

# Welcome to The Plaza Resort & Spa

600 North Atlantic Avenue ~ Daytona Beach, FL 32118  
(386) 255-4471

## Catering Information

*When it comes to social events, our Banquet and Catering Staff will effortlessly orchestrate a menu to dazzle even the most discriminating palate. We will be pleased to assist you in planning your details, and in arranging for your rental of audio visual equipment or coordinating services such as music, entertainment, decorations, floral arrangements, and related items. We hope that the following information will help your event planning a little easier.*

## Food & Beverage

*All Food and Beverage charges subject to 21% service charge and applicable sales tax. By state law, sales tax is added to the total cost of the function. Printed menu pricing is subject to change without notice; however, all contracted pricing will be honored.*

## Food & Beverage Control

*No Food or Beverage of any kind will be permitted to be brought into or taken out of The Plaza Resort & Spa. The Plaza Resort & Spa reserves the right to remove Food and Beverage brought into the facility in violation of this policy.*

The Florida State Liquor Commission regulates the sales and service of all alcoholic beverages. The Plaza Resort and Spa is responsible for compliance with these regulations. It is our policy, therefore, that no alcoholic beverages may be brought onto the premises for a catered function. As a licensee, we encourage our patrons to drink responsibly.

## Guarantees

*In arranging for private functions, attendance must be specified and communicated to The Plaza Resort & Spa at least 72 working business hours (Monday – Friday) prior to the function. This will be considered the final guarantee for billing purposes, and is not subject to reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. If the final guarantee is not given by the specified deadline, the contracted expected attendance figure will be considered the guarantee*

## Labor Charges

*A \$75.00 Attendant Fee will apply to all Hors d' Oeuvres passed, per attendant.*

*A \$75.00 bartender fee for each bartender will apply to all bars.*

*A \$75.00 Chef attendant fee will apply for each Chef required; i.e. action & carving stations.*

## Billing

*Direct billing is not available for social banquet functions. A deposit of 25% of the estimated banquet revenue is required. All deposits are non-refundable. Full payment is due when final guarantee is given. A copy of a credit card is required to be kept on file for all meetings and social events.*

## Décor

*All decorations, displays and exhibits brought to the facility must be approved prior to arrival. They must conform to State Codes, fire regulations and The Plaza Resort & Spa policy. Items cannot be attached to walls, ceilings, windows and fixtures with nails, staples or any other substance unless written approval is given in advance. Any damage that is incurred by using materials that are not approved for attachment will be charged to the client and must be settled on departure. The hanging of approved signs or banners must be handled by The Plaza Resort & Spa staff.*

## Delivery Packages

*Delivery and Storage of Packages and materials must be coordinated with your representative (a fee may apply based on the amount of packages being delivered and stored by the hotel).*

## Audio-Visual Services

*Our catering representative will be pleased to assist you in arranging for rental of audiovisual equipment. On-site Audio-visual staff is available to assist with all production needs. Advanced notification is required for technical support services, i.e. power, phones, equipment, etc.*

# ***Continental Breakfast***

*Prices Based on a Per Person Basis  
An Additional \$50.00 Set up Fee will be  
Applied to Groups with Fewer Than 50 Guests*

## ***Continental***

*Fresh Squeezed Orange Juice  
Grapefruit and Apple Juices  
Bakery Basket of Assorted Muffins, Danish and Bagels  
Assorted Jams, Butter and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated, and Teas  
\$14*

## ***Deluxe Continental***

*Fresh Squeezed Orange Juice  
Grapefruit and Apple Juices  
Bakery Basket of Assorted Muffins, Danish and Bagels  
Seasonal Sliced Fresh Fruit and Berries and Yogurts  
Assorted Jams, Butter and Cream Cheese  
Selection of Cold Cereals and Assorted Milks  
Freshly Brewed Coffee, Decaffeinated, and Teas  
\$21*

## ***Continental Breakfast Enhancements***

*Country Sausage and Biscuits  
\$3.50*

*Hot Egg and Cheese Croissant with Choice of Bacon, Sausage or Ham  
\$4*

*Cinnamon French Toast with Warm Maple Syrup and Confectioners Sugar  
\$6*

### ***Omelet Station***

*Includes Mélange of Peppers, Onions, Wild Mushrooms, Honey Cured Ham, Country Sausage,  
Hickory Smoked Bacon, Diced Tomato, Cheddar Cheese and Black Olives  
(Minimum 25 Person Guarantee Required)  
\*\$8.50*

*\* Requires a \$75 Chef Attendant Fee*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

## ***Plated Breakfast Selections***

*All Prices Based on a Per Person Basis*

*All Breakfasts Include Freshly Brewed Coffee, Decaffeinated, Assortment of Hot Teas,  
Fresh Squeezed Orange Juice and a Basket of Fresh Breads and Pastries and Muffins  
With Assorted Jams and Butter*

### ***The Del Mar***

*Farm Fresh Scrambled Eggs*

*Choice of Hickory Smoked Bacon, Country Sausage Links or Honey Ham  
Seasoned Wedged Red Potatoes with Pepper and Onions*

*\$15.50*

### ***Ocean Front Breakfast***

*Silver Dollar Pancakes with Warm Maple Syrup*

*Farm Fresh Scrambled Eggs*

*Choice of Hickory Smoked Bacon, Country Sausage Links or Honey Ham  
Seasoned Wedged Red Potatoes with Pepper and Onions*

*\$17.50*

### ***The Plaza Real Breakfast***

*Classic Eggs Benedict with Hollandaise Sauce*

*Seasoned Wedged Red Potatoes with Pepper and Onions*

*Accompanied by Fresh Fruit*

*\$19*

### ***La French Quarter***

*Thick Cut French Toast with Warm Maple Syrup and Confectioners Sugar*

*Choice of Hickory Smoked Bacon, Country Sausage Links or Honey Ham*

*Seasoned Wedged Red Potatoes with Pepper and Onions*

*\$16.50*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

# ***Breakfast Buffet Selections***

*All Prices Based on a Per Person Basis*

*Minimum of 50 persons*

*All Buffets Include Freshly Brewed Coffee, Decaffeinated, Assortment of Hot Teas*

