



THE LAKE COPELAND ROOM  
AT THE DELANEY

**Dinner**

**Plated Dinner**

*Prices include starter and dessert*

**Starters (Select One)**

Tomato Bisque

Manhattan Style Conch Chowder

Creamy Potato & Pecan Smoked Bacon Soup

The Delaney Salad

Butter Lettuce, Romaine & Radicchio with Citrus Sections, Slivered Almonds, Grape Tomatoes, Onion Straws, Citrus Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan, Sourdough Croutons, Light Caesar Dressing

Caprese Stack

Red & Yellow Beefsteak Tomatoes, Buffalo Mozzarella, Balsamic Glaze

The Wedge

Iceberg Wedge, Tomato, Red Onion, Crumbled Bacon and Creamy Blue Cheese

Beet Salad

Red & Golden Beets on a Bed of Mixed Greens with Goat Cheese and a Citrus Balsamic Vinaigrette

Spinach Salad

Baby Spinach with Strawberries, Feta Cheese, Sliced Red Onions, Sliced Toasted Almonds, Poppy Seed Balsamic Dressing

**Entrees (Select One)**

Roasted Airline Chicken Breast, Garlic Mashed Potatoes, Rosemary Roasted Asparagus, Au Jus \$39

Honey Lemon Garlic Chicken, Wild Rice, Wilted Kale & Bacon Landons \$39

Pan Roasted Snapper, Sour Cream & Chive Mash, Bay Shrimp, Blistered Cherry Tomato, Sherry Cream Sauce \$45



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**Plated Dinner cont'd**

Lump Crab and Bacon Crusted Grouper, Asiago Cream Sauce, Thyme & Garlic Risotto, Asparagus & Roasted Tomato \$49

Gorgonzola Crusted Filet, Aged Balsamic, Garlic Mash, Sautéed Broccoli \$52

Braised Short Rib, Shitake Mushrooms, Pearl Onions, Smoked Gouda Potatoes Gratin, Guinness Gravy \$45

Red Wine Marinated Flank Steak, Garlic Thyme Potato Fondant, Wilted Spinach, Frizzled Onion Rings \$46

Tuscan Style Pork Tenderloin, Dill & Garlic Roasted New Potatoes, Rosemary Kale Hash, Sage Cream Sauce \$45

(V) Grilled Portobello Mushroom Gratin, Piquillo Remoulade, Grilled Red Onion, Roasted Fennel, Fontina Cheese, Watercress \$38

**Duo Plates**

Filet Mignon paired with Butter Poached Lobster Tail,  
Rosemary Scented Mash, Haricot Vert, Sherry & Chive Cream Sauce \$70

Filet Medallion paired with Seared Scallops, Smoked Gouda Polenta, Grilled Broccoli, Champagne Butter Sauce \$68

Pan Roasted King Salmon paired with Lump Crab & Lobster Cake,  
Arugula, Pickled Onion, Lemon Balsamic, Whole Grain Mustard Cream Sauce \$68

**Plated Desserts (Select One)**

Kahlua Cake

Chocolate Mint Oreo Pie

Lemon Chiffon Pie

Cherries Jubilee Cheesecake

Chocolate Lava Cake

S'mores Chocolate Marshmallow Torte

All dinners include Ice Water, Assorted Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas



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**Dinner Buffet**

**Build-Your-Own Buffet \$62 Two Entrees, \$72 Three Entrees**

(Prices based on 90 minutes)

**Starters (Select Two)**

Lobster Bisque  
Chicken Tortilla  
Creamy Broccoli

Antipasto Salad  
Crisp Romaine Lettuce, Salami, Mozzarella,  
Artichokes, Tomatoes, Pepperoncini, Vinaigrette

Caprese Orzo  
Pasta with Mozzarella, Tomato Wedges and  
Balsamic Vinaigrette

Deconstructed Cobb Salad  
Iceberg, Bacon Crumbles, Egg, Diced Onions and  
Tomatoes, Avocado Dressing

