



Event Menu





Meetings and Events

Menu prices are subject to a 22% service charge and state tax

Prices are Subject to Change





The Executive Meeting Package 68-

Sodas, Bottled Water, Coffee Service
Refreshed all day

CONTINENTAL BREAKFAST

Fresh Squeezed Orange, Grapefruit Juice
Croissant, Danish, Muffins, Bagels,
Cream Cheese, Fruit Jam, Berry Preserves,
Tropical Fruit, Melon, Berries

AFTERNOON BREAK

Select from Theme Break Selections

BUFFET LUNCH

Select one Buffet Menu per Day

(Available for groups 20 or more)

Deli Buffet

Seasonal Fruit
Seasonal Tossed Salad Greens,
Selection of House Dressings
Red Bliss Potato Salad, Red Onion, Dill
Tri-Color Tortellini Pasta Salad
Bags of House Chips
Homemade Tuna Salad
Smoked Turkey, Sugar Cured Ham,
Roasted Beef, Salami, Sliced Cheddar, Swiss
Traditional Condiments, Relish Tray
Deli-Style Breads and Rolls
Jumbo Cookies, Fudge Brownies

LITTLE ITALY

Salads
Select two
~Fresh Garden Greens,
Pepperoncini, Cherry Tomato,
Roasted Peppers, Artichoke Hearts,
Olives, Gorgonzola Crumbles, Italian
Vinaigrette
~Pasta Primavera Salad
~Caesar Salad

Entrees
Pasta Bolognese
Chicken Marsala

Tri Colored Tortellini,
Alfredo Sauce, Broccoli, Lemon Butter
Garlic Herb Breadsticks

Dessert
Biscotti, Tiramisu



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Continental Breakfast

Cold Menus: 10 guest minimum
100- fee will be added if under

LIDO BEACH CONTINENTAL 16-

Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Seasonal Sliced Fruit Display
Flaky Croissants, Assorted Danish
Coffee, Assorted Black & Herbal Teas

HEALTHY START CONTINENTAL 18-

Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Seasonal Sliced Fruit Display
Fruit and Bran Muffins
Bagels, Reduced Fat Cream Cheese
Low-Fat Yogurt, Granola
Assorted Cereals, Bananas, Low-Fat Milk
Coffee, Assorted Black & Herbal Teas

Breakfast Buffet

Hot Menus: 20 guest minimum
100- fee will be added if under

THE TRADITIONAL BREAKFAST 26-

Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Assorted Tropical Fruits
Baked Assorted Fruit Muffins
Flaky Croissants, Butter,
Hearth Baked Bagel Assortment
Fruit Preserves, Jams, Cream Cheese

Select one

Traditional Scrambled Eggs
Frittata, Spinach, Tomato, Scallions,
Smoked Gouda
Cheddar and Bacon Quiche
Southwestern Scrambled Eggs

Breakfast Potatoes, Crisp Smoked Bacon
Savory Breakfast Sausage
Coffee, Assorted Black & Herbal Teas



*All Food/Beverage photos are not exact

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THE RINGLING BUFFET 30-

Fresh Squeezed Florida Orange Juice,
 Grapefruit, Cranberry Juice
 Tropical Fresh Fruit Display
 Fruit and Bran Muffins
 Hearth Baked Bagels
 Cream Cheese, Jams, Butter
 Choice of:
 Cinnamon Swirl French Toast
 or Belgium Waffles, Maple Syrup

Select one

Traditional Scrambled Eggs
 Frittata, Spinach, Tomato, Scallions,
 Smoked Gouda
 Cheddar and Bacon Quiche
 Southwestern Scrambled Eggs

Breakfast Potatoes

Smoked Bacon and Sausage Links
 Assorted Cold Cereals, Fresh Whole, Skim Milk
 Coffee, Assorted Black & Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS**THE CHEF'S OMELET STATION 12-**

Hand Tossed Omelets
 Fresh Tomato, Sweet Bell Peppers,
 Spanish Onion, Fresh Mushrooms,
 Fresh Spinach, Crisp Bacon, Black Forest Ham,
 Monterey Jack Cheese

125- per Chef Attendant

THE BELGIUM WAFFLE STATION 8-

Fresh Belgium Waffles
 Sliced and Whole Berries
 Whipped Chantilly Cream, Maple Syrup

125- per Chef Attendant

NOVA SALMON DISPLAY 10-

Tomato, Eggs, Onion, Capers

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THE GULF BRUNCH 42-

30 guest minimum-

125- fee will apply to groups less than 30 people

Fresh Squeezed Orange, Grapefruit Juice
Assorted Breakfast Pastries
Bagels, Butter, Cream Cheese
Seasonal Fresh Fruit
Yogurt and Granola Parfaits, Fresh Berries