## ***Farmers Special***

*Fresh Squeezed Orange Juice*

*Grapefruit and Apple Juices*

*Season Fresh Sliced Fruit and Berries*

*Farm Fresh scrambled Eggs*

*Hickory Smoked Bacon, Honey Ham or Country Sausage*

*Wedged Red Potatoes with Peppers and Onions*

*Bakery Basket of Assorted Breads, Danish and Muffins*

*Assorted Jams and Butter*

*\$18*

## ***The Ponce***

*Fresh Squeezed Orange Juice*

*Grapefruit and Apple Juice*

*Season Fresh Sliced Fruit and Berries*

*Farm Fresh Scrambled Eggs*

*Belgian Waffles or Buttermilk Pancakes with Warm Maple Syrup*

*Hickory Smoked Bacon, Honey Ham or Country Sausage*

*Wedged Red Potatoes with Peppers and Onions*

*Bakery Basket of Assorted Breads, Danish and Muffins*

*Assorted Jams and Butter*

*\$19.50*

## ***The Del Sol***

*Fresh Squeezed Orange Juice*

*Grapefruit and Apple Juice*

*Seasonal Fresh Sliced Fruit and Berries*

*Farm Fresh Scrambled Eggs*

*Biscuits and Sausage Gravy*

*Hickory Smoked Bacon, Honey Ham or Country Sausage*

*Wedged Red Potatoes with Peppers and Onions*

*Bakery Basket of Assorted Breads, Danish and Muffins*

*Assorted Jams and Butter*

*\$19.50*

## ***The Peninsula***

*Fresh Squeezed Orange Juice*

*Grapefruit and Apple Juice*

*Seasonal Fresh Sliced Fruit and Berries*

*Farm Fresh Scrambled Eggs*

*Thick Cut French Toast served with Warm Maple Syrup*

*Hickory Smoked Bacon, Honey Ham or Country Sausage*

*Wedged Red Potatoes with Peppers and Onions*

*Bakery Basket of Assorted Breads, Danish and Muffins*

*Assorted Jams and Butter*

*\$19.50*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

# ***Oceans Brunch Buffet***

*All Prices Based on a Per Person Basis*

*Minimum of 50 Persons*

*Assorted Chilled Juices*

*Display of Fresh Seasonal Sliced Fruits and Berries*

*Assorted Bakery Basket of Fresh Breakfast Breads and Pastries*

*Smoked Salmon Display to Include Bagels, Red Onion,  
Hard Boiled Eggs, Capers and Mini-Bagels*

*Cheese Ravioli Salad Tossed with Spicy Salsa, Fresh  
Cilantro and Sun Dried Tomatoes*

*Fresh Field Green Salad with Vine Ripened Tomatoes, English Cucumbers  
and Assorted Dressings*

*Waldorf Salad with Fresh Apples and Crushed Walnuts*

*\*Omelet Station*

*Made to Order with Bacon, Sausage, Diced Ham, Tomatoes, Sliced Mushrooms,  
Diced Peppers, Fresh Salsa, Onions and Cheddar Cheese*

*Belgian Waffles Served with Warm Maple Syrup, Powdered Sugar and  
Fresh Berries*

*\*Hand Carved Pepper Encrusted Top Round of Beef*

*Slow Roasted with Fresh Herbs and Cracked Pepper, Served with  
Port Reduction, Creamy Tiger Sauce, Dijon Mustard and Silver Dollars Rolls*

*\*Hand Carved Smoked Pork Steamship*

*Fresh Pork Leg Smoked Slowly to Perfection Served with Cranberry-Guava Relish,  
Wasabi Aioli, Stone Ground Mustard and Silver Dollar Rolls*

*Multi Grain Wild Rice Pilaf*

*Chef's Choice of Seasonal Vegetables*

*Assorted Desserts*

*Freshly Brewed Coffee, Decaffeinated and Assorted Teas*

*\$55 per person*

*Mimosa and Bloody Marys*

*\$55 per gallon*

*\*Chef Attended Fee of \$75 per Station*

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# *Ala Carte*

*Freshly Brewed Coffee or Decaffeinated*  
*\$35 per gallon*

*Assorted Fresh Juices*  
*\$30 per gallon*

*Freshly Brewed Ice Tea*  
*\$30 per gallon*

*Tropical Fruit Punch or Lemonade*  
*\$32 per gallon*

*Whole, Low Fat & Chocolate Milk*  
*\$2.50 per half pint*

*Bottled Water*  
*\$3.00 each*

*Assorted Sodas*  
*\$3.00 each*

*Chilled Yogurts*  
*\$3 each*

*Assorted Muffins*  
*\$31 a dozen*

*Assorted Danish*  
*\$31 a dozen*

*Assorted Gourmet Bagels with Cream Cheese*  
*\$36 a dozen*

*Warm Cinnamon Buns*  
*\$30 a dozen*

*Assorted Fresh Donuts*  
*\$27.50 a dozen*

***Homemade Fruit Breakfast Breads***  
***\$14 per loaf***

***Fresh Croissants***  
***\$31 per dozen***

***Freshly Baked Gourmet Cookies***  
***\$30 per dozen***

***Double Fudge Brownies***  
***\$30 per dozen***

***Chocolate Dipped Strawberries***  
***\$36 per dozen***

***Assorted Ice Cream Bars***  
***\$3 each***

***Potato Chips, Popcorn and Cracker Jacks***  
***(Single Serving Bags)***  
***\$3 each***

***Granola Bars & Nutrigrain Bars***  
***\$2.50 each***

***Gourmet Mixed Nuts***  
***\$23 per pound***

***Whole Fruit Basket***  
***Small (Serves 25) \$55***                      ***Large (Serves 75) \$140***

***Fresh Sliced Fruit Platter***  
***Small (Serves 25) \$110***              ***Medium (Serves 50) \$220***              ***Large (Serves 100) \$375***

***A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental***  
***(Rates subject to change)***

# ***Themed Breaks***

*All Prices Based on a Per Person Basis*

## ***Ice Cream Sundae Bar***

*Chocolate and Vanilla Ice Cream with Hot Fudge, Crushed Nuts,  
M&Ms, Cherries and Crumbled Oreos  
Coffee, Bottled Water and Iced Tea*

*\$11*

## ***The Fitness Break***

*Fresh Seasonal Fruit Kabobs, Granola Bars, Assorted Yogurts,  
PowerAde and Bottled Water*

*\$12*

## ***In The Bleachers***

*Tri Colored Nachos Chips, Peanuts, Mini Pigs-n-Blanket,  
Jumbo Soft Pretzels with Assorted Sodas and Bottled Water*

*\$12*

## ***Cookie Monster Break***

*Assorted Jumbo Gourmet Cookies  
Assorted Sodas and Bottled Water*

*\$11*

## ***Delectable Delights Break***

*Amaretto Chocolate Fondue with Seasonal Fresh Fruit, Marshmallows,  
Pound Cake and Seasonal Berries  
Assorted Sodas and Bottled Water*

*\$13.50*

## ***The Fiesta Break***

*Tri-Colored Chips, Warm Jalapeno Cheese, Sour Cream, Guacamole,  
Chili Con Queso and Fresh Pico de Gallo  
Assorted Sodas and Bottled Waters*

*\$12*

*Coronas at \$4.25 each*

*Margaritas at \$60.00 Gallon*

## ***Chocolate Factory***

*Deluxe Chocolate Chip Cookies, Chocolate Fudge Brownies,  
Chocolate Covered Strawberries and Chocolate Milk  
Assorted Sodas and Bottled Water*

