



# 2018 BANQUET MENUS

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## *...where food & service meet!*



*AT COSTA D' ESTE, our personal approach to food is to simply introduce and present dishes, bringing forward our roots, cultures and creativity.*

*All of our ingredients are treated with respect, being mindful of the integrity of the products farmers, fisherman, craftsmen, growers and others have invested to present us with the highest quality products in their freshest state.*



*Our cuisine tells a story. Every story is unique to each guest, always keeping in mind taste, variety, texture and excitement. We ensure that our chefs and servers will provide you with not only exceptional service, but also an excellent experience.*



*It all begins with a concept...then it is up to us, in the kitchen, to bring that concept to life at your event.*

# Information & Guidelines

## ATTENDANCE

It is requested that the Event Manager be notified with an estimated figure seven (7) days prior to the event(s). The guaranteed final attendance is required by 12:00pm, three (3) business days prior to the function(s), or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (3) business days prior to the event(s). Food and Beverage menu selections cannot be changed within seven (7) business days prior to the event(s).

## AUDIO VISUAL

Costa d' Este Beach Resort & Spa has a limited amount of Audio Visual equipment to provide you with technical services during event(s). The Banquet and Event Technology Department is happy to assist with any Audio Visual requirements and requests that are needed. Audio Visual presentation equipment and aides will be provided by the Hotel, and it's authorized vendors. Any other audio visual needs required are available at reasonable rates. A list of all products and services, as well as pricing, can be provided by your Catering Manager.

## BILLING

Please refer to your sales contract for payment information.

## CANCELLATIONS

| <b>WRITTEN NOTICE</b>                    | <b>LIQUIDATED DAMAGES:</b> |
|--|----------------------------|
| 366 Days or more from scheduled function | Initial Deposit            |
| 365 to 91 Days from scheduled function   | 25% of Estimated Charges   |
| 90 to 31 Days from scheduled function    | 50% of Estimated Charges   |
| 30 Days or less from scheduled function  | 100% of Estimated Charges  |

## DECORATIONS

Costa d' Este Beach Resort & Spa offers a limited amount of decorations, such as centerpieces (non-floral), Floor Length Premium White Wavy Linens, Hurricane Style Lamps, Votives, and Mahogany Chiavari Chairs for use in designated event spaces. Your Catering Manager would also be happy to provide you with additional Vendors if you would like to secure services outside of what is offered through our resort.

All decorations or displays brought into the hotel must be approved prior to arrival. In order to maintain the appearance of our public areas and minimize the opportunity for damage, items are not to be attached to any permanent hotel structure, carpet or finishing with nails, staples, tape or any other substance.

Vendors are required to sign acceptance of our published guidelines before any activity may commence. Production companies will be required to submit to the Hotel floor plans drawn to scale to include electrical requirements.

## USE OF OUTSIDE VENDORS

Should the use of outside services be deemed necessary, with the exception of audio visual, any companies, firms, agencies, individuals and groups shall be subject to prior written approval from the Resort. A disclosure list of all vendors contracted by the Group is due 30 days prior to the event. The Hotel must supply all upgraded linens and chair rentals requested by the Group and the Group will incur the cost of said items. Upon prior reasonable notice to the hotel from the Group, the Resort shall cooperate with such contractors and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the contractor does not interfere with the use and enjoyment of the Resort premises by other guests and clientele of the Resort. Group's contracts with its contractors will all specify that the contractor and the group will indemnify and hold the Resort harmless from any and all damages or liabilities, which may arise by such contractors or through their use. Any contracted company working at the Resort is required to carry, maintain and provide a current copy of workers' compensation insurance in statutory amounts; comprehensive general public liability insurance covering automobile, personal injury, and property damage with single limits of not less than one million dollars per person per occurrence. All such policies (except workers' compensation) shall specifically state Resort is named as an additional insured under the above policy. Such insurance shall be primary and not contributory with the hotel. All Certificates of Insurance must be provided to the Resort upon request. Group bears all responsibility for the payment and arrangement of any charges and services incurred or requested by the Group to be serviced at the Resort by its contractors.

## ENTERTAINMENT

Costa d' Este Beach Resort & Spa has many contacts in the entertainment industry, and we would be happy to provide you with contact information.

Outdoor entertainment may begin no earlier than 8:00am, with a noise curfew of 10:00pm.

## FIRE CODES

When planning and coordinating space and decorations in the ballroom, regulations that fall under the local fire authorities must be adhered to. Consult with your Catering Manager for further clarification.

# Information & Guidelines (continued)

## FOOD AND BEVERAGE

Due to health regulations and liabilities, all food and beverage requirements, with exception of wedding cake or dessert displays, must be contracted with Costa d' Este Beach Resort & Spa. The hotel is responsible for the quality and freshness of the food for all our guests; therefore, no outside food or beverage, with exception of wedding cake or dessert display, may be brought in from another source for consumption in our facilities. Consult with your Catering Manager for further clarification. Plated menu requests at outdoor venues may incur additional surcharges based upon location. Please consult with your Catering Manager for the appropriate costs involved.

The resort will provide catering contracts, referred to as Banquet Event Orders, at approximately 30 days prior to the program dates, provided Resort is in receipt of group specifications in a timely manner. Signed Banquet Event Orders will be required 21 days prior to the program dates in order to confirm the arrangements. Custom menu requests are easily accommodated and encouraged. Please inquire with your Catering Manager for additional information.

## SECURITY

Security can be arranged through the Resort at an additional cost of \$40 per hour, with a 3 hour minimum. Please inquire with your Catering Manager for additional details and booking information.

Costa d' Este Beach Resort & Spa will not assume responsibility for any damage or loss of merchandise or articles brought into the Hotel, or any item left unattended in any function area.

## SERVICE AND LABOR FEES

Please note that all alcoholic beverage sales and services are regulated by Florida Liquor Laws. The hotel, as licensee, is responsible for the administration of these regulations. It is against Florida Liquor Laws to have any alcoholic beverages brought in from any other source than the licensed distributor, Costa d' Este Beach Resort & Spa. All dispensing of alcoholic beverages must be done by Costa d' Este Beach Resort & Spa employees and not the patrons.

All food and beverage prices are subject to a 22% Taxable Service Charge, and a local county tax which is currently 7%. Chef Attendants are charged at a flat rate of \$100 (+ tax) per Chef Attendant. Bar Setup Fee is a rate of \$150 (+ tax) per Bartender. Cash bars require an additional Bartender Fee of \$100 per bartender. All prices, taxes and service charges are subject to change.

## SIGNAGE

To protect the integrity of our resort, and for the mutual respect of other travelers or groups in house, no banners will be hung in public areas. Meeting rooms are exempt from this restriction, based upon hotel approval of proposed banner. A representative of the Costa d' Este Beach Resort & Spa Engineering Team must be present during the hanging of all banners.

