



CARIBE ROYALE
O R L A N D O

~**PLATED LUNCH**~

Include Choice of Soup or Salad, Fresh Baked Rolls and Butter, Dessert, Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

SOUPS

Old Fashioned Chicken Noodle

Cream of Mushroom

Minestrone

Tomato Basil Bisque

Black Bean Soup

SALADS

Wild Mixed Green Salad

Wild Mixed Greens with Fresh Tomatoes,
Banana Peppers and Vegetable Confetti
Choice of Italian Vinaigrette or Ranch

Spinach Salad

Spinach, Mushroom, Bermuda Onion, and Tomato with Apple Cider Mustard Dressing

Caribe Salad

Fresh Garden Salad, with House Vinaigrette Dressing

Sliced Seasonal Fruit and Berries with Wedge of Gouda

Fresh from the Groves and Orchards

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

2012 Price Guidelines

Prices are Subject to Change Without Notice -

All prices are subject to 22% service charge and 6.5% sales tax.

REVISED January 2012



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~PLATED HOT LUNCH ENTREES~

Baked Lasagna

Homemade Lasagna
Served with Sautéed Fresh Vegetables
Selection Options:
Meat Sauce \$29.00
Vegetable \$28.00

Penne Pasta

Freshly Prepared Penne Pasta Tossed with Plum Tomatoes, Asparagus Tips,
Wild Mushrooms, Roasted Garlic, and Grilled Vegetables
Selection Options:
Primavera \$31.00
Sliced Grilled Chicken Breast \$34.00
Sautéed Shrimp \$37.00

Breast of Chicken Coq au Vin

Saffron Rice Pilaf, Red Wine Mushroom and Pearl Onion Sauce
Fresh Sautéed Vegetables
\$36.00

Snapper Vera Cruz

Sautéed in Lemon Butter
With Tomatoes, Onions, Green Olives, Capers and Cilantro
\$37.00

Tortilla Crusted Tilapia

Farm Raised and served with Mexican Rice, Seasonal Fresh Vegetables
\$34.00

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Reuben

Turkey or Corned Beef Reuben on Marble Rye
Warm German Potato Salad
Broiled Tomato with Herbs
\$30.00

Seafood Creole

Louisiana Dirty Rice Garnished with Blackened Shrimp
\$38.00

Caribbean Chicken

Marinated Chicken Breast glazed with Tamarind Sauce
Served with Pineapple Papaya Salsa
Red Beans and Rice, Sweet Plantains
\$37.00

Asian Breast of Chicken

Vegetable Fried Rice, Spring Roll, Grilled Pineapple with Ginger Teriyaki Glaze
\$38.00

Saltimbocca of Chicken

Tender Breast of Chicken combined with Fresh Basil, Prosciutto Ham and
Provolone Cheese, Served over Penne Pasta
White Wine Butter Sauce
\$38.00

Chinese Roast Pork

Marinated Sliced Pork Loin on a Bed of Lo-Mein Noodles
Stir-Fried Vegetables
\$39.00

New York Strip Steak

10 oz. Midwestern Choice Beef, Broiled and Garnished with Wild Mushrooms
Roasted Garlic Red Bliss Mashed Potatoes
Seasonal Sautéed Vegetables
\$45.00

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~PLATED CHILLED LUNCH ENTREES~

Jamaican Caesar Salad

Chicken Breast or Swordfish Encrusted with Jerk Seasoning served over Fresh Romaine,
Tossed with Homemade Garlic Dressing

Chicken Breast - \$34.00

Swordfish - \$37.00

Croissant Duet

Choice of Two of the following:

Honey Mustard Chicken Salad or Shaved Turkey with Gruyere Cheese,
Albacore Tuna Salad or Shaved Honey Baked Ham and Boursin Cheese
Served with Asparagus, Potato Salad, Lettuce, Tomato, and Pickles

\$34.00

Caribbean Nicoise

Jerk spiced crusted Grilled Swordfish or Grilled Chicken with Tomatoes,
Potatoes, Hard Boiled Egg, Haricot Vert, Black Olives, Bermuda Onions
On a bed of Greens with Dijon Vinaigrette

\$38.00

Floridian Cobb Salad

Mixed Greens topped with Turkey, Ham, Bay Shrimp, Avocado, Red Potato, Tomato,
Hericot Vert, Crumbled Blue Cheese and Bacon

Fresh Vinaigrette Dressing

\$36.00

Summer Trio

Grilled Chicken Salad, Albacore Tuna Salad, and Seafood Salad
Sliced Onion, Asparagus, Tomato, and Cucumber on a bed of Bibb Lettuce

\$38.00

Sirloin and Spinach Salad

Sliced Sirloin, Orzo, Black Olives, Sun Dried Tomatoes, Capers, Portobello Mushroom
Fresh Lemon, Virgin Olive Oil, and Asiago Cheese on a bed of Fresh Spinach

\$39.00

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~PLATED LUNCH DESSERTS~

Raspberry Swirl Cheesecake

New York Style Cheesecake with Grand Marnier Fresh Fruit

Key Lime Pie

Traditional Florida Specialty topped with a thick layer of Whipped Cream

Chocolate Truffle Cake

A blend of chocolate and cocoa creating a rich and creamy ganache filled cake

Fresh Fruit Torte

Pastry cream filled cake, topped with fresh fruit

Profiteroles

Chantilly Cream filled Puff Pastry with Fresh Fruit and Chocolate Sauce

Strawberry Pound Cake

Two Layers of Pound Cake filled with Fresh Strawberries and Whipped Cream

Banana Cream Cake

Spiced Vanilla Sponge Cake Filled with Sliced Bananas and Whipped Cream

Carrot Cake

Two layers of moist cake with Vanilla Bean Cheese Cake Filling and Whipped Cream

Lemon Meringue

Individual Tartlet of Lemon Custard
Golden Brown Meringue drizzled with Strawberry Coulis

Apple Strudel

Hand Pulled Dough Filled with a delicious Apple Filling with Vanilla Sauce

Deep Dish Pecan Pie

Pecans with White and Dark Chocolate Chunks served with Bourbon Sauce

White Chocolate Bread Pudding

Served Room Temperature with Bailey's Irish Cream Sauce

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