

Miccokuskee Resort & Gaming



CATERING MENU

Breakfast & Breaks



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Pastries

Assorted Muffins, Croissants and Danish
Fresh Bagels with Cream Cheese
Guava and Cheese or Meat Pastelitos
Assorted Breakfast Breads
(Banana, Blueberry, Lemon Poppy seed, Cranberry)
A Variety of Fresh Baked Cookies
(Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar)
Miniature French Pastries
(Cream Puffs, Éclairs, Linzer Torte cookies, Fruit Tarts)

Continental Breakfast

Assorted Chilled Juices
Selection of Croissants, Muffins,
Coffee Cakes
And Sliced Specialty Nut Breads
Fruit Preserves and Butter
Freshly Brewed Coffee & Teas
Additional Fee with Sliced Fresh Fruit

Healthy Break

Selection of bottled Waters and Juices
Sliced Fresh Seasonal Fruits
Assorted Granola Bars
Individual Fruit Yogurts
Freshly Brewed Coffee & Tea

Chocolate Break

Chocolate Fudge Brownies
Chocolate Chip Cookies
Oreo Chocolate Cookies
Assorted Chocolate Candy Bars
Assorted Sodas
Freshly Brewed Coffees and Teas

Assorted Snacks

Individual Fruit Yogurts
Whole Fresh Fruit (Bananas, Apples, Oranges)
Sliced Fresh Fruit Display
Potato Chips or Pretzels
Candy Bars
Gourmet Mixed Nuts
Chocolate Fudge Brownies
Chocolate Dipped Strawberries
Assorted Tea Sandwiches

Beverages

Freshly Brewed Coffees and Teas
Chilled Orange, Grapefruit, Tomato,
Cranberry and Apple Juice
Country Style Lemonade or Fruit Punch
Rum or Champagne Punch
Individual Bottled Juices
Assorted Regular and Diet Sodas
Bottled Spring Waters
Individual Milk

Breakfast Buffets (Minimum 25 Guests)

Cheke Buffet

Chilled Juices
Sliced Fresh Fruit, Assorted Fruit Yogurts
Freshly Scrambled Eggs
Crisp Bacon, Country Sausage
Breakfast Potatoes
Breakfast Breads & Muffins
Freshly Brewed Coffees and Teas

Hammocks Buffet

Chilled Juices
Sliced Fresh Fruit, Assorted Fruit Yogurts
Assortment of Hot and Cold Cereals
Fresh Scrambled Eggs
French Toast with Maple Syrup
Crisp Bacon, Country Sausage
Breakfast Potatoes
Breakfast Breads & Muffins
Freshly Brewed Coffees and Teas

Plated Breakfast (Minimum 25 Guests)

All Breakfasts served with chilled Juice, Assorted Breads, Freshly Brewed Coffees and Teas

American

Fresh Scrambled Eggs
Breakfast Potatoes
Crispy Bacon or Sausage

French Toast

With Powered Sugar and Maple Syrup
Crisp Bacon or Sausage

Eggs Benedict

Poached Eggs and Canadian Bacon
On English Muffins with Hollandaise Sauce
Breakfast Potatoes

All Prices are subject to an 18% Service Charge and 8% Tribal Tax

Luncheon



Luncheon Buffets (Minimum 25 Guests)

Cold Deli Buffet

Tossed Garden greens

Served with Onions, Cucumbers, Carrots, Tomatoes,
and an assortment of dressings

Red Bliss and Dill Potato Salad

Fresh Potatoes, Dill and Onion in a Tangy dressing

Garden Cole Slaw

Fresh Carrots and Cabbage Shredded
with Sweet Vinegar Mayonnaise

Deli Favorites

Honey Cured Ham	Sliced Turkey Breast
Sliced Roast Beef	Genoa Salami
Imported Swiss Cheese	Sharp Cheddar Cheese

Condiments

Lettuce, Tomatoes, Onions, Pickles, Mustard, Olives, Mayonnaise

Sliced Breads

White, Wheat, Light and Dark Rye Breads

Dessert

Assorted Cookies and Brownies

Sawgrass Lunch Buffet

Rolls and Butter

Mixed Garden Greens

Red Bliss and Dill Potato Salad

Roma Tomato Basil Vinaigrette

Selection of Two Hot Entrees:

Spanish Paella

Saffron Rice mixed with an array
of seafood and chorizo

Chicken Provence

Chicken Breast stuffed with Pine Nuts
and Creamy Pesto Sauce

Oriental Beef with Teriyaki Glacé

and Soba Noodles

Seared Mahí Mahí

in Tomato Remoulade

Chef's Choice of Accompaniments

Dessert Display

Freshly Brewed Coffee and Tea

Plated Luncheons (Minimum 25 Guests)

Main Course includes your choice of Salad, Dessert,
Chef's selection of Accompaniments; Rolls and Butter, Water, Coffee, Tea and Iced tea.

