



# CARIB ROYALE

ALL-SUITE HOTEL  
& CONVENTION CENTER

## ~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

2009 Price Guidelines

Prices are Subject to Change Without Notice

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REVISED January 20, 2009



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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  
*(To ensure quality, we ask this salad be served to 500 guests or less)*  
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## ENTREES

### **Roast Prime Rib of Beef**

Pepper Crusted and Slow Roasted  
With Natural Juices and Horseradish Sauce

\$52.00

### **Chicken Royale**

Chicken Breast Encroute Stuffed with Mushroom Duxelle  
Baked to a Golden Brown

\$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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## 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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