## WEATHER CALLS

In the event that we are faced with inclement weather on the day your group has booked an outdoor event, a "weather call" is made together between the Catering Manager and the key operational departments at the hotel. For evening events, these weather calls are made by 2pm. For morning events, calls are made by 7:00pm the night prior.

Covered or indoor back-up space is always secured for outdoor events. Please note that open flames (other than butane burners are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

## LOST OR DAMAGED PROPERTY

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left at the Resort prior to, during or following an event.

## CONDUCT OF EVENT

Group agrees to comply with all applicable federal, state and local laws including health and safety codes and federal anti-terrorism laws and regulations. Group agrees to cooperate with Resort and any relevant governmental authority to ensure compliance with such laws. The Client assumes full responsibility for the conduct of all persons in attendance at the event and for any damage done to any part of our premises during the time of the event. Non-registered guests are only allowed in their assigned function space.

## DAMAGES

Client is fully responsible for any damages incurred to Costa d' Este Beach Resort. For all special events, please note we do not allow lighted candles; rice; confetti; or glass at the pool deck. We also do not allow the use of tape, staples, tacks, nails or other potentially destructive materials on our walls.

PRINTED NAME: \_\_\_\_\_  
SIGNATURE: \_\_\_\_\_  
DATE: \_\_\_\_\_

# BREAKFAST



# *Continental Breakfast*

## CONTINENTAL

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice  
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Chef's Daily Selection of Danishes, Pastries, Muffins, Breakfast Bread  
Freshly Cut and Assorted Whole Seasonal Fruit

**\$21 per Person**

## VERO BEACH SUNRISE

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice  
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Chef's Daily Selection of Danishes, Pastries, Muffins  
Smoked Atlantic Salmon, Bagels, Sliced Pumpernickel Bread,  
Chopped Onions, Hard Boiled Eggs, Capers, and Cream Cheeses  
Parfaits composed of Greek Yogurt with Sliced Fresh Fruit & Berries

**\$29 per Person**

## ENHANCEMENTS

The following selections may be added to enhance your breakfast:

Freshly Baked Bagel Sandwich  
Sliced Tomatoes, Sliced Avocado, Cream Cheese

Breakfast Burrito with Scrambled Eggs  
Ham, Cheddar Cheese, Pico de Gallo

Croissant Breakfast Sandwich with Scrambled Eggs  
Shaved Ham, Cheddar Cheese

Classic Eggs Benedict  
Poached Eggs, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce

Quiche (Select One)  
Farmer's Market Vegetable Quiche  
Smoked Salmon Quiche

**\$8 per person, one selection / \$12 per person, two selections**

\*Please select regular or egg white scramble for breakfast sandwiches including eggs

## *Hot Breakfast Buffets*

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice  
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Chef's Daily Selection of Danishes

Pastries

Muffins

Breakfast Breads

Freshly Cut and Assorted Whole Seasonal Fruit

Scrambled Eggs

Breakfast Potatoes with Sautéed Onions and Fresh Herbs

### **SELECT ONE OF THE FOLLOWING:**

Slow-Cooked Cheddar Cheese Grits

Steel Cut Irish Oatmeal with Brown Sugar

### **SELECT TWO OR THREE OF THE FOLLOWING ENTREES:**

Applewood Smoked Bacon

Buttermilk Biscuit, Sausage Gravy

Pork Sausage Links

Chicken Apple Sausage

Cinnamon and Vanilla French toast, Orange Butter, and Maple Syrup

Buttermilk Pancakes with Blueberry and Brown Sugar Compote

Corned Beef Potato Hash

Lemon-Infused Cheese Blintzes, Mixed Berry Compote

Nueske's Ham

Applewood Smoked Bacon, Sautéed Onions, and Cheddar Cheese Quiche

**\$34 per Person Two Selections / \$36 per Person Three Selections**



## *Attended Breakfast Stations*

*The following stations may be added to enhance your breakfast or brunch*

*\*\*A Chef Attendant Fee of \$100 per chef, per 50 people is required*

### **THE EGG KITCHEN**

Fresh Farm Eggs Prepared to Order  
Includes egg whites and egg beaters

### **CHOICE OF FILLINGS:**

Ham, Crumbled Bacon, Sausage, Fresh Spinach, Mushrooms, Tomatoes, Red Onions, Bell Peppers,  
Mozzarella Cheese, Swiss Cheese, Cheddar Cheese, Scallions, Salsa

**\$12 per person\*\***

### **THE BELGIAN WAFFLE**

Belgian Waffles Prepared to Order  
Macerated Strawberries, Seasonal Fruit Compote, Whipped Cream, Maple Syrup and Whipped Butter

**\$10 per person\*\***

# *S.S. Breconshire Brunch Buffet*

Minimum 25 Guest

Freshly Squeezed Orange Juice, Grapefruit Juice, Tomato Juice, Cranberry Juice  
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Fresh Fruit Platter  
Assorted Breakfast Viennoiserie  
Assorted Berry Yogurt Parfaits  
Selection of Cereals

## CHILLED ITEMS

Citrus Poached Shrimp Cocktail with Cocktail Sauce  
Classic Caesar Salad  
Fresh Market Greens |  
Tomato, Cucumber, Shredded Carrots, Shaved Onions, Sliced Radishes, Herb Sherry Vinaigrette

## HOT ITEMS

Scrambled Eggs  
Apple Smoked Bacon, Pork Link Sausage, and Chicken Apple Sausage

## CHOICE OF TWO ITEMS

Cinnamon & Vanilla French Toast With Maple Syrup  
Buttermilk Pancakes with Berry Compote  
Corn Beef Potato Hash  
Lemon Scented Cheese Blintzes  
Market Vegetable Quiche

## CHOICE OF TWO ITEMS

Herb Roasted Chicken Breast with Fresh Market Vegetables and Poultry Jus  
Gulf Shrimp & Cheddar Cheese Grits  
Roasted Atlantic Salmon With Citrus Butter Sauce and Herb Couscous  
Grilled Flank Steak with Caramelized Onions and Mushroom Jus  
Honey Glazed Spiral Ham with Sweet Potato Hash

## DESSERTS

Brioche Vanilla Bread Pudding with Rum Sauce  
Assorted Breakfast Bars  
Mini Berries & Fruit Varrines

**\$58 Per Person**



# COFFEE BREAKS AND REFRESHMENTS



# Coffee Breaks and Refreshments

## REFRESHMENTS

|   |                      |
|---|----------------------|
| Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Teas..... | \$68 per Gallon      |
| Fresh Orange and Grapefruit Juices.....                               | \$30 Per Half Gallon |
| Tomato, Apple and Cranberry Juices.....                               | \$30 Per Half Gallon |
| Fresh Lemonade.....   | \$30 Per Gallon      |
| Freshly Brewed Iced Tea.....  | \$30 Per Gallon      |
| Assorted Soft Drinks.....   | \$5 Each             |
| Bottled Still Water.....  | \$4.50 Each          |
| Bottled Sparkling Water.....  | \$6 Each             |

