

# Theme Buffets

All buffets to include assorted Fresh Bakery Rolls with Butter

Chef's Selection of Dessert

Coffee and Iced Tea

(Priced Per Person)

## **Bilmar Gourmet Buffet**

**SALADS** - Choose **two** of the following:

Crisp Field Greens Salad with Assorted Dressings

Spinach Salad or Caesar Salad

Fresh Fruit Salad

Cobb Salad

Tomato, Cucumber & Onion Salad

Marinated Primavera Pasta Salad

**ENTREES** - Choose **two** of the following:

\*Carved Roast Top Round of Beef

Roast Turkey with Gravy and Cranberry Walnut Dressing

Grilled Breast of Chicken with a Roasted Pepper Coulis

Roast Pork Loin served with an Apple Brandy Sauce

Chicken Marsala with Mushrooms and Marsala Wine

Grilled Salmon with a Chipotle Honey Glaze

Roast Sirloin of Beef served with Garlic Bourbon Sauce

**ACCOMPANIMENTS**- Choose **three** of the following:

Rice Pilaf

Herb Roasted Red Potatoes

Sweet Potato Soufflé

Garlic Mashed Potatoes

Creamy Scalloped Potatoes

Lasagna Layered with Fresh Ricotta – Meat or Vegetarian

Tri-Color Tortellini with a Creamy Alfredo Sauce

Seasonal Vegetable Medley

Green Beans Almondine

Glazed Carrot

## **Beach Cookout**

Crisp Field Greens Salad

Grilled Hamburgers & Hot Dogs

Grilled Boneless Breast of Chicken

Sliced Tomatoes, Shredded Lettuce, Pickles, and Onions

Tray of Sliced Cheeses

Relish Tray

Baked Beans & Corn on the Cobb

Choose **two**: Chef's Pasta Salad, Cole Slaw, or Red Skin

Potato Salad

Watermelon (when in season) or Fresh Fruit Tray

**Add BBQ Chicken or St. Louis Ribs**

## **Western Cookout**

Crisp Field Greens with Assorted Dressings

Chef's Choice of Salad

Creamy Cole Slaw

Fresh Fruit Display

BBQ Chicken

Smoked St. Louis Style BBQ Ribs

Baked Beans & Corn on the Cobb

Red Skin Skillet Potatoes

Corn Bread with Honey Butter

## **Prime Rib Buffet**

Crisp Field Greens Salad with Assorted Dressings

Caesar Salad

Fresh Fruit Display

\*Carved Prime Rib with Au Jus & Horseradish Sauce

Boneless Breast of Chicken Marsala

Herb Roasted Red Potatoes

Grilled Fresh Vegetables

## **Southern Bash**

Fresh Spinach Salad

Chef's Choice of Salad

Tomato Cucumber Salad

Mahi Mahi Topped with Pecan Butter

Herb Crusted Chicken

Mashed Potatoes

Vegetable Casserole

Biscuits with Honey Butter

## **American Bounty Buffet**

Crisp Field Greens Salad with Assorted Dressings

Cobb Salad

Fresh Tropical Fruit Display

Sliced Roast Sirloin with Mushroom Sauce

Chicken Cordon Bleu

Rice Pilaf

Garlic Mashed Potatoes

Grilled Fresh Vegetables

## **Cajun Cookout**

Chilled Spiced Peel & Eat Shrimp with Cocktail Sauce and Lemons

Mixed Seasonal Greens with Vidalia Onions - Vinaigrette and Honey French Dressings

Bourbon Street Bean Salad

Blackened Fresh Fish with Creole Sauce

Cajun Boneless Breast of Chicken **or**

Carved BBQ Bourbon Glazed Pork Loin\*

Scalloped Potatoes

Red Beans and Rice

Sautéed Summer Squash with Red Peppers

## **Hawaiian Luau**

**ENTREE**– Choose **two** of the following:

Teriyaki Chicken, Beef Or Pork

Grilled Mahi Mahi with Tropical Fruit Chutney

Beef Or Chicken Kebobs

Roasted Pork Sweet/Sour Pineapple Sauce

Ginger/Soy Fire Roasted Chicken

**ACCOMPANIMENTS: Choose 4 of the Following:**

Polynesian Rice

Mixed Roasted Vegetables

Steamed Vegetable

Lani Sweet Potatoes

Mandarin Orange Salad

Maui Island Fruit Salad

Almond/Sesame Salad

## **Minimum 50 people for Buffet**

**Less than 50 people, please add \$2.00 per person**

All Food & Beverage prices are subject to applicable sales tax and gratuity (currently 7% and 19%)

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Prices subject to change

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