



# CARIBE ROYALE

## ORLANDO

### ~THEMED DINNER BUFFETS~

#### CARIBBEAN

Wild Greens and Hearts of Palm  
Curried Chicken Pineapple and Coconut Salad  
Potato, Egg and Cilantro Lime Vinaigrette Salad  
Shrimp Pasta Salad  
Display of Fresh Tropical Fruits

Jamaican Jerk Chicken Garnished with Sweet Plantains  
Grilled Marinated Mahi Mahi and Papaya-Mango Chutney  
Tender Fried pieces of Pork Calypso in a Mojo topped with Sautéed Onions  
Black Beans and Rice  
Plantain Chayote Ratatouille

Coconut Cream Pie, Mango Mousse Cake, Key Lime Pie

\$74.00

#### LATIN AMERICAN

Black Bean Soup  
Marinated Tomatoes, Onion and Avocado  
Spanish Green Salad  
Fresh Fruit Display

##### **Paella Valenciana**

Saffron Rice with Seafood and Chicken

##### **Ropa Vieja**

Shredded Spiced Beef, with Tomato, Olives, Onions, and Peppers

##### **Red Snapper Veracruz**

Sautéed Snapper in a Lime Wine Sauce with Fresh Tomatoes, Onions,  
Stuffed Olives and Capers

##### **Ripe Plantains**

Soft sweet fried Plantains with a Corn Cilantro Relish

##### **Sliced Marinated Pork Loin**

Tres Leches, Rice Pudding, Flan, Mexican Chocolate Cake

\$81.00

2012 Price Guidelines

Prices are Subject to Change Without Notice -

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**REVISED January 2012**



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#### ITALIAN

Antipasto made with Cheeses, Cured Meats and Sausage  
Grilled Vegetable Salad with Olives  
Caesar Salad with Asiago Cheese  
Mushroom and Artichoke Salad

Tender Scalloppini of Veal with Lemon and Capers  
Chicken Breast Parmesan  
Grouper Provencal with fresh Basil  
Penne Pasta with Pine Nuts and Sun Dried Tomato Pesto  
Ratatouille  
Herb Garlic Sticks and Bread

Assorted Mini Italian Pastries  
Cannoli, Tiramisu Cake, Biscotti, and Macaroons

\$78.00

#### ASIAN

Won Ton Soup  
Lo Mein Chicken Salad  
Shrimp and Bean Sprouts with Grilled Tofu  
Baby Spinach, Bok Choy, Blood Orange Salad  
Fresh Baby Greens with Ginger Soy Dressing  
Melon and Pineapple Salad with Candied Ginger

Fried Rice  
Spring Rolls  
Honey Garlic Pork Ribs  
Sweet and Sour Chicken  
Stir Fried Vegetables  
Orange Glazed Beef  
Pot Stickers with Hoisin Sauce and Rice Noodles  
Seafood Worbar

Gingered Rice Pudding, Chocolate Dipped Fortune Cookies  
Fan Wafers

\$81.00

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CARIBE ROYALE  
O R L A N D O

~ THEMED DINNER BUFFETS~

**AMERICAN**

Tossed Mixed Greens with Vinaigrette  
Old Fashioned Cole Slaw and Macaroni Salad  
Waldorf Salad

Hamburgers and Hot Dogs  
Hamburger and Hot Dog Buns, Grilled Onions, Sauerkraut,  
Chili Sauce, Sliced Tomato and Onion, Lettuce, and Pickle Chips  
Mustard, Mayonnaise, and Ketchup  
Barbecue Breast of Chicken

Baked Potato Bar with Sour Cream, Whipped Butter, Cheddar Cheese, Chives, and Bacon Bits

Homemade Fruit Pies and Cobbler

\$64.00

**WESTERN COOK OUT**

Mixed Baby Greens with House Dressing  
Macaroni Salad and Cole Slaw  
Fresh Fruit Display

Barbeque Chicken  
Bourbon Glazed Salmon  
Grilled New York Strip Steak  
Sautéed Vegetables  
Baked Beans, Corn on the Cob, and Skillet Potatoes  
Rolls and Corn Muffins with Whipped Honey Butter

Bread Pudding with Whiskey Sauce, Deep Dish Pecan Pie  
Pineapple Upside Down Cake

\$82.00

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#### CLAM BAKE

Blackened Shrimp and Sea Scallops  
Steamed Clams

Conch Chowder

Tossed Garden Salad with House Dressing  
Swamp Slaw  
Red Bliss Potato Salad  
Carrot Raisin Salad  
Tropical Fruit Display

Grilled New York Sirloin  
Citrus Marinated Grilled Chicken  
Steamed Maine Lobster Tail with Drawn Butter  
(Based on two per person)

Corn on the Cob  
Grilled Seasonal Vegetables  
Skillet Potatoes  
Rolls and Butter

Make Your Own Ice Cream Sundae Bar  
Vanilla, Chocolate, and Strawberry Ice Cream  
Hot Fudge, Hot Caramel, Strawberry Sauce, and Crushed Pineapple  
Chocolate and Rainbow Sprinkles, M&M's, Whipped Cream, Chopped Walnuts  
Crushed Oreos and Maraschino Cherries

*or*

Boston Cream Pie  
Peach Cobbler  
Key Lime Pie

\$115.00

Carver or Attendant required \$125.00

*Themed dinner buffets require a minimum of 75 guests.*

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