



 **NAPLES**

**LUNCHEON BANQUET MENUS
2022-2023**



Prices are subject to 7% sales tax & 24% service charge.

LUNCH BUFFETS *Minimum of 30 Guests - Price per Guest*

GOLFER'S BARBECUE 39.5

Tiburón salad bar with artisan greens, romaine, heirloom tomatoes, carrots, cucumbers, artichoke hearts, sesame sticks, feta, cheddar jack cheese and applewood bacon bits with duet of white balsamic and buttermilk ranch dressings

Fresh cut tropical fruit salad cups with berries

Creamy southern style potato salad with hard boiled egg and celery

Tiburón's famous citrus and garlic marinated chicken breasts

Secret spiced angus beef burgers and Nathan's famous hot dogs

Artisan challah hot dog buns and brioche Kaiser rolls

Display of bibb lettuce, tomatoes, red onion, garlic pickles and duet of cheese slices

Bourbon BBQ, bacon and melted sweet onion baked beans

Market display of assorted kettle cooked potato chips

Freshly-baked Tiburón cookies and brownies

SOUTHERN BARBECUE 41

Tiburón salad bar with artisan greens, romaine, heirloom tomatoes, carrots, cucumbers, artichoke hearts, sesame sticks, feta, cheddar jack cheese and applewood bacon bits with duet of white balsamic and buttermilk ranch dressings

Fresh cut tropical fruit salad cups with berries

Creamy macaroni salad with sweet relish, scallions and mustard dressing

Crispy roasted brussels sprouts with melted onions and Applewood smoked bacon

24 hour roasted and pulled pork shoulder with or famous trio of BBQ sauces

Tiburón's famous citrus and garlic marinated chicken breasts

Brioche Kaiser rolls, bibb lettuce, tomatoes, red onion, garlic pickles and duet of cheese slices

House-made secret spiced warm potato chips

Freshly-baked Tiburón cookies and brownies

TIBURÓN GOURMET SOUP, SALAD & SANDWICH BUFFET 37

Chef's selection of house-made soup

Tiburón salad bar with artisan greens, romaine, heirloom tomatoes, carrots, cucumbers, artichoke hearts, sesame sticks, feta, cheddar jack cheese and applewood bacon bits with duet of white balsamic and buttermilk ranch dressings

Fresh cut tropical fruit salad cups with berries

Now famous broccoli, bacon and raisin slaw with cheddar-jack cheese

Grilled and sliced citrus and garlic marinated chicken breast

Assorted Boar's Head deli wraps and mini brioche sandwiches

Market display of assorted kettle cooked potato chips

Freshly-baked Tiburón cookies and brownies



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MEDITERRANEAN COAST 47

Tiburón salad bar with artisan greens, romaine, heirloom tomatoes, carrots, cucumbers, artichoke hearts, sesame sticks, feta, cheddar jack cheese and applweood bacon bits with duet of white balsamic and buttermilk ranch dressings

Marinated heirloom tomato, feta, cucumbers and red onions with basil vinaigrette

Artichoke, sun dried tomato, basil and asiago pasta salad with celery and Kalamata olives

Oven roasted Atlantic salmon with lemon buerre blanc and roasted pepper-scallion relish

Grilled chicken breast with braised mushroom-roasted sweet pepper-chardonnay cream sauce

Baked ziti, Tiburon's cheese stuffed meatballs with tomato pomodoro, mozzarella and ricotta

EVOO and spice roasted asparagus, with oven dried tomatoes and Grana Padano cheese

Secret herb and spice roasted red skin potatoes with melted sweet onions and rosemary

Espresso Soaked Ladyfinger and Whipped Mascarpone Tiramisu

THE ELEVATED TEX-MEX BUFFET 47.5

Tiburón salad bar with artisan greens, romaine, heirloom tomatoes, carrots, cucumbers, artichoke hearts, sesame sticks, feta, cheddar jack cheese and applweood bacon bits with duet of cilantro garlic vinaigrette and smoked jalapeno ranch ranch dressings

Fire roasted corn, poblano and black bean salad with cotija cheese and micro cilantro

Lime pickled Gulf rock shrimp, tomato-cilatro pico with orzo pasta and scallions

Southwest spiced mahi mahi with lime-Tecate butter and scallion-sweet fresno pepper relish

Tiburon's famous chipotle and spice braised chicken thigh and ground beef taco meat

Corn and flour tortillas, sour Cream, pico de gallo, guacamole, mixed cheese and shredded cabbage with house queso

Cumin and garlic grilled baby zucchini with cilantro, mango and habanero glaze

Classic Mexican chorizo, bell pepper, melted onion and roasted tomato rice cazuela

