



Catering Menus

2023-2024



General Information

We look forward to the pleasure of assisting you in coordinating the many details necessary to make your event most memorable. The attached menu selections are only suggestions; your Catering/Convention Services Manager will be happy to customize a menu to meet your specific needs.

Authority to Sign

In the event your catering agreement is signed in the name of a corporation, partnership, association, club, society, charity, or consultant; the individual signing represents to the Hotel that he or she has full authority to sign and deliver the agreement on client's behalf.

An event booked by telephone is tentative until the responsible person or authorized representative signs the function letter of confirmation, contract and/or remits a non-refundable deposit.

Food and Beverage

- Theme or custom menus are available upon request of your specific needs.
- **All Buffets are priced for a maximum duration of 1 ½ hours.**
Additional charges may apply for extending of buffet.
- When alcoholic beverages are served on the premises of the Hotel (or elsewhere under the Hotel alcoholic beverage license), we will require that beverages be dispensed only by hotel servers and bartenders. Our alcoholic beverage license requires us to (1) request proper identification (picture ID) of any person of questionable age and refuse alcoholic service if the person is either underage or proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated.
- Due to health regulations and liability insurance, all food and beverage must be provided by the Hotel and excess food may not be taken from the Hotel.
- **A 24% Service Charge and State Sales Tax of 6.50% will be added to all food and beverage.**
The 24% Service Charge is subject to the State Sales Tax (according to Florida Sales Tax law.)
- A group requesting exemption of State Sales Tax must submit a signed Florida Sales Use Tax Exemption Certificate and/or a letter of Tax Exemption from the State of Florida, one month prior to the event.
- Printed menu prices are the Hotel's prices at the time and are subject to change. **Prices will be confirmed no more than three months prior to your function.**
- We welcome your request for special food and beverage items, which will be charged in their entirety per specific ordered quantities.

Guarantees

- The Hotel requires your menu no later than 14 days in advance of your function.
- We will require a final guarantee by 10:00 AM, three (3) business days (Monday through Friday) in advance. This will be the minimum guarantee, not subject to reduction. We will not be responsible for service to more than 3% above your guarantee, or 30 covers maximum. If no guarantee is received by the Hotel, the original estimated attendance shall become the guarantee.

Entree Selection

- To ensure prompt service and satisfaction of all guests, the entree selection on all catering menus is limited to one choice unless special dietary laws or religious holidays must be adhered to. In these instances, the exact number of special substitute entrees must be specified with the guaranteed attendance, as well as the exact location and/or name of the guest(s) with these special requests.

Labor Charges

- For all plated and buffet breakfast, lunch, and dinner functions of fewer than 30 people, a surcharge of \$150.00 will apply.
- Hosted Bar Plan. Bartenders will be charged at a rate of \$150.00 each, with a maximum two-hour service time. \$25.00 each additional hour per bartender. The initial \$150.00 fee will be waived if the revenue exceeds \$750.00 (not including service charge and tax) per bar

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

- Cash Bar Plan, Bartenders will be charged at a cost of \$150.00 each and cashiers are \$50.00 each, (two-hour service time). For each additional hour, bartenders and cashiers are \$25.00 per hour, each. For each \$750.00 in Cash Bar revenue within a two-hour service time, one bartender charge will be credited.
- Carvers and Station Attendants are available at \$150.00 each.
- Electrical, Security and other Special Labor Services are available on request and are charged accordingly.
- Coat Check Attendants are available at \$150.00 each for the first two hours and \$40.00 each additional hour.

Wines

- We suggest you consider the inclusion of carefully selected fine wines for your dining experience. Your Catering/Convention Services Manager will assist you in selecting wines to enhance your menu.

Entertainment/Music

- We will be happy to offer suggestions of suitable music and entertainment for your function.
- When selecting music and entertainment please have the entertainers contact us regarding staging needs, entry procedures, electrical requirements, applicable service fees and verification of worker's compensation and public liability insurance.

Decorations

- Fresh floral arrangements, theme and table decorations can be ordered for you through your Catering/Convention Services Manager at an appropriate charge.
- The Hotel will not permit the affixing of anything to the walls, floor, or ceiling of rooms with nails, staples, push pins, tape or any other substance unless approval is given by the Hotel in writing. In the event this is done without authorization, and any damage is suffered, the cost of repair and/or replacement will be billed to the patron. Confetti, Confetti Cannons, Glitters, Sparklers are not permitted. If used, a \$500.00 fee will apply.

Linen

- Our Catering/Convention Services staff will be happy to help you choose the appropriate linens from our own inventory. Special orders can also be arranged through your assigned Manager these services are charged accordingly.

Lighting and Electrical

- Spotlights and electrical power may be arranged through our Catering/Convention Services office. Charges will be based on the labor involved and actual electrical power drawn. If you are using a production company, special events company, band, or outside audio-visual company please ask them to provide the hotel with their specific power requirements. Your catering representative can give you the estimated power charges associated with their needs.

Audio Visual

- A wide selection of audio-visual equipment is available on a rental basis through our in-house audio-visual department. Arrangements may be made through the Catering/Convention Services office. Utilization of the Hotel's sound systems will result in patch fees. Any audio-visual equipment not supplied by our hotel is subject to a service charge.

Banquet and Meeting Rooms

- As other groups may be utilizing the same room as your group, prior to or following your function, please adhere to the times agreed upon. Should your time schedule change, please contact your Catering/Convention Service Manager and every effort will be made to accommodate you.
- Function room rental charges negotiated in your contract are subject to occupancy tax. Additional meeting space will be charged accordingly.
- Function rooms are assigned based on the number of people anticipated. If attendance drops or increases, the Hotel reserves the right to reassign function space suitable for the group's attendance.
- Function room set changes made within 24 hours of the scheduled event time may incur additional fees.
- Daily meeting space is normally held for your use from 8:00 a.m. to 5:00 p.m. unless confirmed otherwise. Evening function space begins at 6:30 p.m. and is normally reserved for food and beverage functions until 12:00 a.m. Meeting rooms are not held on a 24-hour basis unless specifically noted.
- Tabletop Exhibits are \$55.00 each, per day.

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

Conference Materials

- Please inform us of any deliveries so we may be prepared to accept packages. **All packages must include: Name of Conference, Group Contact Name and Function Dates. If not properly labeled, items may be returned at the hotel's discretion.**
- Storage arrangements for exhibit materials must be made with any off-property exhibit company.
- All displays and exhibits must conform to the City of Orlando Fire Department ordinances.
- Delivery of pallets and/or boxes to the hotel is subject to a receiving/handling fee. The charge for an individual box is \$10.00. Additionally, a \$5.00 per day storage fee will apply after the fifth day of storage.
- Pallets up to 500lbs. will be charged at \$200 per pallet; over 500lbs. at \$300 per pallet. No storage fee will be applied to pallets.
- The hotel reserves the right to refuse shipments that exceed our capacity to handle or store.
- Prices are subject to change.

