



950 South Ocean Drive Deerfield Beach, Florida 33441



# Catering Menus



# Plated Breakfast

## Atlantic Breeze ~ \$24.95

Vanilla Yogurt Parfait with Toasted Granola  
Sliced Almonds, Seasonal Fruits and Honey

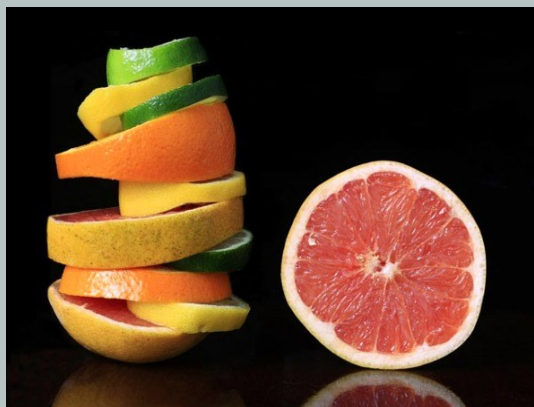
Breakfast Burrito Wrap with Scrambled Eggs,  
Spanish Chorizo Sausage, Sharp Cheddar  
Cheese Served with Mango Salsa  
and Sour Cream

Roasted Red Bliss Potatoes with Sweet  
Caramelized Peppers and Onions

Basket of Freshly Baked Fruit Pastries,  
Croissants and Muffins with Butter  
Fruit Preserves and Marmalade

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas



## Early Riser ~ \$23.95

Fluffy Scrambled Eggs with Sharp Cheddar Cheese, Fresh Chives and Parsley

Roasted Red Bliss Potatoes with Sweet  
Caramelized Peppers and Onions

Choice of One:  
Crispy Applewood Smoked Bacon, Maple  
Kissed Sausage Links, or Smoked Honey  
Glazed Ham

Basket of Freshly Baked Fruit Pastries,  
Croissants and Muffins with Butter,  
Fruit Preserves and Marmalade

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas

# Breakfast Buffet

## Sunrise Starter ~ \$29.95

Freshly Baked Fruit Pastries, Croissants and Muffins with Butter,  
Fruit Preserves and Marmalade

### Yogurt Bar

Plain and Fruit Yogurts

Served with an Assortment of Toasted Granola, Blueberries,  
Strawberries, Chopped Nuts, Shredded Coconut,  
Dried Cranberries, Diced Mango and Honey

Egg White Frittata with Spinach, Roasted Cherry Tomato  
Mushrooms and Feta

### Classic Eggs Benedict

Poached Eggs on Toasted English Muffin with Smoked  
Canadian Bacon and Creamy Hollandaise Sauce

Roasted Red Bliss Potatoes with Sweet Caramelized  
Peppers and Onions

Crispy Smoked Bacon and Sausage Links

Orange, Apple and Passion Guava Juice

Freshly Brewed Regular and Decaffeinated Gourmet  
Coffee, Selection of Black,  
Green and Herbal Teas

## Beach Walk ~ \$27.95

Freshly Baked Fruit Pastries, Croissants and Muffins with Butter,  
Fruit Preserves and Marmalade

### Yogurt Bar

Plain and Fruit Yogurts

Served with an Assortment of Toasted Granola, Blueberries,  
Strawberries, Chopped Nuts, Shredded Coconut,  
Dried Cranberries, Diced Mango and Honey

Fluffy Scrambled Eggs with Sharp Cheddar Cheese,  
Fresh Chives and Parsley

Cheese Blintzes Topped with Fresh Made  
Mixed Berry Sauce

Roasted Red Bliss Potatoes with  
Sweet Caramelized Peppers and Onions

Crispy Smoked Bacon and Sausage Links

Orange, Apple and Passion Guava Juice

Freshly Brewed Regular and Decaffeinated Gourmet  
Coffee, Selection of Black, Green and Herbal Teas





# Enhance Your Breakfast Buffet

## Yogurt Parfait

Yogurt with Toasted Granola,  
Sliced Almonds, Strawberries  
and Honey

\$4.00 Additional per Guest

## Cheesy Grits

\$3.00 Additional per Guest

## The Breakfast Sammie

Warm English Muffin with Fresh  
Griddled Eggs, Cheddar Cheese  
and Canadian Bacon

\$6.95 Additional per Guest



## Omelet Station

Cooked-to-Order Omelet Station

Chef Attendant will prepare an Omelet with your Choice  
of Fillings, To Include the Following Selections:

Cheddar Cheese, Spinach, Onions, Mushrooms,  
Tomatoes, Sweet Bell Peppers, Ham,

Bacon and Sausage

\$10.95 Additional per Guest

\$125.00 Attendant Fee

## Classic Eggs Benedict

Poached Eggs on a Soft English  
Muffin with Smoked Canadian  
Bacon topped with Creamy  
Hollandaise Sauce

## Belgian Waffles

Assorted Toppings to Include:

Chocolate Chips, Strawberries,  
Blueberries, Bananas, Powdered Sugar  
and Whipped Cream

\$8.00 Additional per Guest



A Service Charge of 22% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. Gluten Free and Lactose Free options available.