Farm Fresh Scrambled Eggs
Egg Frittata, Spinach, Tomato,
Scallions, Smoked Gouda
Applewood Smoked Bacon,
Country Sausage Links
Vanilla Bean French Toast, Maple Syrup

Caesar Salad
Housemade Caesar Dressing,
Garlic Croutons, Diced Grilled Chicken

Flank Steak
Roasted Garlic, Rosemary

Shrimp Penne Pomodoro
Basil, Reggiano Parmesano Cheese

Roasted Herbed Potatoes

Herbed Seasonal Vegetable

Selection of Miniature Desserts
Coffee and Hot Tea Service



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A La Carte

Fresh Florida Orange 48- per gallon

Grapefruit , Apple, Tomato,
V8, Cranberry Juice 42- per gallon

Panna and Pellegrino Waters 6- each

Assorted Danish 42- per dozen

Assorted Baked Bagels 42- per dozen
Onion, Sesame, Plain, Fruity and Sweet,
Cream Cheese, Butter

Fresh Brewed Coffee 48- per gallon

Granola Bars 5- each

Fruit Yogurt: Lite and Healthy 6- each

Assorted House-made Cookies 48- per dozen

Assorted Donuts 42- per dozen

Parfaits 10- each

Select one

Peach or Wild Berry

Whole Seasonal Fruit 6- per piece

Chocolate Brownies and Blondie's 48- per dozen

Soft Drinks and Bottled Water 4- each

Smoothies 10- each

Select one

Mango, Mixed Berry, Peach or Banana

Unlimited Beverages 12- per person

**Coffee, Black & Herbal Teas,
Soft Drinks, Bottled Water**



Theme Breaks

per person pricing

THE FROMAGERIE 12-

Domestic & Imported Cheese Display
Assorted Crackers
Fresh Seasonal Fruit
Mineral Water, Soft Drinks

HEALTHY CHOICE 12-

Individual Crudit 
House Dressing
Fresh Seasonal Fruit Display
Soft Granola Bars, Antipasti Skewers
Assorted Chilled Fruit Juices

SNACK SHOP 12-

Candy Bars, Granola Bars
Mixed Nuts, Pretzels
Bags of House Chips
Cracker Jacks
Sodas, Bottled Water

COOKIE JAR 12-

Chocolate Chip, White Macadamia,
Sugar, Oatmeal Raisin,
Peanut Butter Cookies
Chocolate and Vanilla Shakes

JUST CHOCOLATE 12-

Double Fudge Brownies
Jumbo Chocolate Chip Cookies
Assorted Chocolate Candies
Chocolate Milk

THE BALLPARK BREAK 14-

Miniature Kosher Hot Dog Sliders
Hot Soft Pretzels, Dijon Mustard
Warm Cinnamon Sugar Funnel Cake Sticks
Cracker Jacks
Dr. Brown's Root Beer
Old Fashioned Sodas, Bottled Water

BEN & JERRY'S ICE CREAM BREAK 16-

Select from Ben & Jerry's Menu
Toppings to include:
Warm Chocolate Fudge, Sprinkles,
Marshmallow, Fruit and Candies
20 guest minimum

THE ENERGIZER 14-

Cliff Granola Bars, Power Bars
Yogurt Covered Raisins
Assorted Mini Fruit Shooters,
Assorted Yogurts
Bottled Water

DONNIE BRASCO 14-

Display of Imported Cured Meats
Cheeses, Marinated Vegetables,
Artichokes, Anchovies, Olives,
Cherry Peppers, Baguettes,
Pepperoncini,
Soft Drinks, Bottled Water

***Gluten Free Options Available**

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THEME BREAKS continued...

STRAWBERRY FIELDS 16

Fresh Strawberries
Sweet Whipped Cream
Brown Sugar
Strawberry Shortcakes
Strawberry Mousse
Chocolate Dipped Strawberries
Fresh Squeezed Strawberry Lemonade
Coffee and Hot Tea

LADIES HIGH TEA 16

Finger Sandwiches to include
Salmon Mousse on Challah,
Ham and Tomato on Ciabatta
Cucumber and Tomato on Rye
Egg Salad on Multi-Grain
Fresh Baked Scones and Tea
Cookies, Chantilly Cream, Preserves
Coffee and Hot Tea
Honey and Lemon

ORCHARD BREAK 16

Apples with Caramel Dip
Apple Tarts
Cinnamon Crisp, Apple Chutney
Brie with Pear Compote
Mini Peach Cobbler
Apple Cider, Soda,
Bottled Water, Hot Tea



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Lunch Buffet

11am-4pm only

125- fee if under the minimum
 Fresh Brewed Coffee,
 Assorted Black & Herbal Teas

A TASTE OF THE TROPICS 32-

30 guest minimum

Salad Bar

Select two

~Gulf Coast Salad: Iceberg Wedge,
 Citrus Segments, Toasted Almonds,
 Bermuda Onion, Melon Salsa, Papaya Ranch
 ~Pasta Salad: Hearts of Palm, Artichokes
 ~Sunburst Fruit Salad, Toasted Coconut

