



Event Menu



Executive Meeting Package

Pricing 69-

CONTINENTAL BREAKFAST

Fresh Squeezed Orange, Grapefruit Juice
Tropical Fruit Display with Melon, and Berries
Croissant, Danish, Muffins
Bagels, Cream Cheese, Fruit Jam, and Preserves
Fresh Brewed Coffee, Decaf, Herbal Tea

MIDMORNING BREAK REFRESH

Freshly Brewed Coffee & Tea
Assorted Sodas and Bottled Water

**Morning Break is based on 15 minutes of Service*

BUFFET LUNCH

Select one Buffet Menu (Available for groups 30-50 guests)
Iced Tea, Fresh Brewed Coffee, Decaf, and Hot Tea

AFTERNOON BEAK REFRESH

Select **ONE** from the following :

Freshly Baked Assorted Cookies
Freshly Baked Brownies
Assorted Granola Bars
Assorted Whole Fruit

Freshly Brewed Coffee & Tea

Assorted Sodas and Bottled Water

**Afternoon Break is based on 15 minutes of Service*



Food photos are not exact replications

Prices are subject to taxable 21% Service Charge and Florida Tax 6%

Executive Meeting Package

DELICATASSEN DELIGHT

Mesclun Greens, Cherry Tomato, European Cucumber, Spiral Carrot, Toasted Macadamia Nut Balsamic Vinaigrette

Granny Smith Apple Cole Slaw

Farfalle Pasta Sun-Dried Tomato Basil Vinaigrette

Deli Board

Roasted Turkey Breast, Genoa Salami, Honey-Cured Virginia Ham, and Top Round of Roast Beef

Cheese Board

Swiss, Cheddar, American Cheese

Bread Basket

Baguettes, Rye, Wheat, Multigrain Artisan Rolls

Condiments

Lettuce, Red Onion, Pickles, Beefsteak Tomatoes
Dijon Mustard, Mayonnaise, and Pickles

Fresh Strawberries, Chocolate Chip Brownies



NEAPOLITAN DELIGHT

Fresh Oregano Garlic Bread, Crisp Bread Sticks

Traditional Caesar Salad

Crisp Romaine Hearts, Herbed Croutons
Parmigiano-Reggiano, Signature Dressing

Seared Chicken Breast

Crimini Mushroom Marsala Sauce

Penne Rigate, Baby Spinach, Plum Tomato Marinara

Tri-Color Tortellini, Basil Parmesan Alfredo

Broccoli Florets, Roasted Garlic, Lemon Olive Oil

Espresso Cheesecake, and Almond Biscotti

AUDIO VISUAL

Added Value for Executive Meeting Package Only

- Screen with Dressing
- AV Cart with Power Strip
- One Flip Chart: Regular/Self-Stick Pads
- Assorted Markers

Cost of \$220.00++

**Above AV Pricing will only be honored for groups reserved
with the Executive Meeting Package**

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Continental Breakfast

THE CONTINENTAL BREAKFAST 19-

Fresh Squeezed Orange, Grapefruit Juice
Tropical Fruit Display with Melon, and Berries
Croissant, Danish, Muffins, and Assorted Bagels
Cream Cheese, Fruit Jam, and Preserves
Fresh Brewed Coffee, Decaf, Hot Tea

THE COASTLINE CONTINENTAL 23-

Fresh Squeezed Orange, Grapefruit Juice
Tropical Fruit Display with Melon, and Berries
Croissant, Danish, Muffin
Bagels, Cream Cheese, Fruit Jam, and Preserves
Assorted Cold Cereal's
Whole or Low Fat Milk, Sun-Ripened Banana
Individual Yogurt, Sun-Dried Fruit Granola
Fresh Brewed Coffee, Decaf, Hot Tea

BEACHCOMBER CONTINENTAL 26-

Fresh Squeezed Orange, Grapefruit Juice
Tropical Fruit Display with Melon, and Berries
Croissant, Danish, Muffin
Bagels, Cream Cheese, Fruit Jam, and Preserves
Norwegian Smoked Salmon, Capers
Plum Tomato, Red Onion, Cream Cheese
Egg White, Poached Yolk
Fresh Brewed Coffee, Decaf, Hot Tea

Enhance your Continental

Steel Cut Cinnamon Oatmeal or Hominy Grits 4-

Farm Fresh Scrambled Eggs 5-

Red Bliss Potato, Sautéed Bell Pepper, Onion 5-

Applewood Smoked Bacon
Country Sausage or Virginia Ham 6-

Belgian Waffle, Whipped Cream Strawberries 7-

French Texas Toast, Sun-Dried Cherry Currant 7-

Breakfast Sandwiches

English Muffin, Scrambled Egg, Sausage
Cheddar Cheese 7-

Croissant, Poached Egg, Swiss Cheese
Applewood Smoked Bacon 7-

Southern Biscuit, Virginia Ham
Scrambled Egg, American Cheese 7-



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Buffet Breakfast

\$150- Set-up Fee for Buffets under 30 guests

THE JUPITER 29-

Fresh Squeezed Orange, Grapefruit Juice
Tropical Fruit Display with Melon, and Berries
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Country Sausage
Croissant, Danish, Muffin
Bagels, Cream Cheese, Fruit Jam, and Preserves
Yukon Gold Hash Brown Potatoes
Fresh Brewed Coffee, Decaf, Hot Tea