Nut & Cheese Salad  
Mixed Greens, Slivered Almonds, Caramelized  
Walnuts, Shredded Cheddar & Swiss, Carrots,  
Grape Tomatoes, Toasted Croutons,  
Choice of Vinaigrette or Creamy Ranch

**Entrees (Select Two or Three)**

Chicken Marsala with Porcini Mushrooms  
Jerk Chicken with Pineapple Salsa

Arroz con Pollo - Chicken with Saffron Rice, Onions,  
Peppers & Peas

Grilled Ginger & Garlic Chicken with Teriyaki Glaze

Roasted Salmon with Greek Goddess Cream Sauce

Grilled Mahi with Bacon Corn Succotash

Shrimp Scampi Linguini

Asian Style Short Rib Bulgogi

Beef Bourguignonne

Tuscan Style Pork Loin with Sage Balsamic Glaze

(V) Braised Cauliflower & Broccoli Gratin, Parmesan  
Crust

(V) Roasted Eggplant Parmesan, Arrabiata Sauce



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**Dinner Buffet Cont'd**

**Sides (Select Two)**

Wild Rice Pilaf  
Roasted Fingerling Potatoes  
Garlic Mash Potato  
Grilled Asparagus & Tomato  
Coconut Bamboo Rice  
Sautéed Bacon and Kale  
Green Bean Almondine  
Roasted Vegetable Medley  
Butter Poached Pineapple Glazed Rainbow Carrots  
Baked Sweet Potato Marshmallow Streusel

**Desserts (Select Three)**

Chocolate Triple Cake, Kahlua Ganache,  
Bailey's Whipped Cream  
  
Quatro Leches Cake with Whipped Coconut Cream  
  
Salted Carmel Cheesecake  
  
Dessert Shooters (**select three**) Apple Crisp,  
Chocolate Mousse, Key Lime, Devil's Food,  
Red Velvet, Strawberry Cheesecake  
  
Key Lime Pie

All dinner buffets include Ice water, Assorted Rolls  
with Butter, Freshly Brewed Coffee, Decaffeinated  
Coffee and Herbal Teas



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**RECEPTIONS**

**Hors D'oeuvres - passed or displayed**  
*Hors D'oeuvres Are Priced Per Piece.*  
*Minimum Order is 50 Pieces*

**Cold**

- Pimento Cheese Stuffed Peppadews \$3.50
- Caprese Bites \$3.00
- Smoked Fish Dip Toast Points \$3.25
- Vegetarian Summer Rolls \$3.50
- Bruschetta Bites \$3.50
- Smoked Salmon Blini \$4
- Bacon Wrapped Dates \$3
- Deviled Eggs with Crabmeat \$3.50
- Shrimp Salad in Phyllo \$4

**Hot**

- Arancini Risotto Balls \$3.50
- Mini Crab Cakes, Remoulade Drizzle \$5
- Bacon Wrapped Shrimp \$4.50
- Chicken Satay Skewers with Peanut Sauce \$4
- Mojo Pork Skewers \$4
- Vegetarian Samosas \$3.50
- Chorizo in a Blanket \$4.50
- Glazed Pork Belly Bites with Yuzu Teriyaki \$5
- Mini Chicken Quesadillas \$4
- Mushroom Duxelles Tartelettes \$4
- Fried Chicken Waffle Bites with Maple Glaze \$5
- Mini Tenderloin & New Potato Skewer, Truffle Cream \$6

**Reception Buffets & Stations**

**Vegetable Crudite \$10**

- Crispy Carrots, Celery, Cucumber, Broccoli, Cauliflower, Tomatoes, Peppers, Hearts of Palm, Asparagus, Pea Pods
- Creamy Ranch Dip & Hummus Dip

