

To Enhance your Cocktail Reception.....
Cold Hors d'oeuvres

Domestic & Imported Cheese Display Assorted Water Crackers & French Bread

Fresh Garden Vegetable Crudités Ranch & Blue Cheese Dressing

Alaskan Snow Crab Claws Lemon Wedges & Cocktail Sauce

Jumbo Gulf Shrimp Lemon Wedges & Cocktail Sauce

Mango Chutney Shrimp on Toast Points

Oysters on the Half Shell Lemon Wedges, Horseradish, Cocktail Sauce & Tabasco

Lobster Medallion with Flying Fish Egg

Pepper Seared Tuna Wasabi Cream Cheese & Pickled Ginger

Smoked Salmon Pinwheel on a Cucumber Slice

Chef's Selection of California Rolls Wasabi, Pickled Ginger & Soy Sauce

Camembert Cheese Granny Smith Apple and Grape

Goat Cheese Swirl with Olive Tapenade

Strawberry with Flavored Cream Cheese and Almond

Chef's Selection of Deluxe Fancy Canapés Seafood, Vegetarian and Meat

Tomato and Mozzarella Bruschetta in Garlic Pastry

Herb Marinated Artichoke Hearts Boursin Cheese

Prosciutto Skewer on Fresh Melon Ball

Mini Turkey and Alfalfa Sprout Roll-Ups

Teriyaki Chicken in Pastry Cup with Green Onions

Seared Beef Tenderloin Horseradish Chive Cream Cheese

Chilled Shrimp with Mango Salsa

Strawberries & Goat Cheese Balsamic Glaze

*1400 Masters Boulevard
ChampionsGate, Florida 33896
407-787-4653 *Fax 407-787-4650
www.championsgategolf.com*

Hot Hors d'oeuvres

Crab Rangoon Hot Mustard and Duck Sauce

Dragon Shrimp Wrapped in fried Wonton Skin with Sweet Chile Sauce

Crabmeat in Mushroom Caps

Crab Cakes Cajun Remoulade

Coconut Crusted Shrimp Horseradish Marmalade

Baked Clams Casino Herbed Bacon & Bell Pepper Butter gratinee

Blackened Chicken Brochette Orange- Garlic Sauce

Wok Charred Pork Dumpling Ponzu Sauce

Pork Sau Mai Steamed

Spicy Italian Sausage Strudel Roasted Tomato Garlic Sauce

Gingered Chicken Brochette Topped with Scallions and Sesame Seeds

Provençal Lamb Chops Stilton Dipping Sauce

Beef Tenderloin En Croûte Mushroom Duxelle

Tuscan Chicken Fontina Bites

Thai Chicken Spring Rolls with Cashews Hot Mustard and Duck Sauce

Vegetarian Spring Rolls Hot Mustard and Duck Sauce

Parmesan Cheese Artichoke Creamy Horseradish

Spinach and Artichoke Crostini

Spanakopita

Feta and Sun-Dried Tomato Pouch

Portobello Mushroom Puff

Wild Mushroom Tartlette



The National Wedding Plated Dinner Package

Plated Dinner packages include a choice of one Starter, one Entrée or preorder a selection of up to three Entrée choices, Chef's fresh vegetable selection & starch.

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités
With Ranch & Bleu Cheese
Domestic & Imported Cheese Boards
Garnished with Seasonal Fruit & Served With Crackers and French Bread
Choice of two (2) Hot or Cold Hors d' oeuvres

Starters

Garden Salad

Romaine, Iceberg and Radicchio Lettuces tossed with Julienne Carrots,
Radishes and Zucchini *Herbed Vinaigrette*

Beefsteak Tomato Salad

Baby Romaine with Sliced Beefsteak Tomatoes
Red Onion and Bleu Cheese Crumbles *Balsamic Vinaigrette*

Fresh Florida Baby Greens

Surrounded by Pear Tomatoes, Sun-Dried Cherries and Toasted Walnuts *Citrus Dressing*

Mélange of Fresh Seasonal Fruit

Ripe Melon, Berries, Grapes and Florida Citrus *Lime Yogurt Sauce*

Entrée Selections

Pan Seared Breast of Chicken

Stuffed with Mozzarella and Boursin Cheese *Herb Infused Chablis Cream Sauce*

Seared Atlantic Salmon

Accented with a Mild Cajun Seasoning *Thyme and Lemon Creole Sauce*

Cracked Pepper Roasted Pork Tenderloin

Vidalia Onion and *Dijon Cream Sauce*

Garlic Roasted Strip Loin of Beef

Cowboy Onions and *Wild Mushroom Sauce*

Herb Crusted Prime Rib of Beef

Roasted to Medium Rare *Pan Au Jus & Horseradish Sauce*

Chicken Oscar

Sautéed Breast of Chicken Topped with Lump Crab, Pencil Asparagus and *Sauce Hollandaise*

Hearth Baked Breads and Creamy Butter accompany all Dinners
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

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The International Wedding Plated Dinner Package

Plated Dinner packages include a choice of one Starter, one Entrée or preorder a selection of up to three Entrée choices, Chef's fresh vegetable selection & starch.

