



Plated Dinners

Service Minimum 25 Guests, All Plated Dinners Include:

Limited to 2 Choices, Add \$3 per Guest for Additional Entree

Chef's Selection of Seasonal Accompaniments, Mix Greens or Caesar Salad,

Freshly Baked Rolls and Butter

Brewed Regular and Decaffeinated Coffee, Tea or Iced Tea

Artichoke Chicken

Grilled Breast of Chicken topped with Artichokes, Roasted Red Peppers with Garlic Basil Sauce, served with Seasonal Vegetables and Risotto Croquette

\$34.95

Chicken Vesuvio

Seared Breast of Chicken topped with Herb Caper Wine Sauce, served with Roasted Potatoes and Seasonal Vegetables

\$34.95

Rosemary Chicken

Rosemary rubbed Breast of Chicken served with Wild Mushroom Jus, Confetti Rice, and Chef's Seasonal Vegetables

\$34.95

Calypso Mahi Mahi

Grilled Mahi Mahi topped with Roasted Tomato and Mango Lime Salsa, served with Stir Fry Vegetables and Jasmine Rice

\$51.95

Bourbon Glazed Salmon

Grilled Salmon, served with Sweet Bourbon Glaze, Wild Rice and Chef's Seasonal Vegetable Medley

\$51.95

Gulf Coast Grouper

Grilled Grouper topped with Crab Meat and Citrus Hollandaise Sauce, served with Wild Rice and Seasonal Vegetables

\$57.95



Pork Tenderloin

Pepper Crusted Pork Tenderloin Pineapple Ginger Glaze, with Parsley Potatoes and Stir-Fried Vegetables

\$51.95

New York Strip

Herb Marinated and Grilled, served with Cabernet Thyme Demi, Three Cheese Au Gratin Potato and Seasonal Vegetables

\$57.95

Slow Roasted Prime Rib

Roasted Prime Rib, served with Au Jus, Garlic Mashed Potatoes, Chef's Seasonal Vegetables and Horseradish Sauce

\$45.95

Sirloin & Shrimp Combo

Petite Top Sirloin (2) Jumbo Grilled Shrimp, served with Citrus Herb Hollandaise, Roasted Potatoes and Green Beans

\$57.95

Filet Mignon

Grilled Center Cut Tenderloin wrapped in Applewood Bacon, served with wild Mushroom Jus, Gruyere Au Gratin Potato and Seasonal Vegetables

\$57.95

Surf & Turf

Grilled Petite Tenderloin paired with Florida Lobster Tail, served with Cabernet Thyme Glaze, Truffle infused Potato and Chef's Seasonal Vegetables

\$65.95

Vegetarian Delight

Porcini Stuffed Ravioli with Sun Dried Tomato Basil Cream Sauce

\$34.95

Plated Dinner Enhancement

Triple Chocolate Corruption.....\$7.00

Key Lime Pie.....\$7.00

New York Style Cheesecake.....\$7.00

Chocolate Mousse Trifle.....\$7.00

Tiramisu Tort.....\$8.00



Bilmar Dinners Buffets

Prices are per Guest

Service minimum of 50 or more guests (20% surcharge added to price for groups under 50)
Brewed Regular and Decaffeinated Coffee, or Iced Tea

Sunset Buffet.....\$46.95

Your Choice of Two Salads:

Mixed Field Greens with Assorted Dressing

Caesar Salad with Homemade Croutons

Fresh Seasonal Fruit Salad

Quinoa with Cranberries, Cucumbers and Carrots

Pasta Salad with Fresh Vegetables and Herb Dressing

Your Choice of Two Entrées:

**Carved New York Strip with Cabernet Sauce*

Pepper Crusted Sirloin with Rosemary Demi

Roasted Pork Loin with Wild Mushroom Hunter Sauce

Grilled Breast Chicken with Roasted Tomatoes

and Lemon Caper Sauce

Mahi-Mahi, Salmon, or Snapper with choice of Citrus Herb

Hollandaise, White Wine Lemon Garlic, Champagne

Tarragon or Tequila Lime Cream Sauce

Your Choice of Two Accompaniments:

Confetti Rice Pilaf

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Parsley Garlic Yukon Potatoes

Broccoli Polonaise (Steam Broccoli Laced with Bread Crumbs)

Penne Ala Vodka

Chef's Seasonal Vegetables

Green Beans Almandine



***Chef Attendant is required for carving at \$85.00**



Treasure Island Buffet.....\$56.95

Your Choice of Two Salads:

Mixed Field Greens with Assorted Dressing
Caesar Salad with Homemade Croutons
Fresh Seasonal Fruit Salad
Quinoa with Cranberries, Cucumbers and Carrots
Pasta Salad with Fresh Vegetables and Herb Dressing
Spinach Salad with Warm Bacon Dressing

Your Choice of Two Entrées:

**Carved Prime Rib of Beef served with Au Jus and Horseradish Sauce*
**Carved Garlic Pepper and Thyme Crusted Tenderloin of Beef served with Peppercorn Demi*
Roasted Pork Loin with Wild Mushroom Hunter Sauce
Seared Breast of Chicken with Roasted Shallot and Port Wine Demi Glaze
Grilled Breast Chicken with Artichokes, Fire Roasted Tomatoes, Basil and Lemon Caper Sauce
Mahi-Mahi, Salmon, or Snapper with choice of Citrus Herb Hollandaise, White Wine Lemon Garlic, Champagne Tarragon or Tequila Lime Cream Sauce

Your Choice of Two Accompaniments:

Confetti Rice Pilaf
Herb Roasted Red Potatoes
Garlic Mashed Potatoes
Parsley Garlic Yukon Potatoes
Penne Ala Vodka
Tortellini with Parmesan Cream Sauce
Broccoli Polonaise (Steam Broccoli Laced with Bread Crumbs)
Chef's Seasonal Vegetables
Green Beans Almandine





Bilmar Theme Buffets

Taste of Italy.....\$45.95

*Antipasto Salad with Italian Meats, Olives,
Cheese and Peppers
Caesar Salad with Homemade Croutons
Cucumber and Artichoke Salad with Cracked Pepper,
Lemon and Olive Oil
Fresh Mozzarella and Tomato Bruschetta
Seared Breast of Chicken with Lemon Rosemary
Buerre Blanc Sauce
Penne Pasta Tossed with Bolognaise Sauce
Grilled Salmon with Roasted Plum Tomatoes,
Coriander and Garlic
Freshly Baked Garlic Parmesan Bread Sticks
Freshly Brewed Coffee, Iced Tea and Water*

Bilmar Beach Luau.....\$48.95

*Tropical Fruit Salad
Seasonal Mixed Greens with Mango Dressing
Huli Huli Chicken
Grilled Mahi- Mahi with Apricot and Pineapple Salsa
Sliced Beef with Teriyaki and Ginger Sauce
Polynesian Stir-Fry Rice
Chef's Seasonal Vegetables
Freshly Baked Rolls and Jalapeno Honey Corn Bread
Freshly Brewed Coffee, Iced Tea and Water*

Tour of Key West\$49.95

*Tropical Fruit Salad
Seasonal Mixed Greens with Assorted Dressings
Conch Fritters with Key West Remoulade
Jerk Chicken Breast with Mango Lime Chutney
Tequila Infused Mahi-Mahi with Tomato Cilantro Relish
Citrus Pepper Rubbed Sliced Beef with Mojo Glaze
Chef's Seasonal Vegetables
Black Bean and Rice
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Iced Tea and Water*

Tour of South America....\$46.95

*Jicama and Pineapple Slaw
Seasonal Mixed Greens with Guava Balsamic Dressing
Fried Sweet Plantains
Roasted Pork Asado
Mojo Seasoned Chicken with Peppers and Onions
Caribbean Yellow Rice
Seasoned Blacked Beans
Seasonal Roasted Vegetables
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Iced Tea and Water*





Children's Menu

\$9.99 Children's Entrée selection's is limited to **one** for all Children 12 and under

Creamy Macaroni & Cheese

Cheese Burger with French Fries

Crispy Chicken Tenders with French Fries

Grilled Chicken Sandwich with French Fries

