

CATERING OPTIONS

DINNER



DINNER BUFFETS

DESIGNED FOR TWO HOURS OF SERVICE

*All buffets include a bread basket with butter.
Enhance your Buffet with Specialty Action Stations. See page 13 for details.*

TUSCAN DINNER | \$90/PERSON

SALADS & SIDES

Marinated Vegetable and Antipasto Platter

Caesar Salad

Toasted Brioche, Anchovy, Garlic, and Capers

Heirloom Tomato Caprese

Fresh Basil, Saba, and Extra Virgin Olive Oil

MAIN COURSE

Olive Oil Poached Atlantic Salmon

Melted Leeks and Grilled Baby Fennel

Chicken Saltimbocca

Roasted Shallot Jus, Fontina, Prosciutto,
and Crispy Sage

Oak Grilled Beef Tri Tip

Fresh Rosemary & Wild Mushroom Ragout

Caramelized Broccoli

Crushed Red Pepper, Parmigiano Reggiano and
Meyer Lemon

Roasted New Potatoes

Garlic, and Fresh Herbs

BEVERAGE & DESSERTS

Choose Four Desserts from our Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Herbal Teas

SOUTHERN DINNER | \$80/PERSON

SALADS & SIDES

Marble Potato Salad

Warm Bacon Dressing, Hard Boiled Egg,
Arugula, and Pickled Mustard Seed

Salad of Baby Lettuces,

Honeycrisp Apples, Candied Pecans, Marinated
Feta and Apple Cider Vinaigrette

Pickled Heirloom Beets

Florida Citrus, Mache, Vidalia Onion, and
Tupalo Honey Dressing

MAIN COURSE

Blackened Catfish Fillet w/ Tasso Ham Cream
served Over Boiled Peanut "Beans and Greens"

Hay Roasted Heritage Breed Pork Loin

Truffled Carolina Barbeque Sauce

Roasted Chicken "Pot Pie"

White Gravy, Sweet Peas, Pearl Onions,
and Baby Carrots

Carolina Gold Rice

Macaroni and Cheese

Roasted Vegetables with a Cider Glaze

BEVERAGE & DESSERTS

Choose Four Desserts from our Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee

Selection of Hot Herbal Teas

DINNER BUFFETS CONT.

FIESTA DINNER | \$90/PERSON

SALADS & SIDES

Roasted Corn and Cherry Tomato Salad
Cotija Cheese, Cilantro, and Lime

Salad of Baby Lettuces
Mango, Pickled Jicama, Avocado & Jalapeno
Vinaigrette

Fresh Fried Corn Chips
Queso Fundido, Poblano Guacamole,
and Pico De Gallo

MAIN COURSE

Green Chili Mojo Pork Shoulder
Aromatic Black Beans and Hominy

Achiote Marinated Mahi Mahi
Grilled Pineapple & Tequila Lime Shrimp

Whole-Roasted Young Chicken
Pumpkin Seed Mole Verde

Lime and Cilantro Rice

Roasted Sweet Potatoes w/ Agave and
Toasted Cumin

Charred Tomatillo Salsa, Fresh Lime Wedges,
Chopped Cilantro, Queso Fresco, Radish,
and Pickles

BEVERAGE & DESSERTS

Choose Four Desserts from our
Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Herbal Teas

TROPICAL DINNER | \$88/PERSON

SALADS & SIDES

Tomato and Heart of Palm Salad
Young Coconut Vinaigrette

Conch Ceviche
Tropical Fruit and Sweet Peppers

Salad of Bibb Lettuce, Mango, and Avocado
Peanut Rum Dressing

MAIN COURSE

Whole Roasted Caribbean Snapper
Fresh Cilantro Pistou

Habanero and Key Lime Marinated Jerk Chicken
Coconut Rice and Macadamia Nuts

Passion Fruit Marinated Beef Skirt Steak
Island Style Ratatouille

Mofungo w/ Crispy Pork Belly

Braised Collard Greens

Jamaican Vegetable Patties

BEVERAGE & DESSERTS

Choose Four Desserts from our
Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Herbal Teas

ASIAN DINNER | \$95/PERSON

SALADS & SIDES

Chilled Thai Noodle Salad
Spicy Minced Beef and Rock Shrimp

Salad of Iceberg Lettuce and
Shaved Fresh Vegetables
Japanese Ginger Dressing

Display of Assorted Fresh Sushi
with Accompaniments

MAIN COURSE

Sautéed Black Grouper & Hoshimeji Mushrooms
Malaysian Chili Sauce, Celery, & Thai Basil

Shoyu Marinated Prime New York Strip Steak
Baby Bok Choy, Garlic, Coriander, and Sesame

Kombu-Brined Roasted Young Chicken
Miso Mustard Sauce

Ginger Fried Rice

Roasted Carrots
Toasted Cumin and Chili

Sautéed Green Beans
Sweet Soy and Sesame Seeds

BEVERAGE & DESSERTS

Choose Four Desserts from our
Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Herbal Teas

BLACK TIE DINNER | \$120/PERSON

SOUPS, SALADS & SIDES

Lobster Bisque
Tarragon Crème Fraiche

Mini Iceberg Wedge Salad
Candied Bacon, Cabernet Pickled Onions, and
Maytag Blue Cheese Dressing

Local Strawberry Salad
Arugula, Chevre, and Pistachio Vinaigrette

MAIN COURSE

Pan Roasted Halibut
Melted Leeks, Artichoke, and Caviar Beurre Blanc

Carved Beef Tenderloin Roast
Sautéed Wild Mushrooms w/ Broiled Bone Marrow
and Fresh Herbs

Pan-Seared Duck Breast & Confit Leg
Foie Gras Jus, Caramelized Figs,
and Roasted Shallot