Mini chocolate-hazelnut "sombrero" cake with cinnamon-vanilla bean cream cheese icing

Fresh baked margarita cookies with white chocolate and lime zest shortbread

THE TIBURÓN BOARS HEAD® DELI 38.5

Chef's selection of house-made soup

Tiburón salad bar with artisan greens, romaine, heirloom tomatoes, carrots, cucumbers, artichoke hearts, sesame sticks, feta, cheddar jack cheese and applweood bacon bits with duet of white balsamic and buttermilk ranch dressings

Fresh cut tropical fruit salad cups with berries

Sun dried tomato-basil and celery rotini pasta salad with micro basil and asiago

Freshly made albacore tuna salad and white meat chicken salad

Freshly sliced Boar's Head® Oven Gold Turkey, Tavern Ham and London Broil Roast Beef

Sliced assorted cheeses with assortment of artisan breads and condiments

Market display of assorted kettle cooked potato chips

Freshly-baked Tiburón cookies and brownies



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PLATED LUNCHEON MENU

All hot entrees, are accompanied by seasonal vegetables

And your choice: garlic and asiago mashed potatoes, herb roasted red potatoes or wild rice pilaf

SLICED MANHATTAN SIRLOIN STEAK *Choice of preparation additional \$4 per person*

Madeira wild mushroom demi-glace

Charred onion tomato, Iberico ham and cilantro Soffrito

Rosemary-cabernet reduction with steak butter

6 OZ. CITRUS & GARLIC MARINATED CHICKEN BREAST *Choice of preparation*

Tiburón style with prosciutto, smoked Gouda and sweet sherry cream

Charred tomato fondue with tomato basil bruschetta and smoked mozzarella

Lightly breaded chicken cordon blue with julienne smoked ham and Mornay sauce

Tropical tomato-mango salsa and sweet molasses jerk BBQ sauce

Charred sweet corn and andouille sausage succotash and voodoo cream sauce

6 OZ. ATLANTIC SALMON *Choice of preparation*

Charred lemon-basil buerre blanc with fresh pico de gallo

Cajun style with chardonnay butter and roasted corn-tomato salsa

Herb crusted with fresh dill sauce and charred lemon

6 OZ. FLORIDA MAHI MAHI *Choice of preparation*

Pecan crusted with sweet corn and bell pepper cream sauce

Charred lemon-basil buerre blanc with fresh pico de gallo

Herb crusted with fresh dill sauce and charred lemon

6OZ SLICED ROASTED PORK LOIN MEDALLIONS *Choice of preparation*

Herb roasted carved pork loin with Madeira mushroom and leek demi

Blackened with tomato Iberico ham and cilantro soffrito

Classic Pork Marsala with Florio wine-basil mushroom sauce and shredded provolone

PRE-SET CHILLED SALAD OPTIONS *Choice of preparation Vegetarian option subtract \$4*

Roasted beets,lemon-basil vinaigrette, chicken breast, greens, feta, pecans and micro basil

Grilled chicken Cobb, romaine, avocado, tomatoes, scallions, bacon and buttermilk dressing

Artisan greens, chicken, olives, tomato, Feta, pepperoncini and white balsamic vinaigrette

BANQUET DESSERT OPTIONS *Choice of one per event*

Peanut Butter Mousse pie with chocolate ganache, whipped cream and chocolate chips

Oreo chocolate bomb cake with fresh whipped chocolate painted plate, fresh berries

New York cheesecake with raspberry gastrique, whipped cream, fresh berries and oat streusel

Florida style key lime pie with whipped cream, lime coulis raspberries and citrus gremolata

Tiburón's famous fresh-baked assorted cookies and brownies (per table)

\$38 per guest, includes ciabatta rolls and European butter, entrée and plated dessert choice

\$43 per guest includes small artisan salad with duet of dressings, ciabatta rolls and European butter, choice of entrée and dessert



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PLATED VEGETARIAN LUNCHEON MENU OPTIONS

Cavatelli pasta, grilled asparagus, fresh mozzarella and charred tomato sauce
Breaded eggplant, spinach, and grilled vegetables with tomato-basil Pomodoro
Chilled quinoa, roasted vegetables, lemon basil vinaigrette and dried tomatoes
Roasted vegetable and spinach strudel with chunky tomato-basil coulis

\$34 per guest, includes ciabatta rolls and European butte, entrée and plated dessert choice

\$39 per guest includes small artisan salad with duet of dressings, ciabatta rolls and European butter, choice of entrée and dessert



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