Entrées

Select two

Floribbean Grilled Chicken
 Mojo Marinated Flank Steak, Roasted Jus
 Seared Snapper, Mango Salsa

Island Blended Rice, Spiced Baby Carrots,
 Sweet Potato Fries
 Pineapple Coconut Luau Bread

Dessert

Key Lime/Mango Coulis
 Pineapple Rum Cake

DELI LUNCH BUFFET 28-

20 guest minimum

Salads

~Mixed Garden Greens, Cucumbers,
 Grated Carrots, Tomatoes,
 Garlic Herb Croutons, Assorted Dressings
 ~Pasta Salad
 ~Bags of House Potato Chips

The Butcher Block

Honey Baked Ham,
 Oven Roasted Turkey,
 Lean Shaved Corned Beef,
 Assorted Cheese, Crisp Lettuce,
 Red Onions, Beefsteak Tomatoes,
 Dijon Mustards, Mayo

From the Bakery

Wheat, White, Rye Bread, Assorted Wraps

Dessert

Fudge Brownies, Assorted Cookies



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LITTLE ITALY 32-

30 guest minimum

Salads**Select two**

~Fresh Garden Greens,
Pepperoncini, Cherry Tomato,
Roasted Peppers, Artichoke Hearts, Olives,
Gorgonzola Crumbles, Italian Vinaigrette
~Pasta Primavera Salad
~Caesar Salad

Entrees

Pasta Bolognese
Chicken Breast Marsala
Tri Colored Tortellini, Alfredo Sauce

Broccolini, Lemon Butter
Garlic Herb Breadsticks

Dessert

Biscotti, Tiramisu

ST. ARMANDS BUFFET 28-

20 guest minimum

~Fresh Mixed Green Salad
Dried Cranberries, Spicy Pecans,
Blue Cheese Crumbles,
Raspberry Vinaigrette
~Chicken Salad with
Marinated Cucumbers, Scallions
House-made Tuna Salad
~Assorted Breads and Wraps

Dessert

Fresh Fruit Selection with Toasted Coconut
Key Lime Custard Minis

PICNIC IN THE PARK 32-

20 guest minimum

Salads

~Tossed Garden Greens, Cherry Tomatoes,
Cucumbers, Carrots, House-made Dressings
~Southern Potato Salad

Entrees**Select three**

Crispy Fried or Grilled Chicken
Grilled Sirloin Burgers, all the fixings
Kosher Frankfurters
Pulled Pork

Honey Butter Corn on the Cob
Baked Beans
Fresh Baked Rolls

Dessert

Sliced Watermelon
Apple Pie, Cinnamon Whipped Cream

CAESAR'S BUFFET 28-

20 guest minimum

~Tomato Reggiano Soup
~Caprese Salad, Fresh Mozzarella, Tomato,
Balsamic Drizzle
~Caesar Salad with House-made Croutons,
Caesar Dressing

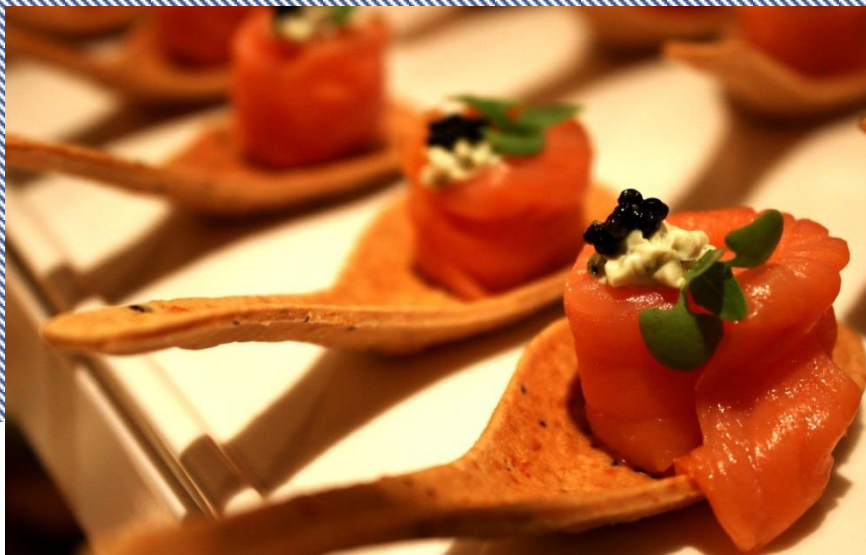
From the Grill

Herb Garlic Marinated Flank Steak
Tuscan Chicken Breast
Herbs de Provence Potatoes
Grilled Asparagus, Rosemary Focaccia

