

Holiday Buffet 2020

Salad

CHOICE OF ONE

Greens & Grains Salad,
Pickled Onions, Arugula, Corn,
Farro, Toasted Pepitas,
Goat Cheese Crumble,
Roasted Shallot Vinaigrette

Baby Lettuce, Spiced Pecans,
Blue Cheese, Dried Cranberries,
Key Lime Vinaigrette

Mixed Garden Greens,
Cherry Tomatoes, Radicchio,
Shaved Carrots,
Aged Balsamic Dressing

Entrées

CHOICE OF TWO

Citrus Brined Grilled Chicken Breast,
Mushroom Sage Jus

Brown Sugar Spiced Rub,
Roasted Pork Loin,
Green Peppercorn Sauce

Pan Seared Florida Snapper,
Tomato & Papaya Salsa

Sides

CHOICE OF TWO

Herb Roasted New Potatoes,
Herbed Butter

Sweet Potato &
Broccoli Succotash

Creamy Yukon Gold
Mashed Potatoes

Market Vegetable Medley

Sautéed Green Beans with
Caramelized Onions

Desserts

CHOICE OF TWO

Double Chocolate Cake,
Mocha Chocolate Sauce

Key Lime Pie

New York Cheesecake,
Berries Jubilee

Seasonal Sliced
Fruit & Berries

\$50 per guest

Salad

CHOICE OF ONE

Carrot Soup, Ginger Essence

Roasted Butternut Squash

Traditional Caesar Salad,

Baby Romaine, Shaved Parmesan
Cheese, Herb Croutons,
Caesar Dressing

Baby Artisan Greens,
Heirloom Tomatoes,

Dry Cranberry Pecorino Parmesan,
Creamy Ranch Dressing

Butter Lettuce, Toasted Walnuts,
Blue Cheese, Dried Cherries,
Citrus Vinaigrette

Entrées

CHOICE OF TWO

Charred Flat Iron Steak,
Tamarind BBQ Sauce

Leeks & Wild Mushroom
Stuffed Chicken Breast,
Fontina Mornay Sauce

Pistachio Crusted Mahi-Mahi,
Vanilla Bean Sauce

Sides

CHOICE OF TWO

Potato Gratin, Gruyere Cheese

Rosemary, Thyme,

Roasted Fingerling Potatoes

Creamy Mushroom Risotto,
White Truffle Oil

Baby Asparagus & Carrots

Seasonal Vegetables Mélange

Desserts

CHOICE OF TWO

Pecan Pie &
Vanilla Ice Cream

Key Lime Pie, Fresh Berries

New York Cheesecake,
Berries Jubilee

Seasonal Sliced
Fruit & Berries

\$60 per guest

Display Items

CHOICE OF ONE

International Cheese Display,
Assorted Crackers, Bread

Charcuterie, Smoked & Cured Meats,
Pickled Vegetables, Olives,
Marinated Artichokes,
Grilled Breads, Olive Tapenade

Elegant Display of
Sliced Seasonal Fruits & Berries

Pan Seared Lump Crab Cake,
Chipotle Remoulade Sauce

Baby Tomato & Mozzarella Borchetta,
Rocket Pesto Sauce

Salad & Soups

CHOICE OF TWO

Crab & Corn Chowder

Kabocha Squash Chicken Soup

Caesar Salad, Baby Romaine, Shaved
Parmesan Cheese,

Herb Croutons, Caesar Dressing

Exotic Greens, Endive, Radicchio, Jicama,
Carrot Curls, Orange Segments,
Honey Lime Vinaigrette

Entrées

CHOICE OF TWO

Herb Crusted Atlantic Salmon,
Red Wine Butter Sauce

Lobel Farms Frenched,
Chicken Breast, Honey Lime Sauce

Blackened Mahi-Mahi,
Citrus Beurre Blanc

New York Strip Steak,
Cippolini Onions, Shitake Demi Glaze

Sides

CHOICE OF TWO

Yukon Gold Mashed Potatoes

Fingerling Potato Hash

Baby Asparagus, Baby Carrots

Bacon Brussel Sprouts, Roasted Red Pepper

Desserts

Viennese Table, Mini Tortes,
Cakes & Pies, Chocolate Mousse

\$85 per guest



Hammock Beach™

GOLF RESORT & SPA

All menus served with Sweet Cream Butter, Warm Rolls, Coffee, Decaffeinated Coffee and Hot Tea
*23% service charge and 7% sales tax is added to all Food and Beverage

