

Lago Mar Resort and Club

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Catering Department: 954-245-3633



Banquet and Catering
Menus

Banquet & Catering Menu



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Crafted For You

Lago Mar
RESORT AND CLUB



Traditional Continental Breakfast \$22

- Freshly squeezed Florida orange and grapefruit juice
- Pastries, croissants & gourmet muffins
- Seasonal sliced fresh fruit with berries
- Assorted individual fruit yogurts
- Assorted cereals served with skim and whole milk
- Toast station to include artisan sliced breads
- Soft butter, fruit preserves & marmalade
- Freshly brewed regular and decaffeinated coffee
- Selection of green and herbal teas

Breakfast

Lago Mar Continental Breakfast \$27

Includes all the items of the Traditional Continental Breakfast and the choice of one hot sandwich:

Hot Breakfast Sandwiches:

- * Maple glazed Ham on Croissant: Lettuce, tomato, ham, swiss cheese on French croissant
- * Breakfast Sandwich: Toasted English muffin , fried egg, Canadian bacon and white cheddar cheese
- * Mediterranean egg white on Multigrain Ciabatta: Egg whites, provolone cheese, sliced tomatoes, fresh spinach
- * Vegetarian Focaccia Sandwich: Tomato, asparagus, portabella mushroom and Swiss cheese
- * Sausage, egg and cheese on 9 grain bagel, sausage patty, fried egg, white cheddar cheese
- * Santa Fe breakfast burrito, scrambled eggs, peppers, onions, chorizo, jalapeño jack cheese wrapped in flour tortilla

(Hot Sandwich, based on one per person)



Breakfast

All American Breakfast Buffet \$ 32

- Freshly squeezed Florida orange and grapefruit juice
- Pastries, croissants & gourmet muffins
- Seasonal sliced fresh fruit with berries
- Assorted individual fruit yogurts
- Farm fresh scrambled eggs
- Applewood smoked bacon and roasted sausage links
- Homemade breakfast potatoes
- Assorted cereals served with skim and whole milk
- Variety of brick oven baked bagels with cream cheese
- Toast stations to include artisan sliced breads
- Soft butter, fruit preserves & marmalade
- Freshly brewed regular and decaffeinated coffee
- Selection of green and herbal teas

The European Style Breakfast \$ 36

- Freshly squeezed Florida orange and ruby red grapefruit juice
- Seasonal sliced fresh fruit with berries
- Pastries, croissants & gourmet muffins
- Vegetarian quiche and traditional quiche Lorraine
- Norwegian smoked salmon, capers, red onions, sliced tomatoes, cream cheese and mini bagels
- Table of European cheeses and meats
- Toast stations to include artisan sliced breads
- Whipped butter, fruit preserves & marmalade
- Freshly brewed regular and decaffeinated coffee
- Selection of green and herbal teas



Spa Breakfast \$ 35

Freshly squeezed Florida orange and grapefruit juice

Seasonal fresh fruit skewers

Low fat breakfast breads & muffins

Assorted cereals served with skim milk

Breakfast parfait Bar: Greek yogurt, assorted berries, dried fruits, granola and artisanal honey

Oatmeal, brown sugar, raisins, cranberries and maple syrup

Mediterranean sandwich: egg whites, provolone cheese, grilled tomatoes, fresh spinach on multigrain ciabatta

Freshly brewed regular and decaffeinated coffee

Selection of green and herbal teas

Breakfast

Plated Breakfast \$ 31

Freshly squeezed Florida orange, grapefruit or apple juice

Freshly brewed regular and decaffeinated coffee, Herbal teas

Pre-set bakery basket: French croissant, gourmet muffin, brioche roll, soft butter, fruit preserves & marmalade

Appetizer: (Choose one)

* Greek yogurt parfait with berries

* Tropical fruit salad served in martini glass

Main Course: (Choose one)

* Scrambled eggs, applewood smoked bacon, breakfast potatoes

* Eggs benedict, lemon hollandaise sauce with a side of grilled tomato and asparagus

* Vegetarian sandwich: tomato, asparagus, portabella mushroom and Swiss cheese on multigrain ciabatta



Breakfast

Chef Attended Breakfast Station Additions

Omelet Station \$ 11

Our chef will prepare “The ultimate omelet” with your choice of diced ham, spinach, peppers, mushrooms, onions, tomatoes, crumbled feta and shredded cheddar. Egg beaters and egg whites available

Waffle Station \$ 10

Chocolate chips, nuts, hot maple syrup, warm cherries, fresh berries and whipped cream

Breakfast Burrito Station \$ 11

Flour tortillas, scrambled eggs, chorizo sausage, diced ham, shredded cheddar, sautéed peppers, sautéed onions, diced tomatoes, chopped jalapenos, cilantro, green onions and homemade salsa

Chef’s Fee \$85.00 (one uniformed chef per every 25 Guest)