## MORNING SNACKS

|  |                 |
|--|-----------------|
| Sliced Seasonal Fruit and Berries.....   | \$8 per Person  |
| Assortment of Seasonal Vegetables and Appropriate Dips.....                    | \$8 per Person  |
| Domestic and Imported Cheese Display, Assorted Crackers, Toasted Baguette..... | \$10 per Person |
| Chef's Daily Selection of Danishes, Pastries and Breakfast Breads.....         | \$26 per Dozen  |
| Freshly Baked Seasonal Scones.....   | \$26 per Dozen  |
| Assortment of Sliced Bagels (Cream Cheese).....                                | \$26 per Dozen  |
| Smoked Salmon and Lox.....   | \$15 per Person |
| Individual Assorted Flavored Yogurts.....                                      | \$5 Each        |
| Selection of Cereals; Whole, Skim, 2% Milk.....                                | \$5 Each        |

## AFTERNOON SNACKS

|   |                |
|---|----------------|
| Assortment of Freshly Baked Cookies (Chocolate Chip, White Chocolate Chip, Oatmeal Raisin)..... | \$28 per Dozen |
| Freshly Baked Brownies.....   | \$28 per Dozen |
| Freshly Baked Blondies.....   | \$28 per Dozen |
| Chocolate Dipped Strawberries.....  | \$36 per Dozen |
| Assorted Sweet Snack Bars.....  | \$28 per Dozen |
| Assorted Granola Bars.....  | \$3.50 Each    |
| Whole Fresh Fruit.....  | \$4 Each       |
| Individually Bagged Potato Chips.....   | \$4 Each       |
| Bowls of Pretzels or Popcorn (Serves 20).....   | \$25 per Bowl  |
| Assorted Mixed Nuts (Serves 20).....  | \$25 per Bowl  |
| Warm Soft Pretzels with Bavarian Mustard.....   | \$18 per Dozen |
| Fresh Tortilla Chips with Assorted Salsas.....  | \$8 per Person |
| Assorted Candy Bars.....  | \$3.50 Each    |

# Package Breaks

## ALL-DAY BEVERAGE STATION

*Offered as an all-day package, up to 8 hours of service*

Regular and Decaffeinated Coffee, Hot Herbal Teas  
Iced Tea & Lemonade  
Assorted Soft Drinks, Bottled Water  
**\$15 per Person**

## MEETING SET ENHANCEMENT

*Offered as an enhancement to the meeting setup, and placed throughout the seating arrangement*

Trio of Snack Mix to Include:  
Fruit & Nut Trail Mix  
Cajun Snack Mix  
Assortment of Colored Candies  
**\$4 per Person**

## VEGGIE BREAK

Seasonal Vegetables to Include Grilled Mushrooms, Eggplant, Cherry Peppers, Baby Carrots,  
Celery Sticks, Pear Tomatoes, Mozzarella Cheese, White Bean Hummus, Pita Chips  
**\$13 per Person**

## LOCAL FISH CEVICHE BREAK

Fresh Local Fish, Fresh Squeezed Lime Juice, Cilantro and Red Onion  
**\$18 per Person**

## CHOCOLATE BREAK

Chocolate Covered Strawberries, Chocolate Candy Bars, Flourless Chocolate Cake  
Brownies, Blondies, Chocolate Croissants  
**\$12 per Person**

## SMOOTHIE BREAK

Chef's Creations of the Day (3 Smoothie Types)  
**\$8 per Person**

# Plated Lunch Service

*Price listed with entrée includes choice of soup or salad and chef selection of cookies.*

*Your menu may offer two (2) pre-selected entrée choices for your guests. When a choice of entrée is offered, all entrees are charged at the higher price.*

*Plated lunches are accompanied by assorted rolls with butter, freshly brewed coffee, selection of hot teas, iced tea and lemonade.*

## SOUPS

Creole Tomato Bisque, Multigrain Croutons  
Chicken Tortilla Soup  
Black Bean Soup  
Loaded Potato Soup  
Shrimp & Andouille Gumbo

## SALADS

Classic Caesar Salad | Radicchio, Parmesan Reggiano, Multigrain Croutons, Creamy Parmesan Dressing  
Farm Fresh Greens Salad | Shredded Carrots, Radishes, Tomatoes, Cucumbers, House Made Balsamic Vinaigrette  
Tomato & Buffalo Mozzarella Salad | Basil, Extra Virgin Olive Oil, Vincotto, Arugula  
Baby Wedge Salad | Oven Roasted Tomatoes, Crumbled Blue Cheese, Crumbled Bacon, Shaved Red Onion, Green Goddess Dressing

## ENTREES

Herb Roasted Chicken Breast | Yukon Gold Potato Puree, Sundried Tomatoes, Artichokes, Jus  
**\$36 Per Person**

Lightly Blackened Mahi | Mango Salsa, Green Beans, Roasted Sweet Potatoes, Citrus Beurre Blanc  
**\$42 Per Person**

Grilled Atlantic Salmon | Herb Roasted New Potatoes, Asparagus, Baby Carrots, Creole Citrus Emulsion  
**\$40 Per Person**

Peppercorn Crusted Black Angus Bistro Steak | Yukon Gold Potato Puree, Green Beans, Roasted Cipollini Onions, Cabernet Reduction Sauce  
**\$39 Per Person**

Grilled Black Angus Skirt Steak | Congri, Parsley, Onions, Chimichurri  
**\$40 Per Person**

Cavatappi Pasta | Spinach, Artichokes, Mushrooms, Confit Garlic, Toasted Pine Nuts, Parmesan Reggiano, Mint Basil Pesto Cream  
**\$27 per Person**

## DESSERT ENHANCEMENTS

Dulce De Leche Cheesecake | Caramel Sauce, Sweet Cream  
Vanilla Bean Flan | Fresh Sliced Strawberries, Sweet Cream  
Pina Colada Cake | Passion Fruit & Raspberry Sauce  
Carrot Cake | Caramel Sauce  
Flourless Dark Chocolate Cake | Chocolate Sauce, Macerated Berries  
**\$9 per Person**

# LUNCH BUFFET MENUS



# Lunch Buffets

*All buffet lunches are accompanied by assorted rolls with butter, freshly brewed coffee, selection of hot teas, iced tea and lemonade.*

