

# ★ GATHER YOUR ★ SQUADRON

| FOR A TRULY UNIQUE EXPERIENCE |

2015

DINNER MENUS

CREATED BY:

Puff n' Stuff

*Presumably, Presumably, Presumably*





# CULINARY EXPERIENCE

## SUMMER SENSATION - BUFFET

### BUTLER PASSED HORS D'OEUVRES

#### SUNSET SHRIMP

cilantro lime shrimp with a margarita pipette and chile verde  
sea salt

#### PEPPERED BEEF TENDERLOIN CROSTINI

with caramelized onions and horseradish

### DINNER BUFFET

#### CITRUS GREENS SALAD

frisée, arugula and baby spinach with sliced Florida oranges, fennel,  
toasted almonds and a citrus vinaigrette

#### HAWAIIAN SWEET ROLLS

#### COCONUT CRUSTED GROUPER

with tropical fruit salsa

#### TROPICAL PAELLA

saffron infused rice with mango, papaya, pineapple, kiwi and fresh  
vegetables

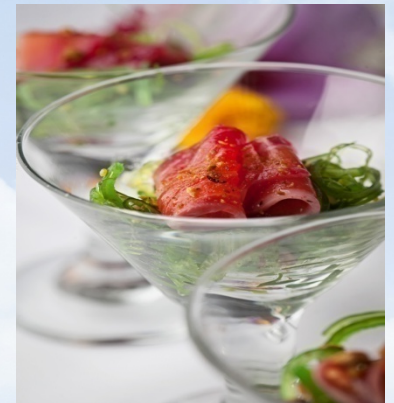
#### LEMON CHICKEN

with capers and diced tomatoes

#### BALSAMIC GRILLED ASPARAGUS SPEAR PLATTER

with roasted red and yellow peppers

#### KEY LIME CRUMBLE BARS







# CULINARY EXPERIENCE

## TROPICAL PARADISE - BUFFET

### BUTLER PASSED HORS D'OEUVRES

CHICKEN TROPICANA SKEWERS  
coconut crusted chicken skewered with kiwi, mango,  
and pineapple, served with papaya sriracha

KEY WEST CONCH FRITTERS  
with Cajun rémoulade

CUBAN CIGAR  
spring roll with roasted pork, pickle and ham bites with  
mayo-mustard dip

### DINNER BUFFET

PIÑA COLADA SALAD  
mixed greens topped with toasted coconut, pineapple, and macadamia  
nuts with piña colada vinaigrette

HAWAIIAN SWEET ROLLS

CUBAN ROAST PORK  
marinated in dark rum, slow roasted and served with pico de gallo

GLAZED & GRILLED MAHI MAHI MARGARITA  
with lime, tomato, garlic and a margarita glaze

FESTIVE CONFETTI RICE

SWEET PLANTAINS

BANANA CREAM PIE ÉCLAIR





# CULINARY EXPERIENCE

## ITALIANO - BUFFET

### DISPLAYED HORS D'OEUVRES

RUSTIC TOMATO & MOZZARELLA  
BRUSCHETTA  
served with grilled Italian bread

GOURMET MEATBALLS  
in an Italian sauce

SPANAKOPITA  
phyllo pastries filled with spinach, toasted pine nuts  
and feta cheese

### DINNER BUFFET

CLASSIC CAPRESE SALAD  
sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged  
balsamic vinaigrette and extra virgin olive oil

PARMESAN BREADSTICKS

"ALL WRAPPED UP" EGGPLANT RATATOUILLE ROLLATINI  
with ricotta, fire-roasted tomatoes, zucchini, summer squash, red & yellow  
peppers, and smoked mozzarella

CHICKEN BREAST  
grilled with rosemary, oregano and lemon

PENNE A LA VODKA  
penne pasta with sweet Italian sausage tossed in a creamy vodka-tomato  
sauce offered with shredded Asiago cheese

CHEF'S CHOICE OF FRESH SEASONAL VEGETABLES  
with Italian herbs and butter

TIRAMISU CAKE  
with coffee flavoring, mascarpone cheese, cocoa and chocolate







# CULINARY EXPERIENCE

## SUMMER PICNIC - BUFFET

### DINNER BUFFET

#### CHEF ATTENDED STATION

##### QUARTER POUND GRILLED SIRLOIN BURGERS

with a fully loaded condiment tray with sliced cheese, onions, iceberg lettuce, tomatoes, mayonnaise, ketchup and mustard

##### CHOPPED ROMAINE SALAD

chop romaine with diced roma tomato, cucumber, sliced red onion, blue cheese crumbles and avocado ranch dressing

##### CORN BREAD

##### JALAPENO AND CHEDDAR CORN MUFFINS

##### BBQ PULLED PORK

with sliced silver dollar rolls

##### GLAZED & GRILLED SMOKED RASPBERRY AND CHIPOTLE CHICKEN

##### CREAMY BAKED MACARONI AND CHEESE

##### CHEF JIMMY'S TWO POTATO SALAD

a special combination of sweet and new potatoes, folded into a house-made creamy dressing

