

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
Poppysseed Vinaigrette
Tomato, Mozzarella and Basil Salad with
Aged Balsamic Vinaigrette
Scrambled Eggs
Crème Brulée 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 Served on Consumption per Item	\$52
Individual Bottled Water	\$5
Individual Juices Orange, Grapefruit, Apple and Cranberry Juices	\$7
Individual Assorted Sodas Coke Products	\$4
Served by the Dozen Assorted Bagels Regular and Low-Fat Cream Cheese	\$45
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 Crudit� Fresh Garden Vegetables with Buttermilk Ranch and Hummus Dips	\$8
Cheese Display Domestic and Imported Cheeses, Dried Fruit, Crackers and French Bread Served on Consumption per Item	\$15
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 Crudit  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 TriColored 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

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