



**SAVOR . . .**  
**OSCEOLA** *CATERING BY SMG*  
Osceola Heritage Park

## **DINNER**

### **PLATED SELECTIONS**

#### **SALAD**

(choice of one)

Tortellini Salad  
Fajita Salad  
Beef Steak Tomato Salad with Maytag Bleu Cheese  
Garden Fresh Tossed Salad  
Classic Caesar Salad  
Mediterranean Salad

All Salads Served with Appropriate Dressing

#### **STARCH**

(choice of one)

Roasted Rosemary New Potatoes  
Garlic Red Skin Mashed Potatoes  
Roasted Red Potatoes with Butter & Parsley  
Wild Rice Pilaf  
Arroz De Gandules  
Herbed Linguini Pasta with Fresh Opal Basil

#### **VEGETABLES**

(choice of one)

Steamed Asparagus Bernaise  
Steamed Broccoli  
Green Beans with Sugared Almonds  
California Vegetable Medley  
Baby Niblet Corn  
Honey Glazed Baby Carrots  
Rich Creamed Spinach

#### **DESSERT**

(choice of one)

New York Style Cheese Cake  
Tiramisu Cake  
Key Lime Pie  
Cheddar Apple Pie  
Pumpkin Pie  
Jumbo Brownies

## **ENTREES**

Grilled Chicken Breast  
Served with Demi-Glace Sauce, Mushrooms & Onions

**\$19.95**

Garlic Herb Chicken Breast  
Served with Mushrooms & Caramelized Onions

**\$20.95**

Chicken Cordon Bleu  
Served with a Bed of Seasoned Wild Rice

**\$21.95**

Fire Roasted Center Cut Bone In Pork Chop  
Served with a Bartlett Pear Balsamic Reduction

**\$21.95**

Chicken Marsala  
Boneless Breast of Chicken  
Topped with a Rich Mushroom Marsala Wine Reduction

**\$19.95**

Filet Mignon  
Served with Fresh Cremimi Mushrooms & Glazed Vidalia Onions

**Market Price**

Sliced Tenderloin of Beef

**Market Price**

Cedar Plank Roast Filet of Salmon

**\$24.95**

Slow Roast Prime Rib of Beef  
Served with a Garlic Jus Lie

**\$27.95**

Roast Peppered Round of Beef

**\$24.95**

Slow Roasted Breast of Turkey

**\$21.95**

Orange-Chipotle Pepper Roasted Pork Loin

**\$24.95**

Sesame Wasabi Crusted Tuna Loin

**\$24.95**

Honey Cured Smoked Ham

**\$22.95**

### **BUFFET SELECTIONS**

#### **OKEECHOBEE**

Garden Fresh Tossed Green Salad  
Served with Assorted Dressings  
Mini Red Bliss Potatoes  
Fresh California Vegetable Medley  
Grilled Boneless Breast of Chicken in a Demi-Glaze Sauce  
Chefs Selection of Desserts

**\$19.95**

#### **DEER RUN**

Garden Fresh Tossed Green Salad  
Served with Assorted Dressings  
Petite Corn on the Cob  
Garlic Red Skin Mashed Potatoes  
Country Fried Steak with Pepper Gravy  
Chefs Selection of Desserts

**\$23.95**

#### **HARMONY**

Garden Fresh Tossed Salad  
Served with Assorted Dressings  
Honey Baked Ham  
Flame Roasted Garlic Red Skin Potatoes  
Honey Glazed Baby Carrots  
Fresh Baked Jumbo Cookies & Brownies

**\$24.95**

All Dinners are served with Dinner Rolls, Butter, Starbucks Coffee, Starbucks Decaffeinated Coffee, Tazo Hot Tea, and Water.

Dinner Buffets are based upon 2 hours of service. Service may be extended for an additional charge.

A service charge of 20% and 7% sales tax will be added to all Food & Beverage orders

## CREATE YOUR OWN DINNER BUFFET

\$75.00 set up fee for groups of 50 people or less  
Customized menus available upon request

### SALADS

(Selection of Two)

Tossed Green Salad  
With condiments to include:  
Grape Tomatoes, Sliced Cucumbers,  
Red Onions, Croutons  
Two Dressings

Caesar Salad  
Spinach Salad  
Tomato, Cucumber in Balsamic  
Tropical Fruit Salad  
Magnolia Salad

### ACCOMPANIMENTS

(Selection of Two)

Rice Pilaf  
Rosemary Roasted Redskin Potatoes  
Steamed Broccoli Florets  
Steamed Asparagus  
Arroz De Gandules

Vegetable Medley  
Buttered Egg Noodles  
Honey Glazed Baby Carrots  
Red Skin Garlic Mashed Potatoes

### ENTRÉES

(Selection of Two, Three or Four)

Beef Tips with Portabella Mushrooms  
Peppered Round of Beef  
Cavatappi Alfredo with Grilled Chicken  
Baked Penne with Grilled Chicken & Marinara  
Sliced Roasted Pork Loin  
Beef Stroganoff with Egg Noodle Pasta

Chicken Marsala  
Chicken Dijonaise  
Chicken Parmesan  
Chicken Santa Fe  
Sliced Virginia Baked Ham  
Lasagna (veg or with meat)

### INCLUDED

Warm Rolls with Butter  
Starbucks Coffee, Starbucks Decaffeinated Coffee, Tazo Hot Tea, Water

<b>Two Entrée</b>	<b>\$28.95</b>
<b>Three Entrée</b>	<b>\$32.95</b>
<b>Four Entrée</b>	<b>\$35.95</b>

A service charge of 20% and 7% sales tax will be added to all Food & Beverage orders

## **STATION DISPLAYS**

### **CARVING STATIONS**

Carved items are served with Fresh Baked Assorted Rolls and Appropriate Condiments

Carved Pork Loin  
Served with Cranapple Chutney

**\$9.95**

Carved Peppered Tenderloin of Beef  
Carved Tenderloin with Creamy Horseradish, and Sliced Rolls

**Market Price**

Carved Roasted Turkey  
Carved Roasted Turkey with Cranberry, Dijon Mustard and Sliced Rolls

**\$8.95**

Carved Honey Baked Ham  
Brown Sugar Glaze & Dijon Mustard Baked Ham and Sliced Rolls

**\$9.95**

Carved Baron of Beef  
Carved Steamship of Beef with Au Jus, Creamy Horseradish, Dijon Mustard and Sliced Rolls

**Market Price**

Penne Pasta and Tortellini  
Served with Marinara and Alfredo Sauces

**\$12.95**

Carved items are served with Fresh Baked Assorted Rolls and Appropriate Condiments

There is a charge of \$75.00 for each Station Attendant and Carver required

A service charge of 20% and 7% sales tax will be added to all Food & Beverage orders

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness