

A photograph of an outdoor wedding reception table. The table is covered with a light blue-grey cloth and is set with white plates, glassware, and a centerpiece of pink and white flowers. Three lit candles are in a wooden holder on the left. The table is surrounded by light-colored wooden chairs with pink upholstered seats. The setting is outdoors on a grassy lawn with trees and a body of water in the background.

# *The Club at Grandezza*

## *Weddings and Special Events*



# General Catering

## Pricing, Gratuity and Sales Tax

A 20% Service Charge and appropriate Sales Tax will be added to all Food and Beverage purchases. The Sales Tax will also be added to the Facility Location Fees, Set-Up Fees and Rentals.

Due to constant fluctuation of wholesale food prices, The Club is unable to guarantee prices more than 90 days prior to the scheduled event.

An additional cost may be incurred if Set-Up and/or Service Enhancements are requested.

A \$5 Per Person Upcharge will be added to any Event Order requesting more than two (2) Plated Entrée Choices.

On days and/or Hours of Operation that The Club at Grandezza is normally closed, or for all weddings, a \$6,000.00 food and beverage minimum (pre-tax and gratuity) is required to have a function in any of our rooms. This fee increases to \$10,000.00 on all holiday weekends.

## Billing and Payments

A Letter of Agreement and a Non-Refundable Payment are required to confirm the date of all events. If the payment and signed Letter of Agreement are not returned by the date indicated, The Club at Grandezza reserves the right in its sole and absolute discretion, to release all space being held for the function. Payments may be made by personal check, Visa or MasterCard.

All functions will require a Visa or MasterCard credit card on file to guarantee the balance.

The Club reserves the right to reassign or reduce function space, as necessary, in accordance with the guaranteed number of attendees and set-up requirements for the function.

## Location / Set-Up Fees for Weddings

A Location Fee is assessed for all Non-Member events as well as being subject to applicable Equipment Rental and Set-Up Fees.

Clubhouse Rental Fee for Weddings \$2,500

(Reduced by \$500 if Ceremony is Off-Site)

Ceremony Only \$1,500

Ceremony Set Up Fee \$2/Person

Ballroom Set Up Fee \$5/Person

Please Inquire about Non-Wedding Room Rental and Set Up Fees.

## Day of Wedding Coordinator

The Club at Grandezza provides you with a Day of Wedding Coordinator for a fee of \$250.

- Primary point of contact on your wedding day and to ensure all contractual agreements are executed
- Arrives a minimum of 4 hours before your ceremony time
- Provides a Ceremony Rehearsal the night before your wedding
- Coordinates and executes your Wedding Ceremony and all Details of your Wedding Timeline
- Responsible for minimum set-up, including but not limited to, placement of escort cards, favors and linens
- Not Responsible for the overall design and décor of your wedding
- Confirmation of all other vendors the week leading up to your wedding

Services are not limited to the details outlined above. All other requests must be submitted in writing and agreed upon prior to your wedding day (additional service fees may apply).

# General Catering

## Additional Services and Fees

Bar Set-Up Fee is \$75/Per Bartender.

Chef Attended Station Fee is \$125.00/per Chef. Each Chef can attend to a maximum of 75 guests for a carving station and 40 guests for an egg/omelet station.

Valet Parking is available for your function per request. The number of attendees will determine the total cost of this service.

A choice of Linens and Napkins are provided by The Club of white or ivory tablecloths and a selection of colored napkins at no additional charge. Specialty linens, napkins and chair covers can be ordered through the Catering Department for an additional charge.

## Weddings and Social Events

Wedding Receptions and Social Events will not exceed four (4) hours; the time to conduct a wedding ceremony is added at no additional fee. Requests to extend the finish time of your function must be done through the Catering Department at least one (1) week prior to your function. Extensions beyond the four (4) hours will be subject to an additional \$250.00 per hour charge.

A Fee of \$500.00 per hour will be applied to events ending past 12:00 midnight.

## Equipment Rental Fees

Large Screen & Projector	\$75.00
Microphone	\$25.00
Stage (Risers)	\$100.00
Fireplace Lighting	\$75.00
Uplighting	\$300.00

## The Club's Wedding Services Include:

- Two Separate Bridal Suites for the Wedding Party
- Grandezza's Preferred Vendors List
- Set-Up of White Garden Chairs for Ceremony
- Placement of Tables and Seating in the Ballroom
- Sample Ballroom Floor Diagram
- Votive Candles and Mirrors for Dining Tables
- Dance Floor

## Smoking Policy

Smoking is not permitted in the Clubhouse. Smoking is only allowed on the Verandah.

