

CATERING OPTIONS

BREAKFAST



BREAKFAST BUFFETS

DESIGNED FOR TWO HOURS OF SERVICE

BAYFRONT BREAKFAST\$29/PERSON

Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
Fresh Seasonal Fruits & Berries

Homemade Danish, Muffins & Flakey Croissants
Assorted Fruit Preserves, Jams & Whipped Butter

Individual Flavored Yogurt
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Black & Herbal Teas

DOCKSIDE BREAKFAST\$32/PERSON

Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
Fresh Seasonal Fruits & Berries

Fruit Preserves, Jams, Whipped Butter
Individual Flavored Yogurt
Boxed Cereals with 2% Milk

Freshly Baked Breakfast Pastries and Danishes

Egg & Cheese Sandwiches w/ Choice of:
Bacon, Sausage, or Ham on a Brioche, Bagel, or Croissant

Egg & Cheese Burrito with Potato and Chorizo Beans

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

NAPLES BAY BUFFET\$37/PERSON

Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
Fresh Seasonal Fruits & Berries

Homemade Danish, Croissants & Muffins
Assorted Fruit Preserves, Jams
& Whipped Butter

Fluffy Scrambled Eggs with Cheese
Cast Iron Skillet Home Fries
Applewood Bacon & Breakfast Sausage

Individual Flavored Yogurt

Freshly Brewed Coffee, Decaffeinated Coffee
Hot Black & Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS

OMELET STATION

\$18/PERSON

CHEF FEE: \$150

• • •

Farm Fresh Eggs

Mushrooms

Tomatoes

Onions

Bell Peppers

Spinach

Fresh Herbs

Asst. Cheese

Country Ham

Bacon

*(Inquire about your
favorite add-ins)*

OATMEAL STATION

\$9/PERSON

• • •

Irish Steel Cut Oats

Assorted Nuts

Dried Fruit

Fresh-cut Bananas

Brown Sugar

Warm Cream

GRANOLA PARFAIT STATION

\$9/PERSON

• • •

Assorted Yogurts

Homemade Granola

Fresh Berries

Sliced Bananas

BREAKFAST BUFFETS CONT.

NAPLES FIT\$39/PERSON

Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
Fresh Seasonal Fruits & Berries

Bran Muffins
Assorted Greek Yogurts

Roasted Vegetable Frittata
Turkey Bacon
Chicken-Apple Sausage
Roasted Sweet Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee
Hot Black & Herbal Teas

BREAKFAST FIESTA.....\$41/PERSON

Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
Fresh Seasonal Fruits & Berries
Spanish Style Breakfast Pastries
Assorted Fruit Preserves, Jams & Whipped Butter

Burrito Station
Chorizo Beans
Roast Sweet Potato w/ Green Chili & Avocado
Fluffy Scrambled Eggs
Assorted Salsas
Applewood Bacon & Breakfast Sausage
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Black & Herbal Teas

YACHT CLUB BUFFET\$47/PERSON

Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
Fresh Seasonal Fruits & Berries
Homemade Danish, Croissants & Muffins
Assorted Fruit Preserves, Jams & Whipped Butter

Choice of:
Steak and Eggs or Eggs Benedict

Slab Bacon and Artisan Sausage Carving Board
Herb-Roasted Fingerling Potatoes
French Toast w/ Fresh Fruit and Brioche
(ask about your favorite fruit!)
Freshly Brewed Coffee, Decaffeinated Coffee
Hot Black & Herbal Tea's

BREAKFAST BUFFET ENHANCEMENTS

SMOOTHIE STATION

\$15/EACH

•••

Fresh Fruit
House Made Sorbets
Juices and Yogurt

Build Your Own
or
Catalina Café Signature
Smoothies

Green Machine
Tropical Strawberry
Florida Orange
Beet Berry

WAFFLE STATION

\$12/PERSON

CHEF FEE: \$150

•••

Crisp Malted Waffles
Fresh Fruit
Toasted Pecans
Caramelized Bananas
Assorted Syrups
Powdered Sugar
Whipped Cream
Cultured Butter

FRENCH TOAST STATION

\$10/PERSON

CHEF FEE: \$150

•••

Fresh Fruit
Assorted Syrups
Amaretto Honey
Caramelized Bananas
Whipped Cream
Cultured Butter

BREAKFAST BUFFETS CONT.