# Breakfast on the Light Side

## The Continental ~ \$14.95

Freshly Baked Fruit Pastries, Croissants  
and Muffins with Butter, Fruit Preserves  
and Marmalade,

Orange and Cranberry Juice

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas



## Healthy Start ~\$21.95

Orange and Cranberry Juice

Sliced Zucchini, Lemon Poppy Seed Cranberry  
Nut and Banana Breads served with Honey Butter,  
and Orange Marmalade

Mini Egg White Frittata with Roasted Vegetable  
Bites

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black, Green and  
Herbal Teas



## Early Check In ~\$19.95

Orange and Cranberry Juice

Freshly Baked Fruit Pastries, Muffins  
Croissant and Assorted Bagels  
with Butter, Cream Cheese, Fruit Preserves and Marmalade

Sliced Fresh Fruit

Freshly Brewed Regular and Decaffeinated Gourmet  
Coffee, Selection of Black, Green and Herbal Teas



## Mid Morning Energizers

### The Rejuvenation ~ \$14.00

Selection of Yogurt Parfaits

Fresh Baked Fruit Breads

Citrus Infused Water

Orange and Seasonal Fresh Fruit Juices

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas

### The Competitor ~ \$17.00

Power Bars, Granola Bars, Trail Mix

Energy Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of  
Black, Green and Herbal Teas

### Build Your Own Parfait ~ \$15.00

Plain and Fruit Yogurts

Served with an Assortment of Toasted  
Granola, Blueberries, Strawberries,  
Chopped Nuts, Shredded Coconut, Dried  
Cranberries, Diced Mango and Honey

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of  
Black, Green and Herbal Teas



### Gluten Free ~ \$16.00

Granola Bars

Mini Fruit Skewers

Flourless Chocolate Cake

Trail Mix and Mixed Nuts

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas

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# Mid Afternoon Revitalize Breaks

All Breaks are designed for a maximum duration of 30 minutes

## The Fundamentals ~ \$17.00

Assorted Freshly Baked Cookies to include  
Chocolate, Sugar Cookies and Peanut Butter

Assorted Soft Drinks, Still and Sparkling  
Bottled Water

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas



## Wholly Chip~ \$16.00

Barbeque, Sea Salt and Jalapeno  
Flavored Kettle Chips

Tortilla and Pita Chips with Salsa, Sour  
Cream and Hummus

Assorted Soft Drinks, Still and Sparkling  
Bottled Water

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas

## Florida Tropics~ \$16.00

Freshly Baked Lemon Bars

Key Lime Shooters

Mango Mousse

Infused Citrus Waters with Basil

Assorted Soft Drinks, Still and Sparkling  
Bottled Water

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas



# Mid Afternoon Revitalize Breaks

All Breaks are designed for a maximum duration of 30 minutes

## The Ballpark~\$16.00

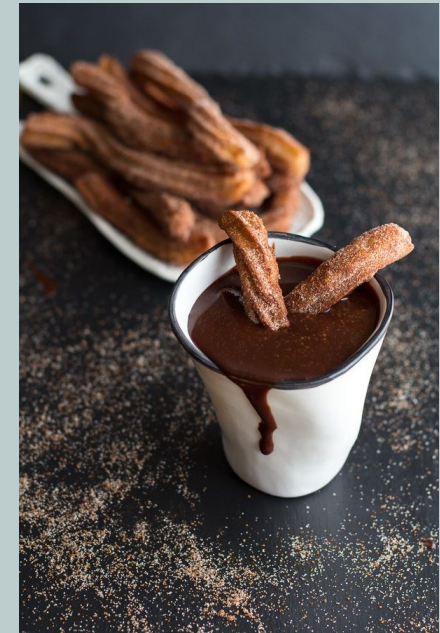
Individual Bags of Popcorn

Cracker Jacks

Soft Super Pretzels with Mustard

Assorted Soft Drinks, Individual Still and  
Sparkling Bottled Water

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas



## Create Your Own Trail Mix ~ \$18.00

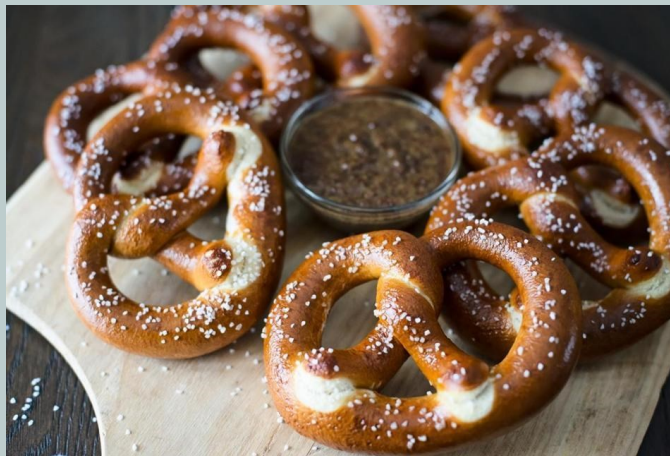
Peanuts, Walnuts, Cashews

Chocolate Chips, Mini Marshmallows

Raisins and Dried Fruit

Mini Pretzels

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black, Green  
and Herbal Teas



## Siesta ~\$16.00

Churros with Caramel Sauce

Empanadas with Cilantro Sauce and Lime  
Wedges

Assorted Soft Drinks, Still and Sparkling  
Bottled Water

Freshly Brewed Regular and Decaffeinated  
Gourmet Coffee, Selection of Black,  
Green and Herbal Teas

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# Beverage Packages

Half day and full day beverage packages are to be enjoyed in the meeting room only

## Half Day Beverage Package ~ \$15.00 per person

Freshly Brewed Regular and Decaffeinated Gourmet Coffee,  
Selection of Black, Green and Herbal Teas

