



W A T E R S T O N E
R E S O R T & M A R I N A

2016 Catering Menus



Continental Breakfast

*Continental Buffets Include Fresh Brewed Lavazza Regular, Decaffeinated Coffee
Orange Juice and a Selection of Assorted Artisanal Teas*

Classic Continental | \$22

Bakery Basket Assortment of Breakfast Breads and Croissants
Sweet Cream Butter and Fresh Fruit Preserves
Seasonally Inspired Sliced Fruits and Berries

Premium Continental | \$29

Bakery Basket Assortment of Breakfast Breads and Croissants
Country Muffins, Danish Pastries, and Bagels
Sweet Cream Butter, Cream Cheese and Fresh Fruit Preserves
Seasonally Inspired Sliced Fruit and Berries
Selection of Assorted Cereals and House-made Granola
Assorted Yogurts

Enhancements to Breakfast

Cheese Blintzes with Blueberry Compote & Crème Fraiche	\$9 / per person
Maple Cinnamon Oatmeal with Nuts and Brown Sugar	\$6 / per person
Assorted Fresh Baked Bagels & Cream Cheese	\$36 / dozen
Assorted Fresh Baked Bagels with Smoked Salmon & Accoutrements	\$12 per person
Assorted Muffins	\$42 / dozen
Vanilla Yogurt Parfaits with Granola & Fresh Berries	\$7 / each
Individual Yogurts	\$5 / each
Seasonal Whole Fruits	\$4 / each



All pricing is per person unless otherwise noted and subject to change without notice

All Food, Beverage, Room Rental, Miscellaneous and Audio/Visual Items are Subject to 22% Service Charge & 6% Sales Tax



Breakfast Buffets

*Breakfast Buffets Include Fresh Brewed Lavazza Regular, Decaffeinated Coffee,
Orange Juice and a Selection of Assorted Artisanal Teas*

Minimum of 25 Guests

Boca Breakfast Buffet | \$36

- Bakery Basket Assortment of Breakfast Breads and Croissants
- Sweet Cream Butter and Fresh Fruit Preserves
- Seasonally Inspired Sliced Fruit
- Scrambled Eggs
- Thick Cut Apple wood Smoked Bacon or Breakfast Link Sausages
- Home Fried Potatoes

Royal Palm Breakfast Buffet | \$45

- Bakery Basket Assortment of Breakfast Breads and Croissants
- Sweet Cream Butter and Fresh Fruit Preserves
- Bagels & Smoked Salmon with Accoutrements
- Seasonally Inspired Sliced Fruit and Berries
- Greek Yogurt with Fresh Fruit Compote
- Individual Egg White Frittata with Spinach and Tomato
- Turkey Bacon or Chicken Apple Sausage
- Home Fried Potatoes

Commodore Breakfast Buffet | \$40

- Bakery Basket Assortment of Breakfast Breads and Croissants
- Sweet Cream Butter and Fresh Fruit Preserves
- Seasonally Inspired Sliced Fruit and Berries
- Brioche French Toast
- Scrambled Eggs with Tomato, Chive and Cheddar Cheese
- Thick Cut Apple wood Smoked Bacon or Breakfast Link Sausages
- Home Fried Potatoes

Enhancements to Breakfast

- Brioche French Toast \$10 / per person
- Nutella Stuffed French Toast \$10 / per person
- Traditional Eggs Benedict \$10 / per person
- Individual Egg Frittata with Spinach & Cheddar Cheese \$10 / per person
- Cheese Blintzes with Blueberry Compote & Crème Fraiche \$10 / per person
- Assorted Muffins \$42 / dozen
- **Made To Order Omelet Station** \$15 / per person

Toppings include: Bacon, Ham, Diced Tomatoes, Onions, Peppers,
Mushrooms, Spinach, Salsa, Cheddar & Monterrey Jack Cheese

****Chef Attendant Required at \$125 per attendant**

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Brunch

Elegant Brunch | \$75

Includes a House Champagne Toast

Fresh Squeezed Orange Juice, Coca-Cola Beverages and Iced Tea, Fresh Brewed Lavazza Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

Breakfast Bread Assortment & Fruits

Presentation of Breakfast Breads, Danish Pastries, Croissants and Muffins, Cream Cheese, Sweet Cream Butter and Preserves
Sliced Seasonal Tropical Fruits

