

# 'TWEEN WATERS INN

ISLAND RESORT & SPA

## *Food & Beverage Options*



*2016-2017*

# *Sunrise Buffet*

Fluffy Scrambled Eggs  
Apple Wood Smoked Bacon and Country Sausage  
Toasted Almond French toast  
Crispy Breakfast Potatoes  
Seasonal Tropical Fruit Salad  
Assorted Cereals with Whole Bananas  
Individual Yogurts  
Fresh Baked Croissants with Butter and Preserves  
Orange Juice  
Cranberry Juice,  
Freshly Brewed Coffee  
Assorted Teas  
Milk

Price per Guest: **\$32**

## *Morning Eye Opener Station*

Mimosa & Bloody Mary Bar  
2 Hours

Champagne  
Vodka  
Orange Juice  
Cranberry Juice,  
Bloody Mary Blend  
Fresh Fruit  
Fresh Cut Celery

Price per Guest 21 and older: **\$18**

## *Omelet Action Station*

Farm Fresh Eggs  
Cheddar Cheese, Feta Cheese,  
Country Ham, Apple Wood Smoked Bacon  
Bell Peppers, Sweet Onions,  
Tomatoes, Jalapeno Peppers,  
Fresh Broccoli  
Salsa, Sour Cream, Guacamole, Ketchup

Price per Guest: **\$16**

*Assorted Muffin or Danish Platter available for \$30*

Per Guest Pricing, advanced guarantee Count Required 30 days prior to event.  
Minimum of 25 guests.

## *Deli Cuts Buffet*

\$20.00

### *Cold Cuts:*

Turkey  
Smoked Ham  
Roast Beef

### *Cheese Selections:*

Swiss  
Cheddar

### *Toppings:*

Lettuce  
Tomatoes  
Onion  
Pickles

### *Accompaniments:*

Cole  
Slaw  
Potato Salad  
Fresh Baked Rolls

*\*Add Cookies for \$38 per ten*



## Hors d'oeuvres & Appetizers

Iced Jumbo Shrimp  
Piquant Cocktail Sauce  
*\$4 per piece*

Crab & Lobster Dip  
Assorted Breads, Artisan Crackers  
*\$180 Serves 25*

Traditional Hummus  
Tomatoes, Cucumbers, Olives, Assorted  
Flatbreads  
*\$60 Serves 25*

Petite Crab Cakes  
Dijonaise Sauce  
*\$150 per 50 pieces*

Chef's Choice Assorted Canapes  
*\$140 per 50 pieces*

Meatballs  
Swedish or Captiva House Barbeque  
*\$120 per 50 pieces*

House-Made Salsa & Guacamole  
Tri-Colored Tortilla Chips  
*\$45 Serves 25*

Black Bean and Cheese Quesadillas  
Salsa, Sour Cream  
*\$125 Per 50 pieces*

Petite Quiche  
*\$150 per 50 pieces*

Caprese Skewers  
Fresh Mozzarella, Tomato, Basil  
*\$145 per 50 pieces*

Freshly Shucked Clams & Oysters  
*\$15 per person*

Oriental Dumplings  
*\$125 per 50 pieces*

Assorted Petite Egg Rolls  
Dipping Sauces  
*\$125 per 50 pieces*

Crab Rangoon  
*\$150 per 50 pieces*

Warm Spinach and Artichoke Dip  
Assorted Breads, Artisan Crackers  
*\$50 serves 25*

Scallops Rumaki  
Bacon wrapped scallops  
*\$160 per 50 pieces*

Prosciutto-Wrapped Melon  
*\$120 per 50 pieces*

Stuffed Mushroom Caps  
Italian Sausage, Seafood, or Vegetarian  
*\$120/ \$150 per 50 pieces*

Chicken Wings  
Buffalo, Lemon Pepper, or Captiva House  
Barbeque  
*\$135 per 50 pieces*

Petite Skewered Kabobs  
Chicken, Beef, or Shrimp  
*\$90/ \$120/ \$ 175 Per 50 pieces*

## Cocktail Hour Enhancements

### Fruit & Cheese Display

Imported and Domestic Cheese  
Fresh Berries, Seedless Grapes,  
Assorted Artisan Crackers  
\$15

### Cold Antipasta

Mozzarella and Provolone Cheeses,  
Assorted Savory Italian Meats,  
Vinaigrette Marinated Vegetables,  
Mushrooms, Peppers, Olives,  
Italian Breads, Olive Oil, Balsamic Vinaigrette  
\$15