Breakfast Additions

- * Hot oatmeal, brown sugar, raisins, cranberries and maple syrup
- * Warm buttermilk biscuits, country style sausage gravy
- * French toast, maple syrup, powdered sugar and whipped cream

Add any of the above items to your breakfast buffet for \$3.50 per person

- * Display of European cheeses and meats
- * Norwegian smoked salmon, capers, red onions, sliced tomatoes, cream cheese and mini bagels
- * Vegetarian quiche or quiche Lorraine
- * Breakfast parfait bar, Greek style yogurt, assorted berries, dried fruits, granola, artisanal honey and syrup

Add any of the above items to your breakfast buffet for \$5.00 per person

Traditional Brunch **\$ 50**

Breakfast Items

French and chocolate croissants

Assorted muffins, danishes and pastries

Yogurt parfait bar: Greek yogurt, assorted berries, dried fruits, granola, artisanal honey and syrup.

Toast station to include artisan sliced breads

Whipped butter, fruit preserves & marmalade

Salads

Wild coastal greens with assorted toppings and dressings

Caprese salad, vine ripe tomatoes, fresh mozzarella, basil vinaigrette

Tuna salad

Norwegian smoked salmon, capers, red onions, sliced tomatoes, cream cheese and mini bagels

Carving Station

Honey glazed spiral ham, bourbon maple mustard sauce

Brunch

Hot Items

Smoked bacon, roasted sausage links, Scrambled eggs

Homemade breakfast potatoes

French toast with warm maple syrup, powdered sugar and whipped cream

Dessert

Assorted macaroons and mini desserts





Lago Mar Brunch **\$ 58**

Breakfast Items

French and chocolate croissants

Assorted muffins, danishes and pastries

Toast station to include artisan sliced breads and mini rolls

Whipped butter, fruit preserves & marmalade

Hot Items

Smoked bacon

Homemade breakfast potatoes

Farm fresh scrambled eggs

Chicken florentine, champagne sauce

Seasonal roasted vegetables

Brunch

Salads

Caesar salad: romaine lettuce, kalamata olives, sundried tomatos, parmesan cheese, asiago croutons, Caesar dressing

Caprese salad, vine ripe tomatoes, fresh mozzarella, basil vinaigrette

Tuna salad

Apple and cranberry chicken salad

Display of European cheeses and meats

Norwegian smoked salmon, capers, red onions, sliced tomatoes, cream cheese and mini bagels

Carving Station

Slow roasted New York strip, pedro wine reduction

Dessert

Sliced fresh fruit with berries

Assorted macaroons and mini desserts



Themed Breaks

Chocolate Lovers \$16

Double chocolate chunk cookies, triple chocolate chip brownies and chocolate covered strawberries

Surrounded by Nuts \$17

Trail mixed nut & chocolate, salted peanuts, honey roasted peanuts, salted cashews, mini pecan tarts, peanut butter cup chocolate chunk cookie

Spa Break \$17

Individual yogurt parfaits, granola bars, fresh fruit skewers, carrot zucchini bread

English tea Break \$18

Assorted finger sandwiches, scones, seasonal berries with whipped cream

Breaks

Savory Bistro \$17

Vegetable crudité with green goddess dip, smoked fish dip with flat bread crackers and naan bread, marinated green olives

Candy Break \$15

Assorted candy bars, terra chips and individual snacks

Cookies Galore \$15

Double chocolate chunk, oatmeal cranberry walnut, sweet and salty crunch, peanut butter cup chocolate chunk, butter pecan coffee cookies

Fiesta Time \$18

Tri colored tortilla chips, homemade roasted tomato & mango salsa, cheese sauce, guacamole, sour cream, cheese tequeños

Please choose one of the following sandwiches for your Box Lunch

Club Croissant

Shaved ham, turkey, Applewood bacon, smoked gouda cheese, lettuce, french croissant

Herb Marinated Grilled Chicken

Dijon basil aioli, micro greens, lettuce, tomato, multigrain ciabatta bread

Grilled Vegetable Wrap

Balsamic marinated grilled vegetables, lettuce, hummus, tomato basil wrap

Roasted Sirloin of Beef

Brie cheese, arugula, roasted tomatoes, mustard aioli, whole wheat kaiser roll

Oven Roasted Turkey Wrap

Havarti cheese, herbed aioli, lettuce, tomato, garlic wrap

Italian Cold Cuts

Capicola, sopressata, provolone cheese, oven roasted tomatoes, arugula, focaccia roll

Box Lunch

Caprese

Fresh mozzarella, tomatoes, basil pesto dressing, arugula, ciabatta bread

Albacore Tuna Salad

Romaine, tomato, tarragon mayonnaise, challah roll

All Boxes Include:

Potato chips

Cookie

Granola bar

Whole fresh fruit

Condiments, utensils, napkins

Bottled water or soft drink (on the side)

