



CELESTE

Catering Menus



The Celeste Hotel takes an innovative “out of this world” approach to all catering events, whether you are planning an intimate social gathering or a socially distanced corporate affair. We use only the freshest ingredients, many locally sourced, that our culinary professionals transform into the most exquisite creations, designed to impress each and every one of your guests.

We have over 12,000 square feet of indoor and outdoor flexible event space and our team brings an unparalleled level of creativity to every function and a “can-do” attitude that will delight and surprise you and your guests. Events are designed to feature global trends, regional and cultural influence and healthy options. If you can imagine it, we can make it happen! Together we will exceed your guests’ expectations with a new dimension of refined service and first class hospitality.





CELESTE

Breakfast Plated

Plated options are offered for 15 or more people and include: Chef's Selection of Morning Pastries with Marmalade, Fruit Preserves, Honey and Butter, Freshly Brewed Foxtail Coffee, Assorted Herbal Teas, Chilled Water and Fresh Florida Orange Juice. Decaf available upon request.

STARTERS (select 1 for all)

FRUIT CUP

Fresh Seasonal Fruit

BERRY PARFAIT

Seasonal Berries, Honey Yogurt & Granola



BUTTERMILK PANCAKES—28pp

Seasonal Berry Compote, Whipped Butter, Warm Maple Syrup and Crisp Applewood Smoked Bacon or Sausage

HUEVOS RANCHEROS—30pp

Two Farm Fresh Cage Free Eggs Fried and Served on a Flour Tortilla with Chorizo Hash, Black Beans, Pico de Gallo and Chipotle Sauce

CHICKEN & WAFFLES—30pp

Belgian Waffles & Crispy Buttermilk Fried Chicken, Bourbon Maple Syrup Drizzle and Breakfast Potatoes with Peppers and Onions

ENTREES (select 1 for all)

ALL AMERICAN BREAKFAST—30 pp

Farm Fresh Cage Free Scrambled Eggs, Applewood Smoked Bacon, Sausage and Yukon Gold Hash Brown Potatoes

SMOKED SALMON EGGS BENEDICT—30 pp

Poached Eggs, Smoked Salmon, Spinach and Tomato on a Toasted English Muffin with Champagne Hollandaise Sauce and Home Style Hash Browns



Prices are per person (pp) and are provided for guidance in budget development only. Event Orders will confirm all final arrangements and pricing. 24% taxable service charge and applicable sales tax are not included.



CELESTE

Breakfast Buffets

Buffet options are based on 1.5 hours of continued service and include: Freshly Brewed Foxtail Coffee, Assorted Herbal Teas, Fruit Infused Water and Fresh Florida Orange Juice . Decaf available upon request.

CELESTE CONTINENTAL—30pp

(minimum of 15 people)

- * Local Seasonal Melons, Citrus Segments, Pineapple and Mint
- * Individual Parfaits: Greek Yogurt, Fresh Berries and Granola
- * Fresh Croissants, Pastries, Marmalade, Fruit Preserves, Honey and Butter

EXECUTIVE CONTINENTAL—32pp

(minimum of 15 people)

- * Fresh Cut Seasonal Fruit
- * Assorted Cereals, Cold 2% Milk, Soy Milk and Almond Milk
- * Individual Parfaits: Greek Yogurt, Fresh Berries and Granola
- * Smoked Salmon, Whipped Cream Cheese, Capers, Shaved Onion and Hard Cooked Eggs
- * Fresh Croissants, Pastries and Bagels, Whipped Cream Cheese, Marmalade, Fruit Preserves, Honey and Butter with Toaster

HEALTHY START BUFFET—36pp

(minimum of 25 people)

COLD ITEMS

- * Assorted Fruit Smoothies
- * Local Seasonal Melons, Citrus Segments, Pineapple and Mint
- * Assorted Cereals, Cold 2% Milk, Soy Milk and Almond Milk
- * Fresh Bagels and Banana Bread, Whipped Cream Cheese, Marmalade, Fruit Preserves, Honey and Butter with Toaster