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités
With Ranch & Bleu Cheese
Domestic & Imported Cheese Boards
Garnished with Seasonal Fruit & Served With Crackers and French Bread
Chef's Selection of assorted Nigiri & California Sushi Rolls
With Pickled Ginger, Wasabi & Soy Sauce
Choice of three (3) Hot or Cold Hors d' oeuvres

Starters

Shrimp Cocktail

Gulf Shrimp Served Traditionally with Spicy Cocktail Sauce

Lobster Martini

Rock Lobster Tail Meat on Baby Oak Lettuce with Asparagus and Lemon

Greek Salad

Crisp Romaine Topped with Fresh Tomato, Feta Cheese, Kalamata Olives,
Red Onion and Cucumbers Herbed Vinaigrette

Antipasto Plate

Balsamic Grilled Peppers & Portobello Mushroom, Prosciutto Ham, Roma Tomato, Fresh Mozzarella,
Olives, Marinated Artichoke Hearts and Orzo Pasta Salad, Soft Focaccia Wedge

Classic Caesar Salad

Tossed with Herbed Croutons and shaved Parmesan Cheese

Entrée Selections

Pan-Seared Filet of Beef Tenderloin

Sauce Béarnaise

Tournedo of Beef Tenderloin & Chilean Sea Bass

Sauce Bordelaise & Chile-Lime Buerre Blanc

New York Strip Steak

Reduction of Red Onion, Port Wine Bordelaise

Jumbo Shrimp Scampi

Shrimp sautéed with fresh Garlic, Olive Oil & Butter

Crab Stuffed Fillet of Flounder

Chardonnay Cream Sauce

Herb Crusted Double Lamb Chops Provencal

Roasted Garlic Jus

Pan-Seared Medallion of Veal Tenderloin

Artichoke and Portobello Veal Sauce

Hearth Baked Breads and Creamy Butter accompany all Dinners
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

The National Buffet Dinner Package

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités

With Ranch & Bleu Cheese

Domestic & Imported Cheese Boards

Garnished with Seasonal Fruit & Served With Crackers and French Bread

Choice of two (2) Hot or Cold Hors d' oeuvres

Salad Selections *(Choose two)*

Tropical Fruit Salad with Lime Syrup

Cucumber Salad

Fresh Vegetables with Dip

Seasonal Fruit Salad

Greek Olive and Feta Salad

Napa Slaw with Ginger Vinaigrette

Tossed Caesar Salad

Penne Pasta with Vegetables

Spinach Salad with Apple Vinaigrette

Traditional Salad with Dressings

Israeli Couscous

Starch Selections *(Choose one)*

Roasted Rosemary Garlic Red Potatoes

Au Gratin Potatoes

Parsley Buttered Baby Potatoes

Garlic Mashed Potatoes

Penne Primavera with Pesto Sauce

Baked Potatoes with Sour Cream

Caribbean Red Beans & Rice

Seasoned Roasted Wedge Potatoes

Fettuccine Alfredo

Wild Rice Florentine

Vegetable Selections *(Choose one)*

Baby Carrots with Honey Glaze

Green Beans Almandine

Grilled Garden Vegetables

Southwest Succotash

Corn O'Brien

Stir Fried Vegetable Blend

Sweet Peas with Pearl Onions

Cauliflower Mornay

Entrée Selections *(Choose two)*

Chicken Marsala

Chicken Cordon Bleu

Classic Beef Lasagna

Florida Seafood Newberg

Chicken Parmesan

Chicken Cacciatore

Mostaccioli Rigati

Cabernet Beef Tenderloin Tips

Italian Sausage & Peppers

Pan-seared Salmon with Dill Cream

Crab Stuffed Baked Grouper

Beef Stroganoff

Broiled Mahi Mahi with Lemon Butter

Sliced Beef Au Jus

Attended Carving Selections *(Choose one)*

All Carved items include attendant and are presented with Appropriate Condiments & Rolls

Herb Roasted Round of Beef

Apricot Glazed Pork Loin

Herbed Roasted Chicken

Roast Breast of Tom Turkey

Whole carved Suckling Pig

Honey Glazed Baked Ham

Grilled Peppered Flank Steak

Strip Loin of Beef

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The International Buffet Dinner Package

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Grilled & Fresh Vegetable Crudités