THE PALM BEACH BREAKFAST 36-

Fresh Squeezed Orange, Grapefruit Juice

Tropical Fruit Display with Melon, and Berries
Croissant, Danish, Muffin

Cold Cereal, Whole or Low Fat Milk
Sun-Ripened Banana, Individual Yogurt
Sun-Dried Fruit Granola, Blueberries
Steel Cut Oatmeal, Brown Sugar, and Sun-dried Fruit

Eggs Benedict: Poached Eggs, Canadian Bacon
Hollandaise, Farm Fresh Scrambled Eggs

Norwegian Smoked Salmon, Capers, Plum Tomato
Red Onion, Cream Cheese, Egg White,
Poached Yolk, and Assorted Bagels
Pan Fried Diced Potatoes

Fresh Brewed Coffee, Decaf, Hot Tea

THE SOUTHERN 34-

Fresh Squeezed Orange, Grapefruit Juice
Tropical Fruit Display with Melon, and Berries
Croissant, Danish, Muffin

Assorted Cold Cereals
Whole or Low Fat Milk, and Sun-Ripened Banana

Farm Fresh Scrambled Eggs
Hominy Grits

Belgian Waffle, Whipped Cream, and Strawberries
French Texas Toast Sun-Dried Cherry, Currant
Cottage Cheese Blintz, Wild Berry Jam

Applewood Smoked Bacon, Country Sausage
Red Bliss Potato, Sautéed Bell Pepper, Onion

Fresh Brewed Coffee, Decaf, Hot Tea



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Plated Breakfast

PLATED CONTINENTAL 18-

Freshly Squeezed Orange, Grapefruit or Vegetable Juice

Petit Bagel, Preserves, Jam, Cream Cheese

Blueberry Muffin or Banana Nut Muffin

Melon, Pineapple, Mango, Berries



THE ALL AMERICAN 25-

Freshly Squeezed Orange, Grapefruit or Vegetable Juice

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon, and Country Sausage

Yukon Gold Home Fried Potato

Grilled Pineapple Wedge



THE BENEDICT 25-

Freshly Squeezed Orange, Grapefruit or Vegetable Juice

Jumbo Lump Crabmeat Benedict

Toasted English Muffin, Canadian Bacon, Poached Eggs

Citrus Hollandaise

Red Bliss Potato, Sautéed Bell Pepper, Onion

Melon, Orange, Strawberry



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Theme Breaks

The above Breaks include:

Fresh Brewed Regular, Decaf Coffee, Hot Tea

MORNING GLORY 18-

Attendant included with 20 guests or more
Action Station of Juices & Fruit Smoothies
Power and Breakfast Bars

GRANDMA'S KITCHEN 18-

Assorted Freshly Baked Cookies, and Brownies
Whole & Low-Fat Milk, and Pink Lemonade

SPORTS BAR 18-

Pretzels, Popcorn, Power Bars
Potato Chips, Tortilla Chips, Salsa, and Queso

THE HEALTH CLUB 18-

Florida Spiced Dusted Almonds
Whole Pistachios, Yogurt Covered Raisins
Whole Wheat Pita Chips, Hummus
Assorted Whole Fruit, Terra Vegetable Chips
Tropical Fruit Infused Water, Tazo Green Tea

ENVIGOR-BREAK 18-

Make your own Trail Mix:

Raw Granola, Craisins, Currants
Sunflower Seeds, Wasabi Peas, Sesame Snacks
Chocolate Chips, and M&Ms
Fresh Greek Yogurts, Energy & Power Bars
Energy Drinks of Monster and Red Bull
Desani Revitalization Station

BEVERAGES: ON CONSUMPTION

Coffee, Decaf Coffee, Hot Tea 58- gallon
Fresh Fruit Juices 50- gallon
Whole or Low-fat Milk 50- gallon
Fruit Punch & Lemonade 45- gallon
Iced Tea 45- gallon
Assorted Soft Drinks 4-
Bottled Water 4-
Sport Drinks 5-

SNACKS

Assorted Cookies 42- dozen
Brownies 42- dozen
Whole Fruit 1.5-
Granola & Fruit Bars 4-
Power Bars 4-
Salsa, Guacamole, Queso, Hummus 4-
Mixed Nuts 4-
Individual Bags of Tortilla, Vegetable or Potato Chips 4-



Theme Breaks are based on 15 minutes of food service

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Lunch Buffets

\$200- Set-up Fee for Buffets under 30 guests

Includes Regular, Decaf Coffee, Select Teas, Iced Tea

FLORIBBEAN PARADISE 35-

Artisan Garden Salad

Brown Sugar Walnut, Heart of Palm, Yellow Tomato, Radicchio, Raspberry Vinaigrette

Sweet Potato Salad

Celery, Bell Pepper, Red Onion, Cilantro Aioli

Sun-Ripened Fruit Salad

Golden Pineapple, Honey Dew, Cantaloupe
Strawberry, Blackberry, Watermelon

Grilled Line Caught Mahi-Mahi

Citrus Butter, Mango Orange Salsa

Roasted Molasses Rum Glazed Pork Loin

Golden Pineapple Relish

Steamed Coconut Basmati Rice

Haricot Verts, Baby Carrot, Bell Pepper, Petit Zucchini

Florida Straits Key Lime Pie, Miami Fruit Tart



NEAPOLITAN DELIGHT 35-

Fresh Oregano Garlic Bread & Crisp Bread Sticks

Traditional Caesar Salad

Crisp Romaine Hearts, Herbed Croutons Parmigiano-Reggiano, Signature House-made Dressing

