



CARIB ROYALE

ALL-SUITE HOTEL
& CONVENTION CENTER

~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

2009 Price Guidelines

Prices are Subject to Change Without Notice

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

REVISED January 20, 2009



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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 Provençal 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

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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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THEMED DINNER BUFFET

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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