

# CATERING MENU

*Hotel Eastport*

## TABLE OF CONTENTS

**SNACKS & REFRESHMENTS 3**

**BREAKFAST 5**

**LUNCH 8**

**HOR D'OEUVRES 14**

**CARVING STATIONS 15**

**ACTION STATIONS 16**

**RECEPTION DISPLAYS 17**

**DINNER 19**

**DESSERT ENHANCEMENTS 24**

**CASH BAR 25**

**BAR PACKAGES 26**

**WINE 27**

**TERMS & CONDITIONS 28**

## SNACKS & REFRESHMENTS | *PRICED PER PERSON*

### **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

# SNACKS & REFRESHMENTS | À LA CARTE

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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*

MIXED NUTS

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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

JUMBO SOFT PRETZELS

MINI CAKEPOPS

FRUIT SKEWERS

*Ginger-Honey Yogurt*

## REFRESHMENTS PER ITEM

ASSORTED SOFT DRINKS

BOTTLED WATER

SPARKLING WATER

ENERGY DRINKS

ASSORTED FRUIT JUICES

## REFRESHMENTS BY THE GALLON

COFFEE REGULAR OR DECAF, HOT TEA

ICED TEA

FRUIT INFUSED WATER

NATALIE'S FRESH SQUEEZED ORANGE JUICE

## REFRESHMENT PACKAGES

HALF DAY | FULL DAY

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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INDIVIDUAL YOGURT

HARD BOILED EGG

FRESH SEASONAL FRUIT SALAD

CHEF'S BREAKFAST PASTRY

FRUIT PRESERVES, BUTTER

BOTTLED JUICE

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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* | 9

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**

**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 LINKS**

**APPLEWOOD SMOKED BACON**

**POTATOES O' BRIEN**

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## EVERGLADES

**SEASONAL SELECTION OF SLICED FRUIT & BERRIES**

**CROISSANTS, DANISHES, MUFFINS**

Fruit Preserves & Butter

**INDIVIDUAL YOGURT**

**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

**SCRAMBLED EGGS**

**PORK SAUSAGE LINK**

**POTATOES O' BRIEN**

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

# BREAKFAST BUFFET ENHANCEMENTS

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## EGGS & OMELETTE STATION\*

Farm Fresh Eggs & Egg Whites

### FILLINGS

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

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## BUTTERMILK PANCAKE STATION\*

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

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## AVOCADO TOAST STATION\*

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

### CHOICE OF

Grilled Sourdough or Wheatberry Toast

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## 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)

\*CHEF ATTENDANT REQUIRED

## 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

**APPLEWOOD SMOKED BACON**

**PORK SAUSAGE LINKS**

**CHICKEN APPLE SAUSAGE**

**ORGANIC TURKEY BACON**

**SMOKED HAM**

## BREAKFAST POTATOES

**HERB ROASTED**

**O' BRIEN**

**LYONNAISE**

## 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

# PLATED LUNCH

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## ENTRÉES | *SELECT ONE*

### GRILLED CHICKEN

Bruschetta, Tomato, Garlic,  
Mozzarella, Pesto Cream

### FLAT IRON STEAK WITH CHIMMI CHURRI

### BLACKENED FLORIDA GROUPER

Key Lime Beurre Blanc

### HERB CRUSTED HALF CHICKEN

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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## STARTERS | *SELECT ONE*

### 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

### CALIFORNIA COBB SALAD

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

### ROASTED MUSHROOM SOUP

Pecorino Crisp, Whipped  
Crème Fraîche, Parsley Oil

### LEMON CHICKEN AND RICE SOUP

Shredded Chicken, Lemon Velouté,  
Herbs, Seasoned Rice, Dill Essence

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## DESSERT | *SELECT ONE*

### BLUEBERRY FRANGIPANE TART

Lemon Crème & Blueberry Sauce

### KEY LIME TART

Toasted Meringue, Kiwi  
Lime Coulis, Fresh Berries

### CHOCOLATE MOUSSE

Chocolate Layered Mousse,  
Macaroon, Fresh Berries

### ESPRESSO MOUSSE

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

### VANILLA-CITRUS CRÈME BRÛLÉE

Bourbon Whipped Cream, Strawberry, Mint

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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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### GRANDE SEASONAL SALAD

House Vinaigrette

### BABY RED BLISS POTATO SALAD

Egg, Bacon, Dijon, Chive, Lemon

### 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

Cheddar, Provolone, American, Sliced Swiss  
& Muenster Cheese, Bib Lettuce, Tomato,  
Shaved Red Onion, B&B Pickles Whole Grain  
Mustard, Dijon Mustard, Mayo, Garlic Aioli,  
Horseradish Aioli

