



Celebrate the Holidays in Timeless Island Style at Casa Marina

FOOD & BEVERAGE SPEND OF \$5,000

2-Night Casa Marina Stay Gift Certificate

FOOD & BEVERAGE SPEND OF \$7,500

2-Night Casa Marina Stay Gift Certificate + \$100 Dorada Dining

FOOD & BEVERAGE SPEND OF \$10,000

2-Night Casa Marina Stay Gift Certificate + \$200 Dorada Dining + Prosecco Toast

FOOD & BEVERAGE SPEND OF \$15,000

2-Night Casa Marina Stay Gift Certificate + \$200 Dorada Dining + \$200 Four Marlin + Prosecco Toast

Merry & Bright by the Sea Buffet

ROASTED BUTTERNUT SQUASH SOUP
mangrove honey

LOCAL GREENS
seasonal toppings, white balsamic vinaigrette and house caesar dressing

CAPRESE SALAD
baby mozzarella, heirloom tomatoes, basil pesto, balsamic reduction

ANTIPASTO FINGERLING POTATO SALAD
marinated artichokes, salami, fresh parsley, roasted red pepper, red onions, parmesan, creamy lemon-oregano dressing,

HERB-ROASTED TURKEY BREAST
peppercorn gravy, orange cranberry relish

CITRUS-HERB CRUSTED PORK LOIN
sour orange mojo Jus, assorted rolls & whipped butter

WHIPPED SWEET POTATOES

ROASTED SEASONAL VEGETABLES

CHOCOLATE CRUNCH MOUSSE CAKE

ASSORTED MINI CHEESECAKE

ASSORTED FRESHLY-BAKED COOKIES

CARROT CAKE

\$100 per guest

Home for the Holidays Buffet

ROASTED VINE-RIPENED TOMATO BISQUE
basil oil, sherry vinegar

BABY ROMAINE
focaccia croutons, oven dried tomatoes, house caesar

POMEGRANATE AND GOAT CHEESE SALAD
frisée, candied hazelnuts, orange segments, champagne vinaigrette

HEIRLOOM TOMATO & MOZZARELLA SALAD
heirloom tomatoes, fresh mozzarella, basil, marinated artichokes, preserved lemon vinaigrette

CARVED BLACK ANGUS NY STRIP LOIN
red wine-shallot demi-glaze, cipollini onions, assorted rolls & whipped butter

LEMON-THYME ROASTED LOCAL CATCH
citrus beurre-blanc, basmati rice

BOURSIN WHIPPED YUKON GOLD POTATOES
GRILLED BROCCOLINI

APPLE COBBLER bourbon glaze

WARM BREAD PUDDING salted caramel

ALMOND MOUSSE VERRINE chocolate

KEY LIME TARTLETS

\$115 per guest