

### EVENT MENUS

8009 15<sup>th</sup> Street East • Sarasota, Florida 34243 1-941-355-9000 • www.hisrq.com ----



# FUNCTION SPACE & SPECS

BANQUET & MEETING FACILITIES:	SQ. FT.	BANQUET	THEATER	CLASSROOM
BALLROOM	1700	110	150	100
BALLROOM A	850	55	75	50
BALLROOM B	850	55	75	50
BOARDROOM	300	15 CON	FERENCE	STYLE
ATRIUM	150 RECEPTION-STYLE			
	100 BANQUET ROUNDS			
TERRACE	15	0 RECEP	TION-ST	(LE

### C O N T I N E N T A L B R E A K F A S T





#### **CONTINENTAL ONE**

13 per person

Regular coffee and assorted teas Orange juice Chef's selection of bakeries served with sweet butter jams and preserves

#### **CONTINENTAL TWO**

15 per person

Regular coffee and assorted teas Orange juice Sliced seasonal fruit Assorted granola bars and yogurt

#### CONTINENTAL THREE

16 per person

Regular coffee and assorted teas Orange juice Chef's selection of bakeries served with sweet butter jams and preserves Sliced seasonal fruit Bagels and cream cheese

### BUFFET BREAKFAST





#### OLD FASHIONED AMERICAN BUFFET

17 per person

Fresh scrambled eggs Sausage links or patties Crisp bacon Breakfast potatoes or potatoes O'Brien Regular coffee and assorted teas Orange juice Chef's selection of bakeries served with sweet butter jams and preserves Sliced seasonal fruit

#### **BREAKFAST ENHANCEMENTS**

ASSORTED CEREALS	4 per person
ASSORTED YOGURTS	6 per person
BUTTER MILK BISCUITS & GRAVY	<b>8</b> per person
FRENCH TOAST OR WAFFLES	9 per person
GRANOLA YOGURT PARFAIT	11 per person
BACON, EGG AND CHEESE CROISSANTS	11 per person
HAM, EGG & CHEESE ENGLISH MUFFINS	11 per person
SAUSAGE, EGG & CHEESE BISCUITS	11 per person
SMOKED SALMON**	Market price

\*\*Minimum 50 guests

### REFRESHMENT BREAK PACKAGES



#### COOKIE BREAK

11 per person

Freshly baked cookies served with assorted soft drinks, ice water, and fresh brewed regular coffee and assorted teas

#### SWEET & SALTY BREAK

13 per person

Fresh baked cookies, potato chips, chef's choice of mixed nuts, assorted sodas, ice water, and fresh brewed regular coffee and assorted teas

#### CHOCOLATE BREAK

18 per person

Fudge brownies, chef's choice of assorted petite chocolate desserts, chocolate chip cookies, cold milk, fresh brewed regular coffee, assorted teas, assorted sodas and ice water

#### **ENERGY BREAK**

20 per person

20 per person

Sliced seasonal fruit and berries, granola yogurt parfait, assorted light fruit yogurts, power bars, and energy drinks, regular coffee and assorted teas

#### **HEALTH BREAK**

Vegetable crudités served with spinach dip, sliced seasonal fruits and berries, dried fruits and mixed nuts, granola yogurt parfait, and assorted juices to include orange, grapefruit, cranberry, and tomato







### BEVERAGES

REGULAR OR DECAFFEINATED COFFEE— GALLON \$29	FRESH BREWED ICE TEA — GALLON \$29	CHILLED ORANGE, TOMATO, CRANBERRY, OR GRAPEFRUIT JUICE — GALLON \$29	PUNCH — GALLON \$29
ASSORTED SODAS \$2.50 each	BOTTLED WATERS \$2 each	ASSORTED TEAS \$2.50 each	SPARKLING WATERS AND ENERGY DRINKS \$5 each

### BREAKS

FRESH BAKED ASSORTED GOURMET COOKIES	\$29 per dozen
ASSORTED YOGURTS	\$34 per dozen
ASSORTED DANISH PASTRIES & MUFFINS	\$39 per dozen
CROISSANTS	\$45 per dozen
BAGELS & CREAM CHEESE	\$49 per dozen
SLICED SEASONAL FRUIT AND BERRIES	\$9 per person
ASSORTED GRANOLA, FRUIT & POWER BARS	\$49 per dozen
MIXED NUTS	\$49 per pound
ASSORTED ICE CREAM BARS	\$49 per dozen

### SALADS





#### CAESAR

11 per person

Crisp romaine lettuce tossed in Caesar dressing, parmesan cheese, and croutons Add grilled chicken \$6, add shrimp \$9, add our seasonal fish \$10.