*\$14*

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(Rates subject to change)*

# ***All Day Meeting Breaks***

*All Prices Based on a Per Person Basis*

## ***The Plaza Package***

### ***Morning Break***

*Fresh Squeezed Orange Juice  
Grapefruit and Apple Juices  
Assortment of Muffins and Danish  
Assorted Jams and Butter  
Seasonal Sliced Fresh Fruit and Berries  
Freshly Brewed Coffee, Decaffeinated and Assorted Hot Teas*

### ***Mid Morning Break***

*Replenish Coffee & Tea  
Assorted Soda and Bottled Water*

### ***Afternoon Break***

*Fresh Baked Cookies  
Freshly Brewed Coffee and Decaffeinated  
Assorted Sodas and Bottled Water  
\$26.50*

## ***The Executive Package***

### ***Morning Break***

*Fresh Squeezed Orange Juice  
Grapefruit and Apple Juices  
Assortment of Muffins and Danish  
Assorted Jams and Butter  
Seasonal Sliced Fresh Fruit and Berries  
Assorted Yogurt  
Selection of Cold Cereals with Whole or Fat Free Milk  
Freshly Brewed Coffee, Decaffeinated and Assorted Hot Teas*

### ***Mid Morning Break***

*Replenish Coffee & Tea  
Assorted Soda and Bottled Water*

### ***Afternoon Break***

*Fresh Baked Cookies  
Fresh Whole Fruit  
Assorted Candy Bars  
Freshly Brewed Coffee and Decaffeinated  
Assorted Sodas and Bottled Water  
\$32*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

## ***The Deluxe Executive Package***

### ***Morning Break***

*Fresh Squeezed Orange Juice  
Grapefruit and Apple Juices  
Assortment of Muffins and Danish  
Assorted Jams and Butter  
Seasonal Sliced Fresh Fruit and Berries  
Assorted Yogurt  
Selection of Cold Cereals with Whole or Fat Free Milk  
Freshly Brewed Coffee, Decaffeinated and Assorted Hot Teas*

### ***Mid Morning Break***

*Replenish Coffee & Tea  
Assorted Soda and Bottled Water*

### ***Your Choice of One Selection for Lunch:***

*The Plaza Deli Express  
(Buffet)*

*Seafood Salad in a Tortilla Bowl*

*Penne Pasta with Fresh Vegetables, Fresh Garlic,  
100% Olive Oil and Pine Nuts*

*Opened Faced Roast Beef with Au Jus and  
Caramelized Onions on Rustic Bread*

*Chicken Caesar Wrap with Homemade  
Mesquite Chips*

### ***Afternoon Break***

*Fresh Baked Cookies  
Fresh Whole Fruit  
Assorted Candy Bars  
Freshly Brewed Coffee and Decaffeinated  
Assorted Sodas and Bottled Water  
\$50*

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(Rates subject to change)***

# ***Plated Lunch Selections***

*All Prices Based on a Per Person Basis*

*Fresh Rolls and Dessert*

*Freshly Brewed Coffee and Iced Tea*

## ***Cold Plated Lunches***

### ***The Plaza Chef's Salad***

*Honey Cured Ham, Smoked Pepper Turkey, Smoked Salmon with Sharp Wisconsin Cheddar and Havarti Cheeses served on a bed of Fresh Field Greens, with Boiled Eggs, Vine Ripened Tomatoes and English Cucumbers. Choice of Dressings*

*\$20*

### ***Grilled Chicken Caesar Salad Wrap***

*Herb Marinated Grilled Chicken Served with Crisp Romaine Hearts, Fresh Asiago Cheese and a Creamy Caesar Dressing, wrapped in a Spinach Tortilla*

*\$18.50*

### ***Oceans Seafood Plate***

*A Fresh Seafood Salad Consisting of Gulf Shrimp, Maryland Blue Crab and Whitefish made with Fresh Herbs and Seasonal Vegetables. Served on a bed of Baby Greens. Served with Petite Rolls and Butter*

*\$ 23*

### ***Chilled Salmon Nicoise***

*Grilled Salmon, Served on a Bed of Fresh Baby Spinach with Wild Mushrooms and Grape Tomatoes.*

*Lime Vinaigrette*

*\$22*

### ***Grilled Portabella Wrap***

*Grilled, Marinated Portabella Mushroom topped with Roasted Squash, Zucchini, And Diced Fresh Tomatoes. Wrapped in a Sundried Tomato Wrap with Chipotle Aioli.*

*\$18*

### ***Plaza Turkey Wrap***

*Sliced Smoked Turkey Breast with a mix of Crisp Lettuce, Fresh Spinach, Vine Ripened Tomatoes and Havarti Cheese. Topped with Bistro Sauce.*

*Wrapped in a Spinach Tortilla Shell*

*\$18*

### ***Florida Grouper Sandwich***

*Fresh Filet of Grouper, Pan Seared and Topped with Citrus Remoulade, Crisp Lettuce, Sliced Vine Ripened Tomatoes and Served on Asiago Rustic Bread.*

*Accompanied by Fresh Field Green Salad and Balsamic Vinaigrette*

*\$22*

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***Marinated Beef Spinach Salad***

*Marinated Beef Served Over Fresh Tender Baby Spinach with  
Marinated Tender Strips of Beef, Julienne Red Onions, Sliced Shitake  
Mushrooms and Topped with Feta Vinaigrette*

\$21

***Citrus Grilled Chicken Salad***

*Herb Grilled Chicken Breast Served Over Mixed Greens Tossed with Fresh  
Berries, Mandarin Oranges, Julienne Red Onions and English Cucumbers.  
Choice of Mango Poppy Seed Dressing or Mandarin Orange Vinaigrette*

\$21

***Hot Plated Lunches***

*All Prices Based on a Per Person Basis*

*All Entrees Include a Tossed Salad, Chef's Choice of Starch & Seasonal Vegetable  
Fresh Rolls and Desserts  
Freshly Brewed Coffee and Iced Tea*

***Chicken Saltimbocca***

*Grilled Chicken Breast Layered with Thinly Sliced Prosciutto, Fresh Sage,  
Gruyere and Asiago Cheeses  
Served with Port Marsala Sauce*

\$25

***Chicken Oscar***

*Pan Seared Chicken Topped with Fresh Asparagus, Tarragon &  
Maryland Blue Crab  
Finished with Sauce Béarnaise*

\$30

***New York Strip Steak Sandwich***

*Grilled Medium Rare and Served Open Faced  
Topped with Caramelized Onions and Smoked Mozzarella*

\$22.50

***Baked Salmon***

*Fresh Atlantic Salmon Baked with Lemon and Thyme  
Served with a Dill Cream Sauce*

\$25.50

***Vegetarians Delight***

*A Seasonal Assortment of Grilled and Roasted Vegetables  
Artfully Displayed and Drizzled with Red Pepper Coulis*

\$18

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

## ***Lunch Buffet Selections***

*All Prices Based on a Per Person Price  
All Buffets Include Fresh Rolls and Butter  
Freshly Brewed Coffee and Iced Tea  
(Minimum of 50 people required for all buffets)*

