



On and Off Site Catering Specialists

Whether it's hearing the laughter of friends and family... or the appreciation of clients and employees during Holiday Celebrations...

A special birthday...

Celebrating an Anniversary or shower...

Looking for the perfect Wedding day...

Or Corporate Events from Morning to Night!

Whatever the occasion The Green Turtle is committed to your total satisfaction. Let our catering service customize your party. As catering specialists, we can tailor a menu that will meet your needs. We offer a variety of menu items with additional services such as:

Staffing with Carver, Servers & Bartenders

*Carvers with professional Chef's attire; Bartenders & servers
Uniformed with: black pants, tuxedo shirts & bow ties*

Complete line of disposables available

*Plates, napkins, Utensils, Tumblers & Wine Glasses
All are strong & durable offering elegance of china*

A large selection of Wines & Champagnes

An outstanding selection; prices to fit any budget

Beverages: Sodas, Ice Tea & bottled Water

Chafer Rentals for the hot items on your menu

Decorative platters & tier trays

China, Flatware & Glassware up to 100 pple.

Onsite Private Room: *Our Grapevine Café holds up to 50!*

Buffet and sit-down dining events are our specialty in this private room.

Green Turtle Market & Grapevine Cafe

Call us at (321) 773-2001

Or

E-mail us at: gtcatering@cfl.rr.com

855 E. Eau Gallie Blvd. Indian Harbour Beach, Fla. 32937



Tropicana Buffet

Hors D'oeuvres:

*Caribbean Conch Fritters with Island Remoluede Sauce
Tropical Beef Empanadas
Island 7 Layer Dip with Tortilla Chips
Fresh Tropical Fruit Display*

Grand Buffet:

*Plantain & Chorizo Stuffed Chicken Breast with
Tamarind Rum Glaze
Jerk Seasoned Pork Loin with Smoked Chipotle Sauce
Black Beans & Rice with Cilantro Pesto
Sugar Snap Peas with Roasted Red Peppers
Assorted Bakery Fresh Rolls with Butter Chips*

Mediterranean Buffet

Hors D'oeuvres:

*Roasted Red Pepper & Goat Cheese Phyllo Strudels
Bacon Wrapped Dates with Almonds
Char Broiled Mediterranean Tuna Skewers with Spicy Plum Tomato Dip
Italian Antipasto Platter*

Grand Buffet:

*Classic Caesar Salad
Chicken Breast with Basil Pesto, Sun-dried Tomatoes & Pignolis
Beef Tournedos Sauté à la Nicoise
(Tenderloin Medallions with Tomato, Black Olives, & Capers)
Rosemary Roasted Red Potatoes
Roasted Vegetable Provencal
Assorted Bakery Fresh Rolls with Butter Chips*



Tuscan Buffet

Hors D'oeuvres:

*Italian Antipasto Platter
Mozzarella & Cherry Tomato Rosemary Skewers
Marsala Cocktail Meatballs
Crab Stuffed Mushroom caps*

Grand Buffet:

*Caesar Salad
Chicken Provençal or chicken Parmesan or Tuscan Basil Chicken
Cheese Tortellini Alfredo
Italian Sausage w/roasted peppers & Marinara
Sautéed Baby Squash & Zucchini with Sun-dried Tomatoes
Assorted Bakery Fresh Rolls with Butter Chips*

Green Turtle Bistro Buffet

Hors D'oeuvres:

*Fresh Fruit, Assorted Cheeses & Fresh Vegetables W Spinach dip Display
Shrimp Cocktail w/cocktail Sauce
Spinach Strudels*

Grand Buffet:

*Tossed Garden Salad with Field Greens (Served with 2 Dressing Choices)
Honey Barbeque Chicken Skewers
Teriyaki Beef Tenderloin Skewers
Pesto-Parmesan Roasted Potato
Honey Glazed Baby Carrots
Assorted Bakery Fresh Rolls with Butter Chips*



Land & Sea Buffet

Hors D'oeuvres:

*Fresh Fruit, Assorted Cheeses & Fresh Vegetable Display
Sausage Stuffed Mushroom Crowns
Jumbo Shrimp Cocktail w/Cocktail sauce
Petite Crab Cakes with Stone Ground Mustard Sauce*

Grand Buffet:

*Classic Caesar Salad
Slow Roasted Prime Rib (Additional Carver Charge Applies)
Teriyaki Grilled Mahi Mahi with Mango Chutney
Garlic Mashed Potato
Harvest Rice
Grilled Mixed Vegetables
Assorted Bakery Fresh Rolls with Butter Chips*