## Alcoholic Beverages

Sales and service of alcoholic beverages are governed by the Florida Division of Alcohol and Tobacco. The Club will be the sole provider of alcoholic beverages and will reserve the right to refuse or curtail service to any guest in keeping with the State of Florida guidelines. No alcoholic beverages are permitted to be brought in or taken from The Club premises, or served to anyone less than 21 years of age.

## Tax Exempt Organizations

Any organization entitled to Sales Tax Exemption from the State of Florida must provide The Club at Grandezza, one week in advance, a photocopy or fax of a current Florida State Sales Tax Exemption Certificate. Failure to do so will require charging taxes on all applicable charges.

# Reception Displays

## 25 Guest Minimum

### Italian Antipasto Display

A Wide Assortment of Marinated and Grilled Vegetables  
Salami, Capicola and Pepperoni  
Buffalo Mozzarella, Aged Provolone and Smoked Gouda  
Pepperoncini and Assorted Olives  
\$9.50 Per Person

### Cheese Presentation

Chef's Selection of a Variety of Imported and Domestic Cheeses  
Accompanied by English Crackers  
\$7.50 Per Person

### Wheel of French Baked Brie

En Croute with a Raspberry Glaze and Topped with Fresh Berries  
\$6.50 Per Person

### Vegetable Crudités Display

Grand Selection of Crisp Vegetables  
with Peppercorn Ranch and Balsamic Dipping Sauces  
\$4.50 Per Person  
Add Hummus — \$1 Per Person

### Seasoned Beef Tenderloin Carving Station

Grilled and Carved Medium Rare  
with Petite Rolls and Horseradish Dipping Sauce  
\$14 Per Person  
(Uniformed Chef Required)

### Raw Bar

Chilled Jumbo Shrimp and Hand Selected Eastern Oysters Presented on Ice  
with English Crackers, Horseradish Cocktail Sauce, Tabasco and Lemon  
\$17 Per Person

### Shrimp Cocktail Bar

Presented on Ice with Cocktail Sauce, Horseradish and Lemon  
\$14 Per Person

### Cedar Plank Scottish Salmon

Seasoned and Baked, Topped with Watercress, Tomatoes and Lemons  
\$225 Per Display





# *Butler Passed Hors D'oeuvres*

*Priced per 100 Pieces*

Mini Meatballs Choice of the Following Sauces: Marinara, Swedish or Sweet and Sour	\$250
Coconut Shrimp with Orange Mango Chutney	\$350
Classic Bruschetta Heirloom Tomatoes, Garlic, Basil and Aged Pecorino Romano Cheese Finished with Balsamic Reduction	\$200
Vegetable Dumplings Carrots, Celery and Onion with Hoisin Dipping Sauce	\$250
Thai Chicken Satay with Spicy Peanut Sauce	\$250
Oven Baked Petite Filet Mignon Wellington Caramelized Exotic Mushroom Duxelle	\$350
Grilled Asparagus Spears Wrapped in Prosciutto di Parma	\$300
Petite Maryland Lump Crab Cakes with Tomato Horseradish or Cajun Remoulade	\$350
Applewood Bacon Wrapped Scallops	\$350
Raspberry and Brie Wrapped Phyllo Dough Baked and Finished with Honey Drizzle and Toasted Almonds	\$300
Goat Cheese and Fig Crostini with an Olive Tapenade Finished with a Balsamic Fig Reduction	\$250
Twice Baked Red Bliss Potatoes Stuffed with Bacon, Ranch and Cheddar Cheese	\$200
Brie and Chicken Quesadillas with Apple Cream Drizzle	\$200

