



PRIVATE ROOM FUNCTIONS

The Green Turtle Market invites you to experience our new Tuscany-themed private dining room for your special occasions.

FACILITIES

Our private room is available for your needs. We will tailor the menu to fit your event requirements. The room can hold up to 50 people maximum and is subject to availability.

ROOM CHARGE

Monday through Thursday evenings a room charge of \$200.00 guarantees exclusive use of our room;
Friday through Sunday the room charge is \$250.00

DEPOSIT

In order to guarantee you the room and the date we require a deposit of at least \$200.00 or 25% of the estimated amount due. Deposits are fully refundable 30 days prior to the event date. This deposit will be your guarantee of the reserved time and date for your event.

SERVICE CHARGE AND TAX

All food & beverages are subject to a 20% gratuity/service charge and 6% sales tax, which will be added to the total cost of the function.

MENU SELECTION

For large groups we recommend a Buffet-style set up which includes a variety of choices to accommodate a well-balanced menu for your guests. We are able to provide traditional table service as well. We are also glad to create menus to meet your individual requirements.

ADDITIONAL CHARGES

Additional charges apply to any added items such as decorations, candles, linens, cake cutting or labor for additional staffing if requested by client.



Thank you for the opportunity to host your event. We are dedicated to your dining satisfaction and look forward to providing you with a memorable evening. Please contact us if you have any additional questions, or would like to secure a date.

Phone: 321-773-2001 Fax: 321-773-0042 email: GTcatering@cfl.rr.com



CLASSIC DINNER BUFFET MENU

Select One of the Following:

SALAD CHOICE:

- House Salad:** Romaine Lettuce, Mesclun Mix, Cucumber, Tomato, Red Onion, Pepper, Shredded Carrots, Olives
Choice of: Balsamic Vinaigrette, Ranch or Blue Cheese
- Caesar Salad:** Classic Romaine Salad with our Tangy Caesar Dressing

Select Three of the Following:

ENTRÉE CHOICE:

- Chicken Brest Filets:** with choice of the following preparations:
Tuscan Basil Pesto, Marsala Wine & Mushrooms, Lemon-Caper, Chardonnay Cream or Mango guava Glazed
- Pork Tenderloin:** Marinated Pork Tenderloin, Char-grilled and thinly sliced with a Papaya-Mango Chutney
- Wild Flower Honey & Tangerine Grilled Salmon:** Marinated Atlantic Salmon grilled to perfection; served with Papaya-Mango Chutney
- Petite Pan Seared Crab Cakes:** A Blend of Back fin & claw crabmeat pan seared to golden brown w/ Stone ground Mustard sauce
- Mahi Mahi:** With Orange Ginger Sesame Sauce
- Honey BBQ Beef Tenderloin Skewers:** Flavorful and juicy Beef Tenderloins char-grilled and brushed with honey, barbeque & chipotle glaze

Select Two of the Following:

SIDE CHOICES:

- | | |
|---------------------------------|-----------------------------------|
| Garlic Mashed Potatoes | Grilled Vegetable Medley |
| Pesto-Parmesan Roasted Potatoes | Steamed Vegetable Medley |
| Rice Pilaf | Roasted Carrots w/ Balsamic Glaze |

SERVED WITH:

- Fresh Rolls & Butter

PRICE PER PERSON EXCLUDES BEVERAGE, DESSERT, TAX, GRATUITY, ROOM CHARGES OR OTHER ADDITIONAL ITEMS THAT MAY APPLY.

Chef Ercan Ekinci is a Certified Executive Chef with the American Culinary Federation. He and his staff are able to prepare an extensive menu of Specialty Dishes, Appetizers & Desserts. Please inquire for further information.



Customize Your Menu

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
 7-Layer Party Dip
 Brie with Raspberry En Croute
 Greek Spinach Strudel
 Empanadas
 Key West Conch Fritters
 Assorted Sushi (Ask for Selection)
 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

Reeces Peanut Butter

Key Lime Pie

Sheet Pans:

Tiramisu

Bread Pudding w/Bourbon Sauce

Cakes:

Carrot Cake

Tuxedo Mousse Cake

Chocolate Loving Spoon cake

Jamaican Rum Cake

Island Lemon Cake

Cheesecakes:

Cream Brulee

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 Bleu

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 Diane

*Skinless Boneless Chicken Breast Stuffed with
Blue Stilton, Red Port Wine, Apples, Pears, &
Apricots Topped with Apple Seasoning*

Chicken Parmesan (Also with Eggplant)

Southwest Chicken with Pineapple Salsa

Chicken Provencal

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 &
Sundried 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 Provençal with Tomato & Garlic

Beef Tournedos Sauté à 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 Franchise

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 Provencal Sauce*
- Crabmeat & Bechamel 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

Fran Chaise with Caper, Lemon Butter Sauce

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

Grapevine Cafe

AT THE GREEN TURTLE MARKET



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

Fran Chaise 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

Fran Chaise with Lemon Caper Sauce

Fran Chaise with Dijon Artichoke Sauce

Fran Chaise with Shrimp Putanesca

Fran Chaise with Roasted Pepper & Sesame Sauce

Pan Seared with Shrimp Citrus Buerre Blanc

*Sesame Encrusted with Roasted Garlic
& Tamari Sauce*

Sesame Encrusted with Pickled Ginger

Grapevine Cafe

AT THE GREEN TURTLE MARKET



ROOM SET UP

Available Tables:
 (5) Rectangle (4 tops)
 (2) Square (4 tops)
 (6) (2 tops)
 (1) Round (5/6 tops)
 (1) Round/ Oct. (5/6 tops)

Hostess Stand

#7
 6 top
 90" Round

#4
 4 top
 72" Square

#3
 2 top
 54" Sq

#2
 2 top
 54" Sq

#1
 4 top
 72" Square

#6
 4 top
 54" Sq

#5
 4 top
 54" Sq

Service Bar

#15
 4 top
 72" Square

#14
 2 top
 54" Sq

#13
 2 top
 54" Sq

#12
 4 top
 72" Square

#11
 4 top
 72" Square

#10
 2 top
 54" Sq

#9
 2 top
 54" Sq

#8
 5 top
 90" Odd