



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

\$175.00

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

\$200.00 Service Charge for groups with less than 50 people - Minimum 25 guests

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.