

BREAKFAST BUFFET TABLES

GULF COAST CONTINENTAL

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Breakfast Muffins, Breads and Danish
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$25 per person

STAY FIT CONTINENTAL

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries,
Vanilla Yogurt and Granola
Hard-Boiled Eggs
Steel Cut Oats with Sliced Almonds, Raisins
and Brown Sugar
Assorted Bagels and Low-Fat Cream
Cheese
2% and Almond Milk
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$30 per person

SUNRISE BREAKFAST

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Plain and Fruit Filled Yogurt
Granola, Almonds, Mixed Berry Compote
Scrambled Eggs
Applewood Smoked Bacon
Pork Sausage Links
Breakfast Potatoes O'Brien
Breakfast Muffins, Breads and Danish
Whipped Butter
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$30 per person

WATER'S EDGE BRUNCH

Chilled Orange and Grapefruit Juices
Tropical Fruit Salad
Island Salad of Mixed Greens with Mango,
Strawberry, Feta Cheese with Poppyseed
Vinaigrette
Tomato, Mozzarella and Basil Salad with
Aged Balsamic Vinaigrette
Scrambled Eggs
Crème Brûlée French Toast with Warm
Maple Syrup
Applewood Smoked Bacon
Pork Sausage Links
Cajon Creole Shrimp and Grits
Chicken Roulade with Spinach, Feta,
Sundried Tomatoes
Oven Roasted Red Skin Potatoes
Steamed Broccoli, Cauliflower and Carrots
Flourless Chocolate Torte
Raspberry White Chocolate Cheesecake
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$50 per person

BREAKFAST BUFFET TABLES

ENHANCEMENTS

Upgrade Your Continental Breakfast

Hard-Boiled Eggs \$15 per dozen

Scrambled Eggs \$5 per person

Bacon/Sausage Patty \$6 per person

Hash Brown Casserole \$4 per person

CHEESE DISPLAY

Domestic and Imported Cheeses,
Dried Fruit, Crackers and French Bread
\$15 per person

OATMEAL

Steel Cut Oats with Sliced Almonds,
Raisins, Brown Sugar and 2% Milk
\$8 per person

CHEF'S DAILY BREAKFAST

Chef's Choice
Mini Breakfast Burritos
Ham & Cheese Croissants
Corn Beef & Hash
Sausage Gravy & Biscuits
\$10 per person

CRÈME BRULÉE FRENCH TOAST

Warm Maple Syrup
\$9 per person

CHEESE BLINTZES

Warm Berry Compote
\$8 per person

ATTENDED OMELET STATION

Freshly Prepared Omelets with Eggs
Smoked Ham, Bacon, Sausage,
Mushrooms, Green and Red Pepper Blend,
Onions, Tomatoes, Spinach, Salsa, and
Cheddar Cheese
Required Attendant Fee \$150 per 75 guests
\$15 per person

ATTENDED WAFFLE STATION

Belgian Style Waffles, Fresh Blueberries,
Chocolate Chips and Whipped Cream
Required Attendant Fee \$150 per 75 guests
\$10 per person

***An additional \$5 per person surge charge
will be applied to all buffet tables fewer than
25 guests.*

A LA CARTE

BEVERAGES

Served by the Gallon

Freshly Brewed Regular and Decaffeinated Coffee with Hot Water and Assorted Teas \$60

Brewed Iced Tea \$60

Home Style Lemonade \$52

Served on Consumption per Item

Individual Bottled Water \$5

Individual Juices \$7
Orange, Grapefruit, Apple and Cranberry Juices

Individual Assorted Sodas \$4
Coke Products

Served by the Dozen

Assorted Bagels \$45
Regular and Low-Fat Cream Cheese

Assorted Muffins \$40

Assorted Danish and Croissants \$40

Assorted Cookies \$45

Brownies \$40

SNACK ENHANCEMENTS

Served per Person

Sliced Fresh Fruits and Berries \$8

Potato Chips and Pretzels \$6

Popcorn \$4

Tortilla Chips and Salsa \$6

Roasted and Salty Mixed Nuts \$5

Vegetable Crudité \$8
Fresh Garden Vegetables with Buttermilk Ranch and Hummus Dips