### ***Mexican Buffet***

*Garden Green Salad with Avocados & Olives Served with Cilantro Poppy Seed Dressing  
Grilled Chicken with Fresh Herbs and Tequila Topped with Ancho Chili and Diced Tomato Sauce  
Your Choice of Chicken or Beef Tamales Served with Roasted Plum Tomato Sauce*

*Mexican Rice  
Refried Beans  
Roasted Corn and Black Beans  
Sopaipillas  
\$31*

### ***The Plaza Deli Express***

*Fresh Garden Salad with Assorted Dressings  
Homemade Red Bliss Potato Salad  
Spicy Ravioli Pasta Salad with Cilantro  
Smoked Pit Ham, Slow Roasted Turkey, Peppered Rare Roast Beef, Hard Salami, Swiss, Sharp Wisconsin Cheddar, and Provolone Cheeses, with Appropriate Condiments and Homemade Chips, Gourmet Relish Tray Cookies and Double Fudge Brownies  
\$22*

### ***Backyard Cookout***

*Fresh Garden Salad with Assorted Dressings  
Creamy Coleslaw  
Homemade Three Potato Salad  
Grilled Hamburgers  
BBQ Chicken  
Jumbo Hotdogs  
Home-style Baked Beans  
Green bean Casserole and Corn on the Cob  
Grandma's Homemade Apple or Peach Cobbler  
\$28.50*

### ***A Taste of Italy***

*Baby Field Greens & Hearts of Romaine with Chef's Choice Dressing  
Fresh Mozzarella, Basil & Tomato Salad  
Manicotti in a Vine Ripe Plum Tomato Sauce  
Veal or Eggplant Parmesan  
Chicken Saltimbocca in a Spinach Cream  
Ratatouille  
Red Wine Risotto  
Cannolis and Cheese Cake  
\$36*

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(Rates subject to change)*

## **Boxed Lunches**

*All Prices Based on a Person Basis  
All Sandwiches Include a Bag of Kettle Chips  
And Your Choice of One Salad and One Dessert*

### **Smoked Turkey Breast**

*Smoked Turkey Breast with Leaf Lettuce, Vine Ripened Tomatoes  
And Havarti Cheese on a Light Flaky Croissant  
\$17.50*

### **Grilled Chicken Caesar Wrap**

*Herb Grilled Chicken Breast, Creamy Caesar Dressing Wrapped  
in a Spinach Tortilla Shell  
\$19*

### **Roast Beef**

*Peppered Rare Roast Beef on Ciabatta Bread with Dijon Mustard,  
Leaf Lettuce, Vine Ripened Tomato and Caramelized Onions  
\$21*

### **Grilled Breast of Chicken**

*Grilled Breast of Chicken Served on Herbed Focaccia Bread with Fresh Mozzarella,  
Basil Pesto, Vine Ripened Tomatoes and Leaf Lettuce  
\$22*

### **Roasted Portabella Wrap**

*Roasted Portabella, Grilled Seasonal Vegetables and Roasted Peppers,  
and Drizzled with Balsamic Glaze  
\$18*

### **Salad Choice**

*(Choose One)*

*Ravioli Pasta Salad  
Golden Yukon Potato Salad  
Pineapple Coleslaw  
Seasonal Vegetable Salad*

### **Dessert Choice**

*(Choose One)*

*Jumbo Cookie  
Fresh Whole Fruit  
Granola Bar  
Fresh Apple Turnover  
Double Fudge Brownie*

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(Rates subject to change)*

# ***Plated Dinner Selections***

*All Prices Based on a Per Person Basis  
All Entrees Include a Tossed Salad, Chef's Choice of Starch and  
Seasonal Vegetables  
Fresh Rolls and Dessert  
Freshly Brewed Coffee and Iced Tea*

## ***Beef, Veal and Pork***

### ***Center Cut Filet***

*Hand Cut 8-Ounce Filet Cooked to Perfection  
Served with Sherry Wine Demi Glace' and Tobacco Onions  
\$47*

### ***Traditional Beef Wellington***

*Filet & Wild Mushrooms Wrapped in Puff Pastry and Baked Golden Brown  
Served over Sauce Bordelaise  
\$50*

### ***Center Cut Veal Chop***

*10-Ounce Center Cut Veal Chop, Rosemary Rubbed & Roasted to Perfection  
Sauced with a Hearty Artichoke & Sage Compote  
\$45*

### ***Center Cut Pork Medallions***

*Two Large Center Cut Pork Medallions Seasoned with Fresh Herbs and Spices, Seared and Roasted  
Served with Sautéed Pineapple and Wild Mushroom Madeira Sauce  
\$30*

### ***New York Strip Au Poive***

*Hand Cut 12-Ounce New York Strip Steak Marinated with Fresh  
Ground Pepper Mélange and Grilled Medium Rare  
Served with Green Peppercorn-Brandy Cream Sauce  
\$42*

### ***Black and Bleu Filet***

*Center Cut 8-Ounce Filet Topped with Bleu Cheese and Asparagus Tips  
Placed on a Burgundy Mushroom Demi Glace  
\$48*

### ***Roasted Pork Chop with a Fig and Port Sauce***

*Bone-in 10-Ounce Pork Chop Seasoned and Slow Roasted  
Sauced with an Elegant Fig and Port Compote  
\$31*

### ***Veal Oscar***

*Milk Fed Veal, Lightly Breaded and Pan Fried  
Topped with Asparagus Tips and Maryland Blue Crab  
Sherry Infused Sauce Béarnaise  
\$46*

### ***Roast Prime Rib***

*Slow Roasted and Hand Carved. Served with  
Sour Cream, Horseradish and Au Jus  
\$38*

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## **Seafood**

### **Caribbean Spiced Shrimp Kabobs**

*Grilled Jumbo Shrimp Skewers*

*Served on a Bed of Jerk Seasoned Rice with Island Black Bean Sauce*

\$38

### **Baked Salmon with a Dill-Cucumber Sauce**

*Fresh Alaskan Salmon, Lemon Seasoned and Baked Until Tender*

*Served with a Cool Cucumber-Dill Vinaigrette*

*Grilled Lemon Garni*

\$35

### **Almond Crusted Mahi-Mahi**

*Fresh Mahi-Mahi Encrusted in Almonds & Seasoned Bread Crumbs,  
Pan Seared and Baked Until Golden. Topped with a Citrus Beurre Blanc*

\$37

### **Corn Crusted Grouper with a Black Bean Salsa**

*Pan Seared Grouper Coated with Roasted Corn & Fresh Herbs*

*Topped with Black Bean and Tomato Salsa*

\$37

### **Baked Stuffed Snapper**

*Fresh Red Snapper Topped With Lump Crab & Vegetable Imperial*

*Sauced with Fresh Lemon – Dill Cream*

\$38.50

### **Pan Seared Grouper with a Romesco Sauce**

*Fresh Florida Grouper, Pan Seared and Served with the Traditional Sauce of Almonds, Roasted Peppers,  
Garlic & Olive Oil*