\$35.00 per person





Plated Lunch

	3 course	4 course
Poultry	\$ 41	\$ 46
Fish	\$ 54	\$ 59
Beef/Pork	\$ 51	\$ 56
Vegetarian	\$ 39	\$ 44

Salads

Wedge salad, iceberg lettuce, crumbled blue cheese, diced tomato, cucumber, applewood bacon, herbed blue cheese dressing

Caprese salad, vine ripe tomato, mozzarella, fresh basil, virgin olive oil, micro greens, blackberry balsamic reduction

Caesar salad, romaine lettuce, kalamata olive, sundried tomato, parmesan cheese, asiago crouton, caesar dressing

Garden green salad, mixed green, tomato, cucumber, shredded carrot, olives, balsamic vinaigrette

Soups

Mixed vegetables with barley, boniato crisps

Broccoli cheddar, asiago bread crostini

New England clam chowder, oyster crackers

Artichoke chicken florentine, yukon gold potato crisps

Desserts

Opera: layers of coffee butter cream, chocolate ganache and almond cake, all infused with coffee glaze

Strawberry royal, white chocolate mousse with strawberry puree, decorated with strawberries and raspberry Glaze

Ganache chocolate tart

Individual carrot cake, with golden raisins, shredded carrots and cream cheese filling

Chocolate bombe, rich and moist chocolate cake, covered and glazed with ganache

Mixed fruit tart, combination of a sweet pastry crust, vanilla cream and seasonal mix berries

Key lime pie, graham cracker crust, key lime creamy filling



Main Entrées

Lemon - thyme **roasted chicken breast**, saffron risotto cake, braised greens, tomato au jus

Cashew crusted airline chicken, stir fry vegetable farro, baby bok choy, ginger orange glaze

Blackened mahi mahi, roasted pineapple rum sauce, plantain jasmine rice, papaya mango relish

Pan seared florida red snapper, escabeche sauce, honey roasted sweet potato mash, asparagus spear.

Espresso rubbed beef short bib, boniato mashed, crispy shallots, Coffee chocolate reduction

Grilled flat iron steak, cauliflower and Yukon purée, Fig cabernet glaze

Cider cured pork tenderloin, caramelized onion raisin pear chutney, boursin cheese grits

Ratatouille and goat cheese ravioli, micro arugula, tomato and shaved parmesan salad, lemon caper sauce

Plated Lunch

Grilled vegetable kabob, dried fruit couscous, blackberry balsamique glaze, citrus arugula salad

Entrée Salads \$ 39.00

Grilled chicken caesar salad, romaine lettuce, kalamata olive, cherry tomato, parmesan cheese, asiago crouton, Caesar dressing

Crab and avocado salad, mixed greens, cherry tomato, avocado, bacon, boiled egg, jumbo lump crab salad, house herb ranch dressing

BLT steak salad, grilled beef tenderloin, mixed greens, tomato, red onion, bacon, cucumber, gorgonzola cheese, roasted garlic vinaigrette

Key West shrimp salad, baby greens, bell pepper, jicama, grape tomatoes, shredded carrots, diced mangos, grilled shrimp, cilantro vinaigrette

Served with soup and dessert

Deli Buffet Luncheon \$43

Wild coastal greens with assorted toppings and dressings

Not your traditional coleslaw, cranberries, candied walnuts, blue cheese

Red bliss potato salad, grain mustard dressing

Tuna salad

Soup of the day, oyster crackers

Sliced cold cuts, smoked turkey, maple roasted ham, roast beef, italian cuts

Sliced cheeses, sharp cheddar, spicy pepper jack, provolone, american and swiss cheese

Assorted sliced breads & rolls

Appropriate condiments

Potato chips

Cookies and brownies

Lunch

Brick Oven Pizza Party \$45

Traditional caesar salad, romaine lettuce, garlic crouton, kalamata olives, parmesan cheese, caesar dressing.

Italian style house salad

European cucumbers, cherry tomato, pepperoncini pepper, red pepper, onion rings, green olives

Italian dressing

Assorted variety of pizzas from our brick oven, including: vegetarian, three cheese, Italian meats

Red pepper flakes, oregano, basil, extra virgin olive oil, parmesan cheese, garlic bread

Buffalo chicken wings, blue cheese dipping Sauce

Chef's choice of desserts





Roman Lunch Buffet \$48

Traditional caesar salad, romaine, garlic crostini, kalamata olives, parmesan cheese

Antipasto salad, salami, olives, grape tomato, artichoke heart, pepperoncini pepper, red onions ring, red pepper, provolone cheese, roasted garlic vinaigrette

Chicken scarpariello

On the bone chicken breast roasted with sausage, mushrooms, olives, peppers and pepperoncini in balsamic wine sauce

Snapper livornese

Seared snapper with olives and caper citrus sauce

Garganelli pasta with roasted vegetables, ricotta sauce

Italian mixed vegetables

Asiago cheese bread

Chef's selection of desserts

Lunch

Floridian \$54

South Beach salad bar: mixed greens, arugula, tomato, cucumber, jicama, grilled pineapple, hearts of palm, diced mango, black bean and corn salsa, plantain crisps. Key lime cilantro vinaigrette, blood orange vinaigrette

Seafood ceviche

Jerk grilled boneless chicken thighs, papaya mango salsa.

