



Event Menu



Executive Meeting Package

Continental Breakfast

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffins
Bagels, Cream Cheese, Preserves
Fresh Brewed Coffee, Decaf, Hot Tea

Mid Morning Break Refresh

Fresh Brewed Coffee and Hot Tea
Assorted Sodas and Bottled Water
***Morning Break is based on 15 minutes**

Buffet Lunch

Select one Buffet Menu (groups 30-50 guests)
Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea

Afternoon Break Refresh

Select from the following
Fresh Baked Assorted Cookies
Fresh Baked Brownies
Or Assorted Granola Bars & Assorted Whole Fruit

Fresh Brewed Coffee, Decaf, Hot Tea
Assorted Sodas and Bottled Water
***Afternoon Break is based on 15 minutes**



Note: Food photos are not exact replications

All Prices are subject to taxable 24% Service Charge and Florida Tax

Executive Meeting Package

Manhattan Deli Board

Granny Smith Apple Cole Slaw
Baby Arugula with Sun-Dried Tomato Vinaigrette
Pasta Salad

Create Your Own Sandwich:

Roasted Turkey Breast, Genoa Salami,
Black Forest Ham, Cracked Pepper Roast Beef

White Albacore Dill Tuna Salad
Green Apple Chicken Salad

Assorted Cheeses, Breads, and Toppings

Display of Fresh Seasonal Fruit
Walnut Chocolate Brownies, Strawberries,
Powdered Sugar

Paradise in Florida

Artisan Garden Salad
Sweet Potato Salad
Sun-Ripened Fruit Salad

Island Grilled Mahi-Mahi, Tropical Fruit Salsa
Roasted Chicken, Honey Garlic Marinade

Smashed Cheddar Cheese Potato
Haricot Verts, Baby Carrots, Bell Pepper,
Petit Zucchini

Key Lime Pie
Tropical Fruit Tarts and Fresh Strawberries



Audio Visual

Added Value for Executive Meeting Package only

- Discounted Screen with Dressing
- Power Strip(s) for Projector
- One Flip Chart: Regular/Self-Stick Pads
- Assorted Markers

Above AV Pricing will only be honored for groups reserved with the Executive Meeting Package

Continental Breakfast

The Continental

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffins, Assorted Bagels,
Cream Cheese, Preserves
Fresh Brewed Coffee, Decaf, Hot Tea

Beachcomber Continental

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffin,
Bagels, Cream Cheese, Preserves
Steel Cut Oatmeal with Honey, Raisins
and Brown Sugar
Breakfast Sandwich: English Muffin,
Scrambled Egg, Sausage, Cheddar Cheese
Fresh Brewed Coffee, Decaf, Hot Tea

Add Ons

Assorted Cold Cereals
With Chilled Skim and 2% Milk

Assorted Yogurt Parfaits

Breakfast Pastries
Mini Muffins, Danishes, Croissants



Buffet Breakfast

Set-up Fee for Buffets under 30 guests

The Island

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Farm Fresh Scrambled Eggs
Apple wood Smoked Bacon, Country Sausage
Yukon Gold Hash Brown Potatoes
Croissant, Danish, Muffin,
Bagels, Cream Cheese, Preserves
Fresh Brewed Coffee, Decaf, Hot Tea



The Intracoastal

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffin
Assorted Cold Cereals
Whole or Low Fat Milk and Sun-Ripened Banana
Farm Fresh Scrambled Eggs
Belgian Waffle, Whipped Cream, Strawberries
Mediterranean Egg Frittata, Roasted Tomato,
Artichoke, Wild Mushrooms, Spinach
Applewood Smoked Bacon, Country Sausage,
Red Bliss Potato, Sautéed Bell Pepper, Onion
Fresh Brewed Coffee, Decaf, Hot Tea



Chef's Omelets Station

Farm Fresh Hand tossed Omelets
Assorted Fresh Toppings, and Breakfast Meats
**Chef Attendant Fee additional

Belgium Waffle Station

Fresh Belgium Waffles, Fresh Sliced and Whole
Seasonal Berries, Whipped Chantilly Cream,
Warm Vermont Maple Syrup
**Chef Attendant Fee additional

Plated Breakfast

The All American

Freshly Squeezed Orange Juice
Assorted Melons
Selection of Breakfast Pastries

Farm Fresh Scrambled Eggs
or
Egg White Frittata
Roasted Tomatoes, Smoked Mozzarella,
Mushroom, Spinach and Onion

Applewood Smoked Bacon or Country Sausage
Breakfast Potato

Fresh Brewed Coffee, Decaf, Hot Tea



Brunch Buffet

Set-up Fee for Buffets under 50 guests

Oceanside Brunch -

Freshly Squeezed Orange
Fresh Brewed Coffee, Decaf, Hot Tea
Iced Tea

Caprese Salad, Local Florida Tomatoes,
Creamy Burrata, Tondo Balsamic, Basil,
First Press Olive Oil

