



Private Party Pricing

Our **Private Dining Room** will accommodate the following group sizes:

One Section	Up to 15 Guests; Food and Beverage minimum*
Two Sections	Up to 30 Guests; Food and Beverage minimum*
Three Sections	Up to 50 Guests; Food and Beverage minimum*

*Groups must meet the minimum guarantee for the Private Dining Room or a room charge up will be assessed.

Our **Main Dining Room** has limited seating for up to 12 guests.

Receptions

Our **Semi-Private Lounge Deck** will accommodate up to 50 guests for a reception. A Food & Beverage minimum may apply, dependent upon business demands.

Shauna Callahan, Event Coordinator, is available for questions daily at 407-934-4556,
Fax 407-934-4882 or email scallahan@swandolphin.com.

Luciano Sperduto, bluezoo General Manager may be reached at 407-934-4644,
Fax 407-934-4882 or email lsperduto@swandolphin.com.

per person, exclusive of 6.5% state sales tax and 20% gratuity.

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.

consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets. prices exclusive of tax and gratuity.

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4/4/06



private dining menu 1

first course

spiced house ceviche.....lime coriander essence, sriracha aioli

or

teppan seared jumbo sea scallops.....
braised beef short rib, silky cauliflower puree

second course

tossed green leaf salad.....green apple, sesame vinaigrette



main course

simply fish.....mustard crab sauce, silky potatoes,
hearts of palm-fennel salad, broccolini

or

rotisserie roasted chicken.....bacon red bliss mash, broccolini, chicken jus

or

spit-roasted block of swordfish.....romesco sauce



dessert

warm molten chocolate cake.....lemon grass warm ganache center,
jasmine rice sorbet and pudding cream, chocolate sauce

62

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private dining menu 2

first course

teppan seared jumbo sea scallops.....braised beef short rib, silky cauliflower puree

or

chilled, poached jumbo shrimp.....green olives, avocado puree, bloody mary sauce



second course

tossed mesculin salad.....roasted beets, walnut vinaigrette



main course

seared nori wrapped tuna

tokyo grits.....gingered greens, wasabi avocado paint, radish hijiki salad

or

flame grilled tenderloin of beef.....

horseradish fingerling potatoes, charred frisée salad, balsamic veal jus

or

simply fish.....mustard crab sauce, silky potatoes, hearts of palm-fennel salad, broccolini



dessert

exotic cake.....white chocolate mousse, coconut cake, mango sauce

72

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private dining menu 3

first course

teppan seared jumbo sea scallops.....braised beef short rib, silky cauliflower puree



second course

chilled maine lobster tail.....house french cocktail sauce, mango salsa

or

garlic roasted jumbo shrimp.....creamy polenta, fennel butter



main course

simply fish.....mustard crab sauce, silky potatoes,
hearts of palm-fennel salad, broccolini

or

flame grilled tenderloin of beef.....

horseradish fingerling potatoes, charred frisée salad, balsamic veal jus

or

miso glazed chilean sea bass.....sticky soy glaze



dessert

exotic cake.....white chocolate mousse, coconut cake, mango sauce

82

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private dining menu 4

amuse

pan seared mallard foie gras.....seasonal fruit garniture

raw bar

bluezoo's raw bar platter.....one each
oyster, littleneck clam, jumbo shrimp, half maine lobster tail,
horseradish, cocktail sauce, mignonette

first course

seared crab cake.....house remoulade
or
teppan seared jumbo sea scallops.....braised beef short rib, silky cauliflower puree

second course

tossed mesculin salad.....roasted beets, walnut vinaigrette
or
spiced house ceviche.....lime coriander essence, sriracha aioli

main course

seared nori wrapped tuna.....
tokyo grits, gingered greens, wasabi avocado paint, radish hijiki salad
or
flame grilled tenderloin of beef.....horseradish fingerling potatoes, charred frisée salad, balsamic veal jus
or
miso glazed chilean sea bass.....sticky soy glaze
or
roisserie roasted chicken.....bacon red bliss mash, broccolini, chicken jus

desserts

warm molten chocolate cake.....lemon grass warm ganache center,
jasmine rice sorbet and pudding cream, chocolate sauce

105

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private dining menu 5

first course

tossed green leaf salad.....green apple, sesame vinaigrette

or

spiced house ceviche.....lime coriander essence, sriracha aioli



main course

simply fish.....mustard crab sauce, silky potatoes,
hearts of palm-fennel salad, broccolini

or

rotisserie roasted chicken.....bacon red bliss mash, broccolini, chicken jus

or

lobster bolognese, rigatoni pasta..... lobster tail
.....sherry infused sauce, mascarpone and fennel salad



dessert

exotic cake.....white chocolate mousse, coconut cake, mango sauce

52

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