#### COBB SALAD

18 per person

Ham, turkey, blue cheese, tomato, egg, cucumbers on a bed of crisp greens

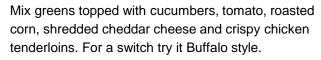
#### PAN ASIAN CHOPPED CHICKEN

19 per person

Grilled chicken, mandarin oranges and sliced almonds, mixture of greens tossed with sesame dressing

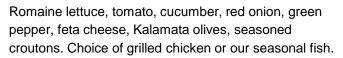
#### CRISPY CHICKEN

19 per person



#### GREEK SALAD

21 per person



Salads include bakery fresh rolls and butter, chef's dessert pairing, and fresh brewed ice tea.

### LUNCH ENTREES

1	ENTREE	19	PER	PERSON
2	ENTREES	24	PER	PERSON
3	ENTREES	29	PER	PERSON

#### **CHICKEN PASTA**

Grilled chicken Alfredo, marinara or parmesan

#### **CHICKEN BREAST**

Grilled, boneless, skinless breast of chicken. Choose one sauce: Marsala, piccata, shallot demi-glace, Asian teriyaki or dill cream sauce

#### MONTERREY GRILLED CHICKEN

Tender chicken breast topped with BBQ sauce, diced tomato, crisp bacon, Monterrey Jack cheese and scallions

#### **PORK LOIN**

This tender, boneless loin of pork is encrusted with fresh herbs and garlic and roasted to perfection.

#### MANICOTTI

Shells filled with four cheeses baked with tomato pomodora sauce, topped with mozzarella

LASAGNA Choose from vegetarian or beef

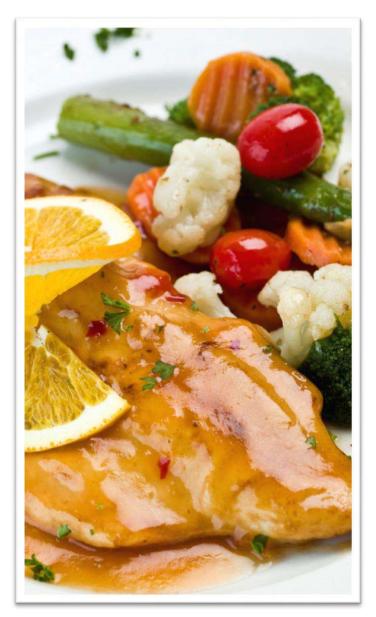
#### **TILAPIA IMPERIAL**

Broiled tilapia topped with sea food medley and roasted garlic parmesan

#### **BEEF BOURGUIGNON**

French beef stew braised in red wine and beef stock, flavored with carrots, onions, and garlic.





All lunches are served with a fresh garden salad; chef's selection of fresh seasonal vegetables, starch, and desserts; warm rolls and butter, iced tea and ice water.

### THEMED LUNCHEON

All selections served with iced tea, ice water, and chef's choice of dessert.

#### PASTA STATION

**19** per person

Penne pasta with meatballs and marinara sauce or chicken Alfredo Fresh garden salad or Caesar salad Warm rolls and butter

#### DELICATESSEN

21 per person

Roast beef, honey glazed smoked ham, and roasted turkey breast

Swiss, cheddar and provolone cheeses Regional bread presentation Select 2 salads: Caesar salad with garlic crostini, bean salad with crisp vegetables and white balsamic vinaigrette, potato salad tossed with chipotle mustard dressing, pasta salad, or fresh garden salad

#### AMERICAN

24 per person

24 per person

Choice of 2: •Cornmeal Crusted Whitefish with Spicy Tartar Sauce • Pulled Pork Barbecue on the Bun • Southern Fried Chicken • Jumbo Hot Dogs • Grilled Angus Burgers

Select 2 salads/sides: fresh garden salad, smoked potato salad, vegetable slaw, seasoned green beans with potatoes, or cornbread and butter

#### MEXICAN

Choice of 2: • Seasoned Taco Meat and Flour Tortillas • Spicy Fajita Grilled Chicken with Peppers and Onions • Oven-Roasted Seasonal White Fish Topped with Tomatillo or Jalapeño Relish

Served with Mexican rice with fresh peas, tomatoes, and peppers

Select 1 salad/side: fresh garden salad; Tijuana Caesar salad; avocado, cucumber, red onion salad with cilantro lime vinaigrette; queso dip crisp or tortilla chips

22% Service Charge and 7% Sales Tax not included in the prices listed above unless indicated as "inclusive." Prices are based on a 20 person minimum and subject to change.