\$37

### **Salmon En Croute**

*Fresh Salmon Filet with Braised Leeks and Aged Brie*

*Wrapped in Puff Pastry and Baked Golden Brown*

*Accompanied By a Dill Cream Sauce*

\$37

### **Key West Crab Cakes**

*Maryland Lump Blue Crab, Bell Peppers, Scallions and Our Special Blend of Spices*

*Served with Homemade Cajun Remoulade.*

\$42

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(Rates subject to change)*

## **Poultry**

### **Chicken Saltimbocca**

*Grilled Chicken Breast Layered with Thinly Sliced Prosciutto, Fresh Sage,  
Gruyere and Asiago Cheeses  
Served with Port Marsala Sauce*

\$34

### **Chicken Scarpariello**

*Boneless Chicken Thighs Sautéed in Olive Oil with Caramelized Onions,  
Cherry Peppers and Scallions in White Wine and Roasted Garlic Jus Lie  
Served on a Bed of Orzo*

\$29

### **Grilled Chicken with Wild Mushroom and Leek Fricassee**

*Marinated in Fresh Herbs and Spices and Grilled.  
Topped with Braised Leeks and Wild Mushrooms in a White Wine Cream*

\$32

### **Chicken Oscar**

*Pan Seared Chicken Topped with Fresh Asparagus, Tarragon and  
Maryland Blue Crab  
Finished with Sauce Béarnaise*

\$38

### **Marinated Grilled Chicken Tuscany Style**

*Chicken Breast Marinated in Olive Oil, Roasted Garlic, Lemon & Herbs  
Topped with Sun-Dried Tomatoes, Basil and Mozzarella in a Light Cream Sauce*

\$34

### **Seared Chicken Paillard**

*Fresh Boneless Chicken, Rolled Thin and Pan Seared  
Topped with Concasse Tomato and Roasted Corn Relish  
Fried Scallion Garnish*

\$31

### **Penne Pasta Jardinière**

*Lemon Pepper Pasta with Fresh Seasonal Vegetables,  
Su-Dried Tomatoes, Tossed Together in a White Wine-Herb Broth*

\$26

### **Eggplant Napoleon**

*Layers of Eggplant, Fresh Mozzarella, Roasted Peppers, Squash,  
Zucchini and Fresh Basil Leaves Drizzled with Balsamic Vinaigrette*

\$28

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

# ***To Enhance Your Dining Experience***

*All Prices Based on a Per Person Basis*

*Salads and Desserts may be substituted with the Following Items for an Additional Charge*

## ***Salads***

### ***Spinach Salad***

*Tender Fresh Baby Spinach with Fresh Mushrooms,  
Hard Boiled Eggs, Toasted Pine Nuts  
Served with Warm Bacon Dressing  
\$5*

### ***Fresh Tomato & Mozzarella Salad***

*Fresh Mozzarella and Vine Ripened Tomatoes Tossed with  
Basil Chiffonade and Balsamic Glace  
\$5*

### ***Caesar Salad***

*Fresh Romaine, Garlic Croutons and Shaved Asiago Cheese  
Served with Our Creamy Homemade Caesar Dressing  
\$5*

### ***Bibb Salad***

*Tender Boston Bibb Lettuce, Sliced Mushrooms, Slivered Red Onions  
and Hearts of Palm in Italian Style Vinaigrette  
\$5*

## ***Desserts***

### ***Passion Berry Duo***

*Wild Berry Mousses Layered with Fresh Fruit Mousse and  
Garnished with Berries and Raspberry Coulis  
\$7*

### ***Chocolate Pyramid Anglaise***

*Dark Chocolate Mousse with an Anglaise Center Drizzled  
With Cognac Chocolate Sauce and Fresh Cream  
\$7*

### ***Mango Mousse***

*Fresh Mangos Mixed with Custard and White Chocolate  
Served with Key Lime Coulis  
\$7*

### ***Grand Sequoia***

*Bittersweet Chocolate Mousse made with Cointreau  
Drizzled with Godiva Chocolate  
\$7*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

## ***Dinner Buffet Selections***

*All Prices Based on a Per Person Price  
All Buffets Include Fresh Rolls and Butter  
Freshly Brewed Coffee and Iced Tea  
Buffets will be replenished for 1½ hours  
(Minimum of 50 people required for all buffets)*

### ***Italian Buffet***

*Caesar Salad  
Fresh Mozzarella, Basil and Tomato Salad  
Antipasto Salad*

### ***And Your Choice of Three:***

*Sausage and Peppers  
Chicken Saltimbocca  
Eggplant Parmesan  
Manicotti in a Vine Ripened Plum Tomato Sauce  
Homemade Lasagna*

*Red Wine Risotto  
Parmesan Roasted Asparagus  
Garlic Bread and Bread Sticks  
Cheese Cake and Tiramisu  
\$52*

### ***Florida Seafood Buffet***

*Fresh Field Greens with Chef's Choice of Dressings  
Seafood Stuffed Grouper in a Lemon Dill Cream Sauce  
Cashew Encrusted Mahi-Mahi with a Toasted Sesame Vinaigrette  
Grilled Citrus Chicken in a Mandarin Ginger Sauce  
Rice Pilaf  
Chef's Choice Seasonal Fresh Vegetables  
Chef's Selection of Assorted Desserts  
\$45*

### ***Mexican Buffet***

*Garden Green Salad with Avocados and Olives Served with Cilantro Poppy Seed Dressing  
Grilled Chicken with Fresh Herbs and Tequila. Topped with Ancho Chili and Diced Tomato Sauce  
Pork Tamales Served with Roasted Plum Tomato Sauce  
Fajitas with Beef and Chicken  
Mexican Rice  
Refried Beans  
Roasted Corn and Black Beans  
Sopaipilla and Mexican Flam  
\$44*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

***Backyard Cookout***

*Fresh Field Green Salad with Assorted Dressings*

*Creamy Coleslaw*

*Handmade Three Potato Salad*

*Grilled Hamburgers*

*BBQ Chicken*

*Jumbo Hotdogs*

*Home-style Baked Beans*

*Green bean Casserole and Corn on the Cob*

*Grandma's Homemade Apple or Peach Cobbler*

*\$33*

***Tropical Island Luau***

*Mixed Greens with Citrus Vinaigrette*

*Tropical Fruit Display*

*Conch Fritters*

*Jamaican Jerk Chicken*

*Seared Salmon with Tropical Fruit Salsa*

*Caribbean Rice*

*Grilled Vegetable Display*

*Chef's Selection of Assorted Desserts*

*\$41*

***Vista Del Sol***

*Spring Mix Salad with Chef's Assorted Dressings*

*Fresh Spinach Salad with Mushrooms and Strawberries in Feta Vinaigrette*

*Tournedos of Beef with Sauce Béarnaise and Bleu Cheese Crumbles*

*Cashew Encrusted Mahi-Mahi in a Citrus Beurre Blanc*

*Roasted Red Skin Smashed Potatoes*

*Chef's Choice of Fresh Seasonal Vegetables*

*Chef's Selection of Assorted Desserts*

*\$42*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

***Ocean View Buffet***

*Fresh Field Green Salad with Chef's Choice of Dressing*  
*Panko Crusted Chicken in a Mediterranean Sauce*  
*Sliced Strip Loin with Port Red Wine Reduction with Wild Mushrooms*  
*Dutch oven Golden Yukon Potatoes*  
*Chef's Selection of Fresh Seasonal Vegetables*  
*Chef's Selection of Assorted Desserts*  
\$44

