

BREAKFASTS

LUNCHES BREAKS & PARTIES HORS D'OEUVRES DINNERS

DESSERTS

#### Continental Breakfast

### Lakeside Express

Assorted chilled juices; assorted muffins, danishes and croissants; fruit preserves and butter; freshly brewed coffee and hot tea.

\$12

### Southern Way Continental

Orange juice; danishes, muffins and breakfast breads; planner's choice of biscuits with sausage or biscuits with bacon; freshly-brewed coffee and hot tea.

\$14

#### **Executive Continental**

Assorted chilled juices; fresh baked muffins, danishes and croissants; sliced seasonal fresh fruit, granola and yogurt; fresh brewed coffee and hot tea.

\$15

#### Breakfasts

### Classic American Breakfast

Orange juice; farm-fresh scrambled eggs and home-style potatoes; planner's choice of: country sausage, or bacon; fresh biscuits; fruit preserves and butter; freshly-brewed coffee and hot tea.

\$14 \*Plated

### Farmer's Scramble

Orange juice; fresh melon of the season; farm-fresh eggs scrambled with potatoes and onions, served on toast with sliced bacon; mini danish pastries and biscuits; freshly brewed coffee and hot tea.

\$16 \*Plated

#### Sunrise Buffet

Assorted chilled juices; sliced seasonal fresh fruit and berries; fresh-baked muffins and danishes; farm-fresh scrambled eggs, biscuits and gravy; bacon and country sausage; fruit preserves and butter; freshly-brewed coffee and hot tea.

\$18 \*25 person minimum

### Rise 'n Shine Buffet

Assorted chilled juices; sliced seasonal fresh fruit and berries; fresh-baked muffins, danishes and croissants; farm-fresh scrambled eggs, grilled ham, bacon and country sausage; country potatoes and grits; fruit preserves and butter; freshly-brewed coffee and hot tea.

\$19 \*25 person minimum

<sup>\*</sup>Pricing shown is listed per person





BREAKFASTS

LUNCHES BREAKS & PARTIES HORS D'OEUVRES

### Light Lunches & Sandwich Shop

### **Light Lunches**

### Salad Trio

A collection of our three favorite salads: chicken, tuna and shrimp salad, served on a bed of lettuce with fresh fruit, croissant and cracker basket.

\$15

### Chef Salad

Julienne ham, turkey, Swiss and American cheeses, tomatoes and hard-boiled egg piled high on crisp greens with a choice of dressing, fresh-baked rolls and cracker basket.

\$15

### Fruit and Cheese Plate

Sliced seasonal fresh fruits served with raspberry yogurt sauce, cubed Cheddar cheese, lemon poppy seed bread, cracker basket.

\$12

### Caribbean Nicoise

Jerked spiced grilled chicken or grilled fish with tomatoes, potatoes, haricot vert, hard-boiled egg, black olives, Bermuda onions on a bed of greens and Dijon vinaigrette.

\$14

### Luncheon Buffet

### Luncheon Buffet

### While You Work Buffet

Mixed green salad with assorted dressings; pasta salad; an assortment of ham, turkey and roast beef deli-style sandwiches; potato chips, homemade peanut butter cookies and frosted walnut brownies.

\$17 \*25 person minimum

### **Executive Deli Buffet**

Mixed green salad with assorted dressings; potato salad; pasta salad; platters of deli-sliced roast beef, honey ham and smoked turkey; sliced Swiss and Cheddar cheeses; lettuce, sliced tomatoes, onions and pickles; assorted breads and rolls; homemade chocolate chip cookies and frosted walnut brownies.

\$20

### Wind Creek Buffet

Fresh crudité and domestic cheese tray served with assorted crackers and dip; fresh seasonal fruit display; caesar salad; tortellini pasta salad; grilled chicken breast with dijonnaise sauce; sliced roast beef au jus; fried catfish; confetti rice pilaf; vegetable du jour, rolls and butter; assorted desserts.





LUNCHES BREAKS & PARTIES HORS D'OEUVRES

### Light Lunches & Sandwich Shop

### **Light Lunches**

#### Croissant Duet

Honey mustard chicken salad OR shaved turkey and gruyere cheese. Albacore Tuna salad OR shaved honey baked ham and boursin cheese. Served with asparagus, potato salad, lettuce, tomato and pickle.