**Antipasto Board \$16**

- Prosciutto, Mortadella, Salami, Pepperoni, Stuffed Olives, Peperoncini, Mushrooms, Anchovies, Artichoke Hearts, Tomatoes, Provolone, Mozzarella, Roasted Pickled Peppers, Sweet Pickles, Pickled Onions, Sun Dried Tomatoes, Gourmet Crackers & Fresh Pita Bread

**Cheese & Fruit Board \$14**

- A Variety of Imported & Domestic Sliced and Cubed Cheeses, Wheels of Brie, Blue Cheese Wedges, Boursin, Port Wine Cheese, Jams, Sliced Fresh Fruit & Grapes, Gourmet Crackers

**Avocado Station\* \$17**

- Tri-Colored Tortilla Chips with Fresh Avocado and a selection of Toppings to Include: Guacamole, Bacon, Tomato, Cilantro, Onion, Roasted Corn, Sea Salt & Crushed Black Pepper



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**Reception Buffets & Stations  
Cont'd**

**Pasta Station\* \$21**

Select Two Pastas.....

Farfalle, Penne, Cheese Tortellini, Rigatoni, Fusilli

Select Two Sauces.....

Marinara, Alfredo, Pomodoro, Pesto, Garlic Cream

Garlic Breadsticks, Shaved Parmesan, Red Pepper  
Flakes

Add Grilled Chicken \$6, Shrimp \$8

**Risotto Station\* \$21**

Creamy Risotto with Toppings to Include Wild

Mushroom, Pesto, Caramelized Onions, Baby

Shrimp, Gorgonzola & Asiago Cheeses, Asparagus

Tips and Shaved Prosciutto

**Asian Stir Fry Station\* \$22**

Sautéed Beef, Chicken or Shrimp and Fresh

Vegetables, Soy Sauce, Ginger, Garlic and Sesame

Seed Chinese Noodles

**Iced Raw Bar \$24**

The Market's Freshest Shrimp, Snow Crab Claws  
and Oysters

Displayed on a Bed of Crushed Ice

Cocktail Sauce, Hot Sauce, Horseradish, Lemon  
Wedges and Crackers

*(Based on 5 pieces total per person)*

**Carving Stations\***

Prime Rib (Serves 40) \$300 each

Flank Steak (Serves 20) \$150 each

Beef Tenderloin (Serves 50) \$500 each

Pork Loin (Serves 30) \$250 each

Leg of Lamb (Serves 30) \$250 each

Turkey Breast (Serves 20) \$150 each

Honey Glazed Ham (Serves 30) \$150 each

*All Carving Stations are accompanied by Traditional  
Condiments and Freshly Baked Artisan Rolls*

\*Action Stations Require a Chef Attendant @  
\$150.00 per attendant

*(One Attendant per 50 guests)*



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## The Sweet Finish

### Dessert Stations – Per Person Pricing

#### Crepe Station\* \$18

Freshly Made French Crepes with an Assortment of Fillings to select from Including:  
Nutella spread, Bananas, Strawberries, Blueberries, Caramelized Apples, Thinly Sliced Poached Pears, Toasted Nuts, Chocolate Sauce, Vanilla Bean Ice Cream, Whipped Cream, Powdered Sugar

#### Bananas Foster Station\* \$16

Our chef will Flambé the Time Honored Traditional Rum Sauce with Sliced Bananas and Serve over Vanilla Bean Ice Cream. Topped with Whipped Cream, Pecans & Walnuts.

