



2019

BANQUET MENUS

LEGENDARY CUISINE WITH
THE SERVICE TO MATCH

POLICIES AND PROCEDURES

ALL RESERVATIONS AND AGREEMENTS FOR BANQUET EVENT ORDERS AS SCHEDULED/ CONTRACTED ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF ROSEN SHINGLE CREEK, AND THE FOLLOWING CONDITIONS:

BANQUET SERVICE CHARGE

A taxable service charge of twenty-five (25%) percent is to be added to the customer's bill for food, beverages and room rental. All off-premise catering services will be subject to an additional \$20 per server per hour and \$35 per captain per hour charge. Additional equipment rental fees will also be added to the customer's bill based on the size of the group's function and requirements.

CONTRACTUAL LIABILITY

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to labor troubles; disputes or strikes; accidents; government (federal, state or municipal) requisitions; restrictions upon travel, transportation, foods, beverages or supplies; and other causes whether enumerated herein or not, beyond the control of management, preventing or interfering with performance. In no event shall Rosen Shingle Creek be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

DAMAGE

Customer agrees to be responsible and reimburse Rosen Shingle Creek for any damage done by the customer, customer's guests and contractors.

DECORATIONS/BALLOONS

The customer is responsible for the removal of all decorations; however, the use of confetti is not permissible. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the pre-function areas. Helium balloons must be deflated and/or removed at the end of the function by the Group. If a balloon is released into the pre-function areas and/or Ballroom ceiling grid area(s), fees will

apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500 charge.

ELECTRICAL REQUIREMENTS

Power requirements for Rosen Shingle Creek must be handled by the Hotel's in-house electrical provider, Presentation Services Audiovisual. Additional costs will be charged to the group based on the necessary power requirements needed. Arrangements can be made through your Catering/Convention Services Manager.

FOOD AND BEVERAGE

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, Rosen Shingle Creek requires that only food and beverages purchased from the Hotel be served on property.

FUNCTION SPACE

Function space is assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to reassign appropriate space for the group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Hotel. Functions must be confined to contract-designated areas.

GUARANTEES

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11 a.m. seventy-two (72) business hours in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five (5%) percent over the guarantee for parties up to 500; parties over 500, three (3%) percent. Guarantees for Saturday, Sunday and Monday are due by 12 p.m. the preceding Wednesday. If a guarantee is not given to the Hotel by 11 a.m. on the date it is due, the lower number on the Banquet Event Order will automatically become the guarantee. Special meals for health, dietary and religious reasons may be arranged with the Catering Manager in advance. The exact number of special meals must be included with your final guarantee. If a Preset is required for any course served at a Banquet function, the Hotel will Preset based on the guaranteed number of people. Any additional Preset requests will be charged at an additional fee.

LOST AND FOUND

Rosen Shingle Creek does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.

PACKAGE HANDLING

Charges for all incoming materials will be assessed and charged at a rate of \$1.00 per pound. Pallets will be charged at the same rate with a maximum charge weight of 400 pounds for each pallet received. Storage for boxes received more than five (5) days prior to the group's or recipient's arrival, an additional charge of \$5 per box per day, and \$50 per pallet per day will be incurred. For shipping out, pre-labeled packages will be charged at a rate of \$10 per box, \$15 per plastic container and \$100 per pallet.

MINIMUMS AND LABOR CHARGE

For functions with groups of twenty (20) or less, the Hotel will charge a \$75 labor charge. A Service Charge of \$175 per bartender is applicable whenever minimum beverage sales are less than \$500 per bar, for bars utilized up to three (3) hours. Each additional hour will be charged at \$35 per bartender, per hour. Room setups changed within twenty-four (24) hours to start of function will result in setup fees charged to the group's master account. Fees are based on size of group/meeting and must be consulted with the group's Catering/Convention Services Manager prior to change.

OUTDOOR EVENTS

Rosen Shingle Creek reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an outdoor location will be made by 1 p.m. EST based on prevailing weather conditions and the local forecast for all evening functions. For daytime events, the Hotel will decide by 6 p.m. EST the day prior. For every hour past the listed weather call time a charge of \$7 per person will be assessed. Should the weather forecast report thirty (30%) percent or more precipitation in the area, the scheduled function will take place at the designated backup location. Temperatures below sixty (60) degrees and/or wind gusts in excess of twenty (20) mph will also be cause to hold the function indoors. Should a customer insist on having a function outdoors, against the Hotel's discretion, and the staff has to reset indoors due to weather conditions, a \$10 per person surcharge will be added to the customer's menu price.

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outdoor contractors hired for use by a conference/convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and fire department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Presentation Services Audiovisual. Only Presentation Services Audiovisual has access to the Hotel's Sound Board, therefore, Presentation Services reserves the right to charge outside Audiovisual Vendors patch fees, where applicable, and labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage an outside contractor incurs while in the employ of a customer.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable as determined by the Hotel Finance Department.

PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel lobby. Signage on the meeting room levels will be permitted upon approval from the Catering/Convention staff. Only one (1) sign in front of a meeting/function room is acceptable. Signage should be of professional quality and approved by the Hotel. No signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings. The Hotel's in-house audiovisual company or rigging company will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

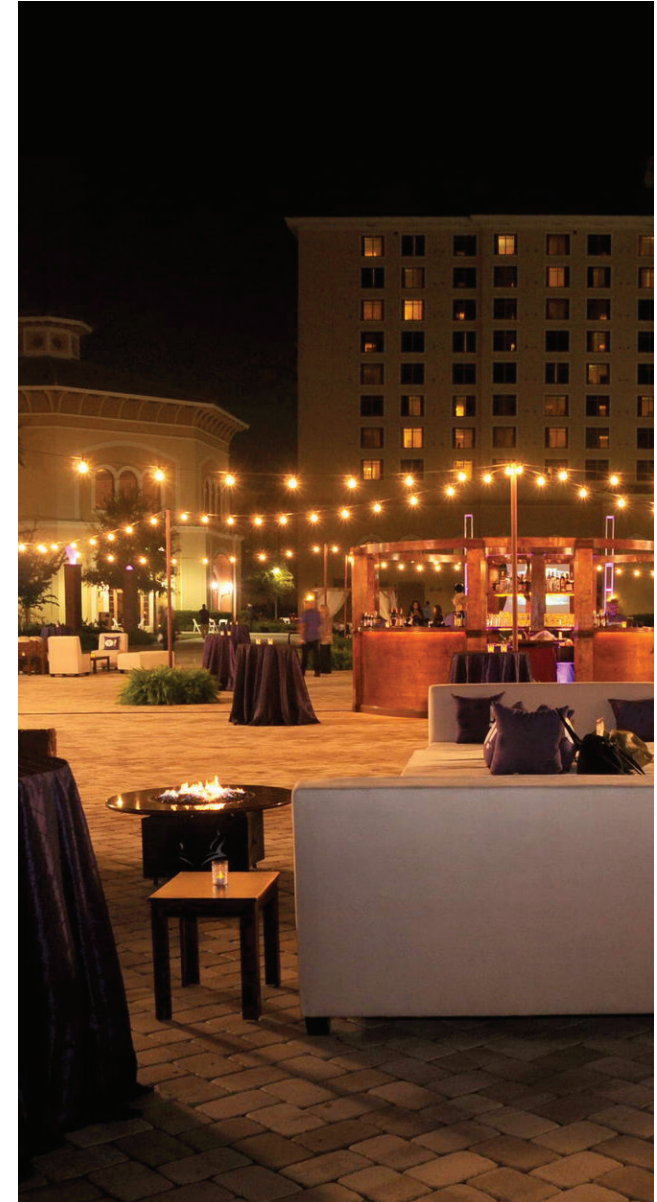
No smoking will be permitted inside the Convention Facility locations such as the function rooms, pre-function areas or any of its public space. Smoking is permissible only in the designated outside areas.

STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

TAX

All federal, state and municipal taxes that may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately. Tax-exempt groups must provide a Florida Tax Exemption certificate.





