

Table of Contents

- 2. Executive Meeting Packages
 - 3. Marina Meeting Packages
 - 4. Coffee & Beverage Breaks
 - 5. Breakfast Buffet
 - 6. Lunch Buffets
 - 7. Plated Lunch
 - 8. Classic Dinner Buffet
 - 9. Executive Dinner Buffet
 - 10. Plated Dinner
 - 11. Bar & Beverage Menu
- 12. Reception Hors d'ourve Menu
- 13. In House Audio Visual Equipment



Executive Meeting Packages

Getting Started

Assorted Fruit Juices
Freshly Baked Pastries to Include:
Coffee Cake & Danish
Bagels with Cream Cheese
Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

Mid Morning

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Assorted Soft Drinks Bottled Water Granola Bars

Lunch

Pan-Seared Breast of Chicken with Hunter Sauce
Grilled Tilapia in Lime Garlic Butter
Chefs Fresh Sautéed Vegetable of the Day
Rice Pilaf or
Oven Roasted New Potatoes
Garden Greens with House Dressing
Freshly Baked Rolls with Creamy Butter
Chefs Selection Dessert of the day

Mid-Afternoon

Assorted Freshly Baked Cookies and Chocolate Brownies
Spicy Snack Mix
Bottled Water
Assorted Soft Drinks
\$42.00 per Person

Mid Morning & Mid Afternoon- Available for 45 Minutes Lunch is Buffet Style

25 Person Minimum



<u>MARINA</u>

Meeting Packages

Getting Started

Assorted Fruit Juices
Freshly Baked Pastries to Include:
Coffee Cake & Danish
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea

Mid-Morning

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea Assorted Soft Drinks

Lunch

Assorted Sliced Cold Cuts
Sliced Imported and Domestic Cheeses
Sliced Tomatoes and Onions
Assorted Sliced Breads
Potato Salad or Chips
Chefs Selection of Dessert of the Day

Mid Afternoon

Assorted Freshly Baked Cookies Spicy Snack Mix Assorted Soft Drinks

\$32.00 per person

Getting Started- Available for 45 Minutes
Lunch is Buffet Style
Mid Morning & Mid Afternoon- Available for 45 Minutes
25 Person Minimum



Coffee & Beverage Breaks

Coffee Break # 1

Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Tea

\$5.95 per person

Coffee Break #2

Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Tea

\$6.50 per person

Classic Coffee Break

Freshly Baked Assorted Cookies
Assorted Domestic Cheese & Crackers
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Tea

\$9.95 per person

Deluxe Coffee Break

Freshly Baked Assorted Cookies
Triple Chocolate Brownies
Assorted Domestic Cheese & Crackers
Assorted Fresh Fruit
Assorted Soft Drinks
Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Tea

\$10.95 per person



A la Carte items

Assorted Soft Drinks \$2.25 each

Bottled Water \$2.50 each

Freshly Sliced Fruit \$5.95 per person

Danish \$18.95 per Dozen

Freshly Brewed Coffee (16Cups) \$25.00 per gallon



Eye-Openers Deluxe Continental Breakfast

Freshly Baked Assortment of Breakfast Pastries:
Muffins, Danish, Croissants, Coffee Cake
Butter & Fruit Preserves
Bagels with Cream Cheese
Assorted Fruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Tea
\$8.95 per Person

<u>Continental Breakfast</u>

Assorted Fruit Juices
Freshly Baked Pastries to Include:
Coffee Cake, Danish
Bagels with Cream Cheese
Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea
\$7.95 per Person

Full American Breakfast Buffet

I

Fluffy Scrambled Eggs
Home Fried Potatoes
Choice of:
Bacon or Sausage
Fruit Juices
Freshly Baked Pastries
Bread, Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Tea
\$10.95 per Person

II

Fluffy Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Assorted Fresh Fruit
Fruit Juices
Cold Cereal Selections
Hot Oatmeal or Grits
Freshly Baked Pastries
Choice of:
French toast, Bread,
Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Tea
\$12.95 per Person