Duchess Potatoes w/ Pink Shrimp and Scallion

Roasted Jumbo Asparagus w/ Hollandaise

Meyer Lemon and White Truffle
House-Made Gemelli Pasta

BEVERAGE & DESSERTS

Choose Four Desserts from our
Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Hot Herbal Teas

DESSERT

DESSERT SELECTIONS TO COMPLIMENT
ALL DINNER BUFFETS

(Select four of the following miniature desserts)

- N.Y. Cheesecake with Salted Caramel
- Bourbon Pecan Pie, Dark Chocolate
Crème Anglaise
- Key Lime Pie & Tropical Fruits
- Strawberry Shortcake
- Chocolate Mousse
- Tiramisu
- Piña Colada Tarts
- Panna Cotta
- Cannolis
- Peanut Butter Tarts

DESSERT STATION

Additional \$10 per person

Bananas Foster or Cherries Jubilee
Served with Vanilla Bean Ice Cream

CHEF FEE: \$150 PER 50 GUESTS

PLATED DINNER

Naples Bay Resort offers a three-course plated dinner with a choice of starter and dessert with your entrée. All plated dinners are served with warm rolls, butter, and traditional or sweet tea. Entrée selection changes during event will be accommodated if available and agreed by client in advance. Each additional entrée substitution will be charged a flat fee of \$45.00. Choice of entrée for any 3 selections defaults to highest priced item.

STARTERS (SELECT ONE)

Curried Lobster and Butternut Squash Bisque w/ Thai Basil Oil
Heirloom Tomato and Sourdough Bread Gazpacho
Chilled Sweet Pea Soup w/ Crème Fraiche and Mint
Baby Iceberg Wedge Salad, Pancetta Crisp, Roasted Tomatoes, Pickled Onions, Truffle Blue Cheese Dressing
Caesar Salad w/ Parmigiano Reggiano and Hand-Torn Brioche Croutons
Salad of Baby Greens w/ Honeycrisp Apples, Candied Pecans, and Marinated Feta
Carpaccio of Beef, EVOO, Shaved Parmigiano, Arugula, Pickled Sweet Onion, & Brioche Croutons (\$8 Supplement)
Ahi Tuna Tartare w/ Ginger Marinade, Chili Oil, Avocado, and Radish (\$10 Supplement)
Jumbo Lump Crab Cake, Florida Grapefruit, Avocado, Ginger, Pickled Mustard Seed, and Pea Tendrils (\$10 Supplement)

ENTRÉES (SELECT ONE)

Wood Grilled Hanger Steak - *Passion Fruit Marinade, Braised Swiss Chard, and Crispy Potatoes* \$70
Char-Broiled Mahi Mahi - *Mango Mojo and Coconut Braised Heart of Palm* \$65
Coffee Rubbed Pork Tenderloin - *Boniatto Mash, Golden Raisin Puree, and Roasted Broccoli* \$62
Manhattan Strip Steak - *Potatoes Mousseline, Asparagus Tips, Forest Mushrooms & Sauce Bordelaise* \$80
Slowly Cooked King Salmon - *Pistachio Hollandaise, Baby Leeks, Arugula, and Marble Potatoes* \$68
Pan Roasted Chicken Breast & Thigh Confit - *Fine Herb Beurre Blanc, and Roasted Root Vegetables* \$59
Caramelized Beef Tenderloin - *Creamed Basil, Blistered Tomatoes, and Black Pepper Condiment* \$82
Poached Halibut - *Salt Roasted Celery Root, Black Truffle "Caviar", and Green Apple* \$70
Pistachio and Pancetta Crusted Lamb Rack - *Sweet Onion Puree, Glazed Baby Veggies, Lamb Jus* \$78

DUO PLATES

Miami-Spiced Hog Fish - *Grilled Pineapple, Rock Shrimp, and Fresno Chili* with
Churrasco-Style Skirt Steak - *Chimichurri Sauce, Plantain Mash, and Fresh Avocado* \$78
Kumquat Lacquered Grouper Cheeks - *Caramelized Baby Fennel, and Cauliflower Puree* with
Braised Beef Short Rib - *Tarragon Citrus Gremolata, Creamy Tallegio Polenta* \$82
Roasted Black Grouper - *Black Bean and Sesame Vinaigrette and Baby Bok Choy* with
Grilled Filet of Beef - *Creamed Basil, Blistered Tomatoes, and Black Pepper Condiment*..... \$85
Pan Roasted Wagyu Ribeye - *Hudson Valley Foie Gras & Demi-Glace* with
King Crab Leg - *Asparagus Tips, Chanterelle Mushrooms, and Hollandaise Sauce*..... \$96

PLATED DINNER CONT.

ENTRÉES (SELECT ONE)

VEGETARIAN

Eggplant Involtni - <i>Fresh Ricotta, Hazelnut Romesco Sauce & Fresh Basil</i>	\$45
Vegan Black Bean and Sweet Corn Tamales - <i>Poblano-Pumpkin Seed Mole Verde & Avocado</i>	\$48
Cheese Mofungo - <i>Coconut Rum, Heart of Palm, Leek, & Mango Fricasse</i>	\$50
Porcini Risotto - <i>63 Degree Egg, Baby Arugula, Parmigiano Reggiano</i>	\$50

DESSERTS (SELECT ONE)

- NY Cheesecake w/ Salted Caramel
- Molten Chocolate Cake w/ Vanilla Bean Ice Cream
- Bourbon Pecan Pie w/ Dark Chocolate Crème Anglaise
- Hummingbird Cake w/ Pineapple Compote
- Key Lime Pie w/ Tropical Fruit

(A standard service charge of 24%, along with 7% sales tax, is applied to all food and beverage. Outdoor venues are subject to 27% service charge.)

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.