## Costa Lunch Buffet

### SALADS

Classic Caesar Salad | Radicchio, Parmesan Reggiano, Multigrain Croutons, Creamy Parmesan Dressing  
Farm Fresh Greens Salad | Shredded Carrots, Radishes, Tomatoes, Cucumber, House Made Balsamic Dressing  
Beef Steak Tomatoes & Red Onion Salad | Crumbled Blue Cheese, Red Wine Vinaigrette

Assortment Freshly Baked Rolls and Sweet Butter

### SELECT TWO OR THREE OF THE FOLLOWING ENTREES:

#### POULTRY

Herb Roasted Chicken Breast | Market Fresh Vegetables, Roasted New Potatoes & Mushroom, Thyme-Chicken Jus  
Mojo Marinated Chicken Breast Churrasco | Caramelized Onions, Congri  
Caribbean Jerk Rubbed Chicken Breast | Charred Pineapple Salsa, Roasted Sweet Potatoes

#### SEAFOOD

Fennel Crusted Atlantic Salmon | Vegetable Herb Couscous, Warm Tomato Caper Vinaigrette  
Lightly Blackened Florida White Fish | Mango Habanero Salsa, Citrus Beurre Blanc, Green Beans, Broccoli, Baby Carrots  
Gulf Shrimp Creole | Rich Tomato & Pepper Sauce, Served With Scallion Rice Pilaf

#### MEATS

Slow Herb Roasted Prime Rib of Beef | Cajun Potatoes, Beef Au Jus, Horseradish Sauce  
Grilled Flank Steak | Roasted Mushrooms, Caramelized Onions, Roasted Sweet Plantains, Chimichurri Sauce  
Caribbean Jerk Rubbed Pork Loin | Charred Pineapple Salsa, Congri

### SELECT THREE OF THE FOLLOWING DESSERTS:

Dulce de Leche Cheesecake  
Strawberry Shortcake  
Berry Fruit Tart  
Banana Rum Bread Pudding, Rum Crème Anglaise  
Assorted Jumbo Cookies

**\$43 per Person Two Selections / \$48 per Person Three Selections**

\*\*\$10 per person surcharge applies to buffets less than 25 Guests



# Summer Picnic Buffet

## SALADS

Red Bliss Potato Salad | Celery, Onion, Grain Mustard  
Roasted Vegetable Pasta Salad | Roasted Bell Peppers, Cherry Tomatoes, Italian Dressing  
Farm Fresh Greens | Cucumbers, Shredded Carrots, Tomatoes, Radishes, Assorted Dressings

Assorted Bakery Fresh Breads and Rolls, Cornbread and Whipped Sweet Butter

## SELECT TWO OR THREE OF THE FOLLOWING HOT ENTREES:

Grilled Hamburgers and Hot Dogs | Appropriate Accompaniments  
Pulled Pork | Soft Rolls, Vinegar Cole Slaw  
Roasted Chicken | Sweet and Tangy Barbeque Sauce  
Honey and Molasses Glazed Beef Brisket  
Grilled Atlantic Salmon | Grilled Pineapple & Black Bean Salsa  
Herb Marinated Flank Steak | Grilled Onions and Mushrooms

## SELECT TWO OF THE FOLLOWING SIDE ITEMS:

Creamy Macaroni and Cheese  
Baked Beans | Brown Sugar, Applewood Smoked Bacon  
Corn on the Cob | Butter, Chives  
Mashed Yukon Gold Potatoes  
Brown Sugar Roasted Sweet Potatoes

## SELECT THREE OF THE FOLLOWING DESSERTS:

Fresh Seasonal Fruit | Honey, Mint  
Sliced Watermelon  
Apple Cobbler  
Assorted Bakery Fresh Cookies, Brownies, and Blondies

**\$43 per Person Two Selections / \$48 per Person Three Selections**

\*\*\$10 per person surcharge applies to buffets less than 25 Guests

# *Costa Deli Buffet*

## SOUP

Creole Tomato Bisque | Multigrain Croutons

## SALADS

Antipasto Salad | Roasted Red Peppers, Artichokes, Olives, Salami, Parmesan  
Classic Caesar Salad | Romaine Hearts, Croutons, Shaved Reggiano, Creamy Parmesan Dressing  
Farm Market Greens | Cucumbers, Carrots, Tomatoes, Balsamic & Ranch Dressings  
Cobb Salad | Chopped Lettuce, Tomatoes, Bacon, Cucumbers, Diced Ham, Blue Cheese Dressing  
Fresh Seasonal Fruit | Mint, Honey

## SELECTION OF SLICED DELI MEATS AND CHEESES:

Rare Roast Beef, Roasted Turkey Breast, Genoa Salami, Pastrami,  
Classic Tuna Salad, Baked Ham

## SERVED WITH:

Swiss, Provolone, and Cheddar Cheeses  
Selection of Mayonnaise, Pesto Mayonnaise, Mustard, Dijon and Horseradish Aioli  
Kosher Dill Pickles, Lettuce, Sliced Tomatoes and Red Onions  
Chef's Selection of Sliced Gourmet Breads

Potato Chips

## DESSERTS

Assortment Freshly Baked Cookies  
Rich Fudge Brownies  
Assorted Dessert Bars

**\$37 per Person**

\*\*\$10 per person surcharge applies to buffets less than 25 Guests

# Boxed “To-Go” Lunches

## EACH BOX INCLUDES:

Kettle Cooked Potato Chips  
Whole Fresh Fruit  
Jumbo Cookie  
Bottled Water

## SELECT ONE SALAD:

Pasta Salad  
Potato Salad

### THE VERO BEACH PIPER |

Marinated Chicken Breast, Pesto Spread, Lettuce, Tomato, Mozzarella Cheese, Sourdough

### GRILLED VEGETABLE WRAP |

Crispy Romaine Lettuce, Grilled Mushrooms, Peppers, Asparagus, Onions, Manchego, Cheddar Tortilla

### THE WAVE |

Half Turkey and Swiss, Tomatoes, Red Onions, Marbled Rye, Half Ham and Cheddar, Coarse Grain & Dijon Mustard Spread On Wheat

**\$32 per Person**

### THE GRILLED CHICKEN WALDORF WRAP |

Chicken Salad, Grapes, Apples, Walnuts, Lemon Herb Aioli,  
Sundried Tomato Tortilla Wrap

### THE COSTA D’ ESTE |

Shaved Roast Beef, Roasted Peppers, Caramelized Onions, Horseradish Aioli, Soft Sub Roll

### MUFFALATTA |

Capicola Ham, Mortadella, Genoa Salami, Provolone, Olive Salad, Ciabatta Roll

**\$37 per Person**

## ADDITIONAL REFRESHMENTS

|                              |                 |
|------------------------------|-----------------|
| Fresh Lemonade.....          | \$30 Per Gallon |
| Freshly Brewed Iced Tea..... | \$30 Per Gallon |
| Assorted Soft Drinks.....    | \$4.50 Each     |

RECEPTIONS  
&  
HOR D'OEUVRES



# Receptions & Hors D'oeuvres

## Hors d' oeuvres

Hors d' oeuvres are individually priced and require a minimum order of (25) pieces per selection.  
Hors d' oeuvres prices are based on (60) Minutes of service.