#### with Clam Sauce • Beef Lasagna Choice of salad: fresh garden salad, pasta salad with grilled tomato topped with seasoned croutons and

ITALIAN

balsamic vinegar, or Caesar salad Includes roasted garlic bread

#### PACIFIC RIM

29 per person

29 per person

Choice of 2: • Sliced Spicy Beef with Hot Chilies, Chestnuts, Bamboo Sprouts, and Petite Corn • Red Curry Marinated and Broiled White Fish Served with fried rice Choice of salad: glass noodle salad with green beans, papaya, and crushed roasted peanuts; chopped chicken salad; or spicy cucumber salad with onion Fortune cookies

Choice of 2: 
Chicken Marsala or Parmesan 
Linguine

#### LATIN

#### 29 per person

Choice of 2: • Chicken and Yellow Rice with Peas • Mojo Cuban Roast Pork with Peppers and Onion • Oven-Roasted Seasonal Fish Topped with Tomatillo Relish

Includes cilantro lime shrimp salad or sweet chili slaw with peppers, roasted vegetables, and Cuban bread and butter

8009 15<sup>th</sup> Street East • Sarasota, Florida 34243 1-941-355-9000 • www.hisrq.com



### DAY MEETING PACKAGE





20- 50 attendees	.79	per	person
50+ attendees	.69	per	person

THIS ALL-INCLUSIVE PACKAGE OFFERS EVERYTHING YOU NEED TO MANAGE AN EFFECTIVE MEETING:

## MEETING ROOM RENTAL \* A/V PROVIDED \* CONTINENTAL BREAKFAST \* ALL DAY BEVERAGE BREAKS \* YOUR CHOICE OF LUNCH BUFFET \* AFTERNOON BREAK

#### CONTINENTAL BREAKFAST

Regular coffee and assorted teas Orange juice Chef's selection of bakeries served with sweet butter jams and preserves

#### MID-MORNING BEVERAGE REFRESH

Coffee refresh Assorted sodas and bottled waters

#### LUNCH BUFFET

Choose one of the following:

Choose one of the following:

- \* Delicatessen
- \* Pasta Station
- \* Mexican
- \* Italian
- \* Menu details listed under Buffet Luncheon \*

#### **AFTERNOON BREAK**

Fresh baked cookies Regular Seattle's Best® Coffee Assorted sodas

#### AUDIOVISUAL INCLUDED

- LCD projector Screen A/V cart Extension cords
- Your choice of lavaliere or handheld wired microphone

Day Meeting Package includes all applicable taxes and service charges. Price subject to change.

### HORS D'OEUVRES DISPLAYS









22% Service Charge and 7% Sales Tax not included in the prices listed above unless indicated as "inclusive." minimum Prices are based on a 20 person and subject to change.

### QUESO OR SPINACH & ARTICHOKE DIP AND NACHO CHIPS

\$10 per guest

#### **VEGETABLE CRUDITES DISPLAY**

Display of fresh vegetable crudités with chef's selection of dipping sauces. Serves 25 Guests – \$100 + Serves 50 Guests \$160

#### **CHEESE DISPLAY**

An artful display of cheeses served with an assortment of crackers and flatbreads Serves 25 Guests - \$219 Serves 50 guests - \$319

#### **CHEESE & FRUIT DISPLAY**

A variety of imported and domestic cheeses accompanied by fresh seasonal fruit Served with an assortment of crackers and breadsticks Serves 25 Guests - \$250 • Serves 50 guests - \$349

#### **ANTIPASTO DISPLAY**

Assorted Italian meats and cheeses, marinated artichokes, roasted peppers, Kalamata olives, bocconcini, tomato salad with fresh basil, Italian bread and herb infused extra virgin olive oil dressing Serves 25 Guests - \$275 • Serves 50 guests - \$419

#### CHILLED JUMBO SHRIMP

A beautiful display of fresh jumbo prawns on ice with cocktail sauce Market Price

### HORS D'OEUVRES





### COLD HORS D' OEUVRES

Based on 50 pieces

BOCCONCINI, ROASTED TOMATO & PESTO CROS	STINI 134
BRUSCHETTA WITH TOMATO AND BASIL	134
OLIVE TAPENADE WITH GOAT CHEESE CANAPÉ	139
SMOKED CHICKEN & ROASTED RED PEPPER CR	OSTINI 139
CHEF'S CREATION OF ASSORTED CANAPÉS	155
SHRIMP CEVICHE	229
SCALLOP AND AVOCADO CITRUS RELISH CROUS	TADE 284
SMOKED SALMON CORONETS	Market price

#### HOT HORS D' OEUVRES Based on 50 pieces

FRIED CHEESE RAVIOLI AND SPICY MARINARASAUCE	109
JUMBO CHICKEN TENDERS HONEY MUSTARD & RANCH	149
CHICKEN POT STICKERS WITH SOY DIPPING SAUCE	149
PECAN CHICKEN WITH CRANBERRY ORANGE GLAZE	164
CHICKEN QUESADILLAS	159
WINGS WITH BLEU CHEESE AND CELERY	149
CHICKEN TENDERLOIN WITH ANDOUILLE CREAM	179
COCONUT SHRIMP WITH TROPICAL FRUIT CHUTNEY	249