Holiday Plated Menus 2020

Salad

CHOICE OF ONE

Traditional Caesar Salad,
Crisp Romaine,
Parmesan Cheese,
Smoked Bacon Lardons,
Garlic Caesar Dressing

Grilled Prawns &
Papaya Salad,
Garden Greens,
Citrus Dressings

Baby Spinach,
Feta Cheese, Tomato,
Peppers,
Malt Vinaigrette

Entrées

CHOICE OF TWO

Pan Seared Snapper,
Yukon Gold Mashed Potatoes,
Vegetables Medley,
Citrus Glaze

Flat Iron Steak,
Roasted Fingerling Potatoes,
Green Beans, Carrots,
Port Wine Demi-Glace

Stuffed Oven Baked
Chicken Breast with
Mushroom & Spinach,
Cotija Cheese,
Creamy Risotto,
Marsala Sauce

Desserts

CHOICE OF ONE

Orange Crème Brûlée,
Fresh Berries

Caramel Cheesecake,
Raspberry Sauce

Chocolate Molten Cake,
Vanilla Ice Cream

Salad or Soup

CHOICE OF ONE

Hammock Seafood Bisque,
Brandy Foam

Smoked Tomato Soup,
Garlic Croutons

Chicory & Endive Salad,
Caramelized Pear,
Stilton Cheese,
Aged Balsamic Dressing

Baby Romaine Hearts,
Heirloom Tomatoes, Cucumbers,
Pecorino Cheese, Crispy Croutons,
Creamy Parmesan Dressing

Entrées

CHOICE OF TWO

Tiger Shrimp & Filet Mignon,
Duchess Potato,
Asparagus,
Port Wine Demi-Glace

French Pork Chop,
Glazed Baby Carrots,
Scalloped Potatoes,
Peach Chutney

Seared Crispy Skin Salmon,
Parmesan Truffle Risotto, Broccolini,
Saffron Beurre Blanc

Frenched Chicken Breast,
Roasted Root Vegetables,
Braised Bok Choy,
Mushroom Cream Sauce

Desserts

CHOICE OF TWO

Tiramisu, Chocolate Shavings
Opera Gateau, Fresh Berries,
Whipped Cream

Crème Brûlée Cheesecake,
Cherry Topping

Appetizer

CHOICE OF ONE

Blue Crab Cake, Meyer Lemon Aioli,
Micro Mixed Greens, Infused Oil
Seared Jumbo Scallops, Pickled
Vegetables, Green Pea Purée

Salad & Soups

CHOICE OF ONE

Lobster Bisque, Chives Crème Fraiche,
Toasted Coconut

Bouquet of Baby Mixed Greens,
Heirloom Tomatoes, Endives, Carrots,
Mandarin Segments,
Key Lime Dressing

Red Wine Poached Pear, Stilton Cheese,
Mesclun Greens, Spiced Walnuts,
Cranberries, Champagne Vinaigrette

Baby Spinach, Heart of Palm, Julianne
Peppers, Tomato, Bacon Lardons,
Balsamic Vinaigrette

Entrées

CHOICE OF TWO

Boursin Cheese & Mushroom Crusted
Filet Mignon, Whipped Potatoes,
Roasted Asparagus, Baby Carrots,
Port Wine Demi-Glace

Broiled Seabass, Garlic Mashed
Potatoes, Baby Carrots, Broccolini,
Saffron Beurre Blanc

Herb Crusted Colorado Rack of Lamb,
Truffle Mashed potatoes,
Sautéed Vegetables, Mint au Jus

Grilled Lobster Tail, Steamed Broccoli,
Baby Carrots, Sweet Potato Gratin,
Lemon Butter Sauce

Desserts

CHOICE OF ONE

Chocolate Mousse Cake,
Whipped Cream & Berries

Key Lime Pie,
Whipped Cream & Berries

Crème Brûlée Cheesecake,
Fresh Strawberry, Caramel Sauce

\$65 per guest

\$75 per guest

\$85 per guest



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