



# 2018



*Holiday Menus*

*TradeWinds*  
ISLAND RESORTS ON ST. PETE BEACH

# Holiday Buffet One

Mixed Greens Salad | Ranch, Bleu Cheese, and Vinaigrette Dressings  
Fennel and Orange Salad | Golden Raisins | Citrus Honey Dressing  
Roast Sliced Turkey Breast | Cranberry Orange Relish | Giblet Gravy  
Whipped Potatoes | Cornbread Sage Stuffing | Winter Vegetables  
Basket of Assorted Breads

## SELECT TWO ENTRÉE ITEMS

Herb Roast Sirloin Medallions of Beef | Wild Mushroom Fricassee | Rosemary Jus  
Macadamia Nut Crusted Mahi Mahi | Vanilla Cranberry Volute  
Truffle Honey Glazed Ham | Black Cherry Bourbon Sauce

## DESSERTS

Assortment of Individual Holiday Pastries  
Chocolate Bûche de Noël  
Fresh Brewed Coffee | Decaffeinated Coffee | Hot Tea

54

# Holiday Buffet Two

Frisee and Arugula Salad | Roast Poached Pears | Raspberry White Balsamic Vinaigrette  
Artichoke Salad | Roasted Red Bell Peppers  
Roast Pancetta and Sage Turkey Breast | Pan Jus Gravy  
*(1 Chef Attendant Required at \$95)*  
Herb Roast Sirloin Medallions of Beef | Wild Mushroom Fricassee | Rosemary Jus  
Ginger Pomegranate Glazed Fillet of Salmon  
Whipped Potatoes  
Brioche Chestnut Bread Pudding  
Candied Yams  
Winter Vegetables  
Basket of Assorted Breads

## DESSERTS

Assortment of Individual Holiday Pastries  
Chocolate Bûche de Noël  
Warm Banana Bread Pudding | Whiskey Sauce  
Fresh Brewed Coffee | Decaffeinated Coffee | Hot Tea

70

Buffets are for 50 or more people. A 25% surcharge applies for less than 50 guests. If attendance is less than 25 guests, a \$35.00 service charge will also be assessed.

Prices are for 2018. All food and beverage prices are subject to applicable sales tax and service charge. (Currently 7% and 22% respectively as of January 2018)

# Holiday Buffet Three

Iced Gulf Shrimp and Crab Claws | Spicy Cocktail Sauce | Classic Remoulade  
*(Based on 3 Pieces each per person)*

Imported and Domestic Cheeses | Water Crackers | French Bread  
Basket of Assorted Breads

## SOUP AND SALADS

Lobster Bisque | Herb Crème Fraîche  
Baby Spinach | Frisée | Bleu Cheese | Sherry Black Truffle Vinaigrette  
Fennel and Orange Salad | Golden Raisins | Citrus Honey Dressing  
Artisan Greens Salad | Grape Tomatoes | Shaved Cucumbers | Herb Croutons

## ACCOMPANIMENTS

Whipped Potatoes  
Andouille Pecan Stuffing  
Roast Butternut Squash and Apples  
Brussels Sprouts with Chestnuts and Pancetta

## SELECT ONE CARVING STATION

*(Chef Attendants Required at \$95 each)*

Roast Turkey Breast | Black Truffle Butter | Porcini Gravy  
Sea Salt Crust Prime Rib | Caramelized Pearl Onion Jus

## SELECT THREE ENTRÉE ITEMS

Grilled Chicken Breast | Smoked Tomatillo Jus  
Seared Sea Bass | Sweet Corn Cream | Pancetta | Cherry Tomatoes  
Roast Pork Loin | Apples | Pepitas | Calvados Jus  
Herb-Crusted Leg of Lamb | Rosemary Jus  
Hardwood Smoked Cider Brined Ham | Mango Chutney Glaze

## HOLIDAY DESSERT AND DELUXE COFFEE STATION

Assortment of Individual Holiday Pastries  
Chocolate Bûche de Noël  
Warm Bread Pudding | Whiskey Sauce  
Berry Cobbler | Vanilla Oat Streusel  
Fresh Brewed Coffee | Decaffeinated Coffee | Hot Tea  
Chocolate Shavings | Orange Zest | Amaretto Whipped Cream | Cinnamon Sticks

94

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# Plated Holiday Menu One

All meals are served with our Regular and Decaffeinated Coffees and a Selection of Fine Teas.

## SELECT ONE SOUP OR SALAD

### Wild Mushroom Bisque

Pernod | Crème Fraîche Stuffed Morel

### Curried Butternut and Apple Bisque

Spiced Pumpkin Seeds | Cardamom Crème

### Baby Spinach and Fuji Apple Salad

Crumbled Gorgonzola | Candied Walnuts | Dried Cranberries | Fig Vinaigrette

### Boston Bibb Lettuce

Spiced Almonds | Ruby Red Grapefruit | Greek Feta | Poppy Seed Vinaigrette

## SELECT ONE ENTRÉE

### Cumin and Mustard Rubbed Pork Tenderloin

Wild Mushroom Latkes | Garlic and Roasted Garlic Broccoli Rabe

50

### Braised Short Rib with Cheese Ravioli

Roasted Root Vegetables | Sautéed Mushrooms | Carrot Risotto | Barolo Jus

54

### Local Seared Red Snapper

Pickled Chayote | Minted Habanero Escabeche

60

### Cider Brined Boneless Pork Chop with Maple-Cranberry Glaze

Cinnamon-Apple Compote | Haricots Vert Amandine

45

### Lemon Thyme Roast Turkey Breast

Andouille Pecan Stuffing | Herbed Gravy | Glazed Carrots | Candied Yams

40

## SELECT ONE DESSERT

Chocolate Hazelnut Marquise | Peppermint Bark

Pumpkin Cheesecake | Bailey's Anglaise

Mini Bûche de Noël | Raspberry Coulis | "Coconut Snow"

A \$35 service charge applies for any meal function less than 25 guests.

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# Plated Holiday Menu Two

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## SELECT ONE SOUP

### Maine Lobster and Celery Root Bisque

Poached Maine Lobster | Chive Cream | Puff Pastry

### Butternut Squash Soup

Cardamom Crème Fraîche

## SELECT ONE SALAD

### Pear and Arugula Salad

Chevre Strudel | Roasted Baby Beets | Pear Vinaigrette

### Watercress and Lolla Rossa

Gala Apple | Strawberry | Toasted Almond-Crusted Brie | Riesling Vinaigrette

### Artisan Greens

Filet of Orange | Candied Pecans | Roquefort Cheese | Brandied Cherry Vinaigrette

## SELECT ONE ENTRÉE

### Filet Mignon

Gruyère Potatoes Au Gratin | Roasted Asparagus | Tarragon Hollandaise

76

### Seared Sea Bass

Watercress Risotto | Shaved Fennel and Apple Salad | Mustard Vinaigrette

80

### Herb Crusted Rack of Lamb

Cannellini Ragout | Herbes de Provence | Baby Vegetables

79

### Bone-In Truffle Mousse Stuffed Chicken Breast

Boursin Whipped Potatoes | Wilted Swiss Chard | Madeira Jus

62

## SELECT ONE DESSERT

Dark Chocolate Truffle Torte | Chantilly | Caramel | Walnuts

Port Poached Pear | Cardamom Mascarpone

Apple and Cranberry Tart | Amaretto Crème Anglaise

Bailey's Chocolate Mousse "Martini"

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