



## **“KING PHILIP” STATIONS DINNER MENU**

This Package includes a White Glove Butler Style Cocktail Reception with a Four-Hour Open Bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.  
Beer and Wine Only Bars are Available upon Request.  
Served with a Selection of Freshly Brewed Starbucks Coffee and Specialty Teas.

### **COCKTAIL RECEPTION (select four)**

Tomato and Mozzarella Bruschetta with Basil Oil on Focaccia Bread  
Smoked Salmon Grilled Cheese  
Citrus Chili Spiked Marinated Jumbo Shrimp Cocktail  
Asian Beef Satay  
Baked Herb Crusted Goat Cheese on Crostini  
Spanakopita  
Smoked Chicken Quesadillas  
Vegetable Spring Rolls with Sweet Chili Sauce  
Coconut Tempura Chicken Skewers  
Assorted Mini Quiches  
Lump Crab Cakes  
Bacon Wrapped Figs  
Tuna Sashimi With Wasabi Cream

### **DISPLAY STATIONS**

Seafood Station  
Selections of Chilled Jumbo Shrimp, Jonas Crab Claws, Texas Farm Raised Oysters,  
Served with Cocktail Sauce, Citrus Selection and Crackers  
Salad Station  
Traditional Caesar Salad with Asiago Cheese, Baked Croutons, and Blue Cheese “Shower”  
Fresh Tomato and Mozzarella Stack with Basil Pesto  
Artisan Gourmet Cheese and Meat Display  
Selection of Our Finest Cheeses, Meats and Roasted Vegetables  
Diced Fresh Fruit Display  
Selection of Fresh Seasonal Fruits

Customary 22% Service Charge and 6% Sales Tax Will Apply



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STATIONS DINNER MENU  
(continued)**

**SIDES**

**Ratatouille**

Assorted Roasted Vegetables

**Dauphine Potatoes**

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

**ENTRÉE COLLECTIONS (select one)**

**Entrée Collection I**

\$103<sup>++</sup> per person with open bar \$65<sup>++</sup> per person without bar

**Salmon Sazon**

Served with Citrus Chili Beans, Basmati Rice, Avocado Mouse and Pico De Gallo  
finished with Mozzarella Cheese and Cracked Tortillas

**Roasted Steamship Round of Pork**

Served with Roasted Garlic Mojo Sauce

**Tropical Spiced Chicken**

Served with Pineapple Pablano Salsa

**Entrée Collection II**

\$113<sup>++</sup> per person with open bar \$75<sup>++</sup> per person without bar

**Fire Grilled Chicken Breast**

Served with Truffle Oil Mushroom Ragout

**Mojito Marinated Skirt Steak**

Served with Garlic, Lime, Cilantro, Salt and Rum

**Calypso Spiced Mahi Mahi**

Served with Saffron Shrimp Ragout

**Entrée Collection III**

\$123<sup>++</sup> per person with open bar \$85<sup>++</sup> per person without bar

**Whole Roasted Prime Rib**

Served with Creamy Horseradish and Au Jus

**Shrimp Perlo**

Served with Yellow Rice, Bacon, Onion, Tomatoes, Shrimp and Fresh Herbs

**Broiled Florida Grouper**

Served with Lump Crab Sauce

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