

2023 BANQUET & CATERING MENUS



WYNDHAM GRAND®

Clearwater Beach

CONTINENTAL BREAKFAST

BEACH WALK \$31

Seasonal Sliced Fresh Fruit & Berries (GF, V)

Whole Fresh Fruit (GF, V)

Individual Greek Yogurts and Low-Fat Yogurt Drinks (GF)

Fresh Pastries, Muffins & Buttery Croissants

Breakfast Coffee Cake, Scones, Marmalades, Jams, Butter & Nutella

HEALTHY START CONTINENTAL \$36

Seasonal Sliced Fruits & Berries (GF, V)

Low-Fat Yogurt Drinks and Individual Greek Yogurts (GF)

Homemade Granola with Low-Fat Milk & Almond Milk (GF)

Pecans, Dried Cranberries & Cherries (GF, V)

Fresh Banana, Peanut Butter (GF, V)

Individual Egg White Frittata with Broccolini, Bell pepper, Caramelized Onions (GF)

Steel-Cut Irish Oatmeal, Honey, Golden Raisins & Brown Sugar (GF)

Hard Boiled Eggs, Olive Oil, Salt & Pepper (GF)

BREAKFAST ENHANCEMENTS

\$8 PER PERSON PER ITEM

- Spinach, Mushroom, Tomato & Bacon Egg White Frittata (GF)
- Steel-Cut Irish Oatmeal with Golden Raisins (GF, V)
- Grilled Cheese Breakfast Sandwich Challah Bread, Ham, Scrambled Egg
- Tofu & Spinach Scrambled Egg Sandwich on Ciabatta
- Blueberry Waffle

\$9 PER PERSON PER ITEM

- Everything Bagel, Sliced Ham, Fried Egg, Provolone Cheese
- Ham & Cheese Biscuit Sandwich with Onion Jam
- Individual Quiche with Kale, Chicken Sausage, Caramelized Onion & Monterey Jack Cheese
- Individual Grilled Vegetable Quiche with Feta Cheese

All Continental Breakfasts include fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Breakfast enhancements are meant to be added to any existing menu. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

BREAKFAST BUFFET

THE WAVE \$41

Sliced Seasonal Fresh Fruit & Berries (GF, V)

Individual Cereals

Fresh Cracked Cage Free Scrambled Eggs (GF)

Crispy Applewood Smoked Bacon & Country Sausage (GF)

Roasted Potatoes (GF)

GET FIT BUFFET \$44

Sliced Seasonal Fresh Fruit & Berries (GF, V)

Individual Low-Fat Greek Yogurt with Homemade Granola & Berries (GF)

Carrot-Walnut and Orange Coconut Breakfast Breads

Fruit Preserve, Honey, Regular & Low-Fat Cream Cheese

Individual Cereals & Homemade Granola

Steel Cut Irish Oatmeal with Assorted Topping (GF, V)

Spinach Scrambled Eggs (GF)

Roasted Potatoes with Caramelized Onions (GF)

THE COASTAL \$45

Sliced Seasonal Fresh Fruit & Berries (GF, V)

Choice of Three (3):

- Ricotta Scrambled Egg, Broccolini Sandwich on Ciabatta
- English Muffin, Pork Sausage, Fried Egg & Gravy
- Cage Free Eggs Scrambled, Denver Style (GF)
- Cinnamon French Toast, Maple Syrup
- Citrus Pancakes, Lemon Ricotta, Whipped Cream
- Crisp Applewood Smoked Bacon, Country Sausage, or Grilled Ham (GF)

Breakfast Potatoes (GF)

All Breakfasts include fresh baked pastries, fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Breakfast enhancements are meant to be added to any existing menu. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax.

BREAKFAST BUFFET

BREAKFAST BUFFET ENHANCEMENTS

FRESH BAKED STUFFED CROISSANTS \$7 EACH

- Ham & Cheese with Egg
- Spinach & Ricotta Cheese with Egg
- Bacon & Cheddar with Egg

BELGIUM WAFFLE STATION \$8 PER PERSON

Citrus Infused Maple Syrup

Fresh Fruit Compote & Candied Pecans

Chef Attendant fee of \$125 will apply

GOURMET OMELET STATION \$16 PER PERSON

Fresh Cracked Cage Free Eggs, Egg Whites, Cheddar, Feta, Monterey Jack Cheese, Red & Green Peppers, Mushrooms, Tomatoes, Onions, Spinach, Diced Ham, Sausage, and Bacon (GF)
Roasted Potatoes (GF)

Chef Attendant fee of \$125 will apply

All Breakfasts include fresh baked pastries, fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Breakfast enhancements are meant to be added to any existing menu. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax.

PLATED BREAKFAST

GULF COAST \$38

Three Fluffy Scrambled Eggs (GF)
Applewood Smoked Bacon (GF)
Oven-Dried Tomatoes & Grilled Asparagus (GF)
Roasted Breakfast Potatoes (GF)

SPINACH & GOATCHEESE QUICHE \$37

Parfait with Yogurt, Berries & Homemade Granola (GF)
Wilted Spinach, Sun-Dried Tomatoes, Charred Onion, Goat Cheese
Roasted Potatoes, Grilled Asparagus & Chicken Sausage (GF)

STUFFED FRENCH TOAST \$39

Lemon Mascarpone Stuffed French Toast, Warm Pure Maple Syrup
Country Sausages (GF)
Roasted Tomato & Asparagus (GF)



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A LA CARTE

BEVERAGES

\$5.50 per Item

- Pepsi
- Diet Pepsi
- Sierra Mist
- Bottle Water
- Bottle Juices (Cranberry, Apple, Orange)

