

# Seasonal Banquet Menus

## **Where is Margaritaville?**

*"Somewhere between the Port of Indecision and Southeast of Disorder, but no parallels of latitude or longitude mark the spot on a map. You don't have to be a navigator to get there. All you have to do is follow your nose. Food is to Margaritaville like bait is to fishing, or songs are to sailors. How do you get to Margaritaville? Start here."*



# Continental Breakfast Buffets

Minimum of 10 guests

Gluten Free Options are Available – Additional Costs May Apply



## **Continental Drifter – \$35**

Freshly Squeezed Florida Orange and Grapefruit Juice

Assorted Pastries, Croissants, and Mini Muffins  
Butter, Marmalade, Jellies and Preserves

Selection of Low Fat and Greek Yogurts  
Homemade Granola  
Seasonal Sliced Fruits & Berries

Freshly Brewed Coffee and Assorted Specialty Teas

## **Nothin but a Bagel – \$40**

Freshly Squeezed Florida Orange and Grapefruit Juice

Assorted Pastries, Croissants, and Mini Muffins  
Butter, Marmalade, Jellies and Preserves

New York Style Bagels  
Assorted Bagels served with Variety of Cream Cheeses  
including Plain, Chive & Strawberry, Jelly, Marmalade, Butter and  
Honey

Seasonal Sliced Fruits & Berries

Freshly Brewed Coffee and Assorted Specialty Teas

## **Para dice Lox – \$43**

Freshly Squeezed Florida Orange and Grapefruit Juice

Assorted Pastries, Croissants, and Mini Muffins  
Butter, Marmalade, Jellies and Preserves

Smoked Salmon  
Chopped Hard Boiled Eggs, Capers, Diced Red Onions, Chives,  
Fresh Dill and Sliced Tomatoes

Assorted Bagels and Lemon Chive Cream Cheese

Seasonal Sliced Fruits & Berries

Freshly Brewed Coffee and Assorted Specialty Teas

# Breakfast Buffets

Minimum of 15 guests

Gluten Free Options are Available – Additional Costs May Apply



## **Right Way Home – \$44**

Freshly Squeezed Florida Orange and Grapefruit Juice

Multi-Grain, Wheat, and White Toast

Assorted Pastries, Croissants, and Mini Muffins

Butter, Marmalade, Jellies and Preserves

Organic Scrambled Eggs with Chives

Crispy Smoked Applewood Bacon, Hickory Smoked Sausage Links

Traditional Breakfast Potatoes

Selection of Individual Low Fat and Greek Yogurts

Seasonal Sliced Fruits & Berries

Freshly Brewed Coffee and Assorted Specialty Teas

## **Hey Good Lookin' – \$50**

Freshly Squeezed Florida Orange and Grapefruit Juice

Multi-Grain, Wheat, and White Toast

Assorted Pastries, Croissants, and Mini Muffins

Butter, Marmalade, Jellies and Preserves

Organic Scrambled Eggs with Onions, Peppers, Chorizo & Pepper Jack Cheese

Buttermilk Pancakes with Blueberry Infused Maple Syrup, Whipped Cream

Crispy Smoked Applewood Bacon

Lyonnais Potatoes

Selection of Individual Low Fat and Greek Yogurts

Seasonal Sliced Fruits & Berries

Freshly Brewed Coffee and Assorted Specialty Teas

## **Margaritaville Way – \$55**

Freshly Squeezed Florida Orange and Grapefruit Juice

Multi-Grain, Wheat, and White Toast

Assorted Pastries, Croissants, and Mini Muffins

Butter, Marmalade, Jellies and Preserves

Organic Scrambled Eggs with Chives

Corn Flake Crusted Brioche French Toast, Banana Foster Compote with Vermont Maple Syrup

Crispy Smoked Applewood Bacon and Hickory Smoked Sausage Links

Oven Roasted Fingerling Potatoes

Selection of Individual Low Fat and Greek Yogurts with Chopped Strawberries, Seasonal Berries, Homemade Granola, Toasted Coconut, and Candied Walnuts

Traditional Oatmeal with Brown Sugar, Craisins, Golden Raisins, and Candied Walnuts

Seasonal Sliced Fruits & Berries

Assorted Individual Cereals with Whole Milk, 2%, Skim Milk, and Almond Milk

Freshly Brewed Coffee and Assorted Specialty Teas

# Breakfast Plated

Each Breakfast Consists of Two Courses.

Choose One Juice, Once Starter and Two Sides to accompany your Entrée  
Basket of Assorted Margaritaville Baked Goods, Freshly Brewed Coffee and Assorted Specialty Teas



## Pre-Set Juice Selections

Choice of One

Orange Juice  
Grapefruit Juice  
Pineapple Juice  
Apple Juice  
Cranberry Juice  
V-8  
Tomato Juice

## Starter Selections

Choice of One

Seasonal Sliced Fruits and Berries  
Yogurt Parfait with Seasonal Mixed Berries and Homemade Granola  
Seasonal Mixed Berries with Chantilly Cream

## Entrée Selections

Choice of One

Organic Scrambled Eggs with Herbs - \$33  
Chicken Apple Sausage & Manchego Cheese Frittata - \$37  
Jimmy's Benedict - \$41  
Organic Poached Eggs, Canadian Bacon, Spinach, Hollandaise,  
Lingonberry Sauce on English Muffin  
Corn Flake Crusted Brioche French Toast, Banana Foster Compote with  
Vermont Maple Syrup - \$39

## Side Selections

Choice of One

Applewood Smoked Bacon  
Turkey Bacon  
Hickory Smoked Sausage Links  
Chicken Apple Sausage  
Turkey Sausage

Choice of One

Cottage Potato Tartlet  
Crispy Homemade Hash Browns  
Thyme Roasted Fingerling Potatoes with Paprika, Peppers, Onions, and  
Parmesan Cheese  
Morning Potatoes with Onions and Poblano Peppers

# Breakfast Enhancements



## **Omelet Station – \$14**

*Chef Attendant at \$150*

Organic Farm Fresh Egg Station with Diced Ham, Sausage, Bacon Bits, Onions, Peppers, Spinach, Tomatoes, Mushrooms, Cheddar Cheese, Swiss Cheese, Fire Roasted Tomato Salsa, Organic Whole Eggs and Egg Whites  
Egg Beaters are available upon request

## **Waffle, Pancake or French Toast Station – \$12**

*Chef Attendant at \$150*

Choice of Belgian Waffles, Buttermilk Pancakes, or Corn Flake Crusted Brioche French Toast

*Choice Of Two – \$18, Choice Of Three – \$24*

All served with:

Fresh Berry Compote, Chocolate Chips, Caramelized Bananas, Whipped Cream and Vermont Maple Syrup

## **Smoked Salmon Display – \$14**

Hard Boiled Eggs, Capers, Diced Red Onions, Chives, Fresh Dill, and Sliced Tomatoes, Assorted Bagels and Lemon Chive Cream Cheese

## **Grits Station – \$11**

Served with White Cheddar, Goat Cheese, Chives

Chopped Black Forest Ham, Applewood Bacon Bits and Sour Cream

## **Traditional Oatmeal – \$8**

With Brown Sugar, Craisins, Golden Raisins, and Candied Walnuts

## **Assorted Individual Cereals – \$5**

Assorted Individual Cereals & Homemade Granola with Whole Milk, 2% Milk, Skim Milk, and Almond Milk

## **Individual Yogurts – \$5**

Assortment of Individual Low-Fat and Greek Yogurts

## **Bacon, Bacon, Bacon – \$5**

*Choose One*

Applewood Smoked Bacon, Peppered Bacon, or Turkey Bacon

## **Breakfast Sausage – \$5**

*Choose One*

Pork Link Sausage, Turkey Sausage or Chicken Apple Sausage

## **Yogurt Parfait – \$8 each**

Pre-Made with Non-Fat Yogurt, Seasonal Mixed Fresh Berries and Homemade Granola

# Breakfast Enhancements



## **Organic Scrambled Eggs – \$6**

Organic Scrambled Eggs with Chives

## **Chorizo Organic Scrambled Eggs – \$7**

Organic Scrambled Eggs with Chorizo, Queso Fresco, Pico de Gallo

## **Potato, Potato, Potato – \$5**

*Choose One*

Crispy Homemade Hash Browns

Traditional Breakfast Potatoes

Thyme Roasted Fingerling Potatoes with Paprika, Peppers, Onions, and Parmesan Cheese

Morning Potatoes with Onions and Poblano Peppers

## **Whole Fresh Fruit – \$4**

Apples, Pears, Bananas, Oranges and Grapes

## **Assorted Pastries, Muffins and Butter Croissants – \$52 per dozen**

Assorted Maple-Pecan, Vanilla, Apple, Cinnamon and Raspberry Pastries

Butter Croissants and Assorted Mini Muffins served with

Butter, Marmalade, Jellies and Preserves

## **New York Style Bagels – \$55 per dozen**

Assorted Sliced Bagels served with Variety of Cream Cheeses including Plain & Low Fat, Jelly, Marmalade, Butter and Honey

\* *Gluten-Free Plain Bagels Available*

## **Parrothead Egg Sandwiches – \$7**

Freshly Baked Croissants with Scrambled Eggs, Black Forest Ham and Extra Sharp Cheddar Cheese

## **Seasonal Sliced Fruit & Berries – \$9**

Fresh Seasonal Fruit to include Pineapple, Assorted Melons, and Berries

## **Ranchero Station – \$14**

*Chef Attendant at \$150*

Huevos Rancheros Made to Order, on Crispy Mini Tortillas, Refried Beans, Chorizo, Monterrey Cheese, Roasted Tomato Salsa, Lime Crema, Queso Fresco, Fresh Avocado

## **Jimmy's Benedict – \$8**

Organic Poached Eggs, Canadian Bacon, Spinach, Chipotle Hollandaise, on English Muffin

## **Breakfast Burritos – \$7**

Scrambled Eggs, Monterey Pepper Jack, Onions, Peppers, Mexican Chorizo served with Salsa on the Side

## **Croque Monsieur – \$7**

Sweet Ham and Swiss Cheese with Béchamel on Country Bread, topped with Gratinated Cheese

# Brunch Buffet

Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards  
Minimum 25 guests



## **Champagne Si, Agua No – \$65**

Freshly Squeezed Florida Orange and Grapefruit Juice

Seasonal Sliced Fruits and Berries

Assorted Pastries, Muffins and Butter Croissants

Assorted Maple-Pecan, Vanilla, Apple, Cinnamon and Raspberry Pastries

Butter, Marmalade, Jellies and Preserves

## **Omelet Station**

*Chef Attendant at \$150*

Organic Farm Fresh Egg Station with Diced Ham, Sausage, Bacon Bits, Onions, Peppers, Spinach, Tomatoes, Mushrooms, Cheddar Cheese, Swiss Cheese, Fire Roasted Tomato Salsa, Organic Whole Eggs and Egg Whites

Egg Beaters are available upon request

Corn Flake Crusted Brioche French Toast, Banana Foster Compote with Vermont Maple Syrup