***The Intercoastal***

*Mixed Green Salad with Chef's Choice of Dressings*  
*German Potato Salad*  
*Shrimp Scampi over Linguine*  
*Herb Grilled Chicken with Roasted Garlic Sauce*  
*Wild Confetti Rice*  
*Squash Casserole*  
*Chef's Selection of Assorted Desserts*  
\$41

***The Vista Del Mar***

*Fresh Field Greens with Candied Walnuts and Chef's Choice of Dressings*  
*Roasted Corn and Black Bean Salad*  
*Chicken Marsala*  
*Corn Bread Stuffed Pork Loin with Radicchio and Molasses Gastrique*  
*Polenta with Sausage Ragu*  
*Chef's Selection of Fresh Seasonal Vegetables*  
*Chef's Selection of Assorted Desserts*  
\$40

***A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)***

# **Carving Stations**

*Served with Silver Dollar Rolls*

## **Salmon En Croute**

*Fresh Salmon Lightly Seasoned with Lemon and Herb and Wrapped in a Light Puff Pastry.  
Baked until Golden brown. Accompanied by Lemon Hollandaise, Tangy  
Remoulade and Dill Caper Sauce.*

*Serves 30 people*

*\*\$275*

## **Herb Encrusted Beef Tenderloin**

*Prime Beef Tenderloin Encrusted in a Select Choice of Fresh Herbs and Spices then Slow Roasted to  
to Medium Rare. Served with a Whole Grain Mustard, Tiger Sauce and Horseradish.*

*Serves 30 people*

*\*\$365*

## **Roasted Pork Loin**

*Garlic and Herb Rubbed Pork Loin Smoked to Perfection  
Served with Guava-Cranberry Relish, Chipotle Mayonnaise and White Wine Dijon Mustard.*

*Serves 50 people*

*\*\$275*

## **Clove Spiked Honey Glazed Pit Ham**

*Clove Spiked Ham Glazed with Honey, Brown Sugar and Whole Grain Mustard  
Served with Dijon Mustard, Tarragon Mayo, and Pineapple Chutney.*

*Serves 35 people*

*\*\$275*

## **Steamship of Beef**

*Basted with Rosemary Oil and the Perfect Blend of Spices  
Served with Au jus, Horseradish, Whole Grain Mustard and Tiger Sauce.*

*Serves 175 people*

*\*\$700*

## **Steamship of Pork**

*Lightly Rubbed With Thyme and Rosemary then Smoked to Perfection  
Served with a Sage, Mushroom Demi glace.*

*Serves 30 people*

*\*\$275*

## **Slow Roasted Turkey**

*Slow Roasted Buttered Turkey Breast Baked to a Golden Brown  
Served with a Cucumber Melon Sauce, Cranberry-Guava Compote and Chile Aioli.*

*Serves 30 people*

*\*\$250*

*\*All Carving Stations Require a \$75 Chef Attendant Fee per Station*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

## ***Specialty Stations***

***Priced per Person- Minimum of 50 people  
Stations are Replenished for 1½ hours***

### ***Mashed Potato Margarita Bar***

*Garlic Mashed Potatoes Served in a Margarita Glass with all the Toppings*

*Choice of Two Selections:*

*Shrimp Scampi*

*Craw Fish Etouffee*

*Beef Bourguignonne*

*Vegetable Sautee*

*Chicken Marsala*

*Chicken Fricassee*

*\$18*

### ***Stir Fry Station***

*Your Choice of Chicken, Pork or Shrimp with Stir Fry Vegetables in a Hoisin Plum  
Sauce Served with Steam Jasmine Rice.*

*\$18*

### ***Pasta Station***

*Your Choice of Fettuccini, Farfalle or Rotini with Alfredo and Marinara Sauces.*

*\$14*

*Add Chicken, Beef, Shrimp or Bay Scallops*

*\$3 Additional per Person*

### ***Pasta Station Enhancements to Include your Choice of One:***

*Salmon Ravioli in a Lemon Dill Cream Sauce*

*Striped Cheese Ravioli in a Three Cheese Cream Sauce*

*Porcini Mushroom Ravioli in a Marsala Cream Sauce*

*Cheese Tortellini in a West Palm Sauce*

*\$3 Additional per Person*

### ***Gnocchis Mascarpone***

*Potato Pasta Sautéed with Fresh Spinach, Wild Mushrooms, Raspberries,  
Broccoli and Pine Nuts*

*In a Mascarpone Cheese Cream Sauce*

*\$15*

*\*All Specialty Stations require a chef at each station for a charge of \$75 per station.*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

# ***Displays***

## ***Domestic Cheese Tray***

*An Assortment of Fine Trays which include Swiss, Cheddar,  
Pepper Jack and Provolone*

*Accompanied by an Assortment of Gourmet Crackers and Baguettes*

*Small (Serves 25) \$125      Medium (Serves 50) \$225      Large (Serves 100) \$350*

## ***International Cheese Display***

*An Assortment of International Cheese's from Around the Globe.  
Boursin, Smoked Gouda, Stilton Bleu, French Brie, Dill Havarti,  
as well as Domestic Cheeses*

*Accompanied by an Assortment of Gourmet Crackers and Baguettes*

*Small (Serves 25) \$150      Medium (Serves 50) \$275      Large (Serves 100) \$400*

## ***Market Fresh Vegetables***

*An Assortment of Fresh Seasonal Vegetables from our Market*

*Accompanied by Rustic Dipping Sauce*

*Small (Serves 25) \$125      Medium (Serves 50) \$225      Large (Serves 100) \$325*

## ***Fresh Seasonal Fruits***

*A Selection of Fresh Sliced Melons, Golden Pineapple, Assorted Fresh Seasonal  
Berries and Grapes Served with a Citrus Yogurt Dip*

*Small (Serves 25) \$150      Medium (Serves 50) \$250      Large (Serves 100) \$350*

## ***Italian Antipasto Display***

*An Assortment of Marinated Fresh Vegetables, Cured Meats, Cheeses  
and Olives, Accompanied by Fresh Sliced Baguettes*