Credit

- Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel. If payment of the function is required in advance, a non-refundable deposit will be required at the contract signing. Final payment will be required ten (10) business days before the function date. Payment may be made with a Cashier's Check or Money Order three (3) business days prior to the function date. Any remaining balance of the account is due and payable on the day of the event. After thirty (30) days, any balance will incur a Service Charge of 1.5% per month.

Parking

- Valet and self-parking are both available. Please make specific arrangements through your catering representative.

Signage

- The Hotel will post your program in the public areas of the Hotel, unless instructed otherwise by the client.
- All signs and banners must be professionally lettered and may be placed only in the function areas with prior approval. Special signage may be placed by the Hotel at the appropriate charge. Signage is prohibited in the Main Lobby, Guest Room Floors and in Elevators.

Security

- The Hotel will not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during or following the function.
- Arrangements for security of exhibits, merchandise or articles set up for display can be made prior to your function. Any security arrangements must be approved by the Hotel. Additional fees will be applied when meeting room locks are requested to be changed.

Telecommunications

- An array of special communication equipment is available through our audio-visual department. Please inquire for more details.

A La Carte Selection

Enhance Your Breaks by Adding the Following Favorites...

Assorted Pastries & Muffins	\$47.95/dozen
Assorted Cinnamon Rolls.....	\$48.95/dozen
Assorted Fruit Yogurt.....	\$42.95/dozen
Banana Nut Bread, Blueberry Bread or Zucchini Bread (15 slices per loaf) ..	\$45.95 per loaf
Croissants (Large).....	\$44.95/dozen
Bagels with Cream Cheese	\$44.95/dozen
Assorted Scones.....	\$48.95/dozen
Whole Fruits	\$38.95/dozen
Fruit Skewers with Yogurt dipping sauce... ..	\$48.95/dozen
Assorted Fresh Baked Cookies.....	\$44.95/dozen
Fudge Walnut Brownies	\$45.95/dozen
Ice Cream Bars	\$46.00/dozen
Chocolate Covered Strawberries.....	\$46.95/dozen
Crackerjacks, Granola Bars, Rice Krispies.....	\$45.95/dozen
Individual Popcorn Bags, Mini Pretzel Bags, Assorted Potato Chips.....	\$42.95/dozen
Jumbo Pretzels with Mustard	\$52.95/dozen
Granola & Berry topped Yogurt Parfait.....	\$48.95/dozen
Assorted Fruit Tarts.....	\$47.95/dozen
Hard Boiled Eggs.....	\$18.95/dozen
Assorted Candy Bars	\$4.95/each
Power Bars.....	\$5.95/each
Assorted Dry Cereals with Whole, 2%, and Skim Milk	\$5.25/each
Ham & Egg OR Ham, Egg & Cheese on Jumbo Croissants.....	\$13.95/each
Sausage & Egg OR Egg & Cheese Biscuits	\$13.95/each
Vegetarian Breakfast Burrito with Salsa & Sour Cream	\$11.95/each
Chips with Salsa and Nacho Cheese.....	\$13.95/pp

Beverages

Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas	\$75.95/gallon
Starbucks Nitro Bike (serves 50)	\$150
Hot Chocolate	\$74.95/gallon
Freshly Brewed Iced Tea	\$74.95/gallon
Assorted Fruit Juices (Orange, Grapefruit, Apple)	\$62.00/gallon
Lemonade.....	\$62.00/gallon
Milk - ½ pint, Whole, 2%, Skim, Soy, Almond, Oat, Coconut	\$5.00/each
Soft Drinks.....	\$5.00/each
Flavored Iced Tea	\$5.75/each
Assorted Fruit Juices	\$5.75/each
Bottled Spring Water.....	\$6.25/each
Mineral Sparkling Waters	\$6.25/each

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

COMPLETE MEETING PACKAGES

Package One – with Lunch..... \$72.95 per person

Package Two – without Lunch.....\$52.95 per person

(Continental Breakfast, Mid-Morning Break, Lunch Buffet, Mid Afternoon Break)

☼ Pre-Meeting ☼

Orange and Cranberry Juice
Fresh Breakfast Pastries
Sliced Fruit
Assorted Yogurt
Freshly Brewed Coffee
Selected Teas

☼ Mid-Morning ☼

Granola Bars & Power Bars
Fresh Seasonal Whole Fruit
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee
Selected Teas
Assorted Soft Drinks and Bottled Waters

☼ Mid-Afternoon ☼

Assorted Homemade Cookies
Chocolate Chunk Brownies
Assorted Candy Bars
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee
Selected Teas

☼ Lunch Options ☼

(Choose one)

Roll In New York Style Deli

Garden Salad with a selection of dressing
Red Bliss Chunk Potato Salad
Garden Pasta Salad

A Variety of Pre-Made Sandwiches

Roast Beef Sandwich
Top Round of Beef, served with Lettuce, Tomato and Cheddar Cheese, on a Focaccia Roll

Roasted Smoke Turkey

Lettuce, Tomato, Swiss Cheese on Brioche Kaiser Roll

Smoke Ham

Lettuce, Tomato, Provolone Cheese on Brioche Kaiser Roll

Vegetarian

Roasted Zucchini, Yellow Squash, Red Peppers Lettuce, Tomato & Buffalo Mozzarella and Pesto Mayonnaise, Lettuce and Tomato on Basil Focaccia Bread

Roll In Hot Lunch Experience

Caesar Salad
Pasta Salad
Garden Salad with a selection of dressing
Fruit Salad with Toasted Coconut

Pit Grilled Chicken

Roasted Tomatoes, Artichokes and a Boursin Cream Sauce

Flat Iron Grilled Flank Steak

Thinly Sliced Steak served with a Mushroom Sherry Sauce

Garden Fresh Vegetable Medley

Chef's Choice of Starch

Chef's Dessert Selections

Freshly Brewed Coffee
Selected Teas, Freshly Brewed Iced Tea

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

Healthy Alternative One – with Lunch.....\$73.95 per person

Healthy Alternative Two – without Lunch.....\$54.95 per person

(Continental Breakfast, Mid-Morning Break, Lunch Buffet, Mid Afternoon Break)

☼ Pre-Meeting ☼

Orange and Cranberry Juice
Fresh Breakfast Pastries
Sliced Seasonal Fruit
Hot Oatmeal with Cinnamon, Brown Sugar, Raisins,
Pecans, and Honey
Assorted Fruit Yogurt
Hard Boiled Eggs
Freshly Brewed Coffee
Selected Teas

☼ Mid-Morning ☼

Granola Bars, Power Bars, Yogurt Parfaits, Whole
Fruit
Assorted Flavored Waters
Freshly Brewed Coffee
Selected Teas

☼ Mid-Afternoon ☼

Trail Mix
Baked Pita Chips with Hummus, Vegetable Crudit 
Assorted Flavored Waters
Freshly Brewed Coffee
Selected Teas
Assorted Flavored Waters

☼ Lunch Buffet ☼

Soup of the Day
Garden Salad with a selection of dressing
Pasta Salad

Tuna Wrap
White Albacore Tuna Salad, Plum Tomato, Leaf Lettuce on a Flour Tortilla.