# *Butler Passed Hors D'oeuvres*

## *Priced per 100 Pieces*

Cuban Cigars Pork, Ham, Swiss and Pickles in a Wonton Skin	\$200
Oven Baked Spanakopita with Tzatziki Sauce	\$200
Sesame Seared Ahi Tuna with Ponzu, Wasabi Cream and Fresh Mango on a Wonton Crisp	\$300
Crispy Asparagus Wrapped in Asiago and Phyllo Dough	\$250
Belgian Endive Spears Creamy Lemon Feta, Slivered Grapes and Spiced Walnuts	\$200
Maryland Lump Crabmeat Salad Chilled Cucumber Cups	\$350
Lollipop New Zealand Lamb Chops with a Rosemary Apple Mint Glaze	\$500
Heirloom Jewel, Fresh Mozzarella Caprese Skewer with Basil and Balsamic Glaze and EVOO	\$300
Southern Candied Bacon Secret House Recipe	\$300
Fried Brussel Sprouts Tossed in Almond Butter with Shallot Aioli Dipping Sauce	\$200



# *Two Course Plated Dinners*

## *First Course - Salad*

### *Harvest Salad*

Mixed Baby Greens, Sundried Cranberries, Crumbled Goat Cheese  
Candied Walnuts and Grape Tomato with Apple Walnut Vinaigrette

### *Sanibel Salad*

Baby Spinach and Arugula Sliced Florida Strawberries, European Cucumbers,  
Mandarin Oranges, Shaved Red Onion, Candied Pecans and Feta Cheese  
with Honey Raspberry Vinaigrette

### *Caprese Salad*

Sliced Heirloom Tomatoes, Fresh Mozzarella and Chiffonade of Basil  
with Fresh Ground Pepper, Balsamic Drizzle and Extra Virgin Olive Oil

### *Artisan Romaine*

Sliced Roma Tomato, Kalamata Olives, House Baked Croutons  
and Shaved Parmesan Curls with Creamy Caesar Dressing

### *Field of Greens*

Grape Tomatoes, Carrot Strings, Shaved Onions  
with House Balsamic Vinaigrette

# Two Course Plated Dinners

## Second Course - Entrée

\$40

Cumin and Brown Sugar Spiced Salmon  
Golden Pineapple Mango Chutney

Slow Roasted Pork Tenderloin  
Apricot Bourbon Beurre Blanc

French Cut Breast of Chicken  
Wild Mushroom Gravy

Islamorada Hogfish Snapper  
Rum Butter Bruschetta, Gulf Shrimp, Black Olives

Stuffed Paquillo Pepper  
Cous Cous, Sautéed Spinach, Hummus, Balsamic Fig Glaze

\$46

Black Angus New York Sirloin  
Tricolored Peppercorns, Bourbon Flamed Diane Sauce

Pan Seared Red Snapper  
Gran Marnier Glaze with Fresh Florida Oranges

Veal Oscar  
Breaded Cutlets, Back-Fin Crabmeat  
Asparagus, Heirloom Tomatoes, Emmental Swiss, Velvet Cream Sauce