Entrees

Marinated Grilled Breast of Chicken with Orange Cranberry Glaze
Southwestern Chicken with Black Bean Salsa & Tortilla Strips
Chicken Parmesan
Chicken Marsala
Baked Herb Chicken with Sage Gravy
Herb Roasted Pork Loin with Raspberry Sauce
Sliced Roast Sirloin of Beef with Cabernet Demi -Glaze
Pepper Crusted Flank Steak with Burgundy Herb Sauce
Petit Luncheon Filet Mignon with Bearnaise Sauce
Lightly Breaded Filet of Tilapia, Lemon Wedges and Tartar Sauce
Sesame Crusted Salmon with Citrus Tamari
Sauteed Mahí Mahí
Three-Cheese Lasagna with Garlic Bread
Julienne Grilled Chicken Breast Tossed with Fresh Vegetables
in Penne Pasta Alfredo

Salads (select one)

Caesar Salad with Herbed Croutons and Parmesan Cheese
Tossed Florida Greens with Lemon Herb Vinaigrette
European Cucumber Salad with Sweet White Wine Vinegar
Roma Tomatoes and Fresh Mozzarella Salad with Basil Vinaigrette
(additional fee)
Fresh Fruit Plate with Berries and Honey Lime Yogurt Dressing
(additional fee)

Desserts (select one)

French Chocolate Cake
Tres Leches
Carrot Cake
Caramel Custard
New York Style Cheesecake
Key Lime Pie

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Dinner



Plated Dinner

Main Course includes your choice of Salad, Entrée, Dessert,
Chef's Selection of Accompaniments, Rolls and Butter, Water, Coffee, Tea and Iced Tea.

Entrees

Baked Chicken Breast stuffed with Pesto and Smoked Gouda
with a Roasted Pepper Sauce

Traditional Chicken Wellington with a
White Wine Tarragon Cream Sauce

Chicken Breast "Oscar" Topped with Crabmeat Asparagus
and Hollandaise Sauce

Pan Seared Pork Medallions

Grilled Ribeye Steak and Shrimp

Roast Prime Rib of Beef, au Jus and Horseradish Sauce

Marinated Roast Tenderloin of Beef with Cabernet Sauvignon Sauce

Tender Grilled Grouper Steak with Shrimp Newburg Sauce

Grilled Tilapia Filets with Key Lime Butter

Oven Poached Salmon Filet with Champagne Sauce

Julienne Grilled Chicken Breast Tossed with Fresh Vegetables
in Penne Pasta Alfredo

Salads

Mixed Field Greens and Marinated Artichokes & Hearts of Palm
with a Raspberry Vinaigrette

Field Greens with Oranges and Artichoke Hearts
with a Balsamic Vinaigrette

American Greens Mix with Tomatoes, Cucumbers, Shredded,
Carrots and Sweet Onions with a Tomato Basil Vinaigrette

Spinach Leaves with Sliced Mushrooms, Red Onions,
and Orange Segments with a Shallot Vinaigrette

Grilled Vegetable Salad with a Chardonnay Vinaigrette (additional fee)

Greek Salad with Calamatta Olives and Feta Cheese Dressing
(additional fee)

Desserts

French Chocolate Cake
Tres Leches
Carrot Cake
Caramel Custard
New York Style Cheesecake
Key Lime Pie

Buffet Dinner

Miccosukee Feast (Minimum 25 Guests)

Mixed Tropical Greens with an Orange and Avocado Vinaigrette

Roasted Eggplant and Tomato Salad

Roasted Corn and Pimiento Salad

Sunrise Salad (Avocado, Jicama, Tomato and Mandarin Orange
segments topped with an Herb Vinaigrette)

