



CARIBE ROYALE
O R L A N D O

~PLATED DINNER~

Includes Choice of Salad and Dessert, Fresh Baked Rolls and Butter and Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee, and International Tea Selection

APPETIZERS

May be added to enhance entrée for additional price

Lobster Bisque

\$8.00

Cream of Three Onion Soup

\$7.00

Grilled Portobello Mushroom

Grilled Portobello, Eggplant and Beefsteak Tomato Topped with Mozzarella

\$7.00

Ravioli Trio

with a Roasted Bell Pepper Coulis Finish and Asiago Cheese

Choice of Seafood, Cheese, or Vegetable

\$9.00

Jumbo Shrimp Cocktail

With Lemon and Cocktail Sauce

\$11.00

Blackened Scallops with Angel Hair Pasta

Salmon Caviar Cream

\$12.00

2012 Price Guidelines

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REVISED January 2012



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SALADS

Heart of Romaine

With Beef Steak Tomatoes, Marinated Mushrooms, Watercress, Bermuda Onions, and Crumbled Bleu Cheese

Sierra Salad

Fresh Mixed Greens with Roma Tomato, Cucumber and Red Cabbage
Topped with Alfalfa Sprouts
Choice of Ranch, Vinaigrette, or Blue Cheese Dressing

Boston Bibb Salad

Wedge of Boston Bibb Lettuce, Red Belgian Endive, Dykon Sprouts
Sliced Roma Tomato, Hearts of Palm
Greek Salad Dressing

ENHANCEMENT:

Mimosa Salad

Boston Bibb Lettuce, Sliced Tomatoes, Chopped Eggs, and Watercress Orange
Champagne Dressing
(To ensure quality, we ask this salad be served to 500 guests or less)
\$1.50 Additional

Mozzarella and Beef Steak Tomatoes

Green Leaf Lettuce topped with Beef Steak Tomatoes, Fresh Mozzarella and Basil Pesto
\$1.75 Additional

Roma Tomatoes and Baby Red Leaf

Stuffed Roma Tomato with Red Leaf Lettuce on a ring of English Cucumbers
Oriental Vinaigrette
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\$1.50 Additional

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ENTREES

Roast Prime Rib of Beef

Pepper Crusted and Slow Roasted
With Natural Juices and Horseradish Sauce
\$52.00

Chicken Forestiere

Chicken Breast Stuffed with Wild Mushrooms
Topped with a Red Wine Sauce
\$46.00

Sautéed Salmon with Fresh Dill and Lemon

\$51.00

Sautéed Breast of Chicken and Grilled Jumbo Shrimp

with Garlic Cream
\$52.00

Cilantro Grilled Chicken

Chicken Breast Marinated with Cilantro, Cumin,
Virgin Olive Oil and Citrus Juices
\$44.00

Roasted Breast of Chicken & Grilled Salmon

with Ragout of Spinach, Tomato, and Feta
\$57.00

Broiled New York Strip Steak

Center Cut 12oz. With Sautéed Wild Mushroom and Green Peppercorn Sauce
\$58.00

Pan Seared Filet Mignon

7 oz. Pan Seared With Balsamic Béarnaise, and Roasted Shallots
\$70.00

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ENTREES
(Continued)

Caribbean Trio

Grilled Salmon accompanied with Blue Crab Cakes
Topped with Pan Seared Shrimp, Mango Couli, Beurre Rouge
and Cucumber Ragout
\$64.00

Roasted Rack of Lamb

Herb Crusted American Lamb with Rosemary
Nutty Wild Rice, Barley Swiss Chard red and Baby Carrots
\$67.00

Surf and Turf Caribe

Aged Sirloin Steak with Cabernet Glace
Seafood Stuffed Shrimp Pinwheel with Saffron Cream
\$69.00

Pan Seared Veal Chop

Center Cut Chop with Braised Fennel and Morel Cream
\$68.00

Filet of Beef and Florida Lobster Tail

Grilled Petite Filet and Lobster Tail served with Lemon Butter
\$79.00

Fresh Catch

Swordfish, Grouper, Snapper or Mahi Mahi
Sautéed and topped with a Cilantro Tomato Concassé
Beurre Blanc Sauce
\$53.00

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ORLANDO

DESSERTS

Tiramisu Cake

Classic Recipe from Italy Layered between Marsala Wine and Espresso Soaked Chocolate Cake Topped with Extra Brute Cocoa Powder

Fresh Berries

Variety of Berries Drizzled with a Balsamic Vinegar Reduction Garnished with Fresh Mint

Sacher Torte

Apricot Marmalade and Deep Dark Chocolate

Chocolate & Kahlua Mousse

A layer of each Chocolate and Kahlua Mousse

Chocolate Chambord Torte

With Hazelnut Daquoise

Key West Bavarian Torte

Served with Passion Fruit Sauce

Piña Colada Tower

With Coconut Wafers and Pineapple
(500 guests or less)

Banana Cheesecake

With a Praline Crust

Grand Marnier Sabayon

Served in a Martini Glass and Garnished with Sliced Strawberries

White Chocolate Passion Fruit Mousse Cake

Guava Coconut Border

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