HOT SELECTIONS (choice of 2)

- * Egg White Frittata: Wild Mushrooms, Asparagus, Onion and Goat Cheese
- * House Made Crustless Quiche: Tomato, Spinach and Aged Cheddar
- * Breakfast Quesadilla: Farm Fresh Cage Free Eggs, Zucchini, Squash, Onions, Peppers, Shredded Cheese and Fresh Salsa
- * Open Faced Sandwich: Egg Whites, Tomato & Spinach on a Toasted English Muffin

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CELESTE

Break Stations

Break stations offered for 15 or more people, are based on 30 minutes of continued service and include: Freshly Brewed Foxtail Coffee, Assorted Herbal Teas, Assorted Coke Product Soft Drinks and Bottled Water . Decaf available upon request.

CELESTE MORNING—18pp

Berry Smoothie Shooters, Freshly Baked Pastries and House Made Buttery Biscuits, Served with Whipped Butter, Fruit Preserves and Honey

COOKIE LOVE AT FIRST BITE—18pp

Assorted House Made Gourmet Cookies to Include: Chocolate Chip, Sugar, Oatmeal Raisin and White Chocolate Macadamia, Served with Cold 2% Milk, Soy Milk and Almond Milk



SPREAD THE LOVE HUMMUS—18pp

Roasted Red Pepper Hummus, Onion Dip, Ranch, Marinated Olives, Roasted Vegetables, Served with Pita, Tortilla Chips and House Made Potato Chips



TAKE ME OUT TO THE BALLGAME—20pp

Individual White Cheddar Popcorn and Cracker Jacks, Warm Jumbo Pretzels and Miniature Corndogs, Served with Mustard and Beer Cheese Sauce, Ketchup and Mustard

ICE CREAM SUNDAE STATION—14pp

(minimum of 20 people; 1 attendant required per 50 people at 150 each)

Vanilla and Chocolate Ice Cream Served with an Assortment of Toppings to Include: Chocolate and Caramel Sauces, Sprinkles, Crushed Oreos, Chopped Nuts, Whipped Cream and Maraschino Cherries

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CELESTE

A La Carte Food

SPECIALTY BAKERY

Assorted Bagels—36 per dozen

Plain, Cinnamon Raisin, Poppy Seed, Sesame Seed and Onion, Served with Butter, Whipped Cream Cheese and Toaster

Assorted Muffins—39 per dozen

Blueberry, Banana and Double Chocolate

Freshly Baked Pastries—39 per dozen

Fruit, Berry and Cheese Danish and Cinnamon Rolls

Miniature Croissants—32 per dozen

Served with Butter and Marmalade

Chocolate Dipped Strawberries—42 per dozen

Double Fudge Brownies—38 per dozen

House Made Gourmet Cookies—36 per dozen

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin or Sugar



JUST SNACKS

Individual Celeste Truffle Popcorn—4 each

Shaved Parmesan and Chives, Minimum of 12

Individual Bags of Chips & Snacks—6 each*

Jumbo Pretzels—40 per dozen

Whole Grain Mustard and Warm Beer Cheese Sauce

Frozen Ice Cream Bars—7 each*

GOOD FOR YOU

Fresh Fruit Skewers—37 per dozen

Fresh Fruit Cups—4 each

Fresh Whole Fruit—3 each*

Apples, Bananas and Oranges

Individual Assorted Greek Yogurts—5 each*

Individual Greek Yogurt Parfaits—7 each

Fresh Seasonal Berries and Granola

Granola Bars—6 each*

Fancy Mixed Nuts—36 per lb.

Individual House Made Trail Mix —5 each

Minimum of 12

**Can be Charged Based on Consumption*

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A La Carte Beverages And Packages

BEVERAGES

Fresh Florida Orange Juice—65 per gal.

Apple, Grapefruit or Cranberry Juice—55 per gal.

Freshly Brewed Foxtail Coffee—80 per gal.

