

Food only option 1 / \$60 per person (+ 8% tax + 18% gratuity)

Hors D'oeuvres

Mini Crab Cakes
Tuna Tartar
Tomato, Mozzarella, and Basil
Chicken Skewers

Salad

Spring Mesclun Salad
*Toasted pumpkin seeds, dried cranberries,
shaved parmesan, champagne vinaigrette*

Entrée

Choice of:

Caribbean Spiced Mahi Mahi
sweet potato mash, savory bacon, roasted corn, cilantro-lime coulis

Lemon Herb Roasted Chicken
Honey glazed carrots, cauliflower puree, crispy leek and herb salad

Black Angus Hanger Steak
Herb roasted vegetables, chimichurri

Dessert

Homemade Key Lime Pie

Beverages

Coffee, Tea or Soft Drinks

Food only option 2 / \$75 per person (+ 8% tax + 18% gratuity)

Hors D'oeuvres

Shrimp Cocktail

Crab Cake

Beef Skewers

Salad

Spring Mesclun Salad

*Toasted pumpkin seeds, dried cranberries,
shaved Parmesan, Champagne vinaigrette*

Entrée

Choice Of:

Pan Fried Red Snapper

Fennel and red onion salad, yucca chips, lemon ginger vinaigrette

Lemon Herb Roasted Chicken

Honey glazed carrots, cauliflower puree, crispy leek and herb salad

8oz Filet Mignon

*Smoked applewood bacon, baby arugula, balsamic-port reduction, roasted fingerling
potatoes, white truffle*

Dessert

Walnut Fudge Brownie

Salted caramel sauce

Beverages

Coffee, Tea or Soft Drinks

Food-Bar option 1 / \$100 per person (tax and gratuity included)

Hors D'oeuvres

Mini Crab Cakes
Tuna Tartar
Tomato, Mozzarella, and Basil
Chicken Skewers

Salad

Spring Mesclun Salad
*Toasted pumpkin seeds, dried cranberries,
shaved Parmesan, Champagne vinaigrette*

Entrée

(Choice Of)

Caribbean Spiced Mahi Mahi
sweet potato mash, savory bacon, roasted corn, cilantro-lime coulis

Lemon Herb Roasted Chicken
Honey glazed carrots, cauliflower puree, crispy leek and herb salad

Black Angus Hanger Steak
Herb roasted vegetables, chimichurri

Dessert

Homemade Key Lime Pie
Toasted almond and graham cracker crust with whipped cream

Beverages (2 hours unlimited)

Antoine Muller Brut Blanc de Blancs sparkling
Antonini Ceresia Pinot Grigio, Italy
Canyon Road Chardonnay, California
Stephen Vincent Pinot Noir, Sonoma County
Canyon Road Cabernet Sauvignon, California

Amstel Light
Heineken

Drip coffee, Tea, Soft drink

Food-Bar option 2 / \$125 per person (tax and gratuity included)

Hors D'oeuvres

Shrimp Cocktail
Crab Cake
Beef Skewers

Salad

Spring Mesclun Salad
*Toasted pumpkin seeds, dried cranberries,
shaved Parmesan, Champagne vinaigrette*

Entrée

(Choice Of)

Pan Fried Red Snapper
Fennel and red onion salad, yucca chips, lemon ginger vinaigrette

Lemon Herb Roasted Chicken
Honey glazed carrots, cauliflower puree, crispy leek and herb salad

8oz Filet Mignon
*Smoked applewood bacon, baby arugula, balsamic port shallot reduction,
roasted fingerling potatoes, white truffle oil*

Dessert

Walnut Fudge Brownie
Salted caramel sauce

Beverages (2 hours unlimited)

Antoine Muller Brut Blanc de Blancs sparkling
Antonini Ceresa Pinot Grigio, Italy
Canyon Road Chardonnay, California
Stephen Vincent Pinot Noir, Sonoma County
Canyon Road Cabernet Sauvignon, California

Amstel Light
Heineken

Drip coffee, Tea, Soft drink

Deposits required (due 7 days after official proposal submitted)

Groups up to 12 guests: \$250

Groups up to 24 guests: \$500

Groups above 24 guests: \$1,000

All amounts will be applied towards total bill, on day of event