Antipasto Display

Prosciutto de Parma, Genoa Salami, Cappelletti di Mortadella, Bocconicini Mozzarella, Sage Derby Cheese, Kalamata Olive, Grilled Eggplant, Artichoke Heart, Roasted Red Pepper

Seared Chicken Breast

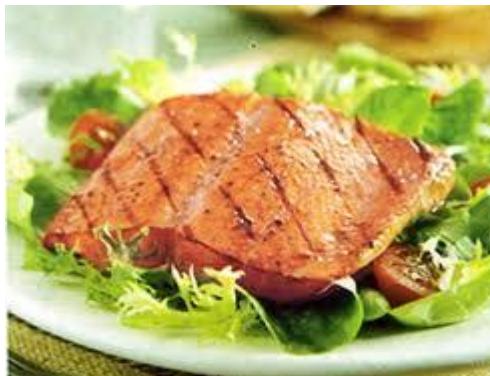
Crimini Mushroom Marsala Sauce

Penne Rigate, Baby Spinach, Plum Tomato Marinara

Tri-Color Tortellini, Basil Parmesan Alfredo

Broccoli Florets, Roasted Garlic, Lemon Olive Oil

Espresso Cheesecake, Almond Biscotti



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MARKET DELICATESSEN 29-

Mesclun Greens Salad
Cherry Tomato, European Cucumber, Toasted
Macadamia Nut, Spiral Carrot
Blue Cheese Dressing, and Balsamic Vinaigrette

Green Onion Red Bliss Potato Salad

Granny Smith Apple Cole Slaw

Farfalle Pasta, Sun-Dried Tomato Basil Vinaigrette

Deli Board
Roasted Turkey Breast, Genoa Salami, Honey-Cured
Virginia Ham, Top Round of Roast Beef

Cheese Board
Swiss, Cheddar, American Cheese

Condiment Platter
Greenleaf Lettuce, Red Onion, Beefsteak Tomatoes
Dijon Mustard, Mayonnaise, and Pickles

Bread Basket
Baguettes, Rye, Wheat, Multigrain, Artisan Rolls

Chocolate Chip Brownies, Tropical Fruit Tarts
Fresh Strawberries



THE SPA 35-

Artisan Rolls, Crisp Breadsticks, JJ Flatbreads

Mediterranean Salad
Baby Lettuce, Kalamata Olive, Feta Cheese, Vine-Ripe
Tomato, Spiral Carrot, and Red Wine Sage Vinaigrette

Lemon Garlic Pita Bread
Red Pepper Hummus, Yellow Squash, Grilled Marinated
Zucchini, Tomato, Eggplant, Asparagus

Vine-Ripe Tomato, Red Onion, Baby Mozzarella
Basil Vinaigrette

Penne Pasta
Arugula, Roasted Pepper, Wild Mushroom, and EVOO

Grilled Chicken Breast
Cherry Tomato Caper Olive Relish

Blackened-Spiced Salmon
Cucumber Citrus Dill Sauce

Haricot Verts, Baby Carrot, Squash, Bell Pepper

Low Fat Fruit & Berry Yogurt, Low Fat Cottage Cheese
Tropical Fruit, Melon, Berries



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CAESAR BUFFET 29-

Artisan Rolls, Crisp Bread Sticks, JJ Flatbread

Tomato Florentine Soup

Chiffonade of Baby Spinach

Traditional Caesar Salad
Crisp Romaine Hearts, Herbed Croutons,
Parmigiano-Reggiano, House-made Dressing

Cherry Tomato, Beefsteak Tomato, Yellow Tomato
Red Onion, Pimento Stuffed Spanish Olives,
Gorgonzola Cheese, and Cracked Pepper Oregano
Vinaigrette

Thyme Marinated Grilled Chicken Breast

Rosemary Rock Salt Seared Skirt Steak

Oven-Roasted Marinated Mushroom, Roasted Red &
Yellow Pepper, Brined Artichoke Heart, Kalamata
Olive

Carrot Cake and Chocolate Ganache Cake



PICNIC BASKET 35-

Bread Basket of Corn Bread, Buns, Rolls

Sun-Ripened Fresh Fruit Salad
Pineapple, Honey Dew, Cantaloupe, Strawberry
Blackberry, and Watermelon

Green Onion Red Bliss Potato Salad
Granny Smith Apple Cole Slaw

Mesclun Greens Salad
Cherry Tomato, European Cucumber, Spiral Carrot
Tangy Ranch Dressing, and Balsamic Vinaigrette

Honey Dipped Fried Chicken

All Natural Beef Hot Dogs
Flame Grilled Angus Hamburger/Cheeseburger

Buttermilk Poached Corn on the Cob
Yankee Chili

Cheese Board of Swiss, Cheddar, American Cheese

Condiment Platter
Greenleaf Lettuce, Red Onion, Beefsteak Tomato, Dijon
Mustard, Mayonnaise, and Pickles

