



Continental

pricing based on 90 minutes of service

the continental

\$48

selection of juices to include:

florida orange, grapefruit, apple

sliced fresh fruit, seasonal berries

cereals with whole, 2%, skim, almond milks

assorted plain and flavored yogurts

breakfast pastries to include:

muffins, croissants, assorted danishes, new york bagels,

plain and light cream cheese, fruit preserves, honey, marmalade, sweet butter

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas

sustainable continental

\$54

florida orange, grapefruit, apple and tomato juice

apricot, praline or plain brioche, honey butter

banana, zucchini, carrot breakfast breads

yuzu, berries, all natural yogurt and granola parfaits

local organic whole fruit

anson mills steel cut oats, spiced pumpkin chantilly, hammock hollow farms orange blossom honey

organic starbucks coffee, tazo organic teas

ENHANCEMENTS

old fashioned oatmeal

\$10

orange blossom honey, raisins, brown sugar, almond slivers

breakfast empanadas - 5 day advanced order

egg and cheese

\$9 each

ham, egg, cheese

\$10 each

sausage, egg, cheese

\$10 each

savory danishes - 10 day advance order

\$144 per dozen

bacon and egg

spinach ricotta

ham and swiss

breakfast sandwiches -3 day advance order

canadian bacon, cage free egg, american cheese, english muffin

\$12 each

turkey sausage, cage free egg, pepper jack cheese, bagel

\$12 each

shaved ham, cage free egg, cheddar cheese

\$12 each

applewood smoked bacon, cage free egg, cheddar cheese, biscuit

\$13 each

egg white, spinach, tomato, feta cheese, flour tortilla

\$12 each

breakfast burrito, scrambled eggs, sautéed onions & peppers, jack cheese

served with sour cream and salsa

\$12 each

nova scotia smoked salmon and gravlax

\$20

onions, sliced tomatoes, capers, chopped eggs, new york bagels, chives, cream cheese

cage free hard boiled eggs

\$3 each

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint. an environmentally friendly alternative to bottled water

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

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All pricing is per person, unless otherwise noted.

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Breakfast Table

the breakfast table menu includes: freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal teas served table side. pricing is based on 90 minutes of service. an additional charge of 3 per person will be charged for each additional 30 minutes of service.

Breakfast Table

\$62

fresh florida orange and grapefruit juice

seasonal sliced fruit, fresh berries

individual flavored and plain yogurts

assorted cold cereals with whole bananas, whole, 2%, skim, almond milks

freshly baked pastries, artisan white and wheat bread, new york bagels, cream cheese

choose your breakfast - select two

cage free scrambled eggs, fresh herbs

cage free scrambled eggs, cheddar cheese, scallions

old fashioned oatmeal

with cinnamon-apple compote, orange blossom honey, raisins, almond slivers, brown sugar

buttermilk pancakes,

vermont maple syrup, powdered sugar

egg white frittata, baby spinach, melted leeks, blistered tomatoes, feta

huevos rancheros,

cage free scrambled eggs, chorizo sausage, potatoes, enchilada sauce, corn tortilla

breakfast strata

cage free eggs, potatoes, onions, bell peppers, sourdough bread, english cheddar, fresh herbs

canadian bacon, cage free eggs, american cheese, english muffin

egg whites, spinach, tomato, feta cheese, flour tortilla

complements-meats- select two

canadian bacon

pork sausage links

crisp bacon

brined turkey breast, carved to order*

complements-potato- select one

potato hash

roasted fingerling sweet potatoes, cultured butter, fine herbs

hash brown triangles

oven roasted bliss potatoes

Sustainable Breakfast Table

\$68.00

organic florida orange, grapefruit, apple and tomato juices

danish pastries, artisan breads, cultured-farm house butter, fruit and berry preserves

sliced fruit, fresh berries

local organic whole fruits

assorted cold cereals, bananas, milk

assorted fruit and plain yogurts

organic starbucks coffee, tazo organic teas

choose your breakfast-select two

scrambled organic eggs, vermont cheddar, scallion nage

hormone free poached brown eggs, tarragon-mornay sauce, buttermilk biscuits

whole wheat crepes, caramelized fruit, bliss organic maple syrup*

dill poached cultured salmon, grilled potato, sorrel creme

compliments- select two

applewood smoked bacon

chicken sausage

toulouse sausage

ENHANCEMENTS

specialty coffee bar

\$12

Cappuccinos, Latte, Espressos

Shaved Cinnamon, Chocolate, Cocoa

Whipped Cream, Flavored Syrups

Barista and Power Included

~minimum 50 guests required

nova scotia smoked salmon and gravlax

\$20

with onions, tomatoes, capers, chopped eggs, new york bagels, chives, cream cheese

"old world" sliced meats, cheeses, artisan bread

\$18

apple smoked bacon, toulouse sausage, veal sausage

\$9

omelettes and eggs any style -

\$25

cage free eggs, egg whites, bacon, ham, cheddar cheese, mushrooms, tomatoes, peppers, onions, and salsa*

cafe du monde beignet station

\$16

fried dough beignet, chicory coffee cream, cinnamon sugar, powdered sugar, whipped cream*

fresh fruit parfaits station

\$15

plain or flavored yogurt, blueberries, strawberries, raspberries, diced mangos, diced melons, spiced granola*

infused spring water

\$75 Per Gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

assorted regular and diet soft drinks

\$9. each

assorted bottled waters to include carbonated and still

\$9 each

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, and herbal tea selection

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

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Plated Breakfast

all plated breakfasts include: your choice of one starter and one entree. fresh florida orange juice, baskets of freshly baked pastries, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas

starter- select one

melon scoops in sparkling cider

warm cinnamon bread pudding

vanilla bavarian, seasonal berry marmalade

fresh melon, berries, flavored yogurt

morning trifle

seasonal fresh fruit, sweet brioche, whipped cream

fresh seasonal berries and lemon mousse

entree- select one

scrambled eggs, fresh chives, crisp bacon, griddled potatoes

\$55

french toast trio

\$55

cinnamon bread, banana walnut brioche, carrot bread, maple syrup, butter, link sausage

flat iron grilled petite filet

\$68

poached lake meadow farm egg, steamed asparagus, potatoes "bravas", romesco butter

ENHANCEMENTS

prelude alternative

\$9

assorted berry parfaits
yogurt, house made granola

prelude alternative

\$20

prelude alternative
nova scotia smoked salmon
red onions, chopped eggs, capers, dill, sliced tomatoes, cream cheese, mini bagels

prelude alternative

\$10

warm cheese blintz
rhubarb preserves, vanilla creme anglaise

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

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Themed Breaks

pricing based on 30 minutes of service, minimum of 10 people

welcome to florida

\$32

orange cooler

brulee orange and grapefruit segments

orange candies: sugared orange slices, orange jelly beans, orange gummy bears, citrus flavored saltwater taffy

orange coffee cake

lemon pound cake

lemon gelato*

paleo

\$35

selection of gourmet beef jerky

hard boiled eggs

paleo snack mix: almond flour, honey, coconut, pumpkin seeds, sunflower seeds, almonds, vanilla terra chips

guacamole with carrot & celery sticks

sliced organic apples, whole bananas, justin's nut butter individual packs

taste of the orient

\$32

warm edamame, wasabi, chili and furikake flavored salts

asian trail mix: dried edamame, wasabi peas, crispy rice crackers, mini pretzels, chow mein noodles, goldfish

vegetable potstickers with red chili oil, soy sauce

fortune cookies

green tea ice cream*

iced green tea

sweet & salty

\$32

pretzel bites, gourmet mustards, beer cheese dip, coarse salt

warm baked corn chips, fresh tomato salsa

gourmet cookies: chocolate chip, double chocolate, oatmeal raisin, peanut butter, white chocolate

macadamia nut

chocolate covered pretzel sticks

warm candied walnuts

chocolate indulgence

\$32

chocolate dipped strawberries

chocolate dipped mint marshmallows

chocolate fudge brownies

orange and raspberry moon pies

vanilla and chocolate milkshakes with mini donuts*

tea time

\$35

selection of tea sandwiches

selection of french macarons

lemon & orange madeleines

fresh fruit tarts

raspberry infused water

tea forte*

mediterranean

\$42

olives & antipasto: kalamata, castelvetrano, cerignola and niçoise olives, cornichons, peppadews, black olive tapenade, mozzarella balls

chickpea hummus, avocado hummus served with pita chips, assorted crisp market vegetables

artisan imported meats: prosciutto, salami, mortadella, capicola, crusty breads

gourmet snack shop

\$30

select ten:

marcona almonds, dark chocolate covered almonds, banana chips, dried apricots, dried apple rings,

cashews, crystalized ginger slices, dark chocolate, dried fruits & seeds clusters, quinoa crunch,

licorice, Swedish fish, malt balls, jelly beans, sour patch kids, chocolate covered espresso Beans,

white chocolate covered pretzels

frozen yogurt your way

\$20

frozen yogurt flavors*

~ select two~

georgia peach, strawberry, chocolate, french vanilla

toppings

~ select six~

strawberry, blueberry, mango, kiwi,

m&m, oreo crumbles, mini peanut butter cups, coconut flakes, captain crunch cereal, peanuts

all served with chocolate and caramel sauces*

popcorn couture cinema break

\$18

freshly popped popcorn tossed with gourmet ingredients – choice of two selections

"all american"

bowtie pretzels, peanuts, m&m's®

"the king and i"

curry powder, dried fruit, yogurt covered raisins

"rio bravo"

chipotle chili powder, corn chips, lime wedge

"mr. moto"

teriyaki sauce, wasabi peas and rice crackers. served in chinese take-out containers

