

# CATERING MENU

*Hotel Eastport*

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# SNACKS & REFRESHMENTS

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## SNACKS, PER ITEM

WHOLE FRESH SEASONAL FRUIT

FRUIT FLAVORED YOGURTS

ASSORTED PROTEIN BARS

ASSORTED BAGGED SNACKS

*Pretzels, Potato Chips, Terra Chips, Popcorn*

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## SNACKS BY THE DOZEN

ASSORTED MINI BAGELS & CREAM CHEESE

CROISSANTS, DANISHES, MUFFINS

ASSORTED COFFEE CAKE

MINI DOUGHNUTS

HARD BOILED EGGS

ASSORTED GOURMET COOKIES

BROWNIES, LEMON BARS, BLONDIE BARS

ICE CREAM BARS

JUMBO SOFT PRETZELS

MINI CAKEPOPS

FRUIT SKEWERS

*Ginger-Honey Yogurt*

ICE CREAM NOVELTY BARS

*Assorted Flavors*

## REFRESHMENTS PER ITEM

ASSORTED SOFT DRINKS

BOTTLED WATER

SPARKLING WATER

RED BULL

HOMEMADE SMOOTHIES

## REFRESHMENTS BY THE GALLON

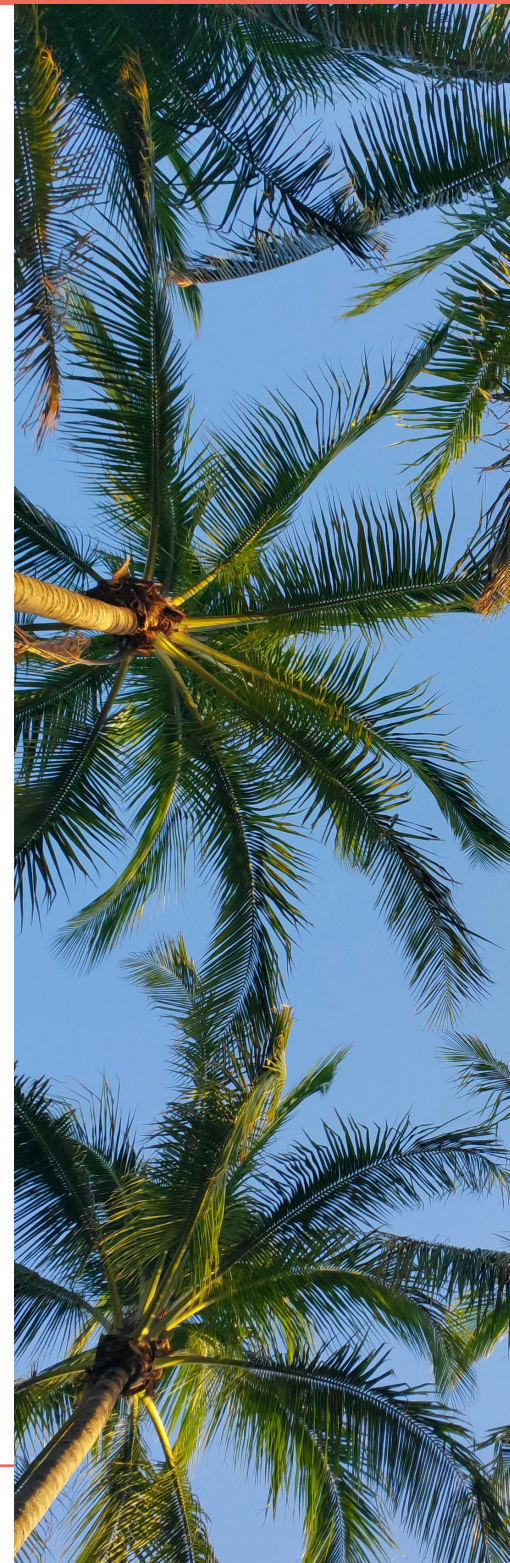
ASSORTED FRESH JUICES

LEMONADE

COFFEE REGULAR OR DECAF, HOT TEA

ICED TEA

FRUIT INFUSED WATER



# SNACKS & REFRESHMENTS

## SOUTH OF THE BORDER

Tortilla Chips, Guacamole,  
Salsa Roja, Pineapple Salsa,  
Chicharrónes, Mexican Fruit Salad

## CRUDITÉS

Vegetables, Floridian Ranch, Green  
Goddess, Hummus, Pita Chips

## TASTE OF YAMAS

Traditional Hummus & Red Pepper  
Hummus, Olive Tapenade, Grilled Pita,  
Marinated Feta, Pita Chips

## TEATIME

Smoked Salmon, Scallion Ash Cream  
Cheese, Pickled Onion, Marbled Rye,  
Egg Salad on White Bread, Cucumber &  
Yuzu Butter, Breakfast Radish, Scones &  
Madeline's, Flavored Ice Teas & Infused  
Waters

## PUB SNACKS

French Onion Dip, Pub Cheese,  
Sour Cream & Chive Dip

## LAKESIDE

Trail Mix, Assorted  
Granola Bars, Terra Chips

## SNACK LOVERS

Pretzels, Potato Chips, Terra Chips,  
Cheez-Its, Popcorn, Assorted Candy Bars

## ORANGE CHOMP

Whole Fresh Seasonal Fruits, Orange  
Citrus Wedges, Mandarin Oranges,  
Agave Lime, Carrot Juice Shooters,  
Cantaloupe Skewers, Cheetos,  
Tangerine Sugar Cookies, Dried Apricots

## SNACKS

### SEASONAL SLICED FRUITS & BERRIES

### GUACAMOLE, SALSA & CHIPS

### FRESH POTATO CHIPS

Bacon & Vegetable Dip

### MIXED NUTS

## REFRESHMENTS

### ASSORTED SOFT DRINKS

### BOTTLED WATER

### COFFEE REGULAR & DECAF

### HOT TEA & ICED TEA

## PLATED BREAKFAST

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### STARTER | *SELECT ONE*

INDIVIDUAL YOGURT PARFAIT

STEEL CUT OATMEAL

Golden Raisin, Brown Sugar, Toasted Almond

INDIVIDUAL FRUIT PLATE

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### ENTRÉE | *SELECT ONE*

SCRAMBLED EGGS

THICK CUT FRENCH TOAST

Bourbon Maple Syrup

EGG WHITE FRITTATA

Romesco Sauce

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### BREAKFAST PROTEIN | *SELECT ONE*

APPLEWOOD SMOKED BACON

PORK SAUSAGE LINK

CHICKEN APPLE SAUSAGE

ORGANIC TURKEY BACON

VEGAN SAUSAGE PATTY

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### BREAKFAST POTATO | *SELECT ONE*

HERB ROASTED POTATO

O' BRIEN

LYONNAISE

COUNTRY HASH BROWNS

PLATED BREAKFASTS INCLUDE ORANGE, CRANBERRY, & APPLE JUICE,  
COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEA

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## BOXED BREAKFAST

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### BREAKFAST TO-GO

INDIVIDUAL YOGURT

HARD BOILED EGG

FRESH SEASONAL FRUIT SALAD

CHEF'S BREAKFAST PASTRY

FRUIT PRESERVES, BUTTER

BOTTLED JUICE

COFFEE, DECAFFEINATED COFFEE

ASSORTED HOT TEA

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### ENHANCEMENTS

BAGELS & SMOKED SALMON

Red Onion, Sliced Tomato, Capers, Sliced Eggs, Cream Cheese

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### BREAKFAST SANDWICHES | *SELECT ONE*

