



## 2021 BANQUET MENUS

# BREAKFAST BUFFET

priced per person | based on one hour of service | minimum 20 guests  
all buffets include freshly squeezed florida orange & apple juice  
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

## RESORT CONTINENTAL | 25

fresh seasonal fruits & berries  
mini breakfast pastries, croissants, fresh muffins  
sweet butter, peanut butter, nutella & preserves

## SAND KEY | 29

fresh seasonal sliced fruit & berries  
mini breakfast pastries, croissants, fresh muffins  
sweet butter & preserves  
greek nonfat yogurt & individual fruit yogurts  
assorted cereals with 2% & low fat milk  
steel cut oatmeal with cut almonds, golden raisins & brown sugar

## CAUSEWAY | 36

fresh seasonal sliced fruit & berries  
mini breakfast pastries, croissants, fresh muffins  
sweet butter & preserves  
house made granola, individual fruit yogurts  
farm fresh scrambled eggs  
breakfast potatoes or cheddar potato casserole  
applewood smoked bacon, sausage links

all prices are subject to a 23% service charge & applicable florida state sales tax

## CLEARWATER | 38

fresh seasonal sliced fruit & berries  
mini breakfast pastries, croissants, fresh muffins  
sweet butter & preserves  
assorted cereals with 2% & low fat milk  
house made granola, individual fruit yogurts  
farm fresh scrambled eggs  
breakfast potatoes or cheddar potato casserole  
applewood smoked bacon, sausage links  
french toast, fresh fruit compote & warm maple syrup

## ENHANCEMENTS

*priced one per person / must be ordered in conjunction with a breakfast buffet*

buttermilk biscuits, sausage gravy | 4

manchego grits | 5

individual quiche lorraine or vegetable quiche | 5

smoked salmon, mini bagels, sliced tomato, red onion, capers, cream cheese | 5

crab cake eggs benedict | 9

traditional eggs benedict | 7

breakfast burritos with egg: choice of manchego, cheddar cheese & sausage, or roasted vegetable | 6

\*omelet station: black forest ham, sausage, peppers, onions, mushrooms, tomatoes, cheddar cheese, fresh salsa | 11

## BREAKFAST SANDWICHES

bacon, egg & cheese on english muffin | 6

warm ham & cheese on croissant | 6

egg, canadian bacon & white cheddar on ciabatta roll | 6

scrambled egg, fresh vegetable & cheddar cheese in whole wheat wrap | 6

\*chef attended station | 150 chef fee every 75 guests

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# BREAKS & MORE BREAKS

priced per person | based on 45 minutes of service | minimum 20 guests

## BEVERAGE BREAK

half day | 4 hours of service | 12

all day | 8 hours of service | 24

spring water, assorted soft drinks

starbucks regular & decaffeinated coffee and selection of tea fort 

## PARFAIT BAR | 15

plain greek yogurt, blueberries with dark chocolate shavings, strawberries with house made granola & local honey, mixed berries with candied pecans

fruit infused waters

## A FRESH START | 15

granola & energy bars

individual fruit yogurts, fresh fruit skewers

fruit infused waters

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## COOKIES & MILK | 13

house made chocolate chip, peanut butter, sugar & oatmeal raisin cookies  
fudge brownies & blondies  
chocolate milk, 2% milk

## SWEET & SALTY SNACK | 15

assorted candy bars, pretzels, chips  
whole fresh fruit  
assorted soft drinks

## BEACH SNACK MIX | 15

trail mix, chocolate & yogurt covered nuts & raisins  
mixed nuts, dried fruits, wasabi mix  
raspberry iced tea, mint tea & lemonade

## SANDPEARL SNACK | 15

assorted vegetable crudités, chef's selection of hummus  
spinach artichoke dip, roasted red pepper tapenade  
grilled pita & pita chips  
chocolate drizzled coconut macaroons, sugar cookies

## SPRING TRAINING | 16

warm pretzels, whole grain mustard, caramel, beer cheese  
cracker jacks, freshly popped popcorn  
mini nathan's hot dogs with trimmings  
root beer