\$50

Pan Seared Black Grouper  
Lemon Zest Chardonnay Cream with Capers

Chargrilled Center Cut Filet Mignon  
Port Wine Cipollini Onion Reduction

Oven Roasted New Zealand Rack of Lamb  
Rosemary Gala Apple Minted Demi-Glace

Champagne Flamed Chilean Sea Bass  
Heirloom Jewel-Leek Saffron Sauce

**\*\*Sauce Substitutions Available Upon Request\*\***

# Two Course Plated Dinners

## Second Course - Entrée

### Entrée Accompaniments

Please Select One from Each Column

#### Starches

Oven Roasted Red Bliss Potatoes  
Rosemary Garlic

Mild Wild Rice

Wild Mushroom Risotto

Bosc Pear Risotto

Yukon Gold & Sweet Potato Mashed

Idaho Whole Cream Mashed

#### Vegetables

Asparagus and Leek Bundle

Top On Baby Carrots

Baked Italian Plum Tomatoes

Haricot Verts  
Toasted Almonds

Sautéed Broccolini  
Browned Garlic

Pan Seared Brussel Sprouts  
Bacon and Onion

Grilled Seasonal Vegetables



# Create Your Own Buffet

## Salads

Please Select Two

Grandezza House Salad

Seasonally Selected, Fresh Produce Salad

Classic Caesar

Parmesan Cheese, Garlic Croutons, House Caesar Dressing

Wedge Salad

Kalamata Olives, Plum Tomatoes, Croutons, Bleu Cheese Crumbles

Caprese Salad

Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

## Starches

Please Select One

Red Bliss Mashed Potatoes

Roasted Fingerling Potatoes

Candied Sweet Potatoes

Red Himalayan Rice

with Almonds

Rice Pilaf

Cous Cous

Zucchini, Squash, Baby Spinach

## Vegetables

Please Select One

Vegetable Medley

Asparagus, Zucchini, Squash, Red Peppers

Broccolini

with Garlic and Oil

Baby Carrots and Caramelized Cipollini Onions

Cauliflower and Broccoli Au Gratin

Baked Stuffed Tomatoes

Haricot Verts

with Toasted Almonds

## Proteins

Please Select Three

Chicken Francese

Over a Bed of Wilted Spinach

Breaded Almond Chicken

Maple Honey Glaze

French Cut Roasted Chicken

Pan Jus

Pan Seared Salmon

Soy Ginger Teriyaki Glaze, Grilled Golden Pineapple

Stuffed Shrimp

Lump Crabmeat, Lemon Shallot Aioli

Grilled Mahi Mahi

Citrus Infused Mango Salsa

Brown Sugar Encrusted Pork Tenderloin

Grilled Apples, Pork Demi Gravy

New York Strip

Garlic Peppercorn, Horseradish Cream Sauce  
(Uniformed Chef Required)

## All Buffets Include

Warm Baked Breads Display

Freshly Brewed Coffee

Regular and Decaffeinated

Iced Tea and a Selection of Hot Teas

Dessert Selections Available Upon Request

Otherwise Provided by the Client

\$46 Per Person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.  
All food and beverage pricing is subject to applicable service charge and applicable Florida tax.

# Dinner Buffets

## The Holiday Harvest

\$55 Per Person

### Starters

Lobster Bisque with Manchego Cheese Fritters

Spinach, Artichoke and Brie Fondue with Flatbreads and Breadsticks

### Wreath Salad

Artisan Romaine, Baby Iceberg, Carambola, Grape Tomatoes, Dried Cranberries, Raisins  
Toasted Pecans, Almonds and Walnuts, Dried Apricots, Pineapple and Pecorino Curls  
with Balsamic Vinaigrette

### Bibb Lettuce Cups with Radicchio

Pomegranate Seeds, Heirloom Jewels, English Cucumbers, Crumbled Feta and Candied Walnuts  
with Blood Orange Vinaigrette

### Main

#### Pecan Crusted Halibut

Buttered Nutmeg Gnocchi, Egg Nog Cream

#### Colorado Prime Rib—Chef Attended Carving Station

Peppercorn Crusted Prime Rib with Fresh Garlic and Herbs  
Sliced Medium Rare and Served with Sour Cream Horseradish Tiger Sauce, Au Jus

#### French Cut Breast of Chicken

Lightly Seasoned and Baked with Shitake, Crimini and Trumpet Mushrooms  
Sautéed over a nest of Broccolini

#### Mild Wild Rice with Figs

Haricot Verts, Baby Carrots, Spaghetti Squash

Roasted Rosemary Fingerling Potatoes  
And Cipollini Onions

### Desserts

Eggnog Crème Brûlée

Chocolate Decadence Cake with Dark Cherries

Decorated Holiday Sugar Cookies

# Dinner Buffets

*La Cocina*

\$40 Per Person

## *Starters*

Chicken Tortilla Soup with Tri-Colored Straws

### Barcelona Salad

Chopped Lettuce, Tomato, Hearts of Palm, Artichoke Hearts, Celery, Hard Boiled Egg  
Cabrales Cheese, Garlic Parmesan Cheese

### Border Salad

Artisan Romaine, Grilled Cayenne-Lime Corn, Black Olives, Tomatillos, Spanish Onion  
Shredded Cheddar Cheese and Chipotle Ranch

## *Mains*

### Pollo Manchego

Baked Bone In Chicken, Seasoned with Cuban Bread Crumbs, Grated Spanish Manchego Cheese  
Sun Dried Tomatoes, Fresh Basil with Citrus Sauce

### Paella Vegetarian

Kidney Beans, Garbanzo Beans, Green Beans, Artichoke Hearts, Tomatoes, Onions, Green Peppers  
Garlic Gluten Free Vegetable Saffron Broth, EVOO, La Bomba Spanish Rice

### Mahi Mahi Varadero

Crusted with Ground Crispy Green Plantain Chips  
Covered with Fresh Lump Blue Crab and Citrus Butter