### BREADS

Artisan Sourdough, Wheatberry,  
Marble Rye

### FRESH BAKED COOKIES

Chocolate Chip, Oatmeal Raisin,  
Red Velvet, Sugar

### DARK CHOCOLATE FUDGE BROWNIES

### SEA SALT POTATO CHIPS

## CENTRAL LAKE

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### 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

### SEA SALT CHIPS

### NEW YORK CHEESECAKE TART

### STRAWBERRY SHORTCAKE PARFAIT

### DARK CHOCOLATE FUDGE BROWNIES

### SOUP ENHANCEMENT:

### ROASTED MUSHROOM SOUP

Pecorino Crisp, Whipped  
Crème Fraîche, Parsley Oil

### LEMON CHICKEN AND RICE SOUP

Shredded Chicken, Lemon Velouté,  
Herbs, Seasoned Rice, Dill Essence

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

# 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

### CAPRESE

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

### ITALIAN GREENS SALAD

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

### PAN SEARED ATLANTIC SNAPPER

Citrus Salad, Chive Infused Oil, Charred Baby Peppers

### CHICKEN PICCATA

Lemon-Caper Cream Sauce, Parmesan, Parsley

### WILD MUSHROOM RAVIOLI

Roasted Mushroom, Truffle Herb Cream Sauce

### HOUSE BAKED TOMATO FOCACCIA

### TIRAMISU

### ITALIAN COOKIES

## VILLAGE FIESTA

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### CHICKEN TORTILLA SOUP

Crispy Tortilla Chips, Chive, Sour Cream, Shredded Cheddar

### 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 SNAPPER ESCABECHE

Petite Vegetable Salad, Sauce Escabeche

### CHIPOTLE-HONEY MARINATED SKIRT STEAK

Cumin & Rosemary Demi, Scallion, Charred Baby Peppers

### SPANISH RICE

Peas & Carrots

### STEWED PINTO BEANS

Coriander & Cumin Crema

### FLAN DE QUESO

### CHURROS WITH WARM MEXICAN CHOCOLATE AND SALTED CARAMEL

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

### LOADED POTATO SALAD

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

### MAC & CHEESE GRATIN

### BROWN SUGAR & BACON BAKED BEANS

### SEA SALT POTATO CHIPS

### OFF THE GRILL

### GRILLED ANGUS HAMBURGERS

### ALL BEEF JUMBO HOT DOGS

### BBQ CHICKEN BREAST

### TOPPINGS

Cheddar, Provolone, American, Sliced Swiss & Muenster Cheese, Bibb Lettuce, Tomato, Shaved Red Onion, B&B Pickles, Whole Grain Mustard, Dijon Mustard, Mayo, Ketchup, Yellow Mustard

### ASSORTED COOKIES AND BROWNIES

### SLICED WATERMELON WEDGES

# LUNCH BUFFET | *HOT*

## GARDEN DELIGHTS

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### CHEF 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, Parmesan Tuille, Creamy Caesar Dressing

### FLORIDA COASTAL

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

### SOUP | *SELECT ONE*

#### ROASTED MUSHROOM SOUP

Pecorino Crisp, Whipped Crème Fraîche, Parsley Oil

#### LEMON CHICKEN AND RICE SOUP

Shredded Chicken, Lemon Velouté, Herbs, Seasoned Rice, Dill Essence

### HERB ROASTED CHICKEN BREAST

### MARINATED SKIRT STEAK

### MARINATED GRILLED SHRIMP

### 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

FRESHLY BAKED COOKIE

SEA SALT POTATO CHIPS

### 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

## 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)

## HOT

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### **TRUFFLED GRILLED CHEESE**

Displayed - Tomato Basil Bisque

### **BACON WRAPPED DIVER SCALLOPS**

LAVENDER MAPLE GASTRIQUE

### **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

# CARVING STATIONS

MINIMUM ORDER OF 25 PER CARVING STATION | CARVING STATIONS INCLUDE CHEF'S CHOICE ROLLS | SERVE TIME 1.5 HOURS

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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\*