# BREAK ENHANCEMENTS

added to morning or afternoon breaks | minimum of one dozen

## BEVERAGES

freshly brewed starbucks coffee, selection of tea fort   | 75 per gallon

iced tea | 75 per gallon

fruit infused water: lemon, lime, orange or cucumber | 14 per gallon

assorted juices: orange, grapefruit, cranberry, apple | 36 per gallon

assorted bottled juices | 6 per bottle

bottled water | 4 per bottle

assorted soft drinks | 4 per bottle

red bull, sugar free red bull | 6 per can

gatorade, vitamin water | 5 per bottle

lemonade, fruit punch / non alcoholic punch | 35 per gallon

yogurt smoothies, banana, strawberry | 6 each

## SNACKS

assorted mini morning pastries | 38 per dozen

assorted bagels & cream cheese | 44 per dozen

large muffins: blueberry, carrot, cappuccino, gluten free | 48 per dozen

house baked cookies | 44 per dozen

fudge brownies & blondie bars | 44 per dozen

assorted petit fours | 48 per dozen

granola, cereal, power & fiber bars | 4 each

assorted candy bars | 4 each

seasonal tree ripened fruit | 4 each

fresh seasonal fruit kabobs | 44 per dozen

individual yogurts, house granola | 5 each

corn tortilla chips, chunky salsa & guacamole | 6 per guest

soft warm pretzels, yellow mustard, caramel sauce | 46 per dozen

individual bags of chips & pretzels | 4 each

bar mix or assorted nuts | 25 per pound

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# PLATED LUNCH

three courses | priced per person  
served with assorted fresh breads & creamery butter  
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

select one of each course

*higher priced entr e prevails if more than one is chosen*

## FIRST COURSE

**cucumber wrapped organic green salad**

baby greens, heirloom tomatoes, watermelon radish, heirloom carrot  
aged gouda, balsamic vinaigrette

**burrata & heirloom tomato**

basil, garlic oil, balsamic reduction, maldon sea salt

## ENTREE

pre-selected choice of entr e available | additional \$3 per person

all entrees include chef's selection of starch & vegetable

**crispy skin organic chicken breast, natural pan jus | 36**

crispy fingerling potatoes, foraged mushroom

**herb seared grouper | 39**

english pea risotto, foraged mushroom, roasted tomato, broccolini, scampi butter

**jumbo lump crab cake | 39**

black bean & corn relish, tostones

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# DESSERT

## chocolate mousse cheesecake

70% chocolate mousse, raspberry compote

## limoncello tiramisu

house-made ladyfingers, mascarpone cream

## strawberry shortcake tart

vanilla bean mousse, fresh strawberries

## ice cream

french vanilla bean, dark chocolate, strawberry cheesecake, toasted coconut

## sorbet

mango, white peach, guava lime

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# LUNCH BUFFET

priced per person | based on one hour of service | minimum 20 guests  
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

## SANDPEARL DELI SELECTION | 36

greek pasta salad  
chef's selection of hummus, grilled pita  
melon & berry salad  
selection of oven smoked turkey, sliced top sirloin, black forest ham  
selection of cheeses including english cheddar, pepper jack, swiss cheese  
romaine hearts & sliced tomatoes  
horseradish cream, spicy dijon, roasted tomato aioli & mayonnaise  
assorted fresh sandwich breads & kaiser rolls  
salted caramel tart, inside out cookies

## EXECUTIVE WORKING LUNCH | 39

heirloom tomato soup  
antipasto salad, italian meats, assorted cheeses, olives, marinated vegetables  
mini pre-made sandwiches: spicy seafood salad on croissant, mesquite chicken salad on eight grain bread  
grilled vegetable wrap, boursin cream, kettle chips  
vanilla cheesecake, strawberry glaze

## CREATE YOUR OWN SALAD | 40

crisp romaine, croutons, reggiano, parmesan dressing  
baby spinach, bacon, eggs, tomatoes, blue cheese  
sweet vidalia onions, sherry vinaigrette  
fennel & fingering potato salad, sherry vinaigrette, whole grain mustard  
grilled cajun shrimp  
grilled sliced herb chicken  
ponzu marinated flank steak  
assorted fresh breads & creamery butter  
strawberry shortcake, mini lemon meringue tarts

