



BANQUET RECEPTION FOOD MENU

Cocktail Reception

One Hour Reception, 50 Guest Minimum

Cheese and Fruit Presentation

International and Domestic Cheeses, Red and White Grapes
Exotic Tropical Fruit Garnish, Assorted Crackers and Mini Breads

Vegetable Crudite

Garden Fresh Vegetables with Creamy Pesto Sauce and Ranch Dip

Select Three Cold Hors d'oeuvres

Assorted Finger Sandwiches	Prosciutto and Melon
Boursin Cheese Filled Artichoke	Seafood Salad in Cherry Tomatoes
Smoked Chicken Salad in Cucumber	Stuffed Deviled Eggs, Caviar Garnish
Jumbo Shrimp with Cocktail Sauce Add \$8.00	Assorted Sushi and Sashimi Add \$9.00
Lobster Medallions, Brandy Mousseline Add \$10.00	Florida Stone Crabs with Mustard Sauce

Select Three Hot Hors d'oeuvres

(Chef will prepare one piece per guest of each)

Scallops Wrapped in Bacon	Vegetable Quiche
Crispy Egg Rolls, Sweet and Sour Sauce	Buffalo Chicken Wings
Mushrooms Stuffed with Italian Sausage	Black Bean and Cheese Quesitas
Mini Florida Crab Cake, Carambola Chutney Add \$7.00	Mini Chicken Teriyaki Brochettes Add \$6.00
Tortuga Shrimp with Chili Mayonnaise Add \$9.00	Beef Tenderloin in Puff Pastry Add \$7.00

Select One Carving Item

Roast Beef, Turkey or Baked Ham with Silver Dollar Rolls and Condiments
\$45.00 per person

Menu prices do not include taxable service charge or sales tax and are subject to change without notice.

The Naples Beach Hotel & Golf Club



BANQUET RECEPTION FOOD MENU

Caribbean Welcome Reception

Two Hour Reception, 100 Guest Minimum

Garden Fresh Vegetable Montage with Dipping Sauces

Richly Garnished Tray of International and Domestic Cheeses
Served with Assorted Crackers and Mini Breads

Fresh Florida and Exotic Fruit Presentation

Island Station

Seared Ahi Tuna Medallions over Warm Seaweed Slaw with Wasabi Sauce
Coconut Fried Shrimp Served with Cocktail Sauce
Conch Fritters with Spicy Remoulade

Pasta Station

Seafood Orecchiette
Pan Seared Blackened Shrimp and Scallops
Tossed with Pasta Shells and a Citrus-Rum Beurre Blanc

Penne Primavera
Grilled Vegetables and Smoked Roma Tomatoes
Tossed with Penne Pasta and Mojo Sauce

Shaved Parmesan and Cracked Pepper

Carving Station

Roasted Strip Loin with Horseradish Sour Cream
Jamaican Jerked Pork Loin Tropical Fruit Chutney
Silver Dollar Rolls and Condiments

Dessert and Coffee Station

Assorted Mini Tropical Desserts, Coffee, Decaffeinated Coffee, Tea,
\$95.00 per person

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Dry Snacks (per pound)

Pretzels or Potato Chips	\$10.00
Dry Roasted Peanuts	\$15.00
Yellow and Blue Corn Tortilla Chips with Salsa and Bean Dip	\$10.00
Mixed Nuts	\$25.00
Herbed Bagel Chips with Hummus	\$14.00

Chilled Hors d'oeuvres

Priced by the Piece, 35 Piece Minimum

Stuffed Deviled Eggs	\$4.50
Celery Stuffed with Olive Nut Spread	\$4.50
Artichoke Bottoms stuffed with Boursin Cheese	\$4.50
Fresh Fruit Brochettes with Yogurt Dipping Sauces	\$4.50
Peruvian Potato with Gorgonzola and Walnut	\$4.50
Cherry Tomatoes stuffed with Seafood Salad	\$4.50
Smoked Salmon Coronets with Horseradish Cream Cheese	\$4.50
Endive Spoons with Shrimp Mousse	\$4.50
Smoked Seafood Brochettes	\$5.50
Assorted Sushi and Sashimi	\$9.00
Oriental Glazed Shrimp	\$9.00
Jumbo Shrimp on Ice with Cocktail Sauce	\$8.00
Lobster Medallions with Brandy Mousseline and Caviar Garnish	\$10.00
Florida Stone Crabs on Ice with Tangy Mustard Sauce	Market Price
Alaskan Snow Crab Claws	Market Price
Cucumbers filled with Smoked Chicken Salad	\$4.50
Antipasto Brochettes	\$4.50
Prosciutto and Melon	\$4.50

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Warm Hors d'oeuvres

Priced by the Piece, 35 Piece Minimum

Fried Camembert with Sauce Pommadoro	\$4.50
Vegetable Quiche	\$4.50
Black Bean and Cheese Quesitas	\$4.50
Filo Pastry with Ricotta Cheese and Spinach	\$4.50
Mushrooms with Seafood Stuffing	\$4.50
Conch Fritters with Spicy Cocktail Sauce	\$4.50
Shrimp and Cheese Quesitas	\$4.50
Escargot Stuffed New Potatoes with Garlic Boursin	\$5.50
Mini Florida Crab Cake with Spicy Remoulade	\$7.00
Smoked Salmon, Brie and Mushroom Napolean	\$7.00
Mini Seafood Brochettes in Roasted Garlic Sauce	\$7.00
Coconut Fried Shrimp with Chutney Sauce	\$9.00
Shrimp Sautéed in Scampi Butter	\$9.00
Tortuga Shrimp with Chili Mayonnaise	\$9.00
Buffalo Chicken Wings with Celery and Bleu Cheese	\$4.50
Chicken Strips with Honey Mustard Sauce	\$4.50
Mini Chicken Teriyaki Brochettes	\$5.50
Crispy Egg Rolls with Thai Sweet and Sour Sauce	\$4.50
Mushrooms Stuffed with Italian Sausage	\$4.50
Pastry Filled with Italian Sausage	\$4.50
Baby Back Riblettes with Szhechuan Barbecue Sauce	\$4.50
Grilled Baby Lamb Chops, Mint Jelly	\$8.00
Mini Beef Brochettes	\$7.00
Beef Tenderloin in Puff Pastry	\$7.00