Sugar cane marinated hanger steaks, chimichurri verde

Blackened mahi mahi, sour orange mojo sauce

Roasted plantains with spicy brown sugar glaze

Coconut, scallion, jasmine rice

Fresh baked rolls and butter

Chef's selection of desserts



South of the Border **\$52**

Mexican salad bar

Shredded iceberg lettuce, diced tomato, shredded cheddar, diced cucumber, diced onions, black beans, queso fresco, roasted corn, tortilla stripes, chipotle ranch, citrus lime vinaigrette

Soft taco bar, make your own taco:

Flour tortillas and tacos

Mexican red rice

Zesty lime manchego roasted corn

Charred red onion and peppers

Cumin scented black beans

Mango barbecue pulled pork carnitas

Grilled skirt steak, ancho steak sauce

A la Plancha chicken tenders, tequila lime sauce

Mango Pico de gallo, guacamole, sour cream, cheddar cheese

Chef's selection of desserts

Lunch

Built your own Burger **\$48**

Field green Salad with assorted toppings and dressings

Lime and cilantro coleslaw

Roasted potato salad with arugula and blue cheese

Beef burgers, turkey burgers and veggie Burgers

Applewood bacon, caramelized onions, sautéed mushrooms

Beer battered onion rings

Arugula, tomato, red onions, pickles

Cheddar, pepper jack, american and swiss cheese

Chipotle mayo, guacamole, dijonnaise, barbecue sauce, tomato salsa, crumbled blue cheese sauce

Whole wheat and regular kaiser rolls

Gourmet potato chips

Chef's selection of desserts

Lunch

Asian Fusion \$53

Oriental Salad Bar

Mesclun lettuce, water chestnut, red pepper, mandarin orange, cashews, shredded carrot, Roasted pineapple yuzu vinaigrette, Asian ginger dressing.

Thai lime chicken salad with jicama, udon noodles and crunchy oriental vegetables

Grilled salmon, hoisin lime pomegranate Sauce

Thai roasted chicken wings, hot and sour orange glaze

Tea rubbed flat iron steak, general tso's sauce

Ginger vegetable fried rice

Wok Asian vegetables

Chef's choice of desserts





Hors D 'Oeuvres \$6 per piece

- Dates wrapped in bacon with almond stuffing
- Thai chicken satay peanut sauce
- Chicken tandoor apricot yogurt dipping sauce
- Roasted beets, arugula, boursin goat cheese
- Vietnamese vegetable pot sticker, ginger hoisin
- Butternut squash soup, nutmeg crème
- Roasted tomato basil soup
- Lobster bisque soup
- Potato and roasted garlic soup, boniato crisps
- Roasted pulled chicken, tomato ricotta farro, micro greens
- Risotto gorgonzola croquette, truffle cream sauce
- BBQ beef quesadilla
- Pork tenderloin, apple brandy sauce, grits, apple chutney
- Blue cheese and pear tart, grape chutney, hazelnut vinaigrette

Reception

Hors D 'Oeuvres \$7 per piece

- Shortrib and manchego empanada, chipotle barbecue
- Conch fritters, lime remoulade, cocktail sauce
- Seared scallop, pineapple chutney, coconut risotto
- Smoked salmon, cucumber yogurt cream, micro greens
- Tuscan shrimp pancetta orange mostrada
- Szechuan beef tenderloin satay
- Caribbean shrimp with coconut, mango sauce
- Apple duck salad, wilted greens
- Beef tenderloin, micro green salad, tomato onion vingrette
- Seared scallop boursin cheese grits, tomato jam
- Short ribs, herbed risotto, arugula, roasted garlic oil drizzle
- Lobster salad, sliced avocados, lemon champagne mustard vinaigrette

