

Rehearsal Dinner Family-Style or Buffet Menus

Southern Classic

Chopped Salad with Roasted Corn, Beans, and Cherry Tomatoes
Barbeque Smoked Brisket
Carolina Barbeque Chicken Breast
Cole Slaw
Loaded Potato Salad
Grilled Corn on the Cob
Fudge Brownies and Assorted Cookies
Regular Coffee, Decaffeinated Coffee, Hot Tea
\$45.00++ per person

Mediterranean Market

Cucumber, Feta, and Heirloom Tomato Salad
Arugula Salad with Creamy Peppercorn Dressing
Warm Bikini Sandwiches with Dry Cured Ham, Manchego Cheese, and
Apricot Jam
Roasted Chicken with Salsa Verde
Chef's Homemade Pasta with Shrimp, Roasted Tomatoes, Broccolini and
Pesto
Grilled Seasonal Vegetables and Potatoes with Extra Virgin Olive Oil
Torta Della Nonna
Regular Coffee, Decaffeinated Coffee, Hot Tea
\$55.00++ per person

Florida Picnic

Vegetable Crudite with Chef's Choice of Dipping Sauces
Avocado and Crab Toast
Farm Salad with Red Wine Vinaigrette
Mojo Grilled Chicken Breast
Roasted Sliced Beef Strip Loin
Seasonal Vegetables
Assorted Mini Desserts
Regular Coffee, Decaffeinated Coffee, Hot Tea
\$65.00++ per person



Late Wight Party Snacks

Mini Beef Sliders and Hot Dogs - \$12.00++ per person (Add fries for \$2.00++ per person)

Midnight Breakfast Burritos

Scrambled Eggs, Potato, Bacon, Cheddar Cheese Pressed Flour Tortilla \$9.00++ per burrito

New York Style Pizza (Choice of 1, 2, or 3):

Cheese Only
Meat Lovers
Margherita
\$10.00++ per person for one choice
\$11.00++ per two choices
\$12.00++ per person for three choices

Popcorn (Choice of Two):

Truffle
Barbeque Spiced
Parmesan and Herb
\$10.00++ per person

Tacos and Foldies (Choice of 1 or 2):

Pork Carnitas Taco with Corn Tortilla, Queso Fresco, Pico de Gallo

Al Pastor Chicken Taco with Corn Tortilla, Cabbage, Pickled Onion, Queso Fresco

Pulled Pork Foldies with Jack Cheese, Black Beans, Tomatillo Salsa

Veggie Foldies with Black Beans, Squash, Caramelized Onion, Heirloom Tomato, Jack Cheese, Salsa Roja

> \$12.00++ per person for one choice \$16.00++ per person for two choices

Mini Sandwiches (Choice of 1, 2 or 3):

Classic Grilled Cheese with American, Cheddar, Wheat Bread

Modern Grilled Cheese with Fontina, Cheddar, Heirloom Roasted Tomato Jam, Sourdough

> Italia Sandwich with Ciabatta, Prosciutto, Provolone, Sundried Tomatoes

Fried Chicken Sandwich with Pickles and Hot Sauce Mayo

Pressed Cuban Sandwich

\$11.00++ per person for one choice \$13.00++ per person for two choices \$15.00++ per person for three choices



Farewell Brunch Buffet Menus

Rise and Shine

Seasonal Sliced Fruits
Assorted Bagels and Fresh Baked Muffins
Butter, Cream Cheese, and Fruit Preserves
Assorted Greek Yogurt Flavors with House-Made Granola
Egg, Sausage, and Cheese English Muffin Breakfast Sandwiches
Regular Coffee, Decaffeinated Coffee, Hot Tea
\$29.00++ per person

American Gourmet

Seasonal Sliced Fruit and Berries
Assorted Breakfast Pastries with Honey, Butter, and Local Preserves
Egg Frittata with Spinach, Sundried Tomato, Fontina Cheese, and Potatoes
Farm Fresh Scrambled Eggs
Home Style Breakfast Potatoes
Choice of Chicken Sausage or Bacon
Regular Coffee, Decaffeinated Coffee, Hot Tea
\$35.00++ per person

Southern Start*

Seasonal Sliced Fruits and Berries
Assorted Breakfast Pastries with Honey, Butter, and Local Preserves
Omelet Station with Chef's Assorted Seasonal Vegetables, Meats, and
Cheeses
Farm Fresh Scrambled Eggs
Chicken and Waffles with Hot Sauce Butter and Maple Syrup
Breakfast Potatoes or Grits
Choice of Bacon, Sausage, or Ham
Regular Coffee, Decaffeinated Coffee, Hot Tea
\$45.00++ per person

Bloody Mary and Mimosa Bar

Caloosa Sound Vodka, Bloody Mary Mix Pickles, Olives, Celery, Bacon, Lemons, Limes Assorted Hot Sauces, Worcestershire, Horseradish Sparkling Wine, Orange Juice, Pineapple Juice, Peach Juice Fresh Fruit Garnishes \$30.00++ per person for two hours**

^{*}Does not include cost of Chef Attendant, \$175.00++

^{**}Does not include cost of Bartender, \$175.00++



Bar Packages

Luminary Brand Bar

Wheatley, Brokers, Cruzan, Corazon, Four Roses, Ballentine Costal Vines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, and Cabernet Sauvignon

Assorted Imported and Domestic Beers Assorted Sodas and Bottled Waters

> 1 Hour: \$22.00 per person 2 Hours: \$40.00 per person 3 Hours: \$52.00 per person 4 Hours: \$62.00 per person

Premier Brand Bar

TITO's, Tanqueray, Cruzan, Captain Morgan, Sauza Silver, Johnnie Walker Red, Jim Beam, Canadian Club, Courvoisier VS

Fetzer Wines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, and Cabernet Sauvignon

Assorted Imported and Domestic Beers
Assorted Sodas and Bottled Waters

1 Hour: \$25.00 per person 2 Hours: \$44.00 per person 3 Hours: \$58.00 per person 4 Hours: \$68.00 per person Elite Brand Bar

Ketel One, Tanqueray 10, Bacardi, Captain Morgan, Don Julio Silver, Johnnie Walker Black, Maker's Mark, Crown Royal, Hennessey V.S

Roth Estate Wines: Chardonnay, Sauvignon Blanc, Pinot

Noir, Cabernet Sauvignon
Assorted Imported and Domestic Beers
Assorted Sodas and Bottled Waters

1 Hour: \$29.00 per person 2 Hours: \$52.00 per person 3 Hours: \$70.00 per person 4 Hours: \$80.00 per person

Beer + Wine Bar

Costal Vines: Chardonnay, Pinot Grigio, White Zinfandel, Sauvignon Blanc, Merlot, Pinot Noir, and Cabernet Sauvignon

Assorted Imported and Domestic Beers

1 Hour: \$19.00 per person 2 Hours: \$31.00 per person 3 Hours: \$41.00 per person 4 Hours: \$49.00 per person Cash Bar Pricing

Luminary Brand Cocktail - \$11.00 each
Premier Brand Cocktail - \$12.00 each
Elite Brand Cocktail - \$14.00 each
Signature Cocktail - \$14.00 each
Costal Vines by the Glass - \$10.00 each
Fetzer Wines by the Glass - \$12.00 each
Roth Estate Wines by the Glass - \$14.00 each
Imported and Local Craft Beer - \$8.00 each
Domestic Beer - \$7.00 each
Assorted Sodas - \$4.00 each

Bottled Water - \$4.00 each

Bartender Fee Cash Bar Set Up Fee \$175.00 each \$175.00 each