BACON, EGG & CHEESE CROISSANT

SAUSAGE, EGG & CHEESE BISCUIT

EGG WHITE, SUNDRIED TOMATO, SHAVED TURKEY & FETA ON CIABATTA

# BREAKFAST BUFFET

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## WILDWOOD CONTINENTAL

SEASONAL SELECTION OF SLICED FRUIT & BERRIES

CROISSANTS, DANISHES, MUFFINS

Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

STEEL CUT OATMEAL

Golden Raisin, Brown Sugar, Toasted Almond

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## SHORELINE

SEASONAL SELECTION OF SLICED FRUIT & BERRIES

CROISSANTS, DANISHES, MUFFINS

Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

STEEL CUT OATMEAL

Golden Raisin, Brown Sugar, Toasted Almond

CINNAMON BUNS

SCRAMBLED EGGS

CHICKEN APPLE SAUSAGE LINK

APPLEWOOD SMOKED BACON

POTATO O'BRIEN

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## EVERGLADES

SEASONAL SELECTION OF SLICED FRUIT & BERRIES

CROISSANTS, DANISHES, MUFFINS

Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

STEEL CUT OATMEAL

Golden Raisin, Brown Sugar, Toasted Almond

ATLANTIC SMOKED SALMON

DISPLAY SLICED BAGELS

Cream Cheese & Butter

CINNAMON-VANILLA BRIOCHE FRENCH TOAST

Bourbon Infused Maple Syrup

SHORT RIB HASH

Chive Hollandaise

CINNAMON BUNS COFFEE CAKE

SCRAMBLED EGGS

PORK SAUSAGE LINK

POTATO O' BRIEN

BRAISED BEEF

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## HONEY CRISP HARVEST

SEASONAL SELECTION OF SLICED FRUIT & BERRIES

CROISSANTS, DANISHES, MUFFINS

Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

STEEL CUT OATMEAL

Golden Raisin, Brown Sugar, Toasted Almond

SCRAMBLED EGGS

PORK SAUSAGE LINK

APPLEWOOD SMOKED BACON

HERB ROASTED POTATOES

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BREAKFAST BUFFET INCLUDE ORANGE, CRANBERRY, & APPLE JUICE,  
COFFEE, DECAFFEINATED COFFEE, ASSORTED HOT TEA

# BREAKFAST ENHANCEMENTS

## EGGS & OMELETTE STATION\*\*

Farm Fresh Eggs & Egg Whites

### FILLINGS

Ham, Bacon, Sausage, Tomato, Peppers, Onion, Mushroom, Spinach, Shredded Cheddar Cheese, Monterey Jack Cheese

## BUTTERMILK PANCAKE STATION\*\*

Blueberry, Mango, Strawberry, Banana, Whipped Butter, Vanilla Chantilly, Nutella, Candied Pecan

## AVOCADO TOAST STATION\*\*

Smashed Avocado, Heirloom Tomato, Crispy Prosciutto, Smoked Salmon, Feta Cheese, Scrambled Eggs

### CHOICE OF

Grilled Sourdough or Wheatberry Toast

## FRENCH TOAST STATION\*\*

Thick Cut Brioche, Seasonal Fruit Compote, Dulce de Leche, Vanilla Infused Maple Syrup

### TOPPINGS

Berry Compote, Sliced Banana, Blueberry, Strawberry, Mango Compote, Whipped Cream, Whipped Butter, Candied Pecan, Warm Bourbon Maple Syrup

ENHANCEMENTS MUST ACCOMPANY A BUFFET BREAKFAST IF NOT ACCOMPANIED, A MINIMUM OF 3 ENHANCEMENTS ARE REQUIRED (BEVERAGES NOT INCLUDED)

## BREAKFAST HANDHELDS

BACON EGG & CHEESE CROISSANT

SAUSAGE, EGG & CHEESE BISCUIT

EGG WHITE, SUNDRIED TOMATO, SHAVED

TURKEY FETA ON CIABATTA

FLOUR TORTILLA, CHORIZO, SCRAMBLED, EGG, HASH BROWNS, COTIJA CHEESE, PICO DE GALLO

## BREAKFAST MEATS

SELECT TWO

APPLEWOOD SMOKED BACON

PORK SAUSAGE LINK

CHICKEN APPLE SAUSAGE

ORGANIC TURKEY BACON

SMOKED HAM

## BREAKFAST POTATOES

SELECT TWO

HERB ROASTED

O' BRIEN

LYONNAISE

## SMOOTHIES

SELECT TWO

BLUEBERRY, STRAWBERRY, MINT, & BANANA  
SPINACH, GREEN APPLE, CUCUMBER, & LIME  
ORANGE, MANGO PINEAPPLE,  
& PLAIN GREEK YOGURT

## BAGELS & SMOKED SALMON

Red Onion, Sliced Tomato, Capers, Sliced Eggs, Cream Cheese

## STEEL CUT OATMEAL

Golden Raisin, Brown Sugar, Sliced Almond

## INDIVIDUAL CEREALS

Whole & Skim Milk, Cheerios, Fruit Loops, Frosted Flakes, Rice Krispies

\*\*CHEF ATTENDANT REQUIRED

# PLATED LUNCH

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## ENTRÉES | SELECT ONE

### GRILLED CHICKEN

Bruschetta, Tomato, Garlic,  
Mozzarella, Pesto Cream

### CHURRASCO FLAT IRON STEAK

Chipotle Jus

### BLACKENED GULF GROUPER

Key Lime Beurre Blanc

### HERB CRUSTED CHICKEN BREAST

Cumin Chicken Jus

### CHAR GRILLED ATLANTIC SALMON

Saffron Cream

### TERIYAKI MARINATED TOFU STEAK **VEGAN**

Pineapple & Ginger Hoisin, Scallion

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## VEGETABLES | SELECT ONE

### GRILLED ASPARAGUS & CHARRED BABY PEPPERS

### SAUTEED BROCCOLINI & SWEET BABY CARROTS

### STEAMED HARICOT VERTS & BABY RED RADISHES

### GRILLED BABY BOK CHOY & MARINATED CABBAGE

### ROASTED PATTY PAN SQUASH

### & PETITE BABY ZUCCHINI

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## STARCH | SELECT ONE

### TRUFFLE ROASTED FINGERLING POTATOES

### RICOTTA MARINARA MANICOTTI

### STEAMED JASMINE RICE

### BOURSIN WHIPPED YUKON GOLD POTATOES

### CHIVE RISOTTO

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## ENHANCEMENTS STARTERS

### CALIFORNIA COBB SALAD

Romaine, Egg, Bacon, Tomato, Avocado,  
Bleu Cheese Crumble, Ranch Dressing

### CLASSIC CAESAR SALAD

Chopped Romaine, Garlic Butter Crouton,  
Parmesan Crisp, Caesar Dressing

### GRANDE HOUSE SALAD

Artisan Mixed Greens, Garbanzo  
Beans, Pickled Red Onion, Cucumber,  
Cherry Tomato, Italian Dressing