Chicken Caesar Wrap
Grilled Chicken, Lettuce, Tomato, Caesar Dressing, served on a Whole Wheat Tortilla

Chicken Salad Wrap
Chicken salad, Lettuce, Tomatoes, served on a Whole Wheat Tortilla

Club Wrap
Roasted Turkey, Chopped Bacon, Lettuce, Diced Tomato, Gruyere Cheese served on a Whole Wheat Tortilla

Veggie Wrap
Marinated and Grilled Portabella Mushrooms, Zucchini, Yellow Squash, Bermuda Onion, Tomato, and Sweet Peppers, wrapped in a Spinach Flour Tortilla drizzled with a Balsamic Vinaigrette

Chef's Dessert Selections

Freshly Brewed Coffee
Selected Teas

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

CONTINENTAL BREAKFAST

Continental Breakfast is provided for up to one hour

Continental Breakfast

Chilled Orange and Grapefruit Juice
Sliced Seasonal Fruit and Berry Display
Danish, Croissants, Fruit Bread,
Assorted Muffins,
Sweet Butter and Preserves
Freshly Brewed Coffee
Selected Teas
\$25.95 per person

European Continental

Chilled Assortment of Orange, Grapefruit, Apple
and Cranberry Juice
Sliced Seasonal Fruit and Berry Display
European Danish, Croissants, Fruit Bread and
Assorted Muffins
Sweet Butter and Preserves
Danish Ham, Italian Salami, Mortadella
and a selection of Artisan Cheese
Assorted Fruit Yogurt
Freshly Brewed Coffee
Selected Teas
\$28.95 per person

Deluxe Continental Breakfast

Chilled Orange and Grapefruit Juice
Sliced Seasonal Fruit
Danish, Croissants, Assorted Muffins,
Assorted Bagels and Cream Cheese,
Assorted Flavored Yogurts
Sweet Butter and Preserves
Freshly Brewed Coffee
Selected Teas
\$27.95 per person

PLATED BREAKFAST

Country Fresh Scrambled Eggs

Scrambled Eggs Served with Bacon, Sausage and
Home-style Red Bliss Breakfast Potatoes.
Florida Orange Juice
Basket of Fresh Breakfast Pastries
Sweet Butter and Preserves
Freshly Brewed Coffee
Selected Teas
\$27.95 per person

Vegetable Frittata

Sautéed Vegetables with Green onions, Herbs and
Parmesan Cheese
Served with Country Breakfast Potatoes
Florida Orange Juice
Freshly Brewed Coffee
Selected Teas
Basket of fresh Breakfast Pastries
Sweet Butter and Preserves
\$28.95 per person

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

PLATED BREAKFAST

Eggs Benedict

English Muffin topped with Canadian Bacon,
Poached Egg and Hollandaise Sauce
Home-style Red Bliss Breakfast Potatoes
Florida Orange Juice
Basket of Breakfast Pastries served with
Sweet Butter and Preserves
Freshly Brewed Columbian Coffee
Regular and Decaffeinated
Selected Teas
\$29.95 per person

The Vermont

Pancakes or French Toast served with Maple Syrup
Sausage Links and Country Style Potatoes
Florida Orange Juice
Basket of Breakfast Pastries served with
Sweet Butter and Preserves
Freshly Brewed Columbian Coffee
Regular and Decaffeinated
Selected Teas
\$26.95 per person

BREAKFAST BUFFET

Sunrise Breakfast Buffet

Selection of Chilled Fruit Juice
Orange, Cranberry, Grapefruit and Apple

Sliced Fresh Seasonal Fruits

Assorted Fruit Yogurt and Granola

Bakery Fresh Assorted Muffins, Fruit Bread,
Croissants and Danish
Sweet Butter and Preserves

Choice of One

Freshly Hand Scrambled Eggs
Vegetable Frittata
Scrambled Western Style Eggs

Choice of Two

Sausage Links
Crispy Bacon
Turkey Sausage
Ham Steak

Choice of One

Home style Pancakes
Thick Cut French Toast
Waffles

Served with Strawberries, Maple Syrup and Whip Cream

Choice of One

Home-Style Hash Browns
Breakfast Potatoes

Freshly Brewed Coffee

Selected Teas
\$32.95 per person

Heroes Breakfast Buffet

Selection of Chilled Fruit Juice
Orange, Cranberry, Grapefruit and Apple

***Chef Attended Omelet Station Featuring:**
*Diced Honey Baked Ham, Onions, Shredded
Cheese Blend, Tomatoes, Peppers, Mushrooms,
Salsa, Roasted Garlic, Smoked Salmon, Sausage,
Whole Eggs, Egg Beaters, and Egg Whites*

Sliced Fresh Seasonal Fruits

Smoked Salmon

with Capers, Tomatoes, Onions, Egg, Cornichons

Scrambled Eggs

Apple Wood Smoked Bacon
Sausage Links
Country Style Breakfast Potatoes
Pancakes or French Toast

Oatmeal

with Cinnamon, Raisins, Brown Sugar, Pecans,
Honey

Assorted Breakfast Pastries

*Fresh Mini Croissants,
Assorted Muffins & Danish
Cinnamon Buns
Bagels with Cream Cheese
Sweet Butter and Preserves*

Freshly Brewed Coffee

Selected Teas
\$40.95 per person

*Uniformed Attendant Required for every
Cooking or Carving Station.

* 2 Chef attendants required
\$150.00 per attendant

**One attendant is required per 100 persons*

BREAKFAST BUFFETS

Rise & Shine Breakfast Buffet

Selection of Chilled Fruit Juice
Orange, Cranberry, Grapefruit and Apple

Sliced Fresh Seasonal Fruit

Assorted Fruit Yogurt and Granola

Bakery Fresh Assorted Muffins, Fruit Breads,
Croissants and Danish
Sweet Butter and Preserves

Scrambled Eggs
Shredded Monterey Jack and Aged Shredded Cheddar
Cheese

Country Style Breakfast Potatoes

Choice of One
Crispy Bacon
Savory Sausage Links

Freshly Brewed Coffee
Selected Teas
\$30.95 per person

Healthy Alternatives

Selection of Chilled Fruit Juice
Orange, Cranberry, Grapefruit and Apple

Sliced Fresh Seasonal Fruit

Assorted Fruit Yogurt and Granola Parfaits

Spinach, Tomato, and Cheese Frittata

Oatmeal with Cinnamon, Raisins, Brown Sugar,
Pecans and Honey

Freshly Brewed Coffee
Selected Teas
\$26.95 per person

✧ BUFFET ADDITIONS ✧

**Uniformed Attendant Required for every Cooking or Carving Station*
Each Attendant is \$150.00

Fruit Station

Seasonal Fresh Fruits, cut to order, served with
Yogurt Dipping Sauce
\$15.95

NY Style Bagel Station

Assortment of Fresh Bagels
Smoked Salmon Chopped Eggs, Cream Cheese,
Shaved Red Onion, Capers, Cornichons
& Tomatoes
\$16.95 per person