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## SAND KEY | 43

baby gem wedge salad, bacon, danish blue cheese, heirloom tomatoes, roasted pearl onion  
homemade buttermilk ranch dressing  
fingerling potato salad  
assorted fresh breads, creamery butter  
herb seared salmon, saffron mustard crème  
herb marinated chicken breast, sautéed spinach, chicken jus  
rosemary dijon pork loin, caramelized apples  
fresh vegetable medley  
jasmine rice pilaf  
salted caramel tartlet, chocolate cupcakes

## SOUTHERN BREEZE | 44

petit greens, manchego, pistachio, grape, onion, herb balsamic vinaigrette  
watermelon & berry salad, feta, white balsamic vinaigrette  
assorted fresh breads, creamery butter  
rum glazed mahi mahi, baby bok choy  
jerk chicken, mango salsa  
beef short ribs, jalapeno mango barbeque glaze  
grilled vegetables, couscous mac 'n cheese  
coconut rum profiterole, mini key lime pie

## MANDALAY | 44

duo of asparagus salad, baby carrots, fresh parmesan, lemon & parsley  
tuscan pasta salad, heirloom tomato, buffalo mozzarella, soppressata  
assorted fresh breads, creamery butter  
chicken piccata, artichoke, roasted tomatoes, caper berries  
oregano & dijon crusted sliced strip steak, foraged mushrooms, pan jus  
three cheese penne carbonara, smoked bacon, green peas  
roasted tomato broccolini  
cannoli, tiramisu

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## FLORIBBEAN | 45

grilled andouille & shrimp salad  
bibb & romaine salad, hearts of palm, orange, mango, cucumber  
avocado-lime vinaigrette  
fresh parker house rolls, butter  
mojo pulled pork  
chimichurri chicken, plantain & black bean relish  
fire roasted grouper, grilled pineapple salsa  
basmati rice pilaf  
steamed fresh vegetables  
key lime cheesecake, chocolate profiteroles

## SANDPEARL SIGNATURE | 46

chef's selection of soup  
herbed artisanal greens, roasted tomato, cucumber, goat cheese  
white balsamic vinaigrette  
baby romaine, hearts of palm, roasted peppers, cucumber, artichoke, crispy plantain, feta vinaigrette  
assorted fresh breads, creamery butter  
guajillo chicken paillard, salsa roja, queso fresco  
charred skirt steak, cilantro chimichurri  
crab, cauliflower & gruyere gratin  
crispy fingerling potatoes  
pecan tart  
flourless chocolate cake

## SIMPLE BOXED LUNCH | 27

oven roasted turkey, ciabatta, roasted tomato aioli  
roast sirloin, provolone, multigrain bread, horseradish cream  
black forest ham, swiss cheese, butter croissant, honey chipotle sauce  
grilled vegetable wrap, spring lettuces, traditional hummus  
*all include house made cookie, individual chips & condiments*

# RECEPTION

priced per piece | minimum of two dozen

## HORS D'OEUVRES

### COLD

tomato bruschetta, fresh mozzarella, balsamic drizzle | 4.5

lemon pepper hummus, baguette crisp | 4.5

shrimp basil roll, spicy peanut sauce | 4.5

chilled vegetable spring roll, kabayaki sauce | 4.75

mini blt | 4.75

pastrami on rye, gruyere, whole grain mustard | 4.75

jumbo gulf shrimp, spicy cocktail sauce, lemons | 5.5

sesame tuna tataki, wonton crisp | 5.5

smoked salmon, wonton crisp, dill crème fraiche | 5.5

prosciutto, goat cheese, fig tarts | 5.25

### HOT

spinach & feta spanakopita | 4.75

apricot & brie en croute | 4.75

sesame chicken satay, thai chili sweet sauce | 4.75

sausage stuffed mushrooms | 4.75

pigs in a blanket, spicy mustard | 4.75

country fried beef satay, chive crème fraiche | 4.75

thai chicken spring roll, thai chili sweet sauce | 4.75

lollipop lamb chops, guava mint jelly | 5.5

petite crab cakes, old bay aioli | 5.5

diver scallops wrapped in applewood bacon | 5.5

crispy lager shrimp tempura, yuzu aioli | 5.5

coconut shrimp, sweet chili sauce | 5.5

oyster rockefeller | 5.5

filet mignon, boursin cheese en croute | 5.5

short rib empanadas, raspberry chipotle bbq | 5.5

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# SANDPEARL RECEPTION PACKAGE |