BREAKS

SPECIALTY BREAKS
OR À LA CARTE

À LA CARTE SPECIALTY ITEMS

BEVERAGES

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Gourmet Tea Selection (per gallon) - \$109.00
- Starbucks® Cold Brew - Black \$8.50 each
- La Colombe® Draft Latte \$7.75 each
- La Colombe® Draft Latte - Vanilla \$7.75 each
- Freshly Brewed Iced Tea (per gallon) - \$109.00
- Fruit Infused Water \$60.00 per gallon
- Gourmet Bottled Fruit Juice (each) - \$6.25
- Assorted Fruit Juices (per quart) - \$28.50
- Muscle Milk® Protein Shakes (each) - \$7.00
- Lemonade (per gallon) - \$60.00
- Individual Smoothies (per bottle) - \$6.25
- Assorted Regular and Diet Soft Drinks (each) - \$6.25
- Assorted Flavored Gatorade® (each) - \$6.50
- Individual Whole and Skim Milks (each) - \$3.75
- Flavored Iced Teas (each) - \$6.50
- Red Bull® Energy Drinks (each) - \$7.00
- Sparkling or Mineral Waters (each) - \$6.50
- Fiji® Bottled Waters (each) - \$6.75
- Shingle Creek Bottled Waters (each) - \$6.25

BAKERY

- Freshly Baked Danish, Muffins, Croissants and Coffee Cake (per dozen) - \$66.00
- Gluten-Free Assorted Muffins (per dozen) - \$66.00
- Artisan Bagels, Whipped Regular and Flavored Cream Cheeses (per dozen) - \$69.00
- Assortment of Donuts (per dozen) - \$66.00
- Sliced Fruit Breads, Cream Cheese, Butter and Preserves (per dozen) - \$66.00
- Chocolate Iced Brownies and Blondies (per dozen) - \$66.00
- Assortment of Gourmet Cookies (per dozen) - \$69.00
- French Pastries and Petit Fours (per dozen) - \$74.00
- Chocolate-Dipped Strawberries (per dozen) - \$66.00
- Soft Pretzel Bites with Mustard and Ale Fondue (per dozen) - \$42.00
- Rice Krispies® Treats (per dozen) - \$64.00

GF - Gluten Free • DF - Dairy Free • V - Vegan

PANTRY

- Cheese Sticks and Baby Bell Cheeses \$3.25 each
- Crudité Cups, Ranch Dressing \$7.50 each
- Fruit and Cheese Cups \$7.50 each
- Hummus and Pita Chips \$8.25 each
- Whole Fresh Fruit (GF, DF, V) (per piece) - \$4.50
- Individual Yogurts (GF) (each) - \$4.75
- Strawberry and Blueberry Yogurt Parfaits (each) - \$7.75
- Fruit Kabobs and Yogurt Dip (GF) (each - minimum 25 guests) - \$7.75
- Sliced Fresh Seasonal Fruits (GF, DF, V) (per person - minimum 25 guests) - \$14.00
- Traditional Finger Sandwiches (per dozen) - \$66.00
- Finger Sandwiches Roulades (per dozen) - \$88.00
- Premium Assorted Mixed Nuts (GF, DF, V) (per pound) - \$52.00
- Individual Bags of Chips, Pretzels and Nuts (each) - \$4.50
- Dry Snacks to Include Potato Chips, Pretzels and Popcorn (per pound) - \$36.00
- Trail Mix (per pound) - \$38.00
- Tortilla Chips, Salsa and Guacamole (GF, DF) (per person) - \$7.50
- Spinach or Cipollini Onion Dip (per quart) - \$28.00
- Assorted Ice Cream Novelties and Frozen Fruit Bars (each) - \$7.75
- Shelled Hard-Boiled Eggs (GF, DF) (per dozen) - \$46.00
- Candy Bars (each) - \$4.75
- Granola and Nutri-Grain® Bars (each) - \$4.75
- Protein and Energy Bars (each) - \$6.25



All prices listed are subject to 25% taxable service charge and 6.5% sales tax.

SPECIALTY BREAKS

ANYTIME AFTERNOON TEA

Collection of Tea Cookies, Green Tea Madeleines, Sugar and Spice Palmiers, Blueberry Scones, Lemon Curd
Time-Honored Finger Sandwiches, Country-Style Egg Salad-Arugula, Smoked Salmon-Cucumber, Cranberry Chicken-Watercress, Gourmet Selection of Teas
Citrus-Infused Water
\$19.50 per person

SMOOOTH JAVA JOY

House-Made Chocolate-Dipped Biscotti, Butter Cookies, Coffee Cakes and Lemon Bars
Hand-Crafted Cappuccino and Espresso*
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
Fresh Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Lemon Zest
Rock Candy Stir Sticks
\$19.50 per person

COOKIES BY THE DOZEN

Sumptuous Chocolate Chip, Cranberry-Orange Oatmeal Nut, White Chocolate Macadamia Nut and Double Fudge
Whole, Low-Fat and Chocolate Milk
\$16.00 per person

TASTE OF HOBE SOUND

Strawberries and Golden Pineapple, Citrus Honey Caramel, Spiced Vanilla Yogurt (GF), Coconut Macaroons, White Chocolate Macadamia Nut Cookie, Key Lime Tartlets
Virgin Strawberry Daiquiris, Citrus-Infused Water, Lemonade and Limeade
\$18.00 per person

FRESH FROM THE MARKET

Roasted Pepper-Chickpea Hummus; Edamame-White Bean Spread;
Just Harvest Vegetables; Raw and Pickled (GF, DF, V)
Flatbread Crisp, Pretzel Rods, Health Nut Trail Mix (DF, V)
Peanut Butter and Celery Sticks, Buttermilk Ranch and Carrot Sticks (GF)
V-8 Vegetable Drink, Orange Carrot Juice (GF, DF, V)
\$16.00 per person

OPTIMUM ENERGY

Beef and Turkey Jerky, Stuffed and Dressed Eggs
Whole Bananas and Apples
Build-Your-Own Trail Mix with Dark Chocolate Bark, Assorted Dried Fruits, Nuts and Seeds (GF, DF)
Assortment of Protein Bars and KIND Bars
Muscle Milk Protein Shakes, Chocolate Milk, Red Bull; Regular and Sugar Free
\$18.50 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

LOW-CARB GRAZING BOARDS

Creek Charcuterie, Arranged Cheeses, Flatbread Crisp and Olives
Market-Fresh Raw Vegetables, Spinach and Cipollini Onion Dip (GF)
Crispy Chickpeas, Pumpkin and Sunflower Seeds (GF, DF, V)
Citrus-Infused Water, Lemonade and Limeade
\$17.00 per person

I ME MINE ICE CREAM SHOPPE

Craft Your Own Ice Cream Sundae
Vanilla and Chocolate Ice Cream, Caramel, Strawberry and Chocolate Sauces
Fresh Whipped Cream, Wet Walnuts, M&M Candies, Maraschino Cherries and Sprinkles
A&W Root Beer and Vernors Ginger Ale Floats
Assorted Ice Cream Novelty Bars
\$18.00 per person

INTERMISSION

Freshly Popped Popcorn, White Chocolate Salted Caramel Popcorn (GF)
Nacho Chips, Jalapenos and Cheese Sauce
Warm Pretzel Bites, Three-Mustard Aioli
Retro Candy, Sno-Caps, Raisinets, Milk Duds
\$14.50 per person

NINTH-HOLE NOSH

Mini Hot Dogs and Cheeseburgers, Traditional Toppings
Assorted Kettle Chips, Honey-Roasted Peanuts
Lemonade, Iced Tea and Arnold Palmers
\$18.00 per person

REFRESHMENTS

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection
Assorted Regular and Diet Soft Drinks
Fiji® Bottled Waters
\$11.50 per person
Half Day (4 hours) - \$32.00 per person
Full Day (8 hours) - \$47.00 per person



*Specialty Break prices are based on 20 minutes of service time. Additional service will be charged on consumption. *Attendant(s) required, \$175.00 per attendant. All prices listed are subject to 25% taxable service charge and 6.5% sales tax.*



BREAKFAST

CONTINENTAL, PLATED OR BUFFET

CONTINENTAL BREAKFASTS

CREEK CONTINENTAL

Florida Orange Juice, Grapefruit, Cranberry and Apple Juice
Seasonal Melons and Berries
All-Natural Oatmeal, Raisins, Brown Sugar, Cinnamon and Walnut
House-Baked Fruit and Cheese Danish, Croissant, Muffin and Coffee Cake
Sweet Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
\$31.00 per person

NEW YORK CONTINENTAL

Florida Orange Juice, Grapefruit, Cranberry and Apple Juice
Fruit Kabobs, Coconut Pineapple Dip
Smoked Salmon Bagel Sandwich, Cream Cheese, Onion and Tomatoes
Assorted Jumbo Gourmet Bagels, Whipped Cream Cheese
House-Baked Fruit and Cheese Danish, Muffins, and Rugalach
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
\$37.00 per person

BREAKFAST HANDHELDS

CROISSANT SANDWICH

Fried Egg, Ham and White Cheddar Cheese
\$12.50 each

BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Sweet Peppers, Cilantro, Jack Cheese
Salsa and Sour Cream
\$10.50 each

BREAKFAST CUBAN

Grilled Cuban Bread, Ham, Salami, Egg and Cheese
\$12.50 each

SUNRISE ENGLISH MUFFIN

Turkey Sausage, Egg Whites and Cheese
\$10.50 each

JUST-BAKED BISCUITS

Irish Ham, Fig Jam and Saint-André Brie Cheese
\$10.50 each
Sausage, Egg and Cheese Biscuit
\$10.50 each
Sausage and Cheese Biscuit
\$8.25 each