Smoked Salmon Presentation

Smoked Salmon with Sliced Bermuda Onions, Tomatoes, Chopped Egg and Capers
Assorted Bagels with Chive and Whipped Cream Cheeses

Made To Order Fresh Omelets

Toppings include: Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa, Cheddar & Monterrey Jack Cheese
*Chef Attendant Required at \$125 per attendant

Salad Presentation

Mixed Field Greens, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Seasoned Croutons, Chopped Bacon, Dried Cranberries,
Nuts, Carrots, Cheddar & Parmesan Cheese with Choice of Two (2) Dressings

Silver Dome Dishes

Cheese Blintzes with Blueberry Compote and Crème Fraiche
Silver Dollar Pancakes with Powdered Sugar and Warm Vermont Maple Syrup
Chef's Fresh Catch of the Day with Tropical Fresh Fruit Salsa
Tuscan Grilled Chicken with Fresh Herbs
Home Fried Potatoes

Dessert

Pastry Chef's Selection of Individual Petit Fours and French Macarons

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Refreshments

Refreshments

Freshly Brewed Lavazza Coffee: Regular or Decaffeinated	\$75 / gallon
Selection of Artisanal Teas with Lemon and Honey	
Individual Bottles of Chilled Fruit Juice	\$5 / each
Chilled Orange, Grapefruit or Cranberry Juice	\$20 / carafe
Assorted Coca-Cola Beverages	\$5 / each
Still and Sparkling Mineral Water	\$6 / each
Specialty Fuze Beverages	\$6 / each
Hot Chocolate with Mini Marshmallows & Chocolate Shavings	\$5 / each
Infused Water – All Day Service:	\$95 / full day
Select One Flavor: Cucumber, Lemon, Lime, Mint	

Half Day Refreshment Package | \$25

4 Hours of Service with One (1) Coffee Refresh

- Freshly Brewed Lavazza Coffee: Regular or Decaffeinated
- Selection of Artisanal Teas with Lemon and Honey
- Assorted Coca-Cola Beverages
- Still and Sparkling Mineral Water

Full Day Refreshment Package | \$45

8 Hours of Service with Two (2) Coffee Refresh

- Freshly Brewed Lavazza Coffee: Regular or Decaffeinated
- Selection of Artisanal Teas with Lemon and Honey
- Assorted Coca-Cola Beverages
- Still and Sparkling Mineral Water



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Afternoon Breaks

Cookie Jar | \$20

Our Famous DoubleTree Cookies, Peanut Butter & Oatmeal Raisin Cookies

Ice Cold Fresh Milk

Freshly Brewed Lavazza Coffee: Regular & Decaffeinated

The Waterstone Break | \$32 *(minimum of 12 guests)*

Assortment of Fresh Florida Fruits, Vanilla Yogurt Parfaits,

Chocolate Covered Dried Orange Slices, Orange Macaroons,

Orange Muffins

Specialty Fruit Juices

Popcorn Break | \$22

Make Your Own Popcorn

Flavors Include: Ranch, Kettle Corn, White Cheddar, Apple Cinnamon, Chili Lime

Crisp Vegetable Display | \$10 per person

Colorful Fresh Seasonal Vegetable Crudité

Sourdough Baguette Toast Points & Specialty Crackers with Roquefort & Ranch Dressing

The Energizer | \$20 per person

Snack Mix of Cashews, Almonds and Raisins

Granola Bars

Fuze Beverages and Bottled Water

Freshly Brewed Lavazza Coffee: Regular & Decaffeinated

Chips & Salsa | \$16 per person

Tri-Colored Tortilla Chips, Salsa, Pico de Gallo, Fresh Guacamole

Break Enhancements

Granola Bars	\$5 / each
Individual Yogurts	\$5 / each
Assorted Potato Chips	\$4 / each
DoubleTree Cookies	\$3 / each

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Plated Lunch

Includes Basket of Fresh Baked Breads

Selection of One (1) Each: Salad, Entrée and Dessert

Fresh Brewed Lavazza Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

Minimum of 25 Guests / \$100 Fee Will Apply to Groups Less Than 25 People

SALAD (select one)

- House Salad with Cherry Tomatoes, Hot House Cucumbers, Vidalia Onions and Balsamic Vinaigrette
- Deconstructed Caesar Salad with Romaine, Parmesan, Garlic Croutons and Classic Caesar Dressing
- Mixed Field Greens, Beets, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette

ENTRÉE (select one)

Chicken Marsala | \$40

Roasted Garlic Mashed Potatoes, Sautéed Spinach & Mushrooms

Grilled Mahi-Mahi | \$40

Jasmine Rice with Scallions and Orange Ginger Glaze

Yellow Tail Snapper | \$ Market Price

Chef's Vegetable Risotto

4oz Petit Filet Mignon | \$55

Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

Tuscan Polenta | \$35

With Mediterranean Vegetables

Kosher & Gluten Free Options Available Upon Request

DESSERT (select one)

Individually Plated

- Chocolate Cake
- Tiramisu
- Key Lime Pie
- Carrot Cake
- House Cheesecake

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Plated Lunch Entrée Salads

Includes Basket of Fresh Baked Breads

Selection of One (1) Salad Entrée

Fresh Brewed Lavazza Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

Minimum of 25 Guests / \$100 Fee Will Apply to Groups Less Than 25 People

ENTRÉE SALADS (select one)

Classic Caesar Salad | \$19

Steel Cut Romaine, Shaved Parmesan, House Made Brioche Croutons

Choice of Chicken or Salmon

Asia Inspired Mix | \$23

Napa Cabbage, Baby Bok Choy, Mandarin Orange Segments, Sriracha Spiced Peanuts, Crisp Wontons Tossed in a Ginger Emulsion

Choice of Chicken or Salmon

Add Ahi Tuna for Additional \$5

Boca Cobb | \$21

Grilled Free-Range Chicken Breast, Crisp Applewood Smoked Bacon, Blistered Ohio Corn, Crumbled Stilton Cheese, Diced Red Onion, Cherry Hot House Tomatoes, Chopped Egg and Wild Mixed Greens with an Avocado Infused Ranch Dressing

Going Greek | \$20

Steel Cut Romaine, Wedge Cut Beefsteak Tomatoes, Diced Red Onions, Crumbled Imported Feta Cheese, Cucumbers, Kalamata Olives, topped with a Dolmous and Tossed with a Feta Red Wine Reduction

Choice of Chicken or Salmon

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Lunch Buffets

All Lunch Buffets Include Fresh Baked Breads

Freshly Brewed Lavazza Regular & Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

Minimum of 25 Guests / \$100 Fee Will Apply to Groups Less Than 25 People

Lake Boca Lunch | \$45

Wild Field Greens with Heirloom Cherry Tomatoes, Hot House English Cucumbers and Shaved Carrots with our House Vinaigrette & Creamy Buttermilk Ranch
Charred Hearts of Palm Salad with Marinated Bell Peppers, Bermuda Onions, Fresh Chopped Cilantro Tossed in a Key Lime Vinaigrette
Local Caught Grilled Mahi-Mahi with a Ripe Florida Mango Tomato Salsa
Mojo Marinated Oven Roasted Chicken Breast
Chef's Oven Roasted Seasonal Garden Vegetables
Flash Fried Yucca Sticks
Individual Florida Key Lime Pie

The Market Place | \$50

Mixed Greens Salad, Apple, Walnuts, Cranberries, Blue Cheese & Vinaigrette
Haricot Vert Salad with Tomato, Shallots, Oregano & Vinaigrette
Grilled Marinated Vegetables with Mozzarella & Extra Virgin Olive Oil
Grilled Salmon with Caper Beurre Blanc
Oven Roasted Breast of Chicken with Fresh Herbs and a Red Wine Sauce
Cheesecake

Italian Table | \$45

Fresh Baked Focaccia and Breadsticks
Marinated Olives with Parmesan Reggiano and Fresh Herbs
Steel Cut Romaine Lettuce with an Anchovy Emulsion, Freshly Grated Parmesan Cheese and House Made Brioche Croutons
Rustic Rigatoni with Italian Sausage, Chopped Roma Tomatoes in a Light Parmesan Cream
Nonna's Chicken Marsala with Gently Sauteed Spinach and Baby Bella Mushrooms
Roasted Garlic Mashed Potatoes
House Made Classic Tiramisu