Assorted Soft Drinks, Still and Sparkling Bottled Water

Half Day Beverage Package is Designed for Four Hours of  
Cold Beverages with One Coffee Refresh



## Full Day Beverage Package ~\$28.00 per person

Freshly Brewed Regular and Decaffeinated Gourmet Coffee,  
Selection of Black, Green and Herbal Teas

Assorted Soft Drinks, Still and Sparkling Bottled Water

Full Day Beverage Package is Designed for Eight Hours of  
Cold Beverages with One AM Coffee Refresh and  
One PM Coffee Refresh

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# A La Carte Refreshments

Freshly Brewed Regular  
or Decaffeinated Coffee  
\$59.00 per gallon

Hot Tea or Freshly Brewed Iced Tea  
\$55.00 per gallon

House Made Fruit Punch or Lemonade  
\$40.00 per gallon

Fruit Juices, Orange, Apple and Passion Guava  
\$45.00 per gallon

Red Bull and Sugar Free Red Bull  
\$5.00 each

San Pellegrino Citrus Flavored Mineral Water  
\$4.00 each

Bottled Water \$3.75 each

Assorted Soft Drinks  
(Pepsi Products) \$3.75 each

Gatorade \$4.00 each

Freshly Baked Cookies  
\$42.00 per dozen

Mixed Roasted Nuts  
\$5.50 per guest

Crispy White Corn Tortilla Chips with Salsa  
\$6.00 per guest

Mini Hot Dogs With Spicy Mustard, Ketchup,  
Sauerkraut and Pickles  
\$50.00 per dozen

Freshly Popped Popcorn  
With Assorted Flavor Seasonings  
\$3.50 per guest



Assorted Gourmet Muffins  
\$42.00 per dozen

Assorted Gourmet Pastries  
\$42.00 per dozen

Assorted Bagels and  
Flavored Cream Cheese  
\$44.00 per dozen

Whole Seasonal Fresh Fruit  
\$3.00 each

Individual Greek Yogurt  
\$3.00 each

Granola Bars  
\$4.00 each

Fudge Brownies  
\$42.00 per dozen

# Plated Lunches

## Select a Salad

**Caesar Salad:** Crispy Romaine Hearts, Luau Croutons, Plantain Chips in a Mango Caesar Dressing

**Garden Salad:** Mesclun Greens, Cherry Tomatoes, Cucumber and Julienne Carrots served with Balsamic Vinaigrette and Ranch Dressing

**Signature House Salad:** Mesclun Greens, Blue Cheese, Cranberries and Candied Walnuts in a Raspberry Vinaigrette Dressing

## Select a Sweet Ending

Seasonal Warm Cobbler  
with Whipped Cream

Tiramisu

Mixed Mini Pastries

Salted Caramel Fudge Brownies

Caramel Flan

Key Lime Pie or Chocolate Cake



## Choice of Entrée

Baked Honey Glazed Salmon with Roasted Broccolini  
and Israeli Couscous

\$36.95

Mahi Mahi with Mango Pineapple Salsa and  
Citrus Splash with Coconut Rice

\$34.95

Roasted Vegetable Stack : Eggplant , Zucchini Squash  
on a Polenta Disc with a Roasted Red Pepper Sauce

\$32.95

Served with Coffee, Tea and Iced Tea Service



Minimum of 25 Guests

## Choice of Entrée

Chicken Piccata , Capers in a lemon butter sauce with  
Spinach and Oven Roasted Potatoes

\$33.95

Chicken Parmesan with Linguine Pasta in a  
House Marinara Sauce

\$32.95

French Braised Short Ribs with Goat Cheese  
Polenta, Green Peas and Baby Carrots

\$35.95

Served with Coffee, Tea and Iced Tea Service



# Express Lunch

Maximum of 25 Guests

It's a Wrap ~ \$ 33.95



## The Deli Club ~ \$ 29.95

Fingerling Potato Salad with Thyme, Tarragon and  
Pommery Mustard

Apple and Poppy Seed Coleslaw

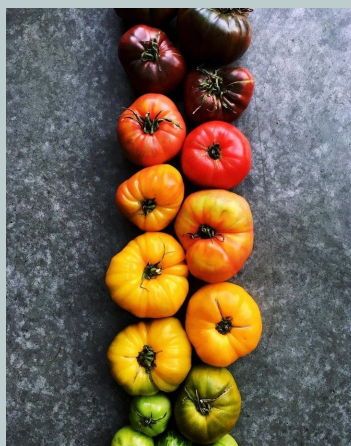
Build Your Own Sliced Deli Platter to include:

Hand Carved Roast Beef, Smoked Ham, Turkey  
Breast, Cheddar, Swiss and Provolone Cheese

Assortment of Fresh Baked Breads and Rolls  
Crisp Lettuce Leaf, Sliced Tomatoes, Onions and  
Pickles Spears

Dessert ~ Salted Caramel Fudge Brownies

Served with Coffee, Tea and Iced Tea Service



Soup Du Jour

Choose One

Red Bliss Potato Salad with Pommery Mustard  
Caesar Salad with Plantain Chips with Luau Croutons  
and Mango Caesar Dressing

Choice of Two

Black Forest Ham , Gouda Cheese, Whole Grain  
Mustard, Arugula, Roasted Plum

Tomato on Baguette

Roast Beef, Gouda Cheese, Arugula, Grilled  
Portabella Mushrooms, Heirloom Tomatoes and  
Horseradish Mayonnaise Wrap

Curried Chicken, Cashew Salad Wrap with  
Organic Mixed Greens

White Bean and Italian Tuna Salad Wrap, Celery and  
Capers with Arugula, Sundried Tomatoes  
and Mozzarella