Dessert

Tiramisu and Cheesecake





The Plated Lunch

Select up to Two Entrees

Breads and Rolls, Chef's Vegetable and Starch, Coffee and Iced Tea Service

Select one

CARIBBEAN CHILLED FRUIT GAZPACHO

Tropical Fruits, Pineapple, Papaya, Mango, Raspberry Coulis

CAESAR SALAD

Romaine Hearts, House-made Croutons, Shaved Parmesan, Caesar Dressing

GULF COAST SALAD

Iceberg Wedge, Citrus Segments, Toasted Almonds, Bermuda Onion, Melon Salsa, Papaya Ranch

MOZZARELLA AND TOMATO SALAD

Grape Tomato, Roasted Sweet Peppers, Fresh Mozzarella, Mixed Greens, Balsamic Drizzle, Basil Chiffonade

ENTREES

GRILLED TENDERLOIN 32-

Barrel Cut Petite Filet, Port Demi, Grilled Portabella Mushroom, Casino Blue Cheese

CAPTIVA CRAB CAKE 28-

Panko Crusted Jumbo Crabmeat, Fresh Herbs, Island Spices, Avocado Lime Remoulade, Sweet Corn Black Bean Relish

FIRE ROASTED GROUPEL 28-

Wilted Spinach Greens, Red Pepper Coulis

FLORIBBEAN GRILLED CHICKEN 26-

Boneless Breast, Citrus Jerk Seasoning, Mango Rum Runner Salsa

PASTA LIDO 24-

Sun-dried Tomatoes, Spinach, Prosciutto, Wild Mushroom Blend, Fresh Basil, Garlic, Olive Oil, Reggiano Parmesan Cheese

DESSERT

Select one

Mango Raspberry Cheesecake, Key Lime Pie with Chantilly Cream, Chocolate Mousse Cake

Salads

Select up to Two Entrees

Fresh Baked Rolls, Dessert,
Coffee and Iced Tea Service

GRILLED CHICKEN CAESAR SALAD 20-

Crisp Romaine Hearts,
House made Caesar Dressing,
Shaved Parmesan, Herb Garlic Croutons

SEACREST SALAD 20-

Grilled Salmon, Mixed Greens,
Kiln-Dried Cherries, Cucumbers,
Crumbled Blue Cheese, Spiced Pecans,
Bing Cherry Vinaigrette

FLORIBBEAN GRILLED CHICKEN SALAD 20-

Flame Grilled Chicken Breast,
Mixed Greens, Tomato,
Sweet Banana Peppers, Red Onions,
Hearts of Palm, Balsamic Dressing

BABY LEAF SPINACH SALAD 18-

Cherry Tomatoes, Maple Walnuts,
Poached Pear, Stilton Crumbles,
Prosciutto Crisps, Honey Bacon Dressing

GORGONZOLA STEAK SALAD 22-

Flame Grilled Steak, Romaine,
Oven Roasted Tomatoes, Olives,
Portobello Mushroom, Onion Haystack,
Blue Cheese Crumbles, Garlicky Haricot Verts,
Roasted Shallot Dressing

Soups

Served with Salad or Sandwich
Additional 8- per person

FRENCH ONION SOUP

Italian Croutons, Shredded Gruyere

PASTA FAGIOLI

Cannellini Beans, Tomatoes, Garlic,
Spinach, Chicken Broth, Herbs

LOADED BAKED POTATO SOUP

Yukon Gold Potatoes, Bacon,
Onions,
Cream, White Cheddar Cheese,
Chives , Roasted Garlic

LIDO CHOWDER 10-

Fresh Local Seafood,
Creamy Kashmiri Bisque



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Sandwiches 20-

Select up to Two Entrees

House Potato Chips
Pickle Spear, Dessert
Coffee and Iced Tea Service

THE ITALIAN

Sliced Ham, Pepperoni,
Genoa Salami, Provolone
Lettuce, Tomato, Red Onion,
Marinated Olive Spread,
Basil Vinaigrette, Baked Focaccia Roll

THE PACIFIC

Flaky Croissants
Albacore Tuna Salad,
Lettuce, Tomato

THE CLASSIC

Smoked Ham, Turkey, Swiss,
Red Onion, Tomato, Lettuce,
Wheat Bread

THE GENTLEMEN

Sliced Grilled Beef Tenderloin
Boursin Cheese, Roma Tomato,
Crisp Greens, Horseradish Mayonnaise,
Fresh Baked Kaiser Roll

THE MONTEREY

Tender Marinated Chicken Breast,
Monterey Jack Cheese,
Roma Tomato, Hass Avocado,
Herbed Mayonnaise, Wrap

Boxed Lunches 22-

Pasta Salad, Bag of House Chips,
Red Apple, Cookie, Bottled Water

THE NAPA

Smoked Turkey, Arugula, Avocado,
Brie, Mayo, Fresh Baked Tuscan Roll

THE BISTRO

Shaved Rare Roast Beef,
Irish Sharp Cheddar Cheese,
Bermuda Onion, Horseradish Cream,
Oven Fresh Kaiser Roll

