



# *Breakfast and Breaks*

*2013*



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[www.mainsailtampa.com](http://www.mainsailtampa.com)

# Continental Breakfast



## THE MAINSAIL

CHILLED ASSORTED FRUIT JUICES  
TO INCLUDE TWO OF YOUR CHOICE: ORANGE JUICE, APPLE JUICE, OR CRANBERRY  
AN ASSORTMENT OF JUMBO MUFFINS, PASTRIES AND BAGELS  
SERVED WITH BUTTER, CREAM CHEESE AND FRUIT PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND A SELECTION OF HERBAL TEAS  
\$17.00 PER PERSON

## THE CLIPPER

CHILLED ASSORTED FRUIT JUICES  
TO INCLUDE TWO OF YOUR CHOICE: ORANGE JUICE, APPLE JUICE, OR CRANBERRY  
FRESH SLICED FRUIT DISPLAY  
AN ASSORTMENT OF JUMBO MUFFINS, PASTRIES, BAGELS, AND CROISSANTS  
SERVED WITH BUTTER, CREAM CHEESE AND FRUIT PRESERVES  
ASSORTED DRY CEREALS WITH MILK, YOGURTS, GRANOLA  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND A SELECTION OF HERBAL TEAS  
\$19.00 PER PERSON

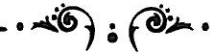
## THE ANCHOR

CHILLED ASSORTED FRUIT JUICES  
TO INCLUDE TWO OF YOUR CHOICE: ORANGE JUICE, APPLE JUICE, OR CRANBERRY  
FRESH SLICED FRUIT DISPLAY  
AN ASSORTMENT OF JUMBO MUFFINS, PASTRIES, AND BAGELS  
SERVED WITH BUTTER, CREAM CHEESE AND FRUIT PRESERVES  
MINI CROISSANTS OR BUTTERMILK BISCUITS  
FILLED WITH  
SCRAMBLED EGGS, SAUSAGE OR BACON, AND CHEDDAR CHEESE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS  
\$22.00 PER PERSON

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX



# Plated Breakfast



## THE MARINA

FLUFFY SCRAMBLED EGGS WITH CHEDDAR CHEESE  
BREAKFAST POTATO  
CHOICE OF BACON OR SAUSAGE  
TRADITIONAL SOUTHERN BREAKFAST GRITS CAKES  
AN ASSORTMENT OF MINI MUFFINS, PASTRIES AND MINI CROISSANTS  
BUTTER AND FRUIT PRESERVES  
FRESH FLORIDA ORANGE JUICE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS  
\$18.00 PER PERSON

## THE LEEWARD

STUFFED FRENCH TOAST WITH YOUR CHOICE OF CARAMELIZED APPLE OR BANANA NUT  
SERVED WITH WARM MAPLE SYRUP  
CHOICE OF BACON OR SAUSAGE  
AN ASSORTMENT OF MINI MUFFINS, PASTRIES AND MINI CROISSANTS  
FRESH FLORIDA ORANGE JUICE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS  
\$19.00 PER PERSON

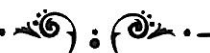
## THE BIMINI

CHEESE OMELET  
BREAKFAST POTATO  
CHOICE OF BACON OR SAUSAGE  
AN ASSORTMENT OF MINI MUFFINS, PASTRIES AND MINI CROISSANTS  
BUTTER AND FRUIT PRESERVES  
FRESH FLORIDA ORANGE JUICE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS  
\$19.00 PER PERSON

## THE REGATTA

BREAKFAST SANDWICH ON A CROISSANT OR BAGEL  
WITH SCRAMBED EGGS, BACON, SAUSAGE, OR HAM, AND CHEDDAR CHEESE  
FRESH SEASONAL FRUIT  
AN ASSORTMENT OF MINI MUFFINS, PASTRIES AND MINI CROISSANTS  
BUTTER AND FRUIT PRESERVES  
FRESH FLORIDA ORANGE JUICE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS  
\$19.00 PER PERSON

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# Breakfast Buffets

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## THE CAPTAIN'S DELUXE

CHILLED ASSORTED FRUIT JUICES  
TO INCLUDE ORANGE JUICE AND CRANBERRY  
FRESH SLICED SEASONAL FRUIT DISPLAY  
FLUFFY SCRAMBLED EGGS  
BREAKFAST POTATOES  
THICK APPLEWOOD SMOKED BACON AND SAVORY SAUSAGE LINKS  
AN ASSORTMENT OF MINI MUFFINS, PASTRIES AND MINI CROISSANTS  
BUTTER AND FRUIT PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND A SELECTION OF HERBAL TEAS  
\$24.00 PER PERSON

## THE SOUTHERN DELUXE

CHILLED ASSORTED FRUIT JUICES  
TO INCLUDE ORANGE JUICE AND CRANBERRY  
FRESH SLICED SEASONAL FRUIT DISPLAY  
SCRAMBLED EGGS GARNISHED WITH CHEDDAR CHEESE AND TOMATOES  
COUNTRY STYLE BREAKFAST POTATOES  
BISCUITS WITH SAUSAGE GRAVY  
GRILLED HAM AND THICK APPLEWOOD SMOKED BACON  
AN ASSORTMENT OF MINI MUFFINS, PASTRIES AND MINI CROISSANTS  
BUTTER AND FRUIT PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS  
\$27.00 PER PERSON