Organic Field Greens Salad

Blue Cheese Crumbles, Candied Walnuts, Roasted Grapes

Assorted Dressings and Gluten-Free Vinaigrette

Tomato Caprese

Grape Tomatoes, Ciliegine Mozzarella, Basil Pesto, Aged Balsamic

Tuscan Seared Chicken

Mascarpone Polenta, Thyme Jus

## **Carving Station**

*Chef Attendant at \$150*

Thyme Marinated New York Strip

Au Jus, Sourdough Rolls

Yukon Gold Roasted Garlic Whipped Potatoes

Oven Roasted Seasonal Vegetables

Homemade Bread Pudding with Dulce du Leche Crème Anglaise

Chef's Selection of Miniature Individual Desserts

*\*Gluten-Free Dessert Selections May be Ordered*

Freshly Brewed Coffee and Assorted Specialty Teas

## **Optional: Beverage Packages**

Unlimited Sparkling Wine, Poinsettias, Mimosas, and Bellinis

1 Hour – \$20 | 2 Hours – \$26 | 3 Hours – \$32

**Optional:** \$10 per glass

Bloody Mary Station

Variety of Bloody Mary Drinks with Specialty Garnish

*(Charged On Consumption per Drink)*

Select – \$11 | Premium – \$14 | Luxury – \$16

# Brunch Enhancements

Upgrade Your Presentation with a Custom-Made Ice Carving  
Additional Fees will Apply



## **Smoked Salmon Display – \$14**

Hard Boiled Eggs, Capers, Diced Red Onions, Chives, Fresh Dill and Sliced Tomatoes, Assorted Bagels and Lemon Chive Cream Cheese

## **Raw Bar – \$28**

Jumbo Pacific Shrimp (3 per guest)  
Seasonal Variety of Oysters on the Half Shell (1/2 per guest)  
Tuna Tataki, Snow Crab Claws  
Louis and Horseradish Cocktail Sauces  
Lemon Red Wine Vinegar Mignonette

## **Hand Crafted Sushi Rolls and Sashimi – \$29**

*Minimum of 25 guests, 5 pieces per guest*

*Sushi Chef Attendant Optional at \$150, 1 per 75 guests*

Assorted Sushi Rolls of California, Spicy Tuna, Shrimp Tempura, Hamachi Scallion, Vegetable, and Smoked Salmon Cream Cheese Rolls. Faroe Island Salmon Sashimi, Yellowfin Tuna Sashimi, Hamachi Yellowtail Sashimi Served with Wasabi, Pickled Ginger and Low Sodium Soy Sauce

## **Spiced Rubbed Prime Rib of Beef – \$19**

*Chef Attendant at \$150*

Natural Jus, Horseradish Cream, Brioche Rolls

## **Chef's Choice Artisanal Cheese and Fruit Display – \$19**

Bijou Du Ver, Manchego, Smokey Blue Cheese, Grafton Aged White Cheddar, Bell Paese, Sliced Breads, Crackers, Berries, Honeycomb, Seedless Grapes, Fig Marmalade

## **Sage Rubbed French Cut Turkey Breast – \$18**

*Minimum 20 guests*

Pan Gravy, Cranberry Mayo, Mustard, Pumpkin Seed Rolls

## **Bananas For Buffett – \$18**

*Chef Attendant at \$150*

Bananas Foster Station with Sautéed Bananas, Crème De Banana, Cinnamon, Rum, Brown Sugar  
Served with Tahitian Vanilla Bean Ice Cream

## **Little Miss Magic Crêpes Station – \$21**

*Chef Attendant at \$150*

Crêpes sautéed with your choice of Nutella, Strawberries, Whipped Cream, Berry Compote, Caramelized Bananas, Dulce de Leche, Warm Chocolate, Lemon Curd



## Break Items



### Food

Assorted Candy Bars – \$5 each

Assorted Energy Bars & Granola Bars – \$5 each

Individual Bags of Chips, Pretzels, and Cracker Jacks – \$4 each

Jimmy's Blend Snack Mix – \$6

Deconstructed Presentation of Wasabi Peas, Oriental Rice Snacks, Pretzel Sticks, Sesame Sticks, and Honey Roasted Peanuts

Individual Vegetable Crudités - \$8

Celery Stalks, Carrot Sticks, Snap Peas, served with Green Goddess Sauce

Fruit Kabobs with Lavender Honey Syrup - \$6

Chips-n-Dip – \$10

Tri-Color Homemade Tortilla Chips, Homemade Guacamole, Pico de Gallo, Roasted Tomato Salsa, Cheddar Cheese Sauce, Queso Fresco, and Pinto Refried Bean

Almond Biscotti – \$48 per dozen

Warm Jumbo Pretzel Sticks with Whole Grain Mustard – \$54 per dozen

Freshly Baked Jumbo Cookies – \$62 per dozen

Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut, and Vanilla Sugar

Double Fudge Brownies & Butterscotch Blondies – \$54 per dozen

Assorted Mixed Nuts – \$6

Warm Sticky Buns - \$48 per dozen

Assorted Cupcakes - \$52 per dozen

Chocolate Decadence, Strawberry Lemonade, Red Velvet or Key Lime

Häagen-Dazs© Ice Cream Bars – \$7 each

Edy's© Frozen Fruit Bars - \$6 each

(Gluten-Free, Vegan Options Available)

Hummus Display - \$8

Regular & Roasted Red Pepper Hummus, Grilled Pita Wedges, Celery Stalks and Carrot Sticks

Fresh Seasonal Whole Fruit - \$4 each

Red & Green Apples, Pears, Bananas, and Seasonal Whole Fruit

## Break Items



### Beverages

Freshly Brewed Coffee and Assorted Specialty Teas – \$90 per gallon

Florida Orange, Florida Grapefruit, Apple, Cranberry and Tomato Juice – \$20 per quart

Freshly Brewed Iced Tea – \$70 per gallon  
(Unsweetened or Sweet) served with Agave Nectar

Agua Fresca – \$70 per gallon  
Choice of Watermelon with Lime, Pineapple with Ginger,  
or Cucumber with Mint

Fresh Homemade Lemonade – \$70 per gallon  
Infused with your Choice of Watermelon, Strawberries, Ginger, or  
Raspberries

Infused Water – \$20 per gallon  
Choice of Lemon, Lime, Strawberries, Oranges, or Cucumber

Bottled Orange, Apple and Cranberry Juice – \$6 each

Bottled Mineral Water (Still & Sparkling) – \$6 each

Coconut Waters – \$6 each

Bottled Pellegrino© Sparkling Water – \$6 each

Starbuck's© Bottled Frappuccino – \$7 each

Assorted Sodas – \$6 each

Assorted Flavored Jarritos© Soda – \$6 each

Energy Drinks (Red Bull© Regular & Sugar Free) – \$7 each

Fitness Drinks (Gatorade© & Vitamin Water©) – \$6 each

Bottled Naked Juice Smoothies – \$6 each

**All Day Beverage Package - \$50 | Half Day - \$25**

Freshly Brewed Coffee and Assorted Specialty Tea

Assorted Sodas

Bottled Mineral Water (Still & Sparkling)

Freshly Brewed Iced Tea with Lemon served with Agave Nectar

# Breaks

Breaks Are Priced Based On 30 Minutes Of Service.  
Replenishment Of Any Items After 30 Minutes Will Be Charged On Consumption.



## **Unwind Break Sessions**

Let the St. Somewhere Spa start your conference off with an energizing massage or provide massages during breakout sessions to rejuvenate your attendees. Professional Spa Therapists will provide a stress relieving scalp, neck and shoulder massage or moisturizing aromatherapy hand treatment.

*\$75 per therapist, per half hour, \$150 per therapist, per hour*

*(2) Massage Chairs available, additional chairs will incur additional charge*

## **A Salty Piece Of Land – \$23**

Homemade Cumin & Paprika Spiced Kettle Chips  
Warm Pretzels with Cheese Sauce  
Pick, Shake, and Eat your Own Freshly-Made Popped Popcorn  
Movie Style Butter, Kettle, Caramel, Truffle, and Wasabi Popcorn  
Root Beers, Assorted Sodas and Bottled Waters  
Freshly Brewed Coffee and Assorted Specialty Teas

## **Fruitcakes – \$24**

Fresh Whole Fruit with Red & Green Apples, Pears, Bananas, Oranges and Grapes  
Sliced Honeydew, Cantaloupe and Pineapple  
Seasonal Mixed Berries  
Assortment of Individual Low-Fat and Greek Yogurts  
Edy's© Frozen Fruit Bars  
Florida Orange, Florida Grapefruit, Apple, Cranberry and Tomato Juice  
Freshly Brewed Coffee and Assorted Specialty Teas

## **Window On The World – \$25**

Hummus Display with Regular & Roasted Red Pepper Hummus,  
Grilled Pita Wedges, Celery Stalks and Carrot Sticks  
Olive Tapenade and Crackers  
Fresh Vegetable Crudité with Jalapeño Ranch Dressing  
Melted Brie Cheese Fondue and Breads for Dipping  
Grilled Avocado Sriracha Avocado Dip  
Freshly Brewed Coffee and Assorted Specialty Teas  
Assorted Sodas and Bottled Water

## **Wings On My Heart – \$23**

Assorted Granola Bars  
Jimmy's Blend Snack Mix - Deconstructed Presentation of Wasabi Peas,  
Oriental Rice Snacks, Roasted Peanuts, Pretzel Sticks, Sesame Sticks,  
Honey Roasted Peanuts  
Assortment of Individual Low-Fat and Greek Yogurts  
Seasonal Diced Fruit Skewers with Yogurt Dipping Sauce  
Freshly Brewed Coffee and Assorted Specialty Teas  
Assorted Sodas and Bottled Water

## **Key West – \$25**

Agua Fresca with choice of Watermelon with Lime, Pineapple with Ginger,  
or Cucumber with Mint  
Orange Bran Muffins  
NY Style Bagels with Citrus Cream Cheese  
Assorted Sliced Tropical Fruits  
Freshly Brewed Coffee and Assorted Specialty Teas

# Breaks

Breaks Are Priced Based On 30 Minutes Of Service.  
Replenishment Of Any Items After 30 Minutes Will Be Charged On Consumption.



