

## CATERING OPTIONS

LUNCH



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# LUNCH BUFFETS

All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, and freshly brewed iced tea.

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## DELI BUFFET | \$39/PERSON

### SALADS & SIDES

Fresh Seasonal Fruit Salad  
Mixed Green Salad with Balsamic Vinaigrette  
Pasta Salad  
Sundried Tomato, Roasted Broccoli, & Fresh Herb  
Potato Chips

### MAIN COURSE

Build Your Own Sandwich  
Sliced Turkey Breast, Country Ham, Roast Beef,  
Crispy Bacon, Hard-Boiled Egg, and Chicken Salad  
Thinly sliced Swiss, Cheddar, Provolone Cheese  
Assorted Deli-Style Breads

### CONDIMENTS

Mayonnaise, Mustard, Italian Vinaigrette,  
Leaf Lettuce, Vine-Ripened Tomato,  
Sweet Onion, Kosher Dill Pickles, Pepperoncini

### DESSERT & BEVERAGE

Freshly Baked Cookies & Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Freshly Brewed Iced Tea

## UNDER WRAPS | \$42/PERSON

### SALADS & SIDES

Garden Salad  
Shaved Fresh Vegetables &  
Fine Herb Vinaigrette  
Super Foods Salad  
Quinoa, Avocado, Citrus, Brussels, Apple,  
and Bitter Greens  
Root Vegetable Chips with Assorted Dips

### MAIN COURSE

Pesto Chicken Wrap  
Marinated Grilled Chicken with Pesto  
Baby Heirloom Tomatoes  
Mixed Baby Lettuces

### Southwestern Wrap

Lime and Sweet Onion Marinated Skirt Steak  
Sweet Corn and Black Bean Salsa  
Pickled Sweet Onion and Fresh Avocado

### Veggie Wrap

White Bean Hummus  
Assorted Roasted Veggies  
Baby Spinach w/ Roasted Garlic &  
Boursin Cheese

### DESSERT & BEVERAGE

Freshly Baked Cookies & Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Freshly Brewed Iced Tea

## LUNCH BUFFETS CONT.

### BACKYARD BBQ | \$47/PERSON

#### SALADS & SIDES

Homestyle Potato Salad  
Creamy Cole Slaw  
Mixed Green Garden Salad & Fresh Vegetables  
Buttermilk Ranch Dressing & Raspberry Vinaigrette

#### MAIN COURSE

Grilled Angus Burgers  
Kosher All-Beef Hot Dogs  
Mesquite Grilled BBQ Chicken

Grilled Vegetable and Mushroom Skewers  
Baked Beans with Applewood Smoked Bacon  
Braised Collard Greens

#### EXTRAS & CONDIMENTS

Thinly Sliced Swiss, Cheddar & Provolone,  
Crispy Bacon, Leaf Lettuce, Beefsteak Tomato,  
Sweet Onion, Dill Pickles, Pepperoncini  
Mustard, Mayo, Dijon Mustard  
Assorted Kaiser & Sandwich Rolls

#### DESSERT & BEVERAGE

Seasonal Fresh Fruit Pies & Tarts  
Freshly Baked Cookies & Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Freshly Brewed Iced Tea

### BEACH BBQ | \$58/PERSON

#### SALADS & SIDES

Watermelon Salad  
Pickled Blueberries and Marinated Feta

Orecchiette Pasta Salad  
Sundried Tomato, Kalamata Olive,  
and Fresh Herbs

Mixed Green Garden Salad &  
Fresh Vegetables  
Buttermilk Dressing & Fine Herb Vinaigrette

#### MAIN COURSE

Char-Grilled Mahi Mahi  
with Pineapple Salsa & Cilantro Pistou

Mojo Marinated Pork Loin  
with Roasted Plantain & Fresh Lime

Herb Marinated "Beer Can" Chicken

Garlic Roasted Red Bliss Potatoes

Grilled Corn  
with Green Goddess Butter

#### DESSERT & BEVERAGE

Key Lime Pie  
Freshly Baked Cookies & Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Freshly Brewed Iced Tea