"bed time for bonzo"

banana chips, nestle® chocolate buncha crunch, toasted coconut

sensational cupcakes

\$18

choice of three mini cupcake flavors, specialty fillings and icing

served with pink lemonade

smore

peanut-chocolate

tiramisu

red velvet

vanilla

lemon meringue

chocolate

make your own trail mix

\$25

mixed nuts, m&ms®, raisins, dried cranberries, dried papaya, dried mango, gummy bears, candied pecans, mini pretzels, wasabi peas, chex mix

season's harvest whole fruit selection

ENHANCEMENTS

la colombe cold brew & nitro brew

\$12

cold & nitro brewed iced coffee
simple syrup, agave
toasted coconut, chocolate shavings
flavored syrups, whipped cream
caramel and chocolate sauces
barista and power included*
~minimum 50 guests required

drip coffee

\$12

coffee from around the world
select two:
cafe estima, south america
cafe verona, italy
cafe pike, seattle
cafe french, france
barista included*
~minimum 50 guests required

specialty coffee bar

\$12

specialty coffee bar
Cappuccinos, Latte, Espressos
Cinnamon, Shaved Chocolate, Cocoa powder
Whipped Cream, Flavored Syrups
Barista and Power Included*
~minimum 50 guests required

kombucha on draft*

\$12

raspberry-lime-ginger
passion fruit
~minimum 50 guests required

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

specialty iced teas

\$95 per gallon

pomegranate iced tea

rosemary laced lemonade

green tea mojito iced tea

tazo flavored iced teas

\$92 per gallon

zen green tea

passion tea

black tea

the republic of tea bottled iced teas®

\$11 each

mango, pomegranate, and darjeeling

redbull energy drinks

\$11 each

muffins

\$80 per dozen

blueberry, bran, cranberry orange, chocolate chip, seasonal flavor

croissants

\$80 per dozen

pure butter croissants, chocolate croissants

danishes

\$80 per dozen

apple, blueberry, apricot, cherry, raspberry bear claw, almond cheese, seasonal flavor

savory danishes - 10 day advance order

\$144 per dozen

bacon and egg

spinach ricotta

ham and swiss

crumb cakes

\$80 per dozen

orange, exotic fruit, strawberry

fruit breads

\$80 per dozen

banana, zucchini, carrot

bagels

\$80 per dozen

plain, cinnamon raisin, and everything

served with low-fat and flavored cream cheese, sweet butter, and preserves

cinnamon rolls

\$80 per dozen

pound cakes

\$80 per dozen

vanilla, chocolate, lemon poppy seed

homemade biscotti

\$80 per dozen

cherry pecan, chocolate hazelnut, almond

breakfast cereals

\$8 each

whole, low-fat, skim milk

season's harvest whole fruit selection

\$7 each

sliced apple pack, caramel dipping sauce

\$10 each

destemmed grape cup

\$8 each

fresh fruit kabobs, yogurt dip

\$10 each

sliced fresh fruit display

\$18

mini babybel

\$6 each

assorted plain and fruit flavored yogurts

\$7 each

bare organic apple chips

\$9 each

nutritional bars

\$8.50 each

individual bag of mixed nuts

\$8 each

carrot and celery pack, ranch dipping sauce

\$10 each

string cheese

\$6 Each

wonderful pistachios - 100 calorie pack

\$8 each

freshly baked cookies

\$80 per dozen

fresh butterfinger® or chocolate fudge brownies

\$80 per dozen

rice krispie treats

\$80 per dozen

plain and cocoa flavored

macaroons - select up to 3 flavors

\$96 per dozen

vanilla, pistachio, coffee, salted caramel, lemon, passion fruit, mango-lime, dark chocolate, cassis, raspberry, hazelnut, peanut butter & jelly

chocolate dipped strawberries

\$96 per dozen

individual granola bars

\$7 each

assorted candy bars

\$7 each

dark and white chocolate dipped pretzel sticks

\$6 each

garden crudites

\$26

assorted crisp market vegetables, low fat yogurt ranch, hummus, sun dried tomato cumin chili pesto

hot pretzels bites, yellow mustard

\$8

the laughing cow cheese dippers, pretzels sticks

\$10 each

sabra hummus pack, pretzel chips

\$10 each

chips, pretzels, tortilla chips

\$18

with onion dip, salsa, guacamole

boom chicka pop, sweet & salty kettle corn

\$9 each

individual bags of potato chips, pretzels, popcorn, and party mix
\$8 each

yogurt covered pretzels - strawberry, key lime, blueberry
\$12 per bag

Individual Bags of Trail Mix
\$8 each

haagen-dazs® novelty ice cream bars, fresh fruit bars
\$9 each

lemonade and fruit punch
\$92 per gallon

selection of juices
\$115 per gallon
chilled florida orange, grapefruit, tomato, v-8®, apple, pineapple, grape, and cranberry

whole milk, chocolate, low-fat and skim milk
\$8 each

assorted bottled juices
\$10 each

boylan craft sodas
\$10 each
cream, orange, root beer, grape

assorted bottled arizona iced teas®
\$10 each

assorted bottled waters to include carbonated and still
\$9 each

assorted regular and diet soft drinks
\$9 each

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection
\$138 per gallon

all day beverage break package
\$65

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection
assorted regular and diet soft drinks
assorted bottled waters to include
carbonated and still
~8 Hour Period

half day beverage break package
\$40
~4 hour period

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

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Plated Lunch

the plated lunch menu includes: Your choice of one starter to compliment one hot or cold entrée, selection of one dessert along with artisan bread, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas.

starter- select one

petite greens, apple, celery root, quinoa crunch, apricot dressing

garden greens, tomatoes, carrots, cucumbers,
herb vinaigrette

chopped hearts of romaine, croutons, parmesan cheese, caesar dressing

mixed "little gem" greens, feta cheese, grape tomato, cucumber, kalamata olives, sundried tomato
vinaigrette

romaine hearts, roasted beets, carrots, feta cheese, pomegranate vinaigrette

Organic Greens, Sweet Peas, Roasted Corn, Grape Tomato, Dill Buttermilk Dressing

chicken noodle soup

roasted tomato, basil soup

manhattan clam chowder

broccoli, vermont cheddar soup

chilled entrees- select one

crisp romaine hearts, parmesan cheese, grilled chicken, herb croutons, parmesan dressing \$58

organic greens, diced chicken, bacon, bleu cheese, tomatoes, egg, avocado, dijon vinaigrette \$60

garden greens, turkey, ham, cheddar, swiss, black olives, tomatoes, diced eggs, peppercorn dressing \$60

cold sliced tenderloin of beef

marinated root vegetables, romaine leaves, maytag blue cheese foam \$70

hot entrees- select one

whole wheat penne pasta, roasted mushroom jus, vegetable "bolognese", grilled chicken breast, ricotta salata \$62

semolina casarecce, san marzano tomatoes, braised chicken, roasted mushrooms, pecorino romano \$62

pesto marinated salmon, fennel puree, haricot verts, new potatoes, hamlin orange cream \$72

atlantic coast black grouper

toasted farro verde, braised endive, carmelini beans, tomato vin rouge \$74

seared organic breast of chicken, herbs de provence, creamy risotto, seasonal vegetables, chicken veloute \$68

brined roasted barbeque chicken

white cheddar grits, caramelized brussels sprouts, southern style braised beans, grilled asparagus, pommery barbeque jus \$68

pan seared chicken breast, cauliflower puree, petite carrot, crushed fingerling potatoes, mushroom crema \$68

grilled filet mignon of beef

sweet potato puree, sautéed brussel sprouts, red wine reduction \$76

desserts- select one

key lime pie, raspberry sauce

Swan and dolphin cheesecake, strawberry sauce, whipped cream, fresh strawberries

tiramisu cake, coffee anglaise

caramel chocolate tart, marbled whipped cream, butterscotch

almond crunch cake, milk chocolate mousse, caramel panna cotta

peaches and cream tart, caramel sauce

0% fat greek yogurt mousse, raspberry cinnamon compote, pistachio dacquoise sponge

double chocolate cake, chocolate cream center, chocolate sauce

strawberry shortcake, vanilla bavarian, strawberry puree

flourless chocolate sponge, sugar free chocolate mousse layered cake, chocolate sauce

sustainable lunch- chilled

\$82

yellow fin tuna "ribbons", english cucumbers, candied ginger-tamari vinaigrette

chilled rosa's farm sliced beef, mustard-root vegetables, petite romaine leaves, maytag foam

caramel chocolate tart, marbeled whipped cream, butterscotch

ENHANCEMENTS

antipasti platter

\$28

pickled and grilled vegetables

sliced meats, cheeses, assorted olives ~ served family style

fresh buffalo mozzarella

\$14

arugula, heirloom tomatoes, balsamic vinegar, extra virgin olive oil

freshly baked breads to include:

\$4

olive ciabatta, multigrain, country roll, mediterranean baguette, pave rustique, grissini breadsticks and lavosh, butter, extra virgin olive oil, coarse sea salt

liters of VOSS® water (to be poured at tableside)

\$15 each

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

freshly brewed tazo® iced tea service

\$4

rosemary infused lemonade

\$5

pomegranate iced tea service

\$5

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Old World Deli Lunch

the old world deli table menu includes: your choice of one principal group, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal teas served table side. pricing is based on 120 minutes of service. an additional charge of 6 per person will be charged for each additional 30 minutes of service.