Grilled Asparagus, Portobello Mushrooms, Baby Kale,  
and White Bean Spread Wrap

Dessert: ~ Salted Caramel Fudge Brownies



# Beach Front Bar-B Que Lunch Buffet

## Choice of Two

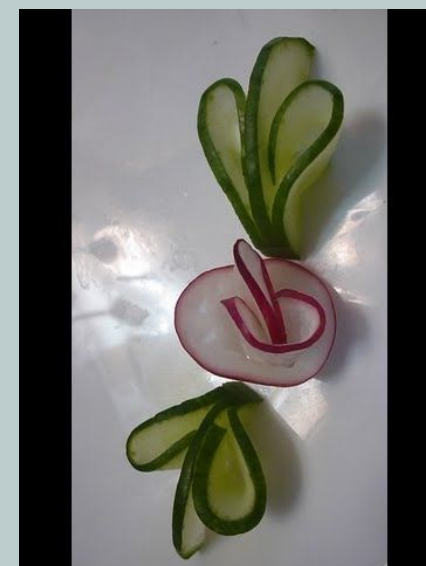
Tropical Slaw with Shaved Coconut , Mandarin Orange and  
Toasted Almond in a Cilantro Vinaigrette

Ciliegine Mozzarella Tomato Pesto Salad

Caesar Salad with Plantain Chips, Luau Croutons and  
Mango Caesar Dressing

Grilled Vegetables and Goat Cheese Salad

Mixed Greens, Dried Cranberries, Cucumber and Crispy Onion



## Choice of Two

Bee Stung Buttermilk Fried Chicken  
with a House Made Hot Sauce

Bourbon Brown Sugar Pulled Pork  
with Pickled Red Onion Sandwich

Beer Braised Brisket with Caramelized  
Cipollini Onion

Grilled Chicken Thighs with Jerk  
Seasoning and Guava Glaze

Mahi Mahi with Mango Pineapple Salsa

## Dessert

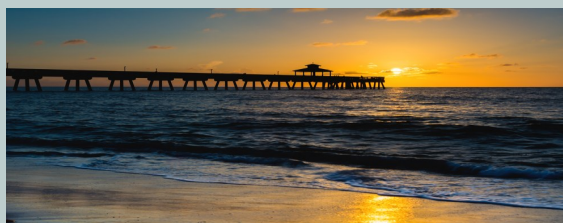
Seasonal Warm Cobbler served with Whipped Cream

Served with Coffee, Tea and Iced Tea Service

Two Choice Entrée \$40.95

Three Choice Entrée \$45.95

Minimum of 25 Guests



## Choice of Two

Creamy Dijionese Fingerling Potato  
Salad ,Fresh Herbs, Smoked Bacon  
and Chopped Egg

Orecchiette Pasta Salad with  
Artichoke Hearts ,Green Olives and  
Heirloom Cherry Tomatoes

Creamy Four Cheese Baked Macaroni  
and Cheese with a Crunchy  
Panko Topping

Brown Sugar and Bacon Baked Beans

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# The Tuscan Trail Lunch Buffet

## Choice of Two

Classic Caesar Salad with Focaccia Croutons

Tomato Mozzarella Salad with a Herb Vinaigrette

Italian Chop Salad, Ditalini Pasta, Chopped Romaine, Provolone, Salami, Black Olives and Chickpeas with a Herbed Red Wine Vinaigrette

Radicchio and Roasted Fennel Panzanella Salad with Shaved Parmesan Cheese



## Choice of Two

Eggplant Roulade with Arugula, Roasted Red Peppers, Charred Asparagus with Ricotta and Parmesan Cheese

Chicken Piccata in a Lemon Caper Sauce with Blistered Cherry Tomatoes

Rigatoni with Sliced Italian Sausage, Sweet Red Peppers, Onions and Blistered Tomato Sauce

Pan Seared Mahi Mahi in a White Wine, Tomato Basil Sauce

All entrees are accompanied by

Toasted Orzo with Brown Butter and Parmesan Cheese

Roasted Fingerling Potatoes with Fresh Lemon, Blistered Cherry Tomatoes and Onions

Rustic Ratatouille or Balsamic Grilled Italian Vegetables

## Dessert

Tiramisu

**\$42.95 per person**

Add an extra Salad Choice : \$4.95 per person

Add an extra Entrée: \$7.95 per person

Served with Coffee, Tea and Iced Tea Service

**Minimum of 25 Guests**





# Taste the Mediterranean Lunch Buffet

## Choice of Soup

Greek Lemon Chicken Soup with  
toasted Orzo and Fresh Dill

Roasted Tomato Bisque with Focaccia Croutons

## Choice of Two

Greek Salad: Tomato, Cucumber, Kalamata Olives, Pepperoncini,  
and Shaved Red Onion in a Greek Vinaigrette

Grilled Zucchini, Kalamata Olives and Shaved Parmesan

Classic Greek Salad

Hummus and Tzatziki with Pita Chips

## Choice of Two

Marinated Grilled Chicken, Pork or Beef Souvlaki, Feta,  
Roasted Red Peppers and Onions with Flat Breads

Moussaka, Roasted Eggplant, Ground Beef  
with Creamy Béchamel Sauce

Grilled Eggplant with Spinach and Feta Cheese  
with Roasted Tomato Basil Sauce

Baked Mahi Mahi with Tomatoes, Onions  
and Fresh Herbs

## All entrees are accompanied by

Warm Moroccan Couscous with Toasted Cumin,  
Turmeric, Raisins and Chickpeas  
with a Hint of Lemon