Cheese Display \$15
Domestic and Imported Cheeses, Dried Fruit, Crackers and French Bread

Served on Consumption per Item

Vanilla and Fruit Yogurt Cups \$5

Whole Fruit \$4

Kind Fruit and Nut Bars \$5

Trail Mix (3.5 oz. bags) \$4

Candy Bars \$5

SPECIALTY BREAKS

SOUTHWESTERN

Fresh Fried Tri-Colored Tortilla Chips
Guacamole and Salsa
Black Bean Dip with Jack Cheese
Chili Con Queso
Bottled Water and Assorted Soft Drinks
\$16 per person

SWEET AND SALTY

Assorted Candy Bars
Popcorn, Chips and Pretzels
Cookies and Brownies
Bottled Water and Assorted Soft Drinks
\$14 per person

SANIBEL HEALTH

Sliced Fresh Fruits and Berries
Vegetable Crudité with Buttermilk Ranch
and Hummus Dips
Bottled Water and Assorted Soft Drinks
\$19 per person

INTERNATIONAL AFTERNOON

International Cheese Display
Salami and Pepperoni
Crackers
Bottled Water and Assorted Soft Drinks
\$22 per person

DELIGHTFUL DIPS

Crab, Spinach & Artichoke Dip, Warm Chili
con Queso, Buffalo Chicken Dip and French
Onion Dips served with Fresh Fried Tri-
Colored Tortilla Chips, Naan Bread, Celery
and Carrot
\$18 per person

ULTIMATE NACHOS

Pulled Chicken or Braised Shredded Pork
Black Beans, Chili Con Queso, Pico de
Gallo, Guacamole and Salsa
Served with Fresh Fried Tri-Colored Tortilla
Chips, Shredded Cheeses, Lettuce, Olives,
Sour Cream and Jalapenos
Minimum Order of 10 guests
\$18 per person

SPORTS BAR

Buffalo Chicken Wings with Celery and Bleu
Cheese Dip
Jerk Chicken Quesadillas with Sour Cream
and Salsa
Pepperoni Pizza
\$22 per person

ALL DAY BEVERAGE

Bottled Water and Assorted Soft Drinks
Freshly Brewed Regular and Decaffeinated
Coffee with Hot Water and Assorted Teas
\$14 per person

LUNCH BUFFET TABLES

SANDWICH BOARD

Red Skin Potato Salad with Creamy Dijon Vinaigrette
Orzo and Grilled Vegetable Salad with Herb Vinaigrette
Honey Baked Ham, Brie Cheese, Lettuce and Tomato on Hoagie
Roasted Turkey Breast, Swiss Cheese, Arugula and Tomato on a Whole Wheat
Roast Beef, Cheddar, Lettuce and Tomato on Ciabatta
Brown Mustard, Honey Mustard, Mayonnaise and Bistro Sauce
House Potato Chips
Assorted Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea

\$38 per person

SUNDIAL DELI

Chunky Chicken Noodle Soup
German Style Potato Salad
Sweet and Sour Cole Slaw
Sliced Deli Meats featuring Ham, Turkey and Salami
Traditional Tuna Salad
Cheddar, Swiss and Provolone Cheeses
Dill Pickle Wedges
White, Wheat, Rye Breads and Croissants
Brown Mustard, Honey Mustard, Mayonnaise and Bistro Sauce
Kettle Chips
Apple Pie with Caramel Sauce
Raspberry White Chocolate Cheesecake
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea

\$40 per person

A TASTE OF ITALY

Tuscan White Bean Soup
Hearts of Romaine, Garlic Parmesan Croutons and Shaved Parmesan Cheese with Caesar Dressing
Caprese Salad with Sliced Mozzarella, Tomato, Basil and Balsamic Vinaigrette
Italian Sausage, Peppers, Onions with Marinara
Chicken Piccata with Tomatoes, Mushrooms and Capers
Penne Primavera with Creamy Alfredo Sauce
Ciabatta Bread and Garlic Bread Sticks
Tiramisu
Raspberry White Chocolate Cheesecake
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea

\$48 per person

SOUTHWEST CELEBRATION

Smoked Chicken and White Bean Chili
Mixed Greens with Black Beans, Corn, Onions and Grape Tomatoes with Cilantro Lime Vinaigrette
Avocado and Three Bean Salad with Crispy Tortillas
Grilled Chicken and Beef Fajitas with Peppers and Onions
Spanish Rice and Refried Beans
Flour Tortillas and Warm Tortilla Chips
Fire-Roasted Salsa, Guacamole, Pico de Gallo, Sour Cream and Grated Cheddar Cheese
Caramel Cheesecake
Apple Pie with Caramel Sauce
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea

\$46 per person

LUNCH BUFFET TABLES

BACKYARD BARBEQUE

Sweet and Sour Cole Slaw
Baked Potato Salad, Cheddar Cheese,
Scallions and Bacon with Creamy Dijon
Dressing
Watermelon Wedges
Romaine Lettuce, Tomatoes, Carrots and
Cucumbers with Ranch and Balsamic
Vinaigrettes
Hamburgers, Hot Dogs, and Herb-
Marinated Chicken Breasts (Veggie Burgers
are available upon request)
Cheddar, Swiss and Provolone Cheeses
Lettuce, Onions, Tomatoes, Pickles and
Sweet Relish
Home-Style Baked Beans with Bacon
Assorted Bags of Potato Chips
Hamburger and Hot Dog Buns
Apple and Pecan Pie
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$42 per person

LIGHTER FARE

Vegetable Soup
Kale, Shredded Carrot and Green Apple
Salad with Blood Orange Vinaigrette
Mediterranean Couscous Salad
Sliced Fresh Fruits and Berries
Herb Boneless Skinless Chicken Breast
with Roasted Red Grape Relish
Teriyaki Brushed Grilled Salmon
Oven Roasted Portobello Mushrooms, Red
Skinned Potatoes and Brussels Sprouts
with Red Wine Gastrique
Ciabatta Bread
Key Lime Pie
Freshly Brewed Coffee, Decaffeinated
Coffee and Iced Tea
\$42 per person

***An additional \$5 per person surge charge
will be applied to all buffet tables fewer than
25 guests.***

BOXED LUNCHES

Meals Include a Choice of One Entrée for All Guests, Whole Fruit, One Snack, One Bottle of Water and One Dessert; Assorted Condiments, Utensils, and Napkins Included.

Option for Choice of Two Entrée Available.

ENTREE

Roast Beef, Cheddar Cheese, Lettuce and Tomato on Whole Wheat Bread

Chicken Salad with Dried Cranberries, Pecans and Grapes on a Croissant

Cured Ham, Swiss Cheese, Lettuce, Tomato and Mustard Aioli on a Croissant

Roasted Turkey Breast, Swiss Cheese, Lettuce and Tomato on a Brioche Bun

Grilled Vegetable Wrap, Portabella Mushroom, Herb Boursin Cheese, Lettuce, Tomato, Pesto and Balsamic Vinaigrette

Island Salad of Mixed Greens with Mango, Strawberry, Feta Cheese with Poppyseed Vinaigrette and Grilled Chicken

**SNACKS
(CHOOSE ONE)**

Potato Chips
Kettle Potato Chips
Pretzels

**DESSERTS
(CHOOSE ONE)**

Chocolate Chip Cookie
White Chocolate Macadamia Nut Cookie
Red Velvet Cookie
Brownie

ONE OPTION BOXED LUNCHES

\$28 per person

TWO OPTION BOXED LUNCHES

\$30 per person

PLATED LUNCH SERVED

Meals Include One Salad, One Entrée, One Dessert, Rolls, Butter, Coffee, Tea and Water Service.