Decaf Available Upon Request

Assorted Herbal Teas—40 per gal.

Assorted Coke Product Soft Drinks—5 each

Freshly Brewed Iced Tea—40 per gal.

Lemonade—40 per gal.

Bottled Water—5 each

Sparkling Water—5 each

Red Bull—6 each

Regular and Sugar Free

Sports Drinks—6 each



BEVERAGE PACKAGES (Minimum of 8)

Beverage packages include Freshly Brewed Foxtail Coffee*, Assorted Herbal Teas, Assorted Coke Product Soft Drinks, Bottled Water and Fruit Infused Water.

ALL DAY (based on 8 hours of continued service) —**24 per person**

HALF DAY (based on 4 hours of continued service)—**14 per person**

**Decaf available upon request*

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CELESTE

Lunch Plated

Plated options are offered for 20 or more people and include: Artisan Rolls & Sweet Cream Butter, Chef's Choice of Vegetable and Accompaniment, Freshly Brewed Foxtail Coffee, Assorted Herbal Teas, Chilled Water and Chef's Dessert Selection. Decaf available upon request.

STARTERS (select 1 for all)

THE LOCAL

Organic Greens, Heirloom Tomato, Pickled Fennel, Crispy Chickpea and Thyme Vinaigrette

THE CAESAR

Romaine, Kale, House Made Creamy Garlic Caesar Dressing, Rye Croutons, Cracked Black Pepper and Parmesan Dust

HEIRLOOM TOMATO

Fresh Mozzarella, Baby Heirloom Tomatoes, Crouton Plank, Basil Oil and Balsamic Caviar



MAKE IT AN ENTRÉE—27pp

Add Salmon or Chicken to Any Starter

ENTREES (select 1 for all)

BOURBON CHICKEN—30pp

Grilled Marinated Chicken Breast, Caramelized Cipollini Onions and Bourbon BBQ Jus

CHICKEN BREAST PICATTA—30pp

Citrus Brined Free Range Chicken Breast, Crispy Capers and White Wine Butter Sauce

GRILLED SALMON—36pp

Fresh Atlantic Salmon Served with Champagne Dill Sauce

PERSILLADE CRUSTED GROUPER—38pp

Seared Black Grouper Crusted with Citrus Butter Breadcrumbs and White Wine

CAST IRON SIRLOIN STEAK—40pp

Citrus Herbed Butter Rub and House "Steak" Sauce

CHAR-GRILLED PETITE FILET—42pp

Peppercorn Dusted Center Cut Filet, Roasted Wild Mushrooms and Red Wine Demi Glaze

Vegetarian/Vegan Entrees Available Upon Request

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CELESTE

Deli Lunch

BOXED LUNCH —26pp

ENTREES (minimum of 8 per selection)

- * Chicken Caesar Salad: White Meat Chicken, Romaine and Parmesan Tossed in Creamy Caesar Dressing
- * Chicken Caesar Wrap: Chicken Caesar Salad Wrapped in a Tortilla
- * The Italian: Genoa Salami, Uncured Ham, Provolone, Arugula, Tomato and Basil Mayo Served on a Brioche Bun
- * Grilled Vegetable Wrap: Grilled Zucchini, Yellow Squash and House Made Hummus with Bibb Lettuce and Vine Ripe Tomato

SIDES (select 2 for all)

- * Individual Bag of Kettle Potato Chips
- * Pasta Salad
- * Fresh Seasonal Fruit Cup
- * Chocolate Chip Cookie

SERVED WITH (Guest Choice of)

- * Coke Product Soft Drink
- * Bottled Water



MARKET DELI BUFFET —

2 Entrees 30pp, 3 Entrees 35pp

(minimum of 25 people)

SALADS (choice of 2)

- * The Local with Organic Greens, Heirloom Tomato, Pickled Fennel, Crispy Chickpea and Thyme Vinaigrette
- * Tossed Caesar & Kale with Rye Crouton
- * Watermelon, Arugula, Feta and Lime
- * Southern Style Potato Salad
- * Haricot Vert Potato Salad