Classic Roasted Lemon Potatoes  
Sautéed Zucchini and Yellow Squash  
with Oregano and Lemon

Dessert ~ Mixed Mini Pastries

**\$37.95 per person**

Served with Coffee, Tea and Iced Tea Service

**Minimum of 25 Guests**



# Waterfront Picnic Lunch Buffet

## For Starters

Soup Du Jour

Fingerling Potato Salad with

Thyme, Tarragon and

Pommery Mustard

Apple and Poppy Seed Coleslaw

## Gourmet Sandwiches

### Choice of Two

Hand Carved Turkey, Munster Cheese, Arugula, Tomatoes with  
Garlic Aioli on Multi Grain Bread

Roast Beef, Gouda Cheese, Arugula, Grilled Portabello  
Mushrooms, Heirloom Tomatoes and Horseradish Mayo  
on Sourdough Bread

Grilled Asparagus, Portobello Mushrooms, Baby Kale  
and White Bean Spread Wrap

Curried Chicken and Cashew Salad Wrap  
with Organic Mixed Greens

Classic Cuban Sandwich with Roasted Pork, Sliced Ham,  
Swiss Cheese, Pickle and Dijonaise

White Bean and Italian Tuna Salad Wrap with Celery, Capers  
Arugula, Sundried Tomatoes and Mozzarella

Black Forest Ham, Gouda Cheese, Whole Grain Mustard,  
Arugula, and Roasted Plum Tomatoes on a French Baguette

Minimum of 25 Guests



## Dessert

Salted Caramel Fudge Brownies

**\$35.95 per person**

Add an extra Sandwich ~\$7.95 per person

Served with Coffee, Tea  
and Iced Tea Service



## For Starters

### Choice of Two

Chicken Tortilla Soup with Crispy  
Tortilla Chips and Lime

Warm Tostones with  
Garlic Dipping Sauce

Tortilla Chips with Pico de Gallo,  
Sour Cream, Black Olives  
and Guacamole



# Fiesta Lunch Buffet



## Handcrafted Taco

### Choice of Two

Adobo Marinated Chicken with Queso Fresco,  
Guajillo Chile Sauce and Lime Wedges

Beef Barbacoa, Braised and Shredded in a Borracha  
Sauce, Avocado, Shaved Pickled Red Onion, Cilantro,  
and Crumbled Queso Fresco

Ancho Shredded Pork Shoulder, Shaved Radish, Cilantro  
Grilled Onions with Roasted Corn Salsa  
and Crumbled Queso Fresco

Blackened Mahi Mahi with Red Cabbage Slaw, Avocado  
Cilantro Sprigs and Chipotle Lime Crema

All served with Black Beans and Rice

## Dessert ~ Caramel Flan

**\$38.95 per person**

Served with Coffee, Tea and Iced Tea Service

Minimum of 25 Guests

## Salad

### Choice of Two

Three Bean Salad, Garbanzo, Kidney  
and Fresh Green Beans with  
Chipotle Lime Dressing

Mexican Jicama Slaw, Scallions,  
Cilantro, Mango, with  
Citrus Vinaigrette

Tex-Mex Chopped Salad with  
Shaved Romaine, Cilantro Sprigs,  
Black Beans, Sliced Olives, Topped  
with Crispy Tortilla Strips and  
Chipotle Ranch Dressing







# Butler Passed Hors D' Oeuvres

Based on 50 pieces

Spanakopita with Cucumber Dill Sauce ~ \$165.00

Vegetable Spring Rolls with Sweet and Sour Sauce ~ \$150.00

Franks En Croute served with Dijonnaise Mustard ~ \$125.00

Argentinean Empanadas with Chimichurri Sauce ~ \$150.00

Seared Tuna Skewers with Sriracha Soy Glaze ~ \$250.00

Coconut Crusted Shrimp with Chili Aioli ~ \$250.00

Master Crafted Ceviche Shooters (Mahi and Local Citrus) ~ \$275.00

Duck Confit Wontons with Honey Gochujang Sauce ~ \$275.00



Fried Goat Cheese Stuffed Peppadews ~ \$150.00

Chicken Quesadilla Cornucopia With Roasted Tomatillo Salsa ~ \$150.00

Asian Meatballs with Sticky Sesame Sauce ~ \$125.00

Thai Chicken Satay Skewers with Spicy Peanut Sauce ~ \$220.00



Salmon Mousse with Black Tobiko Caviar ~ \$225.00

Truffled Mac and Cheese Sachets with Monterey Sauce ~ \$200.00

Grape Tomatoes, Basil & Fresh Mozzarella Skewers with Balsamic Glaze ~ \$175.00

Hickory Smoked Angus Beef on Toasted French Bread with Red Pepper Sauce ~ \$250.00

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# Enhancements

## Antipasto Display ~ \$15 per person

Bountiful Array of Italian Meats and Cheeses, Olives,  
Pepperoncini's, Artichokes,  
Grilled Vegetables and Fresh Italian Bread



## Mediterranean Display ~ \$12 per person

Hummus, Tzatziki, Roasted Red Peppers, Carrot Sticks,  
Cherry Tomatoes, Seedless Cucumbers, Assorted Olives,  
Toasted Pita Chips and Crostini