starters

roasted tomato soup

tossed garden salad, carrots, cucumber, tomato, ranch, thousand island, italian dressings

deli potato salad

tomato, cucumber, red onion, red wine vinaigrette

apple cider cole slaw

select one

assorted cold cuts to include:

roast beef, turkey, salami, ham, vermont cheddar, swiss cheese

selection of artisan breads

lettuce, sliced red and yellow tomatoes, dill pickles, black olives, pepperoncini, mayonnaise, sun-dried tomato aioli, dijon and grain mustards, horseradish cream \$70

sliced roasts, meats and cheeses to include:

black forest ham, tuscan salami, mortadella, capicola, prosciutto, herb roasted chicken, monterey jack, colby cheese

assorted salads:

albacore tuna, roasted chicken, egg

selection of artisan breads, lettuce, sliced tomato, kosher dill pickles, mayonnaise, mustard, horseradish cream \$75

pineapple upside down cake

old fashioned chocolate cake

apple crumb tart

carrot cake

snicker doodle, caramel sandwich

ENHANCEMENTS

shaved corned beef and pastrami

\$14

thousand island dressing, brown mustard, dill pickles, marble rye, sauerkraut*

not so traditional waldorf salad ~

\$14

tossed to order

glazed walnuts, grilled apples, celery root, sour cherries, romaine

grilled chicken*

not so traditional waldorf salad with chicken and shrimp*

\$18

"better than apple pie"

caramelized apple, caramel ice cream, almond sable breton cookie*

\$10

strawberry shortcake biscuits, warm strawberry compote*

\$10

bananas foster

\$10

sugar, rum, butter, stewed bananas, vanilla pound cake, vanilla ice cream*

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

rosemary infused lemonade service

\$5

pomegranate iced tea

\$5

freshly brewed tazo® iced tea service

\$4

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

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The Americas Lunch

the americas table menu includes: biscuits, cornbread, butter and honey, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, and herbal teas served table side. pricing is based on 120 minutes of service. an additional charge of 6 per person will be charged for each additional 30 minutes of service.

the americas

\$80

chicken noodle soup

traditional cobb salad, lettuce, tomato, eggs, bacon, chicken, bleu cheese, dijon dressing

bow tie pasta, olives, peppers, pinenuts, basil vinaigrette

tomato, cucumber, red wine vinaigrette

marinated mushrooms, peppers, artichoke hearts

mesquite rubbed black angus beef, roasted corn salsa, red pepper chili sauce

slow roasted maple bourbon & sorghum glazed chicken, savory and parsley

"mac and cheese", bacon, smoked cheddar cheese

roasted sweet potatoes, stewed shelling beans, petite onions

pecan pie, coffee cream

new york cheesecake

chocolate brownie cake

coconut cake

banana foster tart

ENHANCEMENTS

fish tacos

\$18

Flaked florida grouper, warm flour tortillas, salsa verde, pico de gallo, shredded cabbage, diced tomatoes, guacamole, lime wedges, hot sauces*

assorted greens

\$14

baby spinach, romaine, toasted walnuts, sunflower seeds, sun-dried cherries, blackened chicken, teardrop tomatoes, cucumbers, shaved bermuda onions, shredded vermont cheddar cheese, maytag bleu cheese, gourmet dressing

new england lobster rolls

\$18

made to order on toasted rolls, coleslaw, cape cod chips*

spiced chocolate cake

\$10

peanut cream, caramelized bananas*

funnel cake station

\$10

strawberry, apple, blueberry compote, whipped cream, powdered sugar*

angel food cake, tropical fruit, coconut ice cream*

\$10

sugar free apple cinnamon bavarian cake

\$8

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

pomegranate iced tea service

\$5

rosemary infused lemonade service

\$5

freshly brewed tazo® iced tea service

\$4

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

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Pacific Trade Winds Lunch

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pacific trade winds

\$84

miso soup, tofu, toasted sesame

asian greens, mandarin orange, peanuts, fried wontons, wasabi ginger dressing

pad thai noodle salad, peppers, bean sprouts, scallion, peanuts, ginger, cilantro

sunomono salad, wakame, shrimp, cucumber, red onion, sesame

grilled belle & evans chicken, flowering broccoli, red onion, beech mushrooms, garlic sauce

miso marinated wild caught mahi-mahi, warm daikon, carrot, cucumber salad, yuzu chile vinaigrette

asparagus & garlic fried rice, blue crab

steamed jasmine rice

blistered green beans, caramelized onions, soy

passion fruit dome

mango pomelo sago

pandan chiffon cake, banana cream

chocolate curd tart, uzu mousse

coconut lemon grass, panbana cream cake

ENHANCEMENTS

vietnamese summer rolls

\$14

shaved pork, shrimp, rice noodles, carrots, cucumbers, garlic chives, thai basil, peanut dipping sauce*

hand made dim sum

\$18

barbeque pork buns, shrimp har gow, pork gyoza, vegetable pot stickers, pork shumai, soy sauce, hot chili oil, ponzu*

mantou

\$14

korean bbq spiced beef, steamed bun, kimchee, sweet & spicy sauce*

coconut pearl cream, lime financier, pineapple*

\$10

mango, lime, coconut sorbet*

\$10

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

pomegranate iced tea

\$5

rosemary infused lemonade service

\$5

freshly brewed tazo® iced tea service

\$4

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

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Healthy Corner Lunch

the revitalize and renew menus include: artisan breads, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, and herbal teas served table side. Pricing is based on 120 minutes of service. an additional charge of 6 per person will be charged for each additional 30 minutes of service.

revitalize

\$88

roasted butternut squash, green apple soup

baby greens, ice spinach, petit arugula, d'anjou pear, feta cheese, marcona almonds, red wine vinaigrette

whole wheat pasta, heirloom tomato, olive, edamame, walla-walla onion, basil

cannellini bean, haricot verts, organic potato, nicoise capers

cous cous, fennel, golden raisins, meyer lemon

char grilled angus beef, coconut curry sauce, baby bok choy

dijon & herb marinated chicken thighs, green apple cabbage slaw, roasted chicken jus

yellowtail snapper, cucumber relish

wild rice, dried currants, toasted pine nuts

roasted seasonal squash

braised kale

Bulgur wheat pudding, tropical fruit chutney

72% chocolate pound cake, orange hazelnut ganache

buckwheat "pain d'epice"

fresh fruit tartlets

sugar free blueberry mousse, vanilla cream dome

renew

\$88

chick pea, braised greens soup

mixed greens, carrots, bean sprouts, soybean, ginger vinaigrette

quinoa, roasted corn, organic tomato, bell peppers, toasted pumpkin seeds, florida lime

roasted beet, feta, mint, pignoli, sherry vinaigrette

wild rice salad, kirby cucumber, red onion, celery, cilantro

plancha seared tournedos of beef, grilled squash and potato relish
herb roasted bone-in chicken, cubeb pepper, roasted lemon & pearl onions
toasted fennel rubbed salmon, grilled swiss chard, caramelized onions, roasted pear vinaigrette
whole wheat pasta, heirloom cherry tomatoes, spinach, nicoise olive, basil
amaranth, bulgar pilaf
caramelized root vegetables

almond milk rice pudding, lemon zest, strawberry compote
chocolate mousse dome
all wheat banana lime pound cake
raspberry tart
sugar free apricot mousse, milk chocolate cream savarin

ENHANCEMENTS

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

rosemary infused lemonade service

\$5

pomegranate iced tea service

\$5

freshly brewed tazo® iced tea service

\$4

infused spring water

\$75 per gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

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The Wine Country Lunch

the wine country table includes: artisan breads, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal teas served table side. pricing is based on 120 minutes of service. an additional charge of 6 per person will be charged for each additional 30 minutes of service.

the wine country

\$82

turkey, white bean, kale soup

californian greens, baby tomatoes, red onions, feta cheese, pine nuts, white balsamic vinaigrette

antipasto salad, mozzarella, grape tomato, artichoke hearts, peppers, olives, pepperoncini, basil vinaigrette

new potato salad, onion, parsley, dijon dressing

romaine hearts, celery root, apples, walnuts, waldorf dressing

soft herb marinated chicken breast, grape tomatoes, fried capers, meyer lemon vin blanc

pan roasted creekstone beef, marinated organic mushrooms, peppercorn sauce

mostaccioli, tomato basil sauce, fresh mozzarella, crushed red pepper, grated parmesan

roasted baby vegetables, lemon dill vinaigrette

strawberry lime tart

orange meringue tart

coffee, chocolate, bavarois cake

praline cream puff

fresh raspberry and compote, vanilla lemon curd

ENHANCEMENTS

marinated roasted vegetables

\$14

eggplant, peppers, squash, asparagus, wild mushroom, red onions, crusty breads

artisan imported cheeses

\$20

brie, cambozola, pecorino, emmentaler, english cheddar, naked goat, dried fruit, nuts, fig puree, balsamic syrup, crusty breads

"risotti"

\$18

select two:

truffle, mushroom

english pea, pancetta

tomato, artichoke, olive*

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

rosemary infused lemonade service

\$5

pomegranate iced tea service

\$5

freshly brewed tazo® iced tea service

\$4

infused spring water

\$75.00 Per Gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

coffee station

\$138.00 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

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\$250.00 service charge for groups with less than 50 people

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Mediterranean Lunch

the mediterranean table menu includes: artisan bread, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal teas served table side. pricing is based on 120 minutes of service. an additional charge of 6 per person will be charged for each additional 30 minutes of service.

mediterranean

\$82

vegetable minestrone

greek salad, romaine hearts, kalamata olives, red onions, cucumber, tomato, feta cheese, greek dressing

toasted cous cous, roasted asparagus, red peppers, pesto vinaigrette

tomato, buffalo mozzarella, fresh basil

white bean salad, pancetta, onion, parsley, lemon olive oil

pan roasted chicken breast, charred rapini, caramelized fennel, madeira

espelette spiced corvina, roasted hen of the woods, asparagus, roasted red pepper cream sauce

trecce arrabbiata, imported artisanal twisted pasta, slow cooked plum tomatoes, calabrian chili, parmesan, locatelli

seasonal roasted vegetables

braised escarole

limoncello cup cake

chocolate torta caprese

amaretto tiramisu

turrón and almond tart

mixed berries zuppa inglese

ENHANCEMENTS

hearts of romaine ~ tossed to order

\$16

select one: grilled shrimp, grilled chicken, garlic parmesan dressing*

antipasti

\$26

grilled marinated vegetables, sliced meats, sliced cheeses, assorted olives and peppers

