



**Cocktail Reception and Buffet Dinner Party  
St. Peter Greathouse & Botanical Gardens  
Minimum 100 Guests  
2017-2018**

Enjoy four (4) hours of Unlimited Beverage Service featuring a fully stocked selection of St. Peter Greathouse Premium Brand Liquors, House Selected Red and White Wine Service throughout Dinner, Imported and Domestic Beers, a variety of Soft Drinks, Juices, and Mixers. Freshly Brewed Coffee and a Selection of International Teas available after dinner.

Your special event begins with a Rum Punch and Cocktail Reception for one (1) hour on the beautiful grounds of St. Peter Greathouse Estate and Gardens. Your guests will enjoy exploring and taking pictures on the Pool Deck, Observation Deck, scenic overlooks, and lush tropical gardens.

Your guests will be invited to either the Grand View Ballroom or the Blue Orchid Restaurant for a sumptuous dinner buffet complimented with Salads, Entrees, Pastas, Vegetables, Side Dishes, Fresh Baked Breads, and Delectable Desserts.

White Table Linens, White Chair Covers, and Decorative Chair Ties are included.

Flowers/centerpieces are not included but may be ordered for your celebration.



## **SALADS**

### **Select two choices:**

- Classic Caesar Salad with Garlic Croutons and Fresh Parmesan
- Herb Marinated Grilled Vegetable Salad
- Tossed Field Greens with Tomatoes, Cucumbers, Onion and Balsamic Vinaigrette
- Chilled Ratatouille Salad with Rosemary
- Mediterranean Pasta, Broccoli, Cauliflower, Zucchini, Tomatoes, Olives and Pine Nuts
- Penne Pasta, Fresh Basil, Broccoli, Red Pepper, Zucchini, Artichoke, Virgin Olive Oil
- Marinated Mushrooms, Greek Style
- Traditional Potato Salad
- Cilantro Corn Black Bean Salad
- White and Green Bean Salad with Tomatoes and Basil
- Potato Salad with Lemon and Cilantro
- Cabbage Salad with Apples, Bacon and Walnuts
- Mediterranean Carrot Salad
- Caribbean Melon Salad with Feta and Jalapeno
- Ginger, Garbanzo, Peanut and Fiery Pepper Salad
- Lentil Salad with Onions and Fresh Herbs

### **SALAD UPGRADE POSSIBILITIES (Market Price)**

- Shrimp and Scallop Salad
- Vine Ripe Tomato, Fresh Mozzarella, Basil and Virgin Olive Oil
- Baby Octopus Salad
- Marinated Spicy Mussel Salad

## ENTRÉES

Select two choices:

Blackened Mahi Mahi with a Pineapple Salsa  
Grilled Salmon Filet with Sauce Verte  
Jamaican Jerked Chicken with Mango Salsa  
BBQ Chicken with Fruity Caribbean BBQ Sauce  
Pan Fried Red Snapper in Spicy Caribbean Coconut Milk  
Garlic and Sour Orange Marinated Pork Shoulder  
Beef Burgundy Tender Tips with Mushroom and Onions  
Jerk Slow Roasted Pork  
Herb Rubbed Rare Roast beef Served with Au Jus  
Beef Tender Medallions in a Madagascar Green Peppercorn Sauce  
Stir Fried Chicken Breast with Cashews and Scallions in a Light Soy Sesame Sauce  
Sautéed Chicken Breast, Julienne Vegetables in Lemon Caper White Wine Sauce  
Caribbean Rum Baked Chicken Breast with Rum and Molasses Glaze  
Traditional Chicken Fricassee  
Lemon Saffron Grilled Chicken  
Oven Roasted Turkey Breast with Traditional Turkey Gravy  
Asian Sweet and Sour Sesame Pork Chops  
Roasted Tarragon Chicken  
Beef Stroganoff Served over Egg Noodles  
Italian Hot and Sweet Grilled Sausages with a Confetti of Peppers and Onions  
Southern Fried Chicken  
Shrimp, Chicken and Indocile Sausage File Gumbo  
Pork Rib Tips Served with BBQ Sauce  
Chicken Baked with Panko-Parmesan Crust  
Tilapia with a Parmesan Crust in Champagne Sauce  
Grouper with Ginger, Garlic and Cilantro in a Tomato Curry Sauce  
Pork Curry in a Mango Soy Sauce  
Lamb Stew with Fresh Thyme  
Pork Curry with a Green Paw Paw  
Slow Roasted Beef Brisket with Demi Glaze