## Artesian Cheese and Fruit Display ~\$14 per person

An Artfully Designed Display of Imported and Domestic to  
include Cheddar, Provolone, Swiss, Gouda, Pepper Jack, Brie and  
Boursin Cheese with Fresh Seasonal Sliced Fruits  
Specialty Crackers, Crostini and Flat Breads



## Vegetable Crudité ~ \$10 per person

Carrots, Asparagus, Baby Peppers, Celery,  
Grape Tomatoes with Ranch Dip

## Baked Brie Display ~ \$12 per person

Imported Brie Wrapped in Puff Pastry and Baked Golden Brown  
Served with Sliced Fresh Fruits and Sliced Baguettes

# Enhancements

Based on 60 Minutes of Service and a Minimum of 25 Guests

## Viennese Table ~\$16 per person

Profiteroles, Eclairs, Cannoli, Tortes, Fruit Tarts and Chocolate Dipped Strawberries Served with Specialty Coffees, Whipped Cream, Shaved Chocolate and Cinnamon



## Shrimp Display ~ \$400 per 100 pieces

Jumbo Shrimp Served on Ice with Mango Cocktail Sauce



## Master Crafted Ceviche Display~\$15 per person

Marinated Mahi Mahi, Fresh Local Citrus, Red Onion, Cilantro, Habanero and Avocado



## Sushi Display~\$400 per 100 pieces

An Assortment Sushi, Sashimi, Neguri and California Rolls Served with Pickled Ginger, Wasabi and Soy Sauce





# Enhancement Stations

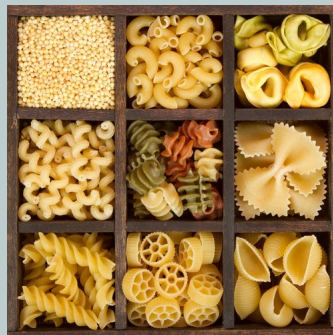
## Soft Taco Bar ~ \$22 per person

Chicken, Mahi Mahi and Pork, Guacamole, Salsa, Corn, Black Bean Salsa, Jalapeno's, Chopped Tomatoes, Sour Cream, Queso Fresco, Shredded Cheddar Monterey Jack Cheese, and Warm Flour Tortillas



## Jerk Snapper ~ \$12 per person

Whole Snapper with Jerk Seasoning Cooked in Banana Leaf, Tamarind Sauce and Coconut Rice



## Pasta Station ~ \$14 per person

Cheese Agnolotti with Marina Sauce, Farfalle Pasta with Alfredo Sauce Served with Chicken and Assorted Vegetables, Fresh Grated Parmesan Cheese and Italian Bread

Add Chicken ~\$6 per person

Add Shrimp ~ \$8 per person

Choose Chef Attended add \$150



## Roasted Pig ~\$365

Whole Roasted Pig with Island Seasonings and Spices, Grilled Pineapple and Grilled Mojo Onions, Pepper Scented Rice

Serves 30 Guests

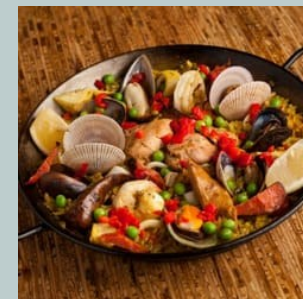
## Asian Fusion Station ~\$19 per person

Chicken and Beef Teriyaki Stir Fry with Fresh Vegetables and Fried Rice Served with Spring Rolls and Asian Sauces



## Paella Station ~ \$20 per person

Saffron Rice with Chorizo Sausage, Chicken, Mussels, Shrimp and Clams



# Enhancement Carving Station



## Roasted Ham

Pineapple Brown Sugar Glaze Ham,  
Assortment of Mustards

Served with Miniature Silver Dollar Rolls

\$245

Serves 30 Guests



## Oven Roasted Breast of Turkey

Served with Natural Home Style Turkey Gravy  
and Cranberry Orange Relish

Served with Miniature Silver Dollar Rolls

\$245

Serves 30 Guests



## Strip Sirloin

Encrusted with Fresh Herbs, Sea Salt and Pepper

Strip Sirloin with Red Wine Demi Glace'

Served with Miniature Silver Dollar Rolls

\$285

Serves 30 Guests



Chef Fee \$125 per station

All Carving Stations are a Minimum of 25 Guests

## Select a Salad

### Caesar Salad

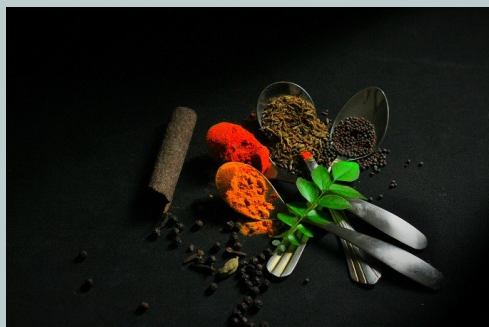
Crispy Romaine Hearts, Luau Croutons,  
Plantain Chips in a Mango Caesar  
Dressing

### Garden Salad

Mesclun Greens, Cherry Tomatoes,  
Cucumber and Julienne Carrots Served  
with Balsamic Vinaigrette and Ranch  
Dressing

### Signature House Salad:

Mesclun Greens, Blue Cheese,  
Cranberries and Candied Walnuts in a  
Raspberry Vinaigrette Dressing