\$6.50 per Item

- Fiji Water
- Assorted Vitamin Water
- Perrier Water
- Starbucks® Frappuccino
- Bottled Iced Tea
- Assorted Flavor Sparkling Water

\$8 per Item

- Red Bull
- Sugar-Free Red Bull
- Celsius Energy Drink
- Natalie's Fresh Squeezed Juices (Grapefruit, Orange Pineapple, Orange Mango)

By the Gallon

- \$86 Regular Coffee & Decaf Coffee
- \$86 Assorted Hot Tea
- \$65 Iced Tea, Lemonade, or Fruit Infused Water

SNACKS

\$5 per Item

- Assorted Protein Bars includes Gluten Free
- Whole Seasonal Fruit (GF)
- Individual Greek Yogurt (GF)
- Individual Bags of Chips (GF)
- Individual Bags of Trail Mix

\$8 per Person

- Warm Tortilla Chips & Tomatillo Salsa (GF)
- Flavored Fresh Popcorn (Select One: Truffle, Sour Cream & Chives, Ranch, Bacon, or White Cheddar) (GF)
- Salted & Spicy Assorted Mixed Nut (GF, V)
- Fresh Sliced Seasonal Fruit (GF, V)
- Soft Pretzels with Honey Mustard

\$9 per Person

- Fresh Crudit  Display with Hummus (GF,V) & Tzatziki (GF)
- Olive Tapenade (GF) with Grilled Naan

\$48 per Dozen

- Fresh Baked Assorted Cookies, Brownies & Blondies
- Lemon Bars
- Assorted Gourmet Mini Cupcakes

\$50 per Dozen

- Assortment of Breakfast Pastries
- Assorted Bagels with Cream Cheese & Butter

Breaks are based on 30 minutes of service. Additional fees will apply for extended Service. Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PICK ME UP SNACKS

WARM CINNAMON CHURROS \$19

Bavarian Cream Filled served
with Caramel & Chocolate Dip
Assorted Flavors of Jarritos

THE MOTIVATOR \$22

Fresh Strawberries (GF, V)
Assorted Protein Bars to include Gluten Free
Assorted Individual Greek Yogurts (GF)
Assorted Chocolate Truffles (GF)
Assorted Energy Drinks

DIP IT \$18

Roasted Red Pepper Hummus, Guacamole
(GF, V)
Marinated Olives, Crudité (GF, V)
Grilled Naan, Pita Chips
Assorted Flavor Sparkling Water

BLAZE YOUR OWN TRAIL MIX \$19

Build Your Own Trail Mix with Banana Chips,
Papaya, Cranberries, Yogurt
Covered Raisins, Chocolate Covered
Blueberries, Pretzels, Chex Mix, Cashews,
Candied Pecans, Cajun Peanuts & M&M's
Served with Fruit Infused Water

SPRING TRAINING \$20

Mini Dogs
Cracker Jacks
Soft Pretzels, Cheese Sauce
Chips & Salsa (GF)
Pitcher of Lemonade

HEALTHY SNACKS \$20

Tomato-Mozzarella Skewers (GF)
Mini Ham & Cheese
Sandwiches
Tuna Salad & Crackers
Voss Flavored Waters

GOURMET FAVORITES \$21

Assorted Mini Cupcakes
Chocolate Truffles (GF)
French macarons
Fudge Brownies
Starbucks® Frappuccino

POWER BREAK \$21

Fried Chick Peas (GF, V)
Trio of Homemade Nuts (GF, V)
Chocolate Covered Raisin (GF)
Dark Chocolate Energy Power Bars
Assorted Celsius Healthy Energy Drink

CHEESE AND CHARCUTERIE BOARD \$22

An Assortment of Cheeses, Salami,
Chorizo, Mortadella (GF)
Whole Grain Mustard, Quince Paste,
Antipasti (GF)
Bread and Crackers
Vitamin Water

Packaged breaks are based on 30 minutes of service. Additional fees will apply for extended service.
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or
undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED LUNCH

CHOICE OF STARTER

Wyndham Grand Salad (GF)

Baby Iceberg Lettuce, Gorgonzola Cheese, Hard Boiled Egg, Bacon, Heirloom Tomatoes & Buttermilk Ranch Dressing

Artisan Romaine Caesar Salad

Crisp Baby Romaine Hearts, Garlic Focaccia, Parmesan Reggiano Shavings & Creamy Parmesan Dressing

Shrimp & Avocado (GF)

+8 per person

Shrimp with Creamy Lemon Dressing, Avocado, Lettuce

Caprese Salad (GF)

Florida Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction

Tomato Basil Soup (GF)

Ripe Tomato, Vegetable Stock, Fresh Basil

Crab & Corn Chowder

Corn & Potato Soup, Jumbo Lump Crab

CHOICE OF DESSERT

Chocolate Cake

Rich Semi Sweet Chocolate Cake, Whipped Cream and Berries

Tiramisu

Coffee & Mascarpone Cheesecake, Lady Fingers, Espresso

Raspberry Donut Cheesecake

Creamy Raspberry and Donut Cheesecake, Graham Cracker Crust & Raspberry Filling, Crumbled Donuts

Florida Key Lime Pie

Mango Coulis

All lunches include choice of one starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf
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PLATED LUNCH

CHICKEN & SPINACH RAVIOLI \$41

Wilted Spinach, Sautéed Shitake Mushrooms, Parmesan Sauce

SEARED SALMON FILLET \$45

Baby Bok Choy, Bell Peppers, Carrot Slaw, Shitake Mushrooms, Ginger Soy Sauce (GF)

JOYCE FARM BREAST OF CHICKEN \$44

Spinach & Mushroom Risotto, Baby Vegetable Medley, Alfredo Sauce (GF)

CULOTTE STEAK \$48

Roasted Vegetables, Fingerling Potatoes, Chimichurri (GF)

