



FAIRCHILD TROPICAL BOTANIC GARDEN  
Exploring, Explaining and Conserving the World of Tropical Plants



## **Sponsors & VIP Dinner Menu**

### **Dinner Buffet**

**Moroccan Couscous Salad** – Cauliflower, Shredded Carrot, Golden Raisins, Olives, Spinach, Lemon Vinaigrette

**Traditional Caesar Salad** -Romaine Tossed with our Famous Dressing Fresh Baked Herb Croutons. Chef Franks Famous Caesar Dressing was Featured in Bon Appetit Magazine!

### **Fresh Baked Breads & Rolls with Whipped Butter**

**Green Bean Salad**, Toasted Almond, Dried Cranberries, Fine Herbs, Citrus-Mustard Vinaigrette

**Herb Baked Cod**- Filet of Cod Topped with a Garlic-Herb Stuffing, Oven Roasted Tomatoes, Italian Parsley, and Lemon White Wine Sauce

**Tuscan Pasta Salad**- Penne Pasta, White Beans, Portobello Mushrooms, Celery, Fresh Rosemary, Arugula, White Balsamic Vinaigrette

**Two Potato Hash**– Roasted Red Creamer Potatoes & Sweet Potatoes, Roasted Red Peppers & Onions, Finished with Scallions & Queso Blanco

### **Carving Station**

**Garlic & Herb Roasted Tenderloin of Beef** - Served with Cabernet Demi & Horseradish Cream Sauces

**Maple Glazed Pork Loin**- Bacon Braised Collard Greens, Spiced House Made Apple Relish

### **Dessert**

#### **Valentine's Day Miniatures Display**

Chocolate-Cappuccino Mousse Cups

Coconut-Pineapple Parfaits

Key Lime Tarts with Fresh Berries

Bittersweet Dark Chocolate-Marshmallow Fudge

Strawberry-Chocolate Chip Bread Pudding