



# SALTLEAF

GOLF PRESERVE

## BANQUET & EVENTS MENU

Revised 3/6/25

## FOOD STATIONS

- **Grazing Board** *A colorful delicious spread of luxurious meats, cheeses ,spreads and everything in between.*
- **Gourmet Flatbreads**: Margherita, grilled pesto chicken, black & blue steak, grilled vegetable & pepperoni... Cauliflower Crust available upon request.
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## PASSED HORS'DOEUVRES

### COLD:

- **Chilled tenderloin Sliders**
  - Beef tenderloin, aged white cheddar arugula, tomato, with horseradish aioli.
- **Shrimp Ceviche Wonton Cups**
  - Gulf Shrimp, red onion, cilantro, tomato, avocado, key lime juice wonton cups.
- **Smoked salmon lavash pinwheels**: Norwegian smoked salmon, baby greens, boursin cheese, pickled red onions, cucumber and fresh dill.

### HOT:

- **Bacon-wrapped Scallops**
  - Jumbo Sea Scallops wrapped with apple wood bacon, Vermont maple glaze.
- **Thai Peanut Chicken Satay**: Grilled chicken skewers glazed with Thai Peanut Sauce.
- **Crab Cake sliders**: Maryland Crab ,lemon aioli, fresh avocado, sesame brioche bun.
- **Tempura Shrimp**: Gulf Shrimp, tempura battered and fried with sweet Thai Chili fusion.
- **Steak Burger Sliders**: Kobe beef patty, aged cheddar, lettuce, tomato, pickle, burger sauce.

## PLATED MEALS

### SALAD COURSE SELECTIONS:

- **Classic Caesar Salad**
  - Organic romaine, shaved parmesan, focaccia croutons, creamy Caesar dressing
- **Burrata Caprese Salad**
  - Fresh burrata cheese, heirloom tomatoes, basil, pickled red onions, focaccia croutons, white balsamic vinaigrette drizzle.

- **Wedge salad**
- *Baby iceberg wedge, apple wood smoked bacon, vine ripened tomatoes, cucumber, chunky blue cheese dressing and balsamic drizzle.*

*All Salads served with warm Artisan breads and butter*

## FRESH VEGETABLE SELECTIONS:

- Broccolini
- Asparagus
- Baby Carrots
- Seasonal vegetable medley

## STARCH SELECTIONS:

- Roasted Baby baker potatoes
- Yukon gold mashed potatoes
- Rice ( wild, pilaf or basmati)
- penne Pasta – pesto, marinara, alfredo, butter & cheese

## ENTRÉE SELECTION:

- **Filet Mignon**
  - Royal Center Cut wagyu beef filet, Roasted Cipollini onions, sautéed mushrooms, red wine demi-glaze.
- **Prime Rib**
  - 14 Ounce center cut wagyu ribeye, herb-crusted with au jus, creamy horseradish sauce.
- **Half-Roasted Organic Chicken**
  - With Crimini mushroom marsala sauce.
- **Wild Salmon**
  - With roasted leeks and citrus burre blanc.
- **Fresh Local Gulf Grouper**
  - Pan seared grouper filet with mango salsa.

## PASTA SELECTIONS

- **Garlic Butter Shrimp Scampi:** colossal Gulf Shrimp with garlic butter scampi sauce tossed in linguini.
- **Pasta primavera:**grilled seasonal vegetables tossed in pesto cream sauce tossed in linguini
- **Mediterranean chicken:**
  - Organic grilled chicken breast, fire-roasted tomatoes, capers, cipollini onions, roasted garlic, olives, fresh herbs & parmesan cheese.

## DESSERTS

- Key Lime Pie with whipped cream
- Flourless chocolate torte with whipped cream and berries
- NY style cheesecake with whipped cream and fresh berries
- Warm caramel apple in pastry
- Cookie and tart assortment.

## BUFFETT MEALS

### SALAD SELECTIONS

- **House Salad**
  - Artisan greens, vine ripened tomatoes, cucumber, red onion, shredded carrot, tart cherries focaccia croutons and white herb balsamic vinaigrette.
- **Caesar Salad**
  - Romaine, Shaved parmesan, focaccia croutons, creamy Caesar dressing
- **Wedge salad**
- *Baby ice burg wedges, vine ripened tomatoes, cucumber, red onion, cherry wood smoked bacon, chunky blue cheese dressing and balsamic drizzle.*

### SOUP & CHILI SELECTIONS

- Lobster Bisque
- Shrimp & Roasted Corn Chowder
- Chicken Tortilla
- Three Bean & Beef Chili
- Tomato Bisque
- New England clam chowder

### MAIN COURSE SELECTIONS

- **Protein Bar**
  - **Chicken Parmigiana**
    - Crispy breaded chicken cutlet, parmesan, mozzarella & provolone cheese, marinara sauce, served over linguini
  - **Half Herb-marinated Chicken**
    - Oven-roasted chicken
  - **Grilled Huli Huli Chicken**
    - With pineapple salsa
  - **Mahi Mahi with Mango Salsa**
    - Fresh Local Mahi Mahi oven baked
  - **Wild Salmon with Citrus Burre Blanc**
    - Pan-seared Atlantic salmon

- **Baby Back Pork Ribs**
  - With smoky BBQ sauce
- **Mojo Pulled Pork Shoulder**
  - With chipotle BBQ sauce
- **Slow Roasted Beef Brisket**
  - With smoky BBQ sauce
- **Marinated tenderloin Steak Tips**
  - With chimichurri sauce
- **Vegetables Bar**
  - Broccolini
  - Grilled seasonal vegetables
  - Sautéed green beans
  - Coleslaw
- **Starch Bar**
  - Ciabatta garlic bread
  - Roll & butter
  - Cornbread
  - Baby baker potatoes
  - Coconut rice
  - Basmati rice
  - Baked mac & cheese
  - Roasted sweet potato wedges
  - Cheddar grits
  - Baby baked potatoes
- **Burger & Dog Buffet**
  - Half-Pound Angus Steak Burgers, Quarter-Pound All-Beef Hotdogs, All the Fixings, Brioche Buns, kettle chips, coleslaw, pasta salad.
- **Artisan Sandwiches and Wraps**
  - Hand Crafted with premium meats, cheeses & house made salads with organic produce, rustic breads, tortillas, kettle chips, coleslaw, pasta salad.
- **Quesadilla & Taco Bar**
  - Seasoned taco meat, fajita chicken with peppers & onions, all the fixings, house tortilla chips, guacamole, pico de gallo, cilantro lime sour cream, black bean corn salsa salad.
- **Chicken Wing Bar**
  - Jumbo Raptor Wings & Crispy Chicken Bites with mild, medium, hot, smoky BBQ, honey sriracha, or hot honey chili. Served with celery, carrots, blue cheese & ranch.