**SALADS
(CHOOSE ONE)**

Island Salad
Mixed Greens with Mango, Strawberry, Feta
Cheese with Poppyseed Vinaigrette

Classic Caesar Salad
Chopped Romaine, Shaved Parmesan
Cheese and Croutons with Traditional
Caesar Dressing

Spinach Salad
Spinach, Bacon, Boursin Cheese, Mandarin
Oranges and Sliced Almonds with Blood
Orange Vinaigrette

Chopped House Salad
Romaine Lettuce, Tomatoes, Cucumbers,
Shredded Cheddar Cheese and Croutons
with Ranch Dressing

**DESSERTS
(CHOOSE ONE)**

Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Apple Pie with Caramel Sauce

ENTREES

Pork Tenderloin
Herb Roasted with Sun-dried Cherry
Chutney, Chive Mashed Potatoes and
Green Beans
\$36 per person

Faroe Island Salmon
Roasted with Soy Glaze and Cilantro,
Roasted Red Potatoes and Asparagus
\$42 per person

Mediterranean Chicken
Airline Chicken Stuffed with Asparagus and
Prosciutto, Thyme Jus, Mushroom Risotto
and Grilled Vegetables
\$36 per person

Beef Short Ribs
Slow Braised and served with Crispy
Onions, Red Wine Demi-Glace, Chive
Mashed Potatoes and Grilled Asparagus
and Baby Carrots
\$44 per person

Grilled **Vegetable Tortellini**
Cheese Filled Ravioli with Marinara Sauce,
Grilled Vegetables, Shaved Parmesan
with a Balsamic Reduction
\$30 per person

Tuscan Chicken
Herb Roasted with Artichoke and Tomato
Relish, Rosemary Jus, Wild Rice Blend,
Grilled Mediterranean Vegetables with a
Tomato Basil Cream Sauce
\$33 per person

PLATED SALAD LUNCH SERVED

Meals Include One Salad, One Entrée, One Dessert, Rolls, Butter, Coffee, Tea and Water Service.

ENTRÉE SALADS

Island Salad
Mixed Greens with Mango, Strawberry, Feta Cheese, Candied Nuts, with Poppyseed Vinaigrette

Caesar Salad
Chopped Romaine, Shaved Parmesan Cheese and Croutons with Traditional Caesar Dressing

Chopped Wedge
Romaine with Tomato, Smoked Bacon, Bleu Cheese, Shaved Red Onion and Ranch Dressing

Greek Salad
Chopped Romaine, Tomato, Cucumber, Red Onion, Feta Cheese, Pepperoncini Rings and Greek Vinaigrette

Salad Niçoise
Seared Ahi Tuna, Mixed Greens, Roasted Baby Potatoes, Haricot Vert, Niçoise Olives, Hard-Boiled Egg and Tomato with Tarragon Vinaigrette

DESSERTS (CHOOSE ONE)

Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Apple Pie with Caramel Sauce
Coconut Chocolate Bread Pudding

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|-------------------|------------------------|
| NO PROTEIN | \$20 per person |
| CHICKEN* | \$28 per person |
| SALMON* | \$32 per person |
| SHRIMP* | \$30 per person |

*Choice of grilling, frying, and blackening.