## LUNCH BUFFETS CONT.

### SOUTHERN COMFORT | \$61/PERSON

#### SALADS & SIDES

##### Spinach Salad

Bacon, Sweet Onion, Vine-Ripened Tomato, and English Cucumber, with Buttermilk Dressing and Green Goddess

##### Marble Potato Salad

Crispy Bacon, Arugula, and Farm Eggs w/ Pickled Seed Mustard Vinaigrette

##### Freshly Baked Cornbread

Whipped Sweet Cream Butter & Local Honey

#### MAIN COURSE

##### Chef Art's Famous Fried Chicken

Tupalo Honey and Hot Sauce

##### Hay Roasted Pork Loin

Truffled Carolina BBQ

##### Blackened Catfish

Sweet Corn Succotash

##### Carolina Gold Rice Pilaf

##### Four Cheese Macaroni and Cheese

##### Cider Glazed Root Vegetables

#### DESSERT & BEVERAGE

Peach Cobbler & Bourbon Pecan Tart

Freshly Brewed Coffee, Decaffeinated Coffee

Freshly Brewed Iced Tea

### FARM FRESH SALADS | \$45/PERSON

#### SALADS & SIDES

##### Mixed Field Greens, Lettuce, & Fresh Baby Spinach

Tomatoes, Cucumbers, Carrots, Bell Peppers, Red Onion, Mandarin Oranges, Sliced Strawberries, Dried Cranberries, Candied Walnuts, Bleu Cheese Crumbles, Feta Cheese, Crumbled Bacon Bits, Brioche Croutons

Fine Herb Vinaigrette, Buttermilk Dressing, Balsamic Vinaigrette, Olive Oil & Red Wine Vinegar

##### Classic Caesar Salad

Homemade Brioche Croutons, Parmigiano Reggiano, Capers, Anchovy, and Garlic

#### MAIN COURSE

##### Herb Marinated Flank Steak

Lime, Cilantro, and Sweet Onion

##### Grilled Chicken

Lemon-Thyme Vinaigrette

Homemade Tuna Salad

#### DESSERT & BEVERAGE

Freshly Baked Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee

Freshly Brewed Iced Tea

## LUNCH BUFFETS CONT.

### THE NAPLES | \$65/PERSON

#### SALADS & SIDES

Marinated Vegetable and Antipasto Platter

Classic Caesar Salad

Toasted Brioche, Anchovy, Garlic, and Capers

Heirloom Tomato Caprese

Fresh Basil, Saba, and Extra Virgin Olive Oil

#### MAIN COURSE

Chicken Saltimbocca

Roasted Shallot, Prosciutto, Fontina and Sage

Olive Oil Poached Atlantic Salmon

Fresh Citrus, Baby Fennel, and Melted Leeks

Wild Mushroom Ravioli

Fresh Herbs and Preserved Lemon Cream

Roasted Broccoli

Red Pepper, Lemon, and Parmesan

Baby New Potatoes

Garlic and Fresh Herbs

#### DESSERT & BEVERAGE

Assorted Homemade Cannoli

Mini Crème Brûlée

Dark Chocolate & Hazelnut Tiramisu Cups

Freshly Brewed Coffee, Decaffeinated Coffee

Freshly Brewed Iced Tea

### FIESTA | \$59/PERSON

#### SALADS & SIDES

Salad Greens with Tomatoes, Avocado,  
Fresh Red Pepper & Roasted Corn  
Served with Southwestern Ranch Dressing

