



*Holiday Gatherings at
Regal Oaks Resort*

Catering Sales Manager:

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*All Prices are plus tax and 22% Service Charge. For More
information on pricing, please contact the Catering Sales Manager*





Reindeer Package

❄️ *Starter:*

Baby Greens Harvest Salad- Cucumber Vase, Gorgonzola Crumbles, Tart Apple, and Crispy Fried Sweet Potato Curls with a Balsamic Reduction

❄️ *Entrée: Choice of One*

Champagne & Wild Mushroom Chicken Breast served with a Lemon Herb Risotto and Roasted Asparagus

Bacon Wrapped Chicken Breast Roulade stuffed with fresh Spinach and Ricotta Cheese, served with a Sweet Red Pepper Coulis on Parmesan Risotto and Caramelized Onion French Beans

Herb Crusted Atlantic Salmon- Oak Grilled and served on Garlic Chive Mashed Potatoes with a Roasted Pear Ragout, Lemon Zest Asparagus, and a Balsamic Reduction

❄️ *Dessert*

Chocolate Mousse Mint Parfait- Dark Chocolate Mousse layered with Minted Crème Fraiche Strawberries





Jingle Bells Package

❄️ *Starter*

Arugula Brie Salad- Dressed Arugula, Brie Cheese, Candied Walnuts, and Grape Tomato tossed in a Cranberry Champagne Dressing

❄️ *Entrée: Choice of One*

Oak Grilled Chicken Breast served with a Roasted Eggplant and Fontina Polenta, Tomato Vodka Reduction, and Sunburst Carrots with Basil infused Olive Oil

Pan Seared Italian Sea Bass served on House Made Ricotta Gnocchi with Peas, Prosciutto and Oven Dried Tomato, topped with fried Arugula Greens

Butter Thyme and Garlic Seared Filet Mignon served with Roasted Garlic Mashed Potatoes, Wild Mushroom Confit, and Lemon Zest Asparagus

❄️ *Dessert*

Meyer Lemon Tart with Chantilly Cream served with Candied Lemon Peel and fresh Strawberries





Turtle Dove Package

❄️ *Starter*

Baby Greens Salad with two Dressings, Julienne Tomatoes, Pickled Onions, and Ciabatta Croutons

❄️ *Entrée: Choice of Carving Station*

New Orleans file' and Bourbon Deep Fried Turkey Breast served with mini sourdough rolls, saffras and creole mustard aioli, sweet chicory, and red cabbage slaw

Orange Pekoe Glazed Smoked Ham- Slow Roasted and Caramelized, served with green onion and smoky bacon cornbread and local wild blossom honey

❄️ *Accompaniments*

Herb Roasted Fingerling Potatoes or Gingered Brown Sweet Potato Mash

Root Vegetable Medley with a Blistered Tomato Chutney

❄️ *Dessert*

Amaretto Cheesecake with a Salted Caramel Drizzle





Hors D'Oeuvres Selections

Cranberry Brie Tartlets with Toasted Almonds

*Crispy Fried Artichoke Hearts with Apple
Walnut Pesto*

*Shrimp and Pumpkin Risotto Cups with
Parmesan Crisps*

Minted Lamb Skewers with Balsamic Drizzle

Caprese Skewers with Pepperoni and Pesto

*Hot Cocoa and Peppermint Stick shooters
with Spiced Cream*

*Fruit & Cheese Kabobs with Cranberry
Yogurt Dip*

*House Smoked Beef Kielbasa En Croute with
a Spicy Dijon Sauce*

*Crispy Fried Chicken & Pumpkin Waffle with
Bourbon Maple Syrup*

*Crab and Sweet Corn Bisque with a Sherry
and Cilantro Pesto Drizzle*

Creamy Tomato Soup and Mini Grilled Cheese

Bourbon Chicken Lollipop Skewers

*Goat Cheese and Apple Chutney on butter
grilled Rye Toast*





Hors D'Oeuvres Selections

*Gingered Shrimp Sushi Roll with Espresso Soy
and Wasabi Glaze*

*Mini Crudité shot with Roasted Pepper
Hummus and Lemon Aioli*

*Ginger Scallion Pork Pot Stickers with
Wasabi Soy Mirin Dip*

*House Made Brisket Meatballs with an Apple
Cider Mustard BBQ*

*Five Spice Duck and Teriyaki Scallion Tart
with Candied Ginger*

*Vegetarian Spring Roll with Curried Sweet &
Sour*

*Smoked Salmon Rose on Scallion Potato Cake
served with a Herbed Mascarpone*

*Fresh Berries, Fig, and Goat Cheese on Sugar
Toasted Gingerbread*

*Spiced Chili Pepper Chicken Spring Roll with
Sweet Sesame Coconut Dip*





Reception Displays and Action Stations

*Pricing is based on one and one half hour service
All Action Stations require a \$75 Chef Attendant Fee*



Reception Displays

❄️ *Fresh Vegetable Crudité Display*

A selection of fresh crisp vegetables of the season, beautifully arranged and served with a lemon zest yogurt dip

❄️ *Imported and Domestic Cheese Display*

An array of select cheeses along side fresh fruit and crackers, house made ciabatta crostini, and cocktail breads

❄️ *Antipasto Display*

Selection of Italian cheeses, marinated vegetables, assorted stuffed olives, buffalo mozzarella, grilled vegetables and charcuterie board meats with assorted flatbreads & crackers

❄️ *Jumbo Chilled Shrimp Cocktail Display*

Served on shaved ice with lemon and tropical fruit garnish with spicy horseradish cocktail sauce and Russian dressing

❄️ *Caprese Salad Display*

Fresh Italian mozzarella, sliced vine ripened tomatoes, sweet roasted red peppers, dressed arugula, roasted garlic and aged balsamic drizzle

❄️ *Sushi and Sashimi Display*

Selection of sushi rice rolls with assorted seafood featuring crabmeat, salmon, ahi tuna, and Nori. Served with seaweed salad, wasabi, pickled ginger, and soy sauce





Chef Attended Action Stations

❄️ *Pan Seared Garlic and Herb
Jumbo Shrimp*

*Served with smoked bacon, garlic and
Chardonnay butter sauce with cheddar cheese
grits, crisp green onion, and sawgrass fried leeks*

❄️ *Stir Fry Wok Station*

*Featuring crispy orange sesame chicken and thin
sliced Asian BBQ flank steak with baby bok
choy, snap peas, napa cabbage, daikon, and
shredded carrot with oyster, ginger, and plum
sauces on lemongrass perfumed jasmine rice*

❄️ *Sliced Gorgonzola and Black
Pepper Beef Tenderloin Carving
Station*

*With mini brioche rolls, sweet pepper salsa, and
horseradish chive aioli*

❄️ *Dijon Herb and Pistachio Crusted
Rack of Lamb Carving Station*

*With braised red cabbage cardamom spiced
apples, and a balsamic reduction*





Chef Attended Action Stations

❄️ *Sweet Tea Brined, Apple Cider
Glazed Pork Tenderloin Carving
Station*

*With fire roasted sweet corn and guajillo chili
chutney, sweet potato hash, and hard cider
reduction*

❄️ *New Orleans File' and Bourbon
Spiced Deep Fried Turkey Breast
Carving station*

*With mini sourdough rolls, saffras and creole
mustard aioli, and a sweet chicory and red
cabbage slaw*

❄️ *Orange Pekoe Glazed Smoked
Ham Carving Station*

*Slow roasted and caramelized, served with a
green onion and smoky bacon cornbread and local
wild blossom honey*





Seasonal Sweets

*New York Style Pumpkin Cheesecake with
Fresh Berries and Orange Blossom Whipped
Cream*

*Meyer Lemon Tart with Chantilly Cream,
Candied Lemon Peel, and Fresh Strawberries*

Coconut Rum Crème Brulee

*Strawberry Shortcake with a Sugared Biscuit
and Blackberry Sangria Whipped Cream*

*Amaretto Cheesecake with a Salted Caramel
Drizzle*

*Warm Basil Peach Crumble with Vanilla Ice
Cream*

Deep Dish Bourbon Apple Walnut Pie

House Made Pumpkin Ricotta Pie





Seasonal Sweets

*Chocolate Peppermint Oreo Yule Log with
Eggnog Anglaise*

Chocolate Hazelnut Praline Cake

Key Lime Mousse Pie

*Dark Chocolate Ganache Fudge Brownie
with Espresso Drizzle*

*Lemon Buttercream Dream Cake with
Fresh Seasonal Berries, Warm Zabaglione,
and Orange Zest*

*Chocolate Mousse Mint Parfait with
Fresh Strawberries*

*Flourless Chocolate Tart with Gran
Marnier Anglaise and Raspberry Perfumed
Whipped Cream*