THE HOAGIE

Mortadella, Cappicola, Salami,
Provolone, Lettuce,
Sweet Pepper Relish, Italian Bread

THE VEGGIE

Fresh Mozzarella, Tomato,
Mixed Greens, Grilled Mushroom,
Pesto Mayo, Focaccia Bread



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Hors d'Oeuvres

Priced for One Hour 5- per piece,
unless otherwise noted
Fifty piece increments only

Miniature Jamaican Beef Patties
Spicy Curried Beef, Plum Sauce

Crab Cakes, Key Lime Aioli

Seared Ahi Tuna
Black and White Sesame Seeds,
Cucumber Slice, Wasabi Drizzle

Crab Rangoon
Seasoned Crab, Crispy Wontons
Tomato Garlic Aioli

Pizza Bagels

Stuffed Mushroom Caps
Spinach, Fontina Cheese

Coconut Shrimp
Large Gulf Shrimp, Tropical Piña
Colada Batter, Shaved Coconut,
Sweet Red Pepper Sauce

Vegetable Egg Rolls
Stir-Fried Vegetables, Asian Seasonings,
Sweet Chili Garlic Sauce

Spanakopita
Greek Classic, Spinach, Feta Cheese,
Phyllo Leaves, Tzatziki Sauce

Mini Beef Wellington
Mushroom Duxelle, Honey-Grain Mustard

Knish Potato Rounds

Pork Pot Stickers, Cilantro Pesto

Sesame Chicken Satay, Thai Peanut Sauce

Tomato Basil Bruschetta
Garlic Crostini, Balsamic, Olive Oil Drizzle

Smoky Bacon Wrapped Scallops
Sauce Diabla

Franks en Croute, Spicy Mustard

Mac and Cheese Bites
Creamy Cheddar, Boursin, Asiago,
Gruyere Cheese, Lightly Breaded

Artichoke Beignets
Tender Artichoke Heart, Cream Cheese,
Goat Cheese, Parmesan Cheese, Garlic
Breading

Peruvian Ceviche 6- per piece
Fresh Squeezed Lime, Cilantro

Empanada Short Ribs 6- per piece

Mini Cheese Burger
Grilled, Mini Buns, Pickles

Prices are subject to 22% service charge and state tax

Reception Menu

Based on Two Hours

Minimum 30 guests. 125- Surcharge to apply if under 52- per person

IMPORTED & DOMESTIC DISPLAY

Assorted Cheese, Crisp Crackers, Dried Fruit, Nuts

PASSED HORS D'OEUVRES

Select Four Items from Hors d'Oeuvres Menu

SELECT ONE STATION

SLIDER STATION

Mini Gourmet Hamburgers,
Pulled Pork, Crab Cakes,
Sweet Potato Fries, All the Fixings
(1 of each, per person)

PASTA STATION

Penne, Tortellini with Marinara,
Ala Vodka, Alfredo Sauce,
Sweet Peas, Spinach, Tomatoes,
Prosciutto, Wild Mushrooms,
Roasted Garlic, EVOO,
Parmesan Cheese, Garlic Breadsticks
Chef Attendant Fee 125-

ASIAN STATION

Marinated Chicken or Beef,
Stir Fry of Carrots, Snow Peas, Scallions,
Bamboo Shoots, Water Chestnuts,
Vegetable Fried Rice,
Pork Pot Stickers, Teriyaki Glaze,
Char-Sui (BBQ) Baby Ribs
Chef Attendant Fee 125-
Shrimp 10- per person additional



Prices are subject to 22% service charge and state tax

Buffet Enhancements

Based on One Hour, per person

IMPORTED & DOMESTIC DISPLAY 10-

Crackers, Dried Fruit, Nuts

WEST COAST SEAFOOD STATION \$ Market

Chilled Shrimp Cocktail,
Fresh Shucked Oysters on the Half Shell,
Prince Edward Island Mussels,
Crab Claws, Rum Key Lime Mustard,
Seafood Cocktail Sauce,
Citrus Sections, Assorted Crackers

CHILLED JUMBO SHRIMP 16-

Mojito Cocktail Sauce

SUSHI DISPLAY 22-

California, Spicy Tuna, Salmon,
Shrimp Rolls, Pickled Ginger,
Wasabi, Soy Sauce

SLIDER STATION 16-

Mini Gourmet Hamburgers,
Pulled Pork, Crab Cakes,
Sweet Potato Fries, All the Fixings
(1 of each, per person)

TASTE OF NEW ORLEANS 19-

Chicken & Andouille Jambalaya,
Seafood Etouffee, Gumbo,
Crawfish Boil, Artichoke Beignets,
Cajun Crab Dip

