



Event Menu

  
EDGEWATER  
BEACH HOTEL  
*Naples, Florida*





Food photos are not exact replications

All Prices are subject to taxable 24% Service Charge and Applicable Florida Tax

## Executive Meeting Package

Pricing 79-

### Continental Breakfast

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

### Mid Morning Break Refresh

Fresh Brewed Coffee, Hot Tea  
Assorted Sodas, Bottled Water  
Morning Break is based on 15 minutes

### Buffet Lunch

**Select one Buffet Menu** (groups 10-30 guests)  
Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea

### Afternoon Break Refresh

**Select from the following**  
Fresh Baked Assorted Cookies  
Fresh Baked Brownies or  
Assorted Granola Bars & Assorted Whole Fruit

Fresh Brewed Coffee, Decaf, Hot Tea  
Assorted Sodas, Bottled Water  
Afternoon Break is based on 15 minutes



## Executive Meeting Package

### Manhattan Deli Board

Island Cole Slaw

**Seasonal Tossed Green Salad**

Selection of Dressings

**Tri-Color Pasta Salad**

**Create Your Own Sandwich**

**Roasted Turkey Breast, Black Forest Ham,  
Cracked Pepper Roast Beef**

**White Albacore Pickle Relish Tuna Salad**

**Green Apple Chicken Salad**

Assorted Cheeses, Breads, Toppings

Display of Fresh Seasonal Fruit

Fudge Brownies, Strawberries, Powdered Sugar



### Paradise in Florida

**Artisan Garden Salad**

**Red Bliss Potato Salad**

**Seasonal Fruit**

**Island Grilled Mahi-Mahi**

Tropical Fruit Salsa

**Roasted Chicken**

Honey Garlic Marinade

Creamy Parmesan Risotto

Haricot Verts, Baby Carrots,  
Bell Pepper, Petite Zucchini

Mango Guava Cheesecake

Key Lime Tarts

### Audio Visual

Added Value for Executive Meeting Package only

- Discounted Screen with Dressing 25-
- Power Strip(s) for Projector
- One Flip Chart: Regular/Self-Stick Pads
- Assorted Markers

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

## Continental Breakfast

### The Continental 22-

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

### Beachcomber Continental 26-

Fresh Squeezed Orange, Grapefruit Juice  
Tropical Fruit Display with Melon, Berries  
Croissants, Danish, Muffin,  
Bagels, Cream Cheese, Preserves

### Steel Cut Oatmeal

Honey, Raisins, Brown Sugar

### Breakfast Sandwich

English Muffin, Scrambled Egg, Sausage,  
Cheddar Cheese

Fresh Brewed Coffee, Decaf, Hot Tea

### Add ons

Assorted Cold Cereals 4-

Smoothie Shooters 5-



## Buffet Breakfast

150- Set-up Fee for Buffets under 15 guests

### The Island 28-

Fresh Squeezed Orange Juice, Grapefruit Juice  
Tropical Fruit Display with Melon, Berries

### Farm Fresh Scrambled Eggs

Applewood Smoked Bacon, Sausage Links  
Herb Roasted Potatoes  
Croissants, Danish, Muffin, Bagels  
Cream Cheese, Preserves  
Fresh Brewed Coffee, Decaf, Hot Tea

### The Intracoastal 32-

Fresh Squeezed Orange, Grapefruit Juice  
Tropical Fruit Display with Melon, Berries  
Croissants, Danish, Muffin  
Assorted Cold Cereals  
Whole or Low Fat Milk, Sun-Ripened Banana

### Farm Fresh Scrambled Eggs

### Buttermilk Pancakes

Warm Maple Syrup

### Mediterranean Quiche

Roasted Tomato, Wild Mushrooms, Spinach,  
Goat Feta

Applewood Smoked Bacon, Sausage Links,  
Red Bliss Potato, Sautéed Bell Pepper, Onion  
Fresh Brewed Coffee, Decaf, Hot Tea



### Chef's Omelets Station 10-

Farm Fresh Hand Tossed Omelets  
Assorted Fresh Toppings, Breakfast Meats  
Chef Attendant Fee 150-

### Belgium Waffle Station 8-

Fresh Sliced & Whole Seasonal Berries,  
Whipped Chantilly Cream,  
Warm Maple Syrup  
Chef Attendant Fee 150-