Crisp Apple Pie, Strawberry Shortcake



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ala Carte Luncheon

Select up to two Entrees

Artisan Bakery Bread, Whipped Butter

Seasonal Selection of Baby Vegetables

Root Starches, Pasta, Global Grains

Coffee and Iced Tea Service

SALAD Select one

Baby Mixed Greens, Mandarin Orange

Marinated White Onion, Beefsteak Wedge

Raspberry Vinaigrette

Mesclun Greens, Cherry Tomato, European
Cucumber, Spiral Carrot, Brown Sugared Walnut

Balsamic Vinaigrette

Heart of Romaine, Garlic Crouton

Parmigiano-Reggiano, Signature Caesar Dressing

ENTREES Select up to 2 Choices

Pan Seared Breast of Chicken 32-

Sautéed Shitake Oyster Mushroom, Roasted Grape
Tomato, Caramelized Shallot Marsala Sauce

Chicken Francoise 32-

Caper Berry, Meyer Lemon Buerre Blanc

Garlic Thyme Grilled Chicken Breast 32-

Grand Cru Chablis Piccata

Grilled NY Strip Steak 34-

Balsamic Pearl Onion, Burgundy Demi-Glace

Fresh Herb Grilled Atlantic Salmon 35-

Citrus Basil Buerre Blanc, Salsa

Grilled Mahi-Mahi 35-

Dark Rum Mango Glaze, Bell Pepper

Golden Pineapple Salsa

Grilled Peppercorn Filet Mignon 39-

Portobello Mushroom, Red Wine Bordelaise

Seared Jumbo Lump Crab Cake 39-

Roasted Corn Black Bean Salsa

Dry English Mustard Remoulade

DESSERT Select one

NY Cheesecake, Strawberry Compote

Key Lime Pie, Mint Cream, Passion Fruit Coulis

Tiramisu, Mocha Painted Plate, Powdered Cocoa

Melon & Berries in a Sugar Rimmed Martini Glass

Chocolate Ganache Cake, Bittersweet Espresso Coulis



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Sandwiches

Select up to two Sandwiches

**Includes: Bag of Potato Chips, Pickle Spear
Dessert, Coffee and Iced Tea Service**

THE ITALIAN 20-

Prosciutto di Parma, Cappicola, Genoa Salami
Provolone, Kalamata Olive Tapenade
Mesclun Greens, Basil Shallot Aioli

THE PACIFIC 20-

Solid White Albacore Tuna Salad,
Red Leaf Lettuce, Vine-Ripe Tomato, Red Onion
Toasted Multigrain Bread

THE CLASSIC 20-

Roasted Turkey Breast
Swiss Cheese, Applewood Smoked Bacon
Romaine Heart, Beefsteak Tomato
Red Onion, Garlic Aioli, on Whole Wheat

THE EXECUTIVE 20-

Grilled NY Strip Steak
Boursin Cheese, Roma Tomato, Arugula
Caramelized Onion, Mushroom, Horseradish

THE MONTEREY 20-

Herb Grilled Chicken Breast
Monterey Jack Cheese, Hass Avocado, Chiffonade
of Romaine, Sun-Dried Tomato Olive Oil Pesto



Boxed Lunches

Box Lunch to include:

Fresh Fruit, Bag of Potato Chip, Chocolate Chip Cookie, or Brownie

THE NAPA 22-

Smoked Turkey, St. Andre Brie, Baby Arugula, Vine-Ripe Tomato
Banana Peppers on Multigrain Bread

THE BISTRO 22-

Peppercorn Roast Beef, Dill Havarti, Bermuda Onion, Horseradish
Leaf Lettuce, Vine-Ripe Tomato on Marble Rye Bread

THE AMERICAN 22-

Virginia Ham, Cheddar, Lettuce, Vine-Ripe Tomato
Whole Seed Mustard on Country White Bread

THE HOAGIE 22-

Rock Salt Cured Ham, Genoa Salami, Cappicola, Wire Cut Parmesan
Pepperoni, Baby Red Oak, Tomato on Italian Bread

THE VEGGIE 22-

Grilled Zucchini, Eggplant, Oven Dried Tomato, Portobello Mushroom
Fresh Mozzarella, Pine Nut Pesto