Pancake Station

Served with Fresh Berries, Whipped Cream
and Syrup
\$15.95 per person

Omelet Station

Chef Prepared to Order
Ham, Mushroom, Bell Pepper, Onion, Tomato,
Spinach, Shredded Cheddar Cheeses, Bacon,
Sausage, Eggbeaters, Egg Whites
\$17.95 per person

Donut Board Station

Assorted Fresh Donuts
\$14.95 per person

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

REFRESHMENT BREAKS

Florida Citrus Break

*Mandarin Oranges, Blood Oranges, Fruit Tarts
Orange Cookies, Lemon Bars,
Chilled Fresh Orange and Grapefruit Juice*
\$19.95 per person

Fruit & Yogurt

*Sliced Seasonal Fruit
Yogurt Parfaits topped with Granola and Berries
Assorted Scones, Chocolate Covered Bananas,
Fruit Tarts
Yogurt covered Pretzels*
\$19.95 per person

Seventh Inning Stretch

*Bavarian Pretzels with Mustard
Salted Beer Nuts, Popcorn, Crackerjacks
Nacho Chips with Warm Cheese Sauce
Assorted Soft Drinks and Bottled Water*
\$18.95 per person

Cookie Corner

*Assorted Fresh Baked Chocolate Chip
Macadamia Nut & Oatmeal Cookies
Whole Milk, 2% Milk, Skim Milk*
\$18.95 per person

Energy Break

*Assortment of Power Bars, Granola Bars
Terra Chips
Flavored Teas
Bottled Water*
\$18.95 per person

Very Berry Break

*Fresh Blueberries, Strawberries and Raspberries
served with Whipped Cream
Yogurt Parfaits, Strawberry Short Cakes
Chocolate Covered Strawberries and Bananas
Assorted Naked Juices*
\$21.95 per person

Chocolate Lovers

*Fudge Brownies, Assorted Mini Candy Bars
Milk Chocolate Chip & White Chocolate Chip
Cookies
M&M's
Assorted Soft Drinks & Chocolate Milk*
\$20.95 per person

Candy Break

*Assorted Candy Bars
M&M's, Skittles, Hershey's Kisses
Kit Kat, 3 Musketeers, Milky Way
Reese's® Peanut Butter Cups,
Old Fashion Style Root Beer and Bottled Water*
\$17.95 per person

Health Break

*Carrots & Celery Sticks
Toasted Parsley Parmesan Pita Chips
Lemon Garlic Hummus, Ranch Dressing
Fruit Skewers and Yogurt Dipping Sauce
Diet Soft Drinks & Bottled Water*
\$18.95 per person

Antipasto

*Grilled Vegetables
Prosciutto, Salami, Capicola
Provolone, Boursin Cheese, Country Olives
Bruschetta
Assorted Flavored Waters & Sparkling Water*
\$26.95 per person

Some products may be substituted based on availability and season

REFRESHMENT BREAKS CONTINUE...

Chill Out

*Homemade Ice Cream Sandwiches on Chocolate
Chip Cookies, Oatmeal Cookies, Macadamia Nut
Cookies
Assorted Flavored Milk
\$19.95 per person*

School House

*Twinkies, Ding Dongs, Ho Ho's, Yodels, Hostess
Cupcakes
Assorted Flavored Milk
\$18.95 per person*

Some products may be substituted based on availability and season

PLATED LUNCH SELECTIONS

All Lunch Entrees include a Choice of Soup or Salad, Chef's Choice of Market Fresh Vegetables and Starch
Choice of Dessert
Freshly Brewed Coffee,
Selected Hot Teas & Fresh Brewed Iced Tea

Soup

Chef's Soup of the Day

Caesar Salad

Romaine Hearts

Grape Tomatoes

Topped with Freshly Shaved Parmesan Cheese

House Caesar Dressing served with a Focaccia Wedge.

Garden Salad

Fresh Greens

Tomatoes, Cucumber & Julienne Carrots

Served with a choice of dressing.

Arugula Salad

Arugula

Blue Cheese, Dried Cherries and Candied Pecans and Pears

Served with Italian Vinaigrette

Mixed Green Salad

Mixed Field Greens

Red Beets, Cucumbers, Crumbled Goat Cheese,

Served with Balsamic Vinaigrette

Iceberg Salad

A Wedge of Baby Iceberg

Tomatoes, Red Onion, Crumbled Blue Cheese and Bacon.

Served with Ranch dressing

Desserts

- Traditional Florida Key Lime Pie • Tiramisu • Pecan Pie
- Carrot Cake • Chocolate Cake • Apple Pie
- White Chocolate Layer Cake • New York Style Cheesecake

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

❧ LUNCH ENTRÉES ❧

Black Angus Steak

*A Butcher Fresh 8 oz Black Angus Sirloin
topped with Mushroom Bordelaise and
Crispy Onions
\$38.95 per person*

Chicken Marsala

*Seared Breast of Chicken
topped with Fresh Mushrooms
Marsala Wine Reduction
\$34.95 per person*

Pesto Rubbed Chicken

*Breast of Chicken
topped with basil pesto
finished with a Lemon Beurre Blanc
\$34.95 per person*

Seared Salmon Teriyaki

*Seared Atlantic Salmon
topped with a Traditional
Teriyaki Sesame Glaze
\$36.95 per person*

Char Grilled Flank Steak

*Marinated Flank Steak
Served with a Sherry Mushroom Sauce
\$36.95 per person*

Hawaiian Mahi

*Seasoned Mahi Filet
finished with a teriyaki pineapple glaze
\$36.95 per person*

Chicken Piccata

*Chicken Breast Sautéed with Lemon Butter
Caper Sauce
\$34.95 per person*

BBQ Pork Loin

*Pan Seared Barbecued Rubbed Pork Loin
topped with an Apple Compote
\$35.95 per person*

Grilled Vegetable Napoleon

*Pesto Portobello Mushroom
filled with Fresh Grilled Vegetables
Topped with a Tomato Basil Sauce
\$33.95 per person*

Vegetable Lasagna

*Sautéed Vegetables, layered with Pasta
ribbons and Ricotta Cheese
Finished with a Tomato Cream Sauce
\$34.95 per person*

Pasta Primavera

*Zucchini, Yellow Squash, Broccoli
and Asparagus
Sautéed with Penne Pasta and Marinara
Sauce
\$32.95 per person*

❧ CHILLED LUNCH SELECTIONS ❧

Selections Includes Chef's Choice of Dessert, Freshly Brewed Coffee, Selected Hot Teas, Iced Tea