"risotti"

\$18

select two:

truffle, mushroom

english pea, pancetta

tomato, artichoke, olive*

"risotti" station add rock shrimp*

\$23

pizza station

\$12

mozzarella, fresh tomato, basil

pepperoni, italian sausage, peppers, onion*

chocolate banana caramel, strawberry gelati, sugar and waffle cones*

\$8

creme brulee station

\$10

creme brulee station, assorted toppings*

beignet, whipped cream, fruit preserves*

\$10

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

rosemary infused lemonade service

\$5

pomegranate iced tea

\$5

freshly brewed tazo® iced tea service

\$4

infused spring water

\$75 Per Gallon

with your choice of orange, raspberry, lemon, cucumber mint ~ an environmentally friendly alternative to bottled waters

coffee station

\$138 per gallon

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

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Grab and Go Lunch

pricing based on 60 minutes of service
Maximum of 3 Bistro Express box lunches

bistro express -box lunch

\$62

the new yorker

house roasted prime new york strip loin, horseradish crème fraiche, brilliant-savarin cheese, black batard

red roasted potato salad, shaved sweet onion, dijon mustard, black pepper

seasonal whole fresh fruit

miss vickie's potato chips

brookside chocolate covered fruit

all american

bourbon glazed smoked Virginia ham, alpine swiss cheese, dijon mustard, caraway kaiser

imported pitim salad, heirloom apple, dried cranberries, toasted almonds, herb vinaigrette

seasonal whole fresh fruit

sun chips

chocolate chip cookie

italiano

prosciutto cotto, mortadella, salami, cherry peppers, black olives, provolone, garlic bread

toasted fregola pasta, romano style broccoli, lemon, perlini mozzarella, sweet basil dressing

seasonal whole fresh fruit

sea salt cracker chips

nonni's cookie biscotti

the picnic

house brined, cracked pepper turkey breast, smoked gouda, honey mustard, medianoche bread
toasted quinoa, roasted Zellwood triple sweet corn, toasted pumpkin seeds, key lime shallot
vinaigrette
seasonal whole fresh fruit
terra chips
oatmeal cookie

mediterranean

roasted vegetables, semolina cous cous "salad", ice spinach, cucumber, organic tomato, wild
arugula, tahini spread, whole wheat pita
farro verde, green bean baton, red pepper, toasted hazelnut, pommery mustard vinaigrette
seasonal whole fresh fruit
garlic parmesan pita chips
amaretti cookie

the greens

choice of one salad:
grilled chicken caesar
or
greek salad
or
chef salad

seasonal whole fresh fruit
laughing cow cheese & crackers
brookside chocolate covered fruit

the market - build your own

\$72

guests select from the following:

three individually wrapped sandwiches, three portioned salads, seasonal whole fresh fruits, miss vickie's, sun chips, sea salt cracker chips, terra chips, pita chips, chocolate chip cookies, noni's cookie biscotti, oatmeal cookie, amaretti cookie

sandwiches - select three

house roasted prime new york strip loin, horseradish crème fraiche, brilliant savarin cheese, black batard

bourbon glazed smoked Virginia ham, alpine swiss cheese, dijon mustard, kaiser

prosciutto cotto, mortadella, salami, cherry peppers, black olives, provolone, garlic bread

house brined, cracked pepper turkey breast, smoked gouda, honey mustard, medianoche bread

roasted vegetables, semolina cous cous "salad", ice spinach, cucumber, organic tomato, wild arugula, tahini spread, whole wheat pita

salads - select three

red roasted potato salad, shaved sweet onion, dijon mustard, black pepper

imported pitim salad, heirloom apple, dried cranberries, toasted almonds, herb vinaigrette

toasted fregola pasta, romano style broccoli, lemon, perlini mozzarella, sweet basil dressing

toasted quinoa, roasted zellwood triple sweet corn, toasted pumpkin seeds, key lime shallot vinaigrette

faro verde, green bean baton, red pepper, toasted hazelnut, pommery mustard vinaigrette

ENHANCEMENTS

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

\$138 per gallon

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

assorted arizona iced teas®

\$10 each

assorted bottled juices

\$10 each

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Cold Teasers

cold teasers -minimum order 100 each

all cold teasers displayed from a station
or butler passed

SHOTS

red pepper hummus, pita shot

\$9 each

compressed melon, feta, mint, balsamic shot

\$9 each

five layer dip, bean, guacamole, sour cream, cheddar, tomato shot

\$9 each

shrimp cocktail, bloody mary cocktail sauce shot

\$10 each

shrimp and crab ceviche shot

\$10 each

lobster, truffle potato, citrus vinaigrette shot

\$12 each

bruschetta, heirloom tomato, fresh mozzarella, basil shot

\$9 each

watermelon, cucumber jalapeno relish, lump crab shot

\$10 each

CONES

smoked chicken, lemon thyme aioli cone

\$9 each

spicy tuna tartar, sesame cone

\$10 each

corned beef, braised cabbage, thousand island dressing cone

\$9 each

benton ham mousse cone

\$9 each

“blt” applewood smoked bacon, lettuce, tomato cone

\$9 each

LOLLIPOP

havarti cheese, candied almonds lollipop

\$9 each

peppered angus beef, tarragon aioli lollipop

\$12 each

chicken yakitori, sweet soy glaze lollipop

\$10 each

togarashi seared ahi tuna lollipop

\$12 each

SPOONS

green papaya salad, lemon grass, rock shrimp spoon

\$10 each

red pepper pimiento cheese, grissini, spoon

\$9 each

herb vegetable ratatouille spoon

\$9 each

panzanella, mozzarella, tomato, basil spoon

\$9 each

BUTLER PASSED CLASSICS

~ minimum order of 50 each

deviled eggs, avocado puree

\$9 each

vegetable sushi, asparagus, carrot, cucumber

\$9 each

vietnamese summer roll, pork, shrimp cucumber

\$10 each

sweet thai chili chicken sushi

\$9 each

buffalo chicken, blue cheese taco

\$9 each

pork sofrito, cilantro aioli, phyllo cup

\$9 each

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~Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses



Hot Teasers

displayed hot teasers

only offered from a station

seafood

seafood dumpling, ponzu sauce

\$9 each

gochujang glazed jumbo shrimp skewers, scallions, toasted sesame

\$10 each

crab cakes, remoulade

\$10 each

bacon wrapped scallops

\$10 each

Meats

philly cheese steak tart

\$9 each

buffalo chicken spring rolls, blue cheese sauce

\$9 each

short rib & manchego empanada, truffle aioli

\$10 each

buffalo chicken meatballs, celery root puree

\$9 each

cuban spring rolls

\$9 each

thai chicken skewers, thai curry sauce

\$9 each

chicken quesadilla cones, avocado ranch

\$9 each

sweet southern chicken pot pie, cajun remoulade

\$9 each

cavatappi, bacon and fontina croquettes, sauce romesco

\$9 each

vegetarian

cotija cheese arepa, charred tomato salsa

\$9 each

asiago and romano cheese arancini, tomato fondue

\$9 each

spanakopita

\$9 each

butternut squash arancini, miso maple tahini sauce

\$9 each

Gruyere Leek Tarts

\$9 each

vegetable quesadilla cone, chipotle aioli

\$9 each

ENHANCEMENTS

assorted dips

\$20

spinach and roasted garlic, white bean-mascarpone cheese, hummus, gorgonzola-candied walnuts, pitas, lavosh, french bread

artesian imported cheeses

\$32

brie, cambozola, pecorino, emmentaler, english cheddar, naked goat, dried fruit, nuts, fig puree, balsamic syrup, crusty bread

marinated roasted vegetables

\$28

eggplant, peppers, squash, asparagus, wild mushrooms, red onions, crusty breads

array of sushi rolls

\$45

sashimi, nigiri, served with wasabi, soy, pickled ginger

~ 5 pieces per person

chocolate fondue

\$18

dark and white chocolate, chocolate and vanilla pound cake, strawberries, marshmallows

crepes

\$20

fresh fruit, berries, whipped cream, chocolate and fruit sauces*

tiramisu

\$22

espresso soaked lady finger cookies, sweet mascarpone*

carved-roasted pineapple

\$20

coconut fondant cake, caramel and vanilla gelato, coconut streusel*

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Displayed Classics

artisan imported cheeses

\$32

brie, cambozola, pecorino, emmentaler, english cheddar, naked goat, dried fruit, nuts, fig puree, balsamic syrup, crusty breads

seasonal variety of raw vegetables

\$25

asiago cream and herb buttermilk

assorted dips

\$20

spinach and roasted garlic, white bean-mascarpone cheese, hummus, gorgonzola-candied walnuts, pitas, lavosh, french bread

marinated roasted vegetables

\$28

eggplant, peppers, squash, asparagus, wild mushrooms, red onions, crusty breads

array of sushi rolls

\$45

sashimi, nigiri, rolls served with wasabi, soy, pickled ginger
~5 pieces per person

raw bar

served with bloody mary cocktail sauce, dijon aioli, red wine mignonette and fresh lemon wedges

seasonal east and west coast oysters[^]

