



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.

Liz Torres, Event Coordinator, is available for questions daily at 407.934.4556,
Fax 407.934.4882 or email etorres@swandolphin.com.

Sue Harris, bluezoo General Manager may be reached at 407.934.4644,
Fax 407.934.4882 or email sharris@swandolphin.com.

per person, exclusive of 6.5% state sales tax and 21% 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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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 mesculin salad.....roasted beets, walnut vinaigrette



main course

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

or

cast iron chicken breast.....panzanella, melted tomato, parmesan

or

swordfish block.....crab croquette, artichoke ragout, dijon mustard sauce



dessert

warm chocolate cake with liquid ganache center.....
maracaibo chocolate cream pudding, peanut ice cream

66

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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, french cocktail sauce, bloody mary sauce and honey dijon



second course

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



main course

bacon wrapped tuna.....

herb silky potato, garlic spinach, mushroom vinaigrette

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



dessert

warm chocolate cake with liquid ganache center.....

maracaibo chocolate cream pudding, peanut ice cream

78

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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

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

warm chocolate cake with liquid ganache center.....

maracaibo chocolate cream pudding, peanut ice cream

88

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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

bacon wrapped tuna.....
herb silky potato, garlic spinach, mushroom vinaigrette
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
cast iron chicken breast.....panzanella, melted tomato, parmesan

dessert

warm chocolate cake with liquid ganache center.....
maracaibo chocolate cream pudding, peanut ice cream

112

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private dining menu 5

first course

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



main course

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

or

cast iron chicken breast.....panzanella, melted tomato, parmesan



dessert

warm chocolate cake with liquid ganache center.....
maracaibo chocolate cream pudding, peanut ice cream

52

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