Tortilla Chips, Guacamole & Salsa

#### MAIN COURSE

Taco Bar

Corn and Flour Tortillas

Chipotle Rubbed Skirt Steak

Cilantro-Lime Grilled Chicken

Achiote Rubbed Mahi Mahi

Ranchero Beans w/ Chorizo

Cilantro-Lime Rice

Assorted Salsas and Condiments

#### DESSERT & BEVERAGE

Churros w/ Spiced Chocolate Dip

Tres Leches Cake

Freshly Baked Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee

Freshly Brewed Iced Tea, & Agua Fresca

## CUSTOM LUNCH | \$45/PERSON

MINIMUM 30 GUESTS | SELECT 2 FROM EACH CATEGORY

### SOUPS & SALADS

Chicken Noodle Soup

San Marzano Tomato Bisque

Cream of Wild Mushroom

Loaded Baked Potato Soup

Beer and Broccoli w/ Sharp Cheddar

Carrot Ginger Bisque

Southwestern Chicken Tortilla Soup

Heirloom Tomato Gazpacho

Roquefort & Spinach Salad

Asian Pear, Candied Walnuts, & Gorgonzola  
Dolce w/ Champagne Vinaigrette

Local Strawberry Salad

Mixed Greens, Goat Cheese, Avocado,  
& Pistachio Vinaigrette

Panzanella Salad

Pickled Red Onion, Baby Tomato, Focaccia  
Croutons, Cucumber, and Baby Fresh Mozzarella

Mini Iceberg Wedge Salad

Crumbled Bacon, Pickled Onions, Baby Heirloom  
Tomatoes, and Truffle Blue Cheese Dressing

Chopped Salad w/ Buttermilk Chipotle Dressing

Romaine Lettuce, White Cheddar, Avocado,  
Tomato, Black Beans, Sweet Corn,  
and Grilled Chicken

### SANDWICHES

Chicken Salad

with Candied Pecans, Grapes, and Arugula  
on a Croissant

Italian Panini

with Soppressetta, Capicola, Genoa Salami,  
Fresh Basil, and Mozzarella on Ciabatta

Club Sandwich

with Turkey, Bacon, Lettuce, Tomato,  
Avocado, Hard-Boiled Egg, and Swiss Cheese  
on Multi-Grain

Roast Beef

Caramelized Onion, Sharp Cheddar, and Horse-  
radish Crème on Ciabatta

Grilled Vegetable &

Portabello Mushroom Wrap  
w/ White Bean Hummus & Mixed Greens

### DESSERTS

Lemon Meringue Tarts

Chocolate Mousse Cups

Assorted Brownies

Mini Fruit Tarts

### BEVERAGE (ALL INCLUDED)

Fresh Brewed Coffee, Decaffeinated Coffee,  
& Iced Tea

## GRAB & GO BOXED LUNCH

MINIMUM 24 HOUR NOTICE IS REQUIRED

### THE NAPLES ..... \$32/PERSON

Choice of:

- Cajun Roasted Turkey, Provolone Cheese on a Hoagie Roll
- Prosciutto di Cotto, Swiss, Honey Dijon, House-Made Pickles on a Ciabatta Roll
- Roast Beef, Roasted Red Pepper, and Spinach with Mozzarella Cheese on a Pretzel Roll

Individual Bag of Chips

Whole Fresh Fruit

Freshly Baked Cookie

### THE TERIYAKI..... \$35/PERSON

Teriyaki Chicken and Sweet Pepper Wrap

Individual Bag of Chips

Whole Fresh Fruit

Freshly Baked Cookie

### THE VEGGIE..... \$35/PERSON

Marinated and Grilled Vegetables Tossed in Basil Pesto, Tomato, and Boursin Cheese in Wheat Wrap

Individual Bag of Chips

Whole Fresh Fruit

Freshly Baked Cookie

### THE GREEK ..... \$35/PERSON

Greek Salad with Grilled Chicken on Spinach Wrap

Romaine Hearts, Oven Roasted Tomatoes, Marinated Feta Cheese, Cucumbers, Kalamata Olives, Banana Peppers and Greek Dressing

Individual Bag of Chips

Whole Fresh Fruit

Freshly Baked Cookie

### THE TENDERLOIN ..... \$38/PERSON

Sliced Tenderloin of Beef, Brie Cheese, Arugula, Tomato and Caramelized Onions on a French Baguette

Individual Bag of Chips

Whole Fresh Fruit

Freshly Baked Cookie

**Beverages are sold separately. Refer to page 21 for selections. All pricing is subject to change.**

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# EVENT GUIDELINES

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## 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.

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### **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.