GF - Gluten Free • DF - Dairy Free • V - Vegan

*Continental Breakfast options are designed to be served inside the meeting room or in the adjacent pre-function foyers, and are based on one-hour service. Continental Breakfasts required seating and/or table service will be charged an additional \$5.00 per person. *Attendant(s) required, \$175.00 per attendant. All prices listed are subject to 25% taxable service charge and 6.5% sales tax.*

PLATED BREAKFASTS

SHINGLE CREEK STANDARD

Florida Orange Juice
Market-Fresh Fruit, Vanilla Yogurt and Almond Granola Parfait
Farm-Fresh Fluffy Scrambled Eggs, Home-Fried Potatoes with Caramelized Peppers and Onions (GF, DF)
Crisp Applewood Smoked Bacon and Country Sausage Links, Oven-Roasted Tomato (GF, DF)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake
Whipped Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$39.00 per person

PANZACOLA FRITTATA

Florida Orange Juice
Market-Fresh Fruit, Vanilla Yogurt and Almond Granola Parfait
Mediterranean Scrambled Eggs, Spinach, Onions, Bell Peppers and Feta Cheese (GF)
Caramelized Onion-Potato Medley, Portuguese Linguica Sausage and Oven-Roasted Tomato
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake
Whipped Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$41.00 per person

ST. JOHN'S MORNING MEAL

Florida Orange Juice
Farm-to-Table Fruit and Berry Coupe (GF, DF, V)
Four-Minute Poached Egg, Beef Short Rib-Potato Hash, Chive Hollandaise, Asparagus, Oven-Roasted Tomato (GF)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake
Whipped Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$43.00 per person

ANCIENT GRAINS BOWL

Florida Orange Juice
Compressed Watermelon Cocktail, Blueberries, Mint, Fig Balsamic (GF, DF, V)
Farro, Quinoa and Chia Seed Blend, Soft Poached Egg, Roasted Sweet Potatoes; Spinach, Heirloom Tomatoes, Chicken Sausage, and Savory Vegetable Broth
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake
Whipped Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$45.00 per person

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All prices are subject to 25% taxable service charge and 6.5% sales tax.



BREAKFAST BUFFETS

THE GATLIN SUNRISE

Florida Orange, Grapefruit and Pineapple Juice

Seasonal Sliced Melons and Berries, Strawberry Yogurt Dip (GF)

All-Natural Oatmeal, Raisins, Brown Sugar, Cinnamon and Walnuts (GF, DF, V)

Farm-Fresh Scrambled Eggs (GF)

Applewood Smoked Bacon, Chicken Apple Sausage Caramelized Onion-Potato Medley (GF, DF, V)

House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake

Whipped Butter, Honey and Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

\$46.00 per person

A SUBSTANTIAL START

Florida Orange, Grapefruit and Pineapple Juice

Selection of Fruit Smoothies

Sun-Ripened Fruit Spectacular, Pineapple Coconut Dip (GF)

Farm-Fresh Scrambled Eggs, Three-Cheese Blend and Fresh-Cut Chives (GF)

Applewood Smoked Bacon and Country Sausage Links (GF, DF)

Home-Fried Potatoes with Caramelized Peppers and Onions

Chickpea Breakfast Smash, Turmeric Riced Cauliflower (GF, DF, V)

Assortment of Bagels, Muffins and Croissants, Cream Cheese, Whipped Butter, Honey; and Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

*CHEF-ATTENDED GRIDDLE STATION

Hot-off-the-Griddle Whole-Grain Pancakes, Blueberry, Chocolate Chip, Cinnamon Butter, Whipped Butter, Pecans, Warm Maple Syrup and Strawberry Sauce

\$48.00 per person

SQUAWK CREEK COMFORT

Florida Orange, Grapefruit and Pineapple Juice

Seasonal Sliced Melons and Berries, Key Lime Yogurt Dip (GF)

Assortment of Individual Dry Cereal, Whole, Low-Fat Milk

Selection of Individual Yogurts, Almond Granola

Buckwheat and Coconut Porridge, Walnuts, Cranberries (DF, V)

Asiago Strata, Roasted Red Pepper, Mushrooms and Leeks

Farm-Fresh Fluffy Scrambled Eggs, Three-Cheese Blend, Fresh-Cut Chives (GF)

Applewood Smoked Bacon, Portuguese Linguica Sausage and Herb-Roasted Fingerling Potatoes (GF)

House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels

Cream Cheese, Whipped Butter, Honey and Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

\$49.00 per person

BREAKFAST BUFFET ENHANCEMENTS

Individual Cold Cereals and Milk
\$7.25 each

All-Natural Oatmeal, Raisins, Brown Sugar, Cinnamon and Walnuts
\$8.25 per person

Bircher Muesli
\$10.00 per person

Smoked Cheddar Grits
\$7.25 per person

Artisan Bagels, Cream Cheese, Butter and Preserves
\$69.00 per dozen

Assortment of Donuts
\$66.00 per dozen

Chocolate Croissants
\$66.00 per dozen

French Toast Bread Pudding, Maple Butter
\$10.25 per person

Biscuits and Gravy
\$8.25 per person

Spinach, Tomato and Feta Frittata Muffin
\$10.50 per person

*CHEF-ATTENDED STATIONS

FARM-FRESH EGGS STATIONS

THE CREEK OMELET STATION

Made-to-Order Farm-Fresh Whole Eggs or Just the Whites Irish Ham; Country Sausage, Crumbled Bacon; Bell Pepper, Onion; Spinach, Mushroom, House Cheese Blend of Monterey Jack, Cheddar and Swiss
\$11.50 per person

BREAKFAST FLATBREADS STATION

House-Made Flatbread, Herb Scrambled Eggs, Irish Ham, Dubliner Cheddar Cheese

House-Made Flatbread, Scrambled Eggs, Artichokes, Pesto, Mushrooms, St. Andre's Brie

(Orange County Fire Watch Required Indoors)

\$13.00 per person

HOT-OFF-THE-GRIDDLE STATIONS

SILVER DOLLAR PANCAKES

Made-to-Order Silver Dollar Buttermilk Pancakes, Blueberries, Cinnamon Butter, Whipped Butter, Warm Maple Syrup

\$10.50 per person

THE LUMBERJACK STACK

Made-to-Order Whole-Grain Flapjacks, Cinnamon Butter, Whipped Butter, Warm Maple Syrup
\$12.50 per person

SUGAR AND SPICE CHALLAH BREAD FRENCH TOASTS

Made-to-Order Vanilla-Spice-Battered Challah Bread, Powdered Sugar, Cinnamon Butter, Whipped Butter, Warm Maple Syrup
\$10.50 per person

CHILL-OUT STATIONS

SPLENDID BLENDED SMOOTHIES

Blended to Order, Wheatgrass Raspberry Peach and Strawberry Banana Yogurt (GF)
\$10.50 per person

OUT OF HAND SALMON STACKS

Honey-Cured Salmon and Norwegian Smoked Salmon, Bagel Crisp, Lemon-Chive Cream Cheese, Capers, Chopped Egg, Pickled Onion
\$10.50 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

*Buffets require a minimum of 50 people. Fewer than 75 people, add \$7.00 per person. *Attendant(s) required, \$175.00 per attendant. All prices listed are subject to 25% taxable service charge and 6.5% sales tax.*

A close-up photograph of a salmon platter. The platter features several slices of salmon, some with the skin on, arranged on a dark surface. The salmon is garnished with fresh lemon wedges and a generous amount of microgreens. The lighting is warm and focused on the food, creating a high-quality, appetizing look.

LUNCH

PLATED, BUFFET OR TOUR

PLATED LUNCHES

SOUP OR SALAD SELECTION (Please Select One)

SOUPS

VEGETARIAN CARIBBEAN BLACK BEAN (GF, DF, V)

EVERGLADES GATOR CHOWDER

TOMATO BASIL BISQUE, CHIVES

WILD MUSHROOM BISQUE

RED'S CHICKEN NOODLE SOUP

VEGETARIAN MINESTRONE (DF, V)

SALADS

SHINGLE CREEK CLASSIC SALAD

Lola Rosa Greens, Tomatoes, Cucumbers, Pea Tendrils, Pomegranate, Pumpkin Seeds, White Balsamic Vinaigrette (GF)

THE SUNSHINE STATE SALAD

Baby Kale, Florida Citrus, Blueberries, Hearts of Palm, Sliced Radish, Sunflower Seeds, Praline, Cilantro Key Lime Vinaigrette (GF, DF, V)

CARDINE'S CAESAR

Romaine Hearts, House-Baked Focaccia Croutons, Shaved Parmesan Cheese and Garlicky Caesar Dressing

DESSERTS SELECTION (Please Select One)

FLORIDA KEY LIME PIE, Fresh Whipped Cream, Strawberry Sauce, Berry Medley

DOUBLE CHOCOLATE MOUSSE CAKE, Chocolate Pearls, Raspberry Sauce

TROPICAL MANGO CHEESECAKE, Passion Fruit Coulis

OLD-FASHIONED RED VELVET CAKE, Cream Cheese Icing, Dark Chocolate Sauce

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Lunch Entrées include choice of one Lunch Soup or Lunch Salad, choice of Lunch Dessert, Gourmet Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Gourmet Teas.