\$16

#### **Enhancements**

Cup of soup \$3

Dessert \$5

### Luncheon Buffet

### Luncheon Buffet

#### Picnic Buffet

Seasonal fresh fruit; potato salad; grilled hot dogs, hamburgers, smoked sausage and grilled chicken breasts; assorted rolls and buns; lettuce, tomato and sliced cheese; waffle fries with toppings bar; corn on the cob; baked beans; warm apple cobbler; lemonade. \$25

### Casino Country Buffet

Mixed green salad with assorted dressings; fruit salad; pasta salad; country pot roast; country-fried chicken; mashed potatoes and gravy; green beans amandine; cornbread and rolls with butter; assorted desserts.

\$27 \*25 person minimum

### Western Buffet

Ranch slaw, pasta salad, assorted relishes and sliced tomatoes; grilled country ribs with honey barbecue sauce; barbecue chicken; baked beans; baked macaroni and cheese; cornbread and biscuits with butter; peach cobbler and Alabama mud pie.

### **Escambia County Buffet**

Mixed green salad with assorted dressings; country-fried chicken served with sliced raw onion, grannie's mashed potatoes, field peas and butter beans; fried okra; collard greens with smoked ham hocks and fried green tomatoes; southern cornbread; banana pudding and pecan pie; sweet tea.



<sup>\*</sup>We apologize, but no split orders.



LUNCHES BREAKS & PARTIES HORS D'OEUVRES

### Light Lunches & Sandwich Shop

### Wind Creek Sandwich Shop

### Assorted Grilled Sandwiches

Pastrami, mustard and Swiss on rye.

Gourmet grilled cheese.

Smoked chicken, Provolone and tomato aioli on sourdough bread.

\$14

### Ham. Turkey or Roast Beef Sandwich

Served on Gambino's French rolls with provolone cheese. caramelized red onions, mustard, mayonnaise or horseradish sauce. Dressed with fresh greens and tomato slices.

\$14

### Grilled Marinated Chicken Breast Sandwich

Served on a Kaiser roll with lettuce and tomato, with seasoned waffle fries and fresh fruit cup.

\$13

### Flying Caesar Wrap

Classic Caesar with grilled chicken breast wrapped in an herbed tortilla. Accompanied with fresh fruit and potato salad.

\$11

### **Turkey Club**

Smoked Turkey, bacon and provolone. Dressed with honey mustard, fresh greens and tomato slices. Accompanied with pasta salad and grape cluster.

### Market Deli Buffet

Sliced turkey breast, Virginia baked ham and roast beef with lettuce, tomato, onion, pickles, jumbo olives, cherry peppers, mustard, mayo, horseradish creme, Provolone, Swiss and Pepper Jack cheese. Assorted breads and deli rolls. Individual chips, brownies and cookies.

\$15

### Tortilla Wrap

Turkey, ham, or grilled vegetable. Shredded lettuce, chopped tomato and herb cheese spread.

\$12

### Vegetarian

Oven roasted zucchini, yellow squash, portobello mushroom, red pimientos wrapped in an herbed tortilla with roasted red pepper hummus.

\$11

#### **Boxed Lunch To Go**

Choice of deli sliced roast beef, turkey or ham sandwich; piece of whole fruit, potato chips, two cookies and a soft drink; condiments, napkins and plasticware.

\$16

#### Enhancements

Cup of soup \$3 Dessert \$5





BREAKS & PARTIES HORS D'OEUVRES

### Themed Breaks

Try something a little out of the ordinary...

### Make Your Own Sundae Bar

Vanilla and chocolate ice cream; freshly-whipped cream; chopped nuts, Oreo® cookies, M&M's®, and cherries; hot fudge, caramel, and strawberry toppings, freshly-brewed coffee and bottled water.

\$9 \*50 or more guests

\$11 \*less than 50 guests

### Matinee Movie Break

Peanuts and popcorn, warm Bavarian pretzels with mustard and cheese, assorted theater-sized candy bars, ice-cold soft drinks and bottled water.

\$12

### Health Break

Fruit yogurt, granola bars, sliced fresh fruit display, assorted bottled juices and sparkling mineral water.

\$11

### Polar Bars

Frozen ice cream novelties, assorted cookies and double fudge brownies, freshly-brewed coffee, assorted soft drinks and bottled water.