*Serves 100 people*

*\$475*

## ***Smoked Salmon Display***

*Accompanied with Chopped Egg, Red Onion, Capers, and Sour Cream.*

*Served with Water Crackers, Miniature Pumpernickel and Rye Cocktail Breads*

*Serves 35 people*

*\$250.00*

## ***Tropical Pineapple Tree***

*An Exotic Tropical Pineapple Tree Decorated with Fresh Fruit Kabobs*

*Accompanied by Chocolate Fondue*

*Serves 100 people*

*\$550.00*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

## ***Displays***

*~ continued ~*

### ***Warm Baked Brie***

*A Large Wheel of French Brie Delicately Wrapped in Puff Pastry  
Brushed with Honey and Butter and Topped with Candied Almonds and Sliced Apples*

*Serves 35*

*\$200*

### ***Cold Tenderloin Platter***

*Aged Beef Tenderloin Rubbed with Fresh Herbs and Spices  
Delicately Cooked and Chilled, Thinly Sliced and Served with Mixed Olives,  
Fresh Mozzarella, Caramelized Onions and Mushrooms  
Served with Chipotle Aioli and French Banquettes*

*Serves 35 people*

*\$325*

### ***Grand Seafood Display***

*Large Chilled Gulf Shrimp, Little Neck Clams, Oysters on the Half Shell, New Zealand Mussels  
and Alaskan Snow Crab Legs*

*Served with Homemade Cocktail Sauce, Horseradish and Lemon Wedges.*

*Serves 100 people*

*\$30 per person*

### ***By the Piece:***

<i>Large Chilled Gulf Shrimp</i>	<i>100 pieces</i>	<i>\$400</i>
<i>Little Neck Clams</i>	<i>100 pieces</i>	<i>\$250</i>
<i>Oysters on the Half Shell</i>	<i>100 pieces</i>	<i>\$275</i>
<i>New Zealand Mussels</i>	<i>100 pieces</i>	<i>\$250</i>
<i>Alaskan Snow Crab Legs</i>	<i>100 pieces</i>	<i>\$440</i>

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

## ***Viennese Sweet Table***

*A Spectacular Display of Assorted Specialty Desserts, Coffee, and Cordials  
Replenished for One Hour*

### ***Baby Grand***

*Assorted Gourmet Pastries*

*Petite Fours*

*Mini Cannolis*

*Assorted Mini Cakes*

*Mini Napoleons*

*Mini Cheesecakes with Assorted Fruit Toppings*

*Mini Éclairs*

*Cream Puffs*

*Mini Fruit Tarts*

*\$10 Per Person*

### ***Grande'***

*Top Shelf Cordial Bar*

*Served with Imported Chocolate Cordial Cups*

*Please Select Four:*

*Sambuca Romana*

*Amaretto DiSaronno*

*Baileys Irish Cream*

*Tia Maria*

*Kahlua*

*Frangelico*

*Drambuie*

*Gourmet Coffee Bar*

*Price Includes Freshly Brewed Colombian Coffee and Decaffeinated Coffee*

*Please Select Two*

*French Vanilla*

*Hazelnut*

*Mocha*

*Irish Cream*

*Accompaniments include:*

*Swizzle Stix, Freshly Whipped Cream, Imported Dark Shaved Chocolate, Biscotti, Flavored Syrups,  
Cinnamon Stix, Powdered Nutmeg, and Gourmet Sugars*

*\$18 Per Person Includes the Baby Grande'*

***A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)***

## ***Dessert Enhancements***

### ***Gourmet Ice Cream Sundae Bar***

*Create Your Own Decadent Delight*

*Vanilla Bean and Chocolate Ice Cream*

*M&Ms, Oreo Cookie Pieces, Reese's Pieces, Crushed Nuts, Cherries, Sprinkles, Freshly Made Whipped Cream, Hot Fudge, Chocolate and Carmel Syrups, Sliced Fresh Strawberries*  
\$6.00 per person

### ***Flambé Desserts***

*Our Chefs will Dazzle Your Senses with a Grand Finale' to your Special Occasion*  
*Please Select One*

*Bananas Foster*

*Served Over Vanilla Ice Cream Splashed with Meyers Dark Rum*

*Strawberries Romanoff*

*Served with Vanilla Ice Cream with a Hint of Grand Marnier*

*Cherries Jubilee*

*Bing Cherries Glazed Over Vanilla Ice Cream Topped Off with Cherry Brandy*

*\*\$6.00 per person*

### ***Chocolate Fountain***

*Served with all the Accompaniments to Include Strawberries, Pineapple, Seasonal Fruit, Pound Cake, Marshmallows, Pretzel Sticks and Vanilla Wafer Cookies*

*Minimum of 75 people*

*\*\$8.00 per person*

*\* Requires a \$75.00 Chef Attendant Fee per Station*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental*  
*(Rates subject to change)*

# ***Cold Hors d' Oeuvres***

*All Selections are Priced per 100 Pieces  
Cold Hors d' Oeuvres May Also be Hand Passed for an Additional  
\$75 per Server. Each Server will Pass up to Two Selections for  
One Hour*

## ***Crab Confit'***

*Lump Crabmeat Mixed with Roasted Corn, Red Sweet Peppers, Scallions and Onions,  
Served on Fresh Endive Leaf  
\$325*

## ***Italian Skewers***

*Includes Fresh Mozzarella, Hard Salami, Fresh Basil, Grape Tomatoes  
Drizzled with a Balsamic Glaze  
\$325*

## ***Beef Capriccio***

*Shaved Beef with Capers, Onions, Asiago Cheese and Whole Grain Mustard  
Served on Garlic Crostini  
\$275*

## ***Lavosh Pinwheel***

*Smoked Turkey, Lettuce, Tomatoes, Black Olives,  
Swiss Cheese and Pesto Spread on a Tortilla Shell, Hand Rolled and Sliced  
\$275*

## ***Bruschetta***

*Fresh Tomatoes, Mozzarella Cheese, Garlic, Fresh Basil Tossed with  
Imported Virgin Olive Oil Served with Garlic Toast Points.  
\$200*

## ***Cointreau Scalloped Mousse***

*Poached Scallops in Cointreau Liquor and Served  
On Toast Points with Wasabi Aioli  
\$275*

## ***Shrimp Salad***

*Served in a Delicate Phyllo Cup  
\$275*

## ***Curried Chicken Salad***

*Served En Bouchee  
\$250*

## ***Tropical Pineapple Tree***

*An Exotic Tropical Pineapple Tree Decorated with a Fresh  
Selection of Fruit Kabobs Accompanied by Yogurt Dip  
\$7 per person*

## ***Shrimp Cocktail***

*Chilled Fresh Gulf Shrimp Served with Homemade Cocktail  
Sauce and Lemon Wedges  
\$400*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

# **Hot Hors d' Oeuvres**

*All Selections are Priced per 100 Pieces*

*Cold Hors d' Oeuvres May Also be Hand Passed for an Additional \$75.00 per Server. Each Server will Pass up to Two Selections for One Hour*