## **Taste Of The Good Life – \$24**

Freshly Baked Jumbo Cookies - Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut and Vanilla Sugar  
Double Fudge Nut Brownies & Butterscotch Blondies  
Freshly Brewed Coffee and Assorted Specialty Teas  
Assorted Sodas and Bottled Water

## **Island Gear – \$23**

*Minimum of 10 guests*

M&M's, Jelly Belly's, Skittles, Junior Mints, Tootsie Rolls,  
Chocolate Covered Coffee Beans, Yogurt Covered Pretzels  
Assorted Candy Bars  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee and Assorted Specialty Teas

## **Perfect Mix – \$28**

Prosciutto, Sopressata, Capicola, Salami,  
Swiss, Gruyere, Manchego, Cambozola Cheese  
Whole Grain Mustard, Mixed Olives, Cornichons  
Lingonberry Compote, Rustic Baguette  
Assorted Sodas and Bottled Waters  
Freshly Brewed Coffee and Assorted Specialty Teas

## **License To Chill – \$24**

*Minimum of 15 guests, Chef Attendant at \$150*

Vanilla Bean Ice Cream, Chocolate and Caramel Sauce, Almonds, Walnuts, Sliced Strawberries, Sliced Bananas, Maraschino Cherries, Whipped Cream, M&M's, Chocolate & Rainbow Sprinkles, and Crushed Oreo Cookies  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee and Assorted Specialty Teas

## **Taste of Mexico – \$23**

Warm Chili con Queso, Pico de Gallo, Salsa Verde, Homemade Guacamole, Tortilla Chips, Traditional Churros with Spiced Chocolate Sauce  
Jarritos Sodas and Bottled Water  
Freshly Brewed Coffee and Assorted Specialty Teas

## **Harbor Hula – \$23**

Fat Free Yogurt & Mixed Berry Smoothie Shooters  
Banana & Peanut Butter Smoothie Shooters  
Trail Mix, Granola Bars, and Protein Bars  
Assorted Sodas and Bottled Water  
Freshly Brewed Coffee and Assorted Specialty Teas

## **Havana Daydreamin – \$23**

Mariquitas (Plantain Chips)  
Yucca Fries  
Media Noche – Miniature Cuban Sandwich on Sweet Bread  
Beef Empanadas  
Pastelitos de Guayaba (Guava Pastries)  
Chilled Coconut Waters & Passion Fruit Juices  
Freshly Brewed Coffee and Assorted Specialty Teas

## **Breathe in, Breathe Out, Move On – \$23**

Beet Juice, Carrot Juice, & Pomegranate Juice  
Parfait Bar with a Variety of Yogurts including Greek, Plain and Flavored  
Mixed Berries, Homemade Granola, Shaved Almonds, Chia Seeds,  
Flax Seeds, Acai Berries, Coconut Shavings, and Agave Nectar  
Bottled Water (Still & Sparkling), Coconut Waters

# Buffet Lunch Selections

Includes Iced Tea with Lemon or Lemonade, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards  
Minimum of 20 guests



## Soup Selections

Choice of One

Tropical Gazpacho

Corn & Crab Chowder

Chicken Noodle

Conch Chowder

Lobster Bisque

Vegetable Minestrone

New England Clam Chowder

Pistou Soup with Tomato Basil Pesto, Potatoes, and Zucchini

Loaded Baked Potato Soup with Applewood Bacon Bits, Scallions & Cheddar Cheese

Chicken Tortilla Soup served with Cheddar Cheese, Avocado, Sour Cream and Fried Tortilla Strips

## Salad Selections

Choice Of Two

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Crispy Onions, Focaccia Croutons, Shaved Romano, Lime Caesar Dressing

Panzanella Salad

Tomatoes, Cucumbers, Red Onion, Croutons, Arugula, and Red Wine Vinaigrette

Pumpkin Seed & Mango Greens

Organic Mix Greens, Frisee, Lolla Rossa, Sliced Mango, Feta Cheese, Toasted Pumpkin Seeds, Grape Tomatoes, Walnut Vinaigrette

Tomato Caprese

Grape Tomatoes, Ciliegine Mozzarella, Basil Pesto, Aged Balsamic

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Bermuda Onions, Candied Walnuts, Asher Blue Cheese and Chipotle Ranch Dressing

Three Bean Salad

Haricot Verts, Black & Red Beans, Caramelized Onions, Roasted Peppers, and Dijon Herb Mustard Vinaigrette

Penne Pasta Salad

Roasted Seasonal Vegetables, and Sun-Dried Tomato Vinaigrette

Baby Spinach Salad

Orange Segments, Bleu Cheese, Toasted Almonds, Bacon, and Caramelized Onion Vinaigrette

Roasted Beets and Artichokes Salad (*Gluten Free*)

Frisee, Toasted Almonds, Yellow Peas Shoots, Champagne Vinaigrette

Arugula & Spinach Salad (*Gluten Free*)

Citrus Segments, Roasted Squash, Dried Cranberries, Lemon Vinaigrette

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# Buffet Lunch Selections

Includes Iced Tea with Lemon or Lemonade, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards  
Minimum of 20 guests



## Entrée Selections

*Choice Of Two – \$55, Choice Of Three – \$62, Choice Of Four – \$70*

Pan Seared Salmon with Roasted Red Pepper Coulis

Grilled Mahi Mahi with Mango Salsa

Seared Florida Grouper with Citrus Beurre Blanc – Add \$3

Pan Seared Chicken Breast with Honey, Ginger Marinade, and Mango Chutney

Herb Marinated Grilled Chicken Breast with Caramelized Onion Jus

Sautéed Chicken Breast, Basil Pesto, Shaved Parmesan

Spice Rubbed Pork Loin with Calvados Apple Demi-Glace

Churrasco Skirt Steak with Cilantro Chimichurri Sauce

London Broil with Roasted Mushrooms

Farfalle Pasta with Crimini Mushrooms, Sundried Tomatoes, Spinach, Olive Oil

Cumin Garlic Marinated Tenderloin Tips with Natural Jus

Drunken Shrimp with Roasted Vegetables, and Tequila Key Lime Butter

Herb Marinated Chicken Breast with Olive, Caper & Tomato Relish (*Gluten Free*)

Pan Seared Salmon Filet with Heirloom Tomato Chutney (*Gluten Free*)

## Side Selections

*Choice of Two*

Creamy Mascarpone Polenta

Wild Rice Pilaf

Boursin Macaroni and Cheese

Margaritaville Island Rice

Yukon Gold Roasted Garlic Whipped Potatoes

Sweet Potato Mash

Loaded Bacon Mac-n-Cheese

Herb Roasted Fingerling Potatoes

Basil Infused Orzo

Sautéed Broccolini

Roasted Broccoli & Turmeric Marinated Cauliflower Florets

Crispy Shallot Sautéed Green Beans with Shaved Almonds

Oven Roasted Seasonal Vegetables

## Dessert Selections – Individual Servings

*Choice Of Two*

NY Style Cheesecake Teasers with Dulce de Leche

Mixed Berries White Chocolate Mousse

Caramel Flan with Macerated Berries

Strawberry Mini Shortcakes

Key Lime Meringue Bites with Orange Whipped Cream

Double Fudge Brownies & Butterscotch Blondies

Triple Layered Chocolate Cake Teasers

Homemade Tiramisu Espresso Cups with Cocoa Dust

Flourless Chocolate Orange Mousse Shooters (*Gluten Free*)

Chocolate Swiss Mini Roll

Banana Cheesecake Lollipops (*Gluten Free*)

Assorted Fruit Petit Tarts

Chocolate Bundt Mousse Cake Bites

## Deli Buffet Luncheons

Includes Iced Tea with Lemon, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards



### **Nothin But A Breeze – \$54**

Soup Du Jour

Herbed Red Bliss Potato Salad

NY Deli Style Coleslaw

Fruit Salad with Yogurt Dressing, Toasted Coconut, Craisins and Candied Walnuts

### **Make Your Own Sandwich**

Thinly Sliced Roast Beef, Black Forest Ham, Slow Roasted Turkey

Mayonnaise, Whole Grain Mustard, Roasted Tomato Aioli, Horseradish Cream

Swiss, Provolone, Muenster, Aged Cheddar

White, Wheat, Multi-Grain, Telera, Challah Rolls

Lettuce, Tomato, Red Onions

Pickles and Cornichons

Homemade Kettle Chips – **Choice of** Cumin & Paprika Spiced, BBQ Flavored or Onion

Double Fudge Nut Brownies & Assorted Cookies

### **Halfway Here, Halfway Gone – \$57**

Soup Du Jour

Organic Mixed Baby Greens

Grape Tomatoes, Feta Cheese, Candied Walnuts, Dried Cherries, Mixed Berry White Balsamic Vinaigrette

Pasta Salad, Roasted Seasonal Vegetables, Sun Dried Tomato Vinaigrette

### **Pre-Made Sandwich or Wrap Options – Select Three**

Sliced Turkey, Applewood Bacon & Swiss Cheese Sandwich

Lettuce, Tomato, Cranberry Aioli, Toasted Country Bread

Pastrami Sandwich

Thin Sliced Pastrami, Swiss Cheese, Dijon Mustard, Sliced Dill Pickle, Toasted Rye Bread

Thinly Sliced Roast Beef Sandwich

Muenster Cheese, Bibb Lettuce, Tomato, Horseradish Cream, Wheatberry Bread

Grilled Portobello & Roasted Red Pepper Wrap

Feta Cheese, Olive Tapenade, Baby Kale, Spinach Tortilla

Black Forest Ham & Swiss Cheese Sandwich

Bibb Lettuce, Tomato, Spicy Honey Mustard, White Bread

Chipotle Marinated Chicken Breast Wrap

Tropical Jicama Slaw, Tomato Tortilla

Roasted Chicken Salad Sandwich

Bibb Lettuce, Tomato, Bermuda Onion, Freshly Baked Croissant

Roasted Pepper, Grilled Zucchini and Cucumber Sandwich

Goat Cheese, Focaccia Bread

Homemade Kettle Chips – **Choice of** Cumin & Paprika Spiced, BBQ Flavored or Onion

Pickles and Cornichons

Flourless Chocolate Cake Pops and Strawberry Mini Shortcakes

# Deli Buffet Luncheons

Includes Iced Tea with Lemon, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards



## **Gypsies In The Palace – \$61**

Minimum of 20 guests, Maximum of 60 guests

Roasted Tomato Bisque

Peruvian Purple Fingerling Potato Salad

Crispy Field Greens with Assorted Dressings

### **Hot**

Pastrami Sandwich on Rye Bread

Thin Sliced Pastrami, Swiss Cheese, Dijon Mustard, Sliced Dill Pickle on Toasted Rye Bread

Prosciutto with Brie on Grilled Focaccia

Prosciutto di Parma, Brie Cheese, Tomato Concasse, Pesto, Baby Arugula on Grilled Focaccia Bread

### **Cold**

Open Faced Achiote Marinated Grilled Chicken Sandwich on Ciabatta

Marinated Chicken Breast, Green Tomato Jelly, Chipotle Mayo, Bibb Lettuce, Sliced Tomato on Toasted Ciabatta Bread

Tuna Tataki

Seared Ahi Tuna, Wakame Seaweed Salad, Avocado-Sriracha Mayo, on Grilled Sourdough Bread

Homemade Kettle Chips – Cumin & Paprika Spiced, BBQ Flavored & Onion

### **Dessert Shots of**

Dulce de Leche, Mango-Guava, and Nutella Mousse

## **Bait and Tackle (Box Lunches) – \$42**

All Lunches Come with Individual Chips, Chef's Choice of Cookie, and Whole Fruit  
Salad Options are available at an additional cost

### **Choose One Side**

Roasted Tri-Color Fingerling Potato Salad

Pasta Salad of Roasted Seasonal Vegetables, Sun Dried Tomato Vinaigrette

Cucumber & Tomato Salad with Red Onions, Herb Vinaigrette

### **Sandwich or Wrap Options – Choose Up to Three Options**

Sliced Turkey, Applewood Bacon & Swiss Cheese Sandwich

Lettuce, Tomato, Cranberry Aioli, Toasted Country Bread

Italian Dream Sandwich

Ham, Salami, Prosciutto, Pesto, Arugula, Grilled Focaccia

Thinly Sliced Roast Beef Sandwich

Muenster, Bibb Lettuce, Tomato, Horseradish Cream, Wheatberry Bread

Black Forest Ham & Swiss Cheese Sandwich

Bibb Lettuce, Tomato, Spicy Honey Mustard, White Bread

Roasted Chicken Salad Sandwich

Bibb Lettuce, Tomato, Bermuda Onion, Freshly Baked Croissant

ATLB "All Together Live Better"

Peppered Bacon, Avocado, Tomato, Lettuce, Mayonnaise, Sourdough Bread

White Tuna Salad Wrap

Bibb Lettuce, Tomato, Spinach Tortilla



# Themed Buffet Luncheons

Includes Iced Tea with Lemon, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards



## **No Shoes, No Shirt, No Problem - \$59**

*Minimum of 20 guests*

Chicken Noodle Soup

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Bermuda Onions,  
Candied Walnuts, Bleu Cheese and Creamy Lime Ranch Dressing

Pasta Salad

Roasted Seasonal Vegetables and Sun Dried Tomato Vinaigrette

Herbed Bliss Potato Salad

Barbeque Pulled Pork

Southern Country Fried Chicken

Texas Style Smoked Brisket

Corn on the Cob

Roasted Brussel Sprouts with Bacon

Pimento Macaroni-n-Cheese

NY Deli Style Coleslaw

Jalapeño Cornbread

Apple Pie Petit Tarts Lollipops

Bourbon Pecan Pie Teasers

Peach Mini Tarts

## **No Passport Required - \$61**

*Minimum of 20 guests*

Vegetable Minestrone Soup

Panzanella Salad

Tomatoes, Cucumbers, Red Onions, Croutons, Arugula, Feta Cheese  
and Red Wine Vinaigrette

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Crispy Onions, Focaccia Croutons,  
Shaved Romano and Lime Caesar Dressing

Pesto Chicken with Tomato Ciliegine Salad

Shrimp & Scallop Scampi with Parsley, Red Pepper Flakes and Butter Sauce

Pasta Primavera with Zucchini, Yellow Squash, Red & Green Peppers,  
Tomatoes, Onions, Fresh Herbs

Oven Roasted Seasonal Vegetables, Fresh Garlic Bread

Homemade Tiramisu Espresso Cups with Cocoa Dust

Raspberry and White Chocolate Panna Cottas

Italian Mini Cannolis

# Themed Buffet Luncheons

Includes Iced Tea with Lemon, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards



## Relax in Paradise - \$60

Minimum of 20 guests

Black Bean Soup with Cilantro Crème Fraiche

Hearts of Palm Salad

Arugula, Julienne of Onions, Peppers, Carrots, and Key Lime Dressing

Baby Mixed Greens, Asparagus Tips, Roasted Sun Flower Seeds, Avocado, Tomatoes & Cucumbers, Red Onions, Hard Boiled Egg, Feta Cheese Crumbles, Paradise Island Dressing

Grilled Chicken with Citrus Relish

Blackened Mahi Mahi with Guava Beurre Blanc

Citrus Marinated Cured Pork Loin with Cipollini Mojo

Arroz Moro – Red Beans and Rice

Oven Roasted Seasonal Vegetables

Pan Cubano

Guava Cheesecake Bites

Mojito Shooters

Pina Colada Mini Cakes

## King of Somewhere Hot - \$61

Minimum of 20 guests

Chicken Tortilla Soup

Cheddar Cheese, Avocado, Sour Cream, and Fried Tortilla Strips

Southwestern Salad

Romaine Salad with Scallions, Grilled Tomatoes, Roasted Peppers, Queso Fresco, Fried Tortilla Strips, Creamy Lime Ranch Dressing

Roasted Corn and Black Bean Salad

Arugula, Jicama Slaw, Roasted Peppers, Cilantro Lime Vinaigrette

## Beach Taco Station

Chef Attendant Optional at \$150 to make Fresh Guacamole

Chipotle Marinated Carne Asada, Braised Pork Carnitas, & Chicken Tinga Pico de Gallo, Shredded Monterey Jack Cheese, Salsa Verde, Lime Sour Cream, Roasted Tomato Salsa, Queso Fresco, Peppers, Onions, Guacamole, Chopped Cilantro, Shredded Lettuce, Diced Tomatoes, Fresh Corn Tortillas, Taco Shells

Mexican Rice

Borracho Beans (Pinto)

Ejotes Guisados (Mexican Sautéed Green Beans)

Caramel Flan Spoons

Tres Leches Shots

Traditional Churros with Spiced Chocolate

## Themed Buffet Luncheons

Includes Iced Tea with Lemon, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards



### **Flippin and Floppin – \$59**

*Minimum of 20 guests*

Tropical Gazpacho garnished with Mango-Pineapple Relish

Organic Mixed Baby Greens, Hearts of Romaine and Baby Arugula

Grape Tomatoes, Cucumbers, Beets, French Beans, Radishes, Shredded Carrots, Toasted Pumpkin Seeds, Candied Walnuts, Marinated Olives, Sliced Plant City Strawberries, Pickled Red Onions, Crispy Smoked Bacon Bits, Focaccia Croutons

Feta Cheese, Parmesan Cheese, Bleu Cheese Crumbles

Grilled Blackened Sirloin Strip Steak

Spicy Grilled Gulf Shrimp

Grilled Lemon Marinated Chicken Breast

Walnut Vinaigrette, Balsamic Vinaigrette, Creamy Lime Ranch, Oil & Vinegar and Lime Caesar Dressing

Macerated Fruit with Grand Marnier, Assorted Pound Cakes Bites, Chocolate Cake Bites

### **Pencil Thin Mustache (Gluten Free) – \$61**

*Minimum of 20 guests*

Chef's Choice of Gluten-Free Soup

Roasted Beets and Artichoke Salad

Arugula & Spinach Salad

Citrus Segments, Roasted Squash, Dried Cranberries, Lemon Vinaigrette

Herb Marinated Chicken Breast

Served with Extra Virgin Olive Oil, Capers, Tomato Relish

Pan Seared Salmon Filets

Served with Heirloom Tomato Chutney

Yukon Gold Potato Puree

Roasted Squash and Baby Carrots

Flourless Chocolate Orange Mousse Cake, Banana Cheesecake Lollipops, Amoretti Cookies

# Plated Luncheons

*Each Luncheon Consists of Three Courses*

*Choose One Soup or Salad and One Dessert to accompany your Entrée*

*Fresh Rolls and Butter, Iced Tea with Lemon, Freshly Brewed Coffee and Assorted Specialty Teas*



## **Soup Selections**

- Tropical Gazpacho
- Corn & Crab Chowder
- Chicken Noodle
- Conch Chowder
- Lobster Bisque
- Butternut Squash Bisque
- Vegetable Minestrone
- New England Clam Chowder

## **Salad Selections**

- Burrata Salad  
Fresh Burrata Cheese, Heirloom Tomatoes, Micro-Basil, Fig Balsamic Vinaigrette
- Margaritaville Caesar Salad  
Hearts of Romaine, Grape Tomatoes, Crispy Onions, Sourdough Crostini, Shaved Romano, Lime Caesar Dressing
- Organic Mixed Baby Greens  
Grape Tomatoes, Feta Cheese, Candied Walnuts, Dried Cherries, Mixed Berry White Balsamic Vinaigrette
- Iceberg Wedge Salad  
Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Chipotle Ranch Dressing
- Pumpkin Seed & Mango Greens  
Organic Mix Greens, Frisee, Lolla Rossa, Diced Mango, Feta Cheese, Toasted Pumpkin Seeds, Grape Tomatoes, Almond Vinaigrette

## **Entrée Selections**

*Each entrée selection will include Chef's Choice of a Seasonal Vegetable*

- Pan Seared Salmon – \$51  
Pecorino Polenta, Fennel Salad, Smoked Tomato Coulis
- Lemon Marinated Grilled Chicken Breast – \$47  
Cilantro Lime Rice, Passion Fruit Beurre Blanc
- Tuscan Seared Chicken – \$47  
Mascarpone Polenta, Basil Honey Jus
- Classic Chicken Piccata – \$47  
Basil Infused Orzo, Artichoke, Lemon, Capers, White Wine Sauce
- Citrus Glazed Florida Red Grouper – \$50  
Margaritaville Island Rice, Citrus Beurre Blanc
- Herb Grilled Strip Loin Steak – \$54  
Yukon Mashed Potatoes, Zinfandel Reduction
- Petite Filet Mignon – \$58  
Wild Mushroom Risotto, Red Wine Demi

# Plated Luncheons

Each Luncheon Consists of Three Courses

Choose One Soup or Salad and One Dessert to accompany your Entrée

Fresh Rolls and Butter, Iced Tea with Lemon, Freshly Brewed Coffee and Assorted Specialty Teas



## Salad & Vegetarian Entrée Selections

Shrimp Louis Wedge Salad – \$47

Grilled Shrimp Skewers, Crispy Iceberg Wedge, Avocado, Cherry Tomatoes, Cucumber, Capers, Hard Boiled Egg, Paradise Island Dressing

Tropical Grilled Chicken & Mango Salad – \$45

Pineapple Chili-Lime Marinated Chicken Breast, Mango, Avocado, Romaine Lettuce, Margaritaville Lemon Herb Vinaigrette

Baja Buffalo Shrimp Salad with Blue Cheese – \$47

Margaritaville Baja Shrimp, Romaine Lettuce, Celery, Diced Tomatoes, Cambozola Crumbles, Blue Cheese Dressing

Margaritaville Chicken Caesar Salad – \$44

Grilled Cajun Chicken Strips, Hearts of Romaine, Grape Tomatoes, Crispy Onions, Sourdough Crostini, Shaved Romano, Lime Caesar Dressing  
*Grilled Shrimp - \$5 additional Grilled Blackened Skirt Steak - \$7 additional*

Roasted Portobello Mushroom – \$43

Zucchini, Carrots, Green Beans, Yellow Squash, Roasted Tomato Nage

Vegetable Risotto – \$43

Grape Tomatoes, Crimini Mushrooms, Asparagus Spears, Asiago Cheese, Yellow Pea Shoots

Quinoa Salad – \$45

Fennel, Red Seedless Grapes, Grape Tomatoes, Asparagus, Cilantro, Lime Zest

## Dessert Selections

NY Style Cheesecake with Guava Coulis

Vanilla Bean Crème Brûlée with Drunken Berries

Homemade Tiramisu Cappuccino with Cocoa Dust

Caramel Flan with Macerated Berries

Key Lime Meringue Tart with Orange Crisp

Raspberry and White Chocolate Panna Cotta

Flourless Chocolate Cake with Whipped Cream and Strawberry Sauce

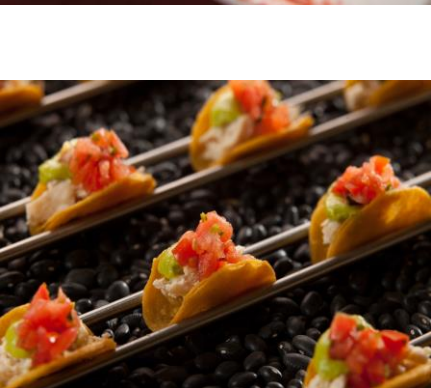
Caribbean Rum Cake with Raspberry Sauce & Whipped Cream

Triple Chocolate Layered Cake

Chocolate Pecan Tart with Bourbon Crème Anglaise

# Cocktail Receptions

Displayed or Butler Passed | Minimum 50 pieces per item



## Cold Hors d' Oeuvres

- Tropical Tomato Bruschetta – \$5 each
- Smoked Salmon, Crème Fraîche, Chives on French Blinis – \$7 each
- Sundried Tomato Tapenade on Crostini with Shaved Parmesan – \$5 each
- Prosciutto & Seasonal Melon with Balsamic Syrup – 6 each
- Tuna Tartar, Pickled Ginger, Wonton Chip, Wasabi Cream – \$7 each
- Bamboo Skewers of Cherry Tomatoes, Mozzarella, Balsamic Drizzle – \$5 each
- Shrimp Ceviche in a Chinese Spoon – \$7 each
- Chile Lime Lobster Margarita Shooters with Blanco Tequila – \$8 each
- Wild Mushroom Crostini Goat Cheese, Herb Spread – \$6 each
- Spiny Lobster Bites, Lime-Tarragon Sauce, Mango Cocktail Sauce – \$8 each
- Gulf Shrimp Bloody Mary Shooters with Vodka – \$8 each
- Florida Bay Grilled Jumbo Shrimp in Gazpacho Shot – \$8 each
- Roasted Beef Tenderloin, Caramelized Onion on Crostini – \$7 each