RECEPTION / DINNER HORS D'OEUVRES

COLD HORS D'OEUVRES

Herb Marinated Chicken in Crispy Pastry Cup

Prosciutto Wrapped Asparagus, Garlic Aioli

Strawberry Bruschetta with Goat Cheese

Classic Shrimp Cocktail

Pesto Marinated Caprese Skewer

Crudit  Shooters with Dill Ranch Dip

Island Shrimp Shooter with Pineapple Mango Relish

\$6 per piece

Beef Tenderloin Crostini, Horseradish Cream

Sesame Ahi Tuna on Wonton, Wasabi Aioli

Camembert Truffle with Almond and Pistachio

Island Shrimp Shooter, Pineapple- Mango Relish

Smoked Salmon Canape, Dill Cream Cheese

\$8 per piece

HOT HORS D'OEUVRES

Florida Conch Fritter, Key Lime Remoulade

Garlic and Ginger Marinated Chicken Satay, Peanut Sauce

Date Stuffed with Blue Cheese and Bacon

Fried Pork Spring Roll, Teriyaki Glaze

Grilled Chicken Quesadilla, Cilantro Sour Cream

Vegetable Spring Roll, Sesame Sauce

Homestyle Chicken Tender, Honey Mustard

Sonoran Chicken Spring Roll, Hoisin Sauce

\$6 per piece

Crab Stuffed Mushrooms, Spicy Aioli

Grilled Baby Lamb Chops, Rosemary-Mint Sauce

Sea Scallop Wrapped in Applewood Smoked Bacon

Southwestern Crab Cakes, Chipotle Mayonnaise

Chorizo Empanada, Cilantro Sour Cream

Mini Beef Wellington, Horseradish Cream

\$8 per piece

RECEPTION DISPLAY TABLES

CHEESE DISPLAY

Domestic and Imported Cheeses, Dried Fruit, Crackers and French Bread
\$16 per person

GARDEN VEGETABLE CRUDITE

Seasonal Vegetable featuring Carrots, Celery, Broccoli, Cauliflower, Peppers, and Pita Bread accompanied by Buttermilk Ranch and Hummus Dips
\$10 per person

ANTIPASTO

Thinly Shaved Prosciutto, Salami and Pepperoni, Mozzarella, Gouda and Provolone Cheeses
Assorted Olives, Roasted Peppers and Tomatoes, Marinated Mushrooms and Artichokes
Ciabatta and Grissini Crackers
\$18 per person

SHELLFISH BAR

Jumbo Shrimp Cocktail, Oysters on the Half Shell, Mussels and Lemon Wedges
Minimum order of 25 guests, price based on 4 pieces total per person
\$30 per person

Add Crab Claws \$5 per person

SUSHI

Ultimate California Rolls, Rainbow Rolls, Vegetable Rolls, Salmon Nigiri, Tuna Nigiri and Shrimp Nigiri
Wasabi, Pickled Ginger and Soy Sauce
Minimum order of 25 guests, price based on 4 pieces total per person
\$28 per person

DELIGHTFUL DIPS

Crab, Spinach & Artichoke Dip, Warm Chili con Queso, Buffalo Chicken Dip and French Onion Dips served with Tricolor Tortilla Chips, Pita Bread, Celery and Carrots
\$18 per person

ULTIMATE NACHOS

Pulled Chicken or Braised Shredded Pork Black Beans, Chili Con Queso, Pico de Gallo, Guacamole and Salsa
Served with Tortilla Chips, Shredded Cheeses, Lettuce, Olives, Sour Cream and Jalapenos
Minimum Order of 10 guests
\$18 per person

SPORTS BAR

Buffalo Chicken Wings with Celery and Bleu Cheese Dip
Jerk Chicken Quesadillas with Sour Cream and Salsa
Pepperoni Pizza
\$22 per person

SLIDER STATION

Ground Beef and Pulled Pork accompanied by Cheddar and Jalapeno Jack Cheese Slices, Lettuce, Tomato, Red Onion and Pickles
Roasted Garlic Aioli, Brown Mustard, Mango Chutney, Mayonnaise and Ketchup
Minimum order 10 guests, 2 sliders per guest
\$18 per person

CHOCOLATE FONDUE

Melon, Pineapple, Strawberries, Pound Cake, Pretzel Sticks and Marshmallows
Minimum order of 25 guests
\$15 per person

RECEPTION DISPLAY TABLES

ROASTED TURKEY BREAST

(Serves 35 Guests)
Petite Rolls
Assorted Whole Grain and Sweet Mustards
Cranberry Chutney
\$350