## Stations

*Stations are available to groups of (25) and more. Chef Attendant fees, when specified on the menu are \$100 per attendant.  
Typically staffed at one per (50) guest.*

All stations are prepared based on the full guarantee of guest. Stations are intended to be considered "Dinner" when (5) or more stations are chosen. When considered "Dinner", stations are priced based on (2) hours of service.

Less than (5) stations, will be considered a "Reception".

When considered "Reception", stations are priced based on (1) Hour of service.

# Reception Stations

*\*\*A Minimum of 25 guests is required*

## RAW BAR

Fresh Shucked Oysters On The Half Shell  
Citrus Poached Chilled Jumbo Shrimp  
Remoulade, Cocktail Sauce, Mignonette, Lemon Wedges

**\$18**

**Enhancement** | Steamed Clams, Snow Crab Claws, Mussels | **Mkp**

## SPREADS & BREADS

Black Bean Hummus, Lime Sour Cream  
Chickpea Hummus, Pine Nuts, Paprika, Olive Oil  
Roasted Eggplant Dip, Olive Oil, Parsley  
Black Olive Tapenade  
Baguettes, Toasted Pita Chips, Lavash

**\$14**

## CHARCUTERIE DISPLAY

Prosciutto, Dry Salami, Bresaola, Capicola, Grilled Dry Spanish Chorizo, Pickled Red Onions,  
Creole Mustard, Marinated Olives, Pepperoncini, Crostini, Assorted Crackers

**\$15**

## ARTISANAL CHEESE DISPLAY

Selection Of Blue, Soft & Hard Cheeses  
Fruit Jams, Dried Fruit, Mixed Nuts, Grape Clusters, Berries  
Ciabatta, Focaccia, Assorted Crackers

**\$14**

## FARMER'S MARKET

Assorted Raw & Grilled Baby & Heirloom Vegetables  
Buttermilk Green Goddess Dressing, Roasted Red Pepper Aioli, Blue Cheese Dressing

**\$10**

## Fresh Fruit Display

Fresh Sliced Seasonal Fruit, Assorted Berries, Low Fat Vanilla Yogurt

**\$10**

## Ceviche Bar\*

Seafood: Baby Shrimp, Fresh Squid, Local White Fish, Bay Scallops, Ahi Tuna  
Fresh Squeezed Lime Juice, Orange Juice, Jalapenos, Red Onions, Red Peppers, Cilantro, Sweet Potatoes, Mango, Celery,  
Green Onions, Aji Amarillo & Rocoto Pepper Paste  
Crispy Tortilla And Plantain Chips

**\$25**

**PASTA STATION\***

Select Two| Linguine, Orecchiette , Pappardelle, Penne  
Accompaniments| Grilled Chicken, Baby Shrimp, Tomatoes, Roasted Mushrooms, Caramelized Onions, Bell Peppers,  
Sauces| Tomato, Alfredo, Pesto  
Shaved Parmesan, Chili Flakes, Extra Virgin Olive Oil, Garlic & Focaccia Bread  
**\$21**

**MAC & CHEESE STATION\***

Cheddar, Mozzarella, Goat Cheese, Truffle Cream Sauce  
Accompaniments: Green Peas, Scallions, Green Onions, Bacon  
**\$15**  
**Enhancement** | Spanish chorizo 6 | shrimp 9 | lobster 12

**CAESAR SALAD STATION**

Romaine Hearts, Multigrain Croutons, Shaved Reggiano, Creamy Parmesan Dressing  
**\$10**  
**Enhancement** | Grilled Chicken 6 | Grilled Shrimp 9 | Grilled Marinated Steak 12

**POTATO BAR**

Creamy Yukon Gold Mashed Potatoes  
Accompaniments| Braised Beef Short Rib, Bacon, Cheddar Cheese, Blue Cheese, Truffle Oil,  
Roasted Mushrooms, Sour Cream, Scallions, Roasted Corn Salsa  
**\$18**

**GOURMET SLIDER BAR**

Black Angus Beef Patties | Pulled Pork | Mini Crab Cakes  
Accompaniments| Remoulade Sauce, Ketchup, Yellow and Creole Mustard, Sliced Pickles  
Sautéed Mushrooms, Caramelized Onions, Lettuce, Tomato, Red Onions,  
Swiss Cheese, American Cheese, Cheddar Cheese,  
Brioche Buns, Hot Sauce, Hickory Smoked Barbecue Sauce, French Fries, Potato Chips  
**\$18**

**TACO BAR**

Lime Marinated Sliced Chicken Breast | Carne Asada | Pork Carnitas  
Accompaniments| Onions, Sautéed Peppers, Pico De Gallo, Pickled Jalapenos, Cilantro, Black Bean And Corn Salsa,  
Lettuce, Shredded Jack And Cheddar Cheese, Salsa Verde, Guacamole, Sour Cream, Lime Wedges  
Flour & Corn Tortillas, Crispy Tortilla Chips  
**\$19**

**PAELLA STATION\***

Calasparra Rice, Peas, Peppers, Onions, Green Beans, Artichokes, Mushrooms  
Proteins: Chicken Breast, Spanish Chorizo, Gulf Shrimp, Clams, Mussels, Fresh Squid  
**\$32**

\*Chef attendant required | \$100 per chef attendant | 1 per 50 people, per station

# Carving Stations

*A Minimum of 25 Guests is required*

*All Carving Stations Require a Chef Attendant at \$100 per chef, per 50 people*

## **HERB BUTTER ROASTED TURKEY BREAST**

Orange Cranberry Chutney, Black Pepper Gravy, Fresh Baked Rolls

**\$14**

## **CALGARY SPICED SLOW ROASTED PRIME RIB OF BEEF**

Horseradish Cream, Creole Mustard, Beef Au Jus, Fresh Baked Rolls

**\$20**

## **TUSCAN SPICE RUBBED ROASTED TENDERLOIN OF BEEF**

Horseradish Cream, Creole Mustard, Red Wine Beef Jus, Fresh Baked Rolls

**\$24**

## **ROSEMARY & GARLIC RUBBED LEG OF LAMB**

Mint Gastrique, Rosemary Au Jus, Fresh Baked Rolls

**\$18**

## **MOJO MARINATED & ROASTED PORK LOIN**

Caramelized Onions, Mojo Sauce, Fresh Baked Rolls

**\$14**

## **FENNEL CRUSTED ATLANTIC SALMON**

Orange Fennel Marmalade, Horseradish Cream, Fresh Baked Rolls

**\$18**



# Dessert Stations & Displays

*\*\* Requires chef attendant @ \$100 per Chef. All other station attendants are optional*