Waterstone Deli Bar | \$42

House Made Chicken Noodle Soup
Deli Style Sandwiches and Wraps
Oven Roasted Turkey Breast, Shaved Rare Roast Beef, Virginia Honey Ham and Grilled Marinated Vegetables with Chef's Artisan Cheeses
Heirloom Tomato & Buffalo Mozzarella Tossed in an Herb Vinaigrette
Marinated Jersey Coleslaw
House Made Sea Salt & Cracked Pepper Potato Chips
Half Sour Pickles
Double Tree Cookies and Chocolate Fudge Brownies

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Boxed Lunch

All Boxed Lunches Include:

*Individual Bag of Chips, Seasonal Whole Fruit
Bottle of Water or Soft Drink
Chocolate Chip Cookie”*

Fresh Market Sandwiches | \$24

Select One

Turkey and Cheddar Cheese

Ham and Swiss

Traditional Tuna Salad

Roast Beef and Provolone

Sliced Italian Meats and Cheese

Chef's Vegetable and Hummus Wrap



Select One

French Baguette

White Bread

Whole Grain Wheat

Traditional Wrap



Hors d'Oeuvres

We Recommend 4 to 6 Selections of Hors d'Oeuvres

These Items are Priced Per Piece

Minimum 25 Pieces Per Order

Cold Hors d'Oeuvres

Gorgonzola Dulce Cheese Crostini with Honey, Walnuts and Apple	\$5 / each
Smoked Atlantic Salmon, Chive Crème Fraîche, Toast Points	\$5 / each
Deviled Eggs with Crispy Pancetta	\$4 / each
Chicken Caesar Bites	\$5 / each
Tuna Tartare with Wasabi Mayo on Crispy Wonton	\$5 / each
Bruschetta with Plum Tomatoes, Fresh Basil, Garlic & Red Onion	\$4 / each
Caprese Skewer: Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil	\$4 / each
Gazpacho Shooter	\$5 / each
California Rolls	\$6 / each



Hot Hors d'Oeuvres

Sea Scallops Wrapped in Smoked Bacon, Pomegranate Glaze	\$6 / each
Miniature Crab Cake with Key Lime Aioli	\$6 / each
Vegetable Samosa with Mango Chutney, Yogurt Mint Sauce	\$6 / each
Vegetable Spring Roll with Garlic-Soy Dipping Sauce	\$5 / each
Kosher Franks en Croute	\$5 / each
Potato Pancakes with Crème Fraîche and Apple Sauce	\$5 / each
Wild Mushroom Tart	\$5 / each
Curry Chicken Satay	\$5 / each
Spinach & Feta in Phyllo	\$5 / each
Shrimp Tempura with Chili Sauce and Wasabi Mayo	\$6 / each
Lamb Chops with Roasted Garlic Mustard Sauce	\$5 / each

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Receptions

Dynamic Displays

\$100 Fee Will Apply for Orders Less Than 25 Guests for Displays and Live Action Stations

Shellfish Raw Bar

Selection of East Coast Oysters	\$50 / Dozen
Selection of Little Neck Clams	\$50 / Dozen
Jumbo Shrimp	\$50 / Dozen
Snow Crab Claws	Market Price
Stone Crabs (Seasonal)	Market Price

Carved Ice Enhancement

Add a Special Frozen Touch with a Unique Ice Carving
Custom Pricing Based On Design



Italian Antipasti | \$36 per person

Selection of Sliced Imported Italian Meats & Cheeses
Imported Olives and Marinated Vegetables with Bread
Including Foccaccia & Bread Sticks

Artisanal Cheese | \$18 per person

Fine Selection of Domestic and Imported Specialty Cheeses
Orange Blossom Honey, Nuts and Grapes with Baguettes & Assorted
Crackers

Crisp Vegetable Display | \$10 per person

Colorful Fresh Seasonal Vegetable Crudit e
Sourdough Baguette Toast Points & Specialty Crackers
Balsamic and Ranch Dressings

Composed Salad Station | \$22 per person

Select Three Mini Mason Jars of Composed Salads
Caesar * Mixed Greens & Beets * Oriental * Chopped Wedge
* Tomato Mozzarella * Greek

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Receptions

Dynamic Displays

\$100 Fee Will Apply for Orders Less Than 25 Guests for Displays and Live Action Stations

Ultimate Sushi Boat | \$32

Based on 4 Pieces Per Person and minimum order

Variety of Traditional and Contemporary Sushi & Hand Rolls to Include:
Spicy Yellow Fin Tuna, Salmon, Shrimp & Crab Meat with Ponzu Sauce,
Soy Sauce, Pickled Ginger and Wasabi