Sliced Seasonal Fresh Fruit
Texas Style French Toast, Warm Maple Syrup
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Yukon Gold Home Fried Potato

Assorted Bagels, Cream Cheese, Preserves,
Fresh Baked Muffins
Assorted Danish

Herb Crusted Sliced Roasted Sirloin,
Au Jus and Horseradish Cream
Almond Crusted Chicken,
Sweet & Spicy
Mango Jus
Pan Seared Tilapia, Florida Citrus Butter Sauce
Penne Arrabiatta, Spicy Tomato Basil Sauce

Seasonal Vegetable Selection
Assorted Desserts and Pastries



Carving Selection

Select One

Herb Roasted Prime Rib, Horseradish Cream,
Grain Mustard, Natural Pan Juices
Slow Roasted Turkey Breast, Apricot Chutney
Honey Chipotle Glazed Ham, Charred Pineapple Relish

Upgrade Options

Chef's Omelets Station

Farm Fresh Hand tossed Omelets
Assorted Fresh Toppings, and Breakfast Meats
**Chef Attendant Fee additional

Belgium Waffle Station

Fresh Belgium Waffles, Fresh Sliced and
Whole Seasonal Berries, Whipped Chantilly Cream,
Warm Vermont Maple Syrup
**Chef Attendant Fee additional

Theme Breaks

Based on 15 minutes of Service
Fresh Brewed Coffee, Decaf, Hot Tea

Morning Glory

Prepared Fruit Smoothies,
Power, Granola and Breakfast Bars,
Display of Tropical Fruit

Grandma's Kitchen

Assorted Fresh Baked Cookies, Brownies,
Assorted Fruit Bars, Lemonade

Envigor-Break

Make your own Trail Mix:
Granola, Craisins, Currants, Sunflower Seeds,
Wasabi Peas, Sliced Almonds, Chocolate Chips,
M&Ms, Assorted Greek Yogurts, Honey,
Granola & Power Bars,
Fresh Fruit Juices, Gatorade

Ball Game Break

Warm Soft Pretzels, Cinnamon Sugar, Snow Salt,
Corn Tortilla Chips, Salsa and Guacamole
Fresh Brewed Coffee, Decaf, Hot Tea

Sweet & Salty

Callebau White & Dark Chocolate Callets,
Cheese Popcorn,
Mixed Nuts with Dried Fruits
Fresh Brewed Coffee, Decaf, Hot Tea



Beverages on Consumption

Coffee, Decaf, Hot Tea

Fresh Fruit Juices

Whole or Low-Fat Milk

Lemonade

Iced Tea

Assorted Soft Drinks

Bottled Water

Sport Drinks / Vitamin Water

Prices are subject to taxable 24% Service Charge and Florida Tax

Individual Break Items

Seasonal Fresh Fruit

Assorted Granola & Power Bars

Whole Fruit

Muffins, Bagels or Danish

Assorted Cookies

Fudge Brownies

Individual Bags Potato Chips, Pretzels, Popcorn

Soft Pretzel Sticks with Cheese & Mustard

Individual Assorted Yogurts

Hummus & Pita Chips

Salsa & Tortilla Chips



Prices are subject to taxable 24% Service Charge and Florida Tax

Lunch Buffets

Set-up Fee for Buffets under 30 guests
Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea

The Chalk Board

Baby Mesclun Greens Salad,
Cherry Tomato, European Cucumber,
Toasted Macadamia Nut, Spiral Carrots,
Sundried Cranberries, Gorgonzola Cheese,
House-made Creamy Ranch

Green Onion **Red Bliss Potato Salad**
Granny Smith Apple **Cole Slaw**
Cavatappi Pasta, Pancetta, Basil,
Baby Spinach, Roasted Bell Peppers

Pre-made Sandwiches

Oven Roasted Turkey,
Avocado, Baby Swiss Cheese,
Applewood Smoked Bacon, Lettuce,
Tomato, Garlic Aioli on Multi Grain

Prosciutto, Fresh Mozzarella, Beefsteak Tomatoes,
Balsamic Reduction, Basil Shallot Aioli, Oregano
Focaccia

Peppercorn Braised Roast Beef,
Dill Havarti Cheese, Bermuda Onion, Creamy
Horseradish, Leaf Lettuce, Vine Ripe Tomato on
Marble Rye Bread

Chocolate Chip Brownies
Tropical Fruit Tarts and Fresh Strawberries

The Road to Tuscany

Baby Field of Greens, Red Oak, Frisee,
Petite Tango Lettuce, Cucumber, Grape Tomato,
Olives, Artichoke, Shaved Asparagus,
White Balsamic Vinaigrette