SEARED GROUPER FILET \$48

Ginger-Coconut Curry, Jasmine Rice, Peas, Carrots (GF)

CHICKEN CAESAR SALAD \$39

Grilled Marinated Breast of Chicken, Baby Romaine Hearts, Brioche Croutons, with Shaved Parmesan (GF)

ASIAN CHICKEN SALAD \$38

Grilled Chicken, Baby Greens, Heirloom Cherry Tomatoes, Baby Corn, Bell Peppers, Scallions, Mango, Wonton Chips & Wasabi Vinaigrette (GF)

Substitute Shrimp (GF) \$8

Substitute Seared Tuna (GF) \$8

All lunches include choice of one starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

BOXED LUNCH

TURKEY SANDWICH \$37

Roasted Turkey Breast, Cranberry Mayonnaise, Bibb Lettuce, Swiss Cheese, Multigrain Bread

CLASSIC CAPRESE SANDWICH \$35

Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle, Arugula, Ciabatta Roll

ITALIAN DELI ON BRIOCHE BUN \$38

Mortadella, Genoa Salami, Capicola, Ham, Provolone Cheese, Lettuce, Tomato & Pepperoncini

ROAST BEEF ON ASIAGO KAISER ROLL \$36

Roast Beef with Havarti Cheese, Lettuce, Tomato & Horseradish Cream

GRILLED CHICKEN WRAP \$38

Grilled Marinated Chicken Breast, Sriracha Mayonnaise, Lettuce, Tomato, Peppers, Jalapeno Tortilla

ASIAN SEARED TUNA \$38

Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing on a Ciabatta Roll

BOXED SALAD LUNCH \$36

Your choice of :

Greek Salad, Caesar Salad or Asian Salad with Grilled Chicken (GF)

Substitute Salmon	\$8
Substitute Shrimp	\$8
Substitute Tuna	\$8

All boxed lunches include kettle chips, cookie, whole fruit & your choice of: tomato mozzarella salad, pasta salad, fruit salad or mango slaw. Bottle iced tea, water & soft drinks. Minimum of 10 sandwiches / salads per variety required. Boxed Lunches are intended as a grab & go item. If a separate meal space is required a \$6.00 sur charge per person will be added to the boxed lunch price, based on space availability. Prices do not include 24% service charge & 7% state sales tax.

LUNCH BUFFETS

SOUTH ASIAN FUSION \$61

Tomato and Coriander Soup (GF)

Samosa

Chickpea and Potato Salad (GF, V)

Cucumber Salad with Raita (GF)

Seared Grouper with Thai Coconut Curry and Lemon Grass (GF)

Sautéed Asian Shrimp and Mango Lettuce Wrap (GF)

Chicken Tandoori (GF)

Basmati Rice (GF, V)

Stir Fry Vegetables with Turmeric and Ginger (GF, V)

Coconut Cake with Grilled Pineapple in Coconut Milk

Gulab Jamun

SANTIAGO DE CUBA \$59

Tomato Gazpacho Salad, Cucumbers, Bell Peppers with Tortilla (GF, V)

Black Bean Salad with Sweet Corn, Tomatoes, Avocados and Bell Pepper, Mojo Vinaigrette (GF, V)

Sweet Potato Salad with Jicama and Grilled Pineapple, Honey Citrus Dressing (GF, V)

Cuba Sandwich with Smoked Ham, Pulled Pork, Swiss Cheese, Pickle and Mustard

Picadillo with Tostones (GF)

Cuban Shrimp Creole with Olives & Bell Peppers (GF)

Yellow Rice with Green Peas (GF, V)

Apple bread pudding

Caramel Flan (GF)

All lunch buffets include warm rolls, iced tea, coffee & decaf.
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LUNCH BUFFETS

GULF TO BAY \$59

Floridian Clam Chowder

Conch Fritters with Key Lime Tartar Dipping Sauce

Tomatoes, Grapefruit, Grilled Pineapple and Orange Salad, Citrus Dressing (GF, V)

Baby Romaine, Hearts of Palm, Avocado, Grilled Bermuda Onions (GF, V)

Lemon and Herbed Sugar Cane Shrimp Skewers, Lemon and Garlic Oil (GF)

Orange-Rosemary Roasted Chicken, Caramelized Onions (GF)

Grilled Marinated Flank Steak, Chimichurri Sauce (GF)

White Rice with Peas (GF, V)

Seasonal Vegetable Medley (GF, V)

Key Lime Pie

Strawberry Shortcake

PORTOFINO \$61

Minestrone Soup (GF, V)

Cantaloupe Melon with Prosciutto di Parma (GF)

Tomato & Mozzarella Caprese, Basil, EVOO, Balsamic Glaze (GF)

Every Day Italian Salad with Baby Lettuce, Radicchio, Pepperoncini, Black Olives, Garlic Croutons

Fresh Cod with Lemon Butter Sauce and Capers (GF)

Rigatoni with Creamy Tomato Sauce

Grilled Ribeye Steak with fresh Oregano and Balsamic (GF)

Fresh Vegetable Medley, Zucchini, Squash, Bell Peppers, Cipollini Onion (GF, V)

Garlic Bread Sticks

Orange Ricotta Cannoli

Tiramisu

Ice Cream Bars

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LUNCH BUFFETS

CHEF'S DELI BOARD \$49

Florida Tomato, Bell Peppers, Cucumber, Bermuda Onions (GF, V)

Potato Salad with Hard Boiled Egg (GF)

Coleslaw (GF)

Chef Made Prepared Sandwiches, Your Choice of Three (3):

- Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Havarti Cheese, Cranberry Mayonnaise on Multigrain Bread
- Roast Beef with Cheddar Cheese, Arugula & Horseradish Cream
- Poached Chicken Salad, Tarragon
- Grilled Chicken Wrap, Sriracha Mayonnaise, Jalapeno Tortilla
- Asian Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing
- Caprese Sandwich with Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle

Lemon Bars

Chocolate Pecan Bars

Mini Cupcakes

FROM THE GRILL \$50

Caesar Salad (GF)

Tomato Salad, Blue Cheese, Celery, Bermuda Onions (GF)

Chili Rubbed Chicken Breast (GF)

Salmon Filet, Roasted Shallots, Citrus Oil (GF)

Beef Hamburger (GF)

Corn on the Cob (GF, V)

Tater Tots

Aged Cheddar, Swiss & Provolone (GF)

Leaf Lettuce, Sliced Tomatoes, Onions (GF, V)

Brioche Rolls & Kaiser Bun

Blondies & Brownies

All lunch buffets include warm rolls, iced tea, coffee & decaf.
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

LUNCH BUFFETS

BUFFET MENU SUBSTITUTES

For Groups that have special dietary restrictions, please find available below substitutions to accommodate your attendees

Soups & Salad Options

Vegetable Soup (GF, Vegan)

Roasted Cauliflower & Baby Kale Salad (GF, Vegan)

Tomatoes, Roasted Peppers, Cucumbers & Bermuda Onion (GF, Vegan)

Entrée Options

Roasted Vegetable Medley with Red Beans, Tomatoes, Basil (GF, Vegan)

Penne Pasta with Garlic, Tomato & Grilled Vegetables (Vegetarian)

Roasted Butternut Squash Ravioli, Balsamic Cream Sauce (Vegetarian)

Moroccan Vegetable Couscous (GF, Vegan)

Rice Noodle, Tofu, Asparagus, Shiitake, Scallion, Thai Chili Sauce (GF, Vegan)

Sautéed Shaved Brussels Sprouts, Broccoli Stems, Sweet Potatoes, Beets & Fennel (GF, Vegan)

Meatless Chicken Tender with Quinoa, Green Chick Peas, Edamame & Kale (Vegan)

Dessert Options

Cranberry & Roasted Nut Bar (GF)

Dark Chocolate Brownies (Vegan)

Cookie Dough Cheesecake Bar (GF)

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HORS D'OEUVRES

COLD CANAPÉS \$6

- Brie and Grape, Toasted Baguette, Quince Paste
- Mini Pita, Roasted Pepper Hummus, Feta Cheese, Cucumber
- Crostini, Tomato & Basil, Mozzarella
- Manchego, Chorizo & Dried Fig on Baguette

COLD CANAPÉS \$7

- Smoked Salmon Tostada, Lime Cilantro Cream
- Shaved Roast Beef Crostini, Horseradish Cream, Blue Cheese
- Smoked Duck Prosciutto, Carrot Truffle Butter, Tart Shell
- Seared Tuna, Wakame Salad, Lemon Aioli, Serving Spoon (GF)
- Creamy Beetroot & Garlic Mushroom on Cracker

COLD CANAPÉS \$8

- Grilled Marinated Shrimp, Avocado in Tart Shell
- Grouper Ceviche Shooter (GF)
- Citrus Scented Shrimp Salad, Savory Tart
- Tuna Tartar, Mango, Serving Spoon (GF)
- Poached Shrimp, Spicy Remoulade (GF)

PLATTERS

Based on one (1) hour of service and priced per person

- Fresh Crudit  Display with Hummus (GF, V) \$18 per person
- Domestic Cheese & Sliced Baguettes (GF) \$22 per person

Low Carb, Gluten Free Options Available Minimum of 24 pieces of each hors d'oeuvre.
Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

HORS D'OEUVRES

HOT HORS D'OEUVRES \$6

- Vegetable Samosas with Mint-Cilantro Dipping Sauce
- Vegetable Spring Rolls with Mango Thai Chili
- Chicken Empanada
- Spanakopita with Tzatziki Sauce
- Assorted Mini Quiche
- Artichokes Breaded Parmesan, Saffron Aioli

HOT HORS D'OEUVRES \$7

- Chicken Pot Stickers, Soy Scallion Dipping Sauce
- Chicken Tikka Kebab, Mint-Cilantro Dipping Sauce (GF)
- Coconut Shrimp, Pina Colada Sauce (GF)
- Bacon Wrapped Blue Cheese Meatballs
- Salmon Oscar, Béarnaise Sauce
- Mushroom Tart
- Mini Havana Cuban

HOT HORS D'OEUVRES \$8

- Thai Peanut Chicken Satay, Spicy Peanut Sauce (GF)
- Mini Beef Wellington, Horseradish Cream
- Shrimp Tempura, Sweet Chili Sauce
- Bacon Wrapped Scallops (GF)
- Individual Beef Stroganov in Shot Glass
- Crab Cake Spoon, Sun-Dried Tomato Aioli
- Mini Kobe Meatloaf

RECEPTION STATIONS

SUSHI STATION \$20

An Assortment of House Made Sushi Rolls

Wasabi, Pickled Ginger, Seaweed Salad, Soy Sauce (GF)

CHIPS AND DIP STATION \$18

Red Pepper Hummus (GF, V)

Tzatziki (GF)

Black Olive Tapenade (GF)

Guacamole (GF, V)

Blue Cheese Dip (GF)

Potato Chips, Tortilla Chips, Ciabatta Bread & Grilled Naan

DIM SUM BAR \$28

Pork Pot Stickers, Shrimp Pot Stickers, Chicken Pot Stickers

Vegetable Spring Rolls & Crab Rangoon, Sweet Chili Sauce,

Ponzu-Ginger Dipping Sauce & Kimchi & Honey Soy Sauce

SALAD STATION \$16

Choice of Two (2) Individual Salads in Rock Glasses:

- Caprese Salad with Tomato, Fresh Mozzarella, Roasted Peppers (GF)
- Baby Lettuces, Goat Cheese, Duck Prosciutto, Tomatoes, Balsamic Vinaigrette (GF)
- Asian Salad, Baby Corn, Bean Sprout, Bell Pepper, Carrot, Seared Tuna & Asian Dressing (GF)
- Baby Romaine Hearts, Radicchio, Parmesan Reggiano Shavings & Creamy Parmesan, Plain or with Grilled Chicken (GF)
- Heirloom Tomatoes, Hearts of Palm, Avocado, Grilled Bermuda Onions, Citrus Dressing, Baby Lettuces, Goat Cheese & Strawberries, EVOO and Balsamic Glaze (GF)

Chef Attendant Fee of \$125 per station may apply. Reception stations are based on one & a half hours of service and are priced per person. Please note reception stations are meant to be combined with other stations to create a heavy reception and are not permitted to be a solo station. Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

RECEPTION STATIONS

ASIAN STREET TACO OR WRAP STATION \$32

Sweet and Sour Shrimp with Pineapple & Cilantro (GF)
Sesame-Garlic Chicken with Julienne Bell Peppers
Grilled Beef Teriyaki, Sweet Corn Salsa (GF)
Sriracha Mayonnaise, Shaved Cabbage, Kimchi Shredded Carrot, Scallion, Shaved Radishes, Jalapenos, Pickled Onions, Fresh Cilantro
Flour Tortilla & Corn Hard Shells
Lettuce Leaves

SEAFOOD STATION \$35

Jonah Crab Claws, Poached Shrimp, East Coast Oysters , Cocktail Sauce, Horseradish Mignonette, Hot Sauce, Lemon & Crackers (GF)

Add Poached Lobster Tail/Mkt Price (GF)

Add Stone Crab Claw/Seasonal Nov-April/Mkt Price (GF)

PASTA STATION \$24

Choice of Two (2):

- Rigatoni and Meat Sauce, Pecorino Cheese
- Fresh Penne Pasta, Alfredo sauce, Peas & Mushrooms
- Potato Gnocchi & Italian Sausage, Creamy Tomato Sauce
- Fresh Macaroni with Pork Belly Carbonara Sauce
- Creamy Lemon Garlic Shrimp with Tortellini and Fresh Herbs

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RECEPTION STATIONS

SLIDER STATION \$24

Choice of Two (2) Sliders:

- Blackened Grouper
- BBQ Pulled Pork
- Kobe Beef Slider
- Crab Cake

Station includes White Cheddar Mac-n-Cheese & Parmesan Truffle Tots

Includes Ketchup, Mayo, and Mustard

BAKED POTATO STATION \$22

Baked Potato with Assorted Toppings on the Side (GF)

Sour cream, Chives, Diced Pancetta, Chorizo, Aged Cheddar Cheese, Chopped Broccoli, and Butter

RIB FEST STATION \$32

Boneless Pork Ribs with BBQ Sauce & Cheddar Grits (GF)

Asian BBQ Ribs with Five Spice & Hoisin BBQ (GF)

Honey Sriracha BBQ Ribs (GF)



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RECEPTION STATIONS SAMPLES

SPANISH TAPAS \$87

Marinated Manchego (GF)
Roasted Bell Peppers & Boquerones (GF)
Spanish Garlic Mushrooms (GF)
Roasted Chorizo in Red Wine (GF)
Potato & Ham Croquette, Chipotle Mayo
Papas Bravas (GF)
Spanish Albondigas
Clam with Sherry & Serrano Ham (GF)
Grilled Octopus, White Wine & Tomatoes (GF)
Yellow Rice (GF, V)
Spanish Pisto (GF, V)
Churros
Tres Leches

PACIFIC RIM \$89

Spicy Peanut Soba Noodle Salad, Edamame, Pineapple, Radishes, Bell Peppers
Hawaiian Tuna Poke (GF)
Crispy Asian Wings (GF)
Sweet & Spicy Pork Ribs, Fried Shishito Peppers (GF)
Assorted Sushi Rolls (GF)
Dim Sum Bar
Pork Pot Stickers, Shrimp Pot Stickers, Chicken Pot Stickers & Crab Rangoon
Sweet & Sour Sauce
Ponzu & Soy Sauce
Sweet and Sour Shrimp (GF)
Soy Marinated Flank Steak, Shitake (GF)
Vegetable Stir Fry (GF, V)
Fortune Cookies
Asian Fruit Salad (GF, V)

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CARVING STATIONS

PEPPERCRUSTED BEEF TENDERLOIN \$35

Peppercorn Crusted Beef Tenderloin, Roasted Fingerling Potatoes, Sauce Béarnaise, Plain & Creamy Horseradish, Dinner Rolls (GF)

EXTRA THICK T-BONE STEAK FLORENTINE \$36

Herb & Garlic Grilled T-Bone Steak, Lemon-Garlic-Oregano Butter, Creamed Spinach, Dinner Rolls (GF)

BBQ BEEF BRISKET \$31

Slow Roasted Beef Brisket, Pork Belly Baked Beans, Coleslaw, Dinner Rolls (GF)

ROASTED TURKEY BREAST \$21

Traditional Roasted Turkey Breast, Honey Glazed Root Vegetable, Cranberry Sauce, Dinner Rolls (GF)

WHOLE ROASTED FLORIDA RED SNAPPER \$28

Whole Roasted Red Snapper, Key Lime Tartar Sauce, Fresh Cole Slaw with Citrus & Herbs (GF)

ROASTED HERB CRUSTED AHI TUNA LOIN \$29

Caramelized Onion & Whole Grain Mustard Sauce, Fennel and Carrots (GF)