### Yellow Rice

### Espinaca Y Garbonzos Burgos

Fresh Spinach and Garbanzo Beans Sautéed with EVOO and Garlic

## *Desserts*

### Flan

### Coconut Ice Cream

### Churros Tres Amigos



# Dinner Buffets

## The Lucca

\$42 Per Person

### Starters

#### Antipasto Display

Genoa Salami, Capicola, Supprasetto, Aged Provolone, Roasted Peppers and Anchovies  
Artichoke Hearts, Grilled Eggplant, Zucchini, Squash  
Breadsticks and Garlic Baguettes

#### Prosciutto Wrapped Melon Slices

Topped with EVOO, Cracked Black Pepper and Fresh Lemon

#### Tomato Basil Cream Soup with Garlic Crostini

#### Baby Iceberg Salad

Pepperoncini, Black Olives, Vine Ripe Tomatoes, Red Onion, English Cucumbers  
Parmesan Curls and House Made Italian Vinaigrette

### Mains

#### Margherita Flatbreads

#### Chicken Francese

Egg Battered and Sautéed with Garlic, Spinach and Baked Plum Tomatoes

#### Grilled Shrimp Scampi

White Wine, Lemon Butter, Italian Parsley, Garlic Pepper Flakes

#### Chef Attended Pasta Station

##### (Uniformed Chef Required)

Pasta — Capellini and Penne, Gluten Free Available Upon Request  
Sauces — San Marzano Marinara, Alfredo, Vodka and Pesto Cream  
Toppings — Mild Rope Sausage, Meatballs, Chicken  
Spinach, Mushrooms, Broccoli, Artichoke Hearts, Peppers, Onions, Capers, Peas  
Grated Pecorino Romano  
Shellfish Enhancement — Additional \$2  
Shrimp, Baby Clams and Prince Edward Mussels

### Desserts

#### Tiramisu

#### Cannoli

#### Spumoni Ice Cream

#### Italian Cookies

# Brunch Buffets

## The Continental

\$10 Per Person

### *Baker's Basket Including*

Fresh Baked Danish, Scones and Assorted Muffins

### *Beverages*

Orange Juice, Regular and Decaffeinated Coffee, Selection of Hot Teas

### *Enhancements*

Seasonal Fresh Fruit and Berries	\$5
Bagel Basket Served with Whipped Butter, Cream Cheese and Assorted Jams	\$4
Yogurt Served with Granola	\$4
Fluffy Scrambled Eggs with Aged Cheddar Cheese	\$4
Applewood Smoked Bacon and Sausage Links	\$5

# Brunch Buffets

## The Traditional

\$24 Per Person

### *Baker's Basket Including*

Fresh Baked Danish, Scones and Assorted Muffins

### *Favorites*

Seasonal Fresh Fruit and Berries

Cinnamon Raisin Brioche French Toast

Served with Warm Vermont Maple Syrup and Powdered Sugar

Breakfast Potatoes with Peppers and Caramelized Onions

Applewood Smoked Bacon and Sausage Links

Fluffy Scrambled Eggs with Aged Cheddar Cheese

### *Beverages*

Orange Juice, Regular and Decaffeinated Coffee, Selection of Hot Teas

### *Enhancements*

Substitute Scrambled Eggs in a Chaffle for a Chef Attended Omelet Station \$6

Toppings to Include:

Bacon, Ham, Spinach, Mushrooms, Bell Peppers, Onions, Tomatoes, Feta Cheese, Cheddar Jack Cheese, Salsa \*Egg Whites Available Upon Request\*

# Plated Luncheons

Luncheons are Subject to 20% Service Charge and 6% Florida Sales Tax

Two Courses                      \$23

Three Courses                    \$27

All Plated Luncheons are Served with Warm Rolls and Butter

## *Soup*

Tomato Basil Bisque

Italian Wedding

Broccoli Cheddar Bisque

Chicken Noodle

## *Entrée - Cold Items*

Grilled Shrimp Salad with Baby Spinach

Strawberries, Mango and Grilled Shrimp

Blended with Crumbled Herb Goat Cheese, Crispy Onion and Candied Pecans  
with Honey Raspberry Vinaigrette

Sonoma Salad

Grilled Chicken Breast, Seasonal Artisan Greens

Pear Slivers, Candied Pecans, Cucumbers, Golden Raisins  
and Creamy Gorgonzola with House Balsamic Dressing

Roasted Beet Salad

Sliced Oranges, Baby Arugula, Radicchio,

Shaved Fennel, Crumbled Goat Cheese and Candied Walnuts  
with Citrus Vinaigrette