Lunch Buffets

Deli Express Buffet

Sliced Deli Meats to Include:

Corn Beef, Ham and Turkey Assorted Sliced Domestic Cheese, Tossed Green Salad Sliced Breads

Choice of One:

Macaroni or Potato Salad

Choice of One:

Chefs Dessert of the Day or Fresh Fruits

Choice of One:

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea or Soft Drinks

\$12.95 per person

Deluxe Buffet Luncheon

The following Selection Includes:

Tossed Green Salad, Chefs Dessert of the Day Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea or Soft Drinks Choice of Two:

> Chicken Parmesan or Sliced Roast Top Round of Beef Fettuccini Alfredo or Linguine al la Bolognese Baked Chicken or Baked Ham Oriental Pepper Steak, Baked Fish

Choice of One:

Pasta Salad, Creamy Cole Slaw, Macaroni Salad, Glazed Carrots, Green Beans, Or Medley of Steamed Vegetables

Choice of One:

Mashed Potatoes, Oven Roasted Potatoes, Yellow Rice, Rice Pilaf

\$15.95 per Person



Luncheon Selections

All Entrees served with Warm Rolls, Creamy Butter & Tossed Green Salad

Entree

Spanish Roast Pork	18.95
Spaghetti & Meatballs	16.95
Pepper Steak	17.95
Baked Half Chicken	17.95
Cuban Steak (Palomilla)	18.95
Baked Fish of the Day	18.95
Chicken Cordon Bleu	18.95
Fettuccini Alfredo with Chicken	18.95
Chicken Parmesan	18.95
8 oz. New York Stip	19.95

Accompaniments

(Please select one)

Rice Pilaf, White Rice, Spanish Moro Rice, Roasted Potatoes Mashed Potatoes, Baked Potato

And

(Please select one)

Green Beans, Glazed Carrots, Fresh Broccoli Florets, Pease & Carrots Cream Cole Slaw, Sweet Plantains, Black Beans

Dessert

(Please select one)
Key Lime Pie
Carrot Cake
Apple Pie
Chocolate Cake



Classic Dinner Buffet

All Selections Include: Warm Rolls & Creamy Butter

Entree

(Choice of two)

Sliced Roast Beef
Baked Ham
Vegetable Lasagna
Roast Pork
Baked Chicken
Baked Fish
Sliced Roast Turkey
Meatloaf

Salad

(Choice of two)
Baked Chicken
Baked Fish
Sliced Roast Turkey
Meatloaf
Pasta Salad, Potato Salad
Creamy Cole Slaw, Glazed Carrots
Mixed Greens
Hearts of Romaine

Accompaniments

(Choice of two)

Mashed Potatoes, Oven Roasted Potatoes

White Rice or Yellow Rice

Medley of Vegetable, Green Beans Almandine

Dessert

(Choice of one)
Chocolate Cake, Key Lime Pie
Fruit Cocktail. Carrot Cake

\$24.95 per Person



Executive Dinner Buffet

All selections include dinner rolls and butter

Starters

(Please select Two)

Tossed Green Salad Chefs Soup of the Day Pasta Salad Vegetable Crudités with Dip

Entree

(Choice of Two)

Sliced Roast Beef Au Jus Roast Pork Chicken Marcela Chicken Picatta Vegetable Lasagna Meat Lasagna Grilled Salmon Fettuccini Alfredo

Accompaniments

(Choice of Two)

White Rice, Yellow Rice
Mashed Potatoes, Black Beans
Green Beans Almandine
Vegetable Medley, Creamed Com
Oven Roasted Potatoes, Creamed Spinach

<u>Dessert</u>

(Choice of Two)

Tropical Flan, Apple Pie Chocolate Cake, Key Lime Pie, Carrot Cake, Brownies or Sliced Fruits

\$28.95 per Person



Dinner

All Dinner Entrees are served with Warm Dinner Rolls & Creamy Butter (Select One from Each Category)

<u>Appetizer</u>

Fruit Cocktail, Chef's Selection of Soup, Tossed Green Salad Tomato & Avocado Salad or Caesar Salad