Reception

Hors D'Oeuvres \$7 per piece

Mini lamb chops mint gremolata, lamb jus

Coconut lobster, banana rum sauce

Tuna tartar avocado cream, wakame salad

Shrimp cocktail shooter, lime horseradish sauce

Crab and avocado salad, micro greens, cilantro vinaigrette

Scallop and mahi mahi Ceviche, plantain chip

Citrus crab cake, tomato jam, lime remoulade sauce

Tequila lime shrimp

Mediterranean salad on a stick

Southwest salmon skewer, honey lime cilantro vinaigrette





Display Stations

- Sushi Platter** \$22
California, avocado, salmon, shrimp and tuna rolls served with soy sauce, pickled ginger, wasabi and chop sticks
- Deluxe Crudités** \$15
Selection of fresh garden vegetables, naan bread, green goddess dip, hummus, blue cheese dipping sauce
- Mediterranean Antipasto** \$20
Deluxe display of grilled vegetables, Italian meats & cheeses served with artisan breads
- Fresh seasonal Fruit & Berries** \$17
Displayed with fruited yogurt and cottage cheese
- Artisan Cheese Board** \$20
Domestic and imported cheeses garnished with fresh and dried fruit, chutneys, flat bread and artisan breads
- Taco Bar Display** \$24
Flour and corn tortillas, shredded iceberg, diced tomatoes, shredded cheddar, diced onions, chopped cilantro, sliced jalapeño, guacamole, sour cream, pico de gallo, black bean and corn salsa, braised carnitas, pulled roasted chicken

Reception

- Smoked Salmon** \$18
Cream cheese and boursin cheese spread, capers, diced onions, chopped eggs, artisan breads
- Bruschetta Bar** \$22
Asiago bread crostini, sliced baguette, diced tomato & basil, fresh mozzarella, gorgonzola, crumbled feta, shredded parmesan, grilled eggplant, roasted tomatoes, grilled portabella mushrooms, grilled peppers, baby arugula, spinach, sliced prosciutto, grilled chicken breast, olive tapenade, cannellini bean puree, walnut pesto, olive oil, balsamic glaze
- Cheese Fondue Station** \$25
Traditional swiss cheese fondue, jalapeño & salsa fondue, bread cubes, breadsticks, fresh mushrooms, broccoli florets, roasted potato wedges, artichoke hearts, cherry tomatoes, cauliflower florets, baby carrots, red peppers, apple wedges, mini meatballs, sliced sausage, grilled chicken
- Pâté Display** \$ 24
Three varieties of country pâté displayed with cornichons, olives and sliced French baguette
- Jumbo Shrimp Cocktail** \$5 per piece
Jumbo poached shrimp accompanied with citrus cocktail sauce, pineapple mango sauce & lemons wedges



Reception

Flat bread pizza display **\$18**

Four cheese

Fire roasted tomato and mozzarella with arugula

BBQ chicken and cilantro

Prosciutto, grape and ricotta

Slider bar display **\$22**

Mini cheddar cheese beef sliders, mini turkey burgers, grain

mustard aioli, Swiss cheese, mini barbecue pulled pork



Carving Stations

Roasted turkey breast, cranberry orange chutney, miniature rolls
\$15

Herb crusted mahi mahi fillet, orange cilantro vinaigrette, pineapple vegetable slaw
\$21

Sesame crusted rare ahi tuna loin, sweet & spicy vegetable udon salad, Asian ginger sauce
\$25

Herb crusted prime rib, California cabernet sauce, horseradish sauce, miniature focaccia rolls
\$28

Adobo marinated flap steak, mint chimichurri sauce, miniature sourdough bread
\$20

Jerk rubbed rack of pork, grilled pineapple and mango chutney, naan bread
\$24

Sous vide beef tenderloin, maytag bleu cheese, micro arugula and tomato salad, mini rolls
\$29

Honey glazed spiral ham, bourbon maple mustard, micro green salad, assorted rolls
\$21

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)



Reception

Action Stations

Pasta Station \$22

A variety of pastas, sauces and toppings will be cooked to order in front of your guests. Our offerings include three cheese tortellini, penne pasta, marinara sauce, fresh basil pesto, alfredo sauce, mushrooms, sweet peppers, pine nuts, sun dried tomatoes, black olives, spinach, broccoli florets, cherry tomatoes, parmesan cheese, mini meatballs and grilled chicken breast

Add shrimp \$4

South of the Border \$22

Chicken or beef fajitas made to order with your choice of onions, peppers, jalapeños, garlic and cilantro. served with shredded lettuce, sour cream, cheddar cheese, roasted corn salsa, guacamole, diced tomatoes, diced onions and warm flour tortillas

Oriental Stir Fry \$23

Oriental vegetables, chicken and beef with your choice of teriyaki or sweet & spicy orange sauce. vegetables include baby corn, shredded carrots, napa cabbage, water chestnuts, bok choy, bean sprouts, scallions, sesame seeds, pineapple chunks and red bell peppers. Served with jasmine rice

Texas Mashed Potato Bar \$25

Roasted root vegetable mash, buttermilk Idaho potato mash, served with sour cream, bacon bites, chives, cheddar cheese, whipped truffle butter, barbecue pulled beef brisket, Dr. Pepper barbecue pulled Chicken

Short Rib and Risotto Station \$24

Pea and mushroom risotto, port wine braised short rib, wilted greens, fried vidalia onions

Wing It Station \$22

Get your chicken wings the way you like them! Our chef will sauté them with your favorite sauce. Hot, mild, honey barbecue, teriyaki, mango habanero, jack Daniel’s sauce. Carrot, celery sticks, blue cheese and ranch dressing