Asian Influences Buffet

Hors D'oeuvres:

*Egg Rolls (choice of: Pork, Shrimp or Vegetable)
Snow Pea Wrapped Shrimp with a Ginger Glaze*

Grand Buffet:

*Fresh Field Greens with Ginger Dressing
Sesame Crusted Chicken with Teriyaki Glaze
Asian Beef Skewers
Tilapia with a Wasabi Ginger Glaze
Sesame Edamame
Teriyaki Grilled Vegetables
Assorted Bakery Fresh Rolls with Butter Chip*



Classic Buffet

Hors D'oeuvres:

*Mixed Fruit & Cheese display w/crackers
Cocktail Meatballs (Italian or Marsala sauce)
Shrimp cocktail w/cocktail Sauce*

Grand Buffet:

*House Salad: Romaine lettuce, Mesclun Mix, Cucumber, tomato,
Red onion, pepper & shredded carrots.
W/Balsamic Vinaigrette & Ranch dressing
Beef Tenderloin Tips Burgundy Wine Sauce
Chicken Breast (Choice of: Lemon caper, chardonnay cream,
Tuscan basil or Marsala wine w/mushroom sauce)
Grilled Mahi Mahi w/Almond Caper sauce.
Garlic Mashed Potato
Steamed Mixed Vegetable Medley.
Assorted Dinner Rolls w/butter chips*

Designers Buffet

Hors D'oeuvres:

*Antipasto Platter with Imported Cheeses
Petite Crab Cakes w/remoulade sauce
Shrimp Cocktail w/ Cocktail Sauce
Bacon Wrapped Meatballs*

Grand Buffet:

*Field Green Salad: (w/Cherry tomatoes, Cucumber, Toasted Pecans & Gorgonzola cheese)
W/Vanilla Vinaigrette dressing
Beef Tenderloin w/condiments (**Carver Required**)
Baked Stuffed Shrimp w/crabmeat stuffing
Smoked Chicken Ravioli w/pesto cream sauce
Risotto Cakes
Grilled Asparagus w/Balsamic glaze
Assorted Dinner Rolls w/butter chips*



Luau Buffet

Hors D'oeuvres:

*Mixed Cheese & Fruit display w/Brie w/raspberries en croute
Smoked apple-wood Bacon Sea Scallops-brushed w/ Caribbean Honey-Rum Glaze
Conch Fritters w/dipping sauce*

Grand Buffet:

Caribbean Salad
Romaine lettuce, Mandarin oranges & Toasted Almonds
W/our creamy apple-dill dressing, topped with a sprinkling of toasted coconut.

Chicken skewers with a mango guava glaze

Honey BBQ Beef Tenderloin Skewers

Petite Tropical Salmon Filets grilled with a sweet orange blossom
Honey, Spicy mustard and Florida citrus glaze.

Brown & Wild Rice Salad
With Dried cranberries, toasted pecans, and diced Florida mango.

Grilled Mixed Vegetable Medley

Assorted Dinner rolls w/ butter chips

Home Style Buffet

Hors D'oeuvres:

Fresh Fruit, Assorted Cheeses & Fresh Vegetables Display

BBQ Cocktail Meatballs

Assorted Mini Quiches

Grand Buffet:

*House Salad: with romaine lettuce, mesclun mix, cucumber, cherry tomatoes,
red onion, pepper, shredded carrots, and olives.*
Served with Ranch dressing

Farm Fresh Chicken Filet with Marsala Wine gravy or Lemon caper

Soy & Ginger Marinated Tri-Tip Steak (sliced)

Garlic Mashed Potatoes

Steamed Mixed Vegetables

Assorted Dinner rolls w/ butter chips



Kids Menu

Hors D'oeuvres:

Fresh Fruit and Cheese Platter
Fresh Veggies with Ranch

Grand Buffet:

Italian Cocktail Meatballs
Penne Pasta with choice of Italian or Alfredo Sauce
Buttered Bowtie Pasta or Egg noodles
Macaroni & Cheese
Chicken Tenders
Mozzarella Sticks
Party Pinwheels
Chicken Quesadillas
Assorted Mini Deli Sandwiches



Classic Heavy Hors D'oeuvres

Fresh Fruit, Assorted Cheeses & Fresh Vegetable display
Brie w/Raspberries En croute
Coconut shrimp w/dipping Sauce or Snow Peas wrapped Shrimp Skewers
Petite Chicken Cordon Blue
Mini Beef Wellingtons
Lollipop Lamb Chops w/raspberry chipotle dipping sauce
Goat cheese & Roasted Red Pepper Phyllo Strudels
Assorted Stuffed Mushrooms
Smoked Chicken Ravioli w/pesto cream sauce