\$9 each

snow crab claws

\$12 each

caribbean white shrimp

\$10 each

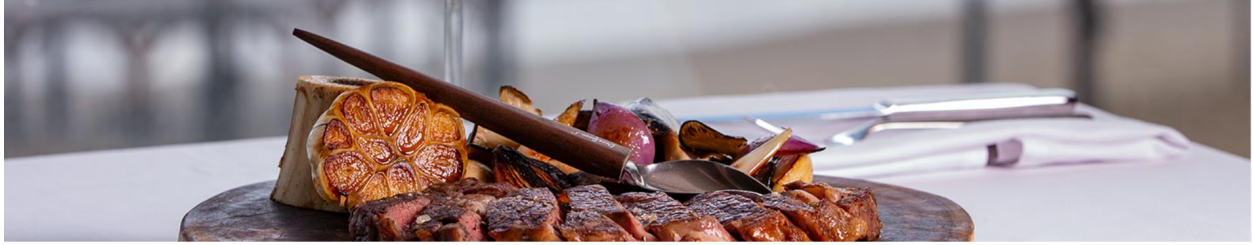
king crab legs

\$12 each

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Cooking Stations

in-room cooking stations

~minimum 100 guests required

ahi tuna tartare

\$22

edamame puree, pickled daikon, shiso, radish, black garlic shoyu, toasted sesame, masago, crispy wontons, nitro sriracha aioli*

sous vide & roasted beets

\$16

house made ricotta, meyer lemon, toasted black walnuts, iced-wine vinaigrette, petite arugula*

tuna poke rice bowl

\$32

grade "a" sushi, sushi rice, avocado relish, red onion, tamari ginger dressing, crispy vermicelli*

glazed gochugaru chicken rice bowl

\$30

kimchee fried rice, pickled carrot, cucumber, green onion, toasted sesame seeds, gochujang aioli, crispy glass noodles*

mongolian vegetable rice bowl

\$26

stir fried vegetables, silken tofu, bok choy, steamed rice, coconut curry, crispy rice noodle*

not so traditional waldorf salad

\$22

~ tossed to order

caramelized walnuts, grilled apples, celery root, macerated sour cherries, chopped romaine*

not so traditional waldorf salad with grilled chicken*

\$26

"nicoise salad"

\$30

seared yellow fin tuna tataki style, salt roasted fingerling potatoes, French green beans, nicoise olives, tomato, butter lettuce, cooked farm egg, cabernet wine vinaigrette*

hand-crafted italian meatballs

\$22

san marzano tomato basil sauce, parmesan & mascarpone polenta, genovese basil*

rosemary & garlic rubbed leg of lamb

\$35

braised eggplant caponata, tomato chickpeas, olives, flour tortillas
smoked cumin & chile yogurt sauce
ancho spiced cashews*

fish tacos, flaked florida grouper

\$36

warm flour tortillas, salsa verde, pico de gallo, shredded cabbage, diced tomatoes, fresh guacamole, lime wedges, hot sauces*
~total of 2 per person

oven roasted black grouper

\$38

toasted herb panade, florida corn silk, piperade, capers*

banh mi

\$28

braised beef brisket, pickled cucumber & carrots, cilantro aioli, sticky soy*
~total of 2 per person

brats

\$20

handcrafted veal brats, laugen bread, housemade sauerkraut, dijon mayo, imported mustard*
~total of 2 per person

ramen

\$26

sun noodles, char sui pork, bok choy, carrot, celery, cabbage, green onion, radish, cilantro leaves, lime wedges, chili oil, kombu dashi*

super mac & cheese

\$24

creamy mac & cheese, smoked gouda, cheddar and gruyere cheeses.
toppings: pancetta, peas, crab, caramelized onions,
toasted panko bread crumbs*

the italian beef sandwich

\$26

shaved angus beef, from scratch beef jus, pickled vegetables jardinière, sliced pepperoncini, mini
hoagie rolls*
~total of 2 per person

"little argentina"

\$32

grilled chimichurri flank steak, black bean puree, pommery potato salad*

"dim sum"

\$32

pork gyoza, barbequed pork buns, shrimp har gow, pork shumai, steamed vegetable dumplings soy,
chili oil, ponzu
~based on four pieces per person

grass fed beef sliders

\$32

roma tomato, bibb lettuce, truffle aioli, mini brioche bun*
~total of 2 per person

bbq pulled pork sliders

\$26

carolina mustard bbq sauce, salted red cabbage, herb aioli, soft bun*
~total of 2 per person

mantau

\$28

korean bbq spiced beef, steamed bun, kimchee, sweet & spicy sauce*
~total of 2 per person

corn arepas

\$24

shredded adobo chicken or roasted vegetables,
guasacaca, pico de gallo, radish, queso fresco, cilantro*
~total of 2 per person

pasta station - select 2

\$36

pappardelle pasta

braised short rib "bolognese", carrot, onion, pork tomato sugo
pecorino romano cheese*

campanelle pasta

bellflower shaped pasta, roasted mushrooms, peas,
parmesan cream, white truffle, black pepper*

pipette pasta

pipe shaped pasta, fontina cheese fonduta,
braised chicken, roasted broccoli florets*

garganelli pasta alla norma

folded tube shaped pasta, eggplant, capers,
oregano, shaved ricotta salata,
tomato basil sauce*

penne amatriciana

quill shaped pasta, pancetta, red onion,
sam marzano tomato, chiles,
locatelli cheese*

trofie a la genovese

hand twisted pasta, green beans,
potato, genovese basil pesto,
parmesan cheese*

carving stations

all carving stations served with sliced silver dollar rolls

brined turkey breast

\$550

mustard, mayonnaise, turkey veloute*

~serves 40 ~ per item

roasted tenderloin of beef

\$800

pommery hollandaise, creamy horseradish*

~serves 25 ~ per item

slow roasted beef top round

\$1,280

horseradish cream, pommery mustard, mayonnaise*

~serves 80 ~ per item

select one

herb crusted, barbeque spiced, sea salt-crushed pepper

roasted smoked ham

\$750

tarragon mustard sauce*

~serves 50 ~ per item

roasted boneless ribeye

\$980

dijon mustard, horseradish cream*

~serves 35 ~ per item

enhancements

butter whipped potatoes \$10

country smashed potatoes \$10

truffle whipped potatoes \$12

oven roasted asparagus \$14

mashed sweet potatoes \$10

creamed spinach \$12

sautéed mushrooms \$14

creamy risotto \$16

DESSERT ENHANCEMENTS

specialty coffee bar

\$12

cappuccinos, latte, espressos
shaved cinnamon, chocolate, cocoa
whipped cream, flavored syrups
barista and power included
~minimum 50 guests required

chocolate fondue

\$18

dark and white chocolate
chocolate and vanilla pound cake, strawberries, marshmallows

crepes

\$20

fresh fruit and berries, whipped cream, chocolate and fruit sauces*

pavlova meringue

\$22

white chocolate-raspberry gelato, mixed berry gelato, whipped cream, sauteed peaches, pineapple compote, fresh berries, mango*

cherries jubilee

\$20

brandy flamed bing cherries, vanilla ice cream*

tiramisu

\$22

espresso soaked lady finger cookies, sweet mascarpone*

bananas foster

\$22

sugar, rum, butter, stewed bananas, vanilla pound cake, vanilla ice cream*

your favorite cheesecake

\$20

mini new york cheesecake
blueberry, cherry, or pineapple topping, whipped cream, assorted sauces

carved-roasted pineapple

\$20

coconut fondant cake, caramel and vanilla gelato, coconut streusel*

vanilla creme brulee*

\$22

marinated berries, tropical fruit salsa, sauteed cherries, whipped cream*

ice creams, sorbets*

\$18

tasters

\$8

the small shots of big flavor!

these exhilarating shot-style tasters were created to enhance your interactive culinary stations.

presented in a fun, colorful display, these elixirs will accompany your food stations and are to be enjoyed in tandem.

Flavors to include: berry mojito, citrus mojito, cucumber gin sour, cape codder, sweet sake, mint julep, black & tan, bourbon stone sour, white sangria, and red sangria ~ per taster

*Culinary Attendant fee of \$275.00 per station

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Food Trucks

food trucks are a fun way to enhance your event! select up to 4 food trucks. rental charge of \$1,500 per truck to include power charges. *two attendants and/or chefs required per truck. speak with your catering manager for more details!

“stick it”

\$26

sweet soy marinated chicken and green onion skewers, sticky rice, pea tendrils, soy sauce, sweet thai chili sauce ~ 2 per person*

“tickle your brisket”

\$28

carved texas style smoked beef brisket, garlic bread, selection of house made barbeque sauces, dill pickle spear ~ 2 per person*

“fried and gone to heaven”

\$26

crispy southern style buttermilk brined fried chicken, toasted croissant roll, orange blossom honey hot sauce, hellman’s mayo, pickle chip, potato mac salad ~ 1 per person*

“yum yum” dim sum

\$32

steamed pork bun, vegetable dumpling

served with: soy sauce, sweet thai chili, chili oil, kim chee ~ 4 pieces per person*

“take a bao”

\$26

slow roasted heritage breed pork, hoisin glaze

pickled carrot, cucumber, cilantro, green onion,

steamed open face bun

served with: sriracha, yu chen’s hot sauce ~ 2 per person*

“pauli’s italian”

\$20

sweet italian sausage, peppers and onions, italian bread,
chopped pickled vegetables, hot peppers ~ 1 per person*

“juan and only’s”

\$28

braised beef, seared chicken, soft flour tortilla, shredded lettuce, onion, pico de gallo, sharp cheddar
cheese, tortilla chips ~ 2 per person*

“the maine event”

\$38

maine lobster salad, buttery toasted roll, served with new england style clam chowder, cape cod
kettle chips, boutique sodas ~ 2 per person*

"falasophy"

\$20

falafel, Chick pea croquettes,
tzatiki, tahini dressing, iceberg, tomato, onion, pickled veggie relish ~4 per person*

"bahn voyage"

\$28

bahn mi, braised beef brisket,
sweet soy marinated vegetables, pickled cucumber & carrots,
cilantro aioli, sticky soy ~2 per person*

"mmmpanadas"