Bruschetta, Basil Pesto,
Vine Ripened Tomatoes, Roasted Garlic Crostini

Cremini Mushroom Gnocchi,
Roasted Artichoke, Cherry Tomatoes,
Shallot Béchamel

Seared Chicken Breast,
Feta Cheese, Caper Tomato Relish,
Lemon Butter Beurre Blanc

Shrimp Risotto, Portobello Mushroom,
Baby Spinach, White Wine, Aged Parmesan,
Roasted Whole Grape Tomato Compote

Broccoli Rabe with Sautéed Shallots,
Lemon, Butter

Neapolitan Pizza, Whole Leaf Basil,
Fresh Mozzarella, Red Crushed Pepper,
Roma Tomato Pomodoro

Antipasto Board: Bocconcini Mozzarella,
Genoa Salami, Prosciutto, Green Olives,
Cherry Peppers, Assorted Cheeses,
Roasted Mushroom, Artichoke, Crisp Flatbreads,
Soft Ciabatta Bread Sticks

Chocolate and Almond Biscotti
Tiramisu with Bitter Sweet Cocoa Powder

The Mediterranean

Capriccioso Salad

Fresh Mozzarella, Heirloom Tomatoes,
Baby Arugula, Shaved Red Onion, Basil, Olive Oil,
Aged Balsamic Vinegar, Pepperoncini

Mezzaluna Salad

Baby Italian Greens, Crisp Pancetta, Gorgonzola,
Fire Roasted Peppers, Grilled Zucchini, Cucumber,
Kalamata Olives, Italian Red Wine Vinaigrette

The Medi Plate

Imported Salami, Artisan Cheese,
Roasted Garlic-Citrus Hummus,
Hot and Sweet Italian Peppers,
Grilled Marinated Mushrooms, Pita Chips, Crostini

Grilled Chicken Peperonata

Sweet Peppers, Onions, Marinara, Capers

Roasted Scottish Salmon

Feta Tomato Relish, Citrus White Wine Butter

Smoked Paprika, Harissa

Garlic Red Bliss Potatoes

Sicilian Fire Roasted Rustic Vegetables

Mini Cannolis

Tiramisu with Bitter Sweet Cocoa Powder

The Southwestern

Roasted Chicken Tortilla Soup:

New Mexico Spices, Fresh Lime, Jalapeno,
Cilantro, Crisp Tortilla Strips

Market Greens, Tomatoes, Oranges, Radish,
Jicama, Red Onion, Cheddar Jack Cheese,
Citrus-Honey and Cilantro Vinaigrette

Chopped Street Corn Salad:

Baby Iceberg, Tomatoes, Charred Corn,
Cucumbers, Fire Roasted Green Chili, Scallions,
Queso Fresco Cheese, Fried Onions,
Creamy Chipotle-Chili Lime Dressing

Cast Iron Seared Chicken Fajita's

Spices, Charred Onions, Peppers, Cilantro, Lime

Carne Asada

Grilled Marinated Steak, Cumin-Oregano,
Orange, Shaved Pickled Onion

Tomato Salsa Picante, Guacamole,
Pico de Gallo, Mexican Crema,
Colby Jack Cheese,
Warm Soft Flour Tortillas, Corn Tortillas

South Western Vegetable Rice,
Charro Beans, Smoked Bacon, Tomatoes

Mexican Wedding Cake Cookies



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Plated Luncheon

Artisan Bakery Bread, Whipped Butter

Salad

Select one

Baby Mixed Greens

Mandarin Orange, Marinated White Onion,
Beefsteak Wedge, Raspberry Vinaigrette

Mesclun Greens

Cherry Tomato, European Cucumber,
Spiral Carrot, Brown Sugared Walnuts,
Balsamic Vinaigrette

Heart of Romaine, Garlic Crouton,
Parmigiano-Reggiano, Signature Caesar Dressing

Entrees

Select up to two Entrees

Pan Seared Breast of Chicken

Sautéed Shitake Oyster Mushroom,
Roasted Grape Tomato,
Caramelized Shallot, Marsala Sauce

Chicken Francoise

Caper Berry, Meyer Lemon Buerre Blanc

Garlic Thyme Grilled Chicken Breast

Grand Cru Chablis Piccata



Grilled NY Strip Steak

Balsamic Pearl Onion, Burgundy Demi-Glace

Fresh Herb Grilled Atlantic Salmon

Basil Beurre Blanc, Tomato Salsa

Grilled Mahi-Mahi

Dark Rum Mango Glaze, Bell Pepper,
Golden Pineapple Salsa

Grilled Peppercorn Filet Mignon

Portobello Mushroom, Red Wine Bordelaise

Seared Jumbo Lump Crab Cake

Roasted Corn Black Bean Salsa,
Dry English Mustard Remoulade

Dessert

Select one

NY Cheesecake, Strawberry Compote
Key Lime Pie, Mint Cream, Passion Fruit Coulis
Tiramisu, Mocha Painted Plate, Powdered Cocoa
Seasonal Berries Parfait
Chocolate Ganache Cake