\$11

### Pool/Children's Parties

### Party

Fresh Popped Corn

Assorted Chips

Fresh Fruit Brochettes

Corn Dogs

Popcorn Chicken Nuggets

Assorted Soft Drinks and Fruit Punch

Cupcakes

\$18 \*50 person minimum. Only kids under 14.

### 18" Pizzas

Cheese \$20

Pepperoni \$22

Meat Lovers' \$24

Supreme \$26



<sup>\*</sup>Pricing shown is listed per person



BREAKFASTS

LUNCHES BREAKS & PARTIES

HORS D'OEUVRES DINNERS

Cold Hors D'oeuvres	Hot Hors D'oeuvres		
Jumbo Shrimp with Cocktail Sauce \$5	Broccoli and Cheddar Cheese Puffs \$3		
Tomato, Mozzarella, Basil Bruschetta \$3	Mini Quiche \$3		
Assorted Finger Sandwiches and Canapes \$4	Dim Sum \$3 *Served with garlic-ginger soy.		
Deviled Eggs \$2	Spanakopita \$3		
Melon Wrapped in Prosciutto Ham \$3	Black Bean Southwest Spring Roll \$3 *Served with picante sauce.		
Ham Pinwheels with Cream Cheese Filling \$4	Pot Stickers \$3 *Served with garlic-ginger soy.		
Fresh Seasonal Sliced Fruit \$4 *Served with fruit dip.	Fried Chicken Tenders \$4 *Served with ranch dressing.		





BREAKFASTS

LUNCHES

RDEAKS & PARTIES

HORS D'OEUVRES

DINNERS

DESSERTS

BEVERAGES

CnI	М	Hors	n'n	OIII	rec

### Brie and Grape on Crostini

\$2 \*Served with white chocolate, milk chocolate and caramel dipping sauces.

\*Pricing shown above is listed per each Cold Hors D'oeuvres

### Fresh Vegetable Crudité

\$3 \*Served with ranch dip or bleu cheese dip.

### Sliced Beef Tenderloin

\$5 \*Marinated, grilled and chilled, served with mini rolls, dijon mustard, and horseradish mayonnaise.

### Smoked Salmon

\$6 \*Served with cream cheese, capers, finely chopped onions and rye bread.

### Selection of International and Domestic Cheeses

\$6 \*Cheeses served with assorted crackers and garnished with fresh fruit.

\*Pricing shown above is listed per person

\* Minimum of 25 pieces per selection.

### Hot Hors D'oeuvres

### Blackened Chicken Saté

\$3

### Szechuan Chicken Skewers

\$3

### Chicken Brochette

\$5

### Fried Chicken Buffalo-Style

\$3

### Beef Tenderloin Brochette

\$4

### Hibachi Beef Skewer

\$3 \*Served with garlic-ginger soy.

### Barbecued Cocktail Meathalls





BREAKFASTS

LUNCHES

BREAKS & PARTIES

HORS D'OEUVRES

DINNERS

DESSERTS

BEVERAGES

### Hot Hors D'oeuvres

### Fried Fantail Shrimp

\$4 \*Served with cocktail sauce.

### Coconut Shrimp

\$4 \*Served with plum sauce.

### Shrimp and Pork Egg Rolls

\$3 \*Served with sweet and sour sauce.

### Miniature Crab Cakes

\$4 \*Served with rémoulade sauce.

### Hot Hors D'oeuvres

### Scallops Wrapped in Bacon

\$3

### Calamari

\$3 \*Served with marinara sauce.

### Oysters Rockefeller

\$3

### **Oysters Gino**

\$3

### Fried Crawfish Bites

\$3 \*Served with rémoulade sauce.

\*Pricing shown above is listed per each Hot Hors D'oeuvres

\*Minimum of 25 pieces per selection.

### **Barbecued Cocktail Meatballs**





BREAKFASTS

LUNCHES

BREAKS & PARTIES

HORS D'OEUVRES

**DINNERS** 

DESSERTS

BEVERAGES

### **Plated Dinners**

### Filet of Beef

9-ounce filet of choice beef, served with seasoned butter and baked potato

\$48

### Prime Rib of Beef

12-ounce oven-roasted and served with creamed horseradish sauce

\$38

### Land and Sea

12-ounce New York strip coupled with jumbo fried shrimp served with Lyonnaise potatoes

\$46

### Citrus Seared Salmon

Served with orange beurre blanc and roasted fingerling potatoes

\$36

\$27

### Macadamia-Encrusted Orange Roughy

Oven-baked and served with beurre blanc sauce and duchess potatoes

\*Food and beverages are subject to applicable service charge and tax. Prices are subject to change. Please consult your Coordinator should you have any special dietary needs such as Kosher, vegetarian, low-carb, or other restrictions. Prices per person.