Reception carving stations are based on one & a half hours of service and are priced per person. Please note reception stations are meant to be combined with other stations to create a heavy reception and are not permitted to be a solo station. Chef attendant fee \$125 per station. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER

STARTERS

Baby Romaine, Radicchio, Cucumber, Heirloom Tomato, Beets, Goat Cheese, Green Goddess Dressing (GF)

“Kalera” Baby Lettuce Blend, Gorgonzola, Baby Heirloom Tomato, Candied Walnuts, Raspberry Vinaigrette (GF)

Burrata, Heirloom Tomato Salad, Balsamic Glaze, Extra Virgin Olive Oil (GF)

Baby Iceberg Wedge, Tomatoes, Blue Cheese, Hard Boiled Eggs
Bacon, Blue Cheese Dressing (GF)

SOUPS

Crab & Corn Chowder

Jumbo Lump Crabmeat, Roasted Fresh Corn, Yukon Potatoes, Fresh Herbs

French Onion Soup

Rich Onion Broth, Caramelized Onion, Hint of Sherry, Toasted Baguette with Swiss Cheese

DESSERTS

Chocolate Cake

Rich Dark Chocolate Mousse, Chocolate
Cookie Crust Topped with Chocolate
Shavings

Floridian

Key Lime Pie with Mango Coulis

Raspberry White Chocolate Cake

Whipped Cream & Berries

Traditional Tiramisu Cake

Lady Finger Soaked in Coffee Liquor
& Filled with Mascarpone Mousse

Crème Brûlée

Traditional Rich Custard & a Crackly
Sugar Topping

All dinners include choice of starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf.
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or
undercooked eggs or meats may increase your risk of food borne illnesses.

PLATED DINNER

BEEF TENDERLOIN \$105

Potato Gratin, Baby Zucchini, Baby Carrot, Roasted Cippolini & Port Wine Sauce (GF)

CHILEAN SEA BASS \$94

Potato Mousseline, Sauteed Mini Shitake Mushrooms, Roasted Carrot (GF)

SEARED AIRLINE BREASTCHICKEN \$81

Fingerling and Cauliflower Puree, Peas and Tomatoes, Basil Jus (GF)

PEPPERCORN NEW YORK STRIP STEAK \$98

Cognac, Mustard and cracked peppercorn Steak, Fingerling, Wild Mushroom, Asparagus (GF)

PAN SEARED SALMON \$81

Leek and Lentil Gratin, Roasted Fennel

FILET OF GROUPER \$88

Seared with Ginger-Coconut Curry, Green Peas & Carrots (GF)

BONELESS HERB CRUSTED CHICKEN BREAST \$79

Pearl Barley Risotto, Mascarpone, Mushroom & Spinach

WILD MUSHROOM RAVIOLI \$70

Ravioli, Wilted Spinach, Sautéed Mushroom, Baby Vegetables, Parmesan Cream Sauce

QUINOA & SWEET CORN \$70

White Quinoa with Roasted Sweet Corn, Cauliflower, Chick Peas, Baby Heirloom Tomatoes, Orange-Fennel (GF, V)

DUO PLATED DINNER

TENDERLOIN & SHRIMP \$135

Seared Beef Tenderloin with Potato Gratin, Tarragon Demi Glace & Garlic & Herb Shrimp, Baby Vegetables (GF)

TENDERLOIN & CHICKEN \$115

Beef Tenderloin & Herb Marinated Chicken Breast, Whipped Potato, Asparagus & Baby Carrot, Mushroom Demi (GF)

TENDERLOIN & SEABASS \$125

Seared Filet of Beef & Chilean Seabass, Truffled Grits, Baby Zucchini & Roasted Carrot (GF)

SHRIMP & CHICKEN \$118

Airline Breast of Chicken & Grilled Shrimp, Polenta Cake, Cipollini, Asparagus, Baby Carrot, Pink Peppercorn Sauce (GF)

All dinners include choice of starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf.
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

DINNER BUFFETS

THE GRAND \$120

Tomato Salad & Fresh Mozzarella
Balsamic Glaze & EVOO, Basil (GF)



“Kalera” Baby Greens, Tomatoes,
Haricot Vert, Crispy Chick peas, Goat
Cheese & Balsamic Vinaigrette (GF, V)



Beef Tenderloin Medallions
Bourbon Peppercorn Sauce (GF)



Grilled Chicken Breast
Caramelized Onions, Asparagus,
Thyme Jus (GF)



Seared Red Snapper
Lemon-Garlic Sauce on a
Bed of Spinach (GF)



Roasted Garlic Mashed Potatoes (GF)
Grilled Vegetable Medley (GF, V)



Raspberry Swirl Cheesecake
Opera Cake

CLEARWATER SHORES \$110

Corn and Conch Chowder



Seared Ahi Tuna, Couscous Salad,
Lemon Aioli



Baby Leaf Lettuce & Radicchio,
Artichokes, Heirloom Tomatoes & Hard
Boiled Eggs (GF)



Tomato, Mango, Avocado Salad, Bermuda
Onion, Citrus Dressing (GF, V)



Gulf Coast Seafood “Cioppino” with Shrimp,
Littleneck, Mussels, Cod, Scallops (GF)

Add 4oz Lobster Tail \$20



Garlic Lemon Mahi with Capers (GF)



Grilled & Sliced NY Strip Steak
Port Wine Sauce



Haricot Vert
Roasted Parsnips & Baby Carrot
Red Bliss Potatoes with Fresh Herbs
(GF, V)



Mini Assorted Desserts

All dinner buffets include warm rolls, iced tea, coffee & decaf.
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

DINNER BUFFETS

STEAK HOUSE FAVORITES

3 ENTRÉES \$125 / 4 ENTRÉES \$145

Classic Shrimp & Snow Crab Cocktail (GF)