Dutch Plate

*Roasted Turkey Breast and Virginia Ham
Two Half Sandwiches are served on a
Bakery Fresh Roll
with Lettuce, Tomato and Pickle
\$28.95 per person*

French Club Sandwich

*Jumbo Croissant
filled with Thinly Sliced Roasted Turkey
Imported Swiss Cheese
with Lettuce, Tomato and Bacon
\$28.95 per person*

Chicken Salad Sandwich

*Roasted Diced Chicken with Celery, Carrots, Dill
and House Mayo
served with Lettuce and Tomato
on a Jumbo Croissant
\$27.95 per person*

All Sandwiches Include a Side Dish of: (Choose One)

Red Bliss Potato Salad
Pasta Salad with Grilled Vegetables
Pesto Macaroni Salad

Caesar Salad

*Crisp Romaine Lettuce, Homemade Croutons, Shredded Parmesan
Caesar Dressing
Top with your choice of
Grilled Chicken \$28.95 per person
Grilled Salmon \$30.95 per person
Marinated Sirloin \$31.95 per person*

❧ WRAPS ❧

ADD Soup of the Day \$4.95 per person

Wraps include Whole Pickle, Red Bliss Chunk Potato Salad, Dessert, Freshly Brewed Coffee,
Selected Hot Teas and Freshly Brewed Iced Tea

Tuna Wrap

*White Albacore Tuna Salad
Celery, Carrots, Plum Tomatoes, Leaf Lettuce
served on a Whole Wheat Tortilla.
\$27.95 per person*

Veggie Wrap

*Marinated and Grilled Zucchini & Yellow Squash
Fresh Mozzarella, Basil, Tomatoes, and Sweet Peppers,
wrapped in a Flour Tortilla
served with a Balsamic Vinaigrette
\$26.95 per person*

Chicken Salad Wrap

*Seared Diced Chicken Breast
Celery, Carrots, Dill & Lettuce
House Mayo served on a Tomato Tortilla
\$28.95 per person*

Club Wrap

*Turkey, Crispy Bacon, Lettuce & Tomatoes,
Provolone Cheese on a Whole Wheat Tortilla
\$28.95 per person*

Chicken Caesar Wrap

*Grilled Chicken, Romaine Lettuce, Tomatoes,
Shaved Parmesan Cheese on a Whole Wheat Tortilla
\$28.95 per person*

**A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.**

☞ LUNCHEON BUFFETS ☛

All lunch buffets include Freshly Brewed Coffee, Selected Hot Teas and Freshly Brewed Iced Tea

New York Style Deli

Garden Salad with Tomatoes, Cucumber

*and Shaved Carrots
Assorted Dressings*

Red Bliss Chuck Potato Salad

*Gently Cooked Red Bliss Potatoes with
Crispy Bacon, Spices, Mayo, and a
Touch of Honey Mustard*

Garden Pasta Salad

*Fresh Vegetables
tossed with Penne Pasta*

PRE-MADE SANDWICHES

Roast Beef Sandwich

*Top Round of Beef
Lettuce, Tomato & Cheddar Cheese
served on a Focaccia Roll*

Roasted Smoked Turkey

*Golden Oven Roasted Turkey Breast
Lettuce, Tomato & Provolone Cheese
served on Brioche Kaiser Roll*

Traditional Classic

*Baked Virginia Ham
Lettuce, Tomato & Imported Gruyere Cheese
served on a Brioche Kaiser Roll*

From the Garden

*Roasted Fresh Vegetables
Buffalo Mozzarella and Pesto Mayonnaise
served on a Tomato Basil Focaccia Roll*

Appropriate Condiments

*Dill Pickles, Mayonnaise, Mustard, Russian Dressing,
Balsamic, Italian Vinaigrette, Oil & Vinegar, Creamy
Horseradish*

Assorted Desserts

\$37.95 per person

**Make Your Own Deli Buffet option available.*

Touch of Mexico

Garden Salad with Tomatoes, Cucumber

*and Shaved Carrots
Assorted Dressings*

Black Bean and Corn Salad

Grilled Vegetables in a Cilantro Vinaigrette

Beef & Chicken Fajitas

Cheese Enchiladas with Ranchero Sauce

Chips and Salsa

Medley of Mixed Vegetables

Cuban Black Beans and Chorizo with Saffron Rice

Condiments

*Guacamole, Sour Cream, Shredded Lettuce, Shredded
Cheddar and Monterey Jack Cheese, Pico De Gallo*

Assorted Desserts

\$39.95 per person

Add Tortilla Soup \$4.95 per person

Add Soup of the Day \$4.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

LUNCHEON BUFFETS

All lunch buffets include Freshly Brewed Coffee, Selected Hot Teas and Freshly Brewed Iced Tea

BBQ Lunch Buffet

Salad Bar

*Garden Fresh Vegetables
Assorted Toppings and Dressings*

Red Bliss Chunk Potato Salad

*Red Bliss Potatoes Tossed with Crispy Bacon, Spices,
Mayo and a Touch of Honey Mustard*

Cole Slaw

Green Bean Salad

*Fresh Green Beans, Tossed with Tomato, Onion and Feta
Cheese*

Herb Roasted Chicken

BBQ Beef Brisket

*Smoked Beef Brisket
topped with Roasted Onions and BBQ Sauce
*Optional: Carving station at end of buffet. Carver Fee
applies. \$150.00*

Macaroni and Cheese

Elbow Macaroni tossed with Cheddar Cheese Sauce

Corn on the Cob

Jalapeno Corn Bread

Assorted Desserts

\$39.95 per person

A Touch of Italy Lunch Buffet

Caesar Salad

*Hearts of Romaine tossed with Shaved Parmesan
Cheese, Baked Croutons and House Dressing*

Tortellini Salad

*Tri-Color Tortellini Tossed with Italian Spices,
Basil, Extra Virgin Olive Oil and
Red Wine Vinegar*

Antipasto Display

Chicken Marsala

*Sautee Chicken
with White Wine Lemon Caper Sauce*

Manicotti with Marinara Sauce

*Rolled Pasta stuffed with Ricotta Cheese
topped with Tomato Basil Sauce*

Seared Salmon

*Seared Salmon Filet
with white wine and lemon*

Traditional Vegetable Ratatouille

Assorted Desserts

\$40.95 per person

Add Minestrone Soup \$4.95 per person

Salad Symphony Station

Soup of the Day

A Collection of House Made Salads

*Organic Spring Mix, Caesar Salad, Greek Salad, Chicken Salad, Tuna Salad,
Tomato Caprice, Vegetable Lo Mein, Pasta Salad, grilled vegetable display &
Fruit Salad with Toasted Coconut*

Assorted Desserts

\$38.95 per person

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

LUNCHEON BUFFETS

All lunch buffets include Freshly Brewed Coffee, Selected Hot Teas and Freshly Brewed Iced Tea