Plated Lunch Salads

Select up to two choices

Includes Artisan Bakery Bread, Whipped Butter,
Dessert, Coffee and Iced Tea Service

Chicken Cobb Salad

Apple Smoked Bacon, Bleu Cheese, Avocado,
Eggs, Kalamata Olives, Cherry Tomatoes,
Creamy Mango Dressing

NY Strip Steak Salad

Crisp Romaine, Roasted Portobello,
Vine Ripe Tomatoes, Gorgonzola Cheese,
Crispy Onions, Balsamic Vinaigrette

Grilled Chicken Salad

Baby Iceberg, Carrot Curls, Yellow Tomatoes,
Bread Sticks, Sundried Cherries, Roasted Peppers,
Boursin Cheese Vinaigrette
Substitute Blackened Mahi 6-
Substitute Grilled Salmon 6-



Asian Chicken Salad

Romaine Lettuce, Carrots
Sesame Seed, Red Cabbage, Almonds, Mandarin
Segments, Red Peppers,
Rice Wine Soy Vinaigrette

Lobster Salad

Mediterranean Flat Bread,
Roasted Red Onion, Lemon, Scallion, Orzo, Baby
Greens, Champagne Orange Vinaigrette

Dessert

Select one
NY Cheesecake, Strawberry Compote
Key Lime Pie, Mint Cream, Passion Fruit Coulis
Tiramisu, Mocha Painted Plate, Powdered Cocoa
Seasonal Berries Parfait
Chocolate Ganache Cake

Sandwiches

Can be served Plated or as a Boxed Lunch

Select two choices

Includes Fresh Fruit, Bag of Potato Chips, Fresh Baked Cookie or Brownie

Bottled Water or Soft Drinks. On Consumption 5- each

Oven Roasted Turkey

Baby Swiss Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Garlic Aioli on Multigrain Bread

Peppercorn Roast Beef

Peppercorn Roast Beef, Dill Havarti, Bermuda Onion, Horseradish, Leaf Lettuce, Vine-Ripe Tomato on Marble Rye Bread

Black Forrest Ham

Wisconsin Cheddar, Lettuce, Vine-Ripe Tomato, Whole Seed Mustard on Butter Croissant

Shrimp Salad

Flat Leaf Parsley, Bell Peppers, Celery, Mayonnaise, Yellow Tomatoes, Lettuce, Multi Grain

More Sandwiches

Italian Hoagie

Rock Salt Cured Ham, Genoa Salami, Cappelletti, Provolone, Vine Ripe Tomato, Baby Red Oak

Tomato Veggie Wrap

Grilled Zucchini, Oven Dried Tomato, Portobello Mushroom, Hummus, Spinach, Crumbled Feta Cheese, Spinach Balsamic in a Tomato Wrap

Caesar Wrap

Grilled Chicken Breast, Hearts of Romaine, Parmesan Cheese, Spinach Tortilla



Hors d'Oeuvres

Priced per 50 piece increments

Based on One hour of Butler Service

Serve Chilled

Artichokes Stuffed with Goat Cheese Mousse

Artichoke Bottoms, Green Onion Crabmeat Salad

Beef Tenderloin on Garlic Crostini

Peruvian Shrimp Ceviche, Mini Martini Glass

Tuna Tartare, Wine Soy Sauce, Asian Chili Oil

Crab Avocado Salad



Serve Warm

Roasted Bell Pepper Crab Cakes, Chipotle Aioli

Individual Chicken Tenders, Celery, Mustard BBQ

Vegetarian Spring Roll, Coriander Plum Sauce

Coconut Dusted Shrimp,
Horseradish Orange Marmalade

Teriyaki Steak Skewers, Rice Wine Hoisin Sauce

Crispy Duck Wontons, Chili Citrus Sauce

Franks en Croute, Roland's Dijon Mustard

Tandori Chicken, Coconut Curry Dipping Sauce

Broiled Scallops Wrapped Applewood Smoked Bacon

Herb Roasted Mushroom Crown, Crabmeat Stuffing

Mini Brie en Croute, Imported Brie,
Raspberry, Puff Pastry

Spanakopita

Crab Fritters, Curried Mango Dipping Sauce

Agave Chicken Wings,
Roasted Ancho Mustard Sauce

Prices are subject to taxable 24% Service Charge and Florida Tax

Reception Package

Based on Three Hors d'Oeuvres per person

Cheese Board Display

International & Domestic Cheeses, Grapes, Figs, Dates, Wild Berries, Flatbreads, Breadsticks