Beefsteak Tomato Salad, Grilled Red Onion (GF, V)



Baby Iceberg Wedge, Blue
Cheese, Tomato & Bacon Bits (GF)



Grilled Ribeye Steak
Grilled Lemon-Garlic Thick T-Bone Steak
Rack of Lamb
Pork Tenderloin Medallion with Mushroom Gravy
Grilled Salmon
Sautéed Grouper
Grilled Lobster Tail (add \$20/person)

(GF)



Your selection of sauce:

Béarnaise
Green Peppercorn
Horseradish Cream
Lemon Beurre Blanc
(GF)



Cheddar Scalloped Potatoes (GF)
Sautéed Spinach & Mushrooms (GF, V)
Asparagus (GF, V)



Mini Key Lime Tarts
Chocolate Raspberry Cake
Apple Tarts
Tiramisu

All dinner buffets include warm rolls, iced tea, coffee & decaf.
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WHITE & SPARKLING WINE

BUBBLY & FESTIVE

Rosé | Unshackled by The Prisoner | California | 40

Brut Prosecco | Syltbar | Friuli | Italy | 44

Rosé Prosecco | Syltbar | Friuli | Italy | 47

Blanc D Blanc | Mumm Napa | California | 56

FRAGRANT, FRUITY, LIGHT & REFRESHING

Riesling | Dr. Konstantin Frank | Finger Lakes | New York | 41

Moscato | Bartenura | Piedmont | Italy | 37

Pinot Grigio | Banfi San Angelo | Toscana | Italy | 30

Pinot Grigio | Santa Margherita | Alto Adige | Italy | 55

Gruner Veltliner | Laurenz "Singing" | Austria | 32

White Blend | Conundrum | Rutherford | California | 32

Rosé | Chateau Minuty | Provence | France | 46

Rosé | Whispering Angel | Provence | France | 52

Rosé | Pink Flamingo | Languedoc-Roussillon | France | 30

Sauvignon Blanc | Mohua | Marlborough | New Zealand | 35

Albarino | Pazo Das Bruxas | Rias Baixas | Spain | 41

RICH & ELEGANT

Chardonnay | Landmark | Sonoma Coast | California | 45

Chardonnay | Coppola "Director's Cut" | California | 47

Chardonnay | Sonoma-Cutrer | Russian Valley | California | 52

Chardonnay | Louis Latour Pouilly-Fuisse | France | 68

Breaks are based on 30 minutes of service. Additional fees will apply for extended Service. Prices do not include 24% service charge & 7% state sales tax.

RED WINE

SMOOTH & FRUITFORWARD

Pinot Noir | Boen | Tri-Appellation | California | 42

Pinot Noir | Lange | Willamette Valley | Oregon | 58

Pinot Noir | Ken Wright Cellars | Willamette Valley | Oregon | 56

ROBUST, COMPLEX & SPICY

Malbec | Luca "Altamira" | Mendoza | Argentina | 54

Shiraz | Angove | McLaren Vale | South Australia | 41

Merlot | Alexander Valley Vineyards | Sonoma | California | 41

VELVETY & FULLBODIED

Zinfandel | Artezin | Mendocino County | 41

Zinfandel | Decoy | Paso Robles | California | 52

Red Blend | Luke "The Companion" | Columbia Valley | Washington | 42
(63% Cabernet/ 20%Merlot/ 17% Syrah

BIG & BOLD

Cabernet | "Quilt" by Joseph Wagner | Napa Valley | California | 68

Cabernet | Juggernaut | Sonoma | California | 44

Cabernet Franc | Casarena | Mendoza | Argentina | 64

Cabernet | Casa Silva S38 | Colchagua | Chile | 70

Cabernet | In Sheeps Clothing | Columbia Valley | Washington | 43

BEVERAGES

CALL BAR

Smirnoff Vodka
Nolets Gin
Cruzan Rum
Jim Beam
Chivas
Sauza Tequila
E&J Brandy
Budweiser, Miller Lite, Bud Light
Michelob Ultra, Heineken,
Corona, Corona Light
Assorted Flavors of Hard
Seltzer
Chardonnay FLAT ROCK
Pinot Noir FLAT ROCK
Cabernet Sauvignon FLAT ROCK
Pinot Grigio FLAT ROCK

PREMIUM BAR

Tito's Vodka
Tanqueray Gin
Bounty Rum
Captain Morgan
Bulliet Bourbon
Dewar's
Altos Tequila
Hennessy VS
Budweiser, Miller Lite, Bud Light
Michelob Ultra, Heineken,
Corona, Corona Light.
Assorted Flavors of Hard
Seltzer
Pinot Grigio, Banfi
Chardonnay, Twenty Acres
Pinot Noir, Boen
Cabernet Sauvignon, Twenty Acres

ULTRA PREMIUM

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Appleton Reserve Rum
Maker's Mark Bourbon
Dewars 12 Year
Crown Royal Whiskey
Corralejo Reposado
Courvoisier VSOP
Budweiser, Miller Lite, Bud Light
Michelob Ultra, Heineken,
Corona, Corona Light
Assorted Flavors of Hard Seltzer
Rose, Minuty
Pinot Grigio, San Angelo
Chardonnay, Directors Cut
Pinot Noir, Landmark
Cabernet Sauvignon, Quilt

HOSTED BAR PACKAGES

Non-Alcoholic Bar

One Hour \$9 | Each Additional Hour \$4

Beer, Wine & Soda Bar

One Hour \$20 | Each Additional Hour \$7

Call Bar

One Hour \$22 | Two Hours \$32 | Three Hours \$40

Each Additional Hour \$9

Premium Bar

One Hour \$25 | Two Hours \$35 | Three Hours \$48

Each Additional Hour \$10

Ultra Premium Bar

One Hour \$28 | Two Hours \$42 | Three Hours \$54

Each Additional Hour \$11

BARTENDER FEE

Hosted Bar \$100 for up to four hours
Cash Bar \$150 for up to four hours
Each Additional Hour \$50 Per Bar
One Bartender per 100 Guests