Asian Inspired Buffet

Egg Drop Soup

*Chicken Broth
with Sautéed Shiitake Mushrooms,
Green Onions and Eggs*

Mixed Green Salad

*Fresh Greens
with Tomatoes, Shaved Carrots and Cucumber*

Steamed White Rice

Sweet and Sour Pork

*Marinated Pork Loin, Sweet and Sour Sauce
Topped with Pineapple*

Teriyaki Salmon

*Seared Salmon Filet
with Sesame Teriyaki Glaze*

Vegetable Spring Rolls

*Fried Vegetable Spring Rolls
with Soy Sauce & Sweet Chili Sauce*

Stir Fried Vegetables

Chef's Selection of Assorted Desserts

\$40.95 per person

All American Lunch Buffet

Salad Bar

Garden Fresh Vegetables, Assorted Toppings and Dressings

Red Bliss Chunk Potato Salad

*Gently Cooked Red Bliss Potatoes are Hand Tossed
with Crispy Bacon, Spices, Mayo, and a Touch of
Honey Mustard*

Macaroni Salad

Country Fried Chicken

Beef Hamburger

100% Angus Beef Cooked on our Pit Grill
Kaiser Rolls

Jumbo Hot Dogs

Corn on the Cob

Cole Slaw

Appropriate Condiments

*Shredded Lettuce, Beefsteak Tomatoes, Shaved Red
Onions, Sliced Pickles, Mayonnaise, Mustards,
Creamy Horseradish, Ketchup*

Assorted Pies and Chocolate Brownies

\$37.95 per person

∞ ON-THE-GO BOXED LUNCHES ∞

All our Gourmet On-the-Go Boxed Lunches include
Potato Chips, Macaroni Salad, Whole Fresh Fruit, Fresh Baked Cookie, and a Soft Drink

The Flat Iron

*Grilled Angus Flank Steak
Imported Provolone Cheese,
Baby Greens and Tomato
served on a Baked Herb Ciabatta*
\$32.95 per person

The Classic Turkey

*Turkey Breast
Imported Swiss Cheese,
Lettuce and Tomato
served on Kaiser Roll,*
\$28.95 per person

Grilled Chicken Sandwich

*Grilled Breast of Chicken
Pepper Jack Cheese, Plum Tomatoes
Cilantro Mayonnaise
served on Kaiser Roll*
\$30.95 per person

The Italian

*Sliced Ham, Imported Capicola, Hard Salami,
Provolone Cheese, Oven Roasted Red Peppers
Lettuce, Tomato and Pesto Sauce
served on Herb Ciabatta*
\$31.95 per person

California Wrap

*Grilled Vegetables, Roasted Tomato, Mixed Greens,
and Imported Swiss Cheese
served on Whole Wheat Wrap*
\$28.95 per person

RECEPTIONS & ACTION STATIONS

DISPLAYS

Small serves approximately 25 ppl

Medium serves approximately 50 people

Large serves approximately 100 people

Imported and Domestic Cheese Display

With Assorted Crisps, Dried Fruit and Gourmet Crackers

Small (25) \$375.00 Medium (50) \$595.00 Large (100) \$975.00

Mediterranean Display

*Italian Cured Meats, Marinated Buffalo Mozzarella, Grilled Vegetables, Gourmet Olives and Artichokes
Sweet Peppers, Tabbouleh, Hummus, Pita Chips, Assorted Breads,
Olive Tapenade and Charred Tomato Relish*

Small (25) \$525.00 Medium (50) \$750.00 Large (100) \$975.00

Wheel of Baked Brie

with toasted Almonds, Apple Compote and Crusty French Bread
\$325.00 (serves 40)

Vegetable Crudités

with Ranch and Blue Cheese Dipping Sauces

Small (25) \$250.00 Medium (50) \$400.00 Large (100) \$500.00

Sushi Display

(2 pieces per person)

Assorted Rolls to include Spicy Tuna, California, and Vegetable Rolls

Small (25) \$475.00 Medium (50) \$700.00 Large (100) \$1000.00

Add Nigiri to display @ \$6.00 per piece

Pizza Station

Assorted Pizzas, Pepperoni, Cheese, Sausage, Vegetable
(Approx. One and a half slice per person)
\$28.95 per person

Chocolate Fondue Station

White Chocolate, Milk Chocolate, Pound Cake, Bananas, Pretzel Sticks, Marshmallows
\$24.95 per person

Bountiful Fruit Display

Fresh Seasonal Fruits and Berries

Small (25) \$475.00 Medium (50) \$575.00 Large (100) \$925.00

COLD HORS D'OEUVRES

By 100 pieces

**Pesto Glazed
Buffalo Mozzarella & Tomato Skewers**
\$500.00

Crab Salad
served on Tostone topped with Mango
\$525.00

Crostini with Boursin Cheese
Topped with Red Onion Marmalade
\$425.00

Blackened Shrimp
with Cilantro Aioli on Crostini
\$500.00

Fig and Brie
served on Pita
Drizzled with Balsamic Glaze
\$500.00

Chicken Salad
served in a Mini Tartlet Shell
with Sliced Gherkin
\$500.00

Lobster Salad
on Cucumber Round
\$600.00

Bruschetta
Fresh Plum Tomatoes, Mozzarella Cheese, tossed
with Basil, Garlic and Olive Oil, served on a
Crostini
\$425.00

HOT HORS D'OEUVRES

By 100 pieces

Mini Crab Cake
with Cajun Ramoulade
\$575.00

Scallops and Bacon
with Lime Beurre Blanc
\$575.00

Assorted Dim-Sum
Chicken wonton, Crab Rangoon,
Pork Pot Stickers and Vegetable Dumpling
\$600.00

Jerk Chicken Sate
with Mango Dipping Sauce
\$500.00

Chicken Quesadilla
with Salsa & Chipotle Sour Cream
\$475.00

Mini Tomato, Basil and Feta Quiche
in Mini Tart Shell
\$500.00

Vegetable Spring Rolls
with Soy Sauce
\$500.00

Mini Beef Brochettes
with Teriyaki Glaze
\$575.00

Coconut Shrimp
with Sweet Chili Mango Sauce
\$600.00

Stuffed Mushroom Caps
with Fresh Herbs
\$525.00

Coconut Chicken
Lightly breaded with Shredded Coconut, served
with a Pineapple Rum Dipping Sauce
\$575.00

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

∞ ACTION STATIONS ∞

Designed to Enhance Your Hors d'oeuvre Reception

PASTA STATION

*Four Cheese Tortellini, Whole Wheat Penne with
Alfredo, Pesto, Marinara, Extra Virgin Olive Oil,
Roasted Garlic, Spinach, Peppers, Onions,
Tomatoes and Fresh Herbs*
\$19.95 per person

ADD Shrimp or Chicken \$8.95 per person

HERB ROASTED PORKLOIN

*served with Homemade Apple Sauce,
Cranberry Relish and Mustard
Assorted Rolls*
\$575.00
(Serves approx. 35)