LONDON BROIL

(Serves 30 Guests)
Petite Rolls
Rosemary Demi Sauce and Horseradish
Cream
\$525

OVEN ROASTED PRIME RIB

(Serves 35 Guests)
Petite Rolls
Au Jus and Horseradish Cream
\$575

ROASTED PORK LOIN

(Serves 25 Guests)
Petite Rolls
Assorted Mustards and Dried Cherry
Chutney
\$250

SPIRAL GLAZED HAM

(Serves 40 Guests)
Petite Rolls
Assorted Mustards and Pineapple
Marmalade
\$350

FAROE ISLAND SALMON

(Serves 25 Guests)
Petite Rolls
Cusabi Sauce and Soy Glaze
\$400

PASTA STATION

Cheese Tortellini and Penne with Marinara,
Pesto and Alfredo Sauces
Accompaniments to include Grilled Chicken,
Italian Sausage, Tomatoes, Mushrooms,
Asparagus, Baby Spinach, Caramelized
Onion
and Parmesan Cheese
Served with Warm Garlic Breadsticks
\$21 per person

SCAMPI STATION

Gulf Shrimp and Bay Scallops with Angel
Hair, Mushrooms, Tomatoes, Garlic, Olive
Oil, Scallions, Cream, White Wine
Served with Warm Garlic Breadsticks
\$36 per person

SEAFOOD PAELLA STATION

Chorizo, Grilled Chicken, Mussels, Shrimp,
Saffron Rice, and Peas
Served with French Bread
\$39 per person

BANANAS FOSTER STATION

Banana, Brandy, Brown Sugar, Vanilla Ice
Cream
\$10 per person

***All Carving and Cooking Stations are
reception style or 'small plate' portions.
If dinner is not selected, 3 or more carving
stations and/or reception tables must be
selected.*

*All Carving and Cooking Stations require a
Chef's Attendant. Chef's Fee is \$150 per 75
guests***

DINNER BUFFET TABLES

ITALIAN VILLAGE

Minestrone Soup
Italian Chopped Salad with Romaine Lettuce, Salami, Chickpeas, Tomato, Onion, Provolone and Parmesan Cheeses Tossed with Herb Vinaigrette
Traditional Panzanella Bread Salad
Tomato and Fresh Mozzarella Caprese with Basil and Aged Balsamic
Rosemary & Salt Crusted Sirloin Filets with Veal Demi
Chicken Piccata with Grilled Lemon and Capers
Pasta Primavera with Seasonal Vegetables, Basil and White Wine Sauce
Garlic Bread Sticks
Raspberry White Chocolate Cheesecake and Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$58 per person

LACE MUREX LUAU

Vegetable Spring Rolls with Sweet and Sour Sauce
Chopped Lettuce with Maui Onions, Cucumbers, Radish, Mushrooms and Croutons with Sweet Chili Glaze
Island Coconut Fruit Salad
Hawaiian Pulled Pork, Steamed Buns and Pineapple Roasted Red Pepper Relish
Sweet and Sour Crispy Chicken with Pineapple, Peppers and Onion
Island Style Fried Rice
Stir-Fried Vegetables
Mixed Berry Cobbler and White Chocolate Macadamia Nut Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$64 per person

SANIBEL SUNSET

Island Salad of Mixed Greens with Mango, Strawberry, Feta Cheese with Poppysseed Vinaigrette
Peppered Shrimp and Rotini Pasta Salad with Parmesan Cheese and Herb Vinaigrette
Grouper and Crab au Gratin in Lemon Butter Sauce
Floridian Crab Cakes with Citrus Aioli and Grilled Vegetable Orzo
Sliced New York Strip Loin Horseradish and au Jus
Toasted Coconut Rice Pilaf
Seasonal Vegetables
Petite Dinner Rolls
Key Lime Pie and Flourless Chocolate Torte
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$90 per person

BEACH BARBEQUE

Sweet and Sour Cole Slaw
Watermelon Wedges
Mixed Greens, Sliced Strawberries and Gorgonzola Cheese with Balsamic Vinaigrette
Slow Roasted Oak Smoked Angus Brisket
Herb Grilled Pork Tenderloin with Pineapple Mango Chutney
Garlic Roasted Chicken Quarters
Lobster Mac and Cheese
Corn on the Cob and Roasted Carrots
Sweet Hawaiian Rolls and Jalapeno Cornbread Muffins
Sweet and Tangy Barbeque Sauce
Pecan Pie and Mixed Berry Cobbler
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$100 per person