Paella Station \$27

Saffron rice, shrimp, scallops, mussels, calamari rings, grilled chicken breast, chorizo sausage, cilantro, sweet peppers, diced tomatoes, green olives, green peas, roasted corn, artichoke hearts, jalapeño peppers, onions, green beans, parsley and garlic

Salad Bar & Hibachi Station \$27

Chicken, shrimp and beef skewers, jerk sauce, orange glaze, blackened seasoning

Romaine, mixed greens, cherry tomato, diced cucumber, red onion, bell pepper, shredded carrot, boiled egg, bacon bite, mandarin orange, water chestnut, cashew, corn, sliced olives, broccoli, chick peas, diced mango, jicama, shredded cheddar, feta cheese, crumbled blue cheese, pepperoncini peppers, fried wonton, croutons. balsamic dressing, sesame ginger dressing, sweet vidalia onion, ranch dressing

Mac & Cheese Rosemary Chicken Station \$20

Rosemary chicken skewers, three cheese truffled garganelli pasta, micro greens

Hibachi Lobster Tail Station \$35

Seared Florida lobster, citrus butter, tropical plantain jasmine rice, julienne vegetables, micro green salad with mustard vinaigrette

Reception

Soup and Grilled Cheese Station \$22

Roasted tomato and basil soup, fresh corn and vegetable chowder, gruyere and brie grilled cheese sandwiches





Reception

Dessert Displayed Stations

S'mores Bar \$20

Assorted graham crackers, dark, milk and white chocolate, marshmallows, peanut butter, s'mores cupcakes, s'mores mousse shots

Built your own Cupcake \$22

Choice of three cupcakes

Caramel apple cupcake: cinnamon apple cupcake, caramel butter cream, toasted coconut, apple chips

Milk and cookies cupcake: buttermilk cupcake with chocolate chips and chocolate ganache, mascarpone milk cream, mini chocolate chip cookies and chocolate cigar

Red velvet cupcake with almond cream cheese frosting: candied walnuts, white chocolate décor

Chocolate and hazelnut cupcake: double chocolate cupcake, hazelnut ganache, praline butter cream, pecan brittle crumble

Viennese Table \$25

Assorted French macaroons, cake pops, miniature tarts, truffles, petite fours, and verrines

Chocolate & Caramel Fondue \$22

Strawberries, pineapple chunks, cake cubes, brownies, rice treats, pretzel sticks, cookies, lady fingers, marshmallows, warm churros, shredded coconut, chocolate chips, crushed nuts and candy sprinkles

Just Chocolate \$24

Chocolate covered strawberries, dark, milk and white chocolate cake pops, trio verrines, mini pastries, chocolate crunch bar, assorted chocolate macaroons and truffles

Reception

Dessert Action Stations

Sundae Bar \$27

Waffle cups and cones, vanilla bordeaux cherry ice cream, chocolate decadence ice cream, maple walnut ice cream and watermelon sorbet

Brownies bites, cookies bites, Oreo pieces, sprinkles, m&m's, chocolate chips, caramel pieces, toasted coconut, chocolate sauce, raspberry coulis, caramel sauce, whipped cream, strawberries, blueberries, bananas, kiwi, maraschino cherries, candied almonds, granola and raspberries

Cannoli Station \$20

Traditional and chocolate cannoli shells, cannoli cups, , ricotta filling, white and dark chocolate mousse, orange mascarpone, chocolate sauce, caramel sauce, strawberry sauce, powdered sugar, chocolate chips, sprinkles, toasted coconut, crushed pistachios, chopped nuts



Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

A \$ 5.00 per person surcharge will apply for Buffets under 25 Guests
All prices subject to 23% Taxable Service and 6% Sales Tax



Modern American Buffet \$66

Cobb Salad Bar

Crispy mixed greens, cucumbers, tomatoes, corn, olives, eggs, onions, bacon bites, cheddar cheese, sweet vidalia dressing, Roasted garlic vinaigrette

Orzo and pickled vegetable salad with creamy Italian dressing

Roasted beet salad with arugula, pistachios and stilton cheese

Fresh baked rolls and butter

Hazelnut crusted grouper with orange fennel sauce and red onion jam

Prosciutto and gruyere stuffed chicken breast, roasted garlic cauliflower purée, asparagus tips

Cotton candy sweet potato purée

Roasted broccoli, cauliflower and baby carrots

New York strip carved to order, cognac peppercorn sauce

Chef's Choice of Dessert

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Dinner

Grilling and Chilling Beach Party \$66

With Lobster Tails \$80

Butter lettuce salad, maytag blue cheese, poached pears, candied walnuts, candied bacon, tomatoes and cucumber
Blue cheese dressing, apple cider dressing

Watermelon salad with jicama and micro arugula. orange mint syrup

Grilled shrimp salad with caramelized butternut squash, cranberry, tarragon orange vinaigrette