ASIAN STIR FRY

*Lo Mein, Glass Noodles, Bok Choy, Bamboo
Shoots, Baby Corn, Peppers, Onions, Snap Peas,
Cabbage, Tofu, Water Chestnuts with Mango
Teriyaki, Szechuan Sauce, Peanut Sauce and
Guava Glaze*
\$24.95 per person

ADD Shrimp or Chicken \$10.95 per person

SHRIMP SCAMPI STATION

*(Based on 3 Jumbo Shrimps per person)
Sautéed Jumbo Shrimp with Lemon, White Wine,
Roasted Tomatoes and Mushrooms
served with Focaccia Breadsticks*
\$26.95 per person

TENDERLOIN OF BEEF

*with Roasted Shallot, Demi-glaze,
Béarnaise
Silver Dollar Rolls*
\$650.00 each
(Serves approx. 25)

WHOLE SAGE CRUSTED TURKEY

*with Orange Cranberry Relish, Gravy
Mini Rye Rolls*
\$425.00
(Serves approx. 35)

TOP ROUND OF BEEF

*with Au Jus, Mayo, Mustard, Horseradish
Silver Dollar Rolls*
\$500.00
(Serves approx. 75)

CAJUN STEAMSHIP

*Au Jus, Creole Mustard, Red Pepper Aioli,
Horseradish
Silver Dollar Rolls*
\$925.00
(Serves approx. 150)

*All Action Stations require a Uniformed Attendant or Carver.
Attendant and Carver Fee is \$150.00 each for up to 2 hours of service.*

❧ DINNER SELECTIONS ❧

All Plated Dinner Entrees include a choice of Salad & Dessert
Freshly Brewed Coffee, Selected Teas

SALADS

Caesar Salad

*Romaine Hearts, Freshly Shaved Parmesan Cheese, Grape Tomatoes,
Chef's Caesar Dressing
With a Focaccia Wedge.*

Garden Salad

*Fresh Greens, Tomatoes, Cucumber, Carrots, and Red Onion
With a choice of dressing*

Arugula Salad

*Arugula, Blue Cheese, Dried Cherries and Candied Pecans and Pears
Served with Italian Vinaigrette.*

Spinach Salad

*Fresh Spinach with Mandarin Oranges, Goat Cheese, Bacon, and Candied Pecans
With a choice of dressing.*

Mixed Greens Salad

*Mixed Greens with Red Beets, Cucumbers, Crumbled Goat Cheese, and Red Onions.
With a choice of dressing.*

Iceberg Salad

*A wedge of Baby Iceberg with Crumbled Blue Cheese, Tomatoes, Red Onion and Bacon
Served with Ranch dressing*

DESSERTS

- Traditional Florida Key Lime Pie • Assorted Fruit Tarts • Tiramisu
- Carrot Cake • Pecan Pie • Chocolate Cake • Apple Pie
- Decadent White Chocolate Layer Cake • New York Style Cheesecake

Bakery Fresh Rolls and Sweet Butter
\$28.95 per dozen

✧ PLATED DINNER ENTREES ✧

Mojo Marinated Pork

with Chimichurri

\$48.95 per person

Grilled Mahi

Fillet of Mahi Mahi

Grilled and served with a Mango Salsa

\$49.95 per person

Chicken Marsala

Breast of Chicken

topped with a Mushroom Marsala Wine Sauce

\$46.95 per person

Chicken Picatta

Seared Breast of Chicken

*served with Capers
and a Lemon Wine Reduction*

\$46.95 per person

Grilled Flank Steak

served with Mushroom Sherry Sauce

\$49.95 per person

Grilled Vegetable Napoleon

Pesto Portobello Mushroom

*filled with Fresh Grilled Vegetables
and drizzled Balsamic Glaze*

\$42.95 per person

Braised Short Rib of Beef

Slowly Braised Beef Short Rib

served with a Barolo Red Wine Reduction

\$56.95 per person

Filet of Beef

Pan Seared 6oz Filet

*topped with Blue Cheese
Served with a Cabernet Sauce*

\$64.95 per person

Potato Crusted Salmon

Seared Salmon

*topped with Crispy Potatoes
and Creamed Leeks*

\$46.95 per person

✧ COMBINATION ENTREES ✧

Grilled Filet and Shrimp

Grilled Filet of Beef

*with a Shitake Mushroom Ragout
served with Thai Glazed Jumbo Shrimp*

\$68.95 per person

Grilled Chicken and Salmon

Grilled Chicken topped

*with a Roasted Pepper Cream served with a
Seared Salmon Filet with Pesto Sauce*

\$66.95 per person

Bakery Fresh Rolls and Sweet Butter

\$28.95 per dozen

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

✧ DINNER BUFFETS ✧

All buffets include Freshly Brewed Coffee, Selected Hot Teas and Freshly Brewed Iced Tea

Seafood Buffet

New England Clam Chowder

Smoked Seafood Display

*Smoked Salmon, Mahi, Trout, Scallops
over a bed of greens*

Baby Greens

*with Fresh Tomatoes, Cucumbers
served with Ranch and Raspberry Vinaigrette*

Fruits De Mer Insalata

*Shrimp, Mussels, Calamari
with Baby Greens and Lemon Vinaigrette*

Chef's Catch of the Day

with Orange Ginger Sauce

Crab Cakes

with Florida Tartar Sauce

Mojo Grilled Chicken

with Chimichurri Sauce

Roasted Red Potato

Charred Grilled Seasonal Vegetables

Assorted Dessert

\$76.95 per person

Mediterranean Buffet

Minestrone

Mixed Greens

Tapas Display

*Grilled Vegetables, Gourmet Olives and
Artichokes, Stuffed, Bruschetta, Sweet Peppers,
Hummus,
Pita Chips and Breadsticks*

Herb Roasted Pork Loin

*with Kalamata Olives, Roma Tomatoes
Basil and Red Wine*

Chicken Marsala

*Sautéed Chicken Breast
with Mushroom Marsala Wine Sauce*

Zuppa Di Clams & Mussels

with White Wine, Lemon and Tomatoes

Herb Roasted Fingerling Potatoes

Grilled Asparagus

*Balsamic Au Jus
with Red Peppers and Basil*

Assorted Dessert

\$73.95 per person

***Bakery Fresh Rolls and Sweet Butter
\$28.95 per dozen***

**A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.**

DINNER BUFFETS

All lunch buffets include Freshly Brewed Coffee, Selected Hot Teas and Freshly Brewed Iced Tea

Southwestern Buffet

Chicken Tortilla Soup

Black Bean and Roasted Corn Salad

Mixed Greens
with Cherry Tomatoes, Jicama,
Shredded Carrots, Onions
Roasted Pepper Vinaigrette