Chicken Salad Platter

Pineapple, Grapes and Banana Bread with Cream Cheese

Asian Chicken Wrap

Sliced Chicken Breast, Water Chestnut, Baby Corn,

Oriental Mushrooms, Romaine, Hoisin Marinade, Napa Slaw with Pineapple

Chef Salad

Boars Head Turkey, Ham, Swiss, Cheddar,

Boiled Egg, Black Olives, Cucumbers and Heirloom Jewels

Topped with Alfalfa Sprouts and White Balsamic Vinaigrette

Greek Salad

Chopped Iceberg and Romaine, Feta Cheese, Kalamata Olives

Cucumbers, Red Onion, Tomatoes and Pepperoncini

with House Made Oregano Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

All food and beverage pricing is subject to applicable service charge and applicable Florida tax.

### Granny Apple Salad

Mixed Greens, Grilled Apples Wrapped in Prosciutto,  
Goat Cheese and Candied Walnuts with Apple Walnut Dressing

### Trio Salad

Tuna, Chicken and Egg Salad  
Over Boston Lettuce with Tomatoes and Cucumbers

### Chopped Cobb

Artisan Lettuce, Chicken, Bacon, Avocado,  
Boiled Egg, Red Onion and Tomato with Sundried Tomato Vinaigrette

### Grilled Shrimp Caesar Salad

Baby Romaine, Parmesan Crisp, Garlic Croutons and Creamy Caesar Dressing

### Coconut Shrimp Salad

Bibb Lettuce, Mango, Papaya, Red Peppers, Pineapple  
and Toasted Coconut with Mandarin Orange Vinaigrette

## *Entrée - Hot Items*

### Stuffed Peppers

Paquillo Peppers Stuffed with Cous Cous, Red Onion and Spinach  
Over White Bean Puree and Balsamic Reduction

### Beef Stroganoff

Seared Tenderloin Tips, Crimini Mushrooms, Stone Ground Mustard  
Black Truffle Butter, Thyme Demi-Glaze and Pappardelle Pasta

### Chicken Milanese

Pan Seared Parmesan Crusted Chicken Scaloppini  
Topped with Arugula and Radicchio Salad  
Heirloom Jewels with Lemon Aioli and Balsamic Glaze and Pecorino Curls

### Tamarind Glazed Pork Loin

Country Mashed Potatoes and Baby Carrots with Fennel

### Crab Au Gratin

Topped with Golden Panko Chips, Side House Salad with Citrus Vinaigrette

### Pan Seared Shrimp Cake

Tri-Colored Pepper Risotto, Grilled Asparagus

### French Cut Breast of Chicken

Rosemary Roasted Red Potatoes, Cut Carrots, Cippolini Onions

### Chicken Oscar with Velvet Cream

Breaded Chicken Breast Topped with Back Fin Crab  
Asparagus, Tomatoes and Swiss Cheese with Roasted Fingerling Potatoes

### Crispy Shrimp with Sesame Ginger Glaze

Over White Rice, Side of Asian Slaw Topped with Peanuts

Almond Crusted Chicken with Maple Glaze  
Sweet Potato Boats, Fried Brussel Sprouts

Grilled Salmon Teriyaki  
Pineapple Rice, Steamed Baby Bok Choy

Grilled Shrimp Scampi  
Over Linguine Pasta and Steamed Broccolini

Pan Seared Mahi with Tropical Salsa  
Coconut Rice, Broccoli Spear

Chicken Francese  
Egg Battered Chicken Breast  
with Long Grain Wild Rice and Broccolini

### *Dessert*

Chocolate Lava Cake  
With Freshly Whipped Cream

Strawberry Rhubarb Shortcake  
Homemade Biscuit, Rhubarb Strawberry  
Compote with a Hint of Cherry Brandy and Freshly Whipped Cream

Cream Filled French Fruit Tart

Tiramisu  
Lady Fingers Soaked with Espresso, Mascarpone  
and Marsala Sabayon with Dark Cocoa

Apple Tatin  
Granny Smith Apples Baked with Banana Rum Butter in Flaky Pastry  
with Cinnamon Dusted Ice Cream and Caramel Drizzle

Chocolate Trilogy  
White, Milk and Dark Chocolate Mousse  
Layered with Chocolate Sponge and Dark Chocolate Shavings