All prices listed are subject to 25% taxable service charge and 6.5% sales tax.



PLATED SANDWICHES

SPICED FILET AND MIZUNA SALAD ON A BAGUETTE

Roquefort Cheese, Whole-Grain Mustard and Truffle Oil
Wheat Berry Couscous
\$47.00 per person

PESTO CHICKEN AND TOMATO WRAP

Red Pepper Mayonnaise, Grilled Chicken and Prosciutto
Roasted Peppers, Parmesan and Arugula
Quinoa Salad
\$43.00 per person

ITALIAN GRINDER

Capicola, Genoa Salami, Mortadella and Provolone Cheese
Basil Mayonnaise, Arugula and Pickled Bell Peppers
Schiacciata Italian Bread
Baby Heirloom Caprese Salad
\$43.00 per person

CHILLED LUNCH ENTRÉE SALADS

SPICED-RUBBED TENDERLOIN

Mizuna Greens, Bleu Cheese Crumbles, Pickled Peppers, Grape Tomatoes, Candied Pecans, Applewood Bacon, Crunchy Onions, Black Peppercorn Dressing
\$43.00 per person

CHICKEN SPIEDINI CAESAR

Romaine Hearts, House-Baked Focaccia Croutons, Shaved Parmesan Cheese, Heirloom Tomatoes, Pepperoncini, Sicilian Olives, Garlicky Caesar Dressing
\$39.00 per person

ASIAN SHRIMP AND NOODLE SALAD

Marinated Shrimp, Kohlrabi Slaw, Rice Noodles, Mandarin Oranges, Edamame, Bean Sprouts, Green Onions, Cilantro, Black Sesame Seeds, Tamari Lime Vinaigrette (DF)
\$40.00 per person

POWERHOUSE SALMON SALAD

Honey-Cured Salmon, Baby Kale, Shredded Cabbage, Quinoa, Sweet Potatoes, Blueberries, Grapes, Almonds, Green Goddess Yogurt Dressing (GF)
\$40.00 per person

HOT LUNCH ENTRÉES

POULTRY

CAPRESE CHICKEN

Pesto-Marinated Chicken Breast, Fresh Mozzarella, Pea Risotto, Roasted Cauliflower, Tuscan Squash, Heirloom Tomato Relish (GF)
\$49.00 per person

CHICKEN PROVENCAL

Frenched Chicken Breast, Potato Gratin, Haricot Verts, Tomato Provencal, Lemon Thyme
Natural Jus
\$45.00 per person

FOCACCIA-CRUSTED CHICKEN

Three-Cheese Mac and Cheese, Fire-Roasted Vegetables, Marinated Bell Pepper Relish, Balsamic Reduction
\$47.00 per person

BEEF

PETITE ANGUS FILET

Savory Horseradish Mashed Sweet Potatoes, Asparagus, Grilled Summer Squash, Roasted Shallot and Mushroom Ragout, Merlot Bone Broth (GF)
\$56.00 per person

SYRAH-BRAISED BEEF SHORT RIB

Goat Cheese Polenta, Roasted Butternut Squash, Shallot Buttered Greens, Prized Pan Sauce
\$50.00 per person

12-HOUR SMOKED BRISKET

Sweet Corn Pudding, Garlicky Green Beans, Gypsy Pepper, Crunchy Tobacco Onions, Chipotle BBQ Butter Sauce
\$48.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

All Cold and Hot Lunch Menus include: Choice of one Lunch Soup or Lunch Salad, Choice of Lunch Dessert, Gourmet Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Gourmet Teas.

All prices listed are subject to 25% taxable service charge and 6.5% sales tax.

HOT PLATED LUNCHES (continued)

FISH

FLORIDA BLACKENED GROUPEL

Nola's Dirty Rice, French Beans, Cajun-Fried Oyster,
Shrimp Pontchartrain Sauce
\$55.00 per person

MANGROVE SNAPPER

Black Bean-Plantain Fritter, Spanish Saffron Rice,
Warm Carrot Jicama Slaw, Cilantro Lime Butter Sauce
\$54.00 per person

GINGER ORANGE GLAZED SALMON

Yakisoba Noodles, Stir-Fried Vegetables, Toasted Sesame Seeds,
Scallions, Garlic Soy Vinaigrette (DF)
\$49.00 per person

PASTA

GRILLED CHICKEN AND PESTO PENNE PASTA

Southern Ratatouille, Asparagus Tips, Grape Tomatoes,
Crispy Pancetta, Pecorino Cheese
\$45.00 per person

ORECCHIETTE PASTA AND CAJUN SCALLOPS

Andouille Sausage, Fresh Spinach, Pearl Onions, English Peas,
Tossed with Lobster Butter
\$49.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan



All Hot Lunch Menus include: Choice of one Lunch Soup or Lunch Salad, Choice of Lunch Dessert, Gourmet Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and Gourmet Teas.

All prices listed are subject to 25% taxable service charge and 6.5% sales tax.

LUNCHEON BUFFETS

ITALIAN

Minestrone Soup (GF, DF, V)

Caesar Salad, Romaine Hearts, Croutons and Shaved Parmesan Cheese

Marinated Tuscan Olives and Peppers (GF, DF, V)

Tomato Caprese, Cracked Pepper and Fresh Basil (GF)

Penne Rustica, Oven-Roasted Tomatoes, Baby Spinach, Olives, Roasted Eggplant and Pesto Alfredo, Parmesan Cheese

Chicken Scallopini, Cremini Mushroom, Lemon and Capers

Eggplant Parmesan Rollatini

Gorgonzola Meatballs, Marinara and Toasted Pine Nuts

Herbed Risotto (GF)

Borlotti Beans, Swiss Chard and Tomatoes (GF, DF, V)

Green Beans, Fire-Roasted Tomatoes and Cipollini Onions (GF, DF, V)

Italian Breadsticks

Italian Rum Cake, Tiramisu and Cannoli

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$60.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

Buffets require a minimum of 50 people. Fewer than 75 people, add \$9.00 per person.

**Attendant(s) required, \$175.00 per attendant.*

All prices subject to 25% taxable service charge and 6.5% sales tax.

EXECUTIVE EXPRESS

Wild Mushroom Bisque

Romaine Hearts, Watercress, Roquefort, Roasted Tomatoes and Candied Pecans, Chipotle Lime Dressing (GF)

Florida Citrus Salad, Bermuda Onion, Blood Orange Vinaigrette (GF, DF, V)

Feta, Cucumber, Tomato and Onion Salad, Roasted Garlic Balsamic Dressing (GF)

Freekeh and Chickpea Salad, Celery, Zucchini, Roasted Peppers, Chopped Mint, Sumac and Pomegranate Molasses Dressing (DF, V)

Herbed Chicken Salad Wrap, Basil, Walnuts and Dried Cranberries

Chilled Peppered Tenderloin of Beef, Horseradish Mayonnaise and Whole-Grain Mustard (DF)

Tupelo Honey Chilled Smoked Atlantic Salmon, Red Onion, Chopped Egg and Capers (GF, DF)

Pretzel Buns

Mini Pastries and Petit Fours

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$62.00 per person

CLUBHOUSE

Field Greens with Cucumbers, Grape Tomatoes, Sliced Radish, Carrots and Seasoned Croutons, Creamy Peppercorn and Raspberry Vinaigrette

Tomato and Cucumber Salad, Feta Cheese (GF)

Marinated Mushroom and Artichoke Salad (GF)

Fresh Fruit Display, Key Lime Yogurt Sauce (GF)

Fisher Island Blackened Swordfish, Papaya Mango Salsa (GF)

Free-Range Chicken, Roasted Garlic Jus (GF, DF)

Garlic Mashed Potatoes (GF)

Lentil, Sweet Potato and Spinach Stew (GF, DF, V)

Medley of Fresh Vegetables (GF, DF, V)

Freshly Baked Rolls and Butter

Chef's Selection of Cake and Pies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$64.00 per person

Buffet Enhancements

Premade Six-Foot Italian Hoagies \$10.00
Vegetarian Wraps \$8.00

NEW YORK DELI

Red's Chicken Noodle Soup (DF)

Loaded Potato Salad, Coleslaw (GF)

Riced Cauliflower Salad, Dried Fruit and Nuts (GF, DF, V)

House-Made Salt-and-Vinegar Potato Chips (DF, V)