## VIENNESE DESSERT TABLE

Assorted Seasonal French Macarons, Flourless Dark Chocolate Cake,  
Assorted Cake Lollipops, Strawberry Shortcake, Dulce De Leche Cheesecake  
**\$18**

## FRUIT COBBLER STATION\*

Bourbon Apple  
Georgia Peach  
Whipped Cream, Vanilla Bean Ice Cream  
**\$14**

## ICE CREAM SUNDAE STATION

Vanilla & Chocolate Ice Cream, Raspberry Sorbet  
Raspberry Sauce, Chocolate Sauce, Caramel Sauce  
M&Ms, Gummy Bears, Oreo Cookie Crumbs, Sprinkles,  
Fresh Strawberries, Candied Walnuts, Whipped Cream  
**\$14**

## Warm Tray Passed Hors D'oeuvres

*Minimum order of 25 pieces of each selection*

### VEGGIE & CHEESE

\$3.50 Per Piece

Vegetable Spring Roll| Sesame & Ginger Glaze  
Raspberry & Brie Strudel  
Vegetable Pot Sticker| Soy Ginger Glaze  
Spanakopita| Spinach & Feta Cheese  
Caramelized Onion, Goat Cheese, Roasted Mushroom Flatbread

### SEAFOOD

\$4.25 Per Piece

Bacon Chipotle Wrapped Shrimp| Avocado Ranch Dipping Sauce  
Caribbean Conch Fritters| Spicy Remoulade Dipping Sauce  
Mini Crab Cake |Mango Habanero Salsa

### MEAT

\$4.00 Per Piece

Cuban Style Spring Roll| with Mojo Aioli  
Chicken and Cheese Quesadilla| Salsa Fresca Dipping Sauce  
Chicken and Mushroom Wellington  
Beef and Mushroom Wellington  
Hoisin Glazed Beef Sates| Spicy Peanut Sauce  
Mini Cheeseburgers Sliders  
Buffalo Chicken Skewers | Blue Cheese Dipping Sauce  
Ham Croquettes | Guava Dipping Sauce  
\*Grilled Lamb Lollipops |Mint Gastrique ( \$4.50 Per Piece)

## Cold Tray Passed Hors D'oeuvres

*Minimum Order of 25 pieces of each selection*

### VEGGIE

\$3.50 Per Piece

Vegetable Summer Roll| Mint, Cilantro, Rice Noodles, Basil, Sweet Chili  
Tomato, Roasted Garlic Bruschetta| Toasted Parmesans Baguette  
Caprese Bites| Cherry Tomato, Mozzarella, Basil, Balsamic Vinaigrette  
Artichoke and Olive Bruschetta |Olive Tapenade, Manchego Toast  
Watermelon and Feta Cheese Bites| Jalapeno Vinegar and Mint

### SEAFOOD

\$4.25 Per Piece

Smoked Salmon Tartar| Red Onion, Capers, Boursin, Pumpernickel Crostini  
Ahi Tuna Tartar| Wonton, Ginger, Sesame, Avocado  
Shrimp Cocktail| Cocktail Sauce, Horseradish, Lemon  
Local Fish Ceviche Shooter| Citrus, Jalapeno, Red Onion, Cilantro  
Tomato Gazpacho Shooter | Blackened Shrimp  
Ahi Tuna Nacho| Seaweed Salad, Spicy Aioli, Sesame Seeds, Cilantro

# DINNER BUFFET MENUS



# Dinner Buffets

*All buffet dinners are accompanied by assorted rolls with butter,  
freshly brewed coffee, selection of hot teas, iced tea and lemonade.*

## Costa Dinner Buffet

### SALADS

Fresh Market Greens | Tomato, Cucumber, Carrots, Onions, Radish, Herb Sherry Vinaigrette  
Classic Caesar Salad | Romaine, Radicchio, Croutons, Parmesan Reggiano Cheese, Creamy Parmesan Dressing  
Beef Steak Tomato and Red Onion | Crumbled Blue Cheese and Red Wine Vinaigrette

### SELECT THREE OR FOUR OF THE FOLLOWING ENTREES:

#### POULTRY

Herb Roasted Chicken Breast | Market Fresh Vegetables, Roasted New Potatoes and Mushroom, Thyme Chicken Jus  
Herb Roasted Chicken Breast | Saffron Rice Pilaf and Piperade Sauce Blackened Chicken Breast | Creamy Cajun Alfredo  
Penne Pasta

#### SEAFOOD

Herb Marinated Baked Atlantic Salmon | Fresh Vegetable Ratatouille and Smoked Tomato Cream Sauce  
Lightly Blackened Mahi | Shrimp Etouffee and Scallion Rice Pilaf  
Seared Local Red Snapper | Charred Pineapple Salsa, Roasted Sweet Potatoes and Rum Butter Sauce

#### MEATS

Burgundy Braised Beef Short Ribs | Yukon Gold Potato Puree and Braising Sauce  
Grilled Flank Steak | Roasted Mushrooms, Caramelized Onions, Roasted Sweet Plantains and Chimichurri Sauce  
Calgary Spiced Roasted Prime Rib Of Beef | Cajun Potatoes, Beef Au Jus And Horseradish Sauce

#### DESSERTS

Dulce de Leche Cheesecake  
Strawberry short cake  
Berry Fruit Tart  
Flourless Dark Chocolate Cake  
Key Lime Pie

**\$66 per Person Three Selections / \$76 per Person Four Selections**

**\*\*\$10 per person surcharge applies to buffets fewer than 25 Guests**

# Mediterranean

*Served with freshly brewed coffees, selection of hot teas, iced tea and lemonade.*

## SOUP

Cannellini Bean Soup

## ANTIPASTO BOARD

Prosciutto, Salami, Capicola & Sopressata, Manchego Cheese, Roasted Peppers, Pepperoncini, Bocconcini Mozzarella and Marinated Olives Served with Crostini's

## HUMMUS DISPLAY

Chickpeas, Olive Oil, Parsley, Paprika  
Pita Chips and Vegetables

## SALADS

Greek Salad | Romaine, Tomatoes, Toasted Couscous, Olives, Feta, Cucumbers, Red Onion, Lemon-Oregano Dressing  
Tabbouleh Salad | Cracked Wheat, Tomato, Green Onion, Parsley, Mint, Extra Virgin Olive Oil Lemon  
Marinated Artichoke | Red Pepper, Parsley, Red Wine Vinaigrette