##### FRESH CORN ON THE COB

with drawn butter

##### SOUTHERN STYLE BOURBON BAKED BEANS

##### FRUITS OF THE SEASON

Sliced displayed and offered with a berry yogurt dip

##### FRESH BAKED BERRY COBBLER

topped with a cinnamon crumble, accompanied by a vanilla bean custard sauce

##### SELECTION OF GOURMET COOKIES & BROWNIES



# CULINARY EXPERIENCE

## ALL AMERICAN - BUFFET

### DINNER BUFFET

#### SIGNATURE FRESH GARDEN SALAD

with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and our house champagne vinaigrette

#### CORN BREAD

#### BUTTERMILK BISCUITS

with sliced silver dollar rolls

#### SWEET POTATO BISCUITS

with bacon jam

#### TRADITIONAL MEATLOAF

with tomato glaze

#### SOUTHERN-STYLE FRIED CHICKEN QUARTERS

seasoned chicken dipped in buttermilk and hand breaded

#### SIGNATURE FLAKEY TURKEY POT PIE

with flakey pastry crust, pearl onions and roasted vegetables

#### CREAMY BAKED MACARONI AND CHEESE

#### "MASHED YOUR WAY" POTATOES

traditional creamy mashed potatoes

#### SWEET CORN

#### CREAMED SPINACH

with roasted garlic

CHEF'S CHOICE OF ASSORTED GOURMET PASTRIES, CAKES,  
COOKIES & BROWNIES





# CULINARY EXPERIENCE

## SOUTHERN BAR-B-QUE - BUFFET



### DINNER BUFFET

#### CHEF ATTENDED STATION

#### SHRIMP & GRITS STATION

mascarpone-infused grits topped with seared-to-order Cajun shrimp, Louisiana Red Hot Caviar, Creole Gravy, and fresh green onion

#### CHOPPED ROMAINE SALAD

chop romaine with diced roma tomato, cucumber, sliced red onion, blue cheese crumbles and avocado ranch dressing

#### FRESHLY BAKED ASSORTED ROLLS

#### APRICOT GLAZED HICKORY SMOKED BEEF BRISKET

#### STUFFED CHICKEN ROULADE SOUTHWESTERN

stuffed with wild rice, green chilies, Monterey jack and piquillo pepper-cilantro cream

#### CREAMY BAKED MACARONI AND CHEESE

#### TRADITIONAL COLESLAW

#### HONEY-GLAZED CARROTS

#### CHOCOLATE & CARAMELIZED BANANA BREAD PUDDING



# CULINARY EXPERIENCE

## SPRING HARVEST— PLATED

### BUTLER PASSED HORS D'OEUVRES

AHI TUNA  
with mango salsa, pomegranate seed and served on a  
lotus root chip

MOODY FOREST STRUDEL  
with wild mushrooms and bleu cheese

PEPPER BERRY CRUSTED BABY LAMB  
CHOPS  
grilled and accompanied by a crimson reduction

### PLATED DINNER

FRESHLY BAKED ARTISAN BREADS  
with whipped butter, e.v.o.o., aged balsamic & finishing salt

BABY GREENS & BERRY SALAD  
baby greens with seasonal berries, candied pecans, feta and a berry  
vinaigrette

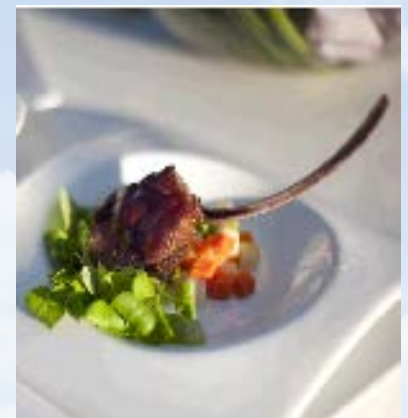
PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN  
with cherry-port reduction

GLAZED & GRILLED SMOKED RASPBERRY AND CHIPOTLE  
SALMON

GRUYÈRE POTATO GRATIN

BROCCOLINI  
in a lite lemon-butter sauce

BOURBON VANILLA PANNA COTTA  
silky creamy custard flavored with fresh vanilla beans from Madagascar  
and topped with a strawberry compote







# CULINARY EXPERIENCE

## FLORIDA FRESH — PLATED

### PLATED DINNER

#### SEARED SCALLOP ON CORN RELISH

fresh corn, diced jalapeno, tomato, avocado, lime juice, radish sticks with jalapeno chip and cilantro oil with baby greens

#### FRESHLY BAKED ASSORTED ROLLS

#### CITRUS GREENS SALAD

frisée, arugula and baby spinach with sliced Florida oranges, fennel, toasted almonds and a citrus vinaigrette