ENTREES (choice of 2 or 3)

- * Turkey Club: Hearty White Bread, Mayo, Bacon, Turkey, Bibb Lettuce and Tomato
- * Greek Wrap: Hummus, Grilled Vegetables and Cucumbers
- * Chicken Caesar Wrap
- * Steak Sandwich: Horseradish Sauce, Aged Cheddar and Arugula on a Brioche Bun
- * The Italian
- * Grilled Veg Sandwich: Roasted Veg and Roasted Red Pepper Hummus

SERVED WITH

- * House Made Potato Chips, House Made Gourmet Cookies and Double Fudge Brownies
- * Assorted Coke Product Soft Drinks and Fruit Infused Water

Based on 1.5 Hours of Continued Service

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CELESTE

Lunch Buffets

Buffet options are offered for 30 or more people, are based on 1.5 hours of continued service and include: Freshly Brewed Foxtail Coffee, Assorted Herbal Teas, Freshly Brewed Iced Tea and Fruit Infused Water . Decaf available upon request.

PAN ASIAN BUFFET

2 Entrees 37pp , 3 Entrees 40pp

SALADS

- * Soba Noodle Salad with Vegetables & Spiced Peanut Dressing
- * Wakame Seaweed Salad with Sesame Dressing

ENTREES (choice of 2 or 3)

- * Honey Fried Chicken
- * Ginger Szechuan Beef and Broccoli
- * Teriyaki Glazed Salmon, Black Sesame Seeds

SERVED WITH

- * Chinese Stir Fried Vegetables and Almond Rice
- * Coconut Cake

TASTE OF ITALY BUFFET

2 Entrees 36pp, 3 Entrees 39pp

SALADS

- * Caprese Salad with Balsamic Reduction
- * Antipasto Salad with Baby Arugula, Artichoke Hearts, Roasted Red Peppers, Genoa Salami and Kalamata Olives

ENTREES (choice of 2 or 3)

- * Pan Seared Lemon Chicken Cutlets , White Wine Lemon Butter Sauce
- * Sicilian Style White Fish, Diced Tomato, Lemon, Marinated Olives, Capers and White Wine
- * Rosemary Roasted Pork Loin

SERVED WITH

- * Fresh Herbed Focaccia Brushed with EVOO
- * Penne with Wild Mushrooms & Black Garlic White Wine Cream Sauce
- * Cannoli

SOUTHERN SPECIALTIES BUFFET

2 Entrees 38pp, 3 Entrees 41pp

SALADS

- * Watermelon Salad with Arugula, Feta and Lime
- * Southern Style Potato Salad

ENTREES (choice of 2 or 3)

- * Fried Chicken and Waffles
- * Baby Back Ribs with St. Louis Style BBQ Glaze
- * Cornmeal Breaded Catfish

SERVED WITH

- * Baked Truffle Mac and Cheese, Braised Kale and Corn and Lima Bean Succotash
- * Key Lime Pie

CARRIBEAN DREAM BUFFET

2 Entrees 40pp, 3 Entrees 43pp

SALADS

- * Charred Corn Salad with Roasted Vegetables, Cucumbers, Peppers, Red Onion and Lime Vinaigrette
- * Pineapple Pepper Slaw with Napa Cabbage and Citrus Vinaigrette

ENTREES (choice of 2 or 3)

- * Jamaican Jerk Chicken, Lime and Mango Salsa
- * Coconut Shrimp, Piña Colada Sauce
- * Char-Grilled Steak, Papaya Marinade and Smoked Pepper Chimichurri

SERVED WITH

- * Blended White and Wild Rice with Beans and Fried Yucca with Garlic Mayo
- * Coconut Milk Rice Pudding with Fresh Mango and Pomegranate

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Meeting Planner Packages

Packages offered for 30 or more people. AM Starter and Lunch are based on 1.5 hours of continued service, Mid Morning and PM Booster are based on 30 minutes of continued service. Decaf available upon request. Meeting room rental is additional. Audio Visual is priced separately through a 3rd party company.