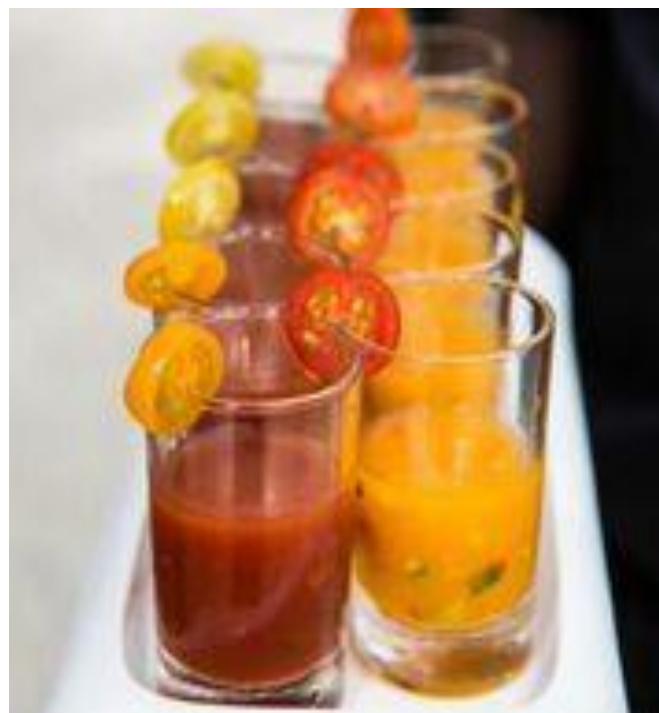
## Plated Breakfast

### The All American 26-

Freshly Squeezed Orange Juice, Grapefruit Juice  
Fresh Brewed Coffee, Decaf, Hot Tea

**Farm Fresh Scrambled Eggs**  
or  
**Eggs Benedict**

Applewood Smoked Bacon or  
Sausage Links  
Yukon Gold Home Fried Potatoes



## Brunch Buffet

150- Set-up Fee for Buffets under 15 guests

### Oceanside Brunch 52-

Freshly Squeezed Orange Juice  
Fresh Brewed Coffee, Decaf, Hot Tea, Iced Tea

#### Caprese Salad

Local Florida Tomatoes, Fresh Mozzarella,  
Tondo Balsamic, Basil, First Press Olive Oil

Sliced Seasonal Fresh Fruit

#### Challah Bread French Toast

Warm Maple Syrup

#### Farm Fresh Scrambled Eggs

Applewood Smoked Bacon  
Sausage Links  
Yukon Gold Home Fried Potatoes  
English Muffins

Bagels, Cream Cheese, Preserves  
Fresh Baked Muffins, Assorted Danish

#### Almond Crusted Chicken

Sweet & Spicy, Mango Jus

#### Pan Seared Mahi Mahi

Florida Citrus Butter Sauce

#### Penne Arrabiatta

Spicy Tomato Basil Sauce

Seasonal Vegetable Selection  
Assorted Desserts



#### Herb Roasted Prime Rib

Horseradish Creme, Grain Mustard, Natural Pan Juices

#### Slow Roasted Turkey Breast

Apricot Chutney

#### Honey Chipotle Glazed Ham

Charred Pineapple Relish

## Upgrade Options

### Chef's Omelets Station 10-

Farm Fresh Hand Tossed Omelets  
Assorted Fresh Toppings, Breakfast Meats  
\*\*Chef Attendant Fee additional 150-

### Belgium Waffle Station 8-

Fresh Sliced & Whole Seasonal Berries,  
Whipped Chantilly Cream, Warm Maple Syrup  
Chef Attendant Fee additional 150-

## Theme Breaks

18- per person

Based on 15 minutes of Service

Fresh Brewed Coffee, Decaf, Hot Tea

### Morning Glory

Prepared Fruit Smoothies,

Power, Granola, Breakfast Bars,

Tropical Fruit Display

### Grandma's Kitchen

Assorted Fresh Baked Cookies, Brownies,

Assorted Fruit Bars, Lemonade

### Envigor-Break

Make your own Trail Mix

Granola, Craisins, Sunflower Seeds,

Wasabi Peas, Sliced Almonds,

Chocolate Chips, M&Ms, Assorted Yogurts,

Honey, Granola & Power Bars,

Fresh Fruit Juices, Gatorade

### Taste of Athens

Fresh Vegetables, Garlic Roasted Hummus,

Kalamata Olive Tapenade, Tzatziki, Pita Bread

### Sweet & Salty

Bag of Pretzels, Assorted Potato Chips,

White Cheddar Popcorn, Mixed Nuts,

Assorted Candy, Salted Caramel Brownie



## Beverages on Consumption

Coffee, Decaf, Hot Tea 56- gallon

Fresh Fruit Juices 48- gallon

Whole or Low-Fat Milk 48- gallon

Lemonade 44- gallon

Iced Tea 48- gallon

Assorted Soft Drinks 5-

Bottled Water 5-

Sport Drinks / Vitamin Water 6-

## Individual Break Items

Seasonal Fresh Fruit 8- per person

Assorted Granola & Power Bars 5- each

Whole Fruit 48- per dozen

Muffins, Bagels or Danish 48- per dozen

Assorted Cookies 48- per dozen

Fudge Brownies 48- per dozen

Individual Bags Potato Chips, Pretzels,  
Popcorn 5- each

Individual Assorted Yogurts 4- each

Gelato Mini Cups 5- each

Hummus & Pita Chips 6- per person

Salsa & Tortilla Chips 6- per person



## Lunch Buffets

150- Set-up Fee for Buffets under 15 guests  
Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea

### The Chalk Board 45-

#### **Baby Mesclun Greens Salad,**

Cherry Tomato, European Cucumber,  
Toasted Almonds, Spiral Carrots, Craisins,  
Gorgonzola Cheese, House-made Creamy  
Ranch