#### S'more Station \$10

Graham Crackers, Mini Hershey Bars, Warm Chocolate Fondue, Mini Marshmallows

#### Ice Cream Sundae Station\* \$15

Vanilla Bean & Chocolate Ice Cream with Assorted Toppings to Include:  
Chocolate Sauce, Caramel Sauce, Oreo Crumbles, Reece's Pieces, Chocolate Chips, Sprinkles, Chopped Nuts, Whipped Cream, Cherries

#### Dessert Shooters Display (select four) \$16

Caramel Apple Crisp, Triple Chocolate Mousse, Key Lime Pie, Devil's Food, Red Velvet, Strawberry Cheesecake, Tiramisu, Lemon Chiffon, Peanut Butter Pie, Banana Cream Pie, Chocolate Raspberry Trifle

#### Miniature Dessert Display (select four) \$19

Blueberry, Raspberry, Cherry & Strawberry Cheesecake Tarts  
Nutella Phyllo Cups  
Miniature Fruit Filled Hand Pies  
A Selection of Cake Pops  
Beignets  
French Macaroons

\*Action Stations Require a Chef Attendant @ \$150.00 per attendant  
(One Attendant per 50 guests)



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## Cheers to That!

### Hosted Bar or Cash Bar - Priced Per Drink

Charged on actual consumption

Call Brand Cocktails \$9

*Tito's Vodka, Beefeater Gin, Don Q Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Sauza Silver Tequila*

Premium Brand Cocktails \$10

*Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Dewar's White Scotch, Cazadores Tequila*

Super Premium Cocktails \$11

*Grey Goose Vodka, Hendrix Gin, Mt. Gay Rum, Chivas Regal 12 Whiskey, Johnny Walker Black Scotch, Patron Tequila*

House Wines \$9

*Chardonnay, Cabernet & Merlot*

Imported Beers \$7

*Stella & Corona*

Domestic Beers \$6

*Michelob Ultra & Budweiser*

Sodas \$4.50

Bottled Water \$5

### Hosted Bar Packages – Priced Per Person

#### Beer & Wine Package

One Hour \$18

Two Hours \$25

Three Hours \$32

Extra Hour \$7

#### Call Brand Package

One Hour \$20

Two Hours \$29

Three Hours \$38

Extra Hour \$9

#### Premium Brand Package

One Hour \$25

Two Hours \$35

Three Hours \$45

Extra Hour \$10

#### Super Premium Brand Package

One Hour \$28

Two Hours \$40

Three Hours \$52

Extra Hour \$12

#### **All Bars Require a Bartender**

*Bartenders are \$100 per 3 hours, \$25 each additional hour*

*One Bartender per 75 guests*





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## Banquet & Catering Policies

### Food & Beverage Service

- The Delaney Tavern is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the Delaney must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.
- The sale and service of alcoholic beverages are regulated by the state of Florida. As a licensee, The Delaney Tavern is responsible for the administration of the regulations. It is our policy, therefore, that alcoholic beverages cannot be brought into the tavern from the outside.
- All banquet food and beverage prices are subject to a 20% service charge and a 6.5% FL state sales tax.
- Entrée Selection: In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. The Delaney requires the client provide place cards or menus identifying the particular entrée selected by the guest.
- If the Delaney needs to produce more than the initial guaranteed for the specific entrée, the client is responsible for paying for those additional meals.

### Guarantees

- An accurate estimated attendance figure is required fourteen (14) business days prior to the function date.
- The final guarantee is due (3) business days prior to the function. If the catering office is not advised by that time, the estimated figure will automatically become the guarantee.
- Our staff will be prepared to serve 2% over the guaranteed number.

### Cancellations

- If the client cancels a contracted event, the following cancellation & forfeitures apply: Cancellation between date of signing and 61 days of event, 50% of the estimated total charges will be due
- If notified between 60 days and 15 days of the event, 75% of the estimated total charges will be due
- If notified between 14 days and 1 day of the event, 100% of the estimated total charges will be due

### Billing

- A non-refundable deposit of 25% of the total estimated charges must be received upon signing the contract agreement.
- Final payment is due two weeks prior to the function date. Any over payment of estimated charges will be refunded after the event and any additional charges incurred will be due within (5) days following the event

### Security

- The Delaney does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event.

### Decorations

- Our Sales & Catering team would be happy to recommend outside vendors for floral, centerpieces, themed décor, etc.
- The Delaney will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.