiches Include:

Condiments, Whole Fruit, Pasta Salad, Baked Potato Chips and a Candy Bar

THE BOGEY

Cold Cut Hoagie with Lettuce, Tomato and Pickle
Condiments, Whole Fruit, Baked Potato Chips and a Candy Bar



LUNCHEON BUFFETS

Minimum service for 50 people.

All Luncheon Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Iced Tea.

ALL AMERICAN

Tossed Garden Salad with a Choice of Two Dressings

Potato Salad

Beefsteak Tomato Salad with Onions and Bleu Cheese

Carved Mini Baron of Beef Sandwiches

- *Chef Included* -

Assorted Meat & Vegetarian Pizzas

Southern Fried Chicken

Fried Potato Chips

Grilled Vegetables

Rolls

Caramel Apple Pie

Cherry Cheesecake

PICNIC

Tossed Garden Salad with Choice of Two Dressings

Italian Potato Salad

A Platter of Marinated Cheese Tortellini
and Roasted Tomatoes

From the Grill:

- *Chef Required* -

Hamburgers

Hot Dogs

Chicken Breast

Veggie Burgers

Macaroni and Cheese

Hot Dog Buns, Hamburger Rolls

Sliced Onions, Lettuce, Tomatoes and Pickles

Mayonnaise, Mustard and Ketchup

Assorted Jumbo Cookies

SOUPS, SALADS & PANINIS

Soup Station:

- *Attendant Included* -

Chicken Noodle Soup

Tomato Bisque with Basil Spätzle

Salad Station:

Tossed Field Greens

Julienne Ham and Turkey

Swiss Cheese, Crumbled Goat Cheese
and Shredded Cheddar Cheese

Cucumbers, Tomatoes and Red Onions

Dried Cranberries, Sunflower Seeds and Bagel Croutons
served with Oil & Vinegar and Ranch Dressing

Panini Station:

- *Chef Required* -

Philly Cheese Steak

Cheese and Tomato

Pastrami and Swiss

Dessert Station:

Cheesecake

Pineapple and Strawberry Kabobs

MARGARITAVILLE BUFFET

Seafood Gumbo

Captain's Salad Bar:

Roasted Chicken, Ham, Monterey Jack Cheese,
Bermuda Onions, Cucumbers and Lettuce

Blackened Tuna Caesar Salad

- *Attendant Included* -

Charred Pineapple with Cilantro

Cajun Fettuccine Alfredo with Crawfish, Shrimp
and Andouille Sausage

Hot Jamaican Jerk Chicken

Havana Black Beans

Cuban Yellow Rice

Corn Bread

Bread Pudding with Anglaise Sauce

Key Lime Pie

LUNCHEON BUFFETS

Minimum service for 50 people.

All Luncheon Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Iced Tea.

** Not available for groups of fifty (50) or less.*

THAT'S ITALIAN

Minestrone Soup

Antipasto Display

Salami, Ham, Capicola, Sopressata, Provolone, Smoked Mozzarella,
Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives,
Roasted Peppers and Red Onions

Caesar Salad with Traditional Condiments
- Attendant Included -

Italian Chicken in a Tomato Cream Sauce
Meat Lasagna

Tortellini with Basil, Tomatoes and Olive Oil

Sautéed Tomatoes, Baby Eggplant and Zucchini
with Fresh Thyme

Loaves of Black Olive and Ciabatta Bread
Served at each table

Macaroon Cookies

Panna Cotta with Cannoli Garnish
Biscotti

FAR EAST

Hot & Sour Soup
Wonton Soup

Sushi Platter:

California Rolls with Wasabi, Soy Sauce
and Pickled Ginger

Soba Noodles & Chicken with Sesame Soy Vinaigrette

Tempura Chicken with Sweet and Sour Sauce
- Chef Included -

Kung Pao Beef with XO sauce

Egg Rolls with Sweet and Sour Sauce

Steamed Rice

Stir Fried Vegetables

Fruit Cocktail

Orange Wedges

Fortune Cookies

SOUTH OF THE BORDER

Mexican Minestrone

Mixed Greens with Cilantro Vinaigrette

Make Your Own Fajitas:

Marinated Chicken and Beef Strips
with Pepper and Onions, Sautéed Shrimp with Onions

Flour Tortillas, Shredded Cheese,
Sour Cream, Guacamole and Salsa

Mexican Rice

Refried Beans

Corn Tortilla Chips

Fresh Fruit Display
Individual Kahlúa Flans

DELI SHOP

Chicken & Vegetable Noodle Soup

Tossed Green Salad with a Choice of Two Dressings

Macaroni Salad

Marinated Vegetable Salad

Make Your Own Sandwich:

Cold Sliced Roast Beef, Ham, Salami, Turkey

Swiss and American Cheese

Sliced Onions, Lettuce, Tomatoes and Pickles

Assorted Sliced Breads and Rolls

Housemade Potato Chips

Cookies

Brownies

Option:

*Add individual Meat & Vegetarian Pizzas
to the Deli Shop Buffet for an additional \$4.00 per person*

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FAIRWAY

For Groups of Fifty (50) People or Less

Antipasto Display

Salami, Ham, Capicola, Sopressata, Provolone, Smoked Mozzarella,
Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives,
Roasted Peppers and Red Onions

Pasta Primavera with Basil Vinaigrette

Baby Red Potatoes with Tarragon Mustard

A Variety of Sandwiches and Wraps:

Choice of Four

Greek Salad Wrap

Chicken Caesar Wrap

Mini Turkey Club on a Focaccia Roll

Pastrami & Swiss on Rye

Roast Beef & Cheddar on a Kaiser Roll

Grilled Vegetables & Smoked Mozzarella
on Whole Wheat Baguette

Turtle Pie

Individual Fresh Fruit Tarts

SADDLEBROOK EXPRESS

For Groups of Fifty (50) People or Less

Soup du Jour

Tossed Garden Salad with a Choice of Two Dressings

Grilled Asparagus Salad

Fruit Salad

A Variety of Pre-made Sandwiches to include:

Sliced Chicken and Swiss

Honey Baked Ham and Monterey Jack

Roast Beef & Cheddar

Housemade Potato Chips

Relish Tray

Strawberry Shortcake

~or~

Apple Tart

MEDITERRANEAN BUFFET

Fresh Garden Greens with Cucumbers, Feta Cheese,
Tomatoes and Balsamic Vinaigrette Dressing

Marinated Artichokes, Roasted Tomatoes, Olives and Feta Cheese

Stuffed Grape Leaves

Vegetarian Rice and Meat Filled Vine Leaves

Tabbouleh

Hummus with Pita Bread

Ground Chick Peas with Tahini, Garlic and Spices

Beef Kabobs

Cooked to Order:

- Chef Included -

Pressed Rosemary Chicken, Roasted Red Pepper
and Smoked Mozzarella Cheese Panini

Long Grain Saffron Scented Rice
with Toasted Almonds and Currants

Roasted Garlic Rolls

Middle Eastern Pastries to include:

Baklava

Date Cookies

Chocolate Parfait

CREATE YOUR OWN

Soup du Jour

Tossed Garden Salad with a Choice of Two Dressings

Asparagus, Yellow Tomato and Fresh Mozzarella
with Basil and Pesto

Marinated Tomatoes with Oregano Vinaigrette

Choice of Three Entrees:

Chicken Marsala

Roast Pork Loin with Mushroom Sauce

Pan fried Grouper with Creole Sauce

Beef Teriyaki

Meat or Vegetable Lasagna

Carved Mini Baron of Beef Sandwiches

- Chef Included -

Chef's Selection of Rice and Fresh Vegetables

Rolls and Butter

Key Lime Pie

Duet of White and Dark Chocolate Mousse