Entrees

Seared Mahi- Mahi with Tropical Fruit Salsa

Grilled Breast of Chicken Tropical

Fresh Pork Loin

Accompaniments

Seasoned Black Beans and Rice

Yuca with Garlic and Onions

Fresh Seasonal Vegetables

Desserts

Coconut Lime cake Jamaican Rum cake Key Lime Pie
Guava Flan Fresh Fruit Tart Tropical fruits

Freshly Brewed Coffee and Teas

Moonlight Delight (Minimum 50 Guests)

Seasonal Fresh Fruit

Marinated Mushroom, Belgian Endive and Artichoke Hearts Salad
with an Herb Vinaigrette

Marinated Vegetable Salad

Fresh Mozzarella and Ripe Tomatoes with Vinaigrette

Entrees

Grilled Chicken with Lemon Caper Sauce

Roasted Sirloin of Beef with Cabernet-Sauvignon Demi Glace

Seared Salmon in Tarragon Sauce

Accompaniments

Saffron Rice Pilaf

Fresh Seasonal Vegetables

Bread Display

French Rolls, Pita Bread, Olive Bread and Grain Bread

Desserts

Assorted Pies and Pastries Fruit Topped Cheesecake

Freshly Brewed Coffee and Teas

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Hors d'Oeuvres & Beverages



Hors d' Oeuvres (cold)

Cold Hors d' Oeuvres (50 minimum per Order)

Smoked Chicken Boursin,
Blue Cheese Mousse on Belgian Endive,
Prosciutto and Melon, Cucumber Rondelle
with Bay Shrimp,
Salami Cornets filled with Herb Crème

All served with Appropriate Dipping Sauces

Cold Hors d' Oeuvres (50 minimum per Order)

Lobster Medallion, Crabmeat en Bouchee
Smoked Salmon Cornet
California Roll with Cilantro, Soy and Wasabi
Scallop Medallions with Salmon Mousse
Country Pate on Pumpnickel

All served with Appropriate Dipping Sauces

Smoked Salmon Display (Serves 30 Guests)

Smoked Norwegian Salmon
with Cream Cheese,
Onions and Capers served with
Toasted Olive Bread and Toast Points

Fruit and Cheese Display

Imported and Domestic Cheeses
Served with Sliced French Bread
Assorted Crackers and garnished
with Fresh Fruits

Crudité Display

An Assortment of Fresh Vegetables

Served with Assorted Dips

Stone Crab Claws Display

Served in season
with Key Lime Mustard Sauce

Old Bay Seasoned Jumbo Shrimp on Ice

Cocktail Sauce and Mustard Sauce

Antipasto Display

(Serves 30 Guests)

Prosciutto, Provolone Cheese, Genoa Salami,
Cappicola, Mozzarella Cheese,
Spanish Olives, Pepperoncini and Marinated
Artichoke Hearts
Served with Italian Bread

Hors d' Oeuvres (hot)

Hot Hors d' Oeuvres (50 minimum per Order)

Spinach in Phyllo Dough
Assorted Petite Quiche
Vegetable Quesadilla with Tomato Salsa
Sausage and Spinach Mushroom Caps
Breaded Cheese Ravioli
with Roasted Tomato Sauce
Italian Sausage in Puff Pastry
with Dijon Mustard
Crab Rangoon with Citrus Tamarind Sauce
Buffalo Chicken Wings and Blue Cheese Dressing
Fried Garlic Mushrooms with Ranch Dressing
Parmesan Artichoke Hearts
Chicken Cordon Bleu Puffs

Hot Hors d' Oeuvres (50 minimum per Order)

Reuben in Puff Pastry with Thousand Island Dressing
Sea Scallops Wrapped in Bacon
Oysters Rockefeller
Smoked Chicken Quesadilla
with Cucumber Tomato Salsa
Goat Cheese Pizza
Chicken and Shrimp in Puff Pastry
Herb Roasted Lamb Chops with Rosemary Demi- Glace
Wild Mushrooms Beggar's Purse
Beef Empanada with Tomato Remoulade
Individual Beef Wellington with Madeira Sauce
Black Bean Southwestern Spring Roll
Sesame Shrimp with Teriyaki Sauce
Clams Casino
Crab Cakes with Remoulade Sauce
Sesame Beef Satay with Spicy Peanut Sauce
Coconut Caribbean Chicken with Mango Sauce

All served with Appropriate Dipping Sauces