White Chocolate Laced Key Lime Pie

Crème Brûlée  
Choice of: Tahitian Vanilla, Chocolate, Toasted Coconut, Raspberry  
Pumpkin Spice, Amaretto, Egg Nog

Cheesecake  
Choice of: New York Style, Pumpkin, Sea Salt and Caramel, Marble

Vegetarian and Gluten Free Items Available Upon Request





# Lunch Buffets

## The Sandwich Shop

\$26 Per Person

### Mains

Chicken Noodle Soup with Crackers

Coleslaw, Mac and Cheese, Tuna Salad

Delicatessen Style Display:

Sliced Roast Beef, Ham and Turkey

Swiss, Cheddar and American Cheeses

Bread Basket of Brioche, Marble Rye and Whole Wheat

Served with Appropriate Condiments and Pickles

Homemade Kettle Chips

### Desserts

Fresh Baked Cookies and Brownies

### Beverages

Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade and Soda

# Lunch Buffets

## Backyard BBQ

\$29 Per Person

### Starters

Seasonal Fresh Fruit Medley

Wedge Salad with Choice of Two Dressings

Broccoli and Cheddar Salad

### Mains

BBQ Chicken and Hamburgers

Served with Pickles, Lettuce, Tomato and Appropriate Condiments

Chili Dogs

with Cheddar Cheese, Sour Cream and Onions

Corn on the Cob

with Cayenne and Fresh Limes

Garlic and Rosemary Fingerling Potatoes

### Desserts

S'mores Cookies and Blondies

### Beverages

Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade and Soda

# Lunch Buffets

## Viva Italia

\$32 Per Person

### Starters

Caprese Salad

Grilled Artisan Caesar Salad

Garlic Bread, Breadsticks and Grilled Herbed Flatbreads

### Mains

Shrimp Marinara and Rice Pilaf

Gulf Shrimp Sautéed in San Marzano Marinara

Chicken and Broccoli Alfredo

Served Over Penne Pasta

Italian Rope Sausage and Peppers

Grilled Vegetables with Balsamic Glaze and Figs

Zucchini, Squash, Peppers and Carrots

### Desserts

Assorted Pastries and Strawberry Fresh Whipped Cream

### Beverages

Regular and Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade and Soda



# Beverage Selections

## Hosted Bar by Consumption

Charges are based on a per drink basis reflecting the actual number of drinks consumed and are exclusive of service charge and sales tax.

## Cash Bar

Guests purchase drinks individually. Cash bar prices are inclusive of 20% service charge and 6% Florida State sales tax.

## Bar Packages

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours

## Hosted Bar By the Hour: Per Person Per Hour Package

### Premium Bar

\$20.00 per Person for the First Hour

\$16.00 per Person for Each Following Hour

### Call Bar

\$18.00 per Person for the First Hour

\$14.00 per Person for Each Following Hour

### Well Bar

\$16.00 per Person for the First Hour

\$12.00 per Person for Each Following Hour

### Wine and Beer

\$14.00 per Person for the First Hour

\$10.00 per Person for Each Following Hour

### Non Alcoholic Beverages

\$6 per Person for the Duration of the Event

## Beverage Pricing

Premium Brands	\$11.00
Call Brands	\$9.00
Well Brands	\$7.00
Import Beer	\$6.00
Domestic Beer	\$4.00
House Wines	\$7.00
Premium Wines	\$11.00
Champagne Toast	\$6.00
Soft Drinks	\$3.00

## Event Bar Brands

### Premium Bar Brands

Ketel One Vodka, Absolute Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Hendrick's Gin, Malibu Rum, Meyer's Dark Rum, Johnny Walker Black, Patron Tequila, Crown Royal Whiskey, Woodford Reserve Bourbon and Knob Creek Bourbon

### Call Bar Brands

Stoli Vodka, Titos Vodka, Tanqueray Gin, Bombay Gin, Beefeater Gin, Bacardi Rum, Captain Morgan Rums, J&B Scotch, Canadian Club Whiskey, José Cuervo Tequila, John Walker Red, Jack Daniels Bourbon and Jim Beam Bourbon

### Imported Beers

Heineken, Corona, Amstel, Blue Moon and IPAs

### Domestic Beer

Budweiser, Budweiser Light, Coors Light, Miller Lite Michelob Ultra and Yuengling