### Seafood Display

Jumbo Cocktail Shrimp, Crab Claws,  
Fresh Oysters on the Half,  
New Zealand Green Lip Mussels, Crab and Lobster  
Dip, Traditional Raw Bar Accompaniments  
\$24

### Crudites

Fresh Cut Seasonal Vegetables, Dipping Sauces  
\$10

### Fresh Fruit

Seasonal Fruits, Berries, Yogurt Dipping Sauces  
\$10

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## Plated Entrée Selections

### Grilled Filet Mignon

Port Demi – Glace or Stilton Butter,  
Garlic Mashed Potatoes  
\$54

### Oven Roasted Half Rack of

#### Domestic Lamb

Pommery Port Demi – Glace  
\$53

### Crab Stuffed Jumbo Shrimp

Woodland Mushroom Risotto  
\$47

### Grilled Jerk Rubbed Grouper

Papaya Salsa  
\$44

### Coconut Shrimp

Pineapple Chutney  
\$43

### Grilled New York Strip

Garlic Mashed Potatoes  
\$43

### Sesame Crusted Tuna

Ginger Soy  
\$42

### Seared Sea Bass

Lemon Butter, Woodland Mushroom  
\$42

### Macadamia Nut Crusted Breast of Chicken

Papaya Salsa, Tropical Rice  
\$41

### Chicken Wellington

Puff Pastry,  
Herb Stuffed with Spinach and Asiago Cream Sauce  
\$41

### Curried Roasted Pork

Tropical Fruit Cous Cous  
\$37

### Eggplant Caprese

Breaded Eggplant, Vine Ripe Tomato Sauce, Fresh  
Mozzarella, Balsamic Reduction,  
Julienne Garden Vegetables, Angel Hair Pasta  
\$34

### All Plated Dinners Include

Captiva House Tossed Field Greens Salad with Dressing, Fresh Steamed  
Vegetables, and Assorted Rolls with Butter

*Please Select up to three of the Following  
Per guest pricing, guaranteed count required 30 days  
prior to event*

*Caesar Salad additional \$5 per person  
Caprese Salad additional \$9 per person*

## *Duet Entrée Selections*

One Combination Plate for All Guests

### *Filet Mignon & Cold Water Lobster Tail*

Garlic Mashed Potatoes

Seasonal Vegetables

*\$68*

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### *Filet Mignon & Choice of Fish*

Grouper, Salmon, or Sea Bass

Coconut Rice or Garlic Mashed Potatoes

Seasonal Vegetables

*\$58*

## Island Sizzle Buffet

### Entrée Selections:

Grilled Jamaican Jerk Chicken Breast  
Grilled Black Grouper in Orange and Lime  
Roasted Caribbean Pork Loin with Mango Barbeque Sauce  
Coconut Shrimp with Pineapple Chutney

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### Salads

Paradise Fruit Display  
Tropical Pasta Salad  
Tomato Cucumber Vinaigrette Salad

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### Accompaniments

Tropical Rice  
Grilled Seasonal Vegetables  
Crackling Captiva Corn Muffins

*Two Entrees: \$44*

*Three Entrees: \$52*

Per Guest Pricing, Advance Guarantee Count Required 30 Days Prior to  
Event  
Minimum of 40 Guests



# *Tropical Nights Buffet*

## *Entrée Selections:*

Pan Seared Salmon with Tomato Basil Salsa and Baked Asparagus Orzo  
Blackened Grouper with Creole Sauce and Louisiana Dirty Rice  
Macadamia Nut Encrusted Chicken with Thai Curry Rice  
Chicken Cacciatore with Herb Tomato Rice  
Eggplant Parmesan with Garlic Cheese Toast

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## *Salads*

Farfalle with Pesto and Sun-Dried Tomatoes  
Tropical Fruit  
Tossed Field Greens with Choice of Dressing

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## *Accompaniments*

Chef's Selection of Seasonal Vegetables  
Freshly Baked Rolls  
Three Salad Selections

*Two Entrees: \$51*

*Three Entrees: \$58*

Per Guest Pricing, Advance Guarantee Count Required 30 Days Prior to  
Event  
Minimum of 40 Guests

# Seafood Buffet

## Entrée Selections:

Grilled Florida Grouper with Chive Lemon Butter and Garlic Mashed Potatoes  
Caramelized Salmon with Mandarin Orange Relish and Tropical Rice  
Shrimp and Scallop Newberg with Mushroom Risotto  
Seared Mahi Mahi with Lobster Cream Sauce and Saffron Risotto  
Coconut Shrimp with Pineapple Chutney