## THE SAILOR'S DELUXE

CHILLED ASSORTED FRUIT JUICES  
TO INCLUDE ORANGE JUICE AND CRANBERRY  
FRESH SLICED SEASONAL FRUIT DISPLAY  
EGGS BENEDICT WITH HOLLANDAISE SAUCE  
FRENCH TOAST WITH MAPLE SYRUP  
THICK APPLEWOOD SMOKED BACON AND SAVORY SAUSAGE LINKS  
BREAKFAST POTATOES  
AN ASSORTMENT OF MINI MUFFINS, PASTRIES AND MINI CROISSANTS  
BUTTER AND FRUIT PRESERVES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS  
\$29.00 PER PERSON

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX





# *Additional Breakfast Selections*

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*(Can be added to any of our breakfast buffet menus)*

CHEESE BLINTZES WITH ASSORTED FRUIT SAUCES  
\$5.00 PER PERSON

CINNAMON APPLE CREPES WITH GRAND MANIER SAUCE  
\$6.00 PER PERSON

OMELET STATION  
OMELETS MADE TO ORDER WITH HAM, ONIONS, GREEN PEPPERS,  
MUSHROOMS, DICED TOMATOES, SWISS AND CHEDDAR CHEESE  
(EGG BEATERS AVAILABLE)  
\$8.00 PER PERSON

BELGIAN WAFFLE STATION  
SEASONAL BERRIES AND BANANAS  
CHOCOLATE CHIPS AND CARAMELIZED MAPLE PECANS  
ACCOMPANIED BY WHIPPED BUTTER AND MAPLE SYRUP  
\$9.00 PER PERSON

EGGS BENEDICT  
TOPPED WITH A CHIVE HOLLANDAISE SAUCE  
\$7.00 PER PERSON

EGG, HAM AND CHEESE ON A MINI CROISSANT  
\$5.00 PER PERSON

FRENCH TOAST WITH MAPLE SYRUP  
\$5.00 PER PERSON

PANCAKES WITH MAPLE SYRUP  
\$5.00 PER PERSON

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# *Make Your Own Break*



## **BEVERAGES**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE OR HERBAL TEA  
\$50.00 PER GALLON

BOTTLED WATERS  
\$3.00 EACH

SOFT DRINKS  
\$3.00 EACH

INDIVIDUAL CARTONS OF WHOLE, 2% OR SKIM MILK ½ PTS  
\$3.00 EACH

LEMONADE BY THE GALLON  
\$30.00 PER GALLON

ICE TEA BY THE GALLON  
\$30.00 PER GALLON

INDIVIDUAL RED BULLS, ASSORTED BOTTLED VITAMIN WATER  
SPARKLING WATER  
\$4.00 EACH

ONE HOUR BEVERAGE SERVICE  
COFFEE, HOT TEA, SOFT DRINKS, AND BOTTLED WATER  
\$8.00 PER PERSON

ALL DAY BEVERAGE REFRESH  
COFFEE, HOT TEA, SOFT DRINKS, AND BOTTLED WATER  
(AM, MID MORNING, AND AFTERNOON SERVICE)  
\$15.00 PER PERSON

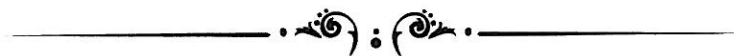
## **SWEETS**

MUFFINS, CROISSANTS OR DANISH  
BAGELS WITH ASSORTED CREAM CHEESES  
ASSORTED FRESH JUMBO BAKED COOKIES  
ASSORTED FUDGE BROWNIES  
LARGE ÉCLAIRS  
LARGE CANNOLIS  
LEMON CHELLOS BARS  
\$38.00 PER DOZEN

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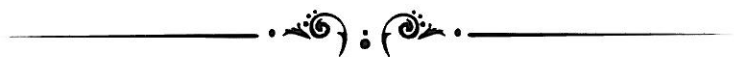
# Break Selections



MID-MORNING PICK 3  
(CHOICE OF 3 ITEMS BELOW)  
FRESH SLICED FRUIT  
WHOLE SEASONAL FRUIT  
MUFFINS  
DANISH  
BAGELS WITH CREAM CHEESE  
GRANOLA BARS  
ASSORTED FLAVORED YOGURT'S  
BREAKFAST BREADS  
SCONES  
\$10.00 PER PERSON  
(ADDITIONAL ITEMS MAY BE ADDED AT \$3 PER PERSON)

AFTERNOON PICK 3  
(CHOICE OF 3 ITEMS BELOW)  
FRESH SLICED FRUIT  
WHOLE SEASONAL FRUIT  
ASSORTED JUMBO BAKED COOKIES  
ASSORTED FUDGE BROWNIES  
GRANOLA BARS  
ENERGY BARS  
ASSORTED FLAVORED YOGURT'S  
WARM JUMBO PRETZELS WITH MUSTARD  
FRESHLY BAKED POPCORN  
HUMMUS WITH PITA CHIPS  
TORTILLA CHIPS WITH SALSA  
MIXED NUTS  
CANDY BARS  
INDIVIDUAL BAGS OF CHIPS  
BAGS OF CRACKER JACKS  
LEMON CHELLOS BARS  
ECLAIRS  
\$10.00 PER PERSON  
(ADDITIONAL ITEMS MAY BE ADDED AT \$3 PER PERSON)

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# Specialty Breaks



THE FONDUE BAR  
WARM DARK CHOCOLATE FOR DIPPING  
SERVED WITH  
WHOLE STRAWBERRIES, CUBED SEASONAL FRUIT, POUND CAKE  
PRETZEL AND MARSHMALLOWS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS, SODAS AND WATERS  
\$16.00 PER PERSON