FEELING ACCOMPLISHED—61pp

All Day Beverage Station to Include: Freshly Brewed Foxtail Coffee, Assorted Herbal Teas and Fruit Infused Water

AM STARTER

- * Fresh Baked Pastries
- * Seasonal Whole Fruit
- * Fresh Florida Orange Juice

MID MORNING

- * Assorted Individual Power Bars

MID-DAY STRETCH—IT'S A WRAP!

- * Select 3 Entrees from Market Deli Buffet on pg. 8
- * Served with Chef's Selection of Two Fresh Salads and House Made Potato Chips

PM BOOSTER

Assorted Cookies



GOOD VIBRATIONS—71pp

All Day Beverage Station to Include: Freshly Brewed Foxtail Coffee, Assorted Herbal Teas and Bottled Water

AM STARTER

- * Fresh Baked Pastries, Croissants and Bagels
- * Fresh Cut Seasonal Fruit
- * Fresh Florida Orange Juice

MID MORNING

- * Assorted Individual Power Bars

HOT LUNCH BUFFET

- * Select 1 Buffet from pg. 9, Choice of 2 Entrees

PM BOOSTER

Individual Bags of Pretzels and Assorted Cookies

MEETING DEADLINE—81pp

All Day Beverage Station to Include: Freshly Brewed Foxtail Coffee, Assorted Herbal Teas and Bottled Water

AM STARTER

- * Fresh Baked Pastries and Bagels
- * Fresh Cut Seasonal Fruit
- * Hot Breakfast Wraps with Scrambled Eggs, Uncured Ham, Peppers, Onions and White Cheddar
- * Breakfast Potatoes
- * Fresh Florida Orange Juice

MID MORNING

- * Assorted Individual Power Bars

PLATED WORKING LUNCH (select 1 for all)

All Entrees Include a Garden Salad with Choice of Dressing for All, Chef's Choice of Accompaniment & Chef's Dessert Selection

- * Bourbon Chicken with Caramelized Cipollini Onions and Bourbon BBQ Jus
- * Grilled Salmon with Champagne Dill Sauce
- * Upgrade for 5pp — Cast Iron Sirloin Steak with Citrus Herbed Butter Rub and House "Steak" Sauce

PM BOOSTER

Celeste Truffle Popcorn and Assorted Cookies



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CELESTE

Hors D'Oeuvres

A minimum of 50 pieces need to be ordered per selection, smaller orders will need to be reviewed. Most Hors D'Oeuvres can be either butler passed or displayed on small plates, some exceptions apply, counts may differ.

