

Holiday Buffet 2021

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,
Caper Citrus Sauce

Sides

CHOICE OF TWO

Herb Roasted Baby 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,
Berries, Chocolate Sauce
Mini Key Lime Pie, Berries
Assorted Cheesecake,
Berries Jubilee
Red Velvet Cake,
Berries

\$60 per guest

Soup or 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,
Cranberry Cheddar Cheese,
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

Yukon Mashed Potatoes,
Parmesan Cheese
Herb Roasted
Fingerling Potatoes
Creamy Mushroom Risotto,
White Truffle Oil
Baby Asparagus & Carrots
Seasonal Vegetables Mélange

Desserts

CHOICE OF TWO

Pecan Pie
Mini Key Lime Pie,
Fresh Berries
Assorted Cheesecake,
Berries Jubilee
Mascarpone
Lemon Cake

\$75 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

Soup & Salad

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
Frenched Chicken Breast, Honey Rum Sauce
Blackened Mahi-Mahi, Citrus Beurre Blanc
New York Strip Steak,
Cippolini Onions, Shitake Demi Glaze

Sides

CHOICE OF TWO

Yukon Gold Mashed Potatoes
Herb Roasted Fingerling Potatoes,
Caramelized Onions
Asparagus, Baby Carrots
Bacon Brussel Sprouts,
Onions & Red Peppers

Desserts

Viennese Table, Mini Tortes,
Cakes & Pies, Cream Puffs

\$90 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 2021

Salad

CHOICE OF ONE

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

Grilled Corn & Shrimp Salad,
Garden Greens, Citrus Dressings

Baby Spinach,
Feta Cheese, Tomato,
Peppers,
White Balsamic Vinaigrette

Entrées

CHOICE OF TWO

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

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

Oven Baked Chicken
Breast Stuffed with
Mushrooms and Spinach,
Cotija Cheese,
Creamy Risotto,
Marsala Sauce

Desserts

CHOICE OF ONE

Passion Fruit Crème Brûlée,
Fresh Berries

New York Cheesecake,
Raspberry Sauce

Double Chocolate Cake,
Berries Jubilee

Soup or Salad

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,
Au Gratin Potatoes
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 ONE

Tiramisu, Chocolate Shavings

Lemon Mascarpone Cake,
Fresh Berries

Marble 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

Soup & Salad

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

Crab Crusted Salmon, Garlic Mashed
Potatoes, Baby Carrots, Broccolini,
Saffron Beurre Blanc

Herb Crusted 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

Double Chocolate Cake,
Whipped Cream & Berries

Key Lime Pie, Whipped Cream & Berries

Strawberry Cheesecake,
Fresh Strawberry, Caramel Sauce

\$70 per guest

\$85 per guest

\$90 per guest



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