## **Spanakopita**

*Light and Flaky Phyllo Dough Stuffed with Spinach and Feta Cheese*  
\$275

## **Coconut Lobster Tails**

*Served with Mandarin Orange Chutney*  
\$425

## **Jamaican Jerk Chicken Satay**

*Served with a Walkers Wood Sauce*  
\$275

## **Mini Beef Wellington**

*Tender Beef lightly Seasoned, Wrapped in Puff Pastry and topped with a Port Wine Reduction*  
\$300

## **Stuffed Mushrooms**

*Seafood, Including Scallops, Shrimp and Crab \$300.00*  
*Sausage, Includes Italian Sausage, Chorizo and Fresh Herbs \$250.00*

## **Duck Spring Roll**

*Delicately Made and Served with a Chambord Demi Glace Dipping Sauce*  
\$250

## **Fontina Tuscan Bites**

*Petite Sized Chicken Stuffed with Fontina Cheese, Sundried Tomatoes and Herbs*  
\$250

## **Spinach Pesto Flatbread**

*Flatbread with Spinach Pesto, Asparagus Tips and Topped with Goat Cheese*  
\$300

## **Coconut Shrimp**

*Accompanied with a Tangy Sweet and Sour Plum Sauce*  
\$350

## **French Brie**

*Fresh Raspberry and French Brie Wrapped in a Crispy Phyllo Dough*  
\$300

## **Vegetable Springroll**

*Delicately Made and Served with Traditional Sweet and Sour Dipping Sauce*  
\$225

## **Beef Sate**

*Served with a Creamy Horseradish Sauce*  
\$300

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental (Rates subject to change)*

## ***Hors d' Oeuvres***

*Sold by the Dozen*

### ***Olive Tapenade***

*Served with Zesty Sour Cream on Toast Points*

*\$22*

### ***Mini Reuben Quesadillas***

*Lean Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing*

*Served on Mini Tortillas*

*\$24*

### ***Smoked Salmon***

*English Cucumber Cup Stuffed with Salmon and Topped with Fresh*

*Dill Cream and Caviar*

*\$29*

### ***Key West Style Crab Cakes***

*Lump Crab Meat Served with Cajun Remoulade*

*\$40*

### ***Lollipop Veal Chops***

*Served with Thyme and Roasted Garlic Reduction*

*\$44*

### ***Petite Lamb Chops***

*Served with Mint Demi Glace*

*\$45*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

# ***Hospitality Suite Menu***

## ***Smoked Turkey***

*Smoked Turkey, Leaf Lettuce, Vine Ripened Tomatoes,  
Swiss Cheese and Lavosh Rolls*

*Serves 50 people*

*\$125*

## ***Italian Combo***

*Hard Salami, Capicola, Pepperoni, Ham, Provolone Cheese,  
With Leaf Lettuce, and a Pesto Cream Cheese*

*Served on Tomato Focaccia Bread*

*Serves 50 people*

*\$150*

## ***Chilled Shrimp Platter***

*Large Gulf Shrimp Cooked to Perfection then Chilled  
and Served with Homemade Cocktail Sauce and Lemons*

*Serves 50 people*

*\$450*

## ***Mexican Fiesta Salad***

*Personal Size Tortilla Bowl Filled with Fresh Lettuce, Diced Tomatoes,  
Black Olives, Jalapenos, Shredded Cheddar and Topped with Creamy*

*Avocado Dressing*

*\$35 per dozen*

*Add Chicken for \$43 per dozen*

## ***Spinach Pesto Flatbread***

*Flatbread with Spinach, Herb Pesto and Asparagus Tips,  
Topped with Goat Cheese*

*Serves 50 people*

*\$150*

## ***Cocktail Croissant Sandwich***

*Petite Size Croissant with Peppered Turkey, Smoked Ham,  
Swiss and American Cheeses with Chipotle Aioli Spread*

*\$40 per dozen*

## ***Vegetable Wrap***

*Seasonal Fresh Vegetables Grilled and Topped with  
Smoked Cheddar Cheese and Wrapped in a Sundried Tomato Pesto Tortilla*

*Serves 50 people*

*\$125*

*A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental  
(Rates subject to change)*

# ***Beverage Selections***

## **CALL SELECTIONS**

*Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Seagram's 7, Jim Beam Black*

<b>Hosted Bar</b>		<b>*Cash Bar</b>	
<i>Call Selections</i>	\$5.00++	<i>Call Selections</i>	\$6.00
<i>Imported Beer</i>	\$5.00++	<i>Imported Beer</i>	\$6.00
<i>Domestic Beer</i>	\$4.00++	<i>Domestic Beer</i>	\$5.00
<i>House Wine</i>	\$5.00++	<i>House Wine</i>	\$6.00
<i>Sodas, Water</i>	\$3.00++	<i>Sodas, Water</i>	\$3.00
<i>Cordials</i>	\$6.00++	<i>Cordials</i>	\$7.00

## **Unlimited Consumption**

<i>First Hour</i>	\$15.00 per person++
<i>Second Hour</i>	\$8.00 per person++
<i>Each Additional Hour</i>	\$6.00 per person++

## **PREMIUM SELECTIONS**

*Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, Chivas Scotch, Crown Royal, Jack Daniels*

<b>Hosted Bar</b>		<b>*Cash Bar</b>	
<i>Premium Selections</i>	\$6.00++	<i>Premium Selection</i>	\$7.00
<i>Imported Beer</i>	\$5.00++	<i>Imported Beer</i>	\$6.00
<i>Domestic Beer</i>	\$4.00++	<i>Domestic Beer</i>	\$5.00
<i>House Wine</i>	\$5.00++	<i>House Wine</i>	\$6.00
<i>Sodas, Water</i>	\$3.00++	<i>Sodas, Water</i>	\$3.00
<i>Cordials</i>	\$6.00++	<i>Cordials</i>	\$7.00

## **Unlimited Consumption**

<i>First Hour</i>	\$17.00 per person++
<i>Second Hour</i>	\$10.00 per person++
<i>Each Additional Hour</i>	\$8.00 per person++

## **BASIC SELECTIONS**

*Includes Beer, Wine, Sodas, and Bottled Water*

<i>First Hour</i>	\$10.00 per person++
<i>Second Hour</i>	\$10.00 per person++
<i>Each Additional Hour</i>	\$5.00 per person++

## **KEG BEER**

<i>Domestic Beer</i>	\$350.00 per keg++
<i>Imported Beer Prices</i>	Available Upon Request

**\*Cash Bars require a minimum of \$200.00 in sales, client will be billed balance if sales are less than \$200.00.**

**Bartender charge of \$75.00 per bartender will be applied on all bars, cash or hosted.**

**A 21% Service Charge and 6.5% Sales Tax will be added to all Catered Food, Beverage and Meeting Room Rental (Rates subject to change)**