COLD SELECTIONS

Ahi Poke Tartare—5ea

Avocado Crema, Wonton

Beef Carpaccio—4ea

Shaved Red Onion on a Crostini

Caprese Skewers—4ea

Fresh Basil, Fresh Mozzarella, Balsamic Drizzle

Celeste Bruschetta—4ea

Heirloom Petite Tomato, Fresh Basil, Balsamic Spheres

Compressed Watermelon—4ea

Chevre, Pistachio, Vanilla Balsamic Reduction

Fresh Fruit Skewer (VG | GF) —4ea

Fresh Mint, Winter Park Honey Drizzle

Prosciutto Wrapped Asparagus—5ea

Garlic Aioli, Wheat Plank

Smoked Salmon and Dill Cream Cheese—5ea

Sliced English Cucumber, Rye

Vegetable Crudit  Shooter—4ea

Pink Peppercorn Buttermilk Dip

Vegetable Ratatouille—4ea

Filled Vol Au Vent, Parmesan

Mediterranean Skewer—6ea

Genoa Salami, Artichoke Heart, Tomato, Mozzarella, Pesto

Jumbo Shrimp Cocktail—6ea

Grilled Lemon, Cocktail Sauce



HOT SELECTIONS

BBQ or Italian House Made Meatballs—4ea**Beef or Chicken Taquitos—5ea**

Avocado Crema

Buffalo Chicken Empanada—4ea

Buttermilk Ranch

Crispy Truffle Mac N Cheese Bites—4ea

Rolled in Panko and Deep Fried

Parmesan Truffle Arancini—4ea

Creamy Risotto Rolled in Panko and Deep Fried

Spanakopita—4ea

Spinach and Feta in Phyllo

Spicy Breaded Cauliflower Floret—4ea

Curry Sour Cream Sauce

Spring Rolls (VG) —4ea

Sweet Chili Sauce

Thai Chicken Satay—4ea

Peanut Sauce

Vegetable Samosa (VG) —4ea

Tomato, Date Chutney

Beef Empanada—5ea

Chimichurri

Miniature Beef Wellington—6ea

Thyme Bourguignon Sauce

Petite Crab Cake—6ea

Horseradish Remoulade, Pickled Fennel

Pork Belly Slider—6ea

Pickled Cucumber, Hoisin Glaze

Skewered Shrimp Scampi—6ea

Brushed with Garlic Butter and Parsley

Bacon Wrapped Scallops—6ea

Prices are per each piece (ea) and are provided for guidance in budget development only. Event Orders will confirm all final arrangements and pricing. 24% taxable service charge and applicable sales tax are not included.



CELESTE

Reception Stations

All displays and stations are based on 1.5 hours of continued service. Stations are offered for 30 or more people. Where indicated, 1 Chef Attendant will be required per 50 guests, at a fee of 150 each.
****NOT OFFERED AS STAND ALONE ITEMS****

DISPLAYS

The Board and Cheese Shoppe — 19pp

Chef's Selection of Deli Meats, Imported and Domestic Cow, Sheep and Goat Cheeses, Served with House Made Crostini and Gourmet Crackers

Dipping Station—17pp

Warm Spinach and Artichoke Dip, House Made Red Pepper Hummus, Guacamole, and Pico de Gallo Salsa, Served with Pita, Tortilla Chips and Crostini

Dreaming of Desserts—12pp

Includes 3 Dessert Selections: Key Lime Pie, Chocolate Mousse Cake, Cheesecake, Vanilla Whiskey Cream Napoleons or Coconut Milk Rice Pudding; Additional Selections at 4pp each



Farmers Market Display—17pp

Fresh Cut Seasonal Fruit and Citrus Yogurt Dip, Raw Vegetable Crudite with Onion and Pink Peppercorn Dips, House Made Hummus and Red Pepper Hummus, House Chips, Pita and Grilled Market Veg



Self-Guided Salad Exploration—17pp

Choose a Base from Romaine Hearts, Organic Greens or Baby Spinach Mix with Assorted Toppings

Slider Burger Bar—24pp

Brown Sugar Pork Belly and Garlic Aioli; Florida Wagyu Beef with Aged Cheddar and Celeste Sauce; Turkey Burger with Swiss, Bell Pepper Sauce and Mustard; Served with House Made Chips, Sweet Potato Fries and Toppings to Include Baby Lettuce, Vine Ripe Tomato, Shaved Red Onion, Dill Pickles, Ketchup and Mustard

Taco Bar—22pp

Choose a Protein from Shredded Beef, Grilled Chicken, or Carnitas with Corn and Flour Tortillas, Tortilla Chips, Spanish Style Rice and Toppings to Include Shredded Lettuce, Three Cheese Blend, Sour Cream, and Pico de Gallo

Pasta Explosion—23pp*

Cheese Tortellini with Pesto, Spinach and Heirloom Tomatoes; Cavatappi with Tomato Pomodoro, Onions, Chicken and Parmesan; Penne with White Wine Cream Sauce, Garlic Shrimp and Peas; Served with Garlic Bread Sticks and Grissini Sticks