#### **Red Bliss Potato Salad**

Red Onion & Dill

#### **Island Cole Slaw**

#### **Cavatappi Pasta**

Pancetta, Basil, Baby Spinach,  
Roasted Bell Peppers

### Pre-made Sandwiches

#### **Oven Roasted Turkey**

Avocado, Baby Swiss Cheese,  
Applewood Smoked Bacon, Lettuce,  
Tomato, Garlic Aioli, Multi Grain

#### **Prosciutto**

Fresh Mozzarella, Beefsteak Tomatoes,  
Balsamic Glaze, Basil Shallot Aioli, Oregano,  
Ciabatta

#### **Peppercorn Braised Roast Beef**

Havarti Cheese, Bermuda Onion,  
Creamy Horseradish, Leaf Lettuce,  
Vine Ripe Tomato, Rye Bread

Chocolate Chip Brownies

Lemon Bars, Fresh Strawberries

## The Road to Tuscany 48-

#### **Classic Cardini**

Romaine Hearts, Herb Croutons,  
Shaved Parmesan, Creamy Caper Dressing

#### **Bruschetta**

Basil Pesto, Vine Ripened Tomatoes,  
Roasted Garlic Crostini

#### **Crimini Mushroom Ravioli**

Roasted Artichoke, Cherry Tomatoes,  
Shallot Béchamel

#### **Seared Chicken Breast**

Goat Feta Cheese, Caper Tomato Relish,  
Lemon Butter Beurre Blanc

#### **Shrimp Risotto**

Portobello Mushroom, Baby Spinach,  
White Wine, Aged Parmesan,  
Roasted Whole Grape Tomato Compote

#### **Garlic Broccoli Rabe**

Sautéed Shallots, Lemon Butter

#### **Neapolitan Flatbread**

Whole Leaf Basil, Fresh Mozzarella,  
Red Crushed Pepper, Roma Tomato Pomodoro

#### **Antipasto Board**

Genoa Salami, Prosciutto, Green Olives,  
Cherry Peppers, Assorted Cheeses,  
Artichoke, Crisp Flatbreads, Assorted Crackers

Cannolis

Tiramisu with Bitter Sweet Cocoa Powder

## The Mediterranean 50-

### Capriccioso Salad

Fresh Mozzarella, Heirloom Tomatoes,  
Baby Arugula, Shaved Red Onion, Basil, Olive Oil,  
Aged Balsamic Vinegar, Pepperoncini

### Mezzaluna Salad

Baby Italian Greens, Crisp Pancetta, Gorgonzola,  
Fire Roasted Peppers, Grilled Zucchini, Cucumber,  
Kalamata Olives, Italian Red Wine Vinaigrette

### The Medi Plate

Imported Salami, Artisan Cheese,  
Roasted Garlic-Citrus Hummus,  
Hot & Sweet Italian Peppers,  
Grilled Marinated Mushrooms, Pita Chips, Crostini

### Grilled Chicken Peperonata

Sweet Peppers, Onions, Marinara, Capers

### Roasted Scottish Salmon

Feta Tomato Relish, Citrus White Wine Butter

Garlic Red Bliss Potatoes

Sicilian Fire Roasted Rustic Vegetables

Lemon Bars

Tiramisu, Bitter Sweet Cocoa Powder

## The Southwestern 50-

### Roasted Chicken Tortilla Soup

New Mexico Spices, Fresh Lime, Jalapeno,  
Cilantro, Crisp Tortilla Strips

### Market Greens

Tomatoes, Oranges, Radish,  
Jicama, Red Onion, Cheddar Jack Cheese,  
Citrus-Honey & Cilantro Vinaigrette

### Chopped Street Corn Salad

Baby Iceberg, Tomatoes, Charred Corn,  
Cucumbers, Fire Roasted Green Chili, Scallions,  
Queso Fresco Cheese, Fried Onions,  
Creamy Chipotle-Chili Lime Dressing

### Cast Iron Seared Chicken Fajitas

Spices, Charred Onions, Peppers, Cilantro, Lime

### Carne Asada

Grilled Marinated Steak, Cumin-Oregano,  
Orange, Shaved Pickled Onion

Tomato Salsa Picante, Guacamole,

Pico de Gallo, Mexican Crema,

Colby Jack Cheese,

Warm Soft Flour Tortillas, Corn Tortillas

South Western Vegetable Rice,

Charro Beans, Smoked Bacon, Tomatoes

Tres Leches Cake, Churros

## Plated Luncheon

Artisan Bakery Bread, Whipped Butter  
Coffee, 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 Walnuts,  
Balsamic Vinaigrette

#### **Heart of Romaine**

Garlic Crouton, Parmigiano-Reggiano,  
Signature Caesar Dressing

### Entrees

Select up to two Entrees, third Entrée add 5-

#### **Wild Mushroom Ravioli 30-**

Wilted Swiss Chard, Caramelized Shallots,  
Cherry Tomato & Roasted Garlic Cream Sauce