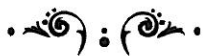
MAKE YOUR OWN SUNDAE BAR  
CHOICES OF VANILLA AND CHOCOLATE ICE CREAM  
HOT FUDGE AND CARAMEL TOPPING  
CRUSHED OREO COOKIES, MARASCHINO CHERRIES, CHOPPED NUTS,  
SPRINKLES AND WHIPPED CREAM  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS, SODAS AND WATERS  
\$15.00 PER PERSON

THE VIENNESE TABLE  
CHEF'S SELECTION OF MINI PASTRIES AND PETIT FOURS  
ASSORTED CAKES AND PIE'S  
COFFEES AND HERBAL TEAS  
SERVED WITH  
CINNAMON STICKS, SHAVED CHOCOLATE, LEMON AND ORANGE ZEST  
RAW SUGAR STICKS AND WHIPPED CREAM  
\$15.00 PER PERSON

NACHO BAR  
TORTILLA CHIPS  
WARM CHEESE SAUCE, SALSA, SOUR CREAM, GUACAMOLE,  
JALAPENO PEPPERS, LETTUCE, TOMATOES  
JALAPENO POPPERS, CHURROS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS, SODAS AND WATERS  
\$16.00 PER PERSON

BUILD YOUR OWN PARFAIT BAR  
ASSORTED YOGURT  
SLICED STRAWBERRIES, FRESH RASPBERRIES, BLUEBERRIES AND PINEAPPLE,  
SLICED BANANA, GRANOLA, AND CARAMEL SAUCE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS, SODAS AND WATERS  
\$14.00 PER PERSON

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# MAINSAIL SUITES

## HOTEL & CONFERENCE CENTER



## *Lunch Selections*

*2013*

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# Plated Lunch Selections

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## SALAD ENTRÉE'S

SERVED WITH SOUP DU JOUR, ASSORTED FRESH ROLLS WITH BUTTER, AND CHEF'S CHOICE OF DESSERT  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

### GRILLED CHICKEN CAESAR SALAD

CRISP ROMAINE LETTUCE, PLUM TOMATOES, SHAVED PARMESAN CHEESE, CROUTONS  
AND CREAMY CAESAR DRESSING  
\$22.00 PER PERSON

### COBB SALAD

FIELD GREEN LETTUCE WITH JULIANNE CARROTS, SLICED OLIVES, DICED HARD BOILED EGG, BLUE CHEESE  
CRUMBLES, DICED HAM, SLICED CUCUMBERS, TOMATOES WEDGES  
SERVED WITH RANCH OR BALSAMIC  
\$25.00 PER PERSON

## SANDWICH SELECTIONS

CHOICE OF GARDEN OR CAESAR SALAD

SANDWICHES ARE SERVED WITH POTATO CHIPS, FRESH SEASONAL FRUIT, AND CHEF'S CHOICE OF DESSERT  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

### TRADITIONAL CLUB WRAP

"OVEN-ROASTED" TURKEY, MAPLE GLAZED HAM, CRISPY BACON, BABY GREENS, AGED SWISS,  
SLICED ROMA TOMATO & WHOLE GRAIN HONEY MUSTARD &  
WRAPPED IN A SUN-DRIED TOMATO TORTILLA  
\$22.00 PER PERSON

### VEGGIE WRAP

GARLIC ROASTED MUSHROOMS, SQUASH, ASPARAGUS, CARROTS, MIXED GREENS  
WITH A CHICK PEA HUMMUS & WRAPPED IN A GARLIC HERB TORTILLA  
\$20.00 PER PERSON

### ROAST BEEF & BOURSIN

SLICED SLOW-COOKED ROAST BEEF, BEEFSTEAK TOMATO,  
SLICED RED ONION, RED OAK LEAF LETTUCE, BOURSIN CHEESE SPREAD  
SERVED ON A BRIOCHE ROLL  
\$25.00 PER PERSON

### PRESSED CUBAN

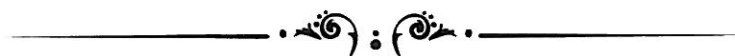
PULLED PORK, HAM SALAMI, WITH SWISS CHEESE, PICKLE, MAYONNAISE, MUSTARD  
PRESSED IN BETWEEN AUTHENTIC CUBAN BREAD  
\$24.00 PER PERSON

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# Plated Lunch Selections



ENTREES ARE SERVED CHOICE OF SALAD, CHEF'S CHOICE OF STARCH, VEGETABLES, ASSORTED ROLLS WITH BUTTER,  
CHEF'S CHOICE OF DESSERT  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

CLASSIC CAESAR  
BABY FIELD GREENS

CHICKEN PICCATA  
MARINATED WITH GARLIC AND FRESH BASIL  
AND SERVED WITH A LEMON CAPER BUTTER SAUCE  
\$24.00 PER PERSON

GRILLED TOP SIRLOIN STEAK  
SERVED WITH CARAMELIZED ONIONS IN A RED WINE SAUCE  
\$28.00 PER PERSON

HERB SEARED FILLET OF SALMON  
SERVED WITH A CITRUS GLAZED  
\$25.00 PER PERSON

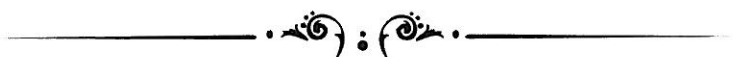
PORK LOIN MEDALLIONS  
SERVED WITH MANGO CHUTNEY  
\$24.00 PER PERSON

THREE CHEESE AND MEAT LASAGNA OR VEGETABLE LASAGNA  
WITH MARINARA SAUCE  
\$22.00 PER PERSON

PASTA PRIMAVERA  
PENNE PASTA, SEASONAL VEGETABLES, FRESH TOMATO SAUCE, AND RICOTTA CHEESE  
WITH GRILLED CHICKEN  
\$24.00 PER PERSON