Fresh Fruit Display, Fresh Berries and Pineapple Coconut Dip (GF)

Hot Corned Beef and Hot Pastrami* Piled High on Rye Bread, Whole-Grain Mustard (GF, DF)

Display of Deli Meats to Include:

Oven-Roasted Turkey Breast, Honey-Cured Ham, Roast Beef and Genoa Salami (GF, DF)

Display of Cheeses to Include:

Swiss, American, Smoked Gouda and Provolone (GF)

Hydroponic Bibb Lettuce and Vine-Ripe Tomatoes

Relish Tray of Banana Peppers, Kosher Pickles, Pickled Tomatoes, Pepperoncini, Peppadews, Mustard, Deli Mustard, Mayonnaise and Horseradish Cream (GF, DF, V)

Artisan Deli Breads

New York Cheesecake, Black-and-White Cookies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$57.00 per person

LUNCHEON BUFFETS (continued)

ALL AMERICAN

Creamy Coleslaw, Loaded Potato Salad (GF)

Grilled Angus Burgers (GF, DF)

All-Beef Hot Dogs, Sauerkraut (GF, DF)

Oven-Baked Beans with Tupelo Honey (GF, DF)

Baked Macaroni and Cheese

Sweet Corn on the Cob, Bell Pepper Butter (GF)

Salt-Crusted Baked Sweet Potatoes, Apple Butter (GF, DF, V)

American, Swiss and Provolone Cheeses

Lettuce and Vine-Ripe Tomatoes

Relish Tray of Banana Peppers, Kosher Pickles, Pickled Tomatoes, Pepperoncini, Peppadews, Ketchup, Mustard, Deli Mustard, Mayonnaise, Sweet Relish, Chopped Onions (GF, DF, V)

Hot Dog and Hamburger Rolls

Assorted Gourmet Cookies, Brownies and Blondies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$60.00 per person

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MEXICAN FIESTA

Tortilla Soup (GF, DF)

Tijuana Salad - Iceberg Lettuce, Marinated Cabbage, Pickled Red Onions, Cilantro, Jicama, Cotija Cheese, Crispy Tortilla Strips, Chipotle Lime Dressing (GF)

Seven-Layer Dip, Warm Tortilla Chips (GF)

Black-Eyed Pea and Shrimp Salad - Tomatoes, Cucumbers, Roasted Corn, Sweet Peppers, Avocado, Rojo Shrimp and Cilantro (GF, DF)

Baked Cheese Enchiladas

Beef Barbacoa and Chicken Tinga Tacos, White Corn (GF, DF) and Flour Tortillas

Guisado Verde - Pork Stew, Simmered with Tomatillos, Butternut Squash, Serrano Chiles and Toasted Pumpkin Seeds (GF, DF)

Marinated Cabbage, Pickled Onions, Fire-Roasted Salsa, Sliced Jalapenos, Sour Cream, Guacamole, Cheddar and Monterey Jack Cheese, Salsa Verde and Rojo Sauce (GF, DF)

Black Bean Butternut Squash Chili (GF, DF, V)

Poblano Rice (GF, DF, V)

Charro Beans (DF)

Flan (GF), Churros, Sopaipillas, Fresh Fruit with Lime and Mint (GF, DF, V)

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$59.00 per person

ISLAND CARIBBEAN

Conch Chowder

Mizuna Salad - Florida Citrus, Jicama, Spicy Radish, Mango Poppy Seed Dressing (GF, DF, V)

Seven-Bean Salad, Cilantro and Lime (GF, DF, V)

Banana Kiwi Salad - Fresh Strawberries, Mint, Honey Lime Vinaigrette, Toasted Cashews and Coconut (GF)

Marinated Hearts of Palm (GF, DF, V)

Roast Pork Carnitas, Caramelized Onions and Sweet Plantains (GF, DF)

Jamaican Jerk Chicken (GF, DF)

Shrimp Mozambique Steamed in Beer, Piri Piri, Steamed Rice and Fried Potatoes

Pigeon Pea Rice (GF, DF)

Warm Chickpea Salad, Edamame, Barley (DF, V)

Yucca Fries, Cilantro Mojo (GF, DF, V)

Freshly Baked Rolls and Butter

Key Lime Pie, Tres Leches and Pineapple Upside-Down Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$59.00 per person

FARM TO TABLE

Roasted Beet Salad - Arugula, Local Goat Cheese, Pickled Onions, Pistachios, Sherry Vinaigrette (GF)

Florida Salad - Hearts of Palm, Mandarin Oranges, Roasted Baby Carrots, Corn Avocado, Chaba Greens, Palm Sugar Vinaigrette (DF)

Quinoa Tabbouleh, Yellow Tomatoes, Pickled Red Onions, Adzuki Beans, Parsley, Mint and Cilantro, Lemon Vinaigrette (GF, DF, V)

Florida Berries and White Balsamic Drizzle (GF, DF, V)

Vegetarian Dal, Red Lentils, Cauliflower and Coconut (GF, DF, V)

Roasted Spaghetti Squash, Vert Beans and Dried Fruit (GF, DF, V)

Roasted Organic Chicken, Pomegranate Glaze (GF, DF)

Braised Beef, Roasted Mushrooms, Cider Vinegar (GF, DF)

Pan-Seared Skuna Bay Salmon, Tomato and Cucumbers (GF)

Banana Pudding Cups, Oatmeal Cookies and Apple Tarts

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$64.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

TOUR LUNCHES

PAR

Oven-Roasted Turkey and Shaved Ham, Provolone Cheese
Lettuce and Tomato, Red Pepper Mayonnaise
Hoagie Roll
Kettle Chips
Red Delicious Apple
Whole-Grain Gourmet Cookie
\$43.00 per person

EAGLE

Chilled Herbed Breast of Chicken
Arugula, Pepper Jack Cheese, Oven-Dried Tomatoes
Olive Tapenade on Schiacciata Italian Bread
Quinoa Salad
Fresh Strawberries and Blueberries
Banana Pudding with Whipped Cream
\$46.00 per person

BIRDIE

Shaved Roast Beef, Genoa Salami and Provolone Cheese
Watercress, Vine-Ripe Tomatoes, Horseradish Mayonnaise
Pretzel Roll
Kettle Chips
Pear
Florida Key Lime Pie Cup
\$46.00 per person

ALBATROSS

Greek Salad, Herb Wrap, Romaine Hearts and Baby Spinach
Hummus, Oven-Roasted Tomatoes, Feta Cheese, Cucumbers
Kalamata Olives, Banana Peppers, Olive Oil and Balsamic Drizzle
Terra Chips
Red Delicious Apple
KIND Bar
\$44.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

A bag lunch is designed for off-premise events or group departure. All Lunches include Dinnerware Packets, Napkins and Condiments. Tour Lunches Requiring Seating and/or Table Service will be Charged an Additional \$7.00 per person. Beverages Available on Consumption Basis. All prices listed are subject to 25% taxable service charge and 6.5% sales tax.



DINNER

PLATED OR BUFFET

PLATED DINNERS

SOUP AND SALAD SELECTIONS (Please Select One)

SOUP SELECTION

ESCAROLE AND CHICKEN

FRENCH ONION SOUP EN CROUTE

VIETNAMESE RICE NOODLE SOUP WITH LEMONGRASS

CEDAR KEY LOBSTER BISQUE (additional \$5.50 per person)

SALADS

CROSS CREEK SALAD

Local Organic Greens, Hothouse Cucumber, Bundle of Matchstick Carrots, Yellow Squash, Zucchini and Pea Tendrils, Marinated Hearts of Palm, Chipotle Lime Vinaigrette (GF, DF, V)

CAESAR DECONSTRUCTED

Romaine Hearts, Burrata Cheese, Heirloom Tomatoes, Parmesan Tuile, Extra Virgin Olive Oil, Balsamic Vinegar Reduction

INDIAN RIVER

Field Greens and Wild Flowers, Avocado Fritters, Florida Citrus, Blueberries, Thin-Sliced Fennel, Red Onion, Pistachios, Blood Orange Vinaigrette (DF)

STILTON SALAD

Organic Bibb Wedge, Baby Watercress, Cranberry Stilton, Preserved Pears, Candied Pecans, Green Onion, Port Wine Dressing (GF)

Salad Enhancements - \$8.00 per person

FLORIDA GOAT CHEESE SALAD

Mizuna Greens, Warm Goat Cheese Beignet, Grapes, Mission Figs, Watermelon Radish, Almonds, Champagne Raspberry Vinaigrette

ROASTED BEET SALAD

Frisee Endive, Micro Greens, Piquant Bleu Cheese, Red and Gold Beets, Strawberries, Pickled Onions, Tangerine Honey Vinaigrette (GF)

SOUTHERN CAPRESE

Arugula, Fried Green Tomato, Heirloom Tomato, Fresh Mozzarella, Cucumber, Watermelon Radish, Roasted Tomato Vinaigrette

GF - Gluten Free • DF - Dairy Free • V - Vegan

All Entrées are served with Choice of Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and Gourmet Teas.