**Chef Attended Upon Request*

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CELESTE

Bar Packages

House Brands	8 Host	9 Cash
Premium Brands	10 Host	11 Cash
Top Shelf Brands	13 Host	14 Cash
House Wine	9 Host	10 Cash
Domestic Beer	7 Host	8 Cash
Imported Beer	8 Host	9 Cash
Soft Drinks	5 Host	5 Cash
Bottled Water	5 Host	5 Cash



150 Bartender Fee Per Bar
1 Bar Required Per 75 People

CASH BAR

- * Choice of Any Bar Listed Below, Guests to Pay with Cash Only

HOST BAR

- * Choice of Any Bar Listed Below, Charged on Consumption, Minimum of 1 Hour

OPEN BARS (based on 1, 2, 3 and 4 hours of service)

Half Hour Pricing Available Upon Request

Beer and Wine — 18pp | 30pp | 40pp | 48pp

- * Choice of 4 Beers: Budweiser, Bud Light, Miller Lite, Michelob Ultra, Heineken, Blue Moon and Corona
- * House Zinfandel, Chardonnay, Cabernet Sauvignon and Merlot
- * Bottled Water and Coke Product Soft Drinks

House Brands — 19 pp | 31pp | 41pp | 49pp

Beer and Wine plus Smirnoff Vodka, Brokers Gin, Bacardi Rum, Tequila, J&B Scotch and Jim Beam Bourbon

Premium — 22pp | 34pp | 44pp | 52pp

Beer and Wine plus Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jose Cuervo 1800 Tequila, Dewar's Scotch, Jack Daniels Bourbon and Crown Royal Blend

Top Shelf — 25pp | 37pp | 47pp | 55pp

Beer and Wine plus Grey Goose Vodka, Bombay Sapphire Gin, Myers Rum, Patron Tequila, Johnnie Walker Black Scotch, Makers Mark Bourbon and Crown Royal Blend

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CELESTE

Dinner Plated

Plated options are offered for 20 or more people and include: Artisan Rolls & Sweet Cream Butter, Freshly Brewed Foxtail Coffee, Assorted Herbal Teas, Chilled Water and Chef's Dessert Selection. Decaf available upon request.

STARTERS (select 1 for all)

THE LOCAL

Organic Greens, Heirloom Tomato, Pickled Fennel, Crispy Chickpea and Thyme Vinaigrette



THE CAESAR

Romaine, Kale, House Made Creamy Garlic Caesar Dressing, Rye Croutons, Cracked Black Pepper and Parmesan Dust

HEIRLOOM TOMATO

Fresh Mozzarella, Baby Heirloom Tomatoes, Crouton Plank, Basil Oil and Balsamic Spheres

ENTREES (select 1 for all)

STUFFED CHICKEN BREAST—4opp

Goat Cheese, Pancetta and Sun-dried Tomato Stuffed with Creamy Polenta and Vegetable Bundle

CHIPOTLE MARINATED DORADO—5opp

Whipped Potatoes, Horseradish Roasted Vegetables and Mango Salsa

ESPRESSO RUBBED PORK TENDERLOIN—5opp

Crispy Potatoes, Roasted Wild Mushrooms and Bourbon Broth

GUAVA BBQ-BRAISED SHORT RIBS—55pp

Smashed Purple Peruvian Potatoes, Onion Jam, Heirloom Carrots and Ancho Chili Oil

LOBSTER RAVIOLI—5opp

Fresh Tarragon and Lobster Cream

GRILLED 10 OZ NY SKIRT STEAK—59pp

Smoked Bacon and Mushrooms, Yukon Gold Smashed Potatoes, Braised Red Cabbage and Peppercorn Jus

CHAR-GRILLED 8 OZ FILET MIGNON—62pp

Roasted Fingerling Potatoes, Haricot Vert and Red Wine Demi Glace

Vegetarian/Vegan Entrees Available Upon Request

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Dinner Buffets

Buffet options are offered for 30 or more people, are based on 1.5 hours of continued service and include: Freshly Brewed Foxtail Coffee, Assorted Herbal Teas, Freshly Brewed Iced Tea and Fruit Infused Water . Decaf available upon request. Individual items are not interchangeable between buffets only otherwise specified.