Select Bottled Water or Soft Drinks: On Consumption

4- each



Prices are subject to taxable 21% Service Charge and Florida Tax 6%

Hors d'Oeuvres

20-

Select Five Hors d'Oeuvres ~based on One Hour of Butler Service

SERVE WARM

Roasted Bell Pepper Crab Cakes, Chipotle Aioli

Individual Chicken Tenders, Celery, Mustard BBQ

Vegetarian Spring Roll, Coriander Plum Sauce

Coconut Dusted Shrimp, Horseradish Orange Marmalade

Teriyaki Steak Skewers, Rice Wine Hoisin Sauce

Pull Pork, Ham, Pickle, Swiss, Cuban Panini

Crispy Duck Wontons, Chili Citrus Sauce

Franks en Croute, Roland's Dijon Mustard

Macadamia Crusted Chicken, Thai Peanut Sauce

Broiled Scallops wrapped with Applewood Smoked Bacon

Herb Roasted Mushroom Crown, Crabmeat Stuffing

Lemon Fennel Grilled Shrimp, Spicy Caribbean Sauce

SERVE CHILLED

Sushi Rolls, Wasabi, Pickled Ginger

Goat Cheese, Roasted Grape Tomato, Pita Chip

Sundried Mission Fig, Prosciutto, Boursin Cheese

Shrimp Ceviche, Cucumber Round, Tomatillo Sauce

Tuna Tartare, Wine Soy Sauce, Asian Chili Oil

Tomato Shooter, Bocconicini Mozzarella, Pesto

Beef Carpaccio, Crostini, Cherry Tomato Caper Relish

Spiced Florida Seafood Salad, Red Onion Marmalade

Smoked Salmon Lollipop, Red Tobiko

Artichoke Bottoms, Green Onion Crabmeat Salad

Skewered Genoa Salami, Pepper, Cheese, Onion, Olive



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Reception Package

One Hour 32-

CHEESE BOARD Imported & Domestic Cheese, Sun-Dried Fruits, Berries, Grapes, and Gourmet Crackers

FIVE BUTLER PASSED HORS D'OEUVRES

Served Warm

Roasted Bell Pepper Crab Cakes, Chipotle Aioli
Individual Chicken Tenders, Celery, Mustard BBQ
Vegetarian Spring Roll, Coriander Plum Sauce
Coconut Dusted Shrimp, Horseradish Orange Marmalade
Teriyaki Steak Skewers, Rice Wine Hoisin Sauce
Pull Pork, Ham, Pickle, Swiss, Cuban Panini
Crispy Duck Wontons, Chili Citrus Sauce
Broiled Scallops wrapped with Applewood Smoked Bacon
Herb Roasted Mushroom Crown, Crabmeat Stuffing
Macadamia Crusted Chicken, Thai Peanut Sauce
Franks en Crouete, Roland's Dijon Mustard
Lemon Fennel Grilled Shrimp, Caribbean Sauce

Served Chilled

Tomato Shooter, Bocconicini Mozzarella, Pesto
Sundried Mission Fig, Prosciutto, Boursin Cheese
Shrimp Ceviche, Cucumber Round, Tomatillo Sauce
Tuna Tartare, Rice Wine Soy Sauce, Asian Chili Oil
Beef Carpaccio, Crostini, Cherry Tomato Caper Relish
Spiced Florida Seafood Salad, Red Onion Marmalade
Smoked Salmon Lollipop, Red Tobiko
Artichoke Bottoms, Green Onion Crabmeat Salad
Skewered Genoa Salami, Pepper, Cheese, Onion, Olive
Sushi Rolls, Wasabi, Pickled Ginger
Goat Cheese, Roasted Grape Tomato, Pita Chip



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Deluxe Presentations

SPECIALTY STATIONS

Pricing Based on ONE Hour with a (50) Guest Minimum
Stations priced as an accompaniment to Meal

PASTA FESTIVAL 12- person

Pasta: Penne, Bowtie, Cheese filled Tortellini Pasta
Sauce: Creamy Alfredo, Marinara, a la Vodka
Garlic and Basil, Focaccia Bread
Caesar Salad, Fresh Baked Garlic Rolls
Upgrade with Julienne of Chicken 20- person
Upgrade with Fresh Shrimp 24- person

SOUTH OF THE BORDER 15-

150- Chef Attendant Fee

Cheddar & Monterey Jack Cheese, Tomatoes
Black Olives Jalapenos, Sour Cream, Guacamole
Onions, Lettuce, Fresh Salsa, Warm Flour Tortillas
Sizzling Spiced Beef or Chicken Strips

CARVING STATION 16-

50 guest minimum/150- Chef Attendant Fee

Roasted Turkey, Roasted Pork Loin
Top Round of Beef or Glazed Smoked Ham
Select two Meats for carving

SEAFOOD RAW BAR 26-

Freshly Shucked Clams and Oysters, Jumbo Shrimp Crab
Legs, Cocktail Sauce, Chef's Remoulade
Lemon Wedges
Ask for Local and Maine Lobster Pricing

SUSHI DISPLAY

Japanese Specialty Sushi Selections
Pickled Ginger, Wasabi, Soy Sauce
Ask your Event Specialist for Selections and Pricing

JUMBO SHRIMP 22-

Local Jumbo Shrimp Displayed on Ice
Cocktail Sauce, Remoulade, and Lemon Wedges

SMOKED NORWEGIAN SALMON

240- Display/Serves 30 guests

Capers, Onions, Chopped Egg, Parsley, Tomato
Lemon, Selection of Rye, Pumpernickel Rounds

SLIDER STATION 14-

Miniature Burgers, Miniature Cheeseburgers



RAW VEGETABLE CRUDITE 9-

Hummus, Ranch, Blue Cheese Dressing

SEASONAL FRUITS & BERRIES 9-

Locally Grown Fruits, Berries

BRUSCHETTA DISPLAY 10-

Grilled Breads, Smoked Shrimp Dip,
Mediterranean Hummus, Roasted Garlic, Roasted
Peppers, Tomato Basil Salad

CHEESE & THINGS 12-

Imported & Domestic Cheeses
Variety of French Breads, and Crackers
Assorted Seasonal Fruits

COLOSSAL STONE CRAB CLAWS

Market Priced and Seasonal



CARVING STATIONS

Whole Roasted Turkey 195-

Cranberry Chutney Herbed Mayonnaise
Baked Miniature Rolls
Serves 25

Spit Roasted Pig Serves 25 275-

Honey Cinnamon Apple Puree
Cornbread, Sweet Rolls
Serves 25

Glazed Smoked Ham 275-

Fruit Glaze, Dijon Mustard, Mayonnaise
Mini Rye Bread, Buttermilk Biscuits
Serves 35