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## Salads

Fresh Fruit Display  
Cold Penne Pasta and Seafood Salad  
Tossed Field Greens with Choice of Dressing

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## Accompaniments:

Chef's Medley of Freshly Steamed Vegetables  
Freshly Baked Rolls and Butter

*Two Entrees: \$47*

*Three Entrees: \$51*

Per Guest Pricing, Advance Guarantee Count Required 30 Days Prior to Event  
Minimum of 40 Guests

# *Southern Shores Barbeque Buffet*

## *Entrée Selections*

Baby Back Ribs in Bourbon Street Barbecue Sauce  
Barbecue Chicken  
Tender Barbecue Brisket

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## *Salads*

Watermelon Fruit Boat  
Sweet Cole Slaw  
Tossed Field Greens Salad with Choice of Dressing

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## *Accompaniments*

Au Gratin Baked Potato Casserole  
Corn on the Cobb  
Fresh Baked Corn Muffins

*Two Entrees: \$39*

*Three Entrees: \$44*

Per Guest Pricing, Advance Guarantee Count Required 30 Days Prior to Event  
Minimum of 40 Guests

## *The Carvery*

### *Whole Side of Salmon Wellington*

Spinach Roasted Red Pepper, Borsini, Lemon Beurre Blanc

**\$305**

Approximately 20 Guests

### *Roasted Prime Rib of Beef*

Horseradish, Au Jus

**\$385**

Approximately 20 Guests

### *Island-Style Whole Roasted Suckling Pig*

Mango Barbeque Sauce

**\$575**

Approximately 30 Guests

May be added to enhance your event.  
Advance Guarantee Count Required 30 Days Prior to Event

*Additional Chef Attendant Fee of \$100*

# All Inclusive Beverage Packages

## Premium Shelf

Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum,  
Crown Royal Whiskey, Johnny Walker Black Scotch,  
Maker's Mark Bourbon, Patron Silver Tequila  
Includes Beer and Wine Package  
3 Hour Package: \$66  
Additional Hours: \$18

## Deluxe

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,  
Jack Daniel's Whiskey,  
Dewar's Scotch, El Charro  
Includes Beer and Wine Package  
3 Hour Package: \$54  
Additional Hours: \$14

## Beer, Wine and House Spirits Package

Captiva House Spirits  
White House Wines: Chardonnay, Pinot Grigio, Cavit Moscato  
Red House Wines: Cabernet Sauvignon, Merlot  
Imported and Domestic Beer  
Soft Drinks, Bottled Water, Mixers  
3 Hour Package: \$45  
Additional Hours: \$11

## Soft Drinks

Soda  
Bottled Water  
Price Per Hour: \$5  
Additional Hours: \$3

Per Guest Per Hour Pricing, Advance Guarantee Count Required 30 Days  
Prior to Event 3 Hour Minimum; \$25 Open Bar Set Up Fee

*\*Beach Front Cocktail Hour \$350*

## Consumption Bar

### Premium Liquor Beverage \$ 12

Grey Goose Vodka, Bombay Sapphire Gin,  
Mount Gay Rum, Crown Royal Whiskey,  
Johnny Walker Black Scotch, Maker's Mark  
Bourbon, Patron Silver Tequila

### Deluxe Liquor Beverages \$8

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,  
Jack Daniel's Whiskey, Dewar's Scotch, El  
Charro

### House Wines \$8

### Imported & Premium Beers \$5

### Domestic Beers \$4

### Soft Drinks & Bottled Water \$2

### Mineral Water \$3

Choose between Premium or Deluxe Liquor options  
Per Drink Pricing Minimum of \$500 Beverage Tab and \$250 set up fee.

\*Beach Front Cocktail Hour \$350

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## Signature Cocktail Enhancements

### Choose From

3 Rum Punch  
Parrott Bay Breeze  
Marry Me Mai Tai  
Watermelon Delight  
Raspberry Lemonade Twist

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## Frozen Cocktail Enhancements

\*Available at Oasis Pool Bar only\*

### Choose From

Traditional Pina Colada  
Lava Flow  
Mudslide  
Golden Margarita

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## Champagne Toast

\$ 40 per bottle

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## Served Beach Front

\$100 set up fee

## Dessert Options

### Tuxedo Cake

Twelve Slices  
\$62

### Carrot Cake

Ten Slices  
\$49

### Tiramisu

Fourteen Slices  
\$64

### New York Cheesecake

Twelve Slices  
\$72

### Key Lime Pie

Eight Slices  
\$52

### Jack Daniel's Chocolate Pecan Pie

Six Slices  
\$46

### Gourmet Cookies

Serves 10  
\$38

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