## Hot Hors d' Oeuvres

- Crispy California Artichokes with Boursin Cheese – \$6 each
- Vegetable Spring Roll with Plum Sauce – \$5 each
- Caribbean Conch Fritters with Mustard Caper Rémoulade – \$7 each
- Traditional Miniature Cuban Sandwiches – \$7 each
- Short Rib & Manchego Cheese Empanada with Red Wine Reduction – \$7 each
- Vegetable Empanada with Romesco Sauce – \$6 each
- Chorizo Arepas with Sriracha Crème Fraiche – \$7 each
- Margaritaville Jerk Shrimp & Tomato Bruschetta – \$7 each
- Spinach and Feta Cheese in Phyllo – \$5 each
- South Pacific Shrimp Spring Roll with Mango Chutney Sauce – \$6 each
- Calypso Coconut Shrimp with Horseradish Orange Marmalade – \$7 each
- Pork Pot Stickers with Asian Dipping Sauce – \$6 each
- Miniature Crab Cake with Grilled Avocado Aioli – \$8 each
- Rosemary Marinated Lamb Chops with Balsamic Gastrique – \$9 each
- Petite Beef Wellingtons with Merlot Demi Reduction – \$7 each
- Grilled Lamb Chops with Cilantro Chutney – \$9 each
- Beef Satays with Shoyu and Green Onion Sauce – \$7 each
- Chicken Satays with Soy Ginger Glaze – \$6 each
- Lava Lava Shrimp with Chili Lime Aioli – \$7 each
- Beef Empanada with Spicy Tomato Marmalade – \$7 each
- Brie Cheese with Raspberry en Croûte – \$6 each

## Hors d' Oeuvres Packages

- Selection of 5 Hors d' Oeuvres – \$33 per guest (2 Cold & 3 Hot)  
1 hour (based on 5 pieces per guest) – Lamb Chops are \$3 additional
- Selection of 7 Hors d' Oeuvres – \$48 per guest (3 Cold & 4 Hot)  
2 hours (based on 7 pieces per guest) – Lamb Chops are \$3 additional

# Reception Displays

Minimum of 15 guests



## **Deluxe Fresh Vegetable Crudité – \$12**

Red Pepper Aioli, Herbed Ranch, Presented Individually

## **Chef's Choice Artisanal Cheese and Fruit Display – \$19**

Bijou Du Ver, Manchego, Smokey Blue Cheese, Grafton Aged White Cheddar, Bell Paese, Sliced Breads, Crackers, Berries, Honeycomb, Seedless Grapes, Fig Marmalade

## **Asiago Crab Dip – \$17**

Jumbo Lump Blue Crab Meat in a Sharp Asiago Cheese and Artichoke Cream, Carrot & Celery Sticks, Grilled Crostini Bread

## **Domestic Cheese Display – \$10**

Cheddar, Swiss, & Smoked Gouda, Fresh Berries, Crackers, and Crostini

## **Antipasti Display – \$20**

Prosciutto, Handcrafted Salami, Sopressata, Tomato and Mozzarella, Olives and Marinated Roasted Vegetables, Assorted Breads and Crackers

## **Volcano Nachos Display – \$13**

*Chef Attendant Optional at \$150 to make Fresh Guacamole*

Deconstructed Presentation of Homemade Tortilla Chips topped with Chili, Cheddar Cheese Sauce, Fresh Guacamole, Sour Cream, Jalapeños, Pico de Gallo, Tomatoes and Scallions

## **Hand Crafted Sushi Rolls and Sashimi – \$30**

*Minimum of 25 guests, 5 pieces per guest*

*Sushi Chef Attendant Optional at \$150, 1 per 75 guests*

Assorted Sushi Rolls of California, Spicy Tuna, Shrimp Tempura, Hamachi Scallion, Vegetable, and Smoked Salmon Cream Cheese Rolls. Faroe Island Salmon Sashimi, Yellowfin Tuna Sashimi, Hamachi Yellowtail Sashimi Served with Wasabi, Pickled Ginger and Low Sodium Soy Sauce

## **Gourmet Salad Display – \$15**

*Chef Attendant Optional at \$150 each, 2 per 75 guests*

Organic Mixed Baby Greens, Hearts of Romaine, and Baby Arugula, Grape Tomatoes, Cucumbers, Beets, French Beans, Watermelon Radishes, Shredded Carrots, Toasted Pumpkin Seeds, Candied Walnuts, Marinated Olives, Sliced Plant City Strawberries, Pickled Red Onions, Focaccia Croutons, Chickpeas, Hard Boiled Chopped Egg, Crispy Smoked Bacon Bits, Feta Cheese, Parmesan Cheese, Bleu Cheese Crumbles, Balsamic Vinaigrette, Caesar & Ranch Dressings, and Oil & Vinegar

## **Fresh Chilled Seafood**

Jumbo Gulf Shrimp, Horseradish Cocktail Sauce – \$7 each

New Zealand Marinated Mussels, Pesto – \$7 each

Oysters on the Half Shell, Champagne Mignonette – \$7 each

Snow Crab Legs, Cocktail Sauce, Drawn Butter – \$8 each

King Crab Legs (cracked & sliced), Drawn Butter - \$9 each

Florida Stone Crab Claws (Oct 15 to May 15), Spicy Mustard Sauce

– Market Price

*\*Ice Sculpture Recommended\**

## **Mini Cheeseburgers in Paradise Station - \$17**

*Based on three per person (2 Beef, 1 Chicken), Deconstructed Presentation*

Grilled Beef Sliders with American Cheese, Shaved Lettuce & Sliced Tomato, Paradise Island Sauce, on Brioche Rolls, Grilled Chicken Sliders with Chipotle Mayo and Green Tomato Jam - Served with Traditional Condiments

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## Reception Action Stations

Reception Stations are displayed for a maximum of two hours to ensure health & safety standards  
Each Station Requires Chef Attendant at \$150, One per 75 guests  
Minimum of 20 guests



### **Rasta Pasta – \$22**

*Choose Two*

Cheese Tortellini with Peas, Tomato, Parmesan, Alfredo Sauce  
Penne Pasta with Chicken, Mushrooms, Spinach, Asiago Cheese, Tomato Basil Sauce  
Wild Mushroom Risotto, Asparagus Tips, Parmesan  
Fresh Gnocchi, Prosciutto, Spinach, Sun Dried Tomato, Shaved Parmesan,  
Pesto Garlic Cream Sauce Garlic Toast  
Shrimp- \$4

### **Let's Wok & Roll – \$25**

Sweet & Sour Chicken with Roasted Onions and Peppers  
Sesame Beef with Teriyaki Glaze  
Vegetable Pad Thai served in Chinese Boxes & Chopsticks  
To Include: Julienne Peppers, Scallions, Carrots, Zucchini Noodles, Cilantro, Beans Sprouts and Peanuts

### **Mahalo! – \$25**

Hawaiian Shrimp Scampi Station with Jumbo Shrimp, Cayenne Pepper, Olive Oil, Garlic, Lemon Juice, Butter, Herbs with Toasted Capellini Pasta, Olive Garlic, & Herb Oil

### **Schoolboy Heart – \$19**

*Chef Attendant Optional at \$150, Served in Martini Glasses*

Garlic Whipped Yukon Potatoes and Vanilla Rum Sweet Potato Mash  
Individual Servings with Topping Choices of Popcorn Chicken, Sautéed Baby Shrimp, Beef Stroganoff, Sautéed Mushrooms, Shredded Asiago Cheese, Sour Cream, Fried Onion, Tomato Provençale, Sautéed Leeks, Baby Marshmallows, Crumbled Maple Bacon, Brown Sugar, Vermont Maple Syrup

### **Cheeseburger in Paradise Station – \$26**

*Choose Two Burgers / Deconstructed Presentation*

*Non-Refundable Grill Rental at \$525 for outdoor functions only*

*Served with a Relish Display*

Signature Cheeseburger topped with American Cheese. Lettuce, Sliced Tomato, Paradise Island Sauce

Rancho Deluxe Bacon Cheeseburger topped with Monterey Jack Cheese, Applewood Smoked Bacon with Ranch Dressing

Black-n-Bleu Burger topped with Applewood Smoked Bacon, Lettuce & Tomato, Bleu Cheese Dressing

Volcano Burger topped with Signature Volcano Chili, Lava Cheese Sauce, Pickled Jalapeños and Fritos Original Chips

Cheddar BBQ Burger topped with Vermont Extra Sharp Cheese, Applewood Smoked Bacon, Pickled Red Onions and BBQ Aioli

El Diablo Burger topped with Fried Onions, Roasted Poblano Peppers, Monterey Jack Cheese, Chili Paste, Lettuce & Tomato, Chipotle Ketchup





# Reception Action Stations

Reception Stations are displayed for a maximum of two hours to ensure health & safety standards  
Each Station Requires Chef Attendant at \$150, One per 75 guests  
Minimum of 25 guests



## **Cowboy In The Jungle Pit Barrel Station – \$26**

*For outdoor functions only*

*Choose Two*

Slow Roast Brisket, Achiote Marinated Chicken, or Espresso & Molasses Rubbed Flank Steak

Served with Memphis Style Barbeque Sauce & Jack Daniels Barbeque Sauce  
Jalapeno Corn Bread

*Choose all Three – \$34*

## **Coast of Marseilles Seafood Boil – \$29**

Mussels, Clams, Shrimp, Fingerling Potatoes, Corn and Chorizo Sausage boiled in a Citrus Beer

Garlic Pressed Hawaiian Rolls

## **Jimmy's Jambalaya – \$22**

A Margaritaville Classic

Shrimp, Chicken, Andouille Sausage, Rice, Peppers & Onions Simmered in a Cajun Spicy Broth served with Sautéed Summer Vegetable Medley

## **Jolly Mon Sing Crêpes Station – \$22**

Crêpes sautéed with your choice of Smoked Salmon, Baby Arugula, Smoked Ham, Swiss Cheese, Béchamel Sauce, Goat Cheese, or Sautéed Wild Mushrooms, Asparagus Tips

## **Trip Around The Sun Paella Station – \$28**

Gulf Shrimp, Spanish Mussels, Clams, Chicken, Chorizo, Green Peas & Roasted Peppers Served in a Large Traditional Paella Pan

## **Come Monday Tiradito & Ceviche Station - \$28**

**Ceviche**

Traditional Snapper Ceviche

Tropical Shrimp Ceviche

**Tiraditos**

Grouper Tiradito 3 Ways

Al Fresco, Aji Amarillo, Rocoto, Choclo

## **Beach Taco Station - \$20**

*Chef Attendant Optional at \$150 to make Fresh Guacamole*

Beach Taco Station with Chipotle Marinated Carne Asada, Braised Pork Carnitas, & Chicken Tinga, Pico de Gallo, Shredded Monterey Jack Cheese, Salsa Verde, Lime Sour Cream, Roasted Tomato Salsa, Queso Fresco, Peppers, Onions, Chopped Cilantro, Shredded Lettuce, Diced Tomatoes, Fresh Guacamole served in Molcajetes  
Fresh Corn Tortillas, Taco Shells