All prices listed are subject to 25% taxable service charge and 6.5% sales tax.

DINNER PLATED DESSERTS

CHOCOLATE MARQUISE

Dark Maracaibo Chocolate, Raspberry Gelée Center, Hazelnut Crunch, Dark Chocolate Mirror Glaze

LEMON MASCARPONE CHEESECAKE

Lady Fingers, Mixed Berries, Raspberry Sauce

TIRAMISU CLASSICO

Layers of Kahlua-Soaked Sponge, Mascarpone, Cocoa Powder, Dark Chocolate Sauce

CRÈME BRULÉE

Vanilla Custard, Pastry Crust, Caramelized Sugar, Fresh Whipped Cream, Berries

Dessert Enhancements - \$10.00 per person

BANANA SPHERE

Caramelized Bananas, Banana Pudding and Vanilla Sable Breton Cookie

DESSERT SAMPLER

Ripe Raspberry-Pastry Cream Tart, Chocolate Opera Bar, Chocolate-Dipped Nutella Macaroon

A GRAND FINALE

Strawberry Cheesecake Square, Key Lime Bar, White Chocolate Macadamia Nut Mousseline



ENTRÉES

POULTRY

VALLE D'AOSTA CHICKEN

Pan-Seared Breast of Chicken, Wilted Spinach, Sun-Dried Tomato, Fontina Cheese, Farro Risotto, Broccolini, Tuscan Squash, Barolo Wine Reduction
\$79.00 per person

ALL-NATURAL AIRLINE CHICKEN

Spinach-Artichoke-Tomato Ragout, Truffle Butter Whipped Potatoes, Roasted Asparagus, Baby Carrot, Wild Mushroom Marsala Sauce (GF)
\$77.00 per person

BEEF

GRILLED ANGUS TENDERLOIN OF BEEF

Garlic Roasted Marble Potatoes, Broccolini, Blistered Gypsy Pepper, Morel Demi-Glace (GF, DF)
\$101.00 per person

MAYTAG-CRUSTED FILET MIGNON

Potatoes Au Gratin, Roasted Asparagus and Baby Carrots, Melted Spinach, Crunchy Onions, Cabernet Au Poivre Sauce
\$105.00 per person

ALL DAY BRAISED SHORT RIB OF BEEF

Goat Cheese Polenta, Caramelized Cipollini Onions, Roasted Root Vegetables, Guinness Gravy
\$90.00 per person

AMERICAN WAGYU FLAT-IRON STEAK

Sea Salt and Olive Oil Crushed Potatoes, Herb-Roasted Cauliflower, Fine Beans, Cremini Mushroom-Shallot Ragout, Gorgonzola Butter Sauce
\$89.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

All prices listed are subject to 25% taxable service charge and 6.5% sales tax.

FISH

CARIBBEAN-SPICED SEABASS

Pineapple-Saffron Risotto, Broccolini, Island Grilled Vegetables, Red Onion Citrus Chow-Chow, Lemon Beurre Blanc
\$89.00 per person

PAN-ROASTED CHATMAN COD

Fingerling Potato and Leek Lyonnaise, Roasted Asparagus, Tomato Sherry Vinaigrette (GF, DF)
\$80.00 per person



COMBINATION ENTRÉES

ALL-NATURAL BEEF TENDERLOIN AND NEW BEDFORD SCALLOP SPIEDINI

English Pea Risotto, Ragout of Wild Mushrooms, Fontina Fondue, Fried Zucchini, Roasted Carrots, Pinot Reduction and Florida Citrus Beurre Blanc
\$130.00 per person

ESPRESSO-RUBBED FILET AND LOBSTER-CRUSTED COD

Baby Vegetables, Soft Polenta, Chimichurri Cream, Lobster Jus
\$137.00 per person

PETITE FILET AND LAKE MEADOW ORGANIC CHICKEN

Five Peppercorns, Baby Spinach, Fig Jam, 29 South Goat Cheese and Tomatoes, Potato Latke, Malbec Demi-Glace and Basil Beurre Blanc
\$127.00 per person

5-OZ. ANGUS FILET AND SAN MARCO CRAB-STUFFED SHRIMP

Horseradish Sweet Potatoes, Roasted Carrots and Asparagus, Morel Demi-Glace and Chive Hollandaise
\$131.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

All prices listed are subject to 25% taxable service charge and 6.5% sales tax.



DINNER

PLATED

DINNER BUFFETS

NEW ENGLAND CLAMBAKE

New England Clam Chowder

Lola Rosa Greens, Craisins, Sunflower Seeds, Cucumbers, Carrots and Grape Tomatoes, Raspberry and Balsamic Vinaigrette Dressings (GF)

Heirloom Tomato Salad, Feta Cheese and Pickled Onions (GF)

Grilled Radicchio and Endive, Roasted Pears and Pistachios, Ruby Port Dressing (GF, DF, V)

Fruit Ambrosia

Peel-and-Eat Shrimp Steamed in Beer, Cocktail Sauce and Spicy Remoulade (DF)

Nantucket Stew, Maine Lobster, Jumbo Shrimp, Steamed Littleneck Clams and Block Island Mussels, Portuguese Sausage, Redskin Potatoes, Corn, Chardonnay Roasted Garlic and Sweet Butter

10-oz. New York Strip Steak, Roasted Mushrooms (GF, DF)

North Atlantic Baked Cod, Chardonnay Beurre Blanc

Salt-Crusted Baked Potatoes and Sweet Potatoes (GF, DF, V)

Creamed English Peas and Pearl Onions

Wild Mushroom Rosemary Barley (DF, V)

Rolls, Corn Bread and Butter

Wild Cranberry and Blueberry Tart, Boston Cream Pie and Warm Apple Cobbler

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$132.00 per person

GODFATHER

Minestrone a la Milanese (DF, V)

Caesar Salad

Brussels Sprouts and Tuscan Kale, Pecorino, Prosciutto, Pistachios, Pesto Vinaigrette

Caprese Salad – Vine-Ripe Tomatoes, Fresh Mozzarella, Basil, Kalamata Olive Oil, Cracked Pepper, Aged Balsamic (GF)

Marinated Olives, Feta and Roasted Peppers (GF)

Antipasto, Cured Italian Meats and Cheeses, Rosemary Breadsticks and Pretzel Rods

Chicken Scaloppini, Lemon Caper Beurre Blanc

Grilled Filet of Beef, Roasted Shallots, Gorgonzola Butter (GF)

Seafood Cioppino, Mussels, Scallops and Codfish, Spiced Tomato Broth, Herbed Linguini

Risotto with Pancetta and Sweet Peas (GF)

Summer Squash and Grilled Eggplant, Romesco Sauce (GF, DF, V)

Cannellini Bean Stew, Roasted Red Peppers and Sage (GF, DF, V)

Pasta Station* – Lobster Ravioli and Porcini Mushroom Ravioli, Fresh Basil, Truffle Sweet Cream

Italian Breadsticks

Sicilian Cheesecake with Raspberries, Tiramisu, Cannoli, Italian Mini Pastries

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$127.00 per person

SOUTH BEACH

Baby Greens, Watercress, Hearts of Palm, Sweet Peppers and Jicama Mango Poppy Seed and Cilantro Key Lime Dressings

Florida Citrus Salad
Tomato, Endive, Red Onion, Cilantro, Blood Orange Vinaigrette (GF, DF, V)

Local Heirloom Tomatoes, Pickled Beets, Loxahatchee Goat Cheese, Sunflower Seed Praline, Green Goddess Dressing (GF)

Grilled Swordfish and Rock Shrimp Hash

Jorge's Jerk Chicken, Lime Mojo (GF, DF)

Roast Pork Carnitas, Crispy Tostones (GF, DF)

Saffron Rice (GF, DF, V)

Vegan Picadillo Cubana (GF, DF, V)

Fresh Beans and Yucca (GF, DF, V)

Conch Fritters, Tropical Tartar Sauce

Flan, Tres Leches and Sweet Plantain Foster

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$122.00 per person

CARVING STATION*

Caribbean-Spiced Steamship Round of Beef

\$9.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan

Buffets require a minimum of 50 people. Fewer than 75 people, add \$11.00 per person.