#### **Chicken Francoise 38-**

Caper Berry, Meyer Lemon Beurre Blanc

#### **Herb Crusted Chicken Breast 38-**

Roasted Tomato Garlic Sauce



#### **Grilled NY Strip Steak 42-**

Balsamic Pearl Onion, Burgundy Demi-Glace

#### **Fresh Herb Grilled Atlantic Salmon 42-**

Basil Beurre Blanc, Tomato Salsa

#### **Grilled Mahi-Mahi 42-**

Dark Rum Mango Glaze, Bell Pepper,  
Golden Pineapple Salsa

#### **Grilled Peppercorn Filet Mignon 52-**

Portobello Mushroom, Red Wine Bordelaise

### Dessert

Select one

#### **NY Cheesecake**

Strawberry Compote

#### **Key Lime Pie**

Mint Cream, Passion Fruit Coulis

#### **Tiramisu**

Mocha Painted Plate, Powdered Cocoa

#### **Seasonal Berries Parfait**

#### **Chocolate Ganache Cake**

## Plated Lunch Salads

Select up to two choices

Third Entrée add 5- per person

Artisan Bakery Bread, Whipped Butter,  
Coffee, Iced Tea Service

### Chicken Cobb Salad 28-

Applewood Bacon, Bleu Cheese, Avocado,  
Eggs, Kalamata Olives, Cherry Tomatoes,  
Creamy Mango Dressing

### NY Strip Steak Salad 34-

Crisp Romaine, Roasted Mushrooms,  
Vine Ripe Tomatoes, Gorgonzola Cheese,  
Crispy Onions, Balsamic Vinaigrette

### Grilled Chicken Salad 28-

Baby Iceberg, Carrot Curls, Heirloom Tomatoes,  
Sundried Cherries, Roasted Peppers,  
Boursin Cheese Vinaigrette

**Substitute Blackened Mahi 4-**

**Substitute Grilled Salmon 6-**

### Asian Chicken Salad 28-

Romaine Lettuce, Carrots, Sesame Seed,  
Red Cabbage, Almonds,  
Mandarin Segments, Red Peppers,  
Sweet & Sour Vinaigrette



### Lobster Salad 38-

Roasted Red Onion, Lemon, Scallion, Orzo,  
Baby Greens, Champagne Orange Vinaigrette

## Dessert

Select one

**NY Cheesecake**, Strawberry Compote

**Key Lime Pie**, Mint Cream, Passion Fruit Coulis

**Tiramisu**, Mocha Painted Plate, Powdered Cocoa

**Seasonal Berries Parfait**

**Chocolate Ganache Cake**

## Sandwiches

28- per person

Can be served Plated or as a Boxed Lunch

Select two choices

Fresh Fruit, Bag of Potato Chips,

Fresh Baked Cookie or Brownie

Bottled Water or Soft Drinks

On Consumption 5- each

### Oven Roasted Turkey

Baby Swiss Cheese, Applewood Smoked Bacon,  
Lettuce, Tomato, Garlic Aioli, Multigrain Bread

### Peppercorn Roast Beef

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

### Black Forrest Ham

Wisconsin Cheddar, Lettuce, Vine-Ripe Tomato,  
Whole Seed Mustard Aioli, Butter Croissant

### Shrimp Salad

Flat Leaf Parsley, Bell Peppers, Celery, Mayo,  
Yellow Tomatoes, Lettuce, Multi Grain



## More Sandwiches

### Italian Hoagie

Rock Salt Cured Ham, Genoa Salami, Capicola, Provolone, Vine Ripe Tomato, Baby Red Oak, Artisan Hoagie Roll

### Veggie in the Raw Wrap

Roasted Garlic Hummus, Baby Spinach, Tomato, Cucumber, Red Onion, Goat Feta, Whole Wheat Wrap

### Caesar Wrap

Grilled Chicken Breast, Hearts of Romaine, Parmesan Cheese, Whole Wheat Wrap



## Hors d'oeuvres

Priced per 50 piece increments  
6- per piece  
Based on One hour of Butler Service

### Serve Chilled

Roasted Red Pepper Stuffed with Goat Cheese Mousse

Smoked Salmon, Tarragon Mousse on Cucumber

Beef Tenderloin, Garlic Crostini

Peruvian Shrimp Ceviche, Mini Shooter Glass

Tuna Tartare, Wine Soy Sauce, Wasabi Creme

California Roll



### Serve Warm

Roasted Bell Pepper Crab Cakes, Chipotle Aioli

Mac & Cheese, Smoked Gouda

Vegetarian Spring Roll, Coriander Plum Sauce

Coconut Shrimp Shooter, Sweet & Sour Glaze

Teriyaki Steak Skewers, Rice Wine Hoisin Sauce

Cuban Spring Rolls, Whole Grain Mustard Aioli

Franks en Croute, Dijon Mustard

Tandori Chicken, Coconut Curry Dipping Sauce

Scallops Wrapped Applewood Smoked Bacon

Stuffed Mushroom Caps, Spinach, Gouda, Shallots

Mini Brie en Croute

Imported Brie, Raspberry, Puff Pastry

Spanakopita

Conch Fritters, Key Lime Aioli

Yucca Fries Shooter, Chipotle Dipping Sauce

## Reception Package

One hour 48- person

Based on Three Hors d'oeuvres per person

### Cheese Board Display

International & Domestic Cheeses, Grapes, Figs, Dates, Wild Berries, Flatbreads, Breadsticks