## MAINS

Lemon-Rosemary Roasted Flank Bistecca | Artichoke, White Beans, Fingerling Potatoes, Lemon  
Chicken Marsala | Garlic Wilted Baby Spinach  
Grilled Local White Fish Picatta | Seasonal Vegetable Ratatouille  
Orecchiette Pasta | Pancetta and Broccoli Rabe

Flatbreads, Focaccia, Breadsticks | Olive Oil and Butter

## DESSERTS

Citrus Cheesecake  
Italian Cannoli  
Tiramisu

**\$68 Per Person**

\*\*\$10 per person surcharge applies to buffets fewer than 25 Guests

# *Caribbean - Cuban Buffet*

## **SOUP**

Black Bean Soup

## **SALADS**

Tomato & Avocado | Radishes, Red Onions, Cucumber, Arugula and Cilantro Lime Vinaigrette  
Tropical Fruit | Mango, Pineapple, Melon, Papaya, Grapes and Orange Segments

## **FISH CEVICHE**

Citrus Marinated Fresh Local White Fish |  
Cilantro, Jalapeno, Red Peppers, Red Onions Serve With Crispy Tortilla & Plantain Chips

## **MAINS**

Lechon Asado | Slow Roasted Pulled Pork | Caramelized Onions and Sour Orange Marinade  
Caribbean Style Local White Fish | Olive-Capers Tomato Sauce  
Pollo Churrasco | Grilled Sour Orange Marinated Chicken Breast | Caramelized Onions and Chimichurri Sauce

## **ACCOMPANIMENTS**

Yucca Con Mojo  
Havana Rice And Beans  
Roasted Sweet Plantains  
Cuban Bread & Sweet Butter

## **DESSERTS**

Cinnamon Rice Pudding  
Vanilla Bean Flan  
Tres Leches

**\$ 65 Per Person**

\*\*\$10 per person surcharge applies to buffets fewer than 20 Guests

# *South of the Border*

## **SOUP**

Chicken Tortilla Soup

## **SALSA BAR**

Tortilla Chips, Guacamole, Salsa Fresca

## **SALADS**

Cucumber, Jicama, Nopales and Pepper Salad | Sangria Vinaigrette  
Roasted Corn, Black Beans, Tomato and Peppers | Charred Tomato Dressing

## **MAINS:**

Baja Style Shrimp| Tequila, Lime, Chile, Peppers, Onions  
Garlic Lime Marinated Grilled Chicken Breast  
Mexican Style Pork Carnitas  
Tampico Style Grilled Beef Fajitas| Grilled Chili Peppers And Onions  
Mexican Rice  
Chipotle Roasted Sweet Potatoes  
Roasted Soft Flour and Corn Tortillas  
Grilled Pineapple Salsa, Chipotle Lime Aioli, Pico De Gallo  
Shredded Cabbage and Jicama Slaw| Chopped Tomatoes, Jalapenos, Pickled Onions

## **DESSERTS**

Cinnamon Rice Pudding  
Coffee Flan  
Churros | Chocolate and Dulce De Leche Sauce

**\$63 per Person**

\*\*\$10 per person surcharge applies to buffets fewer than 20 Guests

# PLATED DINNER MENUS





# Plated Dinner

A three course minimum is required for all plated dinners, unless group is bringing in a dessert cake from an outside vendor. Please speak to your Catering Manager for exceptions.

Your menu may offer two (2) pre-selected entrée choices for your guests, and one vegetarian entrée choice. When a pre-selected choice of entrée is offered, all entrees are charged at the higher price.

Tablesides choice of entrée requires a four (4) course menu to be selected, for no more than 25 people, and all entrees are charged at the higher price. Plated dinners are accompanied by choice of one (1) Salad, Assorted Rolls, Sweet Butter, Freshly Brewed Coffees and a selection of hot teas.

## WARM APPETIZERS

\$16.00 Per Person

Beef Carpaccio | Arugula, Parmesan Reggiano, Extra Virgin Olive Oil, Crispy Shallots, Capers, Grilled Bread  
Pan Seared Lump Crab Cake | Mango Chutney & Coconut Curry Sauce  
New Orleans Style Barbeque Shrimp | Worcestershire, Herbs, Garlic, Lemon, Mini Biscuit

## COLD APPETIZERS

\$ 18.00 Per Person

Chilled Asparagus & Crab Salad | Capers, Shallots, Hardboiled Egg, Champagne Vinaigrette, Frisee, Radicchio, Crostini  
Citrus Poached Jumbo Shrimp | Vine Ripe Tomato, Spicy Remoulade Sauce, Tomato Glaze, Parmesan Reggiano  
Ahi Tuna Tartare | Red Onion, Chives, Avocado, Local Caviar, Wontons, Soy Sesame Vinaigrette

## SOUPS

|                                |                    |
|--------------------------------|--------------------|
| Corn & Crab Bisque .....       | \$10.00 per Person |
| Creole Tomato Bisque.....      | \$8.00 per Person  |
| Chicken Gumbo.....             | \$9.00 per Person  |
| Loaded Potato Soup.....        | \$8.00 per Person  |
| Seafood & Andouille Gumbo..... | \$10.00 per Person |

## SALADS

Baby Iceberg Wedge Salad

Crisp Bacon, Crumbled Blue Cheese, Tomato, Red Onion, Green Goddess Dressing

Poached Pear & Goat Cheese Salad

Frisee and Baby Spinach, Herb Croutons, Champagne Vinaigrette

Caesar Salad

Reggiano Parmesan, Radicchio, Anchovy, Multigrain Garlic Croutons, Creamy Parmesan Dressing

Tomato and Avocado Salad

Arugula, Red Onion, Toasted Pecans, Herb Sherry Vinaigrette

Florida Mesclum Mix

Florida Oranges, English Cucumbers, Hearts of Palm, Candied Walnuts, Baby Heirloom Tomatoes, Herb Sherry Vinaigrette

Roasted Beets and Baby Arugula Salad

Pistachio Crusted Goat Cheese, Toasted Pecans, Baby Heirloom Tomatoes, Walnut Vinaigrette

# *ENTREES*

## POULTRY

Prosciutto Wrapped Free Range Chicken  
Gruyere, Sun Dried Tomatoes, Spinach , Roasted Piquillo Pepper Sauce  
\$54 per Person

Thyme Roasted Free Range Airline Chicken Breast  
Mushroom- Truffle Chicken Jus  
\$50 per Person

## BEEF

Bone-In Berkshire Pork Loin Chop  
Onion Marmalade, Creole Mustard Jus  
\$53 per Person

Tamarind Braised Beef Short Rib  
Braising Sauce  
\$55 per Person

Grilled Black Angus Strip Loin Steak  
Sauce Au Poivre  
\$60 per Person

Seared Filet of Beef  
Cabernet Red Wine Sauce  
\$62 per Person

Slow Herb Roasted Prime Rib of Beef  
Beef Jus Horseradish Sauce  
\$60 per Person