Five Butler Passed

Served Warm

Roasted Bell Pepper Crab Cakes, Chipotle Aioli

Vegetarian Spring Roll, Coriander Plum Sauce

Individual Chicken Tenders, Celery, Mustard BBQ

Teriyaki Steak Skewers, Rice Wine Hoisin Sauce

Mini Brie en Croute, Raspberry Sauce

Pasta

Penne, Bowtie and Cheese Tortellini,
Chunky Tomato Basil, Pesto and Alfredo Sauce,
Spicy Sausage, Grilled Asparagus, Roasted Peppers,
Mushrooms, Grated Parmesan Cheese, Garlic Bread
Chef Attendant Required



Carving Stations

Based on One hour
Artisan Bakery Breads included

Whole Roasted Turkey
Cranberry Chutney, House made Gravy

Glazed Smoked Ham
Fruit Glaze, Dijon Mustard, Mayonnaise,

Top Round of Beef
Horseradish Cream, Mustard Sauces, Au Jus

Roasted Rack of Lamb
Roasted Tomato Concasse

Roasted Tenderloin of Beef
Red Wine Bordelaise, Baguettes

Giant Grouper
Wrapped in a Banana Leaves,
Haden Mango Rice Wine Relish



Prices are subject to taxable 24% Service Charge and Florida Tax

Deluxe Displays

Per person Pricing. Based on One hour with a (50) Guest Minimum
Stations priced as an accompaniment to Meal

Cheese Board

International and Domestic Cheeses, Grapes, Flatbreads, Breadsticks, Figs, Dates, Wild Berries

Charcuterie

Soppressata, Prosciutto, Hard Salami, Chutneys, Jams, Smoke Gouda, Maytag Bleu, Baguette, Crostini

Vegetable Crudit 

Individual Made, Bell Peppers, Celery, Carrots, Cherry Tomato, Hummus, Ranch, Red Pepper Coulis

Jumbo Shrimp

3 per person. Local Jumbo Shrimp Displayed on Crushed Ice, Cocktail Sauce, Remoulade, Lemon Stars

Baked Brie

Puff Pastry, Raspberry, Kotiga Figs, Honey, Berries, Flat Breads, Chutney, Dates, Nuts, Boursin

Sliders

Cheddar Burgers, Southern Style Buttermilk Chicken, Slow Braised Short Rib, Lump Crab Cake, Condiments, Creamy Buttermilk Coleslaw, Applewood Smoked Bacon and Sour Cream Potato Salad, Brioche Rolls

Wharfside Chilled Seafood Display

Freshly Shucked Clams, Oysters, Jumbo Shrimp, Crab Legs, Cocktail Sauce, Remoulade, Lemon Wedges

Bruschetta

Rosemary Garlic Olive Oil, Red Pepper Roquefort Cheese, Hummus, Tomato Basil Relish, Grilled Breads

House Made Flatbreads

FUNGI – Wild Mushrooms, Pizza Sauce, Sharp Sheep's Cheese, Romano Tartufo Oil, Spicy Arugula

GENOVA WHITE – Herb Roasted Chicken, Baby Spinach, Ricotta, Romano, Mozzarella, EVOO

RUSTICA – Sweet Fennel Sausage, Crispy Pancetta, Spicy Pomodoro, Fine Herbs

MARGHERITA – House Pomodoro, Fresh Buffalo Mozzarella, Roasted Tomatoes, Torn Sweet Basil

Splendid Stations

Per person Pricing. Based on One hour with a (50) Guest Minimum
Stations priced as an accompaniment to Meal or Multiple Stations
All stations require Chef Attendant

South of the Border

Beef and Chicken Tacos, Empanadas, Fajitas, Nachos, Guacamole, Tomato Salsa, Tortilla, Queso, Mole

Pasta Station

Penne, Bowtie and Cheese Tortellini, Chunky Tomato Basil, Pesto and Alfredo Sauce,
Spicy Sausage, Grilled Asparagus, Roasted Peppers, Mushrooms, Grated Parmesan Cheese, Garlic Bread

Killer Mac & Cheese Station

White Cheddar, Mascarpone, Shredded Pepper Jack, Peas & Basil, Short Rib, Parmesan Cream,
Asparagus, Mushroom, Roasted Tomato

Dim Sum Bar & Stir Fry

Vegetable Dumplings, Pork Pot Sticker, Vegetable Spring Roll
Made to Order Stir Fry: Lo Mein Noodle, Hoisin, Ginger & Pad Thai Sauce, Marinated Beef, Chicken,
Shrimp, Broccoli, Carrots, Mushroom, Onions, Peppers, Scallions, Snow Peas

Meatball & Mozzarella Station

Signature Butcher Blend Meatballs, San Marzano Tomato-Basil Marinara, Spicy Pomodoro Sauce,
Light Parmesan Reggiano Sauce, Heirloom Tomato, Arugula, Burrata Mozzarella, EVOO,
Cracked Pepper, Whipped Ricotta, Roasted Red Peppers, Garlic, Bread Sticks, Mini Ciabatta Rolls