### Dinner Buffet & Reception Stations

### Bayou Bash

Louisiana seafood gumbo, sliced fresh seasonal fruit, peppered cole slaw, potato salad, creole chicken jambalaya, mustard fried catfish, red beans and rice, steamed corn on the cob and red skinned potatoes, jalapeno cornbread, bread pudding with bourbon sauce.

\$39

### Hawaiian Luau

Black bean soup, fresh tropical fruit display, green salad with assorted dressings, island shrimp salad, toasted coconut ambrosia, Kahlúa® glazed roast suckling pig\*, Hawaiian-baked white fish with pineapple sauce, sweet and sour chicken, tempura-battered shrimp, pork fried rice, baked sweet potatoes, Polynesian vegetable stir fry, King's Hawaiian® sweet bread, key lime pie, mango mousse.

\$52

\*All buffets require a minimum guarantee of 50 people unless otherwise stated. If fewer than 50 people are guaranteed, a service charge of \$3 per person will be added.

All buffets are served with freshly-brewed coffee and iced tea except where noted.





BREAKFASTS

LUNCHES

BREAKS & PARTIES

HORS D'OEUVRES

**DINNERS** 

DESSERTS

BEVERAGES

### **Plated Dinners**

### Chicken Piccata

Boneless breast of chicken lightly-dusted and sautéed, served with a lemon butter sauce on linguine pasta

\$26

### Chicken Oscar

Battered and sautéed chicken breast served with lump crabmeat and steamed asparagus

\$37

### Wind Creek Chicken

Sautéed breast of chicken with fresh garlic, scallions and mushrooms in a Madeira sauce served with roasted red new potatoes

\$28

### Grilled Pork Tenderloin

Topped with cinnamon apple slices and calvados sauce and served with candied duchess sweet potatoes

\$32

### Dinner Buffet & Reception Stations

### Dinner Buffet

### Wind Creek Buffet

Garden salad with assorted dressings, vegetable crudité, seasonal fresh fruit display, Wind Creek chicken created with fresh garlic, scallions and mushrooms in a Madeira sauce, carved roast top sirloin of beef bordelaise, Indian wild rice pilaf, vegetable du jour, rolls and butter, pastry chef's dessert assortment.

\$34

### Seafood Buffet

Mixed green salad with assorted dressings, mustard potato salad, cole slaw, seasonal fresh fruit display, fried shrimp, baked lemon pepper catfish, fried oysters, corn on the cob, seafood pasta, hush puppies, rolls and butter, fruit cobbler.

\$45

#### Southern Comfort

Mixed green salad with assorted dressings, red skin potato salad, pasta salad, grilled pork tenderloin, fried chicken, barbecue ribs, candied yams, pole beans with bacon and onion, cornbread and butter, pecan pie, apple cobbler.





BREAKS & PARTIES HORS D'OEUVRES

DESSERTS

### Desserts

### Pie and Cake Selections

Pecan Pie

Apple Crumb Pie

Black Forest Cake

Carrot Cake

Chocolate Chip Pecan Pie

German Chocolate Cake

Kev Lime Pie

Strawberry Shortcake

White & Dark Chocolate Swirled Mousse

New York Style Cheesecake

### **Dessert Sauces**

Strawberry

Chocolate

Kiwi

Double Fudge

Raspberry

White Chocolate

Caramel

Blueberry

Served with whipped cream all appropriately garnished!

\*Please select only one dessert. If you would like to alternate serving two desserts at

one function, a service charge of \$5 per person will be added.





BREAKEASTS

LUNCHES

BREAKS & PARTIES

HORS D'OEUVRES

DINNERS

DESSERTS

**BEVERAGES** 

### **Bar Beverage Services**

### Pay As You Go Bar (Cash Bar)

A full bar is set up and each guest pays the normal price for drinks served by the bartender. A bar and bartender provided for each 75 guests is usually sufficient. In some instances, a cocktail waitress can also be provided to expedite service. The minimum sales requirement for this type of bar is \$300.00. If your group fails to meet this requirement, a \$100 fee will be charged for each bartender to cover labor costs.