Entrée

Spanish Roast Pork	\$21.95
Sliced Roast Turkey	\$21.95
Roast Half Chicken	\$21.95
Chicken Marcela	\$21.95
Fettuccini Alfredo with Chicken	\$22.95
Mahi- Mahi	\$24.95
Sliced Road Beef	\$21.95
Grilled Salmon	\$24.95
Prime Rib of Beef Au Jus 14 oz.	\$26.95
NY Sirloin 10 oz.	\$28.95
Churrasco Steak 8 oz.	\$21.95

Accompaniment

(Select one) (Select one)

Rice Pilaf Mixed Vegetables

Yellow or White Rice Green Beans Almandine

Over Roasted Potato Glazed Carrots

Mashed Potatoes with Gravy Creamed Corn or Spinach

Sweet Plantains Black Beans

<u>Dessert</u>

Chocolate Cake, Key Lime Pie, Tropical Flan

Carrot Cake, or Apple Pie



Beverages

HOSTED BEVERAGE OPEN BAR

(Priced Per Person)

House Branas	S Premium Brands		
First Hour	\$12.00	First Hour	\$14.00
Every Additional Hour	\$6.00	Every Additional Hour	\$8.00
Total for Four (4) Hours	\$24.00	Total for Four (4) Hours	\$30.00

CASH BAR BEVERAGE MENU

(Priced Per Drink)

House Brands \$6.00
Premium Brand \$8.00
Domestic Beer \$4.00
Imported Beer \$5.00
Red & White Wine \$6.00
Soft Drinks \$2.25
Bottle Water \$2.00
Red Bull Energy Drink \$4.00

BARTENDER FEES

(Bartender Fees will be required for all bars)
Per Hour \$25.00
Total of (4) Hours \$100.00

SPECIALTY DRINKS

(Priced Per Gallon)

Tropical Fruit Punch	\$30.00
Rum or Vodka Punch	\$50.00
Champagne Punch	\$40.00
House Wine by the Carafe	\$15.00

Deposit required based on \$10.00 per person \$250.00 minimum Consumption



Reception -Hors d'oeuvre

(Prices Quoted are for (100) Pieces) Hot Hors d'Oeuvre

Fried Potato Skins	\$90.00
Stuffed Jalapeno Peppers	\$100.00
Sweet & Sour Meatballs	\$110.00
Cocktail Franks in Pastry	\$120.00
Mini Quiche Lorraine	\$120.00
Egg Rolls	\$130.00
Spicy Buffalo Wings	\$140.00
Conch Fritters	\$150.00
Chicken Pineapple skewers	\$160.00
Beef Sauté	\$160.00
Chicken Tenders	\$160.00
Scallops Water Chestnuts	\$170.00

Cold Hors d' Oeuvres Tray for 20 ppl

Smoked Salmon & Cream Cheese	\$120.00
Assorted Vegetables Crudités	\$110.00
Assorted Finger Sandwiches	\$130.00
Salami Cornucopia	\$150.00
Cheeses & Crackers Display (Garnish with Fresh Fruit)	\$160.00
Shrimp Cocktail Tray	\$200. 00 (Subject to change)

Dry Snacks- \$20.00 Per Pound

Potato Chips, Tortilla Chips, Pretzels, Popcorn, or Roasted Peanuts Or Mixed Nuts



In House A/V Equipment

Description	Price
Flip Chart w/ markers & easel pad	. \$25.00
White Board 4 ft" H x 6 ft." W w/ markers (big)	\$45.00
White Board 27 in" x 34 in" w/ markers (small)	\$25.00
Conference Phone	. \$55.00
Speaker System w/ Mic	\$65.00
Wired Lavaliere	\$65.00
Table Top Podium	\$25.00
Stand Up Podium	\$35.00
6ft Screen	\$45.00
Overhead Projector	\$45.00
Quarlet Design Stands	
Expo Dry/Erase Marker Set	
Dance Floor	\$100.00
Rented A/V Equipment	
LCD Projector	\$220.00