**Attendant(s) required, \$175.00 per attendant. All prices listed are subject to 25% taxable service charge and 6.5% sales tax.*

DINNER BUFFETS (continued)

TEXAS RIO GRANDE

Black Bean Tenderloin Chili (GF, DF)

Austin Salad
Iceberg and Romaine Lettuce, Roasted Corn and Black Beans, Crispy Tortillas, Avocado Ranch Dressing (GF)

Fuji Apples and Pickled Beets
Goat Cheese, Pumpkin Seeds, Cornbread Croutons, Apple Butter Vinaigrette

Citrus Salad with Jicama
Cayenne Pepper and Lime Dressing (GF, DF, V)

Slow-Roasted Barbecue Beef Brisket, Uncle Mike's Sauce* (GF, DF)

Beer Can-Roasted Chicken, Barbecue Onion Gravy (GF, DF)

Barbecue Baby Back Ribs (GF, DF)

Grilled Skuna Bay Salmon
Barbecue Butter and Mango Salsa (GF)

Ranch-Style Pinto Beans, Bourbon and Molasses (DF)

Texas Caviar Casserole (GF, DF, V)

Potatoes au Gratin

Pepper Jack and Cherry-Smoked Bacon

Cornbread and Jalapeno Honey Butter

Chocolate Silk Pie, Strawberry Shortcake, Jack Daniel's Pecan Pie and White Chocolate Peach Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas

\$122.00 per person

CREEK LUAU

Tropical Fruits with Papaya Dressing (GF)

Mixed Native Greens with Hearts of Palm and Citrus (GF, DF, V)

Seared Ahi Tuna Salad, Ginger Soy Vinaigrette* (DF)

Lomi Lomi Chicken Salad with Maui Onions, Tomatoes and Green Scallion (DF)

Macadamia-Crusted Goat Cheese and Kimchi Napa Cabbage Slaw

Banrai Sushi Display: Nigiri and Maki Rolls, Wasabi, Soy Sauce and Pickled Ginger (Based on 3 Pieces Per Person)

Baked Mahi Mahi (GF)

Hawaiian Teriyaki Chicken (DF)

Guava Barbecue Beef Short Ribs (DF)

CARVING STATION*

Slow-Roasted Pork Steamship, Spiced Rum-Infused Pineapple Chutney (GF, DF)
Freshly Baked Hawaiian Rolls

Toasted Coconut Jasmine Rice (GF)

Crispy Hawaiian Garlic Tofu (GF, DF, V)

Matchstick Stir-Fried Vegetables, Spicy Chili Oil, Shiitake Mushrooms, Toasted Sesame Seeds (DF, V)

Tropical Fruit Cake, Pineapple Upside-Down Cake, Coconut Chocolate Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Herbal Teas

\$132.00 per person

GF - Gluten Free • DF - Dairy Free • V - Vegan



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*Attendant(s) required, \$175.00 per attendant.
All Dinner Buffet Menus include table service. All prices listed are subject to 25% taxable service charge and 6.5% sales tax.*



RECEPTION

HORS D'OEUVRES, STATIONS
OR DISPLAYS

COLD HORS D'OEUVRES

POULTRY

Duck Prosciutto, Goat Cheese, Pistachio, Crostini, Fig Balsamic Glaze

Smoked Duck Bruschetta, Raspberry Citrus Salsa, Arugula, Pomegranate Vinaigrette (DF)

Sous-Vide Chicken, Sun-Dried Tomato, Lemon Basil Ricotta, Pesto Grilled Bruschetta

Smoked Duck Profiteroles with Candied Orange

Chicken Montrachet

\$7.25 each (Minimum Order 50 Pieces Per Item)

SEAFOOD

Pastrami Smoked Salmon, Pumpernickel, Lemon Caper Cream Cheese and Chives

Smoked Salmon Rilletes, Cornichons, Dill Havarti Crostini

Sea Bass Gravlax, Caper-Dill Relish, Brioche

Seared Scallops, Lime Jalapeño Aioli (GF, DF)

Lobster BLT Brioche Roll

Poached Whitefish Cone, Cilantro Napa Slaw, Dijon Drizzle

Florida Rock Shrimp and Mango Shooters (GF, DF)

Tuna Tartare

Ceviche Shooters (GF, DF)

Vietnamese Shrimp Roll, Ponzu Sauce

\$7.75 each (Minimum Order 50 Pieces Per Item)

BEEF AND PORK

Peppered Roast Beef, Charred Asparagus (GF)

Genoa Salami Cones, Herbed Horseradish Cheese Mousse (GF)

Beef and Cucumber Parcels

Crispy Pancetta, Maytag Bleu Cheese Crostini, Truffle Honey

Prosciutto-Wrapped Asparagus (GF)

Antipasto Skewers (GF)

Prosciutto and Provolone Cheese (GF)

\$7.75 each (Minimum Order 50 Pieces Per Item)

VEGETARIAN

Honey-Rosemary Cherries, Bleu Cheese Crostini

Roasted Asparagus, Baby Heirloom Tomatoes, Lemon Chive Aioli (GF, DF, V)

Plant City Strawberry, Brie Cheese, Balsamic Shallot Jam (GF)

Applewood Smoked Cheddar, Fig Jam, Pretzel Bread

Apricot Manchego Lollipop with Mint (GF)

Pan-Seared Halloumi, Citrus, Celery, Grape (GF)

Maytag Bleu Cheese, Orange Blossom Honey, Sourdough Crisp

Lemon Hummus, Sun-Dried Tomato, Kalamata Olive, Pita Crisp (DF, V)

Deviled Eggs, Truffle, Roasted Pepper, Sour Cream-Salmon Roe (GF)

Traditional Creek Deviled Eggs (GF)

\$7.25 each (Minimum Order 50 Pieces Per Item)

RAW BAR

Chilled Jumbo Shrimp (GF, DF)

Jumbo Snow Crab Claws (GF, DF)

Cultured Oysters on the Half Shell (GF, DF)

\$8.25 each (Minimum Order 100 Pieces Per Item)

GF - Gluten Free • DF - Dairy Free • V - Vegan

Butler-passed Hors d'Oeuvre selections at an additional \$35.00 per server per hour. All prices listed are subject to 25% taxable service charge and 6.5% sales tax.

HOT HORS D'OEUVRES

POULTRY

- Coconut Chicken, Sweet Heat
 - Cashew Chicken Spring Roll, Dijon Sauce (DF)
 - Yakitori Chicken Skewers, Yakisoba Sauce (DF)
 - Firecracker Bacon-Wrapped Chicken (GF, DF)
 - Buffalo Chicken Crisp, Bleu Cheese Aioli
 - Chicken Samosa (DF)
 - Chicken Brochette, Wasabi Ginger Sauce (DF)
 - Chicken Marrakesh
 - Mini Chicken Wellington
- \$7.25 each (Minimum Order 50 Pieces Per Item)

SEAFOOD

- Cozy Shrimp, Sweet Heat (DF)
 - Mini Crab Cakes, Spicy Cocktail Sauce
 - Crab Rangoon, Sweet Heat
 - Mushroom Caps Stuffed with Lump Crab
 - Coconut Shrimp, Orange Horseradish
 - Scallop Wrapped in Bacon (DF)
 - New England Cod Cakes, Cocktail Sauce
 - Volcano Crab Rolls, Sriracha Mayo
 - Shrimp and Andouille Kabob (GF, DF)
- \$7.75 each (Minimum Order 50 Pieces Per Item)

BEEF AND PORK

- Mini Beef Kabob (GF, DF)
 - Bacon-Wrapped Medjool Dates (GF)
 - Beef Empanadas
 - Kobe Beef Franks in a Blanket, Dijon Mustard (DF)
 - Swedish Meatballs
 - Sweet and Sour Meatballs
 - Mini Beef Wellingtons
 - Pork Pot Stickers, Duck Sauce (DF)
 - Sun-Dried Tomato and Bacon Spring Roll
 - Mini Cuban Cristos
 - Bacon-Wrapped Linguica (GF)
- \$7.75 each (Minimum Order 50 Pieces Per Item)

VEGETARIAN

- Wild Mushrooms and Truffle Arancini
 - Mac-and-Cheese Bites
 - Spanakopita
 - Goat Cheese Fritters
 - Vegetable Spring Rolls, Duck Sauce (DF)
 - Mini Vegetable Samosa (DF)
 - Feta and Sun-Dried Tomato in Phyllo
 - Mini Flatbreads, Goat Cheese and Fig
 - Mini Quiche
 - Edamame Steamed Dumplings, Ponzu Sauce (DF)
- \$7.25 each (Minimum Order 50 Pieces Per Item)

GF - Gluten Free • DF - Dairy Free • V - Vegan

*Butler-passed Hors d'Oeuvre selections at an additional \$35.00 per server per hour.
All prices listed are subject to 25% taxable service charge and 6.5% sales tax.*

RECEPTION DISPLAYS

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Aged Cheddar, Sage Derby, Gouda, Brie and Boursin
Assortment of Artisan Cheese Blocks
Flatbread Crisp
\$19.50 per person

MARKET FRUIT SPECTACULAR

Seasonal Melons and Berries, Cantaloupe, Honeydew Melon, Fresh Pineapple
Pineapple Coconut Dip (GF)
\$16.00 per person