## 65

based on one hour of service | minimum 25 guests

### PASSED HORS D'OEUVRES

choice of three | one per guest

### PROVENÇAL ANTIPASTO PLATTER

imported cured meats, marinated & grilled vegetables

fresh assorted cheeses, mediterranean specialties, grilled bread

### ARTISAN SELECTION OF CHEESE & FRUIT

imported & domestic cheeses, fresh fruit

honeycomb, fig preserves

assorted sliced breads & flatbreads

### \* CARVED NEW YORK STRIP

creamy horseradish sauce, béarnaise sauce

parker house rolls

### \* PETITE CRAB CAKE STATION

spicy remoulade, citrus fennel slaw, romesco sauce

\* two chefs required per 50 guests | 150 each chef

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# RECEPTION DISPLAYS

based on one hour of service | minimum 25 guests | two displays minimum

carving stations: based on four ounces of protein per guest

\* chef fee of 150

## SLICED SEASONAL FRUITS & BERRIES | 9

dark chocolate ganache, honey yogurt dip

## ARTISAN CHEESE DISPLAY | 11

imported & domestic cheeses, fruit garnish, honeycomb, fig preserves  
artisan breads & crackers

## BRUSCHETTA DISPLAY | 11

tomato basil bruschetta, chef's selection of hummus, spinach artichoke dip  
grilled pita, assorted sliced breads

## ANTIPASTO | 13

imported cured meats, marinated & grilled vegetables, fresh assorted cheeses  
mediterranean specialties, grilled breads

## \* BRIE | 13

warm brie cheese wrapped in pastry  
marcona almonds, honeycomb, fig preserves, dried fruit, grilled breads

## SUSHI | 15

assortment of california, spicy tuna, vegetable & avocado lobster rolls  
soy sauce, wasabi, pickled ginger

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## MAC & CHEESE | 15

chef's choice of specialty macaroni and cheese  
four cheese, chicken chipotle and lobster havarti

## SLIDERS | 16

(please select two)

angus beef, onion and bacon marmalade  
blackened grouper and fennel slaw, romesco spread  
crab cake, crispy neuske bacon, guacamole  
grilled portobello slider

## \*CRAB CAKE | 18

petite lump crab cakes served with  
spicy remoulade, citrus fennel slaw, romesco

## GULF SHRIMP | 22

poached shrimp, pickled ginger dressing  
chili lime grilled shrimp  
coconut shrimp, orange chili sauce  
(price based on six (6) pieces per guest)



## CHILLED SEAFOOD RAW BAR | 22

jumbo gulf shrimp, oysters, cocktail crab claws

spicy cocktail sauce, horseradish, saltine crackers, lemon and limes

(priced based on five (5) pieces per guest)

## ARTISAN PASTA | 19

(please select two)

penne chicken carbonara, gnocchi with bolognese

farfalle with roasted garlic, tomato and gulf shrimp

caesar salad with parmesan dressing, croutons, garlic bread

red pepper flakes and parmesan cheese

## \*TACO | 19

(please select two)

grouper, pulled chicken or skirt steak

pineapple salsa, guacamole, shredded romaine, pico de gallo, salsa verde,

queso fresco, jalapeno, sour cream, pickled onion

## \*CARVED BRISKET STATION | 15

sage mostarda, house made barbeque

## \*SRIRACHA MUSTARD RACK OF LAMB | 18

quinoa tabbouleh, passion fruit jelly



## **\*SALMON EN CROUTE | 18**

fresh sides of salmon, spinach and feta cheese wrapped in puff pastry  
tabbouleh and chive crème fraîche