### ROASTED MUSHROOM SOUP

Pecorino Crisp, Whipped  
Crème Fraîche, Parsley Oil

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## DESSERT | SELECT ONE

### CHOCOLATE MOUSSE

Chocolate Layered Mousse,  
Macaroon, Fresh Berries

### KEY LIME TART

Toasted Meringue, Kiwi  
Lime Coulis, Fresh Berries

### ESPRESSO MOUSSE

Ladyfinger Pistachio Crumble,  
Madagascar Vanilla Crème,  
Valrhona Mocha Chocolate Drizzle

### BLUEBERRY FRANGIPANE TART

Lemon Crème & Blueberry Sauce

### VANILLA-CITRUS CRÈME BRÛLÉE

Bourbon Whipped Cream, Strawberry, Mint

PLATED LUNCHES INCLUDE ROLLS, BUTTER, COFFEE,  
DECAFFEINATED COFFEE, ICED TEA & HOT TEA



# LUNCH BUFFET | COLD

SERVICE TIME 1 HOUR

## THE DELICATESSEN

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### **TOMATO MARSALA**

Grilled Cheese Crouton & Parmesan Crisp

### **GRANDE SEASONAL SALAD**

House Vinaigrette

### **BABY RED BLISS POTATO SALAD**

Egg, Bacon, Dijon, Chive, Lemon

### **ROASTED VEGETABLE SALAD**

Zucchini, Squash, Portabella  
Mushroom, Eggplant, Peppers,  
Red Onion, Italian Dressing

### **CLASSIC MACARONI SALAD**

Celery, Peppers, Carrot, Onion,  
Lemon, Parsley, Dijon, Mayo

### **CHICKEN WALDORF SALAD**

Poached Chicken, Celery, Grapes,  
Toasted Walnut, Sweet Onion Dressing

### **FROM THE DELI**

Slow Roasted Turkey Breast,  
Black Forest Ham, Slow Roasted  
Beef Genoa Salami, Pepperoni

### **TOPPINGS**

Aged Cheddar, Provolone, Sliced Swiss &  
Muenster Cheese, Hydroponic Bibs Lettuce,  
Heirloom Tomato, Shaved Red Onion, B&B  
Pickles Whole Grain Mustard, Dijon Mustard,  
Mayo, Garlic Aioli, Horseradish Aioli

### **BREADS**

Artisan Sourdough, Wheatberry,  
Marble Rye, Ciabatta, Baguette

### **FRESH BAKED COOKIES**

Chocolate Chip, Oatmeal Raisin,  
Red Velvet, Sugar

### **DARK CHOCOLATE FUDGE BROWNIES**

### **HOUSE MADE SEA SALT POTATO CHIPS**

## CENTRAL LAKE

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### **LOADED POTATO**

Chives, Bacon Bits, Shredded Cheddar

### **ARTISAN GREEN SALAD**

Local Organic Greens, Poached Pear,  
Sundried Cranberry, Gorgonzola,  
Prosciutto, Candied Walnut,  
Balsamic-Cilantro Vinaigrette

### **ANTIPASTO SALAD**

Marinated Tomato, Fresh Picked Basil,  
Tuscano Salami, Kalamata Olive, Feta  
Cheese, Arugula, Italian Dressing

### **SHRIMP & CRAB SALAD CROISSANT**

Pickled Onion, Shaved Celery, Papaya Aioli

### **GRILLED VEGETABLE WRAP**

Grilled Marinated Zucchini,  
Squash, Portabella Mushroom,  
Grilled Halloumi Cheese, Pesto Aioli

### **SLOW ROASTED TURKEY**

Artisan Wheatberry,  
Brie Cheese, Cranberry Aioli

### **SHAVED SLOW ROASTED BEEF**

Pretzel Roll, Baby Arugula,  
Aged Cheddar, Horseradish Cream

### **HOUSE MADE SEA SALT CHIPS**

### **NEW YORK CHEESECAKE TART**

### **CHOCOLATE PEANUT BUTTER BUCKEYES**

### **STRAWBERRY SHORTCAKE PARFAIT**

LUNCH BUFFETS INCLUDE COFFEE,  
DECAFFEINATED COFFEE, ICED TEA & HOT TEA

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# LUNCH BUFFET | *HOT*

SERVICE TIME 1 HOUR

## NONNA'S CUCINA

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### ITALIAN WEDDING SOUP

Escarole, Orzo & Mini Meatballs

### CLASSIC CAESAR SALAD

Local Romaine, Garlic Crouton,  
Parmesan Crisp, House Caesar Dressing

### HEIRLOOM CAPRESE

Heirloom Tomato, Ovalene Mozzarella, Fresh Picked Basil,  
Olive Tapenade, Extra Virgin Olive Oil, Pesto

### ITALIAN GREENS SALAD

Iceberg & Radicchio, Red Onion, Kalamata Olive, Cherry Tomato,  
Pepperoncini, Red Onion, Parmesan Cheese, Italian Dressing

### PAN SEARED ATLANTIC SALMON

Citrus Salad, Chive Infused Oil, Charred Baby Peppers

### CHICKEN PICCATA

Lemon-Caper Cream Sauce, Parmesan, Parsley

### WILD MUSHROOM RAVIOLI

Chopped Tomato, Kalamata Olive,  
Parmesan Cheese, Pesto Cream

### HOUSE BAKED TOMATO FOCACCIA

### MINI CANNOLI

### TIRAMISU

### ITALIAN COOKIES

## VILLAGE FIESTA

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### CHICKEN TORTILLA SOUP

Crispy Tortilla Chips, Chive, Sour Cream, Shredded Cheddar

### GRILLED ENDIVE & CHORIZO SALAD

Roasted Corn, Chayote, Poblano Peppers,  
Red Onion, Cotija Cheese, Ancho Ranch Dressing

### JICAMA SLAW

Shaved Cabbage, Mango, Sweet Peppers, Limon Vinaigrette

### GRANDE TACO SALAD

Shaved Iceberg, Tomato, Onion, Corn, Black Beans,  
Chipotle Cheddar, Cilantro Cream, Crispy Tortilla Strip

### MOJO MARINATED CHICKEN BREAST

Roasted Corn, Pickled Onion, Cilantro Cream

### ROASTED SEA BASS ESCABECHE

Petite Vegetable Salad, Sauce Escabeche

### CHIPOTLE-HONEY MARINATED SKIRT STEAK

Cumin & Rosemary Demi, Scallion, Charred Baby Peppers

### SAFFRON YELLOW RICE

Peas & Carrots

### STEWED PINTO BEANS

Coriander & Cumin Crema

### FLAN DE QUESO BUNUELOS

### MEXICAN WEDDING COOKIES

LUNCH BUFFETS INCLUDE COFFEE,  
DECAFFEINATED COFFEE, ICED TEA & HOT TEA

# LUNCH BUFFET | *HOT*

## ISLAND OASIS

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### PARADISE GREENS

Petite Greens, Macadamia Nut, Crispy Wonton Strip, Avocado, Guava-Lychee Dressing

### GOLDEN MANGO SALAD

Local Mango, Red Cabbage, Cherry Tomato, Coconut Flake, Toasted Peanut, Mint, Lime Zest

### AVOCADO SALAD

Pickled Red Onion, English Cucumber, Yellow Tomato, Cilantro, Honey Lemon Dressing