### Five Butler Passed

Served Warm

Roasted Bell Pepper Crab Cakes, Chipotle Aioli

Vegetarian Spring Roll, Coriander Plum Sauce

Tandoori Chicken, Coconut Curry Dipping Sauce

Teriyaki Steak Skewers, Rice Wine Hoisin Sauce

Mini Brie en Croute, Raspberry Sauce

### Pasta

Penne, Bowtie and Cheese Tortellini,  
 Chunky Tomato Basil, Pesto, Alfredo Sauce,  
 Spicy Sausage, Grilled Asparagus, Roasted Peppers,  
 Mushrooms, Grated Parmesan Cheese, Garlic Bread  
 Chef Attendant Required 150- each



## Carving Stations

Based on One hour  
Serves approximately 30 ppl

Artisan Bakery Breads included

Whole Roasted Turkey 325-  
Cranberry Chutney, House-made Gravy

Glazed Smoked Ham 360-  
Fruit Glaze, Dijon Mustard, Mayonnaise,

Prime Rib 495-  
Cream Horseradish

Roasted Leg of Lamb 375-  
Roasted Tomato Concasse

Roasted Tenderloin of Beef 425-  
Red Wine Bordelaise, Baguettes

Giant Grouper 425-  
Wrapped in a Banana Leaves,  
Haden Mango Rice Wine Relish



## Deluxe Displays

Per person Pricing. Based on One hour. Stations priced as an accompaniment to Meal

### Cheese Board 14-

International and Domestic Cheeses, Grapes, Flatbreads, Breadsticks, Figs, Dates, Wild Berries, Jams

### Charcuterie 18-

Soppressata, Prosciutto, Hard Salami, Chutneys, Jams, Smoke Gouda, Maytag Bleu, Baguette, Crostini

### Vegetable Crudité 12-

Individual made, Bell Peppers, Celery, Carrots, Cherry Tomato, Hummus, Ranch, Red Pepper Coulis

### Jumbo Shrimp 20-

Three per person. Local Jumbo Shrimp on Crushed Ice, Cocktail Sauce, Remoulade, Lemon Stars

### Baked Brie 12-

Puff Pastry, Raspberry, Kotiga Figs, Honey, Berries, Flat Breads, Chutney, Dates, Nuts, Boursin

### Sliders 24-

Cheddar Burgers, Southern Style Buttermilk Chicken, Slow Braised Short Rib, Lump Crab Cake, Condiments, Creamy Buttermilk Coleslaw, Applewood Smoked Bacon & Sour Cream Potato Salad, Brioche Rolls

### Wharfside Chilled Seafood Display 28-

Freshly Shucked Clams, Oysters, Jumbo Shrimp, Crab Legs, Cocktail Sauce, Remoulade Mingonette, Lemon Wedges

### Bruschetta 14-

Rosemary Garlic Olive Oil, Red Pepper Roquefort Cheese, Hummus, Olive Tapenade, Grilled Breads

### House Made Flatbreads 16-

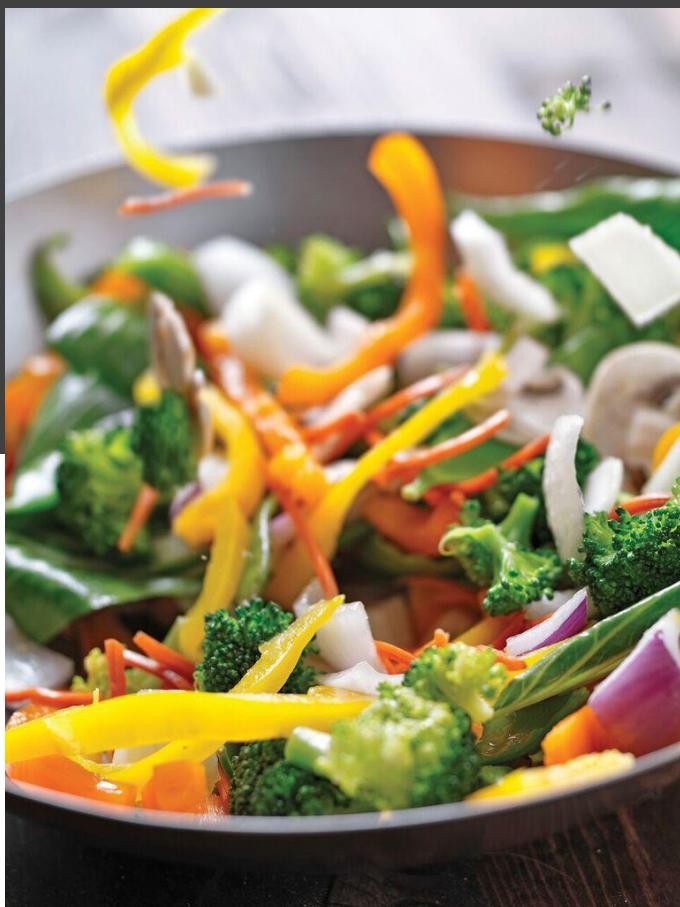
Select Two

Fungi – Wild Mushrooms, Pizza Sauce, Sharp Sheep's Cheese, Romano Tartufo Oil, Spicy Arugula