PAN SEARED GROUPER  
SERVED WITH A LEMON CHIVE BUTTER SAUCE  
MARKET PRICE

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX



# Box Lunch Selections

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ALL BOX LUNCHES ARE SERVED WITH  
SEASONAL WHOLE FRUIT, CREAMY POTATO SALAD OR TOMATO BASIL PASTA SALAD  
INDIVIDUAL BAG OF CHIPS, COOKIE OR CANDY BAR  
ASSORTED SOFT DRINKS OR BOTTLED WATER

SLICED ROAST BEEF & PROVOLONE CHEESE  
RED OAK LEAF LETTUCE, SLICED RIPE TOMATO & PICKLE  
SERVED ON BRIOCHE  
\$23.00 PER PERSON

SMOKED TURKEY BREAST  
TOPPED WITH PROVOLONE CHEESE, RED OAK LEAF LETTUCE, SLICED RIPE TOMATO & PICKLE  
SERVED ON A FLAKY CROISSANT  
\$20.00 PER PERSON

CLUB WRAP  
SMOKED SLICED TURKEY, BACON, RED OAK LEAF LETTUCE, SLICED RIPE TOMATO  
WRAPPED IN GARLIC HERBED TORTILLA  
\$22.00 PER PERSON

HAM AND AGED CHEDDAR  
ON A ONION KAISER WITH LETTUCE, TOMATO, SLICED RED ONION  
\$20.00 PER PERSON

CHICKEN CAESAR SALAD WRAP  
GRILLED CHICKEN BREAST, FRESH CUT ROMAINE LETTUCE, SHREDDED PARMESAN CHEESE,  
CREAMY CAESAR DRESSING WRAPPED IN A SUN DRIED TOMATO TORTILLA WRAP  
\$22.00 PER PERSON

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

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# MAINSAIL SUITES

## HOTEL & CONFERENCE CENTER



## *Lunch Buffet Selections*

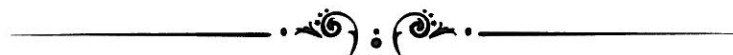
2013

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# Lunch Buffet Selections

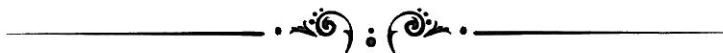


## MAINSAIL DELI BUFFET

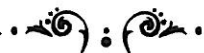
BABY FIELD GREEN SALAD  
GARNISHED WITH FRESH GARDEN TOMATOES, CUCUMBERS  
AND SERVED WITH ASSORTED DRESSING  
CREAMY POTATO SALAD  
TOMATO BASIL PASTA SALAD  
DISPLAY OF FRESH DELI MEATS:  
SMOKED HAM, ROAST BEEF, OVEN ROASTED TURKEY & GENOA SALAMI  
SLICED CHEDDAR, SWISS AND PROVOLONE  
LEAF LETTUCE, SLICED TOMATOES, RED ONIONS, DILL PICKLES  
CHEF'S SELECTION OF ASSORTED ROLLS AND BREADS  
MAYONNAISE, DIJON MUSTARD  
CHEF'S CHOICE OF DESSERT  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
\$28.00 PER PERSON

## SOUP, SALAD AND SANDWICH BAR

SOUP DU JOUR WITH ASSORTED BREADS  
BABY FIELD GREEN SALAD  
CAESAR SALAD  
CHOICE OF CHICKEN OR TUNA SALAD  
ROASTED TURKEY, BACON AND SWISS CHEESE WRAP  
VEGETARIAN WRAP  
SMOKED HAM AND AGED CHEDDAR ON A ONION KASER  
ROAST BEEF WITH BOURSIN CHEESE ON BRIOCHE  
THE ITALIAN ON HERBED FOCACCIA  
CHOICE OF: CREAMY STYLE POTATO SALAD OR COLE SLAW  
CHEF'S CHOICE OF DESSERT  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
\$30.00 PER PERSON



# Lunch Buffet Selections



*(Continued)*

## ITALIAN

CAESAR SALAD, CAPRIS SALAD

ANTIPASTI SALAD

BUFFALO MOZZARELLA RAVIOLI

PENNE PASTA

SERVED WITH BOLOGNESE AND ALFREDO SAUCE

GRILLED CHICKEN CAPRI

GRILLED ITALIAN VEGETABLES

ROASTED RED SKIN POTATOES

CANNOLIS, TIRAMISU

ASSORTED WARM ROLLS WITH BUTTER

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

\$35.00 PER PERSON

## MEXICAN

CHICKEN TORTILLA SOUP

CORN AND AVOCADO SALAD

CHICKEN AND STEAK FAJITAS GRILLED WITH PEPPERS AND ONIONS

SERVED WITH WARM FLOUR TORTILLA AND TORTILLA CHIPS

CHEESE, LETTUCE, TOMATOES, SOUR CREAM, GUACAMOLE, SALSA

BLACK BEANS AND RICE

GRILLED VEGETABLES

CINNAMON SUGAR SOPAPILLA, CARAMEL FLAN

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

\$35.00 PER PERSON

## SOUTHERN BUFFET

BABY FIELD GREEN SALAD

GARNISHED WITH FRESH GARDEN TOMATOES, CUCUMBERS

AND SERVED WITH ASSORTED DRESSING

SOUTHERN STYLE COLE SLAW & POTATO SALAD

BUTTERMILK FRIED CHICKEN

SLOW ROASTED PULLED PORK

MASHED POTATOES

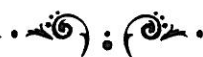
SOUTHERN GREEN BEANS

MOIST CORN BREAD AND ASSORTED ROLLS

WARM BREAD PUDDING, PEACH COBBLER

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

\$38.00 PER PERSON



# Lunch Buffet

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CREATE YOUR OWN LUNCH BUFFET