\$24

corn empanadas: braised shredded beef, ancho marinated chicken, guava & cheese
served with: toasted cumin & lime creme, fraiche, green chili aioli, chipolte ranch ~ 2 per person*

“a kick in the glass”

\$18

strawberry shortcake “shot”
tiramisu “shot” ~ 2 per person*

*Culinary Attendant fee of \$275.00 per station

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Interactive Dinner Receptions

pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

international gourmet experience

\$185

build your own salad: bacon, chopped eggs, tomatoes, shredded vermont cheddar, cucumbers, carrots, toasted walnuts, dressings, vinaigrette
fresh fruit salad

array of sushi rolls, sashimi, nigiri (four pieces per person) wasabi, pickled ginger, soy sauce^

roasted beet ravioli, whipped herb ricotta cheese,
frisee, florida citrus, chaved fennel*

stir-fried chicken or pork lo mein, asian vegetables, teriyaki glaze*

cedar planked jumbo sea scallops
oreganata, pumpkin puree*
~two per person

hand carved adobo roasted pork pernil, cilantro-lemon oil, crushed garlic, black beans and rice*

miniature finals-select eight

orange financier
lemon financier
raspberry financier
blueberry financier
pistachio pomponet
raspberry macaron
raspberry russian
cheesecake
exotic mousse
coconut mousse

chocolate mousse dome
chocolate cremeux
lemon tartlets
key lime tartlets
fruit tartlets
chocolate tartlets

final action stations-select one

pavlova meringue
white chocolate-raspberry gelato, mixed berry gelato, whipped cream, sauteed peaches, pineapple compote, fresh berries, mango*

chocolate croquette station
whipped cream, caramel sauce*

culinary classics

\$210

spinach salad, crystallized ginger, macerated tomatoes, pesto crostini, warm apricot dressing
baby greens, smoked chicken, grape tomatoes, candied pecans, maytag bleu cheese, balsamic vinaigrette

charcuterie display: capocollo, mortadella, prosciutto, variety of salami

grilled vegetables; eggplant, peppers, zucchini, asparagus, wild mushrooms, red onions, artichoke hearts

artisan imported cheeses: brie, cambozola, pecorino, emmentaler, english cheddar, naked goat, dried fruit, nuts, fig puree, balsamic syrup, crusty breads

marinated alaskan king crab legs, poached shrimp, seasonal oysters, lemon wedges, bloody mary cocktail sauce, Tabasco, mignonettes ~ based on 1 crab leg, 5 shrimp, 1 oyster per person^

garganelli pasta*
roasted pepper ~ tomato cream
red chili flakes, grated parmesan
or
pappardelle pasta*
tomato basil or bolognese sauce
red chili flakes, grated parmesan

lobster oreganata*
hollandaise foam

smoked beef tenderloin*
creamy horseradish sauce, silver dollar rolls
butter whipped potatoes, creamed spinach

soft herb & dijon marinated chicken*
roasted tomato hollandaise
smoked mac & cheese, oven roasted asparagus

miniature finals- select eight

blueberry financier
fruit tartlets
cheesecake
raspberry financier
lemon tartlets
raspberry russian
lemon financier
chocolate tartlets
chocolate cremeux
orange financier
key lime tartlets
raspberry macaron
coconut mousse
chocolate mousse dome
pistachio pomponet
exotic mousse

finals action stations-select one

bananas foster
sugar, rum, butter, stewed bananas, vanilla ice cream*

petit creme brulee
assorted flavors with fresh fruit, berries*

ENHANCEMENTS

vietnamese summer rolls

\$14

shaved pork, shrimp, rice noodles, carrots, cucumbers, garlic chives, Thai basil, peanut dipping sauce*

hand made dim sum

\$16

pork gyoza, barbequed pork buns, shrimp har gow, pork shumai, vegetable pot stickers, soy sauce, chili oil, ponzu*

macaroons – select up to 3 flavors

\$9

vanilla, pistachio, coffee, salted caramel, lemon, passion fruit, mango-lime, dark chocolate, cassis, raspberry, hazelnut, peanut butter & jelly

chocolate dipped strawberries

\$8

assorted chocolate truffles

\$8

tasters

\$8

the small shots of big flavor!

these exhilarating shot-style tasters were created to enhance your interactive culinary stations. presented in a fun, colorful display, these elixirs will accompany your food stations and are to be enjoyed in tandem.

Flavors to include: berry mojito, citrus mojito, cucumber gin sour, sweet sake, mint julep, black & tan, bourbon stone sour, white sangria, and red sangria ~per taster

*Culinary Attendant fee of \$275.00 per station

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

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^Consuming raw or undercooked meat, fish, shellfish, oysters or eggs may increase your risk of food borne illnesses



Plated Dinner

the plated dinner menu includes: Your choice of one starter to compliment one entree, selection of one dessert along with artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas.

starters- select one

roasted sweet corn soup, lump crab meat, kaffir lime chantilly

potato leek soup, baguette crostini

hammock hollow organic lettuces, avocado, black garlic, caramelized onion dressing

tiny lettuces, poached pear, gorgonzola fondue, candied georgia pecans, white balsamic

green and red oak lettuce, roma tomato, florida oranges, mango-passion fruit vinaigrette

baby greens, buffalo mozzarella, plum tomato, pine nut puree, tomato vinaigrette

lolla rosa, tango lettuces, apple puree, sweet potato hummus, garbanzo crunch, balsamic vinaigrette

baby romaine, black batard croutons,
shaved romano, parmesan-garlic vinaigrette

entrees- select one

beef short rib and maine lobster

\$169

all day braised beef short rib, butter poached maine lobster, potato puree, au blanc vegetables, sauce bordelaise

beef filet and jumbo shrimp

\$160

creamy polenta, hammock hollow vegetables, spanish caper emulsion

pan seared organic chicken breast and garlic shrimp

\$145

truffle barley risotto, organic vegetables, mushroom jus

grilled beef filet

\$145

potato silk, organic vegetables, veal glaze

barbeque spiced tenderloin of beef

\$145

stoneground grits, black kale, smoked veal jus

sous vide organic chicken breast

\$122

all day braised leg and thigh, creamed fregola sarda, romanesco, cipollini onion, courgettes, porcini mushroom jus

sautéed florida grouper

\$135

new crop potatoes, braised frisee, meyer lemon jus

desserts- select one

"raspberry delight"

baked custard tart, raspberry mousse

"charlotte"

banana lime pineapple charlotte, coconut sponge

"angel food cake"

angel food cake, coffee cream, hazelnut crunch, lemon mousse cake, espresso sauce

"white chocolate dome"

white chocolate-orange cream mousse dome with blackberry compote

"triple chocolate charlotte"

chocolate sauce and whipped cream

"cheesecake"

blueberry cheesecake on lemon peel sable

"chocolate mousse"

chocolate raspberry mousse cake with fresh raspberries

"chocolate cake"

chocolate cake, vanilla cream bar, chocolate sauce

duo & trio desserts designed with our pastry chef ~pricing based upon items created

sustainable plated dinner

\$155

roasted beet salad, organic greens, caciocavallo cheese, walnut three way

grilled tenderloin of beef, caramelized potatoes, charred romaine, natural veal jus

hazelnut coffee cream, orange mousse, angel food cake

ENHANCEMENTS

jumbo lump crab cake

\$18

cauliflower puree, fennel-gremolata

antipasti platter

\$24

pickled and grilled vegetables, sliced meats, cured dried sausage, artisanal cheeses, marinated olives ~served family style

classic shrimp cocktail

\$18

seared togarashi tuna

\$20

avocado puree, soy & meyer lemon gelee

lobster bisque en croute

\$15

famous "shula's® steak house" barbequed shrimp

\$20

country style potato

handcrafted potato gnocchi

\$22

caramelized pork belly, whole grain mustard cream

freshly baked breads to include

\$4

olive ciabatta, multigrain, country roll, mediterranean baguette, pave rustique, grissini breadsticks, lavosh, butter, extra virgin olive oil, coarse sea salt

liters of VOSS® water (to be poured at tableside)

\$15 each

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

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Italian Supper

the italian supper menu includes: artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

italian supper

\$170

braised cannellini bean soup, onion, pancetta

mixed local organic greens, toasted quinoa,
radish, raisins, toasted pine nuts, passion fruit vinaigrette

grilled vegetable salad
crusted artichoke hearts, roasted wild mushroom, herb vinaigrette

panzanella salad,
torn brioche bread, sweet tomatoes, buffalo mozzarella cheese,
red onion, sweet basil, red wine vinaigrette

chicken "saltimbocca",
seared breast, crispy prosciutto, sage, baby spinach & brown garlic, tomato, madeira sauce

brined florida grouper, lemon basil emulsion, truffle relish

braised angus beef short rib, salt roasted marble potatoes, cuisson

torchietti pasta, fontina fonduta, broccoli

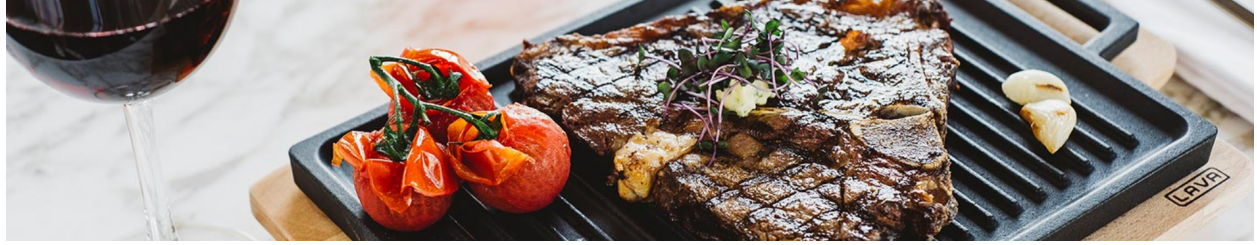
romanesco, roasted brussel sprout, caramelized onion,
butternut squash

vanilla limoncello panna cotta, marinated strawberry
pistachio cream and cherry cake
orange cream filled choux
raspberry tiramisu
turrón chocolate tart