Mashed Potato Bar

Yukon Whipped Mashed, Sour Cream, Chopped Scallions, Crumbled Bacon, Freshly Grated Parmesan,
Shredded Cheddar, Caramelized Onions, Sautéed Mushrooms



Dinner Buffets

Set-up Fee for Buffets under 30 Guests

The Inlet

Artisan Rolls and Crisp Bread Sticks

Antipasto Display

Bocconcini Mozzarella, Genoa Salami,
Prosciutto, Green Olives, Cherry Peppers, Assorted
Cheeses, Roasted Mushroom, Artichoke, Crisp
Flatbreads, Soft Ciabatta Breadsticks

Mesclun Greens

Cherry Tomato, European Cucumber, Spiral Carrot,
Brown Sugared Walnut, Ranch Dressing,
Balsamic Vinaigrette

Gorgonzola Cheese Salad

Vine-Ripe Tomato, Red Onion, Black Olive,
Fresh Thyme, Roasted Mushroom,
Red Wine Parsley Vinaigrette

Roasted Chicken

Honey Garlic Marinade

Mojo Marinated Flank Steak

Port Wine Demi-Glaze, Pearl Onions

Grilled Treasure Coast Catch

Citrus Butter Buerre Blanc

Smashed Cheddar Cheese Potato
Grilled Zucchini, Squash, Eggplant, Asparagus

Raspberry Cheesecake
Key Lime Pie

Key West

Fresh Baked Artisan Rolls, Garlic Bread

Bahamian Conch Chowder Sun-Ripened Fruit Kebobs

Baby Greens

Mandarin Orange Segment,
Red Wine Marinated Red Onion,
Vine-Ripe Tomato, Balsamic Vinaigrette

Hearts of Palm

Brown Sugared Walnut, Spiral Carrot,
Mesclun Greens, Cucumber,
Raspberry Vinaigrette

Jamaican Chicken

Red Papaya Jalapeno Chutney

Caribbean Glazed Pork Loin

Virgin Island Rum Sauce

Mango Mahi-Mahi

Golden Pineapple Salsa

Cuban Black Bean
Cilantro Jasmine Rice

Coconut Cake
Key Lime Pie

Prices are subject to taxable 24% Service Charge and Florida Tax

The Cookout

Assortment of Fresh Baked Rolls and Corn Bread

Artisan Garden Salad,

Cherry Tomatoes, Cucumber, Croutons,
Crumbled Gorgonzola, Italian Dressing,
Creamy White Balsamic Dressing

Cherry and Grape Tomato, Bocconcini Mozzarella,
Fresh Basil, Pine Nut Pesto Vinaigrette

Red Bliss Potato Salad

with Apple Smoked Bacon

Green Cabbage Bell Pepper **Cole Slaw**

Beef Kabobs

Bell Peppers, Red Onions, Golden Pineapple

Grilled Chicken Breasts

House-made Barbecue Sauce

Island Grilled Mahi

Tropical Fruit Salsa

Grilled Vegetables, Sweet Basil Pesto,
Balsamic Reduction

Roasted Garlic Mash Potatoes

Corn on the Cob with Sweet Cream Butter

Blueberry Cobbler

Chocolate Turtle Cheesecake

Big Island Luau

Chef Attendant Fee applies

Sun Ripened Fruit Bowls

Watermelon, Golden Pineapple, Honey Dew,
Cantaloupe, Strawberries, Blueberries

Baby Greens Salad,

Cherry Tomatoes,
European Cucumber, Sundried Papaya,
Shredded Coconut, Pineapple Vinaigrette

Crunchy Green Papaya Salad

Shredded Crunchy Green Papaya, Shredded
Carrots, Sweet Red Onion, Cilantro, Chili Lime
Vinaigrette