Top Sliders | \$25 (Select Two)

Presented with French Fries and Chefs Appropriate Accoutrements

- Kobe Beef Burger with Crispy Onion
- Crab Cake with Key Lime Aioli
- Portobello Mushroom with Caponata
- Grilled Barbecue Chicken with Wisconsin Sharp Cheddar

Flatbread Station | \$32

Roasted Wood Mushrooms with Roasted Garlic, White Cannelloni Bean
Spread with Arugula

Caprese Flatbread with Fresh Heirloom Tomatoes and Buffalo Mozzarella &
Basil

Deconstructed Caesar Salad with Diced Tomatoes and Ciabatta Crouton

Ceviche Tasting | \$28

Individual Shot Glass Shooters of Ceviche Local Caught Fish

Composed Taco Station | \$34 (Select Three)

Marinated Beef Tips, Carnitas Pulled Pork, Grilled Free Range
Chicken, Grilled Gulf Shrimp, Blackened Mahi-Mahi, Peking
Roast Duck, Grilled Marinated Vegetables

Late Night Food Truck | \$28

Mini Chicken Banh Mi Sandwiches, Mini Philly Cheesesteaks,
Pretzel Bites, Mini Baskets of Truffle Fries

Chinese To-Go Station | \$32

Beef Soba Noodle Salad, Chicken Chop-Chop Salad,
Vegetarian Tofu Pad Thai Salad served in
Chinese To-Go Boxes

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Receptions

Live Action Stations

*Chef Attendant Required at \$125 Per Attendant
Based on One Hour Service*

Pasta Station | \$20

Accompanied by Parmesan Cheese, Crushed Red Pepper Flakes, Mushrooms, Spinach, Tomatoes, Peppers, Onions & Garlic

Select Two (2) Italian Pastas

Rigatoni, Tortellini, Whole Wheat Penne, Orecchiette

Select Two (2) House-Made Sauces

Classic Pomodoro, Alfredo, Traditional Pesto, Sun-Dried Tomato Vodka

Pasta Station Enhancements

- Italian Fennel Sausage \$5
- Rock Shrimp \$7
- Grilled Chicken \$5

Crab Cakes | \$30

Freshly Sautéed Florida Lump Crab Cakes

Mango Pineapple Relish with Fresh Citrus & Spicy Aioli

Arepas & Quesadillas | \$24

Arepas: Spanish Style Corncakes Filled with Mozzarella Cheese

Traditional Quesadillas: Tortillas Filled with Grilled Onions, Peppers,

Monterrey Jack Cheese and choice of Grilled Chicken or Rock Shrimp

Asian Chicken & Shrimp Tempura | \$34

Rolled in A Choice of Lettuce or a Chinese Crepe Served with Hoisin and Siracha Hot Sauce

Toppings Include: Crunch Rice Noodles, Cilantro, Mint, Julienne Cucumber, Carrots, Radish and Spicy Cashews

Cold Soba Noodle Salad with Fresh Oriental Vegetables and Soy Ginger Sauce

Baby Kale and Oyster Mushroom Salad with Toasted Sesame Seeds

Tossed with Miso Dressing

“Not Your Momma’s Mac N Cheese Station” | \$26

Select Two Specialty Pastas

Wisconsin Cheddar, White Truffle Crunch, Lobster & Shrimp with Tallegio Cream, Bacon & Bleu Cheese, Portabella Mushroom & Green Peas

*Chef Attendant Required at \$125

Burger Station | \$36

Old Fashioned Beef Burger with Lettuce, Tomato, Onion Condiments

Tuna Burger with Vegetable Kimchee on Wheat Slider Roll

Fresh Carved Chimichurri Beef Tenderloin with

Sweet Potato and Truffle French Fries

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Receptions

Carving Stations

*Includes Petite Artisanal Rolls & Chef's Condiments
Chef Attendant Required at \$125 Per Attendant
Based on One Hour Service*