\$250.00 service charge for groups with less than 50 people

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Modern Cuisine

the modern cuisine menu includes: artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

modern cuisine

\$172

leek potato soup

mixed demi greens, charred organic kale, roasted beets, marinated feta cheese, candied walnuts, sherry vinaigrette

roasted red quinoa salad

yellow bell pepper, roasted almond, roasted sweet corn, asparagus, meyer lemon

romaine hearts, kalamata olives, ricotta salata cheese, cabernet tomatoes, red onion, pecorino peppercorn dressing

moroccan spiced beef, tagine vegetables, quince jus

rosemary lemon chicken, wilted marinated grape tomatoes, capers

blackened sustainable corvina, sea island peas, pickled granny smith apples, muscat vin blanc

toasted israeli cous-cous, asparagus, piperade, preserved lemon

roasted golden beets, local squash, cauliflower, organic carrot

fresh raspberry and lime cream napoleon
blueberry lemon and white chocolate cup cake
hazelnut madeleine, chocolate shell
caramelized banana cream eclair
chocolate crunch dome

\$250.00 service charge for groups with less than 50 people

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Asian Fusion

the asian fusion menu includes: artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated Coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

asian fusion

\$170

thai coconut curry soup

green papaya salad,
mango, cabbage, edamame, cilantro lime vinaigrette

asian street noodles,
hon shimeji mushroom, bean sprout, scallion, carrot, soy ginger dressing

arcadian mixed greens, fire roasted corn,
crispy chickpeas, pickled onion, farm house cheddar cheese, herbed buttermilk dressing

hoisin glazed beef tenderloin, ginger pickled carrot & red onion, bok choy

hot and sour chicken, zucchini, bell pepper, water chestnuts

twice cooked pork, fried shitake, edamame, red curry and soy

lo mein, napa cabbage, fried tofu, bean sprouts, vegan oyster sauce

steamed sanpatong sweet rice, charred green onion, toasted sesame

cantonese stir fried vegetables

coconut tapioca pudding lime gelee
yuzu meringue tart
pineapple cream tart, caramel mousse
toasted sesame sable cookie, mango mousse and vanilla passion fruit cream center
pear ginger and milk chocolate cake

\$250.00 service charge for groups with less than 50 people

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The Local's

the Local's menu includes: Artisan Rolls, Butter, Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas. Pricing based on 120 minutes of service. An additional charge of 9 per person will be charged for each additional 30 minutes of service

the local's

\$175

benton's smoked ham and zellwood corn chowder

local organic greens,
manchego cheese, toasted marcona almonds, fennel, black olives, florida citrus vinaigrette

hot house cucumber salad, heirloom cherry tomato, hearts of palm, sweet vidalia onion, creamy dill dressing

roasted potato salad, red, sweet, yukon gold potatoes, roasted shallot, pommery mustard dressing

barbeque brined chicken breast, roasted squash relish, barbeque "gravy"

mesquite rubbed florida mahi-mahi, creamy smoked tomato, marrow beans & bacon

grilled beef tenderloin filet, balsamic glazed onions, savoy cabbage, cabernet sauvignon reduction

anson mills white cheddar grits

vegetable succotash, toasted chicory

all chocolate cake

orange carrot cup cake

blueberry buttermilk tart, greek yogurt mousse

cheese cake tart, lemon peel mousse and raspberry coulis

caramel chocolate apple s'more cake

\$250.00 service charge for groups with less than 50 people

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Smokin D's BBQ

smokin d's bbq menu includes: freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

smokin d's bbq

\$165

variety of fresh lettuce, cherry tomatoes, cucumbers, red onions, olives, pepperoncinis, walnuts, shredded cheddar, citrus vinaigrette, creamy buttermilk and bleu cheese dressings

pickled vegetable

traditional coleslaw

deli potato salad

fresh watermelon slices

bbq selection:

mesquite brisket*

carolina shoulder

saint louis ribs

house-made turkey sausage, onions, peppers

whole wheat hoagie rolls

served with authentic sauces:

"Sweet & Smoky"

"Apple Butter"

"Smoked Molasses"

super mac & cheese station*

creamy mac and cheese with smoked gouda, cheddar and gruyere cheese

enhanced with your favorite toppings: pancetta, peas, crab, caramelized onions, and

toasted panko bread crumbs

baked beans

roasted organic baby vegetables

corn bread and biscuits

mini apple pies

flourless chocolate and toasted peanut cake

pineapple upside down cake

pecan pie

mini cherry custard tart

rosemary laced lemonade

ENHANCEMENTS

cornbread panzanella

\$12

house made corn bread, heirloom tomato, sweet florida onion, crispy pancetta, arugula, thousand island dressing*

carolina style whole hog

\$22

slow roasted whole hog, hand pulled, lightly glazed with house made western carolina barbeque sauce, sesame seed brioche Bun

house made sauces:

artisanal western carolina

handcrafted nashville sweet

barrel aged eastern carolina vinegar

small batch st. louis style

craft beer station**

\$11 each

craft beer station*

taste these exclusive handcrafted beers from around the country. Add a unique display to the event and let your guests discover the re-invention of this refreshing favorite ~10 day advance ordering.

beer selection based on availability

choose one station:

"surfing hops"

selection of three west coast craft beers:

lagunitas IPA, fire rock pale ale, rogue beer, sierra nevada, full sail lager

"east coast suds"

selection of three east coast craft beers:

brooklyn beer, sam adams seasonal beer, terrapin rye pale ale

"sunshine brews"

selection of three florida craft beers:

the native lager, monk in the trunk, holy mackerel, orange blossom pilsner

"poolside brewski"

selection of three crafted beers in cans

oskar blues, bluemoon, narraganset lager

*Culinary Attendant fee of \$275 per station

**Bartender fee \$275 each

\$250.00 service charge for groups with less than 50 people

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Hosted Bar

favorite brands

\$14 each

bourbon: jim beam white label
scotch: johnnie walker red label
vodka: new amsterdam
gin: beefeaters
whiskey: seagram's 7
rum: bacardi
tequila: sauza silver

appreciated brands

\$16 each

bourbon: jack daniels
scotch: johnnie walker black
vodka: absolut
gin: bombay sapphire
whiskey: crown royal
rum: flor de cana 4 year
tequila: sauza silver

cordials and cognacs

starting from \$16

amaretto di saronno, bailey's Irish cream, drambuie, southern comfort, frangelico, grand marnier, kahlua, sambuca romano, courvoisier vs

craft beer

\$12 each

cigar city
funky buddha
florida beer companies
swan and dolphin phins & feathers

domestic beer

\$10 each

yuengling lager, miller lite, non-alcoholic

premium beer

\$11 each
heineken, corona extra

favorite wine

\$14 each
wine by the glass

appreciated wine

\$16 each
wine by the glass

mineral water

\$9 each

soft drinks

\$9 each

redbull energy drink

\$11 each

the cocktail hour - favorite brands

cordials not included
~ priced per person

60 minutes

\$32

90 minutes

\$46

120 minutes

\$60

additional bar service

\$14
60 minutes

Enhancement~premium brands

add \$5 per person / per hour

Bartender fee \$275 per bar will apply for every 3 hour period. Additional hours at \$75/hour

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Cash Bar

favorite brands

\$14.50 each

bourbon: jim beam white label
scotch: johnnie walker red label
vodka: new amsterdam
gin: beefeaters
whiskey: seagram's 7
rum: bacardi
tequila: herradura

appreciated brands

\$16.50 each

bourbon: jack daniels
scotch: johnnie walker black
vodka: stoli
gin: bombay sapphire
whiskey: crown royal
rum: flor de cana 4 year
tequila: herradura silver

cordials and cognacs

\$17.50 each

amaretto di saronno, bailey's irish cream, drambuie, southern comfort, frangelico, grand marnier, kahula, sambuca romano, courvoisier VS ~ starting from

craft beer

\$12.50 each

cigar city
funky buhhda
florida beer companies
swan and dolphin phins & feathers

domestic beer

\$10.50 each

budweiser, miller lite, non-alcoholic

premium beer

\$11.50 each

heineken lite, heineken, sam adams

wine

\$14.50 each

wine by the glass

mineral waters

\$9.50 each

soft drinks

\$9.50 each

redbull energy drink

\$11.50 each

Bartender and Cashier fee \$275 per bar will apply for every 3 hour period. Additional hours at \$75/hour

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Specialty Bars

kombucha cocktails

\$18 each

cocktails and antioxidants don't usually go together, but we wanted to change that. our team of mixologists built a bar around kombucha, a lightly effervescent, fermented tea packed with probiotics and antioxidants. we took a curative approach, incorporating botanicals and herbs that really complement the kombucha chosen from our local brewery, while playing around with classic cocktail recipes. you'll notice some twists, and may decide these "healthy" cocktails are even better than their famed originals. it's a new day. drink well, be well.

"a shot of penicillin"

four roses bourbon, amaro montenegro, lemon honey syrup, passionfruit kombucha

"no more scurvy" daiquiri

bacardi superior rum, lime juice, orange liqueur, raspberry-lime-ginger kombucha

paloma madrona

sauza silver tequila, banhez mezcal joven, grapefruit liqueur, grapefruit juice, passionfruit kombucha

secret garden spritz

ketal one grapefruit, rose, grapefruit liqueur, angostura soda, raspberry-lime-ginger kombucha

"sidekar"

remy vsop cognac, ginger liqueur, lemon juice, raspberry-lime-ginger kombucha

the interactive mojito bar

\$18 each

get ready to try something a bit beyond the ordinary with this ultimate classic latin cocktail. you choose the ingredients of your mojito from a selection of six fresh fruits, sliced, muddled and hand blended right before your eyes. all mojito's are made with premium rums by bacardi select flavors.

classic, citrus, seasonal berries

margaritas!

