



## **Banquet Menu**

### Lunch Selections

### **Cold Plated Entrees**

*Lunch selections include rolls with butter, cup of soup and choice of one plated dessert.  
Add Coffee & Tea Service for \$2.50 per person.*

#### **Asian Salad**

\$19.00 per person

Seared ahi tuna, over Napa cabbage, chopped scallions, crispy wontons, macadamia nut and toasted coconut, Asian ginger dressing

#### **Super Foods Salad**

\$20.00 per person

Tuscan kale, watercress and spinach, heirloom tomatoes, blueberries and pepitas, white balsamic dressing

Add grilled, sliced chicken breast or salmon for \$3.00

#### **Cobb Salad**

\$19.00 per person

Rows of crumbled bacon, grilled chicken slices, hard-boiled eggs, diced tomatoes, cubed cucumbers, bleu cheese crumbles, sliced olives, shaved red onions, over mesclun mix, coated in honey-rosemary dressing

#### **Trio Salad Plate**

\$19.00 per person

Moist tuna salad, rustic chicken salad, and tender shrimp salad are served with fruit arrangement, gourmet greens and raspberry vinaigrette

#### **Chicken Caesar Salad**

\$19.00 per person

Crisp romaine leaves, tossed in a classic dressing, garnished with herbed croutons, shredded parmesan, and topped with julienne sun-dried tomatoes and sliced grilled chicken breast.

Substitute Steak for \$6.00, or Shrimp for \$7.00

#### **Ybor City 1905 Salad**

\$21.00 per person

Baby iceberg, Jarlsberg, ham, green olives, lemon vinaigrette

#### **Rustic Chicken, Red Grape and Walnut Salad**

\$20.00 per person

Tender Chicken, red grapes, walnuts and rosemary are all tossed in a creamy honey-mayonnaise, served with grilled vegetables, sun-dried tomato vinaigrette, gourmet greens, and French crostini

*Prices are subject to change*

*Prices do not include coffee and tea service, 22% service charge or 7% Florida State sales tax*

*Food and Beverage Minimums are required for use of EGYC private event facilities.*



## **Banquet Menu**

### Lunch Selections

#### **Hot Plated Entrees**

*Lunch selections include rolls with butter, choice of either cup of soup or garden salad and choice of one plated dessert.*

*Add Coffee & Tea Service for \$2.50 per person.*

- Bourbon Marinated Sirloin over Grilled Vegetables** \$23.00 per person  
Sirloin steak marinated in bourbon and herbs, grilled and placed over a grilled vegetable arrangement and Chef's selection of starch, complemented with shallot vinaigrette
- Chicken Chardonnay** \$21.00 per person  
Seared boneless chicken breasts accompanied with a white wine-garlic cream sauce, served with roasted garlic mashed potatoes and tender green beans
- London Broil** \$22.00 per person  
Flank steak marinated in balsamic, grilled and thinly sliced, placed on buttery mashed potatoes, served with mushrooms, asparagus, battered onion rings, and demi glace
- Seared Crab Cakes** \$24.00 per person  
Sweet crab meat combined with delicate seasoning, seared and served with Chef's selection of starch and vegetable, oven-cured tomatoes, creole tartar sauce
- Stuffed Chicken Cordon Bleu** \$22.00 per person  
Chicken stuffed with imported Swiss cheese, honey ham shavings, fresh sage leaves, wrapped with bacon, then sliced and served with mashed potatoes, and mustard cream sauce
- Petit Filet Mignon** \$28.00 per person  
5-ounce filet seasoned and grilled, accompanied with potato cake, and a touch of demi glace
- Vegetable Tagine** \$20.00 per person  
Moroccan spiced sweet potato, zucchini, eggplant, onion and garbanzo beans over basmati rice
- Char-Broiled Salmon** \$22.00 per person  
6 ounces of salmon, served over roasted potatoes, surrounded with a smoked tomato puree, and garnished with julienne cucumbers in lemon juice and olive oil
- Tomato-Basil Pasta with Shrimp** \$18.00 per person  
Buttery pasta topped with tender shrimp in a warm "country style" tomato-basil relish, sprinkled with fines herbs

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**Banquet Menu**  
**Plated Desserts**

*Please select one to accompany your entree*

**Baked Apple served with Vanilla Bean Ice Cream**, Honey-Caramel Sauce, Dusted with Cinnamon and Crushed Pistachios

**Cookie Basket filled with Vanilla Bean Ice Cream**, Surrounded by White Chocolate Sauce, Caramel, Raspberry Sauce, and Dark Chocolate Sauce. Garnished with Brown Sugar Glazed Bananas, Fresh Mint, and Crushed, Toasted Walnuts

**Sorbet Trio**, Garnished with Fresh Berries, Toasted Coconut and a Sprig of Mint

**Chiffon Cake**, Baked Light and Fluffy, Topped with Brandy Infused sweetened Strawberries, Served with a Dollop of Whipped Cream and Powdered Sugar

**Gingerbread Cake** Served with a Scoop of Vanilla Ice Cream, Dusted with Powdered Cinnamon and a Touch of Walnut Caramel Sauce

**Crème Brûlée** with Caramelized Sugar, Fresh Fruit Garnish and Mint Sprig

**Chocolate Overload Torte**

**Key Lime Pie**

**Vanilla or Chocolate Bread Pudding**, Sauce Anglaise

**White Chocolate Banana Eggroll**

**Black & White Mousse**

**New York Style Cheesecake**, select Strawberry, Chocolate or Caramel

**Heath Bar Crunch Pie**

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