## SEAFOOD

Fennel Crusted Atlantic Salmon  
Confit Fennel & Roasted Tomato Broth  
\$53 per Person

Lightly Blackened Mahi  
Citrus Beurre Blanc, Mango Salsa  
\$55 per Person

Ginger Marinated Grouper  
Baby Bok Choy, Lemongrass Beurre Blanc  
\$59 per Person

Jumbo Lump Crab Cake  
Remoulade Sauce, Fire Roasted Corn Salsa  
\$57 per Person

Pan Roasted Red Snapper  
Coconut Curry Sauce  
\$59 per Person

### DUO ENTREES

Butter Poached Lobster and Petite Filet Of Beef  
Lobster Sauce | Cabernet Red Wine Sauce  
MKP\$ Per Person

“Maryland Style” Lump Crab Cake & Grilled Petite Filet Of Beef  
Béarnaise | Cabernet Red Wine Sauce  
\$79 Per Person

Petite Filet Of Beef & New Orleans Style BBQ Shrimp  
Cabernet Red Wine Sauce  
\$75 Per Person

Petite Filet Of Beef & Pan Seared Local White Fish  
Cabernet Red Wine Sauce | Citrus Beurre Blanc  
\$75 Per Person

### VEGETARIAN

Spaghetti Zucchini And Yellow Squash  
Tomato Braised Green Lentils, Basil Pesto, Pine Nuts, Parmesan Reggiano

Herb Polenta Cake  
Ratatouille, Confit Garlic, Tomato Sauce, Parmesan Reggiano

\$39 per Person

### ACCOMPANIMENTS | Choice of Two (Vegetarian Entrees Excluded)

Yukon Gold Potatoes Puree with Chives  
Herb Roasted Fingerling Potatoes  
Brown Sugar Roasted Sweet Potatoes  
Creamy Parmesan Reggiano Polenta  
Two cheese Potato Gratin  
Herb Vegetable Couscous  
Steamed Sesame Jasmine Rice  
Fresh Market Vegetables  
Baby Bok Choy  
Buttered Jumbo Asparagus

### DESSERTS

Dulce de Leche Cheesecake  
Hazelnut & Dark Chocolate Mousse Cake  
Key Lime Pie  
Grand Marnier Creme Brulee  
Dark Chocolate & Coffee Pot de Crème  
\$9 per Person, add \$2 for duo dessert plate

# Beverage Packages



# Package Bars

Bar Setup Fee - \$150 per 75 guests

Package bar arrangements are based on consecutive hours on a per person basis.

Package bar arrangements include mixed drinks, house wines by the glass, imported and domestic beer, soft drinks and mineral water.

## DELUXE

One Hour  
\$21 per Person

Two Hours  
\$31 per Person

Three Hours  
\$41 per Person

Four Hours  
\$51 per Person

## PREMIUM

One Hour  
\$23 per Person

Two Hours  
\$34 per Person

Three Hours  
\$45 per Person

Four Hours  
\$56 Per Person

### DELUXE BRANDS

Vodka  
*Absolut*

Tequila  
*Cuervo Tradicional*

Scotch  
*Dewar's 12 Years*

Gin  
*Bombay*

Rum  
*Bacardi Light & Captain Morgan*

Whiskey  
*Jack Daniel's & Canadian Club*

### PREMIUM BRANDS

Vodka  
*Ketel One*

Tequila  
*Patron Silver*

Scotch  
*Crown Royal*

Gin  
*Tanqueray*

Rum  
*Bacardi Light*

Whiskey  
*Maker's Mark & Johnnie Walker Black*

### SOFT BAR

*Imported and Domestic Beers (select 3 of each)*

*Red & White Wine*

*Soft Drinks*

*Bottled Water*

*Assorted Juices*

\$18 per Person for 1<sup>st</sup> Hour

\$8 each additional Hour

### NON-ALCOHOLIC BAR PACKAGE

*Soft Drinks*

*Bottled Still & Sparkling Water*

*Assorted Juices*

\$18 Per Person up to 4 Hours

# Hosted Bar

Bar Setup Fee - \$150 per 75 people

## DELUXE BRANDS

Vodka  
*Absolut*

Tequila  
*Cuervo Tradicional*

Scotch  
*Dewar's 12 Years*

Gin  
*Bombay*

Rum  
*Bacardi Light & Captain Morgan*

Whiskey  
*Jack Daniel's & Canadian Club*

*\$12 per drink*

## PREMIUM BRANDS

Vodka  
*Ketel One*

Tequila  
*Patron Silver*

Scotch  
*Crown Royal*

Gin  
*Tanqueray*

Rum  
*Bacardi Light*

Whiskey  
*Maker's Mark & Johnnie Walker Black*

*\$14 per drink*

## SPECIALTY DRINKS

Pitchers of Specialty Cocktails \$48 per Pitcher

Champagne Toast \$6 per Person

## BEER, WINE, NON-ALCOHOLIC BEVERAGES

Domestic Beer \$5

*Bud Light*

*Budweiser*

*Coors Light*

*Miller Light*

*Michelob Ultra*

*Sam Adams*

*Yuengling*

Imported Beer \$6

*Amstel Light*

*Heineken*

*Blue Moon*

*Corona*

*Corona Light*

*Guinness Draught*

House Wine \$8

*Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon*

Soft Drinks \$4.50

Bottled Still & Sparkling Water \$6

# Cash Bar

Bar Setup Fee - \$150 per 75 guests

Bartender - \$100 per bar

Cash Bar Minimum Revenue Requirement - \$500 per event

## DELUXE BRANDS

Vodka  
*Absolut*

Tequila  
*Cuervo Tradicional*

Scotch  
*Dewar's 12 Years*

Gin  
*Bombay*

Rum  
*Bacardi Light & Captain Morgan*

Whiskey  
*Jack Daniel's & Canadian Club*

*\$14 per drink*

## PREMIUM BRANDS

Vodka  
*Ketel One*

Tequila  
*Patron Silver*

Scotch  
*Crown Royal*

Gin  
*Tanqueray*

Rum  
*Bacardi Light*

Whiskey  
*Maker's Mark & Johnnie Walker Black*

*\$16 per drink*

## BEER, WINE, NON-ALCOHOLIC BEVERAGES

Domestic Beer **\$6.50**

*Bud Light*

*Budweiser*

*Coors Light*

*Miller Light*

*Michelob Ultra*

*Sam Adams*

*Yuengling*

Imported Beer **\$8**

*Amstel Light*

*Heineken*

*Blue Moon*

*Corona*

*Corona Light*

*Guinness Draught*

House Wine **\$10**

*Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon*

Soft Drinks **\$4.50**

Bottled Still & Sparkling Water \$