## **\*HERB CHARRED NEW YORK STRIP | 19**

chimichurri, tomato and onion relish, parker house rolls

## **\*ROASTED TENDERLOIN OF BEEF | 22**

béarnaise sauce, horseradish cream and parker house rolls

## **\*CARVED PRIME RIB STATION | 20**

horseradish cream, caramelized onion au jus, parker house rolls

## **PASTRY | 14**

mini pastries to include black forest layer cake, tiramisu, vanilla cheesecake  
truffles, chocolate dipped strawberries  
(price based on four (4) pieces per person)

## **CUPCAKE | 12**

(please select two)  
chocolate buttercream devil's food cupcakes  
vanilla cupcakes topped with buttercream frosting  
chocolate cupcakes with coconut filling topped with slivered almonds  
red velvet cupcakes topped with white chocolate cream cheese frosting

## **GOURMET COFFEE & TEA | 10**

freshly brewed starbucks regular and decaffeinated coffee, gourmet tea forte,  
flavored syrups with whipped cream, ground cinnamon in shaker, chocolate shavings  
rock candy sticks  
lemon, honey and biscotti

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# PLATED DINNERS

three courses | priced per person  
served with assorted fresh rolls & creamery butter  
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

select one of each course

*higher priced entr e prevails if more than one is chosen*

## FIRST COURSE

**chef's choice of soup**

mushroom bisque, minestrone, seafood gumbo, saffron tomato, crab & corn chowder, broccoli & aged cheddar

**cucumber wrapped organic greens**

heirloom tomatoes, watermelon radish, aged gouda, balsamic vinaigrette

## ENTREE

**crispy skin breast of chicken | 74**

crispy fingerling potatoes, seasonal succotash, scampi butter

**peppered new york strip | 81**

whipped yukon gold potatoes, baby vegetables, red wine jus

**pan seared filet mignon | 84**

black truffle potato gratin, vegetable bundles, red wine jus

**herb marinated gulf grouper | 79**

roasted tomato & parmesan risotto, broccolini, scampi butter

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# DINNER DUOS

**herb marinated gulf grouper & crispy organic chicken | 88**  
crushed fingerling potatoes, seasonal succotash

**crispy organic chicken & braised short ribs | 89**  
parmesan creamed risotto, baby vegetables

**petite grilled new york strip steak & crab stuffed shrimp | 91**  
potato soufflé, vegetable bundle

**lobster wrapped crab cake & pepper seared petite filet | 96**  
whipped yukon gold potatoes, seasonal succotash

# DESSERT

**chocolate mousse cheesecake**  
70% chocolate mousse, raspberry compote

**limoncello tiramisu**  
house-made ladyfingers, mascarpone cream

**strawberry shortcake tart**  
vanilla bean mousse, fresh strawberries

**ice cream**  
french vanilla bean, dark chocolate, strawberry cheesecake, toasted coconut

**sorbet**  
mango, white peach, guava lime

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# TABLESIDE DINNER SELECTIONS

select one of each course & three entrees | \$99 per person

## APPETIZER

**seared jumbo crab cake**

chipotle cream corn, tostones, tomato relish

**coriander crusted diver scallops**

corn & poblano maque choux, Nueske bacon, tarragon butter

**braised short ribs**

carrot ginger purée, bok choy, shiitake spring roll, general tso's glaze

**seared ahi tuna niçoise**

red corn crusted tuna, baby romaine lettuce, egg, toy box tomato, haricot vert, fingerling potato, charred scallion, tarragon vinaigrette, romaine baby lettuce