TENDERLOIN OF BEEF 22-

Sweet Caramelized Onions, Horseradish,
Grain Mustard, Silver Dollar Rolls
Chef Attendant Fee 125-

PASTA STATION 14

Penne, Tortellini with Marinara,
Ala Vodka, Alfredo Sauce,
Sweet Peas, Spinach, Tomatoes,
Prosciutto, Wild Mushrooms,
Roasted Garlic, EVOO,
Parmesan Cheese, Garlic Breadsticks
Chef Attendant Fee 125

ASIAN STATION 16

Marinated Chicken or Beef,
Stir Fry of Carrots, Snow Peas,
Scallions, Bamboo Shoots,
Water Chestnuts,
Vegetable Fried Rice,
Pork Pot Stickers, Teriyaki Glaze,
Char Sui (BBQ) Baby Ribs
Chef Attendant Fee 125
Shrimp 10 per person additional



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Enhancement to an Event

Priced for One Hour, per person

Chef Attendant Fee 125- each

Minimum 30 guests

Caribbean Style Roast Pork Loin 18-

Honey Glazed, Sweet Chili

Tomato-Soy BBQ Sauce

Whole Steamship Round of Beef 20-

Horseradish Cream, Dijon Mayonnaise,

Silver Dollar Rolls

Whole Roasted Tom Turkey 14-

Chipotle Honey-Mustard Glaze,

Cranberry-Orange Georgia Relish,

Assorted Dinner Rolls

Whole Roast Tenderloin of Beef 18-

Rolled in Cracked Black Peppercorns,

Grain Mustard Aioli, Slider Rolls

Honey Thyme Roasted Leg of Lamb 16-

Apricot-Mint Marmalade,

Mini French Baguettes

Salmon en Croute 16-

Fresh Fillets, Root Vegetables,

Golden Pastry, Lemon Dill Sauce

Whole Jerk "Nassau" Grouper 16-

Wrapped in Banana Leaves,

Scotch Bonnet Relish, Coconut Rolls

Herb Roasted Prime Rib 20-

Caramelized Onion, Natural Pan Juices



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Elegant Plated Dinner

Select up to Two Entrees

French Service of Rolls, Choice of Salad, Chef's Fresh Vegetables, Starch, Dessert, Coffee and Tea Service

STARTERS 10- per person

Select one

Tropical Gazpacho

Pineapple, Papaya, Mango, Raspberry Coulis

Caribbean Shrimp Cocktail

Large Gulf Shrimp, Caribbean Spices, Ancho-Guava Cocktail Sauce

Chicken Wellington

Grilled Chicken, Puff Pastry, Mushroom Duxelle, Apricot Mustard

Argentinian Beef Skewers

Grilled Beef, Garlic Marinade, Chimichurri



SAVORY SALADS

Select one

Baby Bibb and Watercress Salad

Green Apple, Caramelized Pecans, Maytag Blue Cheese, Raspberry Vinaigrette

Caprese Salad

Mixed Greens, Vine Ripe Grape Tomatoes, Fresh Mozzarella, Basil Leaves, Fresh Cracked Pepper, Balsamic Glaze

Gulf Coast Salad

Iceberg Wedge, Citrus Segments, Melon Salsa, Roasted Almonds, Blue Cheese Crumbles, Papaya Ranch Dressing

Romaine Lettuce Hearts

Serrano Ham, Goat Cheese, Roasted Red Pepper Dressing

THE MAIN COURSE**Caribbean Sunshine Snapper 42-**

Macadamia Crusted Snapper,
Citrus Mango Rum Runner Salsa,
Orange Buerre Blanc

Grilled Beef Tenderloin 52-

Grilled Portabella Mushroom, Bordelaise Sauce

Spinach Manchego Cheese Chicken 42-

Seared Stuffed Breast, Spinach,
Manchego, Red Roasted Pepper Coulis

Pan Seared Mahi Mahi 42-

Crab, Tomato, Avocado Salsa,

Palm Island Chicken 38-

Mojo Marinated Airline Chicken,
Mandarin Chive Cream Sauce

Island Spiced Grilled Pork Chop 42-

Rum Glazed, Tropical Herbs,
Pineapple Mango Chutney

Crusted Rack of Lamb 52-

Pecan Crusted, Dijon Herbed,
Stone Ground Mustard

ENTREE COMBINATION PLATES**Sea and Sand 58-**

Grilled Tenderloin of Beef,
Sautéed Woodland Mushrooms
and Crab Stuffed Snapper

Grilled Chicken and Ahi Tuna 56-

Teriyaki Chicken Breast
and Ahi Tuna Steak, Orange Ginger Soy

Gulf Shrimp and Filet Mignon 60-

Sautéed Jumbo Gulf Shrimp,
Garlic Red Pepper Coulis,
Grilled Petite Filet Mignon,
Brandied Stilton Demi,
Caramelized Onion