Top Round of Beef 275-

Horseradish, Mustard Sauces
Au Jus, Silver Dollar and Rye Rolls
Serves 35

Roasted Leg of Lamb 300-

Mango Chutney, Mint Jelly
Miniature Breads and Rolls
Serves 25

Roasted Tenderloin of Beef 350-

Creamed Horseradish, Sauce Béarnaise
French Baguettes
Serves 25



Prices are subject to taxable 21% Service Charge and Florida Tax 6%

Dinner Buffets and Stations

250- Set-up Fee for Buffets under 50 guests

Menu Includes Freshly Brewed Coffee, Decaf, Hot Tea

ACTION STATION EVENT 59-

Select four stations

Carving: Roasted Prime Rib, Turkey Breast, Applewood Smoked Bacon Wrapped Pork Loin
Au Jus, Cranberry Relish, Pineapple Chutney

Pasta: Select Three Varieties of Pasta's, Accompaniments, Sauces

Salad: Caesar, Garden Greens, Hearts of Palm, Assorted Accompaniments

Sliders: Mini Burgers, Mini Cheeseburgers, All Beef Frankfurters, French Fries

Mexican: Beef and Chicken Tacos, Empanadas, Fajitas, Nachos, Guacamole, Tomato Salsa, Tortilla, Queso, Mole

Risotto: Saffron, Wild Mushroom, Rock Shrimp, Asparagus, Romano

Paella: Chicken, Mussels, Clams, Chorizo, Scallops, Cilantro

Stir Fry: Chicken, Pork, Vegetable, Jasmine Rice, Egg Noodle

Candy Bar: Hershey's, Kit Kat, Reese's, Health Grain Bar, Power Bar

Chocolate Fondue: Bittersweet Dark Chocolate & Milk Chocolate with Assorted Toppings

Our Culinary Professionals are available to help customize a unique Station Event Menu



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Dinner Buffets

JUPITER INLET 52-

Artisan Rolls, and Crisp Bread Sticks

Antipasto Display

Prosciutto de Parma, Genoa Salami, Cappelletti di Mortadella, Bocconicini Mozzarella, Sage Derby Cheese, Kalamata Olive, Grilled Eggplant, Artichoke Heart, Roasted Red Pepper

Mesclun Greens

Cherry Tomato, European Cucumber, Spiral Carrot Brown Sugared Walnut, Ranch Dressing, Balsamic Vinaigrette

Gorgonzola Cheese Salad

Vine-Ripe Tomato, Red Onion, Black Olive, Fresh Thyme, Roasted Mushroom
Red Wine Parsley Vinaigrette

Roasted Chicken

Honey Garlic Marinade

Mojo Marinated Flank Steak

Port Wine Demi-Glaze, Pearl Onions

Grilled Jupiter Inlet Catch

Citrus Butter Buerre Blanc

Smashed Cheddar Cheese Potato

Grilled Zucchini, Squash, Eggplant, Asparagus

Carrot Cake, Key Lime Raspberry Cheesecake

KEY WEST 59-

Fresh Baked Artisan Rolls, Garlic Bread

Bahamian Conch Chowder

Sun-Ripened Fruit Kebobs

Baby Greens

Mandarin Orange Segment, Red Wine Marinated Red Onion, Vine-Ripe Tomato
Balsamic Vinaigrette

Hearts of Palm, Brown Sugared Walnut, Spiral Carrot, Mesclun Greens, Cucumber
Raspberry Vinaigrette

Jamaican Chicken

Red Papaya Jalapeno Chutney

Caribbean Glazed Pork Loin

Virgin Island Rum Sauce

Mango Mahi-Mahi

Golden Pineapple Salsa

Cuban Black Bean & Cilantro Jasmine Rice

Coconut Cake, Key Lime Pie



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CAPE COD CLAM BAKE

59- Without Lobster

95- Lobster (**One per person**)

Fresh Baked Sourdough Rolls, Baguettes
New England Clam Chowder

Boston Bibb Salad

Creamy Cole Slaw

Pasta Salad- Penne, Cucumber, Tomato

Day Boat Scallop, Roasted Garlic Cream Sauce

Fresh Steamed Mussels, Clams Garlic Herb Broth

Baked New England Style Scrod

Double-Dipped Honey Fried Chicken

Steamed New England Lobster

Roasted Red Bliss Potatoes

Corn on the Cob

Boston Baked Beans

Haricot Verts

Wicked Good Apple Crisp

Cranberry Nut Cake

Boston Cream Pie



SOUTHERN BARBEQUE 59-

Fresh Hot Cornbread Muffins

Mesclun Greens Salad

Cherry Tomato, European Cucumber

Toasted Macadamia Nut, Spiral Carrot

Blue Cheese Dressing, and Balsamic Vinaigrette

Fresh Fruit Salad

Pasta Salad

Tomato, Basil, Black Bean, Roasted Corn, Cherry Tomato

Peel and Eat Shrimp

Herb Encrusted Fresh Catch

BBQ Baby Back Ribs

Herb Roasted Chicken

Baked Beans

Corn on the Cob

Country Mashed Potato

Chocolate Peanut Butter Cake

Apple Pie

Carrot Cake



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VILLA TUSCANY 59-

Baked Garlic Bread and Crispy Seasoned Bread Sticks

Crisp Romaine Heart
Herbed Crouton, Parmigiano-Reggiano
Signature House-made Caesar Dressing