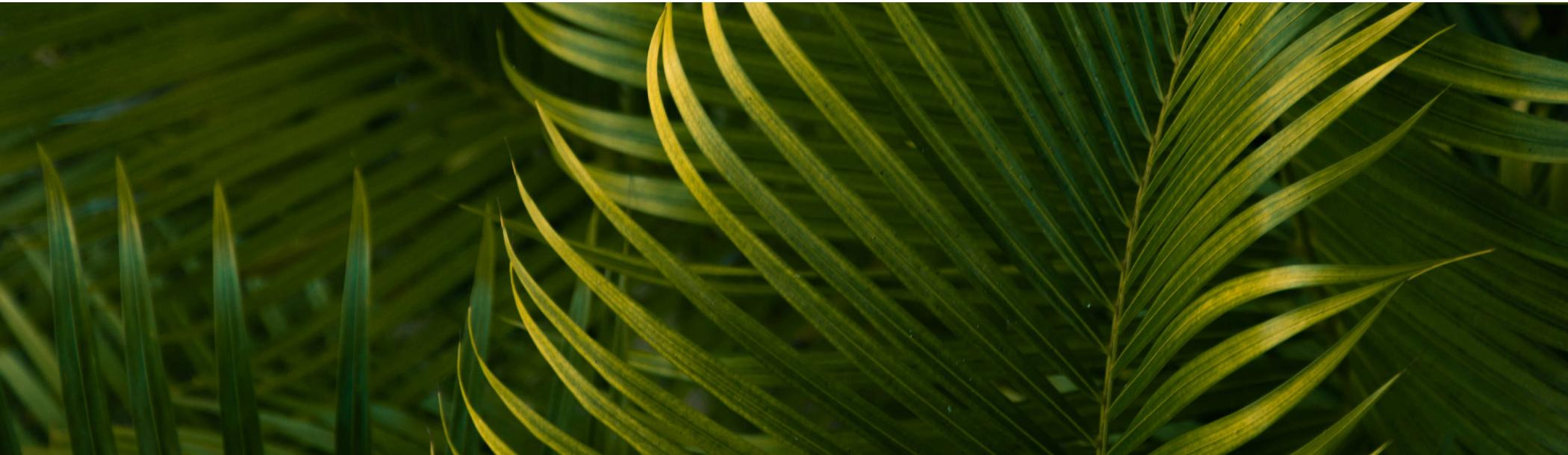
Roasted Fingerling Potatoes,  
Charred Jumbo Asparagus,  
Pomegranate Reduction

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## WHOLE ROASTED BLACK GROUPER\*

Steamed Coconut Rice, Roasted  
Baby Squash, Key Lime Cream

\*CHEF ATTENDANT REQUIRED PER STATION



# ACTION STATIONS

MINIMUM ORDER OF 25 PER CARVING STATION | ACTION STATIONS INCLUDE CHEF'S CHOICE ROLLS | SERVE TIME 1.5 HOURS

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## PASTA A LA LAKEVIEW\*\*

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

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

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

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## ARTISAN RISOTTO\*\*

**PROTEINS:** Grilled Chicken, Prosciutto, Shrimp, Bay Scallops, Mussels

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

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## MAINE LOBSTER\*\*

### WHOLE 1.5LB MAINE LOBSTERS

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

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## TACO BAR\*\*

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

### SELECT TWO:

#### 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

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## SLIDER BAR\*\*

### 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 SHRIMP

Tartar Sauce, Napa Cabbage Slaw

### ROASTED PORTOBELLO MUSHROOM

Herb Goat Cheese, Grilled Onions

\*\*CHEF ATTENDANT REQUIRED

# RECEPTION DISPLAYS

SERVICE TIME 1.5 HOURS | MINIMUM OF 25 PEOPLE

## 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

## 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**

**SHRIMP**

**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

### **STEAKHOUSE CUT, SEMI**

#### **DEBONED 1/2 CHICKEN**

Rosemary & Cumin Jus

### **CHAR GRILLED ATLANTIC SALMON**

Saffron Cream

### **BRAISED 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

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

# 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 ONION**

**ONION GRILLED BABY BOK CHOY & CHARRED PEPPER**

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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

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

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# DINNER BUFFETS

SERVICE TIME 1.5 HOURS | MINIMUM 30 GUESTS

## 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

### 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

### PROTEINS | SELECT TWO

#### 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

## FLORIBIAN VIBES

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### CARIBBEAN FISH STEW

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

### 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

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

### MANGO FLAN DE QUESO GUAVA BITES

### RUM CHOCOLATE CAKE

### PROTEINS | SELECT TWO

#### 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

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

\*CHEF ATTENDANT REQUIRED

# DINNER BUFFETS

SERVICE TIME 1.5 HOURS | MINIMUM 30 GUESTS

## TEX MEX FIESTA

### 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

### CHIQUITA TRES LECHES CAKE

Fresh Berries

### CARAMEL CHURROS

Warm Valrhona Chocolate Sauce

### COCONUT PANNA COTTA

## PROTEINS | SELECT TWO

### 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

## YAMAS TABLE

### 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

## PROTEINS | SELECT TWO

### 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 | MINIMUM 30 GUESTS

## LAKE SUMTER

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### NEW ENGLAND CLAM CHOWDER

