

Junch Plated







Ideal Fusion Cuisine Lunch Plated

All Plated Menu are Served with Farm Fresh Vegetables, Freshly Baked Breads, Butter Coffee, Tea & Decaffeinated Coffee

Select One Soup or Salad:

Roasted Red Pepper Bisque

Rustic Vegetable Minestrone

Yellow Tomato Gazpacho with Shrimp Ceviche

Cesar Salad, Shaved Parmesan, Topped with Tomato Confit & Crostini

Florida Heart of Palm with Orange and Grapefruit, Baby Greens, Citrus Vinaigrette

Baby Spinach, Arugula, Grilled Portobello, Plum Tomatoes & Raspberry Vinaigrette

Select One Entrée:

Grilled Organic Chicken Breast, Crusted Yukon, Roasted Garlic Demi

Honey-Balsamic Glazed Salmon, Risotto Milanese

Pan Seared Sea Bass, Crispy Cassava "Mofongo", Mushroom Fricassee & Yellow Tomato Coulis

Herb Crusted Filet Mignon, Roasted Dutch Potatoes, Glazed Carrot, Asparagus & Pepper Corn Demi

Select One Dessert:

Tiramisu Bar, Frangelico Crème Anglaise, Chocolate Grissini

New York Style Cheesecake with Blueberry

Tropical Fruit Tart, Guava Coulis

Coconut Panna Cotta, Mango-Basil Chutney



Junch Buffet





Ideal Fusion Cuisine Lunch Buffet

Sandwich

Chef's Hot Soup Creation

Vegetable Orzo Pasta Salad

Rustic Potatoes Salad with Honey-Mustard Vinaigrette

Traditional Cesar Salad with Herb Garlic Croutons & Shaved Parmesan

Select Three Sandwiches:

Portobello & Brie Sandwich with Sundried Tomato Tapenade, Caramelized Onions on Ciabatta Bread

Oven Roasted Turkey Sandwich with Cranberry Chutney, Bacon, Avocado, Dijon Mustard, Tomato on Asiago Batard

> Prosciutto & Mozzarella Panini with Arugula, Pesto on Baguette

Tuna Salad with Capers & Shaved Red Onion on Croissant

Roast Ham, Swiss Cheese with Mustard & Pickles on Cuban Bread

Spice Chicken, Mango, Baby Greens Wrap with Cilantro Aioli

Dessert

Tropical Fruit Salad with Toasted Toast

Mango Cheese Cake

Chocolate Tart

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Herbal Tea with Lemon

Addition of Soft Drinks and Mineral Water \$3.00per Guest









Tuscan

Includes Assorted Fresh Rolls from the Bakery & Butter, Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

Select Three Salad

Panzanella Salad: Tomatoes, Capers, Olives & Artichokes tossed with Croutons

Mixed Greens with Arugula, Crisp Carrot, Cherry Tomatoes, Shaved Parmesan, And Balsamic Dressing

Chilled Saffron Orzo Salad with Roasted Pepper, Peas, Lemon Vinaigrette

Classic Antipasti Platter

Italian Cannellini & Pancetta Salad

Select Two Sides

Tuscan Garden Vegetable Marinated Grilled Asparagus Roasted Peruvian Purple Potatoe Soft Herbed Polenta

Select Two Entrées

Veal Scaloppini with Marsala Sauce

Chicken Milanese with Madeira Sauce

Gnocchi, Spinach & Wild Mushrooms with Basil Cream Basil

Grill Swordfish Picatta Style with Artichoke & Tomato Confit

Add \$8.00 additional to select an additional entrée above

Tiramisu, Cannoli & Italian Cheesecake

Addition of Soft Drinks and Mineral Water \$3.00per Guest



Jatin Delights





Latin Delight

Includes Assorted Fresh Rolls from the Bakery & Butter, Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

Select Three Salads

Roasted Corn & Black Beans Salad

Heart of Palms and Cherry Tomato Salad

Coastal Greens w/ Avocado, Mango & Papaya

Spinach & Arugula: Shaved Manchego Cheese, Cherry Tomatoes & Shallot Vinaigrette

Chayote Squash Salad w/ Cilantro Herb Vinaigrette

Select One Side

Rice with Pigeon Peas (Arroz con Gandules)

Crispy Plantain Mashed (Mofongo)

Herb Roasted Potatoes

Select Two Entrées

Plantain Crusted Mahi Mahi with Coconut Beurre Blanc Grilled Chicken with Caramelized Onion & Boniato Grilled Flank Steak with Roasted Red Pepper Chimichurri Roasted Pork Loin with Yucca Croutons & Guava Rum Sauce Add \$8.00 additional to select an additional entrée above Key Lime Pie, Tres Leche, Pineapple Up-Side Down Cake

Addition of Soft Drinks and Mineral Water \$3.00per Guest



Asian Fusion





Asian Fusion

Includes Assorted Fresh Rolls from the Bakery & Butter, Coffee, Decaffeinated Coffee & Hot Herbal Tea with Lemon

Select One Soup

Japanese Onion Soup

Thai Chicken & Coconut Milk Soup

Spicy Vegetarian Tofu Soup

Select One Appetizer

Vegetable Spring Rolls w/ Plum Sauce

Crisp Crab Rangoon w/ Thai Chili Sauce

Chicken Sate w/Peanut Sauce

Select Two Salad

Asian Noodle Salad w/Mandarin Orange, Cashews & Crisp Vegetable

Grilled Chinese Vegetable Salad with Sesame Oriental Essence

Nappa Cabbage & Radicchio with Pineapple, Sesame Seed, Peanut,

Carrot, Cherry Tomatoes & Thai Chili Sauce

Select Two Entrées

Mongolian Marinated Flank Steak with Caramelized Onion & Red Pepper

Chicken Katsu Curry Donburi with Vegetable Fried Rice

Grill Teriyaki Salmon with Pan-Seared Shrimp Pot Stickers

Honey-Hoisin Pork Loin with Baby Bock Choy

Add \$8.00 additional to select an additional entrée above

Thai Rice Pudding, Coconut- Cream Cheese Flan, Ginger Chocolate Mousse

Addition of Soft Drinks and Mineral Water \$3.00per Guest



All Menu selections and prices are based on a 25 Minimum Guests) All prices are per person, plus 20% service charge & 7% sales tax.