Moderate Heavy Hors D'oeuvres

Fresh Fruit, Assorted Cheeses & Fresh Vegetable display
Assorted cold Dips (spinach, Smoked Fish & Olive)
Petite Crab Cakes w/ remoulade sauce
Eggplant Bruchetta
Beef Empanadas
Shrimp cocktail w/cocktail sauce
Mozzarella & Cherry Tomato Skewers
Asian Chicken Skewers
Honey BBQ Beef Tenderloin Skewers
Scallops wrapped with Bacon

Lite & Easy Hors D'oeuvres

Assorted Cheese's & Fresh Vegetable platter
7 layer Party dip w/nacho chips
Party Pinwheels
Assorted Mini Deli Sandwiches
Greek Spinach Strudels
Assorted Mini Quiches
Conch Fritter w/dipping sauce
Chicken Tenders w/honey Mustard
Cocktail meatballs (choice of: Italian, BBQ, and Sweet & Sour & Marsala)
Sausage & Peppers



Side Options

Starches

Pasta

Penne, Bowtie, Rigatoni, Fusilli, Capellini, Ziti, Farfelle

Sauces

Primavera (Vegetables and Olive Oil)

Roma (Tomato, Basil and Olive Oil)

Fumo (White wine cream with smoked chicken)

Bolognese (Meat Sauce)

Marsala (Marsala Wine, Brown Gravy with mushrooms)

Picatta (Lemon, capers and white wine)

Limone (Vodka and lemon cream sauce)

Creamy Gorgonzola

Marinara

Puttanesca (Tomato Sauce with capers, olives, dried chili and garlic)

Arrabiata (Spicy marinara)

Creamy Pesto

Clam (Red or White)

Meat Lasagna

Vegetable Lasagna

Chicken Lasagna

Eggplant Rollatinni

Starches

Pesto-Parmesan Roasted Potatoes

Potatoes Au Gratin

Garlic Mashed Potato

Twice baked Potato

Sweet Mashed Potato

Scalloped Potato

Sweet Potato Casserole

Saffron Rice

Rice Pilaf

Dirty Rice

Wild Cranberry Rice

Risotto Cakes

Black Beans Rice

Vegetable

Steamed Vegetable Medley

Grilled Vegetable Medley

Roasted Carrots with Balsamic Glazed

Green Beans Casserole

Grilled Asparagus with Béarnaise Sauce

Steamed Broccoli

Baked Acorn Squash with Bourbon Brown Sugar



Appetizer Choice – Options

Mixed Fruit & Cheese Platter
Brie w/Raspberries En Croute
Fresh Vegetable Platter with Tangy Ranch Dip
Asst. Cold Dips (Spinach, Olive& Smoked fish)
7 Layer Party Dip W/chips
Party Pinwheels
Deviled Eggs
Fresh Mozzarella & Cherry Tomato Skewers
Italian Antipasto Platter
Italian Sausage & Peppers
Mini Beef Wellingtons
*Cocktail Meatballs (choice of Marsala, Italian,
 Sweet N Sour)*
Bacon Wrapped Meatballs stuffed
w/Gorgonzola cheese
Bacon Wrapped Dates with Almonds
Pork, Shrimp, or Vegetarian Egg Rolls
Petite Crab Cakes w/ Remoulade
Eggplant Bruchetta
Brie with Raspberry En Croute
Greek Spinach Strudel
Empanadas
Key West Conch Fritters
Seared Tuna
Stuffed Mushrooms
Smoked Chicken Ravioli
Almond Stuffed Dates Wrapped in Bacon
Escargot in Phyllo Strudel
Smoked Salmon & Caviar Platter
Scallops wrapped with Bacon
Shrimp Cocktail
Coconut Shrimp
Stuffed Shrimp
Asian Chicken Skewers
Honey BBQ Beef Tenderloin Skewers

Dessert Menu -Options

Pies:

Mud Pie
Reece's Peanut Butter
Key Lime Pie

Sheet Cakes:

Tiramisu
Bread Pudding w/Bourbon Sauce

Cakes:

Carrot Cake
Tuxedo Mousse Cake
Chocolate Loving Spoon cake
Jamaican Rum Cake
Island Lemon Cake

Cheesecakes:

Cream Brule
Raspberry White Chocolate
Vanilla Bean
Crazy Carrot

Individual:

Éclair
Napoleons
Baklava
Almond Cup
Amaretto Slices
Brownies
Cookies
Key Lime Tarts
Fruit Tarts
Chocolate Covered Strawberries
Assortment of Mini Gourmet Desserts
Special Request Welcomed



Chicken Entrée Options

Chicken Tuscan

Boneless Chicken Breast with Basil

Pesto & Sun Dried Tomatoes

Chicken Crème Chardonnay

Chicken Marsala

Lemon Caper Chicken

Chicken Kiev

Breaded Chicken Breast Stuffed with Maitre D'

Hotel butter

Chicken Cordon Blue

Chicken Stuffed With Wild Mushrooms

Chicken Apple Raisin

Chicken Breast Stuffed with Apple & Raisin

Breading

Chicken Florentine

Chicken Breast Stuffed with Spinach & Cream

Cheese

Chicken Parmesan (Also with Eggplant)

Southwest Chicken with Pineapple Salsa

Chicken Provençal

Chicken Franchise

With Prosciutto, Asparagus, Pineapple & Cherries

or With Lemon Caper Sauce

Chicken Grand Marnier

Blackened Chicken with Mandarin Salsa

Jamaican Jerk Chicken

Mo-Jo Marinated Chicken

Coconut Crusted Chicken with Pina Colada Sauce

Grilled Ginger Chicken

Honey Dijon Chicken

Key Lime Honey Mustard Chicken

Mediterranean Chicken

Orange Ginger Chicken

Sesame Crusted Chicken with Teriyaki

Chicken Stuffed:

Apple & Almond

Asparagus & Cheddar Wrapped In Prosciutto

Oyster Stuffing & Roasted Garlic with Goat Cheese

Broccoli & Cheddar

Chorizo, Black Bean & Cilantro with Salsa Rosa Sauce

Crab Stuffing

Cornbread Sausage & Sage

Pancetta, Smoked Mozzarella, Mushroom & Sun dried

Tomatoes with Roasted Garlic Sauce

Pancetta & Vegetables

Roasted Eggplant, Red Pepper, Spinach & Feta Wrapped with Bacon

Spinach & feta Wrapped with Bacon

Crabmeat & Artichoke with Dijonaise Sauce

Wild Rice, Raisins & Almonds

Chipotle Glazed Chicken Skewers

Asian Chicken Skewers

Peanut Glazed Skewers

Sweet & Sour Skewers

Lemon & Cilantro Skewers

Chicken & Red Pepper Bacon Wrapped Skewers

Spicy Jerk Chicken Wings

Seasoned Chicken Wings

Chipotle Chicken Wings

Spicy Buffalo wings



Beef Entrée Options

Beef Wellington:

*Filet Mignon Stuffed with Mushrooms & Sausage
Wrapped in a
Puff Pastry*

Beef Tenderloin

*Prepared with Choice of:
Bleu Cheese Herb Crusted
Red Chili Sauce & Jalapeño Cheese
Garlic Glaze*

Merlot Brown Gravy

Peppercorn Crusted

Kebobs with Raspberry Chipotle

Beef Rib Roast (Standing)

Served with Au Jus

Delmonico Marsala

Flank Steak

Marinated with Teriyaki Ginger

Marsala Mushroom Sauce

Top Round Roasted

London broil

California Tri Tip

*Strip Steak Provencal with Tomato &
Garlic*

Beef Tournedos Sauté a La Nicoise

Tenderloin Medallions with Tomato

Black Olives & Capers

Braised Beef Bourguignon

Corned Beef with Broiled Cabbage & Vegetables

Pork Entrée Options

Pork Loin Stuffed:

With Sausage, Spinach, Parmesan & Cranberry

With Andouille Sausage with Tropical Fruit Chutney

With Apple, Raisin & Pecans with Apple Bourbon Glaze

*Blackened Pork with Tropical Fruit
Chutney*

*Caribbean Jerk Pork with Pineapple
Glaze*

Fire Roasted Pork Tenderloin

Curry Lime Pork Tenderloin

Maple Glazed Pork Tenderloin

Honey Chipotle Pork Loin

*Key West Style with Pineapple Salsa
Pork Scaloppini*

Veal Entrée Options

Veal Scaloppini

Veal Sautéed with Lump Crab Meat & Asparagus

Veal Cordon Bleu

Veal Medallions with red Pepper sauce

Veal Parmesan

Veal Marsala

Veal Franchaise

Lamb Entrée Options

Braised Lamb Shanks



Seafood Entrée Options

Salmon

Blackened with Pineapple Chutney

Citrus with Spicy Tropical Compote

Salmon Stuffed with:

Cranberry, Hazelnut & Cornbread

Cornbread, Sausage, & Honey Glazed

Cornbread & Sage

Spinach & Feta with Dijonaise sauce

Spinach & feta with Mediterranean

Provençal Sauce

Crabmeat & Béchamel Sauce

Crabmeat & Artichoke & Herb Crusted

Crabmeat, Tomato & Feta

Crabmeat & Mushrooms

Crabmeat, Seared Scallops with Spinach Sauce

Pancetta, Parmesan & Veggie Medley

Southwest Rice and Bean

Caribbean with Vegetable Medley

Cilantro-Lime Crusted

Coconut Crusted with Pina Colada Sauce

Coconut & Macadamia Crusted Florentine

Herb Crusted with Mediterranean Sauce

Herb & Parmesan Crusted

Honey Rum Baked with Dijonaise Sauce

Honey Cilantro Glazed

Honey & Tarragon Baked with

Caramelized Pineapple

Key West Style

Mandarin Orange Glaze

Orange & Pineapple Marinated with

Tropical Chutney

Swordfish

Baked with a Creole Mustard Sauce

Franchaise with Caper, Lemon Butter

Sesame Crusted with Citrus Beurre Blanc

Asian Sweet & Sour

Tuscan

Vera Cruz

Grilled with:

Hollandaise & Crabmeat

Creamy Basil Pesto

Fire Roasted Red Pepper Fennel Sauce

Scampi Sauce

Lemon Caper Sauce

Cashew Sauce

Lobster Chutney

Crab Mornay Sauce

Creamy Mustard Sauce

Shrimp & Oyster Sauce

Sun-Dried Tomatoes & Pesto

Tuna

Sesame Crusted

Blackened with Pineapple Chutney

Pepper Crusted Seared

With Grilled Shrimp & Scallops in Wasabi Ginger Sauce

Grilled With:

Roasted Peppers & Balsamic Vinegar Sauce

Wasabi Ginger Sauce

Chardonnay & Artichoke Sauce

Herb Vinaigrette

Tart Cherry, Mango & Pineapple Chutney

Spicy Peanut Sauce

Ginger Soy Glaze

Seared Tuna with Shrimp in a Creamy Salmon &

Chardonnay Sauce

Seared with Creamy Dijon Crab Sauce

Ahi Tuna with Ginger Wasabi Sauce

Pepper Crusted with Ponzu Sauce

Wasabi & Sesame Seared in an Orange Soy Sauce



Mahi-Mahi

Almond Crusted With Sun Dries Tomato Buerre Blanc

*Macadamia nut Crusted With Peppered
Strawberry Sauce & Nutmeg Cream*

Mahi Almandine

Coconut Crusted With Pina Colada Sauce

Coconut Crusted With Tequila Lime Sauce

*Crabmeat Stuffed With Caramelized Onions &
Spinach with Chardonnay Cream Sauce*

Crabmeat Stuffed With Raspberry Chipotle

Eggplant & Spinach Stuffed

Franchise with Roasted Red Peppers

Artichoke Stuffed with Crabmeat Mornay Sauce

Grilled With:

Chipotle Pepper Sauce

Pesto Shrimp, Sautéed Zucchini,

Cranberries & Pearl Onion

Tomato Basil, Feta & Kalamata Olives

Honey Lime Sauce

Pineapple Salsa

Roasted Garlic Mornay Sauce

Japanese Breaded with Sweet Ginger &

Tangerine Glaze

*Pan Seared With Shrimp & Scallops in a Feta-
Sambuca Sauce*

Tequila Lime with Artichoke & Capers

Scallops & Curry Sauce

Tilapia

Stuffed With:

Seafood with Shrimp Newburg Sauce

Crabmeat with Conch, Corn & Clam sauce

Crabmeat with Lemon Almond Crust

Spinach & Feta with Creamy Dill Sauce

Pancetta & Crab Stuffing

Sage & Cornbread with Apple Chipotle Sauce

Almond Crusted with Balsamic Glazed Onions

Bourbon Glazed Compote

Blackened with Mexican Salsa

Blackened with Mango Chutney

Blackened with Pineapple Salsa

Coconut Crusted with Pina Colada Sauce

Franchise with Lemon Caper Sauce

Franchise with Dijon Artichoke Sauce

Franchise with Shrimp Putanesca

Franchise with Roasted Pepper & Sesame Sauce

Pan Seared with Shrimp Citrus Buerre Blanc

Sesame Encrusted with Roasted Garlic & Tamarind Sauce

Sesame Encrusted with Pickled Ginger