DESSERT SELECTION**Select one**

Chocolate Marquis
Raspberry Coconut Mousse
Turtle Cheesecake
Tiramisu
Key Lime Pie



Dinner Buffets

Coffee and Tea Service

125- fee will apply to groups less than 30

ISLAND CARIBBEAN

Treasure Island Salad Bar

Conch Salad

Picka-Peppa Sauce Pineapple Yam Salad

Tossed Garden Salad, Citrus Cream Dressing

Fresh Baked Breads, Mango Butter

The Main Hull

~Mango BBQ Chicken

~Baked Local Fish

Sweet Peppers and Tomatoes Sauté

~Cuban Beef

Tomato Black Bean Relish

Vegetables and Starches

Fried Plantains and Orange Marmalade

Sweet Potato Fries

Island Coconut Pineapple Rice

Island Sweets for Dessert

~Caribbean Rum Cake

Pina Colada Sauce

~Sweet Plantain Fritters

Cinnamon Brown Sugar

~Mango Bread Pudding

Rum Butter Caramel Sauce

58- per person (Three Entrees)

52- per person (Two Entrees)

THE GRAND OCCASION

Salads

~Crisp Mixed Greens, Cucumbers,

Grated Carrots, Tomatoes,

Garlic Herb Croutons, Assorted Dressings

~Sunburst Fruit Salad

~Grilled Vegetable Platter

Selection of Artisan Breads

The Main Assembly

~Crab Stuffed Florida Snapper

Citrus Buerre Blanc

~Seared Peppercorn Sirloin

Burgundy Jus

~Pan Seared Chicken Breast

Orange Honey Glaze

Vegetables and Potatoes

Wild Rice

Glazed Baby Carrots

Broccoli Florets, Lemon Butter

Parslied Red Bliss Potatoes

Grand Finale

~Chocolate Indulgence Cake

Grand Marnier Sauce

~New York Style Cheesecake

Passion Fruit Coulis

58- per person (Three Entrees)

52- per person (Two Entrees)

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TASTE OF TUSCANY 56

~Caprese, Fresh Mozzarella, Tomatoes,
Balsamic Vinaigrette
~Panzanella Salad, Roasted Peppers,
Garden Greens, Cherry Tomatoes,
Cucumbers, Carrots, Roasted Peppers,
Red Onion, Olives, Smoked Italian Vinaigrette,
Italian Ciabatta, Rosemary, Sea Salt Focaccia

The Main Course

Select three
Pan Seared Chicken,
Orange Mascarpone Sauce

Medallions of Beef
Portobello Mushroom Marsala

Shrimp Fra Diavolo
Penne, Spinach, Roasted Garlic

Spinach Ricotta Ravioli
Garlic, Roma Tomatoes, Basil, Escarole,
White Beans, Olive Oil, Lemon

Side Items

Select three
Pesto Risotto
Sun Dried Tomato Roasted Red Potatoes
Mixed Sautéed Garden Vegetables
Grilled Asparagus

Cannolis and Tiramisu

LIDO BEACH BBQ 48-

~Tropical Sweet Potato Salad
~Garden Greens, Assorted Dressings
~Sun-Dried Tomato Pasta Salad

~Gourmet Mini Beef Slider Station
Blue Cheese, Cheddar, Bacon, Herb Mayo,
Red Onions, Vine Ripe Tomatoes
~Mini Kosher Hot Dogs, Spicy Pickle Relish
~Lemon Pepper Chicken Breasts

Add Shrimp Kabobs 10- per person

Sweet Potato Fries
Grilled Vegetable Kabobs

Assorted Cupcakes
Coconut Custard Martini

LATIN SALSA BUFFET 62-

Chef Attendant Fee 100-
~Baby Shrimp and Corvina Ceviche
~Chayote and Cilantro Salad
~Avocado Tomato, Red Onion Salad,
Lemon Vinaigrette
~Black Bean, Roasted Corn Salsa, Tri-Color Chips
~Cuban Bread and Assorted Petit Pan

Carving Board

Slow Roasted, Mojo Pork Loin

From the Grill

~Pico De Gallo Chicken Breast
~Churrasco Skirt Steak, Chimichurri Sauce
~Paella with Chicken, Chorizo, Seafood

~Fried Plantains, Orange Honey Glaze
~Black Beans, White Rice

Mocha Cheesecake, Caramel Rum Flan
Warm Churros with Rum Dipping Sauce

Sweet Enhancements

CUPCAKE BAR 12-

(Bite Size Minis- Select four)

Red Velvet, Peanut Butter, Vanilla Bean,
Jelly Roll, Double Chocolate, Lemon Drop

CHOCOLATE DECADENCE 14-

Assorted Chocolate Truffles,
Chocolate Ganache Cake,
Chocolate Mousse Martinis,
White Chocolate Raspberry Cheesecake,
Seasonal Berries, Whipped Cream