#### CHICKEN DUXELLES

chicken stuffed with mushroom duxelles & Brie in a lite cream-thyme sauce

#### SEARED LEMON MAHI MAHI

with rosemary, oregano, lemon and white wine cream sauce topped with shaved lemon wheels

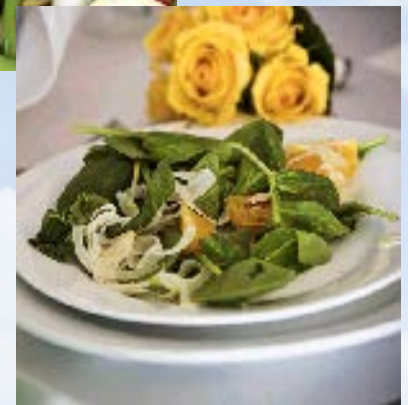
#### LEMON BASIL RISOTTO CAKE

#### FRESH GREEN BEANS

with red pepper ribbons

#### RASPBERRY COCONUT CAKE

yellow layers with a raspberry butter cream filling and icing, coated in sweet coconut





# CULINARY EXPERIENCE

## THE CONTEMPORARY— PLATED



### PLATED DINNER

#### ROSE CHICKEN TOWER

Smoked raspberry and chipotle chicken roulade served on a grilled corn, peach and poblano salad and accompanied with jalapeno corn madeleines topped with a peach and raspberry jam

#### FRESHLY BAKED ARTISAN BREADS

with whipped butter, e.v.o.o., aged balsamic & finishing salt

#### AVOCADO SALAD

fanned avocado, plum tomatoes, field greens, red onions, crumbled blue cheese, topped with balsamic basil vinaigrette

#### GRILLED BEEF TENDERLOIN FILET

finished with blood orange reduction

#### CRAB CRUSTED SEA BASS

with saffron cream sauce on a bed of baby spinach

#### POTATO, FAUX PEAR

#### HONEY-GLAZED CARROTS AND GREEN BEANS

#### EXTREME CHOCOLATE MOUSSE CAKE

a silky Chocolate Dark Rum mousse wrapped in sponge layers and coated in chocolate glaze and chocolate curls





# CULINARY EXPERIENCE

## THE TRADITIONAL — PLATED

### BUTLER PASSED HORS D'OEUVRES

BACON-WRAPPED POTATO TOT  
with sour cream and chive

BRAISED SHORT RIB ON CORN CAKES  
with demi glace, fried shallots, chives and sour cream

BRIE EN PHYLLO  
Garnished with fresh fruit and filled with Raspberry Chambord

PETITE STRUDEL  
with Roasted Chicken, Smoked Gouda, Spinach, and Sage

### PLATED DINNER

FRESHLY BAKED ARTISAN BREADS  
with whipped butter, e.v.o.o., aged balsamic & finishing salt

BABY WINTER GREENS  
with sun-dried cranberries, candied walnuts, crumbled bleu cheese, and  
mandarin oranges finished with berry vinaigrette

GRILLED FILET MIGNON  
with bleu cheese and a rosemary sprig

CRAB CRUSTED SEA BASS  
with saffron cream sauce on a bed of baby spinach

ROASTED FINGERLING POTATO  
with grated Parmesan and fresh parsley

BABY CARROTS

MAKERS MARK CAKE  
chocolate walnut brown sugar crust, bourbon soaked genoise cake and  
Kentucky bourbon caramel sauce





# CULINARY EXPERIENCE

## FOOD & BEVERAGE POLICIES/PROCEDURES

### FOOD & BEVERAGE ARRANGEMENTS

All menu and beverage selections are required to be communicated to FOF in writing at least twenty-one (21) days prior to the planned function. It is the policy of Fantasy of Flight that all arrangements for the serving of food and beverage in our function space are made with Fantasy of Flight. All alcoholic beverage sales and service shall be subject to the terms and conditions of the existing beverage license owned by Fantasy of Flight. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. Fantasy of Flight reserves the right to refuse alcohol service to anyone.

### SERVICE CHARGE

A taxable service charge of 23% is added to all food and beverage sales. Sales tax is applicable to all charges per the mandates of the State of Florida. If your organization is tax exempt, please speak with your Sales Manager.

### BANQUET GUARANTEES

Fantasy of Flight requires a final catering Guaranteed Guest Count a minimum of ten (10) business days prior to the event. Should the count not be confirmed as required, the count shown on the Estimate of Charges will constitute the guaranteed attendance and basis for payment to allow for adequate staffing. Changes made to the Guaranteed Guest Count after the ten (10) business day cut-off may be subject to additional charges/fees. Should the actual number of guests attending the event exceed the Guaranteed Guest Count; the customer will be charged for the actual attendance. Special meals for Health, Dietary and Religious reasons may be arranged with your Sales Manager in advance. The exact number of special meals must be included with your final guarantee. If a Pre-Set is required for any course served at a banquet function, Fantasy of Flight will pre-set based on the guaranteed number of people. Any additional Pre-Set requests will be charged at an additional fee.