With Ranch & Bleu Cheese

Domestic & Imported Cheese Boards

Garnished with Seasonal Fruit & Served With Crackers and French Bread

Chef's Selection of assorted Nigiri & California Sushi Rolls

with Soy Sauce, Wasabi & Pickled Ginger

Choice of three (3) Hot or Cold Hors d' oeuvres

Salad Selections *(Choose two)*

Gulf Shrimp Cocktail *(3 pcs per person)*

Wild Mushroom & Artichoke

Fresh Mozzarella & Plum Tomato

Haricots Vert with Scallions & Walnuts

Chopped Chef's Salad

Cajun Shrimp & Mango

Calamari & Scallop with Citrus

Hearts of Palm & Garlic Crab

Starch Selections *(Choose one)*

Horseradish-Blue Cheese Mashed Potatoes

Lobster Ravioli with Saffron Cream

Dauphinois Gratin Potatoes

Duchess Potatoes

Mashed Martini Potato Bar

Mushroom Tortellini Pesto Sauce

Roasted Tomato Wild Rice

Twice Baked Potatoes

Vegetable Selections *(Choose one)*

Baby Vegetable Bouquets

Buttered Sugar Snap Peas

Broccoli Polonaise

Baked Acorn Squash with Brown Sugar

Asparagus with Hollandaise

Tomatoes with Spaghetti Squash

Ratatouille Nicoise

Haricot verts Lyonnaise

Entrée Selections *(Choose two)*

Chicken Oscar

Ribeye Steak

Classic Beef Lasagna

Chicken Franchise

Grilled Swordfish Basil-Olive Tapenade

Baked Cod – Tomato Caper Salsa

Chilean Sea Bass Ponzu sauce

Italian Sausage & Peppers

Pan-seared Salmon with Dill Cream

Chicken Parmesan

Crab-stuffed Sole en Paupiette

Tropical Chicken Kabobs

Chef Attended Carving & Action Selections *(Choose one)*

All include attendant and items are presented with Appropriate Condiments & Rolls

Salmon Florentine en Croute

Garlic Crusted Prime Rib of Beef

Rock Cornish Game Hen

Mahi Mahi Baked in Ti leaves

Cider Glazed Rack of Pork Loin

Herb Crusted Rack of Lamb

Beef Wellington

Roast Tenderloin of Beef

Jumbo Shrimp Scampi

Garlic Herb Grilled Pork Tenderloin

Blackened Tuna Loin & Ginger Glaze

Chef's Selection Pasta Bar

Hearth Baked Breads and Creamy Butter accompany all Dinners
Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

Chef's Presentation Station Package

Four Hour Open Bar

Featuring Well Brand Liquors, Imported & Domestic Beer, House Wine and Soft Drinks
Champagne or Sparkling Cider Toast

Cocktail Hour

Fresh Vegetable Crudités

With Ranch & Bleu Cheese

Domestic & Imported Cheese Boards

Garnished with Seasonal Fruit & Served With Crackers and French Bread

Choice of two (2) Hot or Cold Hors d' oeuvres

Chef Attended Action & Carving Stations *(Choose Four)*

Antipasto Bar

Assorted Italian Meats & Cheeses to include: Shaved Prosciutto Ham, Genoa Salami, Cappicola Ham, Pepperoni, Provolone, Mozzarella and Fresh Mozzarella Cheeses presented with Marinated Vegetables, Tuna & Olives with Chef's Choice of Pasta Salad & Assorted Breads

California Rolls & Nigiri

Chef's Selection of Assorted Seafood & Vegetarian California & Hand Rolls to include:

Tuna, Salmon, Smoked Eel, Crab, Cucumber, Asparagus, Carrot & Avocado.

Presented with Wasabi, Pickled Ginger, Wakame & Soy Sauce

Chef's Market Salad Bar

Traditional Caesar Salad, Mixed Field Greens & Assorted toppings to include:

Tomatoes, Cucumbers, Olives, Onions, Shredded Cheese, Herbed Croutons & Assorted Dressings

The Carving Board

Slow Roasted Top Round of Beef &

Choice of Honey-Brown Sugar Glazed Pit Ham or Herb Roasted Breast of Tom Turkey
with Horseradish Sauce, Whole Grain Mustard, Mayonnaise & Assorted Rolls

Sautéed Pasta

Penne & Tricolor Tortellini sautéed with Marinara, Alfredo & Pesto Cream Sauces,
Fresh Vegetables Garlic & Parmesan Cheese with Baskets of Garlic Bread

Asian Stir-Fry Station

Tender Chicken & Beef stir-fried with Broccoli, Pea Pods, Onion, Baby Corn, Bean Sprouts, Water Chestnuts, Mushrooms & Pineapple with choice of Szechuan or Zesty Orange Sauce

Martini Mashed Potato Bar

Yukon Gold mashed potatoes with choice of Lobster Cream Sauce, Basil Pesto or Cabernet Gravy.
Toppings such as grated Cheddar Cheese, crumbled Bleu Cheese, Sour Cream, Grilled Chicken,
Warm Wild Mushrooms, Bacon Bits & Scallions

Fajita Station

Marinated Beef Skirt Steak & Chicken Breasts Grilled with Peppers & Onions and served with
Warm Flour Tortillas, Shredded Cheeses, Pico de Gallo, Guacamole, Sour Cream & Jalepenos

Crepe Station

Seafood, Vegetable & Chicken fillings wrapped in delicate Crepes with a light white wine sauce

Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selection of Herbal Teas

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