Grilled bone in filet, cipollini onion balsamic reduction

Grilled lobster tails Citrus lobster sabayon, zesty citrus butter

Grilled chicken kebabs, apricot barbecue glaze. charred apricots

Loaded baked potato hash

Charred corn, garlic butter, fresh lime and queso fresco

Chef's choice of dessert

Filets, lobster tails and Kebabs are grilled to order, based on one per person

Chef's Fee \$120.00 (one uniformed chef per every 50 Guests)

Calypso Caribbean \$64

Salad bar, mixed greens, black beans, corn, tomato, cucumber, jalapeño jack cheese, diced mango, jicama. mango passion fruit vinaigrette, strawberry raspberry vinaigrette

Lemon pepper pulled chicken and coconut salad, green mango, cilantro, jicama, coconut milk vinaigrette

Calamari, shrimp and scallops salad with roasted yellow pepper citrus vinaigrette

Calypso spiced rubbed hanger steak, steak house sauce

Cajun spiced mahi mahi, vegetable and avocado salsa

Orange sugar cane marinated chicken tenders, mint orange vinaigrette

Jamaican me crazy rice

Coconut curried mixed vegetables

Chef's choice of dessert

Dinner

Italian \$70

Cavatelli pasta salad, ricotta cheese, grilled artichokes bottoms, grilled asparagus, roasted red peppers, roasted shallot sherry vinaigrette

Prosciutto and melon, basil, blackberry balsamic vinaigrette

Antipasto salad, tomato, mozzarella, sopressata, green olive, fried eggplant

Bronzino parmesan, basil beurre blanc. balsamic roasted brussels sprouts, bell peppers

Pancetta stuffed chicken breast, fontina cheese, roasted garlic lemon jus. Sautéed spinach

Shrimp scampi with risotto

Eggplant lasagna

Chef's choice of mini Italian pastries





Asian \$68

Asian vegetable and fruit salad with papaya mango vinaigrette

Pulled duck and udon noodle Salad with sweet red chili peanut sauce, mint, carrots and snowpeas

Hoisin glazed shrimp, scallions, bean sprouts, sugar snap peas, carrots, Miso sesame vinaigrette

Sesame boneless chicken wing, Garlic ginger Thai basil sauce

Pineapple soy and brown sugar marinated skirt steak, szechuan sauce

Plum honey orange spicy swordfish with lo mein noodles, baby bok choy

Stir fried vegetables, spring onions, and lime garlic soy

Egg and teriyaki grilled vegetable fried rice

Chef's choice of dessert.

Dinner

Latin American \$ 70

Salad bar, mixed greens, tomato, cucumber, black beans, roasted corn, shredded jicama, mango, chopped cilantro, julienne red peppers, queso fresco. Pineapple mojito vinaigrette, avocado herb ranch dressing

Roasted beet and potato salad; diced carrots, green peas, pulled chicken, mustard lime aioli

Quinoa vegetable salad, queso fresco, olives, fava beans, diced onions, tomatoes and corn. lime vinaigrette

Blue cornmeal crusted chicken roasted salsa verde

Grilled **flat iron steak**, green and smokey red chimichurri

“Corvina a lo Macho” Pan seared corvina with sautéed baby scallops, shrimp, squid and mussels cooked on “aji panca” cream sauce

Roasted corn, chorizo and fava bean yellow rice

Tamarind glazed roasted root vegetables

Chef's choice of dessert



Plated Dinner

	3 course	4 course
Poultry/Vegetarian	\$ 56	\$ 68
Fish	\$ 68	\$ 80
Beef/Pork/Lobster	\$ 71	\$ 83

Appetizer

Open face BLT salad, candied bacon, micro arugula, fried green tomato, seared beef tenderloin, tomato jam, crème fraiche, naan bread

Seared scallops, carrot ginger sauce, jasmine rice cake

Shiner bock braised short rib, cauliflower puree, fried spinach

Three cheese risotto with shrimp, asaigo, fontina, mascarpone chesse, roasted tomatoes and charred corn, basil oil

Lobster ravioli, creamy lemongrass brandy lobster sauce

Shrimp and Scallop ceviche sweet potato sphere

Confit chicken truffle mac and cheese, white cheddar, gruyere, gorgonzola, garganelli, white truffle oil

Salads

Compressed watermelon salad with arugula, boursin and goat cheese spread, honey citrus vinaigrette

Roasted beets salad, gorgonzola spread, candied hazelnut crumbs, mixed greens, raspberry vinaigrette

Caprese salad, tomato, mozzarella, roasted tomato grilled onion vinaigrette, blackberry glaze, extra virgin olive oil

Prosciutto and melon salad, fig balsamic vinaigrette

Deconstructed caesar salad, romaine, lemon caesar dressing, roasted tomatoes, parmesan crisp, kalamata olives, garlic crostini