Genova White – Herb Roasted Chicken, Baby Spinach, Ricotta, Romano, Mozzarella, EVOO

Rustica – Sweet Fennel Sausage, Crispy Pancetta, Spicy Pomodoro, Fine Herbs

Margherita – House Pomodoro, Fresh Buffalo Mozzarella, Roasted Tomatoes, Torn Sweet Basil



## Splendid Stations

Per person Pricing. Based on One hour

Stations priced as an accompaniment to Meal or Multiple Stations

All stations require Chef Attendant Fee 150-

### South of the Border 20-

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

### Pasta Station 24-

Penne, Bowtie, Cheese Tortellini, Chunky Tomato Basil, Pesto & Alfredo Sauce, Spicy Sausage, Grilled Asparagus, Sautéed Onions, Grilled Chicken, Spinach, Roasted Peppers, Mushrooms, Grated Parmesan Cheese, Garlic Bread

### Killer Mac & Cheese Station 20-

White Cheddar, Mascarpone, Shredded Pepper Jack, Peas & Basil, Short Rib, Parmesan Cream, Asparagus, Mushroom, Roasted Tomato

### Dim Sum Bar & Stir Fry 26-

Vegetable Dumplings, Pork Pot Sticker, Vegetable Spring Roll  
Made to Order Stir Fry, Lo Mein Noodle, Hoisin, Ginger & Pad Thai Sauce, Marinated Beef, Chicken, Shrimp, Broccoli, Carrots, Mushroom, Onions, Peppers, Scallions, Snow Peas

### Meatball & Mozzarella Station 18-

Signature Butcher Blend Meatballs, San Marzano Tomato-Basil Marinara, Spicy Pomodoro Sauce, Light Parmesan Reggiano Sauce, Heirloom Tomato, Arugula, Burrata Mozzarella, EVOO, Cracked Pepper, Whipped Ricotta, Roasted Red Peppers, Garlic, Bread Sticks, Mini Ciabatta Rolls

### Mashed Potato Bar 15-

Yukon Whipped Mashed, Sour Cream, Chopped Scallions, Crumbled Bacon, Freshly Grated Parmesan, Shredded Cheddar, Caramelized Onions, Sautéed Mushrooms

## Dinner Buffets

150- Set-up Fee for Buffets under 30 Guests

### The Inlet 80-

Artisan Rolls and Crisp Bread Sticks

#### **Antipasto Display**

Bocconcini Mozzarella, Genoa Salami,  
Prosciutto, Olives, Cherry Peppers,  
Assorted Cheeses, Roasted Mushroom,  
Artichoke, Crisp Flatbreads,  
Soft Ciabatta Breadsticks

#### **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-Glace, Pearl Onions

#### **Blackened Seafood Kabob**

Citrus Butter Sauce

Smashed Cheddar Cheese Potato  
Grilled Zucchini, Squash, Eggplant, Asparagus

Raspberry Cheesecake  
Key Lime Pie

### Key West 98-

Fresh Baked Tropical Bread

#### **Bahamian Conch Chowder Sun-Ripened Fruit Kebobs**

#### **Baby Greens**

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

#### **Big Island Poke**

Ahi Tuna, Green Onions, Soy Sauce,  
Capers, Avocado, Wasabi Crema

#### **Jamaican Chicken**

Red Papaya Jalapeno Chutney

#### **Caribbean Glazed Pork Loin**

Virgin Island Rum Sauce

#### **Mango Mahi-Mahi**

Golden Pineapple Salsa

Medley of Hawaiian Vegetables  
Fried Yucca  
Cilantro Jasmine Rice

Coconut Cake  
Key Lime Pie

## The Cookout 88-

Assortment of Fresh Baked Rolls, Corn Bread

### Artisan Garden Salad

Cherry Tomatoes, Cucumber, Croutons,  
Crumbled Gorgonzola, Italian Dressing,  
Creamy White Balsamic Dressing

### Tropical Slaw

Napa Cabbage, Grilled Pineapple,  
Cilantro Lime Aioli

### Red Bliss Potato Salad

Applewood Smoked Bacon  
Green Cabbage Bell Pepper **Cole Slaw**

### Beef Kabobs

Bell Peppers, Red Onions, Golden Pineapple

### Grilled Chicken Breasts

House-made Barbecue Sauce

### Island Grilled Mahi

Tropical Fruit Salsa

### Grilled Vegetables

Sweet Basil Pesto, Balsamic Reduction

### Boardwalk Fries

Ketchup Malt Vinegar

### Street Corn

Garlic Aioli, Cotija Cheese, Paprika

Blueberry Cobbler

Chocolate Turtle Cheesecake

## Flavors of the World 125-

150- Chef Attendant Fee applies

### Ceviche Trio

Shrimp, Corvina, Mango, Red Onion, Cilantro

### Mediterranean Salad

Tossed Salad, Kalamata Olives, Feta Cheese,  
Cherry Tomatoes, Red Wine Vinaigrette

