



BANQUET DINNER PLATED MENU

Dinner Prices Include Soup, Salad, Entrée, Dessert, Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

All Choice of Entrée Dinners are Limited to Two Selections
and are Charged at the Higher Prices

Soup

Oriental Vegetable Medley of Oriental Vegetables In Chicken Broth	Roasted Vegetable Bisque with a Touch of Curry
Crème of Asparagus with Red Pepper Coulis	Exotic Mushroom Wild Mushrooms, Cognac and Shallots Add \$4.50
Black Mussel Tomato Fumet with Braised Greens Add \$4.00	Duck Consommé with Duck Morsels, Vegetable Brunoise Add \$4.50
Seafood Bisque with Fresh Regional Fish and Shellfish Add \$4.50	Bouillabaisse Made with Shrimp, Grouper, Scallops and Mussels, and Served with Aioli Crostini Add \$9.00
Lobster Bisque en Croûte with Vanilla Bean and Tarragon Add \$8.00	
Tomato and Dill Roasted Romas and a Touch of Cream	

Intermezzo

Key Lime Sorbet Add \$4.00	Mango Sorbet Add \$4.00
Pink Champagne Sorbet Add \$4.00	Passion Fruit Sorbet Add \$4.00
Lemon, Orange or Pineapple Sorbet Presented in Fruit Add \$5.00	Raspberry Sorbet Add \$4.00

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The Naples Beach Hotel & Golf Club



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Chef's Suggested Appetizers

Vegetable Spring Roll

Snow Peas, Tangy Mustard Sauce and Marmalade

\$10.00

Porcini Raviolis

Raviolis Stuffed with Porcini Mushrooms, Served with Tomato Concassé

\$12.00

Stuffed Portobello

Marinated Baked Portobello Stuffed with Diced Vegetable Medley

Balsamic Vinaigrette

\$14.00

Seafood Martini

Jumbo Shrimp, Scallops and Crab Meat with Sesame Seaweed
and Oriental Vinaigrette, Served in a Giant Martini Glass

\$20.00

Lobster Medallions

With Beluga Caviar and Truffle Oil Vinaigrette

\$24.00

Florida Stone Crab

Served Chilled with Mustard Sauce (seasonal availability)

Market Price

Duck and Wild Mushroom Fricassee

Served with Toasted Brioche and Asparagus

\$16.00

Beef Carpaccio

Razor thin Sliced Beef Tenderloin Served with Shaved Romano

Herbed Virgin Olive Oil and Cracked Black Pepper

\$20.00

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Salads

Sunset Salad

Florida Field Greens, Belgium Endive and Cherry Tomatoes, Balsamic Vinaigrette

Baby Lettuce Salad

Baby Mixed Greens with Julienne Carrots, Plum Tomatoes and Cucumbers
Creamy Peppercorn Dressing

Island Salad

Boston Butter Lettuce with Pineapple, Red Pepper
Toasted Pine Nuts, Capers and Key Lime Vinaigrette

Caesar Salad

Crisp Romaine, Toasted Croutons, Shaved Parmesan and Anchovies, Caesar Dressing
Add \$4.50

Salad Rouge

Gorgonzola, Cucumbers, Red Peppers, Asparagus, Spinach and Lolla Rosa
Raspberry Vinaigrette
Add \$5.50

Spa Salad Bouquet

Organically Grown Lettuce Wrapped with English Cucumber, Orange Sections,
Hearts of Palm, Spicy Mango Chutney and Champagne Vinaigrette
Add \$5.50

Gulf Shore Salad

Mixed Greens with Shrimp, Feta Cheese, Carrots, Lemons, Cucumbers
and Sun-dried Tomatoes, Served with Louis Dressing and Cocktail Sauce
Add \$6.00

Watercress Salad

Fresh Watercress with Roasted Red Peppers, Pine Nuts, Sautéed Shitake Mushrooms
Plum Tomato and Goat Cheese Tossed in Sherry Vinaigrette
Add \$6.00