### DINNER ENTREES

1	ENTREE	29	PER	PER	SON
2	ENTREES	34	PER	PER	SON
3	ENTREES	39	PER	PER	SON
	* A D D 1 O	FOI	R ST	EAK	0 R
	PRIMERI	IB			

#### PASTA PRIMAVERA

Fettuccini pasta tossed in a pesto sauce and fresh vegetables sautéed in extra virgin olive oil

#### PARMESAN CRUSTED CHICKEN FILET

Sautéed chicken breast topped with sweet tomato coulis

#### SAUTÉED FILET OF CHICKEN

Served with Marsala, Asian teriyaki, piccata, or lemon dill sauce

#### **GRILLED CHICKEN MEDITERRANEAN**

Topped with artichoke hearts, Portobello mushrooms, red peppers & finished with a light lemon sauce

#### GARLIC CRUSTED PORK LOIN

This tender, boneless loin of pork is encrusted with fresh herbs and garlic and roasted to perfection.

#### **ROAST BEEF MARSALA**

Roast beef cooked to perfection topped with a savory wild mushroom sauce

#### VEGETABLE OR BEEF LASAGNA

Baked lasagna noodles with layers of vegetables, ricotta and mozzarella cheeses

#### EGGPLANT PARMESEAN

Slices of eggplant coated with Italian breading and parmesan cheese toped with a marinara sauce



#### SHRIMP PENNE

Tender shrimp tossed with broccoli in a sauce of extra virgin olive oil and fresh garlic

#### SALMON

Salmon cedar plank roasted or grilled topped with citrus butter

#### **FRESH CATCH**

Chef's seasonal choice of seafood

#### **NEW YORK STRIP STEAK\***

Closely trimmed and served with our chef's mushroom marsala sauce

#### **PRIME RIB\***

Slow roasted and herb crusted prime rib and served with a horseradish sauce and au jus. (Minimum 50 guests. Add \$100 chef carving fee.)

All dinners are served with a fresh garden or Caesar salad; chef's selection of fresh seasonal vegetables, starch, and desserts; warm rolls and butter, iced tea and ice water.



### THEME DINNER BUFFETS



#### LATIN

(Select 2)

- Chicken and Yellow Rice with Peas
- Mojo Cuban Roast Pork with Peppers and Onion
- Oven-Roasted Seasonal Fish Topped with Tomatillo Relish

Cilantro lime shrimp salad or sweet chili slaw with peppers

Served with roasted vegetables and Cuban bread and butter

#### ITALIAN

#### 34 per person

34 per person

(Select 2)

 Seasoned Breast of Chicken Finished with Marsala Sauce

- Linguine with Clam Sauce
- Beef Lasagna

Choice of salad: fresh garden salad; pasta salad with grilled tomato, seasoned croutons and balsamic vinegar; or Caesar salad

Served with roasted garlic bread and bread sticks

#### PACIFIC RIM

34 per person

Sliced Spicy Beef with Hot Chilies, Chestnuts,

Bamboo Sprouts, and Petite Corn

 Red Curry Marinated and Broiled White Fish Served with fried rice

Choice of salad: glass noodle salad with green beans, papaya, and crushed roasted peanuts; chopped chicken salad; and spicy cucumber salad with onion Served with fortune cookies All selections include chef's selection of fresh seasonal vegetables; warm rolls and butter; chef's choice of themed dessert; and beverage service including iced tea and ice water.

#### SURF & TURF

49 per person

Fresh garden salad or Caesar salad Carved prime rib of beef au jus\* Our seasonal fish roasted or grilled topped with citrus butter or soy honey glaze Baked potato bar with cheddar cheese, bacon bits, chives, sour cream and whipped butter

\*Add \$75 Chef Attendant Fee







PRICES ARE PER PERSON \$150 CHARGE PER BARDENDER

		ADD HOUSE	PREMIUM
	<b>BEER &amp; WINE</b>	LIQUOR	LIQUOR
FIRST HOUR	19	24	33
EACH ADDITIONAL HR.	7	10	12

\*CHAMPAGNE AND HOUSE WINE \$34 PER 750ML BOTTLE

### CASH & HOST BAR

22% Service Charge and 7% Sales Tax added to Open Bar prices. Cash and Host Bar prices are inclusive.

PRICES ARE PER DRINK \$150 CHARGE PER BARDENDER

#### **BEER & WINE**

#### LIQUOR

#### NON-ALCOHOLIC BEVERAGES

Wine.....7 Champagne.....7 Domestic Beer.....5 Imported Beer.....6

House.....7 Premium....9 Soda.....3 Juice.....3 Bottled Water...2