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Butlered Hors d'oeuvres
Priced by the Piece, 35 Piece Minimum

Served Chilled

Prosciutto and Melon	\$4.50
Artichoke Bottoms stuffed with Boursin Cheese	\$4.50
Cherry Tomatoes stuffed with Seafood Salad	\$4.50
Smoked Salmon Coronets with Horseradish Cream Cheese	\$4.50
Endive Spoons with Shrimp Mousse	\$4.50
Smoked Trout on Toast Points	\$4.50
Assorted Sushi and Sashimi	\$9.00
Oriental Glazed Shrimp	\$9.00
Lobster Medallions with Brandy Mousseline and Caviar Garnish	\$10.00
Cucumbers filled with Smoked Chicken Salad	\$4.50

Served Warm

Filo Pastry with Ricotta Cheese and Spinach	\$4.50
Black Bean and Cheese Quesitas	\$4.50
Mushrooms with Seafood Stuffing	\$4.50
Smoked Salmon, Brie and Mushroom Napoleon	\$7.00
Escargot Stuffed New Potatoes with Garlic Boursin	\$4.50
Coconut Fried Shrimp with Chutney Sauce	\$9.00
Shrimp and Cheese Quesitas	\$4.50
Pastry Filled with Italian Sausage	\$4.50
Mushrooms Stuffed with Italian Sausage	\$4.50
Beef Tenderloin in Puff Pastry	\$8.00

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Reception Selections

Small trays serve 30 to 50 guests, Large trays serve approximately 100 to 120 guests

Sliced Tropical Fruit

Poppy Seed Yogurt Dipping Sauce Small \$185 Large \$285

Garden Fresh Vegetable Montage

Served with Dipping Sauces Small \$155 Large \$260

Grilled Vegetables

Fresh Seasonal Vegetables Brushed with Olive Oil, Char-grilled and Seasoned Small \$215 Large \$325

Imported and Domestic Cheese

Served with Sliced Baguette and Crackers Small \$285 Large \$385

Chef's Assortment of Cold Canapés

Chef's Selection of Four Canapés Beautifully Presented on a Mirror Small \$215 Large \$325

Assorted Finger Sandwiches

Small \$215 (65 pieces) Large \$325 (100 pieces)

Smoked Seafood

Smoked Oysters, Trout, Atlantic Salmon, Scallops and Sturgeon Served with Appropriate Accouterments
Small \$295 Large \$395

Antipasta Tray

Prosciutto, Pepperoni, Salami, Mortadella, Roast Beef, Provolone, Mozzarella, Fontinella, Artichoke Hearts, Mushrooms, Roasted Peppers, Ripe & Green Olives, Tomatoes & Olive Oil, Assorted Breads & Crackers
Small \$365 Large \$465

Strawberry Tree

Approximately 120 strawberries, Served with Dipping Sauces
\$285

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Carving Stations

Includes Silver Dollar Rolls and Condiments, Requires Uniformed Chef at \$60 ++

Roast Breast of Turkey

Serves approximately 30 Guests \$235

Pan Seared Blackened Porkloin

Serves approximately 30 Guests \$235

Roast Suckling Pig

Serves approximately 75 Guests \$565

Baked Virginia Ham

Serves approximately 60 Guests \$265

Salmon Coubiliac

Salmon in Puff Pastry Filled with Mushroom Duxelles, Spinach and Tomato Concasse

Served with Choron Sauce (no rolls or condiments)

Serves approximately 15 Guests \$250

Roasted Leg of Lamb

Serves approximately 30 Guests \$235

Seared and Baked Choice Beef Tenderloin

Serves approximately 20 Guests \$375

Choice New York Strip Roast

Serves approximately 35 Guests \$500

Roasted Top Round of Beef

Serves approximately 50 Guests \$325

Steamship Round of Beef

Serves approximately 175 Guests \$695

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Seafood Cascade

Shrimp, Oysters, Mussels, Clams and Snow Crab
Served with a Variety of Dipping Sauces

\$60 per person

\$70 per person with Stone Crabs (seasonal)

\$80 per person with Stone Crabs and Maine Lobster Claws and Medallions

Sauté Stations

Sauté Station Prices are Per Guest, Minimum of 50 Guests

Requires Uniformed Chef at \$65 ++ per Station

Fajita Station

Sautéed Onions and Peppers, Chicken and Beef

Lettuce, Tomato, Onion, Jalapeno, Cheddar, Sour Cream and Salsa

\$18 per person

Pasta Station

Seafood Orriechetta, Penne Primavera and Italian Sausage with Linguine Pomodoro

Served with Freshly Grated Parmesan, Chopped Fresh Basil and Ground Pepper

\$22 per person

Oriental Stir-fry

Szhechuan Shrimp, Sweet and Sour Pork and Pineapple Chicken

Stir-fried with Oriental Vegetables and Served with Fried Rice

\$26 per person

Seafood Station

Seafood Gumbo, Sautéed Shrimp Scampi

Pan Seared Yellowfin Tuna with Wasabi, Lite Soy, Pickled Ginger and Oriental Seaweed Slaw

\$40 per person

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