### GRILLED GROUPER

Mango & Pineapple Relish, Burnt Lime

### KAILUA-KONA GRILLED CHICKEN

Hawaiian BBQ, Scallion, Paprika

### CARIBBEAN TRI- TIP

Roasted Onion & Coconut Demi, Charred Baby Peppers

### COCONUT RICE

### GRILLED BABY BOK CHOY

### FRIED SWEET PLANTAINS

### PETITE MANGO CHEESECAKE

### KEY LIME TARTS

### COCONUT PANNA COTTA

## BACKYARD BBQ

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### ARTISAN GREENS SALAD

Cucumber, Heirloom Tomato, Shredded Carrot, Red Onion, Garbanzo Bean, Citrus Vinaigrette

### FIRE ROASTED CORN & BLACK BEAN SALAD

Roasted Peppers, Onion, Avocado, Cilantro, Cotija Cheese, Jalapeno-Honey Lime Dressing

### LOADED POTATO SALAD

Yukon Gold Potatoes, Chopped Bacon, Scallion Aged Cheddar, Sour Cream, Smoked Sea Salt

### MAC & CHEESE GRATIN

### BROWN SUGAR & BACON BAKED BEANS

### OFF THE GRILL

### GRILLED ANGUS HAMBURGERS

### ALL BEEF JUMBO HOT DOGS

### BEER BRAISED BRATWURST & ONIONS

### BBQ CHICKEN BREAST

### TOPPINGS

Aged Cheddar, Provolone, Sliced Swiss & Muenster Cheese, Hydroponic Bibb Lettuce, Heirloom Tomato, Shaved Red Onion, B&B Pickles, Garlic Pickle Spears, Whole Grain Mustard, Dijon Mustard, Mayo, Ketchup, Yellow Mustard

### LEMON MERINGUE TART

### JIM BEAM SPIKED PECAN PIE

### SLICED WATERMELON WEDGES

# LUNCH BUFFET | *HOT*

## GARDEN DELIGHTS

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### COBB SALAD

Hickory Smoked Ham, Applewood Bacon, Peppercorn Turkey, Swiss Cheese, Egg, Heirloom Tomato, Buttermilk Dressing

### WEDGE

Iceberg Lettuce, Applewood Bacon, Pickled Onion, Everything Spice, Heirloom Tomato, Stilton Blue Cheese Dressing

### CAESAR

Romaine Crunch, Parmesan Tuille, Creamy Caesar Dressing

### FLORIDA COASTAL

Petite Greens, Blueberry, Florida Citrus, Sliced Almond, Feta, Pomegranate Dressing

### GRILLED CHURRASCO

### MARINATED SKIRT STEAK

### HERB ROASTED CHICKEN BREAST

### BLACKENED MAHI- MAHI

### MINI FRUIT TARTS

Pastry Cream, Assorted Seasonal Fruit

### FRESH BAKED CHOCOLATE CHIP COOKIES

### MINI CHEESECAKE BITES

LUNCH BUFFETS INCLUDE COFFEE,  
DECAFFEINATED COFFEE, ICED TEA & HOT TEA





# BOXED LUNCH

## LUNCH | SELECT ONE

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WHOLE FRUIT

KETTLE CHIPS

FRESHLY BAKED COOKIE

### VEGGIE WRAP

Wheat Wrap, Grilled Zucchini Yellow Squash,  
Roasted Peppers Hummus, Portobello Mushroom

### ITALIAN SUB

Milano Sub Roll, Ham, Salami, Pepperoni,  
Provolone, Banana Pepper, Lettuce, Tomato

### HAM & SWISS CHEESE

Pretzel Roll, Lettuce, Tomato

### GRILLED CHICKEN SANDWICH

Brioche Roll, Dill, Havarti Cheese,  
Lettuce, Tomato, Spicy Pepper Aioli

### ROAST BEEF SANDWICH

Milano Sub Roll, Cheddar, Arugula,  
Caramelized Onion, Horseradish Aioli

### SMOKED TURKEY WRAP

Wheat Wrap, Swiss Cheese, Baby Greens,  
Tomato, Dried Cranberry, Dijonaise

### BABY KALE CAESAR SALAD

Grilled Chicken, Crouton, Kale, Sun Dried  
Tomato, Parmesan Creamy Garlic Dressing

## SIDES | SELECT ONE

COLE SLAW

GARDEN PASTA SALAD

RED BLISS POTATO SALAD

TOMATO & FETA SALAD

## BEVERAGES

ASSORTED SOFT DRINKS

BOTTLED WATER

# HOR D'OEUVRES

## COLD

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### CAPRESE SKEWER

Micro Basil, Heirloom Tomato,  
Mozzarella, Balsamic Reduction

### CRAB & AVOCADO PARFAIT

Jumbo Lump Crab,  
Avocado Mousse, Mango Salsa

### MINI MAINE LOBSTER ROLL

Meyer Lemon Aioli, Tarragon, Truffle

### LOBSTER BLT

King's Hawaiian Roll, Maine Lobster,  
Smoked Bacon, Meyer Lemon Aioli

### TUNA TARTARE

Soy and Ginger Glaze, Furikake

### SESAME TUNA SLIDERS

Gochujang Aioli, Sweet Soy, Micro Cilantro

### SMOKED SALMON

Everything Spice, Scallion  
Ash Cream Cheese, Rye Crisp

### CEVICHE

Shrimp, Burnt Lime, Plantain, Micro Cilantro

### PINEAPPLE GAZPACHO SHOOTER

Cilantro, Jalapeno, Valentina

### VEGAN SUMMER ROLL

Cucumber, Carrot, Pepper,  
Mango, Cilantro, Sweet Chili

### GOAT CHEESE CROSTINI

Meredith Farm's Sheep & Goat Cheese,  
Pickled Onion, Balsamic Reduction, Garlic  
Crostini

### CHICKPEA BRUSCHETTA TART

Sundried Tomato, Basil,  
Red Onion, Balsamic, Phyllo Tart (V)

### CHILLED ARTICHOKE CASSOULET

Pumpnickel Crisp, Artichoke Heart,  
Spinach, Carrot, Parsley, Sea Salt (V)

## HOT

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### TRUFFLED GRILLED CHEESE

Displayed – Tomato Basil Bisque

### BACON WRAPPED DIVER SCALLOPS

Balsamic Cocktail Sauce

### SWEET & SOUR CHICKEN BITES

Toasted Sesame, Scallion

### LEMONGRASS POT STICKER

Ponzu Sauce, Scallion

### SHORT RIB EMPANADA

Salsa Roja

### COCONUT SHRIMP

Basil Thai Chili Sauce

### PETITE BEEF WELLINGTON

Creamy Dijon

### LAMB LOLLIPOPS

Displayed – Pomegranate Glaze, Micro Mint

### MINI CRAB CAKE

Meyer Lemon Aioli, Micro Cilantro

### WAGYU SLIDER

Cave-Aged Cheddar, Black Garlic Aioli,  
Port Wine, Onion, Hawaiian Roll

### VEGETABLE SPRING ROLLS

Scallion, Sweet Chili Sauce

### VEGAN MARGHERITA

Vegan Mozzarella, Heirloom Tomato,  
Hand Picked Basil, Garlic Oil

### THAI HUSHPUPPIES

Vegan Chipotle Teriyaki

# CARVING STATIONS

MINIMUM ORDER OF 25 PER CARVING STATION | CARVING STATIONS INCLUDE CHEF'S CHOICE ROLLS

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## BEEF TENDERLOIN\*

Pommes Purée, Roasted  
Baby Carrot, Truffle Jus

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## WHOLE OVEN ROASTED TURKEY\*

Apple & Sage Stuffing, Cranberry  
Relish, Rosemary Demi

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## SALMON EN CROUTE\*

Roasted Potato, Creamed Baby  
Spinach, Lemon-Verbena Beurre Blanc

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## PEPPER CRUSTED NY STRIP\*

Truffle Roasted Fingerling  
Potatoes, Broccolini, Bordelaises

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## GLAZED BAKED HAM\*

Roasted Pineapple, Steamed  
Broccoli, Brown Sugar-Rum Glaze

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## HERB ROASTED PORK LOIN

Rosemary Roasted Potatoes,  
Grilled Asparagus, Chimichurri

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## PRIME RIB\*

Duck Fat Potatoes, Roasted  
Cauliflower, Truffle Jus

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## RACK OF LAMB\*

Roasted Fingerling Potatoes,  
Charred Jumbo Asparagus,  
Pomegranate Reduction

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## WHOLE ROASTED BLACK GROUPER\*

Steamed Coconut Rice, Roasted  
Baby Squash, Key Lime Cream

\*CHEF ATTENDANT REQUIRED PER STATION



# ACTION STATIONS

SERVICE TIME 1.5 HOURS

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## PASTA A LA LAKEVIEW\*\*

**PASTA:** Penne, Bucatini, Fettuccine with garlic breadsticks

**BUILD YOUR OWN:** Grilled Chicken, Ham, Shrimp, Bay Scallop, Mini Meatballs, Italian Sausage, Tomato, Onion, English Pea, Pepper, Spinach, Mushroom, Parmesan Cheese, Red Pepper Flake, Pepperoncini

**SAUCES:** 4 Hour Marinara, House Alfredo, Pesto Cream, Pink Vodka, Butter

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## ARTISAN RISOTTO\*\*

**PROTEINS:** Grilled Chicken, Ham, Shrimp, Bay Scallops, Clams, Mussels

**BUILD YOUR OWN:** Tomato, Onion, English Pea, Leeks, Roasted Squash, Roasted Zucchini, Fresh Basil, Pepper, Spinach, Mushroom, Parmesan Cheese, Red Pepper Flake, Saffron, Butter, Heavy Cream

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## FLATBREAD\*\*

### MARGHERITA

Plum Tomato, Garlic Oil, Fresh Mozzarella, Basil, EVOO

### MIXED MUSHROOM

Boursin Cheese, Cherry Tomatoes, Arugula, Truffle Pate

### FOUR CHEESE

Mozzarella, Parmesan, Ricotta, Cheddar

**ACCOMPANIMENTS:** Crushed Red Pepper Flakes, Dried Oregano, Parmesan Cheese, Pepperoncini, Garlic Aioli

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## TACO BAR\*\*

Corn Tortilla and Chips, Salsa, Pico De Gallo, Guacamole, Spiced Black Beans, Flour Tortilla

### SELECTION OF TWO OR THREE:

#### BLACKENED MAHI MAHI

**CHICKEN TINGA:** Shredded Chicken In A Smoky Tomato-Chipotle Sauce

**CARNE ASADA:** Grilled Marinated Steak

**AL PASTOR:** Pulled Pork, Pineapple, Spicy BBQ Sauce, Spiced Cauliflower, Pineapple

**TOPPINGS:** Cabbage Slaw, Sour Cream, Maui Onion, Jalapeños, Cilantro, Charred Corn, Cotija Cheese, Cheddar Cheese

\*\*CHEF ATTENDANT REQUIRED



# ACTION STATIONS

SERVICE TIME 1.5 HOURS

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## SLIDER BAR\*\* | SELECT TWO

### WAGYU BEEF SLIDER

Cheddar Cheese, Special Sauce, Bacon

### PORK BELLY SLIDER

Hoisin, Pickled Red Cabbage, Cilantro

### BUTTERMILK FRIED CHICKEN

Buffalo Aioli, Bread and Butter Pickle

### GRILLED JUMBO PRAWN

Tartar Sauce, Napa Cabbage Slaw

### ROASTED PORTOBELLO MUSHROOM

Herb Goat Cheese, Grilled Onions

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## MAINE LOBSTER\*\* | ONE PER PERSON

### WHOLE 1.5LB MAINE LOBSTERS

Steamed & Cracked to Order, Truffle Risotto,  
Roasted Baby Vegetable, Beurre Blanc, Drawn Butter

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## YAKITORI STATION\*\*

### SKEWERS

Chicken & Scallions

Marinated Beef & Chives

Teriyaki Shrimp & Pineapple Eggplant

Zucchini & Mushroom Miso Glaze

### SAUCES

Peanut

Sweet Chili

Plum

Ponzu

### CHIP SHOP

HOUSE CUT FRIES

ONION RINGS

SWEET POTATO FRIES

RANCH POTATO CHIPS

### DIPS

TRUFFLE AIOLI

SPICY MAYO

MAUI ONION DIP

SMOKED GOUDA CHEESE SAUCE

\*\*CHEF ATTENDANT REQUIRED

# RECEPTION DISPLAYS

SERVICE TIME 1.5 HOURS

## CHARCUTERIE & CRUDITÉS

### MEAT

Shaved Prosciutto  
Genoa Salami  
Capicola  
Spanish Chorizo

### CHEESE

Mortadella  
Provolone  
Mozzarella  
Parmesan  
Feta  
Goat Cheese

Pepperoncini  
Black & Green Olives  
Roasted Peppers  
Marinated Balsamic  
Button  
Mushroom  
Artichoke Heart  
Carrot  
Celery  
Cauliflower  
Broccoli  
Ranch & Lemon-  
Garlic Hummus  
Toasted Baguette  
English Crackers  
Grissini Breadsticks  
House Focaccia

## ARTISAN CHEESE BOARD

### IMPORTED & DOMESTIC CHEESE DRIED FRUITS

Apricot, Cherry, Cranberry,  
Date & Fig, Red Grape Cluster,  
Toasted Walnuts, Candied  
Pecans, Pistachios Orange  
Marmalade, Local Honey,  
Garlic Scented Baguette,  
English Crackers, Grissini  
Breadsticks

## BRUSCHETTA SAMPLER

### GARLIC HUMMUS

### BLACK BEAN HUMMUS

### EVERYTHING SPICE HUMMUS

### HOUSE MADE BABA GHANOUSH

### TOMATO BRUSCHETTA

### TRADITIONAL TAPENADE

### SUNDRIED TOMATO TAPENADE

### WHITE BEAN DIP

### PICKLED ONION RELISH

### BALSAMIC ROASTED VEGETABLE PURÉE

### GRILLED PITA, NAAN & HOUSE FOCACCIA BREAD

## FRESH SEAFOOD ON ICE

### JUMBO GULF SHRIMP

Cocktail Sauce, Lemon, Parsley

### OYSTERS ON THE HALF SHELL

Shallot Mignonette, Horseradish, Cocktail  
Sauce, Lemon, Mini-Tabasco

### FLORIDA JUMBO STONE CRAB CLAWS

Only Available 10/15- 05/15

Key West Aioli, Lemon, Cognac-Cocktail,  
Horseradish, Truffle-Drawn Butter

### GRILLED HALF LOBSTER TAIL

Drawn Butter, Lemon,  
Horseradish, Chipotle- Cocktail

### SNAPPER CEVICHE

Leche de Tigre, Sweet Potato,  
Red Onion, Cilantro, Plantain Chip

### SNOW CRAB CLAWS

Drawn Butter, Lemon,  
Spiced Mustard, Cocktail Sauce

# RECEPTION DISPLAYS

SERVICE TIME 1.5 HOURS

## HAND CRAFTED SUSHI

4 pieces per person

### ROLLS

California Roll  
Spicy Tuna Roll

### SIDES

Steamed Edamame, Seaweed Salad, Wasabi, Pickled Ginger, Soy,  
Ponzu, Hoisin, Sriracha Aioli

## FARMERS MARKET SALAD BAR

### FLOUR TORTILLAS & CORN TOSTADAS TOPPINGS

Cucumber, Red Onion, Kalamata Olives, Cherry Tomatoes, Beets,  
Shredded Carrots, Garbanzo Beans, Croutons, Sunflower Seeds,  
Pepitas, Quinoa, Crumbled Goat Cheese, Feta Cheese

Balsamic Dressing, Ranch, Champagne Dressing, Extra Virgin  
Olive Oil and Aged Balsamic

## PROTEIN ENHANCEMENTS

POACHED SALMON

JUMBO PRAWNS

JUMBO LUMP CRAB

GRILLED CHICKEN

GRILLED FLANK STEAK

# PLATED DINNER

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## STARTER | *SELECT ONE*

### CLASSIC GREEN SALAD

Local Field Greens, Heirloom Tomato, Chickpea, Pickled Red Onion, Carrot, Parmesan Cheese, Balsamic Vinaigrette

### CLASSIC CAESAR SALAD

Chopped Romaine, Garlic Butter Crouton, Parmesan Crisp, Caesar Dressing

### GRILLED ENDIVE

Honey Braised Grilled Endive, Chorizo, Candied Walnut, Bleu Cheese Crumble, Granny Smith Apple Citrus Vinaigrette

### BURRATA CAPRESE

Heirloom Tomato, Baby Arugula, Basil Pesto, Toasted Pistachio, Sweet Thai Basil, Balsamic Pearls, Balsamic Vinaigrette

### BIBB & CITRUS

Local Bibb Lettuce, Crumbled Goat Cheese, Orange Supreme, Grapefruit Supreme, Grape Tomato, Toasted Pine Nut, White Balsamic Vinaigrette

### BEET CARPACCIO

Red & Golden Beets, Baby Arugula, Toasted Pistachio, Crumbled Feta, EVOO, Balsamic Reduction

### BOUQUET SALAD

Artisan Greens, Speck, Mimolet, Sun- Dried Tomato, Balsamic Pearls, Balsamic Vinaigrette

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## PROTEINS | *SELECT ONE*

### PAN SEARED CHILIAN SEABASS

Local Citrus Cream Sauce

### GRILLED FILET MIGNON

Sauce Bordelaise

### PAN ROASTED BLACK GROUPER

Key Lime Beurre Blanc

### HERB CRUSTED AIRLINE CHICKEN BREAST

Rosemary & Cumin Jus

### CHAR GRILLED ATLANTIC SALMON

Saffron Cream

### BRAISED BONE-IN BEEF SHORT RIB

Natural Jus

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## DUETS | *SELECT ONE*

### BRAISED BEEF SHORT RIB & MARYLAND CRAB CAKE

Sauce Bordelaise/Citrus Cream

### SEARED CENTER CUT FILET MIGNON & CHILEAN SEA BASS

Rosemary Demi/Beurre Blanc

### PAN SEARED AIRLINE CHICKEN BREAST & BLACKENED BUTTER POACHED SHRIMP

Cumin Jus/Seared Lemon

### GRILLED FILET & SOUTH AFRICAN LOBSTER TAIL

Sauce Charon/Tarragon Cream

### TERIYAKI SHORT RIB & MISO GLAZED SEA BASS

Citrus Ponzu

PLATED DINNERS INCLUDE ROLLS, BUTTER, COFFEE, DECAFFEINATED COFFEE, ICED TEA & HOT TEA

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# PLATED DINNER

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## VEGETABLES | *SELECT ONE*

GRILLED ASPARAGUS & CHARRED BABY PEPPER

SAUTEED BROCCOLINI & SWEET BABY CARROT

ROASTED SUNBURST SQUASH & PETITE BABY ZUCCHINI

STEAMED HARICOT VERTS & CARAMELIZED SHALLOTS

HONEY GLAZED CARROTS & BALSAMIC CIPPOLINI

ONION GRILLED BABY BOK CHOY & CHARRED PEPPER

ROASTED JUMBO ASPARAGUS & OVEN-DRIED TOMATO

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## STARCH | *SELECT ONE*

TRUFFLE SCENTED WHIPPED YUKON GOLD POTATOES

BLEU CHEESE POTATO GRATIN

STEAMED GINGER-SESAME JASMINE RICE

CITRUS & HERB RISOTTO

BAKED HASSELBACK POTATO

BOURSIN QUINOA "QUINOTTO"

BOURSIN WHIPPED YUKON GOLD POTATOES

CREAMY PARMESAN POLENTA

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## DESSERTS | *SELECT ONE*

**CHOCOLATE MOUSSE**

Chocolate Layered Mousse, Macaron, Fresh Berries

**RASPBERRY COPPA**

Valrhona Framboise Inspiration, Vanilla Sponge, Pistachio, Crumble, Local Raspberry, Mascarpone Crème

**CITRUS CHEESECAKE**

Kiwi & Mango Salsita, Strawberry Coulis

**KEY LIME TART**

Vanilla Chantilly, Lime Zest, Toasted Almond, White Chocolate

**BLACK COCOA GANACHE PRALINE TART**

Paillette Feuilletine Filling, Raspberry Gel

**CARROT CAKE**

Candied Walnuts, Dulce de Leche

# DINNER BUFFETS

SERVICE TIME 1.5 HOURS

## A STROLL ON THE BOARDWALK

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### CLASSIC GREEN SALAD

Artisan Greens, Cucumber, Heirloom Grape Tomato, Garbanzo Beans, Pickled Red Onion, Parmesan Cheese, Balsamic Vinaigrette

### TROPICAL SLAW

Shredded Nappa Cabbage, Grilled Pineapple, Red Onion, Cayenne

### CLASSIC MACARONI SALAD

Celery, Peppers, Carrot, Onion, Lemon, Parsley, Dijon, Mayo

### GRILLED CHICKEN THIGHS

Scallion, Charred Baby Peppers, Carolina BBQ

### SPICE ROASTED PORK LOIN

Mushroom Jus, Chopped Parsley

### CARVED SLOW ROASTED BRISKET\*

Caramelized Peppers & Onions, Horseradish BBQ

### BLACKENED ATLANTIC SALMON

Charred Lemon, Citrus Cream, Orange Zest

### BABY RED BLISS POTATO

### SLOW BRAISED BUTTER BEANS

Andouille & Tomato

### FIRE-ROASTED PETITE CORN ON THE COBB

### MIXED BERRY SABAYON

### INDIVIDUAL ESPRESSO GATEAU

### PETITE CARROT CAKE

Cream Cheese Frosting, Chocolate Carrot

## FLORIDIAN VIBES

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### CARIBBEAN FISH STEW

Gulf White Fish, Yuca, Plantain, Scotch Bonnet, Onion, Cilantro & Coconut

### CHILLED POACHED JUMBO SHRIMP THREE PER PERSON

Lemon, Cognac-Cocktail Sauce

### ARTISAN GREENS CALYPSO

Key Lime Vinaigrette

### MANGO & AVOCADO SALAD

Baby Iceberg & Raddichio, English Cucumber, Mango, Avocado, Red Onion, Honey-Lemon Dressing

### MONTEGO BAY SALAD

Baby Spinach, Pineapple, Red Pepper, Cilantro, Mandarin Orange, Dried Cranberries, Mango-Habanero Vinaigrette

### JERK CHICKEN

Mango Salsa, Baby Peppers, Jerk Jus

### SPICE ROASTED MAHI

Charred Lemon Supreme, Coconut Rum Sauce

### KEY LIME MARINATED CARVED FLANK STEAK\*

Chipotle- Pineapple Jus, Peppers

### FRIED SWEET PLANTAINS YAM & MALANGA HASH COCONUT RICE

### MANGO FLAN DE QUESO GUAVA BITES

### RUM CHOCOLATE CAKE

DINNER BUFFETS INCLUDE ROLLS, BUTTER, COFFEE,  
DECAFFEINATED COFFEE, ICED TEA & HOT TEA

\*CHEF ATTENDANT REQUIRED

# DINNER BUFFETS

## TEX MEX FIESTA

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### PORK POZOLE VERDE

Radish, Jalapeno

### TORTILLA SOUP

Shredded Cheddar, Sour Cream, Tortilla Strip

### TOSTADA SALAD BAR

Fried Corn Tostada, Iceberg Lettuce, Pico De Gallo, Heirloom Tomato, Red Onion, Jalapeno, Jicama, Mango, Black Beans, Pinto Beans, Guacamole, Crème Fresca, Cotija Cheese, Warm Chili Cheese Sauce, Key Lime- Cilantro Dressing

### MEXICAN YELLOW RICE

Green Pea, Carrot, Celery, Cumin, Cilantro

### REFRIED BLACK BEANS

Cotija Cheese & Crema

### HOT PLATE CHICKEN FAJITAS

Flour Tortilla, Caramelized Peppers & Onion, Salsa Verde

### CHARRED PORK CARNITAS

Charred Lime, Crema, Cotija Cheese, Guacamole, Pico De Gallo

### BLACKENED MAHI MAHI

Spiced Key Lime Cream, Roasted Peppers & Red Onion

### NEW YORK STRIP CHURRASCO\*

Chipotle Demi, Horseradish Cream

### CHIQUITA TRES LECHES CAKE

Fresh Berries

### CARAMEL CHURROS

Warm Valrhona Chocolate Sauce

### COCONUT PANNA COTTA

## MEDITERRANEAN TABLE

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### FRESH FROM THE ARTISAN SALAD BAR

Watermelon Salad with Feta, Cucumber, Mint  
Fennel, Navel Orange, Pickled Red Onion, Pea Shoots,  
Mizithra Cheese, Seasonal Greens with oregano dressing

### MEZZE

Classic Hummus, Tzatziki, Baba Ghanoush, Olives  
Warm Garlic and Zaatar Spiced Pita  
Lemon Chicken And Rice Soup

### ENTRÉE

#### MOUSSAKA

Braised beef with potato, eggplant and bechamel sauce

#### HERB ROASTED FREE RANGE CHICKEN

Greek spices, vegetable mélange

#### BAKED LOCAL BLACK GROUPER

Tomato, Olive Salsa, Lemon butter

#### ROASTED PORK LOIN

Mustard-herb crust, stuffed with fig, apricot and pistachio

#### SPANAKORIZO SPINACH RICE

#### HERB ROASTED POTATOES

#### ZUCCHINI & SQUASH SAUTÉ WITH HERBS

#### TRADITIONAL BAKLAVA

#### CARDAMOM MOUSSE WITH CARAMEL APPLES

#### ROSEWATER FRUIT TARTS

DINNER BUFFETS INCLUDE ROLLS, BUTTER, COFFEE,  
DECAFFEINATED COFFEE, ICED TEA & HOT TEA

\*CHEF ATTENDANT REQUIRED

# DINNER BUFFETS

SERVICE TIME 1.5 HOURS

## LAKE SUMTER

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### NEW ENGLAND CLAM CHOWDER

Saltine Crackers & Tabasco

### JUMBO SHRIMP COCKTAIL (THREE PER PERSON)

Lemon, Cognac- Cocktail sauce

### SEAFOOD PASTA SALAD

Baby Shrimp, Crab, Red Onion, Celery, Lemon Aioli

### POACHED SALMON CAESAR

Chopped Romaine, Garlic Crouton, Parmesan, Caesar Dressing

### BLACKENED GROUPE VERA CRUZ

Peppers, Onion, Shrimp, Tomato Purée

### PEPPER CRUSTED NEW YORK STRIPLOIN\*

Rosemary Jus

### SLOW ROASTED CHICKEN

Madeira Gravy, Charred Baby Pepper

### CHAR-GRILLED CORN ON THE COBB

Cajun Butter, Lemon, Maldon Salt

### GRILLED JUMBO ASPARAGUS POLONAISE

Egg Yolk, Buttered Breadcrumbs, Béarnaise

### LEMON-THYME STEAMED NEW POTATOES

### HAZELNUT MANJARI GANACHE TART

### BERRIES & CRÈME VERRINE

### PISTACHIO MOUSSE

DINNER BUFFETS INCLUDE ROLLS, BUTTER, COFFEE,  
DECAFFEINATED COFFEE, ICED TEA & HOT TEA

\*CHEF ATTENDANT REQUIRED

## GULF EXCURSION

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### CRAB & CLAM CORN CHOWDER

Spiced Oyster Crackers

### KEY WEST PINE SHRIMP SALAD

Grilled Corn, Cilantro, Tabasco Aioli

### LITTLE GEM GREEN SALAD

Hard Boiled Egg, Bacon, Sundried Tomato,  
Pickled Shallot, Toasted Walnut, Balsamic Vinaigrette

### PINEAPPLE-CILANTRO SLAW SEAFOOD PAILLA

Clam, Mussel, Shrimp, Scallop,  
Saffron Rice, Green Peas, Peppers, Olive

### SPICE ROASTED LOCAL BLACK GROUPE

Chipotle Crema, Charred Lime, Cilantro

### HOT SMOKED TRI- TIP

Caramelized Sweet Onion, Baby Portabella Mushroom Demi

### GRILLED CHICKEN THIGHS

Garlic-Thyme Lemon Butter, Charred Baby Peppers

### GRILLED ASPARAGUS

Sauce Choron

### FRIED BRUSSELS SPROUTS

Bacon, Candied Pecan, Mustard-Honey Aioli

### TRUFFLE SCENTED JASMINE RICE

### CELERIAC WHIPPED YUKON GOLD POTATOES

### HOUSE FRUIT TARTLET

### LEMON BAR

### COCONUT KEY LIME SHOOTER



# DESSERT ENHANCEMENTS

SERVICE TIME 1.5 HOURS

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## SWEET SHOOTERS

BLUEBERRY LAVENDER PANNA COTTA

MANJARI DARK CHOCOLATE MOUSSE

BAVARIAN CRÈME W/ CRYSTALIZED BASIL

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## GRANDE DELIGHTS

KEY LIME MATCHA TART

ASSORTED MACARONS

TANARIVA CHOCOLATE PROFITEROLES

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## VIENNESE

PETIT FOURS

MINI FRUIT TARTS MINI ECLAIRS

DESSERT ENHANCEMENTS INCLUDE COFFEE, DECAFFEINATED COFFEE, HOT TEA



## HOSTED | CASH BAR

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### SIGNATURE COCKTAILS

MARGARITA SANGRIA

BLUEBERRY MOJITO

APEROL SPRITZ

GRAPEFRUIT COOLER

OLD FASHIONED

MANHATTAN

*Additional customized cocktails available upon request.*

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### AFTER DINNER DRINKS

BAILEY'S IRISH CREAM KAH LUA

AMARETTO DISARONNO FRANGELICO

SAMBUCA

GRAND MARNIER GODIVA

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### ELITE COCKTAILS

GREY GOOSE VODKA

HENDRICK'S GIN

CAPTAIN MORGAN RUM CAZADORES TEQUILA

JOHNNIE WALKER BLACK SCOTCH

BUFFALO TRACE BOURBON

CROWN ROYAL CANADIAN WHISKEY

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### PREMIER COCKTAILS

TITO'S VODKA

TANQUERAY GIN

BACARDI LIGHT RUM

COROZON BLANCO TEQUILA

JOHNNIE WALKER RED SCOTCH

MAKER'S MARK BOURBON

JAMESON IRISH WHISKEY

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### SELTZERS, DOMESTIC & IMPORTED BEER

CORONA

STELLA ARTOIS

COORS LIGHT

MICHELOB ULTRA

FT. MYERS HIGH FIVE IPA

HIGH NOON

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### NON-ALCOHOLIC

HEINEKEN 0.0

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### HOUSE WINE BY THE GLASS

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand

PINOT GRIGIO

Santa Cristina, Delle Venezie, Italy

CHARDONNAY

Sonoma-Cutrer, Sonoma Coast, California

PINOT NOIR

Portlandia, Oregon

CABERNET

14 Hands, Columbia Valley, Washington

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### BEVERAGES

BOTTLED WATER

SPARKLING WATER

BOTTLED FRUIT JUICE

SOFT DRINKS

### BARTENDER FEE

100 For The First Two Hours Per Bartender.

35 Each Additional Hour Per Bartender.

One bartender is required per 75-100 guests.

### BAR SETUP INCLUDES

Glassware, Stir Sticks, Beverage Napkins, Fruit Garnish



## BAR PACKAGES

2 HOUR PACKAGE PRICE PER PERSON

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### PREMIER BAR

TITO'S VODKA

TANQUERAY GIN

BACARDI LIGHT RUM

COROZON BLANCO TEQUILA

JOHNNIE WALKER RED SCOTCH

MAKER'S MARK BOURBON

JAMESON IRISH WHISKEY

SELTZERS, DOMESTIC & IMPORTED BEER HOUSE WINE

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### ELITE BAR

GREY GOOSE VODKA

HENDRICK'S GIN

CAPTAIN MORGAN RUM

CAZADORES TEQUILA

JOHNNIE WALKER BLACK SCOTCH

BUFFALO TRACE BOURBON

CROWN ROYAL CANADIAN WHISKEY

SELTZERS, DOMESTIC & IMPORTED BEER HOUSE WINE

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100 For The First Two Hours Per Bartender.

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Glassware, Stir Sticks, Beverage Napkins,  
Fruit Garnish

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## WINE | BY THE BOTTLE

### SAUVIGNON BLANC

Kim Crawford Marlborough, New Zealand  
Cloudy Bay Marlborough, New Zealand

### RIESLING

Ste. Michelle, Eroica, Washington

### PINOT GRIGIO

Bottega Vinaia, Trentino, Italy  
Santa Margherita, Valdadige, Italy

### CHARDONNAY

Talbot, Kali Hart, Monterey, California  
Chalone Monterey, California  
Jordan Sonoma, California

### PROSECCO

Mionetto, Veneto, Italy  
Veuve Clicquot Yellow Label Brut, France

### ROSÉ

Daou Paso Robles, California  
Whispering Angel Cotes De Provence, France

### PINOT NOIR

Frei Brothers, Russian River, California  
Meiomi Monterey, California

### MERLOT

Ste. Michelle, Indian Wells, Columbia Valley, Washington

### MALBEC

Catena Mendoza, Argentina

### CABERNET

Intrinsic Columbia Valley, Washington  
Franciscan, Napa Valley, California  
Jordan, Alexander Valley, California

### BLEND

Pessimist by Daou, Paso Robles, California  
The Prisoner, Napa Valley, California

# TERMS & CONDITIONS

## GUARANTEES

In order to make your banquet a success, notify our event management department of the final guaranteed number of guests attending each function, at least 7 business days in advance by 3pm. Guarantees are not subject to reduction within the 72 hour period. If a guarantee is not received, the agreed number will become your guarantee & billed accordingly. Hotel will prepare to serve 3% more than the guarantee.

## DOUBLE SETTING ROOMS

If a ceremony or an event asks for a double set of both indoors and outdoors, a 12 per person set up fee will be applied and placed on the final bill.

## EVENT SIGNAGE

Event signage and displays are welcome on the ballroom level of the resort near your assigned function room(s). There are limitations on adhesive signage and signage or displays in the hotel's public areas. Review your requests with your Event Manager prior to your event. All signage and displays are subject to hotel prior approval.

## CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

## SPECIAL MEAL REQUESTS

We take food allergies and intolerance very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. Please understand that we are not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. Food or beverage items are prepared-to-order in a single kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment, including fryers and grills, which present a potential for cross-contamination.

## TASTING

Upon request, a complimentary tasting will be arranged for definite business on plated menus with a food and beverage minimum of \$5,000. Based on availability prior to the event for up to four persons. Additional attendees may be added at 50% of the menu price.

## BANQUET SERVICE CHARGE

All food & beverage charges are subject to a 24% service charge. A 7% tax is applicable on service charge and food & beverage. Discounts do not apply to service charges; therefore, service charges are based on retail pricing.

## OUTDOOR FUNCTIONS

All outdoor functions are subject to a final weather call 4 hours prior to the event. Hotel requires rental of the indoor space as a backup. Client agrees to pay rental fee for both indoor and outdoor spaces. Hotel Management will make this decision in the best interest of a successful event for the group. If client requests to hold functions outside against the advice of the hotel, the indoor location will also be set at \$10 per person. All beverages consumed poolside or on the boardwalk will be served in non-breakable plastic ware. No glassware of any kind is permitted. Outdoor events must conclude musical entertainment by 10pm. Boardwalk events may have acoustic music only and must conclude entertainment by 9pm.

## SMALL GROUP BUFFET

Service fee required for guarantees of 25 guests or fewer

## BARTENDER

Fee per bartender is required for the first 3 hours  
Additional fee for each additional hour  
One bartender is required per 75-100 guests

## CHEF ATTENDANT\*\*

Fee per chef attendant for the first 90 minutes

## SERVING ATTENDANT\*

Fee per serving attendant for the first 90 minutes  
Menus are indicated with \*\* (Chef) and \* (Server) where required.