**vegetable pappardelle**

organic vegetables, fines herbs, saffron tomato broth, parmesan reggiano

## FIRST COURSE

**chef's selection of soup**

mushroom bisque, minestrone, seafood gumbo, saffron tomato, crab & corn chowder

**strawberry salad**

baby spinach, aged gouda, marcona almonds, balsamic vinaigrette

**cucumber wrapped organic greens**

toy box tomatoes, cucumbers, artichoke, aged gouda, balsamic vinaigrette

**burrata & heirloom tomato**

basil, garlic oil, balsamic reduction, maldon sea salt

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# ENTREES

crispy skin breast of chicken  
chicken jus

peppered new york strip  
red wine jus

pan seared filet mignon  
red wine jus

herb marinated gulf grouper filet  
scampi butter

chilean sea bass filet  
orange butter

*all entrees served with chef's choice of starch & vegetable*

## starch

*potato soufflé*  
*potato gratin*  
*fingerling potatoes*  
*parmesan risotto*

## vegetable

*broccolini*  
*seasonal succotash*  
*vegetable bundle*

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# DESSERT

**chocolate mousse cheesecake**

70% chocolate mousse, raspberry compote

**limoncello tiramisu**

house-made ladyfingers, mascarpone cream

**strawberry shortcake tart**

vanilla bean mousse, fresh strawberries

**ice cream**

french vanilla bean, dark chocolate, strawberry cheesecake, toasted coconut

**sorbet**

mango, white peach, guava lime

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# DINNER BUFFET

priced per person | based on one hour of service | minimum 25 guests

## TASTE OF THE SOUTH | 78

baby spinach, pickled red onion, grilled peaches, candied pecans, smoked gouda, sherry vinaigrette

southern style potato salad

assorted fresh rolls & creamery butter

pulled pork, house made barbecue, assorted house rolls

barbecue chicken thighs

roasted blackened grouper, broccolini

four cheese mac & cheese

baked beans

brussels sprouts, bacon & onions

chocolate pecan tart

peach cobbler, crème chantilly

## CARIBBEAN | 80

melon & papaya salad, aged prosciutto ham

bibb & romaine, hearts of palm, citrus cucumber, pineapple rum dressing

assorted fresh rolls & creamery butter

sofrito chicken

charred skirt steak

jerk spiced shrimp, sweet plantains

spanish rice & beans, roasted seasonal vegetables

pineapple upside down cake

mango passion fruit profiterole

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## MEDITERRANEAN | 81

greek salad, romaine & baby greens, tomatoes, olives, red onion, croutons, feta vinaigrette  
quinoa tabbouleh  
assorted fresh rolls & creamery butter  
short rib bourguignonne, pearl onion & mushrooms  
crispy chicken piccata, artichokes, roasted tomatoes, caper berries  
roasted shrimp ratatouille  
roasted garlic & tomato broccolini  
classic tiramisu, lemon ricotta cheesecake, baklava

## NEW ENGLAND | 84

new england clam chowder  
baby gem wedge salad, roasted pearl onions, prosciutto, heirloom tomato, danish bleu cheese, buttermilk ranch dressing  
lobster tarts  
black cod, lemon ricotta creamed spinach  
\*carved prime rib - assorted fresh rolls, horseradish crème, hollandaise  
lobster risotto  
corn on the cob, old bay butter  
maine blueberry tarts  
boston cream pie

## BEACH OYSTER ROAST | 89

steamed gulf oysters, crackers, cocktail sauce, green & red tabasco  
low country boil, gulf shrimp, corn on the cob, andouille sausage, new potatoes  
assorted fresh rolls & creamery butter  
petit greens, green beans, egg, bacon, tomato, dark balsamic vinaigrette  
fingerling potato salad  
petite new york steaks, caramelized onions  
cuban spiced chicken breast  
smoked pork ribs, jalapeno barbeque  
cajun roasted potatoes  
roasted baby vegetables  
cornbread, honey butter  
apple crisp, crème chantilly  
white chocolate vanilla bean tart

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## LAND & SEA | 97

heirloom tomato, burrata, garlic oil & balsamic, basil

baby greens, hearts of palm, jicama, toy box tomato, cucumber, citrus vinaigrette

assorted fresh breads and creamery butter

chilled seafood display

shrimp cocktail, chef's selection of oysters, cocktail crab claws

spicy cocktail sauce, horseradish, lemons and limes

grilled half maine lobster tail, lemon scampi butter

petite new york strip steaks, foraged mushrooms, roasted pearl onions, red wine jus