## Plated Dinner



## Add an Appetizer

Master Crafted Ceviche Shooters

Add ~ \$8.00 per person

Jumbo Shrimp Cocktail

Add ~ \$8.00 per person

## Select a Dessert

Seasonal Warm Cobbler Served with Whipped Cream

Carmel Flan, Key Lime Pie or

Tiramisu Cake

Served with Coffee and Tea Service

## Plated Entrée

Please Select up to Three

### Pan Seared Lemon Chicken Breast

with Potato Confit and Blistered  
Tomato Jubilee

\$38.95 per person

### Frenched Roasted Chicken Breast

with Poached Purple Potatoes  
and Huancaína Sauce

\$38.95 per person

### Local Citrus Mojo Pork

With Rice Pickled Red Onions,  
and Sweet Plantains

\$40.95 per person

### Seared Flat Iron Steak

Guava Tamarind Glaze with Roasted  
Garlic Mashed Potatoes and Sautéed  
Zucchini and Yellow Squash

\$43.95 per person



# Plated Dinner

## Select a Salad

### Caesar Salad

Crispy Romaine Hearts, Luau Croutons,  
Plantain Chips in a Mango  
Caesar Dressing

### Garden Salad

Mesclun Greens, Cherry Tomatoes,  
Cucumber and Julienne Carrots Served  
with Balsamic Vinaigrette and  
Ranch Dressing

### Signature House Salad

Mesclun Greens, Blue Cheese,  
Cranberries and Candied Walnuts in a  
Raspberry Vinaigrette Dressing



## Add an Appetizer

Master Crafted Ceviche Shooters

Add ~ \$8.00 per person

Jumbo Shrimp Cocktail

Add ~ \$8.00 per person

## Select a Dessert

Seasonal Warm Cobbler Served with Whipped Cream

Carmel Flan, Tiramisu Cake or

Key Lime Pie

Served with Coffee and Tea Service

## Plated Entrée

Please Select up to Three

### Seared Mahi Mahi

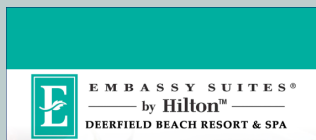
with Mango Pineapple Salsa,  
Pickled Red Cabbage Slaw and  
Wild Rice Pilaf  
\$42.95 per person

### Grilled Swordfish

with Sweet Potato Puree and  
Roasted Corn Salsa  
\$41.95 per person

### Eggplant Roulade

with Arugula, Roasted Red Pepper,  
Charred Asparagus and Goat Cheese  
\$38.95 per person



## Beach Front Bar-B-Que

\$49.95 per person

### Mixed Greens Salad

with Dried Cranberries, Cucumber Ribbons, Grape Tomatoes and Cajun Ranch Dressing

### Fingerling Potato Salad

with Thyme, Tarragon and Pommery Mustard

### Creamy Four Cheese Baked Macaroni

with Crunchy Panko Topping

### Green Beans

Slow Cooked with Tomatoes and Onions

### Baked Beans

### Grilled Jerk Chicken

Jerk Spiced Chicken with Guava Glaze

### Grilled Mahi Mahi

with Mango Pineapple Salsa

Cornbread Muffins with Honey Butter

### Dessert

Mango Cheese Cake and Mixed Mini Pastries

Served with Coffee, Tea and Iced Tea Service

# Dinner Buffet



## On Shore Breeze

\$54.95 per person

### Mango Caesar Salad

Crispy Romaine Hearts, Tropical Bread Croutons, Plantain Chips and Diced Mango with a Key Lime Vinaigrette

### Island Style Red Bean and Rice

### Sweet Potato Puree

Fried Plantains with Mint and Lime

### Fire Roasted Chicken Wings

with Jerk Bar-B-Que Glaze

### Cuban Mojo Pork

with Mango Pineapple Salsa

### Skirt Steak

with Chimichurri and Roasted Baby Peppers

Assorted Fresh Breads with Butter

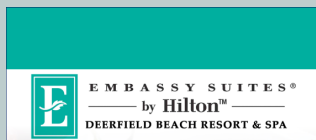
### Dessert

Caramel Flan and Cinnamon Sugar Churros

Served with Coffee, Tea and Iced Tea Service

Minimum of 25 Guests

A Service Charge of 22% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. Gluten Free and Lactose Free options available.



## It's Amore

\$52.95 per person

**Fresh Mozzarella and Tomato Salad**  
Vine Ripened Tomatoes, Baby Arugula,  
Basil, Fresh Mozzarella and Parmesan  
Cheese with a Balsamic Vinaigrette

**Tomato-Olive Bruschetta**

**Creamy Goat Cheese Polenta**

Sweet Red Peppers,  
Onions and Tomato Sauce

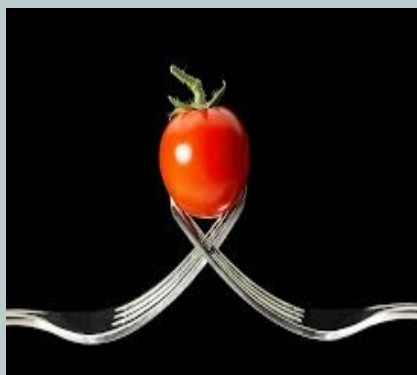
**Orecchiette Carbonara**  
Roasted Broccolini with Parmesan, Bacon  
Grated Parmesan Cheese and Citrus  
Butter Sauce

**Chicken Piccata**  
Lemon Caper Sauce

**Pesto Crusted Mahi Mahi**  
Blistered Cherry Tomatoes  
and Lemon Butter

**Dessert**  
Tiramisu and Mini Cannoli's  
Served with Coffee, Tea and  
Iced Tea Service

## Dinner Buffet



Minimum of 25 Guests

## A Taste of the Islands

\$57.95 per person

**Mango Caesar Salad**  
Crispy Romaine Hearts, Tropical Bread Croutons,  
Plantain Chips and Diced Mango with a Key Lime Vinaigrette