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Entrées

Blackened Grouper

With Tropical Fruit Salsa and Griddled Polenta

\$58

Sautéed Yellowtail Snapper

Served with Roasted Red Pepper Coulis and Saffron Tourne Potato

\$56

Baked Citrus Glazed Salmon

Served with Basmati Rice and Orange Salsa

\$46

Baked Salmon en Croûte

Atlantic Salmon wrapped in Flaky Pastry with Thyme, Parsley and Shallots

Served with Champagne Sauce

\$54

Broiled Chilean Sea Bass

Topped with Tomato Ragout and Served with Spinach Risotto

Market Price

Herb Crusted Chicken Breast

Boneless, skinless breast, rubbed with fresh herbs and pan seared

Chardonnay cream sauce, chef's rice blend and vegetables

\$45

Stuffed Breast of Chicken

Filled with Wild Mushroom Brunoise, Julienne Vegetables and Goat Cheese

Light Basil Demi-glace and Whipped Potatoes

\$52

Island Spiced Roast Pork Tenderloin

Served with Tamarind Demi-glace and Whipped Sweet Potato

\$44

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Confit of Duck

Served with Wild-Berry Demi-glacé and Caramelized New Potatoes
\$55

Prime Veal Medallions

Seared Veal Tenderloin with Frangelico Morel Cream Sauce, Peruvian Potatoes
\$58

Grilled Prime Veal Chop

Charbroiled 15 oz. Prime Chop with Potato Au Gratin and Honey Thyme Demi-glacé
\$75

Roasted Rack of Lamb

Tender Colorado Lamb Served with Potato Cake and Rosemary Jus
\$75

Roasted Prime Rib of Beef

Served with Jus Natural, Twice Baked Potato and Traditional Yorkshire Pudding
\$56

New York Strip Steak

Served with Herbed Steak Butter and Roasted Potatoes
\$58

Filet Mignon

Served with Wild Mushroom Demi-glacé and Potatoes Anna
\$65

Beef Tenderloin en Croûte

Grilled Filet Topped with Wild Mushroom Duxelles Wrapped in Puff Pastry
Served with Zinfandel Demi-glacé
\$70

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Dual Entrées

Stuffed Chicken and Roasted Pork Medallions

Boneless Breast with Spinach, Sun-dried Tomato, Goat Cheese, Lemon Thyme Mouselline Blackened Pork Tenderloin, Sliced and Served with Exotic Fruit Chutney, Rice Timbale
\$55

Grilled Chicken and Salmon

Boneless Chicken Breast with Chardonnay Sauce
Grilled Citrus Glazed Salmon with Orange Salsa, Basmati Rice
\$58

Petite Filet and Yellowtail Snapper

Petite Filet with Zinfandel Demi-glace
Baked Yellowtail Snapper with Velvet Bercy Sauce, Saffron Potato Tourne
\$80

Petite Filet and Sea Bass

Grilled Petite Filet with Wild Mushroom Demi-glace
Baked Sea Bass with Normande Sauce, Potatoes Anna
\$85

Petite Filet and Salmon en Croûte

Grilled Petite Filet, Pinot Noir Demi-glace
Baked Atlantic Salmon in Flaky Pastry with Thyme, Parsley and Shallots, Champagne Sauce
\$85

Petite Filet and Seafood Trio

Grilled Petite Filet with Morel Demi-glace
Grouper Filet, Jumbo Prawn and Diver Scallop, Late Harvest Riesling Cream Sauce, Peruvian Potatoes
\$90

Sliced Beef Tenderloin and Stuffed Maine Lobster Tail

Grilled, Sliced Beef Tenderloin with Pink Peppercorn Demi-glace
Stuffed Maine Lobster Tail, Duchess Potato
\$95

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Desserts

Crème Caramel Served with Tropical Fruit

Macadamia Nut Pie with Caramel Sauce

Egg White Cappuccino Custard
Served with Honey and Cinnamon

Almond Tuile Basket
Filled with Fresh Fruit and Berries
Add \$4.50

Crème Brulee Served with Fresh Berries
Add \$5.50

Asian Pear Poached in Port, Berry Coulis
Add \$6.50

Tropical Specialties

Coconut Cake

Traditional Key Lime Pie

Fresh Florida Fruit Tart, Mango Coulis

Pineapple Upside Down Cake

Pina Colada Cake Wrapped in White Chocolate
Add \$4.50

Tropical Fruit Shortcake, Strawberry Coulis
Add \$4.50

Frozen Orange Soufflé
Add \$5.50

For Chocolate Lovers!

Double Chocolate Marbled Cheesecake

White and Dark Chocolate Mousse in a Martini Glass with Assorted Berries

Fudge Cake with Fresh Raspberries

Double Chocolate Truffle Cake with Vanilla Bean Sauce
Add \$4.50

Chocolate Raspberry Pate with Fruit filled Almond Tuile Basket
Add \$6.50

Chocolate Macadamia Bombe Filled with Gnache
Add \$6.50

Tiramisu Presented in a Martini Glass
Add \$6.50