\$18 each

timeless and simple, there's a reason margaritas never go out of style! Whether classic or made with seasonal fruit, these margaritas are sure to be a crowd pleaser for every occasion! select three flavors to be served on the rocks.....

classic

tequila, agave nectar, triple sec, house sour mix

jalapeno

premium tequila, jalapeno puree, jalapeno infused agave nectar, triple sec, house sour mix

strawberry basil

premium tequila, rock candy syrup infused with fresh strawberries and fresh basil, triple sec, house sour mix

seasonal

premium tequila, seasonal fruit puree, triple sec, house sour mix

more than one mule!

\$18 each

the moscow mule was invented in 1941 by john g. martin, an american spirits and food distributor. he went around the country selling vodka and popularized the cocktail. martin would ask bartenders to pose with his moscow mule. he would then take two photos, one for the bartender to display and a second photo would be put into a collection and used as proof to the next bartender of the popularity of the drink! enjoy martin's moscow mule or one of our other creative variations!

moscow mule

premium vodka, ginger beer, fresh lime juice, mint garnish

florida mule

premium rum, ginger beer, fresh lime juice, mint garnish

mexi mule

premium tequila, ginger beer, fresh lime juice, mint garnish

kicks like a mule

premium bourbon, ginger beer, fresh lime juice, mint garnish

the locals

\$18 each

we created this bar around our local farms and distillery featuring the best citrus and spirits they have to offer. we combined lakeland citrus, plant city strawberries, and key west honey with spirits out of st augustine distillery to present these simple, yet incredibly enjoyable, cocktails. perfect year round and a compliment to any event for a real "taste of" what our locals are known for.

florida born & raised

local strawberry infused st augustine vodka, housemade orange liquor, florida lime, cucumber foam, key west salt

keys bees knees

st augustine gin, florida lemon, florida keys honey syrup

st george street punch

st augustine rum, housemade orange liquor, fresh pressed florida oj, house sour, cinnamon, blackstrap bitters

the villano

st augustine vodka, house citrus sour, florida keys honey syrup, fever tree ginger beer

craft beer station

taste these exclusive handcrafted beers from around the country. add a unique display to the event and let your guests discover the re-invention of this refreshing favorite ~10 day advance ordering. beer selection based on availability

choose one station:

\$12.00 Each

"surfing hops" - selection of three west coast craft beers:

lagunitas ipa, fire rock pale ale, rogue beer, sierra nevada, full sail lager

"east coast suds" - selection of three east coast craft beers:

brooklyn beer, sam adams seasonal beer, terrapin rye pale ale, swan and dolphin phins & feathers

"sunshine brews" - selection of three florida craft beers:

the native lager, monk in the trunk, holy mackerel, orange blossom pilsner, swan and dolphin phins & feathers

"poolside brewski" - selection of three crafted beers in cans

oskar blues, bluemoon, narraganset lager, swan and dolphin phins & feathers

the classics

\$18 each

presented by our old school styled bartenders using official international bartender association recipes and classic dry snacks. prepared with freshly juiced and muddled fruits and seltzer with attractive classic garnishes.

the perfect martini

gin or vodka traditionally stirred into a chilled glass, garnished and served straight up

the tom collins

gin mixed with fresh lemon juice and simple syrup in a tall glass with ice, topped off with fresh seltzer and garnished with lime

the old fashioned

muddled sugar, bitters and soda water topped with and bourbon then garnished with an orange slice, maraschino cherries

the pisco sour

pisco, fresh lime juice, simple syrup, one egg white shaken hard with ice, strained into a glass and garnished with a drizzle of bitters

the manhattan

whiskey, sweet vermouth and a dash of bitters stirred over ice and strained into chilled glass, garnished with a maraschino cherry

the brandy alexander

cognac, creme de cacao with fresh cream, shaken with ice and strained into a chilled glass, garnished with nutmeg

classic cocktails with flavored rim

\$18 each

this colorful beverage station is ideal for an indoor or outdoor event. it features four of your favorite "old time" libations that are prepared in a unique style allowing your guests to change the flavor with our six different sugar rim flavors. all libations are served martini-style. select four:

long island iced tea

vodka, rum, gin, tequila, triple sec, fresh sour and a splash of coke

gin fizz

gin, fresh lemon juice, sugar and fresh seltzer

mai tai

rum, orange curacao, orgeat syrup, fresh lime juice and dark rum

sidecar

brandy, lemon juice and cointreau

whiskey sour

whiskey, sugar and fresh lemon juice

apple core

apple vodka, fresh apple puree, apple cider and fresh lemon juice

spice it up with sangria

\$16 each

nothing is better than refreshing sangria to add a little fun to your event. we have taken our favorite wines, fruits and juices to blend three great sangrias that are sure to be enjoyed. fresh fruity and delicious. try one or try them all!

white sangria

white wine, peaches, oranges, peach schnapps, triple sec and apricot brandy

red sangria

red wine, oranges, lemons, apples, cassis, brandy and raspberries or strawberries

sangria de cava

sparkling wine, amaretto, triple sec, apricot brandy, peach schnapps, apples, lemons, oranges, and peaches

the chef's bar

\$18 each

this bar is a mix of culinary and cocktail expertise. bartenders muddle, mix and stir drinks from specially built butcher block front tables, both covered and surrounded with fresh fruits, vegetables and herbs. Included on the back bar will be metro carts filled with more fresh products and your own personal bar chef. the bar chef will be cutting, slicing and juicing all of the fresh herbs and produce for the front cocktail team. this is truly a work of art.

~ minimum of 100 people required

grapefruit julep

finlandia grapefruit vodka, rock candy syrup, honey syrup, lime juice, grapefruit and pomegranate juice, garnished with mint

cucumber cobbler

absolut vodka, fresh lemon juice, ginger syrup and fresh apple cucumber puree

pineapple smash

absolut vodka, fresh lime and pineapple with rock candy syrup and a mint leaf

margarita

herradura silver tequila, cointreau with agave nectar and lime

relax, rejuvenate, refresh

\$18 each

there are no worries here, just fresh tropical frozen drinks to quench your thirst.

pina colada

our secret pina colada mix featuring bacardi rum, coco lopez and topped with meyer's rum garnished with pineapple and a cherry

classic daiquiri

the perfect blend of bacardi rums with your choice of strawberry, mango or banana

margarita

tequila, triple sec and the juice of half a lime

mai tai

bacardi rum, orange curacao, orgeat syrup, fresh lime juice and a float of meyer's rum

infusion bar

\$18 each

a twist on some of your favorites. these premium libations are infused with only the highest quality fruits, juices and flavors available. the experience will be enhanced with science lab equipment, beakers and bubbles; all prepared in large attractive infusion jars for display on the back bars
~ minimum of 100 people required

zooberry

ketel one vodka® infused with blueberries, fresh lemon juice, simple syrup, lemon twist garnish

blue hypnotic

beefeater wet gin® infused with pears, hpnotiq liqueur and pineapple juice, crushed mint garnish

honeydew tea

skyy melon vodka® infused with honeydew white tea and fresh melon, fresh lemon juice, crystallized ginger garnish

lynchburg lemonade

jack daniel's single barrel bourbon® infused with fresh lemons, triple sec and sprite, lemon twist garnish

foam bar

\$18 each

old school soda fountain whipped cream cans create magic toppings for some of your favorite cocktails

cosmo

skyy citrus vodka®, triple sec, cranberry foam and a twist of lemon

long island iced tea

vodka, rum, gin, triple sec, fresh lemon juice and coca cola foam

creamsicle

skyy orange vodka®, fresh orange juice, orange foam and an orange wheel

jager bomb

jagermeister®, red bull® and red bull foam

caipirinha (kye-per-een-ya) bar

\$18 each

taste the carnival with this ultimate classic Brazilian cocktail made with cachaca (kah-shah-sah). this brazilian liquor made from sugar cane adds a great tropical influence to your event. wind down to the taste of brazil with a myriad of the freshest ingredients in our capirinha bar

the classic

made with freshly muddled lime, sugar and agua luca cachaca®

the seasonal smash

made with fresh muddled seasonal fruits and accompanied with bacardi select® flavored rums

the caipirissima de uva

made with flor de cana 4 year® instead of cachaca

the caipiroska

made with absolut vodka® instead of cachaca

Bartender fee \$275 per bar will apply for every 3 hour period. Additional hours at \$75/hour

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.



Wine

wine - white

champagne

nicolas feuillate, brut, nv \$135 per bottle

mionetto organic prosecco \$70 per bottle

sauvignon blanc

round pond, napa, ca \$82 per bottle

cloudy bay, new zealand \$90 per bottle

ferrari carano, fume blanc, sonoma, ca \$75 per bottle

chardonnay

chalk hill, sonoma, ca \$73 per bottle

la crema, sonoma coast, ca \$70 per bottle

quilt, napa valley, ca \$98 per bottle

wine - red

pinot noir

meiomi, ca \$72 per bottle

four graces, willamette vally \$78 per bottle

belle glos, "los Alturas", santa lucia highlands, ca \$110 per bottle

merlot

duckhorn, napa valley, ca \$90 per bottle

cabernet sauvignon

ferrari carano, alexander valley, ca \$95 per bottle

justin vineyards, paso robles, ca \$92 per bottle

simi, alexander valley, ca \$85 per bottle

jordan, alexander valley, ca \$145 per bottle

quilt, napa valley, ca \$100 per bottle

alternative reds

paraduxx, red blend, napa valley, ca \$98 per bottle

terrazas, alto del plata, melbec, Mendoza \$70 per bottle

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