Grilled Vegetables
with Cilantro Vinaigrette

Tortilla Chips
with Salsa Fresco

Grilled Roasted Chicken
served with Peppers & Tomato Vinaigrette

Roasted Mahi
with Chorizo, Peppers and Onions

Mesquite Marinated Flank Steak
with Grilled Vegetables

Yellow Rice with Pidgeon Peas

Sweet Plantains

Assorted Dessert

\$68.95 per person

Floridian Buffet

Crab and Corn Chowder

Hearts of Palm, Shrimp, Snow Peas,
Roasted Peppers
with Mango Vinaigrette

Mixed Greens Salad
with Tomatoes, Cucumber, Onions and Carrots

Cuban Style Salad
with diced Chicken, Black Beans, Red Onions,
Tomato, Cilantro
and Lime Vinaigrette

Jamaican Jerk Mahi with Tropical Salsa
Grilled Mahi
served with a Pineapple Salsa

Pulled Pork
Marinated with Mojo
served with Chimichurri
and Mango BBQ Sauce

Grilled Chicken
with Orange Mandarin Glaze

Black Beans
Yellow Rice
Vegetables

Assorted Dessert

\$70.95 per person

Bakery Fresh Rolls and Sweet Butter
\$28.95 per dozen

BEVERAGES

Each Bar will be stocked with Call Brands, Bourbon, Gin, Vodka, Scotch, Tequila, Rum and Blended Whiskey, Three brands of Beer (including non-alcoholic brand), Premium Wines, Cordials, Sodas, Bottled Water and appropriate M&A mixers and Juices

Bartender Fee \$150.00 for two hours, each additional hour \$25.00

Cashier Fee \$50.00 for two hours, each additional hour \$25.00

Alcohol Beverage Corkage \$17.00

Non-Alcohol Beverage Corkage \$15.00

The initial bartender fee of \$150.00 will be waived if bar revenue meets or exceeds \$750.00 per bar

Sponsored Bars by the Drink

Call Brands	\$7.25 per drink ++
Premium Brands	\$8.25 per drink ++
Platinum Brands	\$8.75 per drink ++
Cordials/Cognacs	\$9.25 per drink ++
Imported Beer	\$6.75 per bottle ++
Domestic Beer	\$6.50 per bottle ++
House Wines	\$7.00 per drink ++
Soft Drinks/Juices	\$4.25 per drink ++

Cash Bar

Call Brands	\$7.75 per drink Inclusive
Premium Brands	\$8.75 per drink Inclusive
Platinum Brands	\$9.25 per drink Inclusive
Cordials/Cognacs	\$9.75 per drink Inclusive
Imported Beer	\$7.25 per bottle Inclusive
Domestic Beer	\$6.50 per bottle Inclusive
House Wines	\$7.50 per glass Inclusive
Soft Drinks/Juices	\$4.75 per glass Inclusive

Sponsored Bars by the Hour

Call Brands

Whiskey-Jim Bean
Vodka-Smirnoff
Gin-Beefeaters
Scotch-Dewar's
Tequila-Cuervo Gold
Rum-Bacardi
Whiskey-Seagram's 7
Brandy-Hennessey

\$22.00 per person, one hour

\$9.00 per person each additional hour

*Includes Imported and Domestic Beer
California Wines*

Premium Brands

Bourbon – Jack Daniels
Vodka-Absolute
Gin-Tanqueray
Scotch-Johnny Walker Red
Tequila-Cuervo Gold
Rum-Captain Morgan
Whiskey-Chivas
Brandy-Courvoisier V.S.O.P.

\$24.00 per person, one hour

\$10.00 per person each additional hour

*Includes Imported and Domestic Beer
California Wines*

Platinum Brands

Bourbon-Jack Daniels Gentlemen Jack
Vodka-Grey Goose
Gin- Bombay Sapphire
Scotch- Johnny Walker Black
Tequila- Patron,
Rum-Bacardi 151, Myers
Whiskey- Crown Royal,
Brandy-Remy Martin

\$28.00 per person, one hour

\$12.00 per person each additional hour

Includes Imported and Domestic Beer

Specialty Bars

Martini Bar

Featuring a Variety of Vodkas and Gins:
*Absolute Flavored Vodkas
Sky, Stolichnaya, Tanqueray & Beefeater*
Per Hour \$22.00 per person

Margarita

Featuring: Jose Cuervo Tequila
Traditional or Strawberry
Served Frozen or On-the Rocks
Bottled Water
Per Hour \$18.00 per person

A surcharge of \$150.00 applies to all Plated and Buffet Breakfast, Lunch and Dinner for parties less than 30 people.
24% Service Charge and 6.5% State Sales Tax Applies to all charges. Prices are subject to change without notice.

∞ BANQUET WINE LIST ∞

BANQUET HOUSE WINES

CHARDONNAY	\$36.00 / 750ml bottle
WHITE ZINFANDEL	\$36.00 / 750ml bottle
CABERNET SAUVIGNON	\$36.00 / 750ml bottle
MERLOT	\$36.00 / 750ml bottle

KENDALL-JACKSON

CHARDONNAY	\$40.00 / 750ml bottle
ZINFANDEL	\$38.00 / 750ml bottle
CABERNET SAUVIGNON	\$40.00 / 750ml bottle
MERLOT	\$40.00 / 750ml bottle

ROBERT MONDAVI

CHARDONNAY	\$42.00 / 750ml bottle
CABERNET SAUVIGNON	\$44.00 / 750ml bottle

Pairing Basics

Choose Similar Flavors

Similar food and wine flavors complement each other.

Example: Sole with lemon sauce and Sauvignon Blanc both have citrus flavors.

Choose Similar Weight and Texture

Similarly weighted food and wine complement each other. Food and wine can be light, medium, or heavy-bodied.

Example: Lobster and Chardonnay are both medium-weight and rich, so they complement each other.

Choose the Same Sweetness Level

Wine should be equal to or higher in sugar than the dish.

Example: Roasted pork with apple glaze pairs beautifully with Riesling.

Salt Needs Crispness

Crisp wines balance salty flavors.

Example: A crisp Sauvignon Blanc balances salty olives and feta cheese.

Pair with the Sauce

Pair the wine to the sauce served.

Example: Light citrus sauces pair with Sauvignon Blanc and Chardonnay.

Example: Heavy cream and mushroom sauces are ideal with Chardonnay and Pinot Noir.

Example: Red and meat sauces match Merlot, Cabernet and Syrah.

No Sauce? Pair with the Meat

Match wine to meat, fish or poultry when serving without a sauce.

Example: Pinot Noir tastes great with duck.

Spicy Foods

Sweeter wines offer relief from spicy foods.

Example: Riesling pairs well with Asian cuisines.

Tannins Need Fat to Balance Out

Tannic wines such as Cabernet Sauvignon cut through the coating that fat leaves in the mouth.

Example: Cabernet pairs great with steak.

Look: Pair by Color

Nature has color-coded fruit and vegetables with the wine best suited to their flavors. Light wines - light foods; deeply colored wines - rich foods.

Example: Sauvignon Blanc is pale yellow and pairs well with citrus.

Consider Acid Levels

Like sweetness, wine should be equal to, or higher, in acid than the dish.

Example: Pinot Noir matches well with tomato tapenade.