SUNDAY BRUNCH\$59/PERSON

Minimum of 30 guests

Fresh Orange, Cranberry, Tomato & Ruby Red Grapefruit Juice
Fresh Seasonal Fruits & Berries

Individual Flavored Yogurt
Granola, Cold Cereal & 2% Milk
Homemade Danish, Croissants & Muffins
Homemade Preserves, Jams & Whipped Butter

Fluffy Scrambled Eggs with Cheese

French Toast with Vermont Maple Syrup & Pistachio Butter

Applewood Bacon & Breakfast Sausage

Grilled Mahi Mahi
Pineapple Salsa and Cilantro Pistou

Red Bliss Potatoes
Chef Select Seasonal Vegetable

Dessert Station
Fruit Tarts, Key Lime Pie, Hummingbird Cake & Chocolate Mousse Cake

Freshly Brewed Coffee, Decaffeinated Coffee
Hot Herbal Teas & Iced Tea

BRUNCH ENHANCEMENTS

CARVING STATION

CHEF CARVING FEE: \$150

• • •

Angus Tenderloin of Beef
\$425/each - serves 20

Angus Prime Rib of Beef
\$375/each - serves 25

Bourbon Maple Glazed Ham
\$350/each - serves 35

Cornmeal Crusted Pork Loin
\$300/each - serves 25

EGG STATION

\$18/PERSON

CHEF FEE: \$150

• • •

Breakfast your way...

Farm Fresh Eggs

Mushrooms

Tomatoes

Onions

Bell Peppers

Spinach

Fresh Herbs

Assorted Cheese

Country Ham

Bacon

Apple-Brined Roast

Turkey Breast

EVENT GUIDELINES

MENU DETAILS

- We are happy to customize a special menu for your event.
- No outside food may be brought into Naples Bay Resort without prior arrangements. Special occasion cakes allowed from established and licensed bakeries.
- Advance notice is required to accommodate special dietary requests. On-site requests will be accommodated to the best of our abilities.
- Kosher meal requests must be made at least ten days in advance.
- Children's pricing is available for buffets listed under "Lunch" and "Dinner". Customized kids menus available upon request. Children under 12 years of age will be charged at half price and children under 5 years of age are complimentary.
- We are happy to prepare up to three entrées per event under the following guidelines:
 - + Client will provide the number of each entrée SEVEN (7) business days in advance of the event.
 - + Client will provide place cards at each place setting with an indicator of each guest's selection. We recommend color coded indicators such as: Blue for Seafood; Red for Beef; Yellow for Chicken; Green for Vegetarian.
 - + Entrée selection changes during the event will be accommodated if available and agreed upon by client in advance. Each additional entrée substitution will be charged a \$45.00 fee.
- Menu Selections are subject to change and prices are valid for 120 days.
- Please note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
- A mandatory \$250.00 labor charge will be applied to all banquet meals with twenty (20) or fewer guests.

BAR DETAILS

- The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. As a licensee, Naples Bay Resort is responsible for the administration of those regulations. It is policy that no alcoholic beverages may be brought into the resort at any time. Naples Bay Resort also reserves the right to refuse service of any alcoholic beverages to a visibly intoxicated guest.
- Special beer, wine and liquor requests outside the brands found in the Catering Menus will require a minimum order and purchase amount.
- A minimum of \$500.00 in bar sales per bar is required along with a bartender fee of \$150.00 per bartender for a 4 hour event. Events lasting longer than 4 hours will be charged an additional \$150.00 per hour per bartender.

EVENT GUIDELINES CONT.

TASTINGS (UPON REQUEST)

We are pleased to offer a menu tasting upon request for plated dinner events with a food and beverage minimum of \$15,000.00 or greater. The tasting should be arranged three weeks in advance and the appointment must be confirmed with the Executive Chef. Tastings are scheduled on a first-come basis and for a maximum of four (4) guests on selected Saturday's from 12pm–2pm. Additional guests can be added for \$150.00 per person.