### Asian Tuna Salad

Mixed Greens, Wonton Crisps, Ginger Soy

### Whole Gulf Snapper

Coconut Rum Sauce

### Roasted Pork Loin

Bell Pepper Relish

### Tandoori Chicken

Yogurt Marinated, Authentic Indian Spices

### Thai Vegetable Stir Fry

Rice, Cashews, Broccoli, Red Pepper, Bok Choy,  
Carrot, Mushrooms, Coconut Curry Sauce

### Wild Mushroom Ravioli

Citrus Butter Sauce

### Grilled Eggplant

Peppers, Mozzarella, Cauliflower Au Gratin

Saffron Risotto

Steamed Yucca in Coconut Broth

Tomato Focaccia, Garlic Ciabatta, Olive Ciabatta

Pistachio Ricotta Cheesecake & Assorted Macaroons





## Taste of America 135-

150- Fee applies if Minimum 30ppl is not met

### Wedge Salad

Cherry Tomatoes, Bacon, Onions, Blue Cheese  
Crumble, Croutons,  
Blue Cheese or Sweet Onion Dressing

### New England

Lazy Mans Lobster Tails & Claws,  
Mussels, Steamed in White Wine Garlic Sauce  
Boston Baked Beans

### Midwest

Carved Blackened Beef Sirloin, Béarnaise Sauce  
Garlic Mashed Potatoes, Roasted Vegetables  
150- Chef Attendant Fee

### Bayou

New Orleans Style Chicken Jambalaya  
Blackened Cajun Grouper,  
Tropical Fruit Salsa  
Beignets, Castor Sugar & Apricot Glaze

### Pacific

Assorted Hand Rolled Sushi, Wasabi, Ginger,  
Soy Oriental Noodle Salad  
Hawaiian Pizza

### Desserts Across America

Florida Key Lime Pie, Boston Cream Cake,  
New York Style Cheesecake,  
Washington Apple Streusel

## Plated Dinner

### Appetizers

10- person additional

Select one

#### **Lobster Ravioli**

Sherry Lobster Cream, Tomato Concasse

#### **Diver Scallop**

Baby Arugula, Parmesan Risotto,  
Key Lime Butter Beurre Blanc

#### **Jumbo Lump Crab Cake**

Roasted Corn Salsa, Lemon Caper Aioli

#### **Sesame Seared Ahi Tuna**

Wakame Salad, Asian Chili Oil,  
Rice Wine Soy Sauce

#### **Maine Lobster Bisque** (max 30 guests)

Sweet Lobster Chunks, Sherry Cream



### Salads

Select one

#### **White Sand**

Baby Red Oak, Heirloom Cherry Tomatoes,  
Aged Balsamic, Toasted Almonds,  
Petite Mozzarella, Pesto Vinaigrette

#### **Burrata Caprese**

Sun-Ripened Heirloom Tomatoes, Torn Sweet Basil,  
Creamy Burrata Cheese, Balsamic Reduction,  
Cold Pressed Olive Oil

#### **Drift Salad**

Tender Field Greens, Heirloom Tomatoes,  
English Cucumber, Pickled Onions, Roasted Beets,  
Goat Cheese, Citrus Vinaigrette

#### **Broken Caesar**

Baby Romaine, Creamy Caper Dressing,  
Herbed Ciabatta Croutons, Parmesan Crisp

#### **Very Chilled Iceberg Wedge**

Gem Lettuce, Heirloom Tomatoes, Crispy Pancetta,  
Crumbled Blue Cheese, Avocado Buttermilk Dressing,  
Balsamic Glaze Drizzle

## Entrée Selection

Choice of Two Entrees

Third Entrée option – additional 5- per person

Fresh Baked Artisan Breads, Creamy Butter,  
Coffee, Hot Tea, Iced Tea

### **Pan Seared Chicken Piccata 94-**

Lemon Butter Caper Sauce

### **Rosemary Pan Seared Chicken 94-**

White Wine Peppercorn Sauce

### **NY Strip Steak 94-**

Gorgonzola Butter

### **Filet Mignon Market Price**

Wild Mushroom Confit, Napa Cabernet Bordelaise

### **Northern Harvest Salmon 94-**

Grilled, Broiled or Pan Seared

### **Grilled Ratatouille Tower 84-**

Balsamic Marinated Eggplant, Herb Polenta Cake,  
Yellow Squash, Red Peppers, Fresh Mozzarella,  
Roasted Tomato Coulis

### **Florida Grouper 96-**

Pan Seared

### **Crab Stuffed Snapper 94-**

Pan Seared

## Select a Sauce for Fish Entrée

Tropical Fruit Salsa

Creamy Lobster Butter

Meyer Lemon Beurre Blanc

Lemon Caper Sauce

Smoked Tomato Vinaigrette

## Combination Entrees

A Combination Entrée can be created with any of the above two entrees with Chef's approval. Price would be that of higher priced entrée.