An additional \$5 per person surge charge will be applied to all buffet tables fewer than 25 guests*

PLATED DINNER SERVED

**SALADS
(CHOOSE ONE)**

Island Salad
Mixed Greens, Mango, Strawberry, Feta
Cheese with Poppyseed Vinaigrette

Classic Caesar Salad
Chopped Romaine, Shaved Parmesan
Cheese
and Croutons with Traditional
Caesar Dressing

Spinach Salad
Bacon, Boursin Cheese, Mandarin Oranges
and Sliced Almonds with Blood Orange
Vinaigrette

Chopped House Salad
Romaine, Tomatoes, Cucumbers, Shredded
Cheddar Cheese and Croutons with Ranch
Dressing

**DESSERTS
(CHOOSE ONE)**

Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Tiramisu

Freshly Brewed Coffee, Decaffeinated
Coffee and Hot
and Iced Tea

ENTREES (CHOOSE ONE)

Seared Salmon
Seared with Pineapple Mango Chutney
Coconut Jasmine Rice and Green Beans
\$54 per person

Angus **Filet of Beef**
Chive Mashed Potatoes and Blistered
Asparagus with Grape Tomatoes
\$70 per person

Pork Tenderloin
Herb Roasted with Sun-dried Cherry
Chutney, Chive Mashed Potatoes and
Broccoli
\$53 per person

Crab Cakes
Floridian Blue with Spicy Aioli, Roasted Red
Potatoes and French Green Beans
\$58 per person

Grilled Chicken
Grilled Vegetable Orzo and Roasted
Asparagus
\$51 per person

Beef Short Ribs
Slow Braised and served with Crispy
Onions,
Red Wine Demi-Glace, Chive Mashed
Potatoes
and Baby Carrots
\$68 per person

Island Grouper
Seared with Pineapple Roasted Red Pepper
Shaved Coconut Salsa, with Caribbean
Rice and Asparagus
\$62 per person

***Individual Guest choice of up to 3 entree
options is available at highest priced item
per person.***

BAR OPTIONS

PACKAGE OPEN BAR

Bartender Fee Waived

Open Beer and Wine Bar

1st Hour: \$18.00 per person

Additional Hours: \$9.00 per person per hour

Open Call Brands Bar

1st Hour: \$22.00 per person

Additional Hours: \$12.00 per person per hour

Open Premium Brands Bar

1st Hour: \$26.00 per person,

Additional Hours: \$14.00 per person per hour

Mimosa Bar

Freshly Squeezed Orange Juice

Bubbly Champagne Bottle

\$36 per Bottle

Bloody Mary Bar

Smirnoff Vodka and Bloody Mary Mix
Build-Your-Own Garnish Bar with Celery,
Lemons, Limes, Pickle Spears, Cheese
Stuffed Olives, Bacon, Rolled Salami, Hot
Sauce, Worcestershire Sauce

First Hour **\$24 per person**

Additional Hours **\$14 per person**

Build-Your-Own Garnish Bar Add On

Oyster **\$3 per piece**

Jumbo Shrimp **\$25 per pound**

HOSTED BAR PRICING

Bartender Fee Waived

(Beverage Service Charged Per Drink)

House Brand Cocktails \$8.00

Premium Brand Cocktails \$10.00

Domestic Beer \$5.00

Imported Beer \$6.00

Wine (Call) \$8.00

Wine (Premium) \$10.00

Soft Drinks / Bottled Water \$4.00

CASH BAR PRICING

\$150.00 Bartender Fee per 75 guests

House Brand Cocktails \$10.00

Premium Brand Cocktails \$13.00

Domestic Beer \$7.00

Imported Beer \$8.00

Wine (Call) \$10.00

Wine (Premium) \$13.00

Soft Drinks / Bottled Water \$5.00