Antipasto Display
Prosciutto di Parma, Genoa Salami, Cappelletti di
Mortadella, Bocconicini Mozzarella, Sage Derby
Cheese, Kalamata Olive, Grilled Eggplant
Artichoke Heart, Roasted Red Pepper
Pepperoncini, Picholines, Vine-Ripened Tomatoes

Chicken Marsala

Steak Pizzaiola, Fresh Tomato Sauce

Snapper Françoise

Eggplant Parmesan and Rigatoni a la Vodka

Sautéed Escarole, White Beans

Almond Mocha Cheesecake
Biscotti
Tiramisu



Prices are subject to taxable 21% Service Charge and Florida Tax 6%

Plated Dinner

APPETIZERS 10- person Additional

Select one

Beef Carpaccio, Caper Berry, Baby Arugula,
Balsamic Reduction, EVOO, Parmigiano-Reggiano

Lobster Ravioli, Sage Infused Butter Sauce

Caribbean Shrimp Cocktail, Tropical Fruit Salsa

Jumbo Lump Crab Cake,
Berry Fruit Compote, Mango Chipotle Aioli

Sesame Seared Ahi Tuna
Wakame Salad, Asian Chili Oil, Rice Wine Soy Sauce

Red Sugar Rimmed Martini Glass
Seasonal Berries, and Champagne Floater



FRESH BAKED ARTISAN BREADS

SALADS: Select one

Herb Marinated Eggplant, Heirloom Tomato, Fresh
Mozzarella Napoleon, Basil Olive Oil, Balsamic Reduction

Heart of Palm, Baby Greens, Brown Sugared Walnuts
Julienne Carrot, Cherry Tomato, Raspberry Vinaigrette

Frisee Lettuce, Radicchio, Kalamata Olive, Feta Cheese,
Vine-Ripe Tomato, Spiral Carrot, Sherry Sage Vinaigrette

Baby Iceberg Lettuce, Applewood Smoked Bacon
Tomato Wedge, Maytag Bleu Cheese, Creamy Bermuda
Onion Dressing

Caesar Salad: Hearts of Romaine, Garlic Croutons,
Parmesan Cheese, Signature Dressing



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ENTRÉE SELECTION

Choice of Two Entrees

The Resort requires entrée counts 5 business days prior to the event, with place cards provided for Entrée designations.

Herb Seared Chicken Breast 46-

Oyster Mushroom Marsala Sauce

Miso Glazed Broiled Salmon 46-

Lemongrass Orange Hollandaise

Pan Seared Chicken Piccata 48-

Lemon Butter Caper Sauce

Chicken Rollatine 48-

Baby Spinach, Sun-Dried Tomato, Fontina Cheese
Toasted Almond Pesto Sauce

Filet of Sole Françoise 48-

Chive Butter, White Wine Sauce

Grilled Key Lime Mahi-Mahi 48-

Caribbean Red Papaya Orange Salsa

Frenched Berkshire Pork Chop 48-

Citrus Molasses Rub, Bell Pepper Pineapple Chutney

Seared Yellowtail Snapper 52-

Basil Tomato Relish, White Wine Caper Sauce

Crabmeat Goat Cheese Stuffed Flounder 52-

Parsley Oil, Lemon Aioli

NY Strip Steak 54-

Roasted Cipollini Onion, Rosemary Peppercorn Sauce

Sea Salt Cracked Pepper Prime Rib 54-

Port Wine Au Jus, Horseradish Cream

Filet Mignon 62-

Wild Mushroom Confit, Napa Cabernet Bordelaise

Lemon Ginger Chilean Sea Bass 62-

Haden Mango Rice Wine Sauce



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COMBINATION ENTRÉES

Atlantic Black Grouper & Jumbo Lump Cake 59-
Key Lime Papaya Sauce, Pineapple, Mango Chipotle Aioli

Petit Filet Mignon & Oven Roasted Salmon 59-
Red Wine Bordelaise, Citrus Butter Buerre Blanc

NY Strip Steak & Sugarcane Skewered Shrimp 63-
Wild Mushroom, Vidalia Onion Compote, Lemon Thyme Sauce

Seared Yellow Tail Snapper & Grilled Airline Chicken 63-
Lobster Cognac Cream Sauce, Shitake Mushroom Sauce

Mustard Panko Crusted Rack of Lamb & Seared Diver Scallops 70-
Granny Smith Apple Mint Relish, Vanilla Rum Butter Sauce

Maine Lobster Tail, Drawn Butter & Petit Beef Tenderloin Barrel Market Price
Fume Blanc Reduction, Aged Port Demi-Glace

DESSERT

Select one

Chocolate Beyond Reason

Key Lime Pie

Tiramisu

NY Style Cheesecake, Fresh Berries

House-made Carrot Cake

Freshly Brewed Coffee, Decaffeinated and Hot Tea



Gluten-Free: Our Event Specialist will be happy to review our options

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Sweet Enhancements

CUPCAKE BAR 8-

Select four

Minis: Red Velvet, Carrot, Coconut, Double Chocolate, Key Lime, Lemon Drop, Cinnamon Apple