(CHOICE OF THREE SALADS)

BABY FIELD GREEN SALAD

CAESAR SALAD

CREAMY POTATO SALAD

TOMATO BASIL PASTA SALAD

COLE SLAW

FRUIT SALAD

(CHOICE OF TWO ENTREES)

ROAST BEEF WITH MUSHROOM DEMI SAUCE

HERB CRUSTED SALMON WITH A LEMON DILL SAUCE

GRILLED CHICKEN CHARDONNAY

ROAST PORK LOIN WITH MANGO CHUTNEY

CHICKEN PARMESAN

THREE CHEESE MEAT LASAGNA

TILAPIA PICCATA WITH LEMON CAPER SAUCE

PASTA PRIMAVERA

(CHOICE OF TWO SIDES)

GARLIC MASHED POTATOES

RED BLISS POTATOES

POTATO AU GRATIN

GARDEN RICE PILAF

GREEN BEAN ALMANDINE

GRILLED ZUCCHINI AND SQUASH

GLAZED BABY CARROTS

VEGETABLE MEDLEY

(CHOICE OF TWO DESSERTS)

CARROT CAKE

PEANUT BUTTER CAKE

RED VELVET CAKE

TIRAMISU

BOSTON CREAM PIE

KEY LIME PIE

CHEESECAKE

CHOCOLATE CAKE

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

\$38.00 PER PERSON

(ADD AN ADDITIONAL ENTRÉE FOR \$4 PER PERSON)







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## *Plated Dinner Selections*

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# Plated Dinner Selections



## SALADS

CLASSIC CAESAR WITH CROUTON AND SHAVED PARMESAN  
GARDEN SALAD WITH TOMATOES AND CUCUMBERS  
BIBB SALAD WITH RADICCHIO, CARROTS, AND RED ONIONS

## ENTREES

GRILLED RIB EYE  
WITH A SUN-DRIED TOMATO INFUSED COMPOUND BUTTER  
\$38.00 PER PERSON

TWIN FILET MIGNON  
GRILLED AND TOPPED WITH A WILD MUSHROOM DEMI GLAZE  
\$45.00 PER PERSON

SLICED ROAST PORK TENDERLOIN  
SERVED WITH ROSEMARY SAUCE AND APPLE CHUTNEY  
\$35.00 PER PERSON

GRILLED CHICKEN DIJON  
SEASONED CHICKEN BREAST WITH A CREAMY DIJON DEMI  
\$32.00 PER PERSON

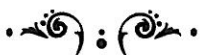
PARMESAN CRUSTED CHICKEN  
REGIANO PARMESAN CRUSTED CHICKEN  
COMPLIMENTED WITH A WILD MUSHROOM TOMATO COULI  
\$33.00 PER PERSON

CHICKEN WELLINGTON  
TENDER CHICKEN BREAST AND SAVORY MUSHROOMS WRAPPED  
IN PUFF PASTRY SERVED WITH POMMERY MUSTARD SAUCE  
\$35.00 PER PERSON

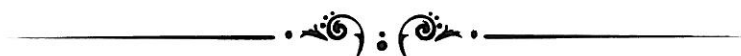
CHICKEN CAPRI  
CHICKEN BREAST STUFFED WITH SPINACH, MUSHROOMS  
PARMESAN AND MOZZARELLA CHEESE  
SERVED WITH A SUN DRIED TOMATO CREAM SAUCE  
\$34.00 PER PERSON

ENTRÉES SERVED WITH DINNER ROLLS, CHOICE OF SALAD, VEGETABLE, STARCH AND DESSERT  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX



# Plated Dinner Selections



STUFFED SHRIMP  
STUFFED WITH JUMBO LUMP BLUE CRAB  
AND SERVED WITH A GARLIC BUTTER SAUCE  
\$38.00 PER PERSON

TILAPIA  
SAUTÉED PICCATA STYLE AND SERVED  
WITH A LEMON GRASS SAUCE  
\$33.00 PER PERSON

GRILLED SALMON  
TOPPED WITH A TROPICAL FRUIT SALSA AND LIME BEURRE BLANC  
\$35.00 PER PERSON

MARKET FRESH GROUPER  
YOUR CHOICE OF BLACKENED OR PAN SEARED  
WITH CITRUS GLAZE  
MARKET PRICE

GRILLED VEGETABLE NAPOLEON  
WITH PORTABELLA MUSHROOMS, RED AND YELLOW PEPPERS,  
ZUCCHINI, ASPARAGUS, PLUM TOMATO AND MOZZARELLA CHEESE  
\$28.00 PER PERSON

EGGPLANT PARMESAN  
THINLY SLICED AND LIGHTLY BREADED BAKED  
WITH MARINARA AND MOZZARELLA  
\$28.00 PER PERSON

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH

## DESSERT

BOURBON STREET PECAN PIE  
NEW YORK STYLE CHEESE CAKE  
CARAMEL APPLE PIE  
DOUBLE CHOCOLATE CAKE  
FLORIDA KEY LIME PIE

ENTRÉES SERVED WITH DINNER ROLLS, CHOICE OF SALAD, VEGETABLE, STARCH AND DESSERT  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX







# MAINSAIL SUITES

HOTEL & CONFERENCE CENTER



## *Dinner Buffet Selections*

2013



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# Dinner Buffet Selections

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THE MAINSAIL DINNER BUFFET

(CHOICE OF THREE SALADS)

GARDEN SALAD  
GARNISHED WITH FRESH GARDEN TOMATOES, CUCUMBERS  
CAESAR SALAD  
ROMAINE LETTUCE, PARMESAN CHEESE,  
GARLIC CROUTONS AND CAESAR DRESSING  
PASTA SALAD WITH TOMATO, BASIL AND OLIVE OIL  
PLUM TOMATO AND CUCUMBER SALAD  
SEASONAL FRUIT SALAD

(CHOICE OF TWO OR THREE ENTRÉES)

ROAST SLICED SIRLOIN WITH A BURGUNDY DEMI GLAZE  
BRONZED LONDON BROIL WITH A RED WINE SAUCE  
TENDERLOIN TIPS IN A MUSHROOM CREAM SAUCE  
MOJO PORK LOIN WITH PAN SAUCE  
GRILLED CHICKEN WITH BUTTER CHIVE SAUCE  
CHICKEN PICCATA WITH A LEMON CAPER SAUCE  
CHICKEN STUFFED WITH SPINACH AND FETA CHEESE WITH HERB CREAM SAUCE  
BAKED TILAPIA TOMATO COULI  
BLACKEN SALMON WITH A TROPICAL FRUIT SALSA

CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCH  
DESSERT DISPLAY

INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA

\$37.00 PER PERSON – 2 ENTRÉE

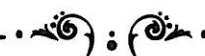
\$40.00 PER PERSON – 3 ENTREE

## GASPARILLA INVASION

BLACK BEAN SOUP  
PINEAPPLE SLAW  
HEARTS OF PALM SALAD  
CHOPPED SALAD WITH ASSORTED DRESSINGS  
PAELLA  
CHURRASCO STEAK WITH CHIMICHURRI  
SLOW ROASTED PORK  
SWEET CUMIN GRILLED CHICKEN  
CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCH  
DESSERT DISPLAY  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
\$40.00 PER PERSON



# Dinner Buffet Selections



## The Key West

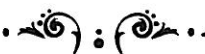
KEY WEST SEAFOOD CHOWDER  
FIELD GREENS WITH CANDIED PECANS AND MANGO  
CRAB AND POTATO SALAD FINISHED WITH TOMATO AND CILANTRO  
KEY WEST VEGETABLE SLAW  
TROPICAL SLICED FRUIT DISPLAY  
GRILLED MAHI-MAHI TOPPED WITH A TROPICAL FRUIT SALSA AND LIME BEURRE BLANC  
FLORIDIAN CRAB CAKES TOPPED WITH A MANGO KIWI RELISH  
PICKAPEPPA JERK CHICKEN WITH FRUIT SALSA  
PLANTAINS AND GARDEN FRESH VEGETABLES  
FLORIDIAN KEY LIME PIE, FRESH FRUIT TORT  
CHEF'S ASSORTED CAKES AND PIES  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
\$40.00 per person

## THE ALL AMERICAN BARBEQUE

TOSSED SALAD  
POTATO SALAD AND CREAMY COLE SLAW  
FRESH SLICED FRUIT DISPLAY  
GRILLED CHICKEN TOPPED WITH PEPPERS AND JACK CHEESE  
BARBEQUE BABY BACK RIBS  
GRILLED SALMON WITH A ROASTED CORN RELISH  
BAKED BEANS AND CORN ON THE COBB  
VEGETABLE MEDLEY  
SWEET SOUTHERN STYLE CORNBREAD  
CHEFS SELECTION OF ASSORTED FRUIT PIES AND CAKES  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
\$38.00 PER PERSON

## PACIFIC RIM

MIXED GREENS TOPPED WITH MANDARIN ORANGE AND ASPARAGUS  
CUCUMBER SALAD WITH SESAME SEED GINGER VINAIGRETTE  
TROPICAL PINEAPPLE TREE  
COCONUT SHRIMP WITH A SWEET PEPPER SAUCE  
SPICY CITRUS CHICKEN WITH SNOW PEAS AND SHITAKE MUSHROOMS  
BEEF TENDERLOIN TIPS WITH ORANGE HOISIN BARBEQUE  
STEAMED RICE WITH SLICED ALMONDS  
STIR FRIED VEGETABLES  
FRIED BANANA CARMEL CHEESECAKE  
CHEFS SELECTION OF CAKES AND PIES  
INCLUDES COFFEE, DECAFFEINATED COFFEE, AND ICED TEA  
\$45.00 PER PERSON







# MAINSAIL SUITES

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## *Catering Receptions*

2013

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# Catering Receptions

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## ACTION STATIONS

### PASTA STATION

CHEF ATTENDED AND SAUTÉED TO ORDER  
CHOICE OF TWO ~ TRI-COLORED TORTELLINI, BOWTIE, FETTUCCINE AND PENNE PASTA  
WITH CHOICE OF ALFREDO, MARINARA AND BASIL PESTO SAUCE  
COMPLIMENTED WITH BABY MUSHROOMS, RIPENED TOMATOES,  
JULIENNE VEGETABLES, GARLIC & FRESHLY GRATED PARMESAN CHEESE  
\$14.00 PER PERSON

### MASHED POTATO BAR

MASHED POTATOES & SWEET POTATOES  
SOUR CREAM, BUTTER, GREEN ONION, BACON BITS, CHEESE, GRAVY, CINNAMON AND BROWN SUGAR  
\$14.00 PER PERSON