Roast Prime Rib (Serves 30) | \$450

Horseradish Cream and Au Jus

Honey Glazed Smoked Ham (Serves 30) | \$400

Buttermilk Biscuits, Fresh Pineapple and Whole Grain Mustard

Maple Basted Turkey Breast (Serves 20) | \$300

Cornbread, Cranberry, Pan Gravy

Whole Roasted Tenderloin of Beef (Serves 12) | \$350

Onion Pockets

Cedar Plank Atlantic Salmon (Serves 12) | \$275

Soy Ginger Glaze

Roasted Herb Crusted Loin of Pork (Serves 30) | \$375

Rosemary Demi-Glace and Sourdough Roll



Receptions

Dessert Displays

Mini Dessert & Coffee Station | \$22

Special Selections of Chef Matt's Mini Dessert Creations
Regular and Decaffeinated Coffee and Assorted Fine Teas

Ultimate Gelato Station | \$24

Select Two: House Made Vanilla, Hazelnut, Chocolate,
Rocky Road, Strawberry
Assorted Gourmet Toppings to Include: House Made Caramel,
Butterscotch, Milk Chocolate Sauce, Ghiradelli Dark
Chocolate Sauce, Gold Brick Topping, Chopped Nuts,
Chocolate Covered Oreos, Rainbow Jimmys, French
Macarons, Fresh Whipped Cream
*Chef Attendant Required at \$125



Plated Dinner

Includes Basket of Fresh Baked Breads & Rolls

Selection of One (1) Each: Salad, Entrée and Dessert

Fresh Brewed Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

\$100 Fee Will Apply for Orders Less Than 25 Guests

SALAD (select one)

- Radicchio & Arugula Salad, Shaved Parmesan, Poached Pears & Balsamic Vinaigrette
- Mixed Field Greens, Beets, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette

- Deconstructed Caesar Salad with Romaine, Parmesan, Garlic Croutons and Classic Caesar Dressing
- Baby Arugula Salad, Blackberries, Feta Cheese, Toasted Almonds, Sherry Vinaigrette

or

SPECIALTY SALAD (select one)

Additional \$10 Per Person

- Waterstone Salad with Poached Maine Lobster Tail and an Orange Citrus Vinaigrette

- Heirloom Tomato with Fresh Boccacini Mozzarella & Aged Balsamic and Fried Capers

ENTRÉE (select one)

Chianti Roasted Chicken Breast | \$64

Tri-Colored Roasted Fingerling Potatoes and Broccolini

Grilled Salmon | \$70

Saffron Risotto and Broccolini

Florida Style Crab Cake | \$74

Mango Salsa and Mashed Potatoes

12oz Double Cut Pork Chop | \$76

Mushroom Risotto, Brussels Sprouts, Wild Mushroom Sauce

Tuscan Marinated NY Strip Medallions | \$94

Truffled Mashed Potatoes

8oz Center Cut Filet Mignon | \$ Market Price

EVOO Crushed Yukon Potatoes with a Broken Foie Gras Sauce

Pan Roasted Sea Bass | \$84

Wild Mushroom Risotto

Short Rib "Osso Bucco" | \$78

Truffled Polenta

CHOOSE YOUR VEGETABLE (select one)

- Asparagus
- Broccolini
- Haricot Verts
- Brussels Sprouts

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Plated Dinner

*Includes Basket of Fresh Baked Breads & Rolls
Selection of One (1) Each: Salad, Entrée and Dessert
Fresh Brewed Lavazza Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas*

DESSERTS (select one)

- Florida Key Lime Tart
- Tiramisu
- Chocolate Ganache Cake
- Carrot Cake
- Creamy Cheesecake

DINNER ENHANCEMENTS

Add a Fourth Course from the Appetizer List Below

Pan Roasted Sea Scallops | \$15

With Porcini Mushroom Butter

Harissa Rubbed Grilled Shrimp | \$15

Mango Chutney and Yogurt Mint Sauce

Ceviche Tasting | \$16

Rock Shrimp Ceviche with a Plantain Chip

Pasta Course | \$14

With Fresh Pomodoro Sauce

ENHANCE YOUR ENTRÉE

For Your Convenience, Every Menu Item Can Be Customized to Add One of the Following:

Grouper
Halibut
Mahi Mahi

Jumbo Shrimp
Sea Bass
Lobster Tail

Salmon
Chicken Breast
Filet Mignon

Additional Charges Will Apply

Gluten Free, Vegetarian & Kosher Menu Options Available Upon Request

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Dinner Buffets

*All Dinner Buffets Include Fresh Baked Breads
Freshly Brewed Lavazza Regular & Decaffeinated Coffee and a Selection of Assorted Artisanal Teas
\$100 Fee Will Apply for Orders Less Than 25 Guests*