MARBLE SLAB ICE CREAM BAR 12-

Three Flavors of Ice Cream & Assorted Toppings

Chef Attendant Fee 150-

CHOCOLATE AFFAIR 12-

White and Milk Chocolate Fondue, Assorted Toppings

BANANAS FOSTER 8-

Spiced Rum, Caramel Butter Sauce, Coconut Ice Cream

Chef Attendant Fee 150-

CHOCOLATE DECADENCE 12-

Assorted Chocolate Truffles, Chocolate Ganache Cake

Chocolate Mousse Martinis, White Chocolate Raspberry Cheesecake

Seasonal Berries & Whipped Cream

FRENCH LACE CREPES 8-

Grand Marnier, Orange Segments, Roasted Almonds, Bitter Chocolate Sauce

Scoop of Cinnamon Ice Cream

Chef Attendant Fee 150-



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Signature Drink Collection

One Hour/Enhancements to an Existing Bar

150- Bartender Fee (1 per 75ppl)

WINE UPGRADES

Please ask to see our Wine List

LIQUID DESSERT BARS 12-

German Chocolate Martini: Stoli Vanilla, Kahlua, Frangelico

Peaches & Cream: Grey Goose, Peach Puree, Cream

Key Lime Pie: Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice

Cake Martini: Three Olives Vodka, Godiva Liquor, Sprinkles

MARTINI BAR 10-

Gin

Bombay Sapphire, No. 10 Tanqueray

Vodka

Stolichnaya Orange, Raspberry, Vanilla, Ketel One, Belvedere

Mixers

Vermouth, Triple Sec, Cranberry Juice, Orange Juice, Sour Apple

Garnish

Olives, Blue Cheese Stuffed, Pimento, Pickled White Onions

Personalized Ice Sculpture 450-

UPGRADES 6-

Chocolate Shooter Cups: Choose Baileys, Kahlua or Amaretto

COFFEE BAR 8-

Gourmet Coffee

Whipped Cream, Powdered Chocolate, Cinnamon Sticks
Chocolate Coffee Beans, Sugar Swizzle Stick, Lemon, and
Orange Zest Flavored Syrups, Almond Biscotti

BLOODY MARY BAR 12-

First: A Selection of Vodkas

Next: Tomato Juice, Hot Sauce, Horseradish

The Rim: Old Bay, Sea Salt, Cracked Pepper

Shake & Garnish:

Pickled Green Beans, Celery Carrot Shavings, Shrimp
Cocktail, Scallion, Olives Pickle Spear Bacon Strip



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Bars

RESORT BRAND BAR

18- First Hour

9- each Additional Hour

Svedka Vodka, Bombay Gin, Bacardi Superior, Sauza, Jim Beam, Dewar's, Canadian Club, E&J Brandy, Domestic & Non-Alcoholic Beers, Chardonnay, Pinot Grigio, Cabernet Sauvignon

PREMIUM BAR

22- First Hour

11- each Additional Hour

Absolut Vodka, Flavored Vodkas, Tanqueray, Captain Morgan, Malibu, Cuervo Gold, Jack Daniels, Chivas Regal, Seagram's VO, Jameson, Courvoisier VS, Import, Craft, Domestic, Non-Alcoholic Beer, Chardonnay, Pinot Grigio, Cabernet Sauvignon

LUXURY BAR UPGRADE

26- First Hour

13- each Additional Hour

Grey Goose, No. Ten by Tanqueray, Mount Gay, Bacardi Patron Silver, Makers Mark, Johnnie Walker Black, Crown Royal, Courvoisier, Grand Marnier

IMPORTED BEER SELECTIONS

Corona, Corona Light, Sam Light, Sam Adams

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light, Coors Light, Michelob Ultra, O'Doul's



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CASH BAR

Guests Purchase their Own Drinks

Ticket Price based on Package Selection

Bartender Fee 150- Waived for sales exceeding 500-

One Bartender per 75 guests

Cashier may be required, 150-

HOST BAR

Prices Based on Consumption

Resort Brand Liquors 9-

Premium Liquors 11-

Luxury Liquors 13-

Cordials 10-

Import & Craft Beers 6.5-

Domestic, Non-Alcoholic Beers 5.5-

House Wine 7-

Soft Drinks & Bottled Waters 4-

DRINK TICKETS

Provided by Hotel

8- /10-/12- per ticket

SPECIALTY BEVERAGES

150- per gallon, serves 50 guests

Select from:

Bloody Mary

Mimosas

Rum Punch Sangria

Margaritas

WINE UPGRADES

We offer an Extensive Wine List.

Our Event Professionals will be happy to help you pair the perfect Wines with your Food Selections

One Bartender per 75 guests

Bartender Fee 150-



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Equipment Rental List

- Microphone with Speakers
- Wireless Microphone
- LCD Projector
- Slide Projector
- TV
- VCR
- DVD Portable AV Cart
- Flip Chart (s) with Stand
- Portable Screen
- AC Extension Cord
- Power Strip
- Podium
- Wired Internet Access
- Poly Com Conference Phone
- Dial 9 Access Phone
- Outside Telephone Line



Contact Southern Audio Visual at the Jupiter Beach Resort at 561-747-4550 for pricing



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OPAL
COLLECTION



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