Big Island Poke

Pacific Ahi Tuna, Green Onions, Soy Sauce,
Sesame Oil

Roasted Kahlua Pork Leg

Hawaiian Sea Salt, Cilantro, Banana Leaves

Pacific Dorado

Lemongrass Pineapple, Avocado Crème

Hawaiian Roasted Chicken

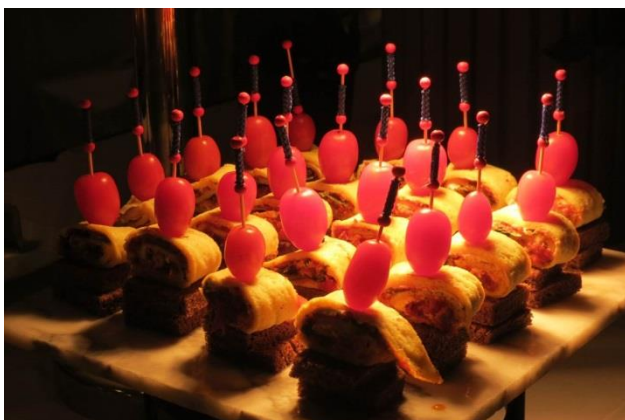
Gingered Sambal Chili Emulsion

Medley of Hawaiian Root Vegetables

Sautéed with Red Onions, Garlic, Chilies,
Chinese Parsley

Jasmine Coconut Rice

Haden Mango Tart and Chocolate Ganache Cake



The Florida

Chef Attendant Fee applies

Florida Citrus Wedge Salad

Citrus Segments, Cherry Tomatoes,
Candied Pineapple, Toasted Almond,
Blue Cheese Crumbles, Applewood Bacon,
Creamy Mango Dressing,
Chili Vinaigrette

Heirloom Tomato Cucumber Salad

Whole Grouper Wrapped in Banana Leaves

Haden Mango Rice Wine Salsa
Key Lime Remoulade
Requires Chef Attendant

Churrasco Skirt Steak

Tomatillo, Onions, Cilantro Lime Emulsion

Guava BBQ Glazed Baby Back Ribs

Golden Pineapple Salsa

Steamed Yucca in Coconut Broth

Caribbean Rice & Beans

Assortment of Grilled Vegetables

Caramelized Sweet Plantains

Pineapple Rum Cake, Pina Colada Sauce
Blondies

Prices are subject to taxable 24% Service Charge and Florida Tax



Plated Dinner

Appetizers additional

Select one

Lobster Ravioli, Sherry Lobster Cream,
Tomato Concasse

Diver Scallop

Baby Arugula, Parmesan Risotto,
Key Lime Butter Beurre Blanc

Jumbo Lump Crab Cake,

Roasted Corn Salsa, Lemon Caper Aioli

Sesame Seared Ahi Tuna

Wakame Salad, Asian Chili Oil, Rice Wine Soy Sauce

Maine Lobster Bisque (max 30 guests)

Sweet Lobster Chunks, Sherry Cream

Wild Berry Parfait



Salads

Select one

White Sand – Baby Red Oak, Heirloom Cherry
Tomatoes, Aged Balsamic, Toasted Almonds,
Petite Mozzarella, Pesto Vinaigrette

Burrata Caprese - Sun-Ripened Heirloom Tomatoes,
Torn Sweet Basil, Creamy Burrata Cheese,
Balsamic Reduction, Cold Pressed Olive Oil

Drift Salad – Tender Field Greens, Heirloom
Tomatoes, English Cucumber, Pickled Onions,
Roasted Beets, Goat Cheese, Citrus Vinaigrette

Broken Caesar – Baby Romaine, Creamy Caper
Dressing, Herbed Ciabatta Croutons, Parmesan Crisp

Very Chilled Iceberg Wedge – Gem Lettuce,
Heirloom Tomatoes, Crispy Pancetta,
Crumbled Blue Cheese, Avocado Buttermilk Dressing,
Balsamic Glaze Drizzle

Entrée Selection

Choice of Two Entrees

Fresh Baked Artisan Breads, Creamy Butter
Dessert
Coffee, Hot Tea and Iced Tea

Pan Seared Chicken Piccata

Lemon Butter Caper Sauce

Rosemary Pan Seared Chicken

White Wine Peppercorn Sauce

NY Strip Steak

Gorgonzola Butter

Petite Filet Mignon

Wild Mushroom Confit, Napa Cabernet Bordelaise

Northern Harvest Salmon

Grilled, Broiled or Pan Seared

Mahi Mahi

Grilled or Pan Seared

Florida Grouper

Pan Seared

Local Yellowtail Snapper

Pan Seared

Select a Sauce for Fish Entrée

Tropical Fruit Salsa

Creamy Lobster Butter

Meyer Lemon Beurre Blanc

Lemon Caper Sauce

Smoked Tomato Vinaigrette

Combination Entrées

**A Combination Entrée can be created with any of the above 2 entrees
with Chef's approval. Price would be that of higher priced entrée.**

Maine Lobster Tail, Drawn Butter & Petit Beef Tenderloin Barrel Market Price

Fume Blanc Reduction, Aged Port Demi-Glace

Dessert

Select one

Chocolate Ganache Cake

Fresh Fruit Tart

Fresh Berry Parfait, Vanilla Custard Cream

Key Lime Pie

Tiramisu

NY Style Cheesecake, Fresh Berries

Chocolate Turtle Cheesecake

Prices are subject to taxable 24% Service Charge and Florida Tax



Sweet Enhancements

Based on One Hour

Mini Cupcake Bar

Select four

Red Velvet, Carrot, Coconut, Double Chocolate,
Key Lime, Lemon Drop, Cinnamon Apple