### Host Bar (Cash Bar)

Time limits or dollar limits can be set on bars, and the service will terminate or transfer to a cash bar when the limit is reached. All sales are recorded, in order to get an accurate charge to the patron.

Well Drinks • \$5

Wine by the Glass • \$5

Canned Sodas • \$2

Call Drinks • \$6

Domestic Beer • \$3.50

Premium Drinks • \$6.50

Imported Beer • \$4

Bottled Water • \$2

### Non-Alcoholic Punches

Fruit Punch (Orange or Peach) • \$15 Sherbet Punch (Raspberry or Lime) • \$18

### **Banquet Beverage Pricing**

### Brandy

Paul Mason • \$3.75 / 43

### Cordial

Baileys • \$5.25 / 94

Dry Vermouth • \$3.75 / 14

Kahlua • \$4.75 / 91

Triple Sec • \$3.75 / 13

### Gin

Aristocrat • \$3.75 / 24

Beefeater • \$4.75 / 88

Tangueray • \$4.75 / 94

### Rum

Aristocrat • \$3.75 / 25

Bacardi Lt • \$4/52

### Scotch

Clan MacGregor • \$3.75 / 35

Dewars White • \$5.25 / 107

### Tequila

Aristocrat • \$3.75 / 42

Jose Cuervo Especial • \$4.25 / 79





BREAKEASTS

LUNCHES

**BREAKS & PARTIES** 

HORS D'OEUVRES

DINNERS

DESSERTS

BEVERAGES

### **Bar Beverage Services**

### Alcoholic Punches

Wine Punch • \$60

Champagne Punch • \$60

(Champagne, White Wine, Brandy, Ginger Ale, and Soda)

Bloody Mary Punch • \$60

Screwdriver Punch • \$60

### Champagne, Wines, and Sparkling Wines

Korbel, Chardonnay Champagne • \$30

Domaine Chandon Brut Classic • \$30

Moët & Chandon Dom Pérignon • \$225

La Terre Wines, Chardonnay, Merlot and White Zinfandel •

\$20

Martinelli's Sparkling Cider • \$15

(non-alcoholic)

Soda • \$8

(Coke, Diet Coke or Sprite)

### **Banquet Beverage Pricing**

### Vodka

Absolut • \$4.75 / 85

Don Cossack • \$3.75 / 22

Smirnoff • \$3.75 / 52

### Whiskey

Crown Royal • \$5.25 / \$100

Evan Williams Green Label • \$3.75 / 34

Jack Daniels • \$4.75 / 88

### Champagne

Freixenet • \$5 / 25

### Chardonnay

Sutter Home • \$2.75 / 13

CK Mondavi • \$4.25 / 21

#### Merlot

Sutter Home • \$2.75 / 13

CK Mondavi • \$4.25 / 21

### White Zinfandel

Sutter Home • \$2.75 / 13

CK Mondavi • \$4.25 / 21

<sup>\*</sup>Pricing shown for above alcohol is listed per Glass / Bottle



<sup>\*</sup>Pricing shown for above punches is listed per gallon

<sup>\*</sup>Pricing shown for above champagne and wine is listed per bottle



RDEAKEASTS

LUNCHES

RREAKS & PARTIES

HORS D'OFUVRES

DINNERS

DESSERTS

**BEVERAGES** 

### **Bar Beverage Services**

### **Banquet Beverage Pricing**

### Domestic Beer

Domestic Beer • \$4.25

Bud Light • \$4.25

Bud Weiser • \$4.25

Coors Light • \$4.25

Michelob Ultra • \$4.25

Miller Light • \$4.25

### Import Beer

Corona • \$5.25

Heineken • \$5.25

### Coffee

Regular • \$24

Decaf • \$24

### Water

Wind Creek • \$2.75

Aquafina • \$2.75 / 3.50

### Sodas

Pepsi • \$3.50 / 4.95

Diet Pepsi • \$3.50 / 4.95

Sierra Mist • \$3.50 / 4.95

\*Pricing shown for above water and soda is listed per 16 ounces / 20 ounces.