THE GALAXY BUFFET

2 Entrees 52pp , 3 Entrees 57pp

SALADS (choice of 2)

- * The Local: Organic Greens, Heirloom Tomato, Pickled Fennel, Crispy Chickpea and Thyme Vinaigrette
- * The Caesar: Romaine, Kale, House Made Garlic Caesar Dressing, Rye Croutons, Cracked Black Pepper and Parmesan Dust
- * Roasted Beet Salad: Arugula, Spiced Pecans and Blood Orange Vinaigrette
- * Mixed Baby Greens: Citrus Cashews and Meyer Lemon Vinaigrette
- * Citrus Scented Couscous: Diced Vine Ripe Tomatoes, Fresh Parsley and EVOO

ENTREES (choice of 2 or 3)

- * Seared Florida Grouper: Toasted Coconut and Tropical Fruit Salsa
- * Char-Grilled Steak Au Jus
- * Citrus Brined Grilled Chicken
- * Garlic Rubbed Grilled Chicken with Black Garlic Jus
- * Cast Iron Blackened Shrimp with Peppadew Coulis
- * Grilled Mahi-Mahi with Coconut Lime Sauce

SIDES (choice of 2)

- * Blended Rice Pilaf
- * Yukon Gold Smashed Potatoes
- * Haricot Vert
- * Succotash Surprise

DESSERTS (choice of 2)

- * Coconut Milk Rice Pudding (GF, VG, DF)
- * Chocolate Banana Cake with Brown Butter Cream Cheese Icing
- * Pineapple Bread Pudding with Vanilla Bean Ice Cream
- * Puff Pastry Wild Berry Tart



THE CELESTIAL BUFFET—2 Entrees 63pp

SALADS (choice of 2)

- * The Caesar: Romaine, Kale, House Made Garlic Caesar Dressing, Rye Croutons, Cracked Black Pepper and Parmesan Dust
- * Heirloom Tomato: Fresh Mozzarella, Baby Heirloom Tomatoes, Crouton Plank, Basil Oil and Balsamic Spheres
- * Cranberry and Blue Cheese Salad with Organic Greens, Smoked Almonds and White Balsamic Vinaigrette
- * Southwest Salad: Crisp Romaine, Charred Corn, Black Beans, Cherry Tomatoes, Shaved Onion, Cotija Cheese and Avocado Ranch Dressing
- * Iceberg Lettuce Wedge: Egg Confetti, Crispy Bacon Lardons, Crumbled Blue Cheese, Diced Tomatoes and Buttermilk Ranch

ENTREES (choice of 2)

- * Grilled Beef Medallions with Bordelaise Sauce
- * Chef's Fresh Fish Caponata with Sun-dried Tomato Cream
- * Lemon Butter Chicken Breast, Pine Nuts, Kalamata Olives and Fine Herbs
- * Sage and Rosemary Chicken, Caramelized Lemon and Roasted Garlic Jus
- * Seared Ahi Tuna with Ponzu Lime Sauce
- * Apple Cider Pork Loin with Horseradish Cream
- * Gnocchi and Shrimp with White Wine Creamy Pesto and Oven Roasted Tomatoes
- * Quinoa Stuffed Sweet Potatoes: Garbanzo Beans, Pecans, Spinach, Cranberries, Asparagus Tips and Red pepper Coulis

SIDES (choice of 2)

- * Asparagus Spears
- * Haricot Vert
- * Blended Rice Pilaf
- * Lemon Scented Couscous
- * Broccolini
- * Rainbow Carrots
- * Fingerling Potatoes
- * Roasted Cauliflower
- * Garlic Potato Puree

DESSERTS (choice of 2)

- * Select 2 Desserts from The Galaxy Buffet

Add a Chef Carving Station Starting at 6pp more!

Prices are per person (pp) and are provided for guidance in budget development only. Event Orders will confirm all final arrangements and pricing. 24% taxable service charge and applicable sales tax are not included.