crispy skin organic chicken, sautéed spinach, roasted garlic butter

crispy fingerling potatoes

asparagus and carrots

turtle cheesecake

fresh fruit tarts

# BARS + BEVERAGES

## PREMIUM

New Amsterdam Vodka

Bombay Gin

Bacardi Rum

Sauza Blue Tequila

Jim Beam Bourbon

Dewars White Label

Canadian Club Whiskey

E&J Gallo Brandy

Canyon Road - Pinot Grigio,  
Chardonnay, Cabernet, Pinot  
Noir

LaMarca Prosecco

## DOMESTIC BEER

Bud Light

Michelob Ultra

Samuel Adams

Yuengling

Coors Light

## SUPER PREMIUM

Tito's Handmade Vodka

Tanqueray Gin

Captain Morgan Rum

Dewars

Cuervo Gold Tequila

Johnny Walker Red Scotch

Courvoisier

Jack Daniel's Bourbon

Seagram's VO Whiskey

E&J Gallo Brandy

Chivas Regal

William Hill – Cabernet, Pinot  
Noir, Chardonnay, Sauvignon  
Blanc

LaMarca Prosecco

## IMPORTED BEER

Heineken

Amstel Light

Corona

Corona Light

## VIP

Grey Goose Vodka

Bacardi Rum

Hennessy

No Ten Tanqueray Gin

Johnny Walker Black Scotch

Patron Silver Tequila

Maker's Mark Bourbon

Crown Royal Whiskey

Grand Marnier

Romana Sambuca

Disaronno Amaretto

Bailey's Irish Crème

Kendall Jackson 'Vintners  
Reserve, Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Pinot Noir  
Merlot  
LaMarca Prosecco

## NON- ALCOHOLIC

O'Doul's (non-alcoholic)

Soda

Water

Juices

all prices are subject to a 23% service charge & applicable florida state sales tax

# BEVERAGES ON CONSUMPTION

cash bar pricing excludes tax + service charge

## HOSTED

- premium | 9
- super premium | 10
- vip | 11
- premium wine | 9
- super premium wine | 10
- vip wine | 11
- imported beer | 6.5
- domestic beer | 5.5
- bottled water | 4
- soft drinks | 4
- cordials | 10

## CASH

- premium | 9.5
- super premium | 10.5
- vip | 11.5
- premium wine | 9.5
- super premium wine | 10.5
- vip wine | 11.5
- imported beer | 7
- domestic beer | 6
- bottled water | 4.5
- soft drinks | 4.5
- cordials | 10.5

# BAR PER HOUR

priced per hour | per person

## PREMIUM

- one hour | 17
- two hours | 30
- three hours | 40
- four hours | 50

## SUPER PREMIUM

- one hour | 19
- two hours | 33
- three hours | 45
- four hours | 57

## VIP

- one hour | 22
- two hours | 38
- three hours | 52
- four hours | 66

## BEER + WINE + SOFT DRINKS

- one hour | 15
- two hours | 25
- three hours | 33
- four hours | 41

all prices are subject to a 23% service charge & applicable florida state sales tax

# SIGNATURE DRINK STATIONS

up to 4 hours | minimum 100 drinks | 100 per bartender  
priced per drink

## BLOODY MARY BAR | 12

celery, carrot sticks, pearl onions, olives, hot peppers, hot sauce, horseradish, celery salt, cracked pepper, spicy + regular tomato juice, flavored vodkas

## SHAKEN NOT STIRRED | 13

martini bar to include:

premium vodkas, traditional vermouth, pearl onions, olives

sour apple cosmo

dirty martini

## BLUE BAR | 12

blue hawaiian: coconut rum, vodka, pineapple, blue curacao

blue whale: vodka, lemonade, blue curacao

## MOJITO MADNESS | 12

traditional cuban mojito; original bacardi rum, fresh mint leaves, sugar

pomegranate + watermelon mojitos: fresh fruit, flavored rum

## CORDIALS | 12

amaretto disaronno, bailey's irish cream, chambord, frangelico, grand marnier, kahlua, romana sambuca

## PUNCH BY THE GALLON

non-alcoholic fruit punch or lemonade | 35

red, peach or white sangria | 100

champagne punch | 95

autumn spiced cider | 90

warm mulled wine | 85

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