GRILLED VEGETABLES DISPLAY

Market Vegetables Marinated and Grilled
Topped with Montrachet Cheese (GF)
\$16.50 per person

ANTIPASTO DISPLAY

Cold Display of Imported Italian Meats and Cheeses
Garnished with Olives, Pepperoncini and Marinated Vegetables
Flatbread and Rosemary Breadsticks
\$22.00 per person

BANRAI SUSHI DISPLAY

Fresh Oriental Seafood Specialties, Nigiri and Maki Rolls
Wasabi, Soy Sauce and Pickled Ginger, Chopsticks
\$31.00 per person (Based on 4 pieces per person)

GF - Gluten Free • DF - Dairy Free • V - Vegan

*All stations are designed to be in conjunction with additional items and are based on one hour of service. Additional hours of service will result in additional fees.*Attendant(s) required, \$175.00 per attendant.
All prices listed are subject to 25% taxable services charge and 6.5% sales ax.*

CARVING STATIONS*

SPICE-RUBBED ROAST TENDERLOIN OF BEEF

Mayonnaise, Mustard, Creamy Horseradish and Caramelized Balsamic Onion Jam (GF, DF)
French Rolls
\$775.00 (Serves 25 Guests)

SEA SALT-PEPPERED ROAST SIRLOIN OF BEEF

Mayonnaise, Mustard and Creamy Horseradish (GF, DF)
French Rolls
\$700.00 (Serves 50 Guests)

HERB-MARINATED ROAST TURKEY

Mayonnaise, Mustard and Citrus Cranberry Sauce (GF, DF)
Seven-Grain Rolls
\$700.00 (Serves 50 Guests)

CARIBBEAN JERK ROAST PORK STEAMSHIP

Slow Roasted, Mayonnaise, Whole-Grain Mustard and Mango Chutney (GF, DF)
Mini Challah Rolls
\$775.00 (Serves 50 Guests)

HERB-RUBBED STEAMSHIP ROUND OF BEEF

Mayonnaise, Mustard, Creamy Horseradish and Chimichurri (GF, DF)
French Rolls
\$1,250.00 (Serves 150 Guests)

HONEY BOURBON GLAZED PORK BELLY

Green Apple-Raisin Slaw (DF)
Mini Buttermilk Biscuits
\$1,250.00 (Serves 150 Guests)



RECEPTION ENHANCEMENTS

ITALIAN PASTA BAR*

Tricolor Cheese Tortellini, Shiitake Mushrooms, Sweet Peas, Pesto Alfredo, Penne Pasta with Tomato Basil, Kalamata Olives, Sun-Dried Tomato and Capers, Parmesan Cheese, Italian Breadsticks

\$24.00 per person

RAVIOLI STATION

Porcini Mushroom Ravioli, Brown-Butter Sage, Chopped Italian Parsley

Lobster Ravioli, Sherry Lobster Cream, Fresh Chives

\$29.00 per person

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**Attendant(s) required, \$175.00 per attendant.*

All prices listed are subject to 25% taxable service charge and 6.5% sales tax.

GYOZA*

Steamed Edamame, Shrimp and Pan-Fried Pork Dumplings, Spicy Sesame Oil, Ponzu Sauce (DF)
(Based on 4 Pieces Per Person)

\$23.00 per person

FROM THE WOK*

Sweet and Sour Chicken, Sweet Peppers and Caramelized Pineapple, Asian Pepper Steak, Broccoli and Sweet Red Peppers, Shanghai Fried Rice (DF)

\$26.00 per person

PAELLA VALENCIANA*

Classical Presentation of Seafood Tossed with Rice, Saffron, Tomato, Bell Pepper, Onions and Peas (GF, DF)
(Minimum 50 People)

\$29.00 per person

SHINGLE CREEK KETTLE GREENS*

Grape Tomatoes, Diced Cucumbers, Pea Tendrils, Toasted Sesame Seeds, Jicama and Sweet Peppers, Avocado Dressing (GF)

\$11.50 per person



RECEPTION ENHANCEMENTS (continued)

PAN-SEARED CRAB CAKES*

Mango Ketchup, Watermelon Marmalade, Rocket and Micro Greens

\$26.00 per person

BEEF BURGER SLIDER*

Grilled Angus Burger, Bleu Cheese, Caramelized Onion, Cherry Bacon
Mini Challah Roll

\$19.50 per person

GRILLED BUFFALO CHICKEN SLIDER*

Bleu Cheese Fondue
Mini Challah Roll

\$18.50 per person

BEEF BRISKET SLIDER*

Chipotle Barbecue, Dixie Coleslaw
Mini Brioche Roll

\$17.50 per person

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VEGGIE GARDEN SLIDER*

Black Bean and Chickpea Cake, Guacamole
Pico de Gallo and Micro Greens
Mini Ciabatta Roll

\$17.00 per person

TENDERLOIN BEEF SLIDER*

Peppered Sliced Tenderloin, Watercress
White Truffle Oil, Bleu Cheese Fondue, Fire-Roasted Tomatoes, Toasted Baguette

\$24.00 per person

TOBIAS FLATBREADS*

MARGHERITA FLAT

San Marzano Tomatoes, Fresh Mozzarella, Torn Basil
Leaves

HR TUSCAN FLAT

Homemade Marinara, Alfredo, Grilled Artichokes, Fire-Roasted Tomatoes, Kalamata Olives and Feta Cheese

TURKEY AND BRIE

Smoked Turkey Breast, Cherrywood Bacon, Honey Mustard, Bartlett Pear, Brie Cheese and Aged Balsamic

MEAT LOVERS

Homemade Marinara, Pepperoni, Italian Sausage,
Cherrywood Bacon and Three-Cheese Mix

\$26.00 per person

(Orange County Fire Watch Required Indoors)

MEXICAN STREET TACOS*

(Select 2)

Blackened Mahi Mahi, Beer-Battered Cod, Pork Belly, Carnitas, Beef Barbacoa, Rojo Shrimp or Wild Mushroom and Tofu
White Corn Tortillas, Marinated Cabbage, Pickled Onions, Mexican Crema and Cotija Cheese

\$18.50 per person

LOBSTER MACARONI AND CHEESE*

Farfalle Pasta, Maine Lobster, Sweet Basil, Four-Cheese Fondue, Focaccia Crust

\$23.00 per person

DESSERT RECEPTIONS

LOUKOUMADES*

Greek Donuts, Cinnamon Sugar and Rose Water
(Orange County Fire Watch Required Indoors)

\$8.50 per person

SOPAIPILLAS

Dusted with Sugar, Agave Syrup Drizzle

\$8.50 per person

FUNNEL CAKE FRIES*

Local Honey, Chocolate Drizzle
(Orange County Fire Watch Required Indoors)

\$8.50 per person

ASSORTMENT OF MINIATURE DESSERTS

Cannoli, Cream Puffs, Napoleons, Chocolate Éclairs,
Chocolate-Covered Strawberries and Fruit Tartlets

\$69.00 per dozen

MINIATURE CAKE SHOTS

Cheesecake, Red Velvet Cake, Chocolate Cake, Pecan Pie
and Carrot Cake, All Presented in Shot Glasses

\$69.00 per dozen



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DESSERT RECEPTIONS

CHOCOLATE FONDUE STATION

Warm Dark Chocolate
Accompanied by Cubed Fruit, Pound Cake,
Mini Rice Krispies® Treats and Pretzel Rods
Fountain Available at an Additional \$300.00

\$12.00 per person

GOURMET COFFEE STATION

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Fresh Whipped Cream
Shaved Chocolate, Cinnamon Sticks
Lemon Zest and Rock Candy Sticks
Gourmet Tea Selection

\$14.00 per person

SMOOOTH JAVA STATION*

Coffee Cake
Biscotti Hand Dipped in Chocolate
Cappuccino and Espresso (Made to Order)
Freshly Brewed Starbucks®, Regular and Decaffeinated Coffee
Assorted Flavored Syrups
Fresh Whipped Cream, Shaved Chocolate, Cinnamon Sticks
Gourmet Tea Selection

\$21.00 per person



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BAR SERVICE
BEVERAGES AND COCKTAILS

BEVERAGES

HOSTED BAR - BY THE HOUR

| PER PERSON | PREMIUM | DELUXE |
|-----------------|---------|---------|
| 1 Hour | \$29.00 | \$32.00 |
| 2 Hours | \$39.00 | \$43.00 |
| Additional Hour | \$11.50 | \$12.50 |

HOSTED BAR - BY-THE-DRINK CONSUMPTION

- Premium Brands - \$9.25
- Deluxe Brands - \$11.25
- Select Wines - \$9.00
- Cognacs and Cordials - \$10.50
- Domestic Beer - \$7.50
- Imported Beer - \$8.00
- Soft Drinks - \$6.25
- Mineral Water - \$6.50

PREMIUