

MAYFLOWER PARK HOTEL

*Plated Dinner Entrées are Served with Your Choice of Salad,
Freshly Baked Potato Bread with Sweet Cream Butter,
Freshly Brewed Tropical Iced Tea, Caffé Umbria Coffee, Decaffeinated Coffee &
Assorted Gourmet Hot Teas*

DINNER SALADS

(Choose one)

Mayflower Park House Salad

*Baby Field Greens, Crumbled Goat Cheese &
Classic Raspberry Vinaigrette*

Caesar Salad

*Hearts of Romaine, Spicy Potato Bread Croutons,
Fresh Grated Pecorino Cheese & Caesar Dressing*

Baby Field Greens with Pears

*Toasted Hazelnuts, Crumbled Stilton Cheese &
Balsamic Rosemary Vinaigrette*

Mediterranean Spinach Salad

*Fresh Baby Spinach, Cucumbers, Cherry Tomatoes,
Red Wine Vinaigrette, Pine Nuts & Feta Cheese*

Please Select Two of the Dinner Options

FISH ENTREES

Fire Grilled Salmon en Pistou

*Roasted Fingerling Potatoes, Lemon Caper Beurre
Blanc & Seasonal Vegetables
48.00*

Roasted Pacific Snapper

*Hazelnut Crust, Roasted Fingerling Potatoes
Seasonal Vegetables
48.00*

Oven Roasted Halibut

*Lemon Herb Butter, Fresh Seasonal Vegetables
Couscous
54.00*

Pepper Crusted Ahi Tuna

*Ginger Lime Vinaigrette, Seasonal Vegetables
Sticky Rice Cake
54.00*

POULTRY ENTREES

Grilled Chicken with Fennel Seed Crust

*Roasted Tomato Chutney, Braised White Beans
Seasonal Vegetables
46.00*

Pan Seared Duck Breast

*Basmati Rice Pilaf, Braised Chard &
Rioja Cherry Demi
46.00*

Pan Roasted Chicken Breast

*Marsala Jus, Roasted Mushrooms, Pine Nut Sautéed Spinach & Garlic Mashed Potatoes
46.00*

GRATUITY & TAX

All prices are subject to a Banquet Event Charge of 21% (12% of the total Banquet Event Charge is an administrative fee to defer overhead costs, and 88% is a service charge that is paid to hourly wait staff and set-up employees directly engaged in the service of the event).

All services will be charged applicable sales tax.

Prices subject to change without notice.

Please inform your server of any food allergies so we may accommodate you.

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BEEF, PORK & LAMB ENTREES

Beef with Cabrales Crust

*Tenderloin with Marsala Wine Glaze,
Fresh Seasonal Vegetables &
Idiazabal Mashed Potatoes
55.00*

Grilled Pork Loin

*Apple-Maple Glaze, Fresh Seasonal Vegetables &
Roasted Potato Medley
55.00*

Braised Lamb Shank

*Red Wine Pan Sauce, Creamy Polenta, Garlic & Lemon Gremolata
55.00*

DUETS

Cabrales Crust Beef Tenderloin/ Fire Grilled Salmon

*Garlic Mashed Potatoes & Seasonal Vegetables
62.00*

Cabrales Crust Beef Tenderloin/ Jumbo Prawns

*Garlic Mashed Potatoes & Seasonal Vegetables
65.00*

VEGETARIAN ENTREES

Portabella Mushroom Napoleon

*Grilled Eggplant, Grilled Roma Tomatoes,
Fresh Mozzarella & Classic Puttanesca Sauce
44.00*

Linguini with Saffron Cream

*Cherry Tomatoes, Arugula
44.00*

Seasonal Vegetable Risotto

*Arborio Rice, Vegetable Stock &
Seasonal Vegetables
44.00*

Roasted Vegetable Stratum

*Caramelized Leek Mashed Potato, Spinach,
Roasted Beets, Roasted Mushroom &
Warm Portabella Sherry Vinaigrette
44.00*

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