### **ENTRÉE UPGRADE POSSIBILITIES (Market Price)**

Seafood Lasagna in a Champagne Béchamel Sauce  
Linguini with Green Lip Mussels in an Alfredo Sauce  
Seafood Penne Pasta with a Vodka Sauce  
Crusted Roasted Steamship Leg of Lamb with Roasted Mint, Dijon, Rosemary and Panko  
Rum Glazed Danish Baby Back Ribs

### **Chef attended Carving Stations (Market Price)**

Oriental Pork Loin with Sweet Onion Marmalade  
Roasted Sherry Glazed Country Ham  
Roasted Turkey Breast with Herb Apple Glaze  
Pepper Crusted Whole Tender of Beef  
Herb Crusted Roasted Steamship Leg of Lamb  
Salmon Wellington with Mushroom Duxcelle and White Wine Dill Cream Sauce  
Roasted Pork Tenderloin with Onion Bacon Gravy  
Flank Steak Chorrosco with Chimicurri Sauce



## **PASTA**

**Select one choice:**

- Linguine Al Pesto with Basil, Garlic, Olive Oil and Romano Parmesan Cheese
- Fresh Vegetable Medley over Linguine or Rice
- Penne Pasta with Smoked Chicken, Andouille Sausage with Fresh Vegetables and Garlic
- Vegetable Lasagna with a Traditional Red Sauce or Béchamel Cream Sauce
- Linguini with Green Lip Mussels Fra Diablo
- Truffle Pasta Primavera
- Penne with Grilled Chicken, Portabellas and Scallions
- Pappardelle with Petite Shrimp and Zucchini
- Orecchiette, Broccoli and Anchovies
- Bow-Tie Primavera in a Light Cream Sauce
- Shells with Arugula, Feta and Sun Dried Tomato
- Fettuccine Primavera with a Medley of Fresh Vegetables of the Season Topped with Parmesan Cheese
- Rigatoni with Artichokes and Sausage Topped with Shaved Parmesan Cheese
- Rotelle with Artichokes and Sun Dried Tomato
- Linguini with Spinach and Gorgonzola

### **PASTA UPGRADE POSSIBILITIES (Market Price)**

- Fettuccini with Gulf Shrimp, Lump Crab Meat in Dill Cream Sauce
- Jumbo Shrimp Sautéed in Red Wine Tomato Sauce over Linguine
- Sumptuous Langoustino Caribbean Lobster in Saffron Cream Sauce over Linguine
- Mediterranean Seafood Pasta with Fresh Clams, Mussels, Calamari, Shrimp in Fresh Tomato White Wine Sauce

## VEGETABLES AND ACCOMPANIMENTS

Select three choices:

Creamy Scallop Potatoes  
Stir Fry of Snow Peas and Water Chestnuts  
Broccoli Cauliflower Almandine  
Green Beans Almandine buttered with White Wine and Almonds  
Boston Baked Beans  
Green Beans with Red Peppers, Toasted Almonds and Shaved Parmesan – **Cold**  
Orange, Honey and Ginger Glazed Carrots  
Sautéed Cabbage with Onions, Red Pepper and Lemon  
Caribbean Style Eggplant in Tomato Basil Garlic Sauce  
Roasted Vegetables of the Season – **Hot or Cold**  
Green Peas, Pearl Onions and Mushrooms  
Oriental Stir Fried Mushrooms  
Medley of Roasted Peppers – **Cold**  
Grilled Corn on the Cob  
Steamed Corn on the Cob  
Steamed Spinach and Okra  
Herb Roasted New Potatoes  
Rice and Pigeon Peas  
Yellow Seasoned Rice  
Garlic Mashed Potatoes  
Corned Bread or Herbed Bread Stuffing  
White Rice and Cuban Black Beans  
Fried Yellow Plantain  
Oriental Noodles  
Potatoes Au Gratin  
Macaroni and Three Cheeses  
Green Rice with Scallions and Cheese

## DESSERTS

Select two choices:

Caribbean Key Lime Pie  
Decadent Chocolate Brownies  
Exotic Fruit Cobbler with Fresh Cream  
Trays of Freshly Baked Cookies  
Apple Tart Tatin  
Chocolate Pecan Caramel Bars  
Peach and Ginger Tart  
Carrot Cake  
Palm Springs Lemon Squares with Dates  
Chocolate Peanut Butter Swirl Brownies  
Upside Down Pear and Gingerbread Cake  
Flourless Chocolate Cake  
Ginger Lemon Almond Squares