BEVERAGES & SPECIALTY BARS

HOSTED BAR

Call Brands	\$9
Call Wines	\$9
Premium Brands	\$10
Premium Wines	\$10
Ultra Premium Brands	\$11
Ultra Premium Wines	\$11
Hard Seltzers	\$7
Imported Beers	\$7
Domestic Beers	\$6
Soft Drinks	\$5
Fruit Juice	\$5
Bottle Water	\$5

CASH BAR

Call Brands	\$10
Call Wines	\$10
Premium Brands	\$11
Premium Wines	\$11
Ultra Premium Brands	\$12
Ultra Premium Wines	\$12
Hard Seltzers	\$8
Imported Beers	\$8
Domestic Beers	\$7
Soft Drinks	\$6
Fruit Juice	\$6
Bottle Water	\$6

LOCAL MICRO BREW STATION \$8

Pick Three: Tampa Bay Brewing Reef Donkey APA, 3 Daughters Beach Blonde, Green Beach Sunshine City IPA, Founders All Day IPA, Big Top Brewing Hawaiian Lion Coconut Porter, Funky Buddha, Floridian Hefeweizen

BUILD YOUR OWN BLOODY MARY \$12

Vodka – Choice of , Absolute, Sky, or Titos Grand Bloody Mary Mix and V8

Assorted Condiments and Toppings: Lemon Wedges, Lime Wedges, Worcestershire Sauce, Tabasco, Celery Salt, Salt & Pepper, Pickled Green Beans, Celery Stalks, Green Olives, Jalapeno Stuffed Olives, Pickle Spears

Prices are based on per person & one hour of service. Additional hours at \$9 per person per hour

Bartender Fee: Four Hour Hosted Bar \$100 | Four Hour Cash Bar \$150 | Each Additional Hour \$50 Per Bar

TERMS & CONDITIONS

General Information

All food and beverage items must be purchased exclusively by Wyndham Grand Clearwater Beach and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. Wyndham Grand Clearwater Beach prohibits the removal of food and beverage from our premises or functions. Wyndham Grand Clearwater Beach is the only licensed authority to serve and sell alcoholic beverages on premise. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Catering / Conference Services Manager. The hotel will require appropriate ID for anyone who appears to be under the age of 21. Florida Liquor Law requires all alcoholic service to end at 2:00am.

Meeting and Event Arrangements

The Wyndham Grand Clearwater Beach provides linen for all functions. Should you wish to order specialty linens, please ask your Catering / Conference Services Manager for a list of linen options and pricing. Your Catering/Conference Services Manager can assist you in arranging appropriate entertainment, photography services, audio visual support, buffet & table centerpieces, ice carvings & complete theme decor packages to complement your event.

Guarantees

Your guaranteed guest count is due by 12:00pm /noon, three (3) business days prior to your event date. This number shall constitute a guarantee & is not subject to reduction. If the attending number does not meet the minimum count, a service fee will be added. If the attending number of your guests exceeds your guarantee count, you will be charged for the actual guest count & every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Clearwater Beach will prepare five percent (5%) above your food guarantee for functions up to 400 guests and four percent (4%) for functions over 401 guests. Wyndham Grand Clearwater Beach is not responsible for any meals exceeding the four/five percent (4/5%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Grand Clearwater Beach Catering team reserves the right to change menu items as necessary to accommodate the additional number of guests.

Buffet & Reception Stations

Food preparation for banquet buffets is based on one (1) service per person. The minimum number of people required for a buffet is outlined in our catering menus. The time limit for buffets and receptions is outlined in our catering menus. Food can be refreshed for extensions on this time limit at a cost per person.

TERMS & CONDITIONS

Plated Events

All plated events with multiple entrée selections must have a place card indicating the entrée selection for each individual.

Outdoor Functions

The scheduled function will take place indoors if the weather reports conditions of 40% or more chance of precipitation as provided by weather.com or the following applies:

- Temperatures are below 65 degrees or heat index above 85 degrees
- Wind gusts are in excess of 40 mph
- Lightening

A decision will be made by 8:00pm the evening prior for breakfast functions, by 7:00am the day of the event for lunch functions and by 12:00pm for evening functions. The hotel reserves the right to make the final decision on event locations. Please note that china or glassware will not be permitted for outdoor events by the pool. Plated events are not prohibited on the pool deck.

Additional Charges

All food and beverage prices are subject to a 24% service charge and 7% sales tax (please note: service charge is taxable). Any discount provided through a special concession will be based on the current banquet menu selections and will not include alcohol and/or bar packages and is not valid with any custom menu. Service Charge will be based on the original menu price and will not be discounted. An additional \$6.00 per person shall be added to any continental breakfast or boxed lunch that requires seating and/or table service.

The hotel staffs events at one (1) server per twenty five (25) guests for buffets and one (1) server per twenty (20) guests for plated events. If additional servers & staff members are required for an event, a \$45.00 per hour, per server or staff member will apply & will be noted on the Banquet Event Order form.

If there is a room set-up change, once the room has already been set on the day of the event, there will be an additional charge. For meeting/breakout rooms, the charge is \$250.00; for ballroom sections the charge is \$500.00 per section.

If lunch or dinner service is delayed more than 60 minutes from scheduled start time, the Group will be charged an additional 50% of total bill prior to taxes & service charge.

CLIENT SIGNATURE: _____

DATE: _____

GROUP/CONFERENCE NAME: _____