## **Great Heart Pulled Mozzarella Station – \$23**

Pulled Mozzarella Station with Fresh Mozzarella, made to order, with Olive Tapenade, Artichokes, Sundried Tomato, Basil Pesto, Flatbreads, Extra Virgin Olive Oil and Cured Meats

## Carnivorous Habits

Each Station Requires Chef Attendant at \$150, One per 75 guests



### **Spiced Rubbed Prime Rib of Beef – \$21**

*Minimum of 25 guests*

Natural Jus, Horseradish Cream, Brioche Rolls

### **Whole Roasted Salmon En Croûte – \$19**

*Minimum 20 guests*

Spinach, Arugula, and Caviar Cream

### **Grilled Espresso Rubbed Tenderloin of Beef – \$29**

*Minimum 20 guests*

Black Truffle Foie Gras Sauce, Baguette Rolls

### **Sage Rubbed French Cut Turkey Breast – \$18**

*Minimum 20 guests*

Pan Gravy, Cranberry Mayo, Mustard, Pumpkin Seed Rolls

### **Herb de Provence Rubbed Leg of Lamb – \$22**

*Minimum 40 guests*

Natural Jus, Brioche Rolls

### **Almond Crusted Florida Grouper – \$22**

*Minimum 35 guests*

Meyer Lemon Beurre Blanc

### **Mojo Marinated Pork Loin – \$19**

*Minimum 25 guests*

Natural Jus, Sliced Cuban Bread

### **Jerk Marinated Florida Snapper – \$20**

*Minimum 35 guests*

Charred Lemon, Mango Tartar Sauce

### **Yuzu Marinated Seared Ahi Tuna – \$26**

*Minimum 25 guests*

Seared Tuna Tataki, Citrus Ponzu, Wasabi Cream, Wakame Salad, Pickled Ginger, Soy Sauce

### **Roasted Steamship Round – \$17**

*Minimum 60 guests*

Natural Jus, Sourdough Rolls

# Desert Stations



## **Bananas For Buffett – \$18**

*Minimum of 20 guests*

*Chef Attendant at \$150*

Bananas Foster Station with Sautéed Bananas, Crème De Banana, Cinnamon, Rum, Brown Sugar

Served with Tahitian Vanilla Bean Ice Cream

## **Fins Up Station – \$17**

*Minimum of 20 guests*

*Choice of Five Mini Desserts*

Assortment of Petite Fours, Mini Chocolate Mousse Cups, Cream Puffs, Tiramisu Shots, Tres Leches Cups, Éclairs with Custard, Fruit Tartlets, Cannolis, Pecan Pie Bites, Key Lime Pies, Triple Chocolate Cakes, Lemon Bars, Cheesecake Bites, or Raspberry Vanilla Cakes

## **Coffee The Day After – \$12**

*Minimum of 50 guests*

*Barista Attendant at \$150*

100% Arabica Beans, Regular & Decaffeinated, Espresso, Cappuccino, Café Con Leche, Latte, Macchiato, Cuban Coffee, Cortaditos, Hot Chocolate Or Hot Tea with Amaretto, Caramel, Hazelnut, Irish Cream, Mocha or Vanilla Flavorings

Sugars, Sugar Substitutes, French Syrups, Whipped Cream, Acacia Honey & Lemon

## **Who's To Blame – \$10**

*Minimum of 15 guests*

*Choice of Three Dessert Shots*

Chocolate Mousse, Chocolate Orange Mousse, Dulce De Leche, Flan Caramel, Mango Guava, Nutella Mousse, Raspberry Panna Cotta with White Chocolate, Strawberry Mousse, Tiramisu, or Tres Leches

## **Adjust Your Latitude – \$20**

*Minimum of 60 guests*

*Chef Attendant at \$150*

*For Outdoor Events, Wind Guard required at \$75.00 rental fee*

Chocolate Fountains with your Choice of Dark, Milk, or White Premium Belgian Chocolate

*Dipping Items – Select Six Items*

Strawberries, Bananas, Rice Krispies Treats, Cream Puffs, Pretzel Rods, Marshmallows, Pineapple, Vanilla Wafers, Pound Cake, Cookies, Biscotti, Graham Crackers, Brownies, Oreos, Dried Apricots, Lady Fingers, or Macaroons

## **Little Miss Magic Crêpes Station – \$18**

Crêpes sautéed with your choice of Nutella, Strawberries, Whipped Cream, Berry Compote, Caramelized Bananas, Dulce de Leche, or Warm Chocolate, Lemon Curd

## **I Love The Now S'mores Station – \$18**

*Chef Attendant at \$150*

S'mores Station with Graham Cracker, Hershey Chocolate, Jumbo Marshmallows

# Buffet Dinner Selections

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards  
Minimum of 25 guests



## Soup Selections

Choice of One

Tropical Gazpacho

Corn & Crab Chowder

Chicken Noodle

Conch Chowder

Lobster Bisque

Vegetable Minestrone

New England Clam Chowder

Pistou Soup with Tomato Basil Pesto, Potatoes, and Zucchini

Loaded Baked Potato Soup with Applewood Bacon Bits, Scallions & Cheddar Cheese

Chicken Tortilla Soup served with Cheddar Cheese, Avocado, Sour Cream and Fried Tortilla Strips

## Salad Selections

Choice Of Three

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Crispy Onions, Focaccia Croutons, Shaved Romano and Lime Caesar Dressing

Panzanella Salad

Tomatoes, Cucumbers, Bermuda Onions, Croutons, Arugula, and Red Wine Vinaigrette

Pumpkin Seed & Mango Greens

Organic Mix Greens, Frisee, Lolla Rossa, Sliced Mango, Feta Cheese, Toasted Pumpkin Seeds, Grape Tomatoes, Walnut Vinaigrette

Tomato Caprese

Grape Tomatoes, Ciliegine Mozzarella, Basil Pesto, Aged Balsamic

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Stilton Blue Cheese and Chipotle Ranch Dressing

Three Bean Salad

Haricot Verts, Black and Red Beans, Caramelized Onions, Roasted Peppers, and Dijon Herb Mustard Vinaigrette

Penne Pasta Salad

Roasted Seasonal Vegetables, and Sun Dried Tomato Vinaigrette

Baby Spinach Salad

Orange Segments, Bleu Cheese, Toasted Almonds, Bacon and Caramelized Onion Vinaigrette

Orzo Pasta Salad

Roasted Tomato, Artichokes, Green Onion, Kalamata Olives, Olive Oil

# Buffet Dinner Selections

*Includes Freshly Brewed Coffee and Assorted Specialty Teas*

*Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards  
Minimum of 25 guests*



## **Entrée Selections**

**Choice of Three - \$118, Choice of Four - \$135**

- Pan Seared Chicken Breast with Honey-Ginger Marinade, Mango Chutney
- Grilled Chicken Breast with Grazed Heirloom Basil Tomato Sauce
- Chicken Saltimbocca with Prosciutto, Sage, Artichoke, Shallot Cream
- Seared Florida Red Grouper with Guava Beurre Blanc
- Grilled Mahi Mahi with Mango Salsa
- Plantain & Coconut Crusted Snapper with Rich Scotch Bonnet Butter Sauce
- Crab Cakes, Avocado Cream Sauce, Mango Rémoulade Sauce – Add \$5
- Sweet Calypso Pork Kabobs with Margaritaville Agave Nectar Vinegar Glaze
- Sliced Prime New York Strip Sirloin with Merlot Reduction
- Churrasco Skirt Steak with Cilantro Chimichurri Sauce
- Beef Tenderloin Medallions with Cognac Peppercorn Demi
- New Zealand Lamb Chops with Wild Thyme Jus – Add \$5

## **Side Selections**

*Choice of Three*

- Creamy Mascarpone Polenta
- Wild Rice Pilaf
- Boursin Macaroni and Cheese
- Margaritaville Island Rice
- Couscous Provençal
- Caramelized Onion Mashed Potatoes
- Sweet Potato Mash
- Herb Roasted Fingerling Potatoes
- Basil Infused Orzo
- Country Root Vegetables tossed with Red Eye Gravy
- Honey Glazed Baby Carrot
- Sautéed Broccolini
- Roasted Broccoli & Turmeric Marinated Cauliflower Florets
- Crispy Shallot Sautéed Green Beans with Shaved Almonds
- Oven Roasted Seasonal Vegetables

## **Dessert Selections**

*Choice Of Three*

- NY Style Cheesecake Teasers with Dulce de Leche
- Mixed Berries White Chocolate Mousse
- Caramel Flan with Macerated Berries
- Strawberry Shortcake Bites
- Key Lime Meringue Pie with Orange Whipped Cream
- Triple Layered Chocolate Cake Teasers
- Homemade Tiramisu Espresso Cups with Cocoa Dust
- Tropical Layered Rice Pudding Cups with Banana & Coconut Shavings
- Chocolate Swiss Mini Rolls
- Italian Mini Napoleons
- Assorted Fruit Petit Tarts
- Chocolate Bundt Mousse Cake Bites

*All Items are per person and subject to a 24% Taxable Service Charge, 9% Florida State Sales Tax & Fees, unless otherwise noted.  
Food & Beverage Items and Pricing are Subject to Change. 11/1/18*

## Themed Dinner Buffets

*Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards  
Minimum of 25 guests*



### **Wastin Away in Margaritaville – \$99**

Conch Chowder

Hearts of Palm Salad

Arugula, Julienne of Onions, Peppers, & Carrots, and Key Lime Dressing

Spinach Salad

Plant City Strawberries, Candied Walnuts, and Grilled Orange Vinaigrette

Boniato Naranja Salad

Plantain Chips, Citrus Mojo Vinaigrette

Caribbean Jerk Chicken with Roasted Baby Peppers

Seared Florida Red Grouper with Guava Beurre Blanc

Slow Roasted Pork Loin with Citrus Oregano Mojo

Cuban Black Beans and Rice

Oven Roasted Seasonal Vegetables

Pan Cubano

Key Lime Meringue Pie Bites, Orange Chocolate Mousse Cups,

Giagias Orange Spice Cake Bites

### **Parrot Island – \$101**

Pistou Soup with Tomato Basil Pesto, Potatoes, and Zucchini

Panzanella Salad

Tomatoes, Cucumbers, Red Onion, Croutons, Arugula, Feta Cheese,  
Red Wine Vinaigrette

Mediterranean Orzo Salad

Roasted Tomato, Artichokes, Green Onion, Kalamata Olives, Olive Oil

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Focaccia Croutons, Shaved Romano,  
Caesar Dressing

Chicken Scallopini with Roasted Wild Mushrooms in Marsala Sauce

Seared Bronzini with White Wine, Capers, and Lemon Butter Sauce

Rustic Meatballs with Fire Roasted Tomatoes

Ziti Puttanesca with Olive Oil and Herbs

Oven Roasted Seasonal Vegetables

Fresh Garlic Bread

Tiramisu Espresso Cups with Cocoa Dust, Italian Mini Napoleons,

Italian Mini Cannolis

## Themed Dinner Buffets

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas  
Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards  
Minimum of 25 guests



### **Fins to the Left, Fins to the Right – \$110**

Chicken Tortilla Soup with Cheddar Cheese, Avocado, Sour Cream and Tortilla Strips

Southwestern Salad

Romaine Lettuce with Scallions, Grilled Tomatoes, Roasted Peppers, Fried Tortilla Chips, Queso Fresco, Creamy Lime Ranch Dressing

Roasted Corn and Black Bean Salad

Roasted Peppers, Arugula, Jicama Slaw, Cilantro Lime Vinaigrette

Ceviche Del Mar served with Tortilla Chips

### **Beach Taco Station**

*Chef Attendant Optional at \$150 to make Fresh Guacamole*

Chipotle Marinated Carne Asada, Braised Pork Carnitas, & Chicken Tinga Pico de Gallo, Shredded Monterey Jack Cheese, Salsa Verde, Lime Sour Cream, Roasted Tomato Salsa, Queso Fresco, Peppers, Onions, Guacamole, Chopped Cilantro, Shredded Lettuce, Diced Tomatoes, Masa Harina Tortillas (Flour & Corn), Taco Shells

Mexican Rice

Borracho Beans (Pinto)

Ejotes Guisados (Mexican Sautéed Green Beans)

Caramel Flan Spoons, Dulce de Leche Teasers,

Tropical Layered Rice Pudding Cups with Banana & Coconut Shavings

### **Far Side of the World – \$121**

Carrot & Ginger Soup

Assorted Sushi Rolls of California, Spicy Tuna, Shrimp Tempura, Hamachi Scallion, Vegetable, and Smoked Salmon Cream Cheese Rolls. Served with Wasabi, Pickled Ginger and Low Sodium Soy Sauce  
(4 pieces per person)

Papaya & Napa Thai Salad

Baby Spinach, Roasted Buckwheat & Mandarin Salad, Sesame Vinaigrette

Broccoli Slaw with Crispy Ramen and Yuzu Vinaigrette

Pan Sear Snapper with Vietnamese Lime Glaze and Fried Shallots

Sweet & Sour Chicken

Cantonese Barbeque Roast Pork

Edamame Fried Rice

Shanghai Baby Bok Choy with Garlic Sauce

Green Tea Shooters

Ginger Cookies

Coconut Tapioca & Mandarin Shooter

# Barbeque Dinner Buffets

*Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas*

*Non-Refundable Grill Rental at \$525 and used only for Outdoor Events*

*Buffet Menu Items are displayed for a maximum of two hours to ensure health & safety standards*

*Minimum of 50 quests*



## **Cheeseburger in Paradise – \$93**

Tropical Gazpacho

Margaritaville Caesar Salad with Hearts of Romaine, Grape Tomatoes, Focaccia Croutons, Shaved Romano, Caesar Dressing

Purple Onions, Vine Ripe Tomatoes, Kirby Cucumber Salad with Red Wine Vinaigrette

Southwestern Couscous Salad with Roasted Corn, Black Beans, Red Onions

### **Grill**

*Chef Attendant Required per (75) Guests at \$150 each with 2-hour Minimum*

Signature Cheeseburger topped with American Cheese, Lettuce, Sliced Tomato, Paradise Island Sauce

Grilled Marinated & Seasoned Chicken with Mango Salsa or Barbeque Sauce

Hot Dog topped with Onion, Chili and Extra Sharp Cheddar Cheese

Grilled Jerk-Glazed Shrimp Skewers dusted with Sugared Coconut, served with Pineapple

Cilantro Jicama Coleslaw

Homemade Kettle Chips – **Choice of** Cumin & Paprika Spiced, BBQ Flavored or Onion

Large Kosher Pickles

NY Style Cheesecake Teasers with Dulce de Leche

Key Lime Meringue Bites with Orange Whipped Cream Bites,

Strawberry Shortcake Shooters

## **Who's To Blame – \$123**

Lobster Bisque

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Stilton Blue Cheese and Chipotle Ranch Dressing

Crab & Avocado Rice Salad with Citrus Vinaigrette

Key West Shrimp Ceviche, Patron Tequila, Avocado

### **Grill**

*Chef Attendant at \$150 with 2-hour Minimum*

Grilled Salmon with Garlic, Lemon and Dill

Seasoned & Grilled Ribeye Steak, Port Wine Demi-Glace Sauce, with Roasted Shallot Butter

Margarita Mix Marinated Chicken Breast with Tequila Lime Salsa

Ginger & Cilantro Caribbean Spiny Lobster Brushed with Butter - \$8 additional (1 Lobster Tail per Guest)

Yukon Mashed Potatoes loaded with Cheese, Applewood-Smoked Bacon, Sour Cream & Green Onions

Oven Roasted Seasonal Vegetables

Tequila Key Lime Cheese Cake Pops, Strawberry Mini Shortcakes, Individual Up-Side Down Pineapple Carrot Cakes



# Plated Dinner

Each Dinner Consists of Three Courses

Please Choose One Soup or Salad, One Entrée, and One Dessert

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas



## **Appetizer Selections – add \$12 additional**

Paradise Ceviche Peruana

Florida Grouper, Lime, Corn, Cilantro, Serrano Chile,  
Sweet Potato “Hay”, Crisp Plantain Chip

Chef Manolo’s Sea Scallops

Pan Seared Sea Scallops, Taso Ham, Red Eye Gravy on Pimento Cheese  
Grit Cake

Island Crab Cake

Pan Seared with Florida Citrus

Beef Carpaccio

Shaved Parmesan, Arugula, Crispy Capers, Mustard Aioli & Crostini

Jumbo Shrimp Cocktail

Horseradish Mango Cocktail Sauce, Micro Greens Salad  
with Lemon Vinaigrette

Pan Seared Sea Scallops

Pea Shoots, Nueske’s Bacon, Green Pea Purée with Red Peppers Caramel

Stuffed Portobello Mushroom

Feta Cheese, Red Peppers

Roasted Baby Beets & Arugula Salad

Baby Arugula, Candied Walnuts, Black Garlic Oil, Crumbled Goat Cheese,  
Orange Emulsion

## **Soup Selections**

Tropical Gazpacho

Corn & Crab Chowder

Roasted Tomato & Basil Bisque

Conch Chowder

Lobster Bisque

Vegetable Minestrone

New England Clam Chowder

Pistou Soup with Tomato Basil Pesto, Potatoes, Beans, and Zucchini

# Plated Dinner

Each Dinner Consists of Three Courses

Please Choose One Soup or Salad, One Entrée, and One Dessert

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas



## Salad Selections

Burrata Salad

Fresh Burrata Cheese, Heirloom Tomatoes, Micro-Basil,  
Fig Balsamic Vinaigrette

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Sourdough Crostini, Shaved Romano,  
Caesar Dressing

Little Gem Salad

Little Gem Lettuce, Danish Bleu Cheese, Grape Tomatoes, Bacon, Red Onion,  
Eggs

Organic Mixed Baby Greens

Grape Tomatoes, Feta Cheese, Candied Walnuts, Dried Cherries,  
Mixed Berry White Balsamic Vinaigrette

Iceberg Wedge Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts,  
Stilton Blue Cheese, Chipotle Ranch Dressing

Pumpkin Seed & Mango Greens

Organic Mix Greens, Frisee, Lolla Rossa, Diced Mango, Feta Cheese,  
Toasted Pumpkin Seeds, Grape Tomatoes, Walnut Vinaigrette

Grilled Baby Carrot Salad

Baby Spinach, Frisse, Spicy Pecans, Asher Blue Cheese, Pickled Red Onions,  
Orange Vinaigrette

## Entree Selections

Each Entrée is Served with Chef's Choice of One Seasonal Market Vegetable

Marinated Grilled Chicken Breast – \$78

Yukon Garlic Puree, Key Lime Beurre Blanc

Slow Braised Short Ribs – \$85

Ginger and Scallion Mashed Potatoes, Red Wine Reduction

Citrus Glazed Florida Local Fish – \$92

Margaritaville Island Rice, Key Lime Mustard Nage

Espresso Rubbed Filet Mignon – \$102

Yukon Mashed Potatoes, Red Wine Demi

Herb Crusted Atlantic Salmon – \$85

Wild Mushroom Barley Risotto, Saffron Reduction

Herb Marinated New York Strip Steak – \$95

Aged Cheddar Mashed Potatoes, Caramelized Onion Demi

Churrasco Skirt Steak – \$92

Aged Cheddar Mashed Potatoes, Cilantro Chimichurri Sauce

Teriyaki Glazed Chicken Breast – \$78

Margaritaville Island Rice, Pineapple Mango Salsa

Pan Seared Chilean Sea Bass – Market Price

Sweet Corn Cake, Bacon Lardons, Fava Bean Purée

Grilled Long Island Strip Sirloin Steak – \$100

All Items are per person and subject to a 24% Taxable Service Charge, 9% Florida State Sales Tax & Fees, unless otherwise noted.  
Food & Beverage Items and Pricing are Subject to Change. 11/1/18

# Plated Dinner

Each Dinner Consists of Three Courses

Please Choose One Soup or Salad, One Entrée, and One Dessert

Includes Fresh Rolls and Butter, Freshly Brewed Coffee and Assorted Specialty Teas



## Vegetarian Entrée Selections

Roasted Portobello Mushroom – \$73

Zucchini, Carrots, Green Beans, Yellow Squash, Roasted Tomato Nage

Eggplant Parmesan & Tomato Napoleons – \$72

Zucchini Noodles, Garlic Marinara, Chef's Choice of Pasta

Vegetable Risotto – \$69

Grape Tomatoes, Crimini Mushrooms, Asparagus Spears, Asiago Cheese, Yellow Pea Shoots

Margaritaville Pasta – \$74

Roasted Red & Green Bell Peppers, Portobello Mushrooms, Onions, Garlic, Pipe Rigate Pasta, Lime Cilantro Butter, Parmigiano-Reggiano Shavings

## Duo Entrée Selections

Petit Filet Mignon and Shrimp Scampi – \$109

Caramelized Onion Polenta Cake, Cabernet Demi

Teriyaki Marinated Chicken and Grilled Mahi Mahi – \$102

Margaritaville Island Rice, Pineapple Mango Salsa

Zinfandel Braised Short Ribs and Seared Sea Scallop

Celery Root Puree, Carrot Ginger Beurre Blanc – \$110

Pan Seared Sea Bass and Petit Filet Mignon – Market Price

Celery Root Mash, Roasted Mushrooms, Key Lime Beurre Blanc, Red Wine Demi

5-6 oz. New England Lobster Tail and Herb Crusted Filet Mignon – \$125

Truffle Scented Potato Puree, Beurre Meunière, Classic Béarnaise

## Dessert Selections – Individual Servings

Jimmy's Cheesecake

NY Style Cheesecake with Guava Coulis

Brûlée Of Your Crème

Vanilla Bean Crème Brûlée with Drunken Berries

Homemade Tiramisu Cappuccino with Cocoa Dust

Banana Foster Dome

Banana Foster Cake filled with Banana Foster Cream with a Touch of Rum and Chocolate Center

Flan Cheesecake with Caramel

Half Flan, Half Cheesecake filled with Dulce de Leche, topped with Caramel

Florida Orange Dome

Candy Orange filled with Florida Orange Mousse and Raspberry Center

Margarita Mousse

Our Signature Dessert – Sea Salt Sponge with a Triple Sec Touch topped with Secret Margarita Mousse and Garnished with Fresh Lime

Double Key Lime Creation

Half Key Lime Pie, Half Key Lime Cheesecake topped with Fresh Whipped Cream and White Chocolate Garnish

Chocolate Mousse Duo

Dark Chocolate & White Chocolate Mousse over Moist Chocolate Cake

S'more Chocolate Bar

Chocolate Bar Topped with Chocolate Ganache, Marshmallows topped with Graham Cracker Crumbs

# Beverages

A bartender fee of \$150.00 will be applied to all bars  
1 bartender per 75 guests



## Host Bar

*(Charged on Consumption per Drink)*

### Liquors

Select - \$11 | Premium - \$14 | Luxury - \$16

### Wines

House Wine - \$12 per Glass

### Beers

Domestic - \$8 | LandShark Lager - \$9 | Import - \$9

### Non-alcoholic

Sodas / Juices / Mineral Waters - \$6

## Cash Bar

*Cashier Fee of \$150 additional, 1 Cashier per 125 guests*

*(Charged on Consumption per Drink, Prices includes Service Charge, Tax, and Fee)*

### Liquors

Select - \$13 | Premium - \$16 | Luxury - \$18

### Wines

House Wine - \$14 per Glass

### Beers

Domestic - \$10 | LandShark Lager - \$11 | Import - \$11

### Non-alcoholic

Sodas / Juices / Mineral Waters - \$7

## Open Bar Packages

*(Prices are per Person, per Hour)*

*Each Bar Package includes House Margaritas (Rocks or Straight-Up), House Red, White Wine & Sparkling, Domestic, Imported & Local Beers, Mineral & Sparkling Waters, Bottled Juice and Assorted Sodas*

### Select

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Margaritaville Silver Rum, Sauza Añejo Tequila, Margaritaville Silver Tequila, Jim Beam Bourbon, Seagram's Seven Crown Whiskey, Dewar's White Label Scotch  
1 Hour - \$28 | 2 Hours - \$38 | 3 Hours - \$48 | 4 Hours - \$58

### Premium

Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Margaritaville Dark Rum, 1800 Silver Tequila, Margaritaville Gold Tequila, Jack Daniels Whiskey, Chivas Regal Scotch Whiskey, Johnnie Walker Black Scotch Whiskey  
1 Hour - \$33 | 2 Hours - \$44 | 3 Hours - \$55 | 4 Hours - \$66

### Luxury

Grey Goose Vodka, Hendrick's Gin, Ron Zacapa 23 Year Rum, Margaritaville Spiced Rum, Herradura Reposado Tequila, Margaritaville Gold Tequila, Makers Mark Bourbon, Crown Royal Blended Whiskey, Glenlivet Single Malt Whiskey  
1 Hour - \$38 | 2 Hours - \$50 | 3 Hours - \$62 | 4 Hours - \$74

# Beverages

A bartender fee of \$150.00 will be applied to all bars  
1 bartender per 75 guests



## Specialty Bars

### Open Beer & Wine Bar

House Red & White Wine, Domestic & Imported Beers,  
Mineral & Sparkling Waters, Bottled Juice and Assorted Sodas  
1 Hour - \$22 | 2 Hours - \$31 | 3 Hours - \$40 | 4 Hours - \$49

### Open Soda & Juice Bar

Mineral & Sparkling Waters, Bottled Juice and Assorted Sodas  
1 Hour - \$14 | 2 Hours - \$20 | 3 Hours - \$26 | 4 Hours - \$32

### From the Punch Bowl

Served per Gallon - One Gallon Minimum; Serves (20) 6 oz Drinks per Gallon

### Sangria or Champagne Punch

\$150

### Mojito or Caipirinha

Select - \$150 | Premium - \$190 | Luxury - \$240

### Frozen Margarita Bar

(Charged on Consumption per Drink)

Variety of Frozen Margaritas, Plain & Flavored

Select - \$11 | Premium - \$14 | Luxury - \$16

### Martini Bar

(Charged on Consumption per Drink)

Charges are based on the Actual Number of Drinks Consumed

Selections of Pomegranate, Apple, Cosmopolitan, Espresso, or Custom

Select - \$14 | Premium - \$16 | Luxury - \$18

### Cordials and Cognacs

(Charged on Consumption per Drink)

Based on a 2 oz. serving

B & B, Bailey's, Cointreau, Disaronno, Frangelico, Drambuie, Grand Marnier,  
Kahlua, Sambuca, Southern Comfort, Campari, Courvoisier, Remy Martin,  
Hennessy

\$14 Each

### A Wake-Up Call

Unlimited Sparkling Wine, Poinsettias, Mimosas, and Bellinis

1 Hour - \$20 | 2 Hours - \$26 | 3 Hours - \$32

Optional: \$10 per glass

### Bloody Mary Station

Variety of Bloody Mary Drinks with Specialty Garnish

(Charged on Consumption per Drink)

Select - \$11 | Premium - \$14 | Luxury - \$16

# Catering Information



## Function Space

Function space is assigned by the hotel according to the guarantee guest attendance. The hotel reserves the right to re-assign rooms based on the event's guaranteed attendance. Room rental fees are applicable if attendance and respective revenues are below the hotel's established minimums. Additional fees will apply for events with special set up requirements.

## Menu Selection

In addition to Margaritaville Hollywood Beach Resort menu presentations, customized menus are also available upon request. To ensure the availability of menu items, all selections should be submitted to the Catering Office two weeks prior to your scheduled event. The prices are subject to change without notice.

## Guarantees & Pre-Payment

All catered functions require pre-payment in full. Final attendance is to be specified and communicated to the hotel by 12:00 noon, 3 business days prior to the function date. Such will be considered a binding guarantee and is not subject to reduction. If an attendance guarantee is not forwarded to the hotel by the date it is due, the attendance number stated on the original contract will become the guarantee. All menu changes submitted within 5 business days of the event will be subject to service fees.

## Minimums & Guarantee Change Fees

Menus are designed with specific minimum guest attendance requirements. A surcharge may apply should attendance fail to meet the minimum designated guidelines as stated. As well, should a guarantee increase by more than 10% within 3 business days of the function, a service charge may apply based on the guarantee.

## Service Charge, Taxes, and Fees

Catering menu selections are subject to our customary Banquet Service Charge. Food, Beverage & service charges are subject to all applicable State of Florida, local taxes, and fees. In the event that an organization is tax exempt, state law requires a copy of said organizations' Federal Tax-exempt certificate to be on file with the hotel prior to the event.

## Food & Beverage

No food and beverage of any kind will be permitted to be brought into the Resort by the patron or any of the patron's guests or invitees unless approved in advance of the event date. If alcoholic beverages are to be served on the Resort premises (or elsewhere under the resort's alcoholic beverage license) the Resort will require that beverages be dispensed only by the Resort Servers and Bartenders. Any alcohol must be consumed on property and therefore cannot be removed from the Resort. The Resort's alcoholic beverage license requires the resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the resort's judgment, appears intoxicated.

# Catering Information



## **Children's and Vendor Meals**

Children's meals are available for a charge of \$40 per child (ages 12 and younger) and include fruit cup, chicken strips with macaroni and cheese, an ice cream cup, and beverages. Pricing consideration is made for guests under 21 that will receive the adult meal and will not be of the legal age to consume alcohol. Vendor Meals are available for a charge of \$40 per vendor and are a Chef's selection of dinner with cold entrée (pre-made sandwich). Service charge and taxes are applicable to all food and beverage.

## **Entertainment and Decor**

Functions may be enhanced with décor such as flowers, music, specialty linens, etc. by the Margaritaville Hollywood Beach Resort Preferred Vendors. A diverse range of approved and recommended resources and/or vendors for these services is available. All deliveries must be coordinated through the Catering Office. The hotel will not permit the affixing of any materials to the walls, floors, windows or ceilings throughout the property.

## **Audio Visual**

For your convenience, our in-house audio-visual department is fully equipped to supply all of your audio-visual needs with state of the art equipment.

## **Outdoor Functions**

Outdoor events (excluding ceremonies) carry an outdoor event fee of \$10 per guest applicable to your final count. Decisions as to whether or not an outdoor banquet function will be held outdoors or moved indoors will be made at least four (4) hours prior to the start of the event. The Resort will make the decision in the best interest of the Client and the Resort staff. All pool functions must have no glass products, décor or glassware – all items must be in acrylic or in plastic for safety purposes in a pool area. While the Resort provide very low ambient lighting at the Pool Areas, Client must be responsible for any additional lighting for the event which is highly suggested especially during the evening winter months. Hollywood Beach is designated for public use, and an additional permit is required for private events on the beach, including wedding ceremonies. All outdoor music must conclude by 10:00pm.

## **Room Set Up, Outside Vendors. and Damage**

Any outside vendors (florist, entertainment, etc.) hired for your functions are fully responsible for their own set up and tear down on the day of your event. The room could be available 30 minutes to 2 hours prior to the start of your event, and any additional needed time must be requested through your Catering Manager at least 30 days prior to your event. A contact list of vendors will be required to your Catering Manager one month before your event. Inform your vendors that your event is located on the first, ninth, or eleventh floor of the hotel so they can plan accordingly for set up and tear down purposes. Elevator dimensions available upon request.

Catering clients are responsible for all damages which occur on the premises during the period of time the function's guests, employees, vendors, independent contractors, or other agents are on site. The hotel may require a certificate of insurance from any subcontractor(s) or agent(s) a client engages, providing adequate financial responsibility in the event of loss or damage to hotel property. As such, the hotel shall be named as additional insured on any certificate of insurance.

# Catering Information



## **Pre-Selected Choice of (Split) Menus**

We are happy to offer a choice of entrée selection for your event. We can offer up to three entrees excluding special dietary requests. Final selections must be provided to your Catering Manager by 12:00 noon, 3 business days prior to the event date. We also request place cards indicating guest choice along with the final counts by table number. All meal selections will be charged at the higher price.

## **Parking**

Valet parking is available for all events at a discounted charge of \$15 per vehicle. Overnight hotel guests utilizing valet will be charged \$35 per day. Rate is subject to change without notice. Self-parking is available as well.

## **Signs and Displays**

The hotel reserves the right to approve all signage and placement. Signage must be professionally printed. Signage is not allowed on the guest room floors, in elevators, public areas or building exteriors. All signage must be free standing or placed on an easel. The hotel will assist in placing all pre-approved signage and banners, of which a charge for such services may apply.

## **Methods and Conditions of Payment**

Margaritaville Beach Resort accepts all major credit cards, certified check, money order, and cash. Personal checks are accepted for all payments except for the final payment.

A non-refundable deposit of 25% is required for all functions, with the balance payable no later than 30 days prior to the event. Depending on guarantee numbers due 3 business days prior to the event date, a final payment to fully prepay may be necessary. Payment shall be made in full in advance of all functions unless credit has been established to the satisfaction of the hotel, in which event a deposit is required at the time of signing a contract. If direct billing has been established with the hotel, the balance of the account is due and payable upon receipt of invoice. A credit card is required on file for all events.

## **Volume Restriction**

Please be advised that the hotel maintains appropriate audio volume levels in all function rooms. Entertainment activity cannot exceed an 80 decibels level at any time during the event.

## **Shipping and Receiving**

In the event that you are shipping items to the hotel ahead of your event date, packages will be accepted three days prior to your event – charges may apply. All packages and collateral to be addressed as the following:

Event Name  
c/o Margaritaville Beach Resort  
1111 North Ocean Drive  
Hollywood, FL 33019  
Attention: (Your Event Manager's Name)