Italian Supper | \$75

Freshly Focaccia and Roasted Garlic Breadsticks
Marinated Olives and Parmesan Cheese with Fresh Herbs
Heirloom Tomato, Fresh Buffalo Mozzarella Cheese & Hand
Picked Italian Basil Display with EVOO & Aged Balsamic
Chicken Milanese with a Lemon Butter Pan Sauce & Fresh Herbs
Grilled Swordfish Topped with a Hot House Bruschetta
Brick Oven Roasted Italian Inspired Vegetables
House Made Tiramisu and a Mini Cannoli Display

Prime Steakhouse | \$95

Display of Mini Iceberg Salads with Ripe Tomatoes, Diced Red Onions,
Applewood Smoked Bacon with a Maytag Bleu Cheese Dressing
Sliced Beefsteak Tomato Platter Drizzled with Cold Pressed Olive Oil,
Moldon Sea Salt and Fresh Cracked Black Pepper
Herb and Roasted Garlic Crusted Rib-Eye Loin with a Creamy
Horseradish Sauce
Maine Lobster Mac & Cheese
Asiago & Plugra Crisp Potatoes
Chocolate Layered "Beast Cake"

On The Intracoastal | \$85

Bohemian Style Conch Chowder with House Made Johnny Cakes
Boston Bibb Lettuce Salad with Grilled Hearts of Palm, Marinated
Red & Yellow Pepper and Heirloom Cherry Tomatoes and Mandarin
Oranges with a Cilantro Vinaigrette
Grilled Locally Caught Mahi-Mahi with a Ripe Florida Mango Salsa
Jamaican Jerk Marinated Chicken with a Myers Rum Butter Sauce
Florida Marinated Vegetable Medley
Individual Key Lime Tarts

Backyard Boca Barbecue | \$85

Traditional Cornbread
Key West Inspired Black Bean Salad with Cilantro & Sweet Corn with Florida Spices
Composed Wild Spring Mix Salad with Hot House Roma Tomatoes, Sliced English
Cucumbers, Sweet Shredded Carrots with Buttermilk Ranch Dressing
Ancho Rubbed BBQ Grilled Chicken
Mango Mustard Grilled Salmon with a Papaya and Mango Relish
BBQ Beef Brisket Sliders
Chefs Four Cheese Mac & Cheese
Pineapple Glazed Sweet Potato Salad
Southern Peach Cobbler

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Beverage Selections

Deluxe Open Bar

Tito's Vodka, Smirnoff Vodka, Beefeater Gin, Jack Daniel's,
Dewar's Scotch, Espolon Silver Tequila and DonQ Rum
Imported and Domestic Beer: Budweiser, Bud Light, Corona, Heineken
House Red & White Wine, House Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

First Hour \$22
Each Additional Hour \$9

Premium Open Bar

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Johnny
Walker Black Scotch, Mount Gay Rum, Bacardi Rum, Sailor Jerry Rum,
Makers Mark, Crown Royal, Patron Tequila
Imported and Domestic Beer: Budweiser, Bud Light, Corona,
Heineken, Michelob Ultra
House Red & White Wine, House Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

First Hour \$28
Each Additional Hour \$12

Beer & Wine Open Bar

Imported and Domestic Beer: Budweiser, Bud Light, Corona, Heineken
House Red & White Wine, House Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

First Hour \$18
Each Additional Hour \$8

Host Bar

Prices are Per Drink

	Deluxe	Premium
Cocktails	\$9	\$12
Domestic & Imported Beer	\$5	\$7
House Wine by the Glass	\$8	
Sparkling Wine by the Glass	\$9	
Cordials	\$12	
House Wine by the Bottle	\$45	
Sparkling Wine by the Bottle	\$45	
Bottled Water / Juice	\$5	
Coca-Cola Beverages	\$4	

Bartender Fee | \$150

First 1-4 Hours of Service

Bartender Fee | \$25

Each Additional Hour

*One Bartender Per 75 Guests is Required

All pricing is per person unless otherwise noted and subject to change without notice

All Food, Beverage, Room Rental, Miscellaneous and Audio/Visual Items are Subject to 22% Service Charge & 6% Sales Tax