CHOCOLATE AFFAIR 12-

White and Milk Chocolate Fondue,
Skewered Fruit, Oreo Cookies,
Rice Krispy Bars, Pound Cake,
Biscotti, Pretzels

BANANAS FOSTER 12-

Spiced Rum, Caramel Butter
Sauce, Coconut Ice Cream

Attendant Fee 125-

FRENCH LACE CREPES 14-

Grand Marnier,
Orange Segments,
Roasted Almonds,
Bitter Chocolate Sauce,
Scoop of Vanilla Bean Ice Cream

Attendant Fee 125-



Prices are subject to 22% service charge and state tax

Host Hourly Bar

All Open Bars are Stocked with Vodka, Scotch, Gin, Whiskey, Rum, Beer and Wine
Final bills are calculated on the actual amount of the Beverages Consumed

PREMIUM BEER 6-
PREMIUM BRANDS 8-
DOMESTIC BEER 6-
IMPORTED BEER 7-
CORDIALS 12-
HOUSE WINE 8-
SOFT DRINKS 4-
MINERAL WATERS 4-
**Bartender fee 125- per Bar
(1 per 75 guests)**

Svedka Vodka, Bombay Gin, Jim Beam
Sauza, Canadian Club, Dewars, Bacardi

OPEN BAR

Premium Brands
First Hour: 18- per person
Each Additional Hour: 10- per person

CASH BAR

Drink Tickets 8- per ticket
Set-up fee 125- per Bartender
(1 per 75 guests)
Cashier fee 125- per Cashier

PREMIUM BEER 6-
PREMIUM BRANDS 8-
DOMESTIC BEER 6-
IMPORTED BEER 7-
CORDIALS 12-
NON-ALCOHOLIC BEER 5-
HOUSE WINE 8-
SOFT DRINKS 4-

BEER, WINE, SODA Bar
First Hour: 16 per person
Each Additional Hour: 9 per person

SPECIALTY BEVERAGES

12 per person, one hour
Fruit Punch
Mimosas
Rum Punch
Sangria
Margaritas
Champagne Punch

PREMIUM BEER SELECTIONS

Corona, Corona Light,
Heineken, Sam Adams

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light,
Coors Light, Michelob Ultra, O Douls

Prices quoted are per person and
subject to change



Signature Drink Collection

Based One Hour, per person

Enhancements to an Existing Bar
125- Bartender Fee on all Stations

LUXURY BAR UPGRADE 18-

Grey Goose, Hendricks, Mount Gay,
Bacardi Patron Silver, Makers Mark,
Johnnie Walker Black, Crown Royal,
Courvoisier, Grand Marnier

MARTINI BAR 10-

Customize your Martinis
450- Personalized Ice Sculpture

THE CLASSICS 10-

"Dirty" Goose,
Blue Cheese Stuffed Olives,
Dry Sapphire Martini,
Makers Mark Manhattan, Rusty Nail,
Hendricks Gimlet, Gibson

LIQUID DESSERT BARS 12-

~German Chocolate Martini
Stoli Vanilla, Kahlua, Frangelico
~Peaches & Cream:
Grey Goose, Peach Puree, Cream
~Key Lime Pie
Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice
~Cake Martini
Three Olives Vodka,
Godiva Liqueur, Sprinkles

UPGRADES

10- per person additional
Chocolate Shooter Cups
Your choice of
Baileys, Kahlua or Amaretto

WINE UPGRADES

Available per person or per Bottle

COFFEE BAR 12-

Gourmet Coffee, Whipped Cream,
Powdered Chocolate, Cinnamon Sticks,
Chocolate Coffee Beans, Almond Biscotti,
Sugar Swizzle Stick, Flavored Syrups,
Lemon and Orange Zest

BLOODY MARY BAR 12-

First: A Selection of Vodkas

Next: Tomato Juice,
House Bloody Mary Mix, Hot Sauce,
Horseradish

The Rim: Old Bay, Celery Salt,
Sea Salt, Cracked Pepper, Lemon Pepper

Shake & Garnish: Pickled Green Beans,
Pickled Asparagus and Carrots,
Peppered Mozzarella Balls,
Gardiniera, Olives, Pickle Spear



Equipment Rental List

Microphone with Speakers
(Two Speakers with Stands,
one Amplifier, one Microphone)

Wireless Microphone additional

LCD Projector
Overhead Projector
Slide Projector

TV
VCR
DVD Portable AV Cart

Flip Chart(s) with Stand
(maximum three)

Portable Screen

AC Extension Cord, Power Strip

Podium

Wired Internet Access

Poly Com Conference Phone

Dial 9 Access Phone

Outside Telephone Line

Rates quoted are daily and non-negotiable.

Charges will be billed to Group Master Account.

Prices are subject to 22% service charge and state tax

EVENTS at



lido & longboat key



Opening Summer 2016



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