### FAJITA BAR

SIZZLING BEEF AND CHICKEN SAUTÉED WITH ONIONS AND PEPPERS  
SERVED WITH FLOUR TORTILLAS, SOUR CREAM, PICO DE GALLO,  
GUACAMOLE AND JALAPENO PEPPERS  
CHOICE OF SPANISH RICE, BLACK BEANS OR NACHO CHEESE WITH HOMEMADE TORTILLA CHIPS  
\$16.00 PER PERSON

### MEDITERRANEAN STATION

POLENTA WITH ASSORTED TOPPINGS OF RICOTTA CHEESE, ROASTED VEGETABLES,  
BASIL PESTO & PARMESAN CHEESE  
TOASTED PITA, FLAT BREADS & CRUSTINI'S  
TOMATO BASIL HUMMUS & SPINACH ARTICHOKE HUMMUS  
TAPENADE  
\$15.00 PER PERSON



# Catering Receptions



## HORS D' OEUUVRES DISPLAY

### DISPLAY OF DOMESTIC & INTERNATIONAL CHEESES

WITH FRESH GRAPES, SEASONAL BERRIES, TOASTED BAGUETTE ROUNDS & CARR'S CRACKERS  
\$12.00 PER PERSON

### FRESH VEGETABLE CRUDITÉ

BABY CARROTS, BROCCOLI, CAULIFLOWER, FRESH CUT SQUASH, ASPARAGUS  
CHERRY TOMATOES & SLICED EUROPEAN CUCUMBERS  
SERVED WITH PEPPERCORN RANCH & BLUE CHEESE  
\$9.00 PER PERSON

### FRESH SEASONAL SLICED FRUIT DISPLAY

DISPLAY OF SLICED CANTALOUPE, HONEY DEW, PINEAPPLE, GRAPEFRUIT, STRAWBERRIES, KIWI,  
ORANGES, GRAPES, AND SEASONAL BERRIES  
\$10.00 PER PERSON

### ANTIPASTO DISPLAY

IMPORTED PROVOLONE, FRESH MOZZARELLA, SLICED PROSCUTTO, GENOA SALAMI, CAPICOLA HAM,  
KALAMATA OLIVES, MARINATED GRILLED VEGETABLES, FRESH BASIL PESTO,  
ITALIAN FOCACCIA & GRILLED BAGUETTES  
\$10.00 PER PERSON

### CHILLED SEAFOOD DISPLAY

GULF SHRIMP, GREEN BACK MUSSELS, OYSTERS ON THE HALF SHELL & SMOKED SALMON  
SCALLOP CEVICHE  
LEMON WEDGES  
TABASCO AND COCKTAIL SAUCE  
MINI BAGELS & CARR'S CRACKERS  
\$18.00 PER PERSON

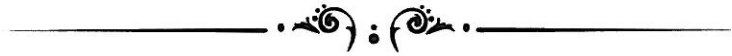
### PINEAPPLE TREE DISPLAY

ASSORTMENT OF SEASONAL FRESH FRUIT SKEWERS  
WITH PINA COLADA & FRUIT YOGURT DIPPING SAUCES  
\$12.00 PER PERSON





# Catering Receptions



## COLD HORS D' OEUVRES

ASSORTED CANAPÉ ~ \$150.00 PER ORDER

ASSORTED FINGER SANDWICHES ~ \$150.00 PER ORDER

ROASTED MUSHROOM CRUSTINI WITH BASIL PESTO ~ \$150.00 PER ORDER

HAM & CHEESE PINWHEELS ~ \$150.00 PER ORDER

BRUSCHETTA TOPPED WITH ROMA TOMATO, FRESH BASIL, REGIANO CHEESE ~ \$150.00 PER ORDER

JUMBO SHRIMP WITH COCKTAIL SAUCE OR REMOULADE SAUCE ~ \$200.00 PER ORDER

ROMA TOMATO STUFFED WITH GOAT CHEESE ~ \$150.00 PER ORDER

## HOT HORS D' OEUVRES

COCONUT FRIED SHRIMP WITH A SWEET AND SOUR SAUCE ~ \$175.00 PER ORDER

MEAT BALLS WITH A MUSHROOM BORDELAISE OR BARBEQUE SAUCE ~ \$150.00 PER ORDER

MINI CRAB CAKE WITH A CAJUN SAUCE ~ \$200.00 PER ORDER

FRIED RAVIOLI WITH MARINARA SAUCE ~ \$150.00 PER ORDER

BACON WRAP SCALLOPS ~ \$175.00 PER ORDER

GREEK PHYLLO PASTRY STUFFED WITH FETA CHEESE AND SPINACH ~ \$150.00 PER ORDER

EGG ROLLS WITH PLUM SAUCE ~ \$150.00 PER ORDER

MINI BEEF WELLINGTON WITH ROASTED RED PEPPER SAUCE ~ \$175.00 PER ORDER

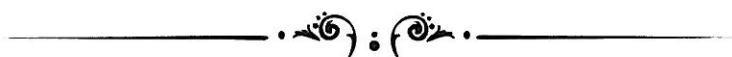
CLASSIC BLUE CRAB STUFFED MUSHROOM CAPS TOPPED WITH BÉARNAISE SAUCE ~ \$175.00 PER ORDER

CHICKEN TENDERS BUFFALO OR TRADITIONAL WITH ASSORTED DIPPING SAUCES ~ \$150.00 PER ORDER

ASSORTED MINI QUICHE ~ \$125.00 PER ORDER

BEEF, CHICKEN OR SEAFOOD EMPANADAS ~ \$125.00 PER ORDER

ONE ORDER IS 50 PIECES. A MINIMUM OF ONE ORDER IS REQUIRED



# Catering Receptions



## CARVING STATIONS

### BOURBON HONEY GLAZED HAM

SERVED WITH CHEDDAR CHEESE TOPPING, ONION REMOULADE AND  
WHOLE GRAIN MUSTARD AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 50 PEOPLE)  
\$225.00 EACH

### ROAST TENDERLOIN OF BEEF

SERVED WITH CREAMY HORSERADISH SAUCE, GARLIC AIOLI  
AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 25 PEOPLE)  
\$275.00 EACH

### HERB RUBBED ROASTED PRIME RIB

SERVED WITH AUJUS, CREAM HORERADISH AND  
WHOLE GRAIN MUSTARD AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 25 PEOPLE)  
\$375.00 EACH

### MOJO ROAST PORK LOIN

SERVED WITH A BLACK BEAN SAUCE AND SPICY MANGO SALSA  
AUTHENTIC TAMPA CUBAN BREAD  
(SERVED MINIMUM 30 PEOPLE)  
\$225.00 EACH

### ROAST TURKEY BREAST

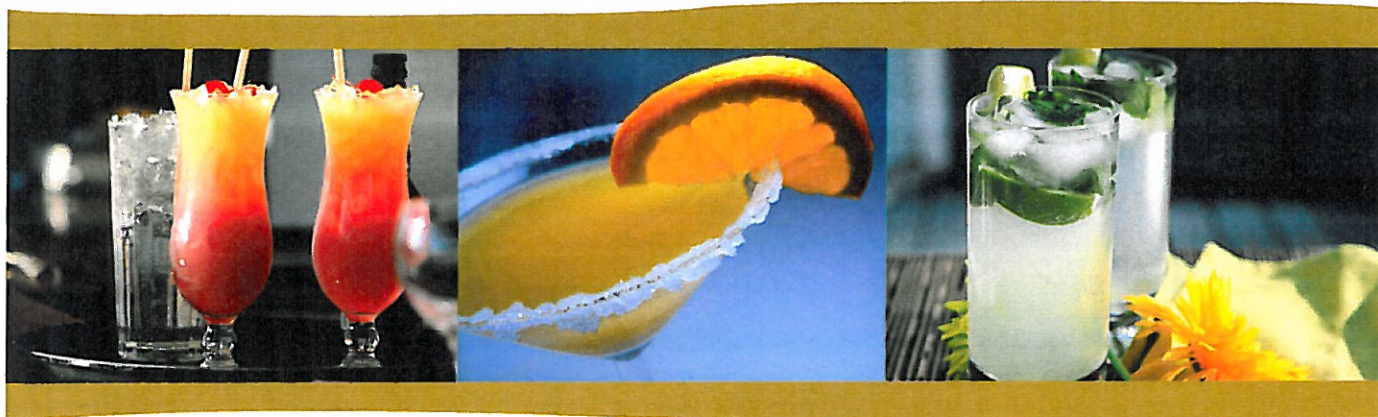
SERVED WITH APPLE SAGE GRAVY, CRANBERRY RELISH  
AND ASSORTED DINNER ROLLS  
(SERVED MINIMUM 20 PEOPLE)  
\$225.00 EACH





# MAINSAIL SUITES

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## *Beverage & Bar*

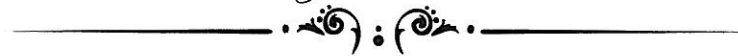
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# Beverage & Bar



## BEER WINE AND SODA

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, MILLER LITE, CORONA,

HEINEKEN AND HOUSE WINES

\$12.00 PER PERSON FOR FIRST HOUR

\$5.50 PER PERSON FOR EACH ADDITIONAL HOUR

## PREMIUM WELL

SMIRNOFF VODKA

BOMBAY DRY GIN

BACARDI SUPERIOR

BACARDI SPICED

JOSE CUERVO GOLD

JIM BEAM

CANADIAN MIST

CUTTY SHARK

AMARETTO

CAFFE LOLITA

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, CORONA, HEINEKEN, AMSTEL LITE AND MILLER LITE

PREMIUM WELL BRAND WINES

\$16.00 PER PERSON FOR FIRST HOUR

\$7.00 PER PERSON FOR EACH ADDITIONAL HOUR

## SUPER PREMIUM

THREE OLIVES VODKA

TANQUERAY GIN

BACARDI SUPERIOR

BACARDI SPICED

1800 TEQUILA SILVER

JACK DANIEL'S

CROWN ROYAL

DEWAR'S WHITE LABEL

DISARONNO

KAHLUA

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, CORONA, HEINEKEN, AMSTEL LITE AND MILLER LITE

PREMIUM BRAND WINES

\$18.00 PER PERSON FOR FIRST HOUR

\$8.00 PER PERSON FOR EACH ADDITIONAL HOUR

## COGNACS

HENNESSY V.S AND HENNESSY V.S.O.P

THERE WILL BE ONE BARTENDER PER 100 GUESTS FOR ALL BARS.

FOR ALL GUESTS UNDER THE AGE OF 21, THERE WILL BE A SMALL CHARGE PER GUEST FOR UNLIMITED NON-ALCOHOLIC BEVERAGES FOR THE DURATION OF THE HOSTED BAR PACK.

UPON REQUEST WE HAVE A FULL SELECTION OF WINES AND SPIRITS TO ENHANCE YOUR E  
PLEASE INQUIRE WITH YOUR ONSITE CATERING PROFESSIONAL