Italian Gelato Station

Dark Chocolate, Caramel Sea Salt, Vanilla Bean,
Fresh Whipped Cream

Chef Attendant Fee

Bananas Foster Station

Spiced Rum, Caramel Butter Sauce, Coconut Ice Cream

Chef Attendant Fee

Chocolate Decadence

Assorted Chocolate Truffles, Chocolate Ganache Cake,
Chocolate Mousse Martinis,
White Chocolate Raspberry Cheesecake,
Seasonal Berries & Whipped Cream

Viennese Table

Assorted Cakes, Petit Fours, Mousse, Mini Eclairs,
European Pastries, Strudel, Fresh Seasonal Fruit



Prices are subject to taxable 24% Service Charge and Florida Tax

Signature Drink Collection

One hour/Enhancements to an Existing Bar

Ask about Pricing

Bartender Fee (1 per 75ppl)

Wine Upgrades

Please ask to see our Wine List

Flavored Mint Bar

Mojitos with Bacardi Flavored Rums

Mint, Lime, Pineapple, Raspberry, Blueberry, Watermelon

Tequila Rocks Bar

Sauza Blue Tequila, served on the Rocks

Mango, Strawberry, and the Classic Margarita

Rum Punch Bar

Bacardi Silver -Pineapple, Orange Juice, Grenadine

Malibu Coconut -Midori, Pineapple Juice, Splash of Sprite

Bacardi -Orange Juice, Cranberry Juice,

Topped with Bacardi Black

The Crush Bar

Served on Crushed Ice

Orange Crush -Fresh OJ, Vodka, Triple Sec, Club Soda

Grapefruit Crush -Fresh Grapefruit, Vodka,

Lemon Lime Soda

Lemon Lime Crush -Vodka, Fresh Lime,

Simple Syrup, Club Soda

Coffee Bar

Gourmet Coffee

Whipped Cream, Powdered Chocolate,
Cinnamon Sticks, Chocolate Coffee Beans,
Sugar Swizzle Stick, Lemon, Orange Zest,
Flavored Syrups, Almond Biscotti

Bloody Mary Bar

First: Start with Vodka

Next: Tomato Juice, Hot Sauce, Horseradish

The Rim: Old Bay, Sea Salt, Cracked Pepper

Shake & Garnish:

Pickled Green Beans, Celery, Carrot Shavings,
Scallion, Olives, Pickle Spear, Bacon Strip



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Bars

Resort Brand Bar

First Hour

each Additional Hour

New Amsterdam Vodka, Bombay Gin, Bacardi Superior,
Sauza Signature Blue 100% Agave Tequila, Jim Beam, Dewar's,
Canadian Club, E&J Brandy, Beer (listed below),
Proverb Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Premium Bar

First Hour

each Additional Hour

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum,
Captain Morgan Spiced Rum, Jose Cuervo Gold, Jack Daniels,
Dewar's 12 Scotch, Jameson Irish Whiskey, Beer (listed below),
William Hill Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Luxury Bar Upgrade

First Hour

each Additional Hour

Grey Goose Vodka, Hendricks Gin, Bacardi Maestro Grand
Reserve, Patron Silver, Makers Mark Bourbon, Johnnie Walker
Black, Crown Royal, Glenlivet 12 Single Malt Whiskey, Beer (listed
below), Kendall Jackson Chardonnay, Pinot Grigio, Merlot,
Cabernet Sauvignon

Imported Beer

Corona, Corona Light, Heineken, Amstel Light

Domestic Beer

Budweiser, Bud Light, Coors Light, Yuengling Lager,
Sam Adams Lager, O'Doul's (non-alcoholic)



Host Bar

Prices Based on Consumption

Resort Brand Liquors

Premium Liquors

Luxury Liquors

Cordials

Import & Craft Beers

Domestic, Non-Alcoholic Beers

House Wine

Premium Wine

Luxury Wine

Soft Drinks & Bottled Waters

Wine Upgrades

We offer an Extensive Wine List



Drink Tickets

Provided by Hotel

Count in advance

per ticket

**Good for Resort or Premium Level Bar

Specialty Beverages

Based on one hour

per gallon

Select from:

Bloody Mary

Mimosas

Rum Punch Sangria

Margaritas

Additional Bar Info

Bartender Fee

One Bartender per 75 guests

Cashier may be required



Prices are subject to taxable 24% Service Charge and Florida Tax



Equipment Rental List

- Microphone with Speakers
- Wireless Microphone
- LCD Projector
- Flip Chart (s) with Stand
- Portable Screen
- AC Extension Cord
- Power Strip
- Podium
- Wired Internet Access
- Poly Com Conference Phone
- Dial 9 Access Phone
- Outside Telephone Line



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MARGARITAVILLE *Resort*

ORLANDO



8118 US Highway 192
Kissimmee, FL 34747
407-566-7170

OPAL
COLLECTION