**Fingerling Potato Salad**  
with Thyme, Tarragon and Pommery Mustard

**Cilantro Lime Coleslaw**  
Jalapeno & Bacon Corn bread

**Pistachio Encrusted Mahi Mahi**  
with Vanilla Bean Butter Sauce

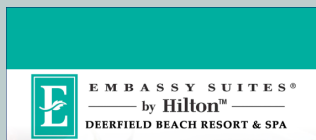
**Citrus and Herb Marinated Chicken**  
with Mango Tomatillo Relish

**Island Skirt Steak**  
with Chimichurri and Roasted Baby Peppers  
Season Island Rice with Black Beans  
Grilled Sweet Plantains with Mint and Lime  
Key Largo Blend of Fresh Seasoned Vegetables

**Dessert**  
Carmel Flan and Key Lime Pie  
Served with Coffee, Tea and Iced Tea Service

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# Dinner Buffet

## Ocean Breeze

### Salads ~ Choice of Two

Florida Citrus Salad with Poppy Seed Dressing

Marinated Teardrop Tomatoes Mozzarella Salad

Baby Kale and Arugula Beet Salad with Spiced Pecans, Goat Cheese and Shaved Red Onion with Maple Balsamic Dressing

Spinach, and Arugula Salad with Roasted Asparagus, Confit Cipollini Onions, Cucumbers, Garlic Crostini and Champagne Vinaigrette

### Entrees ~ Choice of Two

Frenched Chicken Breast Huancaína Sauce

Local Citrus Mojo Pork

Steamed Banana Leaf Yellow Tail Snapper

French Braised Beef Short Ribs

Eggplant Roulade with Arugula and Roasted Red Pepper



Minimum of 25 Guests

### Accompanied By

Roasted Fingerling Potatoes with Rosemary and Lemon

with Sweet Onion and Mushroom

White and Wild Rice Pilaf

Roasted Broccolini with Citrus Butter Sauce

Roasted Heirloom Baby Carrots

Artesian Breads and Rolls with Sweet Butter

Served with Coffee, Tea and Iced Tea Service

\$58.95 per person

### Select a Dessert

Key Lime Pie

Tiramisu Cake

Mango Cheesecake ,

Cinnamon-Sugar Churros

Chocolate Cake

# Bar

## Name Brand

Selection of Two Domestic and One Imported Beer

Red, White and Blush Wine

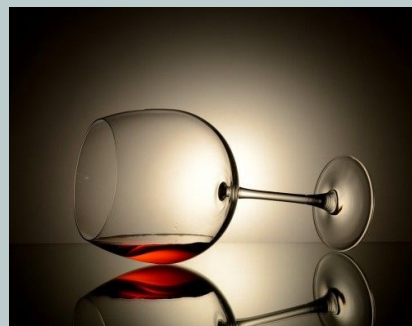
Soft Drinks and Bottled Still Water

1 Hour ~ per person \$20

2 Hours ~ per person \$25

3 Hours ~ per person \$30

4 Hours ~ per person \$35



## Consumption Bar

Name \$9

Premium \$10

Super Premium \$11

Wine \$9

Domestic Beer \$7

Imported Beer \$8

Soft Drinks and Bottled Water \$3.5



## Premium Brand

Selection of Two Domestic and Two Imported Beer

Red, White and Blush Wine

Soft Drinks and Bottled Still Water

1 Hour ~ per person \$22

2 Hours ~ per person \$27

3 Hours ~ per person \$34

4 Hours ~ per person \$41



Bartender Fee \$150 will Apply ~ One Bartender per 75 Guests

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# Liquor Selection

## Name Brand Bar

Gordon's Vodka

Gordon's Gin

Castillo Silver Rum

Sauza Giro Tequila

Early Times Bourbon

Windsor Canadian Whiskey

Grant's Family Scotch

Martini Vermouth

Hiram Walker Cordials

Copper Ridge

Chardonnay and Cabernet Sauvignon

Wycliff Brut

Bud Light, Miller Lite, Corona Extra,

Heineken, Samuel Adams

Bottled Water, Juices and Soft Drinks



## Premium Brand Bar

Smirnoff Vodka

New Amsterdam Gin

Myer's Platinum Rum

Sauza 100% Blue Agave Silver Tequila

Jim Beam Bourbon

Seagram's 7 Whiskey

Cutty Sark Scotch

Martini Vermouth

Hiram Walker Cordials

Canyon Road

Chardonnay and Cabernet Sauvignon

Prosecco Mionetto Avantgarde Brut

Bud Light, Miller Lite, Corona Extra,

Heineken, Samuel Adams

Bottled Water, Juices and Soft Drinks



# Liquor Selection

## Super Premium Brand Bar

Absolut Vodka

Tanqueray Gin

Bacardi Superior Rum

1800 Silver Tequila

Jack Daniel's

Canadian Club Whiskey

Dewar's White Label Scotch

Martini Vermouth

Hiram Walker Cordials

Greystone Chardonnay and Cabernet Sauvignon

Chandon Brut

Bud Light, Miller Lite,

Corona Extra, Heineken, Samuel Adams

Bottled Water, Juices and Soft Drinks

1 Hour ~ per person \$26

2 Hours ~ per person \$32

3 Hours ~ per person \$38

4 Hours ~ per person \$47