Boston bibb lettuce, maytag blue cheese, candied pecan, fried tobacco onion, diced tomatoes, cucumbers, ranch dressing

Main Entrees

Fennel and orange olive oil poached **Chilean seabass**, citrus lobster sabayon foam, whipped tropical sweet potato

Local grouper crispy almond crust, mascarpone truffle polenta, tomato jam

Ginger brined **pork tenderloin**, peach and blueberry mostarda, sweet potato spheres

Grilled **New York strip steak**, bone marrow butter, cave aged blue cheese sauce, Sour cream and chive whipped yukon gold

Grilled **filet mignon**, port wine thyme infused demi, parsnip french potato mashed

Blackened **local swordfish**, roasted banana sauce, tropical plantain rice

Snapper, captain morgan roasted pineapple sauce, vanilla rum whipped boniato

Dark beer and molasses braised **boneless short rib** celery root puree, dark beer molasses reduction, caramelized cipollini onions

Cumin crusted **chicken breast**, mango-garlic sauce, coconut farro risotto

Plated Dinner

Grilled **prime rib steak**, herb roasted garlic fingerling potatoes, bourbon-barbecue sauce, rubbed grilled vidalia onions

Prosciutto, spinach and brie **stuffed chicken**, creamy basil parmesan risotto, roasted shallot tomato sauce

Glazed root vegetables, apricot and mint couscous, gingered butternut squash sauce

Grilled **lobster tail**, brushed with Thai basil oil, charred corn coconut grits, ginger-lemongrass carrot sauce

Chipotle-Chili rubbed **hanger steak**, buttermilk-bacon smashed potatoes, glazed root vegetables, cilantro-lime compound butter



Plated Dinner

Desserts

Opera: layers of coffee butter cream, chocolate ganache and almond cake, all infused with coffee glaze

Strawberry royal, white chocolate mousse with strawberry puree, decorated with strawberries and raspberry glaze

Ganache chocolate tart

Individual carrot cake, with golden raisins, shredded carrots and cream cheese filling

Chocolate bombe, rich and moist chocolate cake, covered and glazed with ganache

Mixed fruit tart, combination of a sweet pastry crust, vanilla cream and seasonal mix berries

Key lime pie, graham cracker crust, key lime creamy filling





Beverages

Coffee Break Beverages

Freshly Brewed Coffee, Decaffeinated, Tea

\$70.00 per gallon

Freshly Brewed Iced Tea

\$40.00 per gallon

Freshly Squeezed Orange Juice

\$35.00 per gallon

Individual Bottles of Juice

\$4.00 each

Assorted 20 oz. Soft Drinks

\$4.00 each

Evian Bottled Water

\$3.75 each

Gatorade / Power Aide

\$4.00 each

Hosted Consumption Bar - (Per Drink)

Premium Brands	\$8.50
Name Brands	\$8.00
Cordials	\$9.50
Sycamore Lane Wine	\$7.00
Premium Beer	\$5.50
Domestic Beer	\$4.75
Soft Drinks	\$4.00
Bottled Water	\$3.75

Hosted Consumption Bar - (Per Person)

Premium Brands

1 Hour	\$26.00
2 Hours	\$38.00
3 Hours	\$48.00
4 Hours	\$56.00

Name Brands

1 Hour	\$22.00
2 Hours	\$32.00
3 Hours	\$40.00
4 Hours	\$46.00

General

Our Catering Staff will be happy to customize any menu to satisfy your palate. All prices listed are subject to change. Menu prices will be confirmed at time of booking.

Guarantee

Guarantees are required for all Catered Events. Final guest count must be confirmed (3) business days before events first day, or the expected number will be used. This guest count will be your guarantee and it cannot be reduced but it may be increased. We will prepare for 5% over the guaranteed number.

Labor Charges

Chef Attendants are available at a fee of \$120.00 per attendant for a two hour period. Bartenders are available at a fee of \$150.00 per bartender for a (3) hour period. Every extra hour is \$25.00 per bartender. A 23% Service Charge is added to all food & beverage charges. A 6% Sales Tax will be added to all food & beverage, meeting room rental, Audio Visual Equipment and miscellaneous charges.

Information

Turtle Season

March 01st - October 31st

Harbor Beach is committed to protecting the Sea Turtles during their nesting period. In conjunction with the Florida Department of Environmental Protection, all non-compliant lighting associated with outdoor events must be turned off no later than 30 minutes after the officially published sunset time.

Signage

Under no circumstance, should there be anything nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. In addition, no displays or signage are permitted in the lobby area of the hotel, unless professionally made and approved by hotel. A damage fee of \$250.00 will be added to your account should there be any violations of the above mentioned.

Outdoor Events

Any outdoor event with a 30% or higher chance of precipitation or winds in excess of 15mph will be moved to the indoor back up location. Decisions will be made not less than 4 hours prior to scheduled start time. All outdoor entertainment must end no later than 10pm.