### **Maine Lobster Tail, Drawn Butter & Petit Beef Tenderloin Barrel Market Price**

Fume Blanc Reduction, Aged Port Demi-Glace

## Dessert

Select one

Chocolate Ganache Cake

Fresh Fruit Tart

Fresh Berry Parfait, Vanilla Custard Cream

Key Lime Pie

Tiramisu

NY Style Cheesecake, Fresh Berries

Chocolate Turtle Cheesecake



## Sweet Enhancements

Based on One Hour

### Mini Cupcake Bar 14~

Select four

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

### Italian Gelato Station 14~

Dark Chocolate, Caramel Sea Salt, Vanilla Bean,  
Fresh Whipped Cream

Chef Attendant Fee 150-

### Bananas Foster Station 15~

Spiced Rum, Caramel Butter Sauce, Coconut Ice  
Cream

Chef Attendant Fee 150-

### Chocolate Decadence 14~

Assorted Chocolate Truffles, Chocolate Ganache  
Cake,

Chocolate Mousse Martinis,

White Chocolate Raspberry Cheesecake,

Seasonal Berries & Whipped Cream

### Viennese Table 16~

Assorted Cakes, Petit Fours, Mousse, Mini  
Eclairs, European Pastries, Strudel, Fresh  
Seasonal Fruit



## Signature Drink Collection

One hour/Enhancements to an Existing Bar  
150- Bartender Fee (1 per 50ppl)

### Wine Upgrades

Please ask to see our Wine List

### Flavored Mint Bar 16-

#### Mojitos

Bacardi Flavored Rums

Mint, Lime, Pineapple, Raspberry, Blueberry,  
Watermelon

### Tequila Rocks Bar 14-

**Sauza Silver Tequila**, on the Rocks

Mango, Strawberry, the Classic Margarita

### Rum Punch Bar 16-

#### Bacardi Superior Silver

Pineapple, Orange Juice, Grenadine

#### Rumhaven Coconut Water Rum

Midori, Pineapple Juice, Splash of Sprite

#### Bacardi

Orange Juice, Cranberry Juice, Bacardi Black

### The Mule Bar 16-

Moscow Mule- Tito's Vodka, Lime Juice, Ginger Beer

Italian Mule- Tito's Vodka, Limoncello, Lime Juice,  
Ginger Beer

Irish Mule- Jameson Irish Whiskey, Ginger Ale,  
Lime Juice

Mexican Mule- Sauza Silver Tequila, Ginger Beer, Lime

### Coffee Bar 12-

Gourmet Coffee

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

### Bloody Mary Bar 12-

**First:** 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,  
Scallion, Olives, Pickle Spear, Bacon Strip



## Bars

### Resort Brand Bar

18- First Hour

13- each Additional Hour

New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Sauza Silver Tequila, Jim Beam Bourbon, Dewar's Scotch, Canadian Club Whisky, E&J Brandy, Beer (listed below), Proverb Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir, Sauvignon Blanc Rose

### Premium Bar

22- First Hour

15- each Additional Hour

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniels Whiskey, Dewar's 12 Scotch, Jameson Irish Whiskey, Makers Mark Bourbon, Milagro Silver Tequila, Beer (listed below), William Hill Chardonnay, Pinot Noir, Merlot, Cabernet

### Luxury Bar Upgrade

26- First Hour

17- each Additional Hour

Grey Goose Vodka, Hendricks Gin, Bacardi Superior Rum, Bacardi 8 Rum, Patron Silver Tequila, Knob Creek Bourbon, Johnnie Walker Black Scotch, Crown Royal Canadian Whisky, Glenlivet 12 Single Malt Whiskey, Beer (listed below), Kendall Jackson Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon

### Imported & Craft Beer

Corona, Corona Light, Stella, Goose Island IPA

### Domestic Beer

Budweiser, Bud Light, Miller Light, Yuengling Lager, Bucklers (non-alcoholic)



## Host Bar

Prices Based on Consumption

Resort Brand Liquors 9-

Premium Liquors 10-

Luxury Liquors 13-

Cordials 10-

Import & Craft Beers 7-

Domestic, Non-Alcoholic Beers 6-

House Wine 8-

Premium Wine 10-

Luxury Wine 12-

Soft Drinks & Bottled Waters 5-

## Wine Upgrades

We offer an Extensive Wine List



## Drink Tickets

Provided by Hotel

Count in advance

10- per ticket

Good for Resort or Premium Level Bar

## Specialty Beverages

Based on one hour

12- person

Select from

Bloody Mary

Mimosas

Rum Punch Sangria

Margaritas

## Additional Bar Info

Bartender Fee 150-

One Bartender per 75 guests

Cashier may be required 150-





# Equipment Rental List

- LCD Projector
- Flip Chart (s) with Stand
- Portable Screen
- AC Extension Cord
- Power Strip
- Podium
- Wired Internet Access
- Poly Com Conference Phone





EDGEWATER  
BEACH HOTEL

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