Saltine Crackers & Tabasco

### SEAFOOD PASTA SALAD

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

### POACHED SALMON CAESAR

Chopped Romaine, Garlic Crouton, Parmesan, Caesar Dressing

### 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

### PROTEINS | *SELECT TWO*

#### BLACKENED GROUPEL VERA CRUZ

Peppers, Onion, Shrimp, Tomato Purée

#### PEPPER CRUSTED NEW YORK STRIPLOIN\*

Rosemary Jus

#### SLOW ROASTED CHICKEN

Madeira Gravy, Charred Baby Pepper

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

\*CHEF ATTENDANT REQUIRED

# DESSERT ENHANCEMENTS

SERVICE TIME 1.5 HOURS | MINIMUM 30 GUESTS

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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 KAHLUA  
AMARETTO DISARONNO FRANGELICO  
OUZU  
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  
PATRON  
MAKER'S MARK BOURBON  
JAMESON IRISH WHISKEY

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## SELTZERS, DOMESTIC & IMPORTED BEER

CORONA  
STELLA ARTOIS  
COORS LIGHT  
MICHELOB ULTRA  
BELL'S TWO HEARTED IPA  
HIGH NOON

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## NON-ALCOHOLIC

HEINEKEN 0.0

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## HOUSE WINE BY THE GLASS

### SAUVIGNON BLANC

EOS Winery, Paso Robles, California

### PINOT GRIGIO

EOS Winery, Paso Robles, California

### CHARDONNAY

EOS Winery, Paso Robles, California

### PINOT NOIR

EOS Winery, Paso Robles, California

### CABERNET

EOS Winery, Paso Robles, California

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## BEVERAGES

BOTTLED WATER  
SPARKLING WATER  
BOTTLED FRUIT JUICE  
SOFT DRINKS

## BAR SETUP INCLUDES

*Glassware, Stir Sticks, Beverage Napkins, Fruit Garnish*

## BAR PACKAGES

### 2 HOUR PACKAGE

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#### PREMIER BAR

TITO'S VODKA

TANQUERAY GIN

BACARDI LIGHT RUM

CASA AMIGOS

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

PATRON

JOHNNIE WALKER BLACK SCOTCH

BUFFALO TRACE BOURBON

CROWN ROYAL CANADIAN WHISKEY

SELTZERS, DOMESTIC & IMPORTED BEER HOUSE WINE

#### BAR SETUP INCLUDES

*Glassware, Stir Sticks, Beverage Napkins,*

*Fruit Garnish*

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## WINE | BY THE BOTTLE

### **SAUVIGNON BLANC**

Yealands Marlborough, New Zealand  
Claude Riffault Marlborough, New Zealand

### **RIESLING**

Dr Konstantin Frank, New York

### **PINOT GRIGIO**

Scarpetta, Italy  
Jermann, Italy

### **CHARDONNAY**

Diatom, Central Coast, California  
Sonoma-Cutrer, Sonoma, California  
Les Heritiers Du Comtes, France

### **PROSECCO**

Adami Garbel, Italy  
Veuve Clicquot Yellow Label Brut, France

### **ROSÉ**

Famille Perrin, France  
Whispering Angel Cotes De Provence, France

### **PINOT NOIR**

Tyler, Santa Barbara County, California  
Lingua Franca Avni, Oregon

### **MERLOT**

Duckhorn, Napa Valley, California

### **MALBEC**

Catena Mendoza, Argentina

### **CABERNET**

Banshee, Sonoma County, California  
Routestock, Napa Valley, California  
Faust, Napa Valley, California

### **BLEND**

Chateau Musar, Lebanon  
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 hotel bill.

## EVENT SIGNAGE

Event signage and displays are welcome on the ballroom level of the hotel 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.

## 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.

## 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.

## 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. The 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. Boardwalk events may have acoustic music only and must conclude entertainment by 9pm.

## BARTENDER

100 Each for the first 2 hours | 35 Each additional hour  
One bartender is required per 75-100 guests

## CHEF ATTENDANT\*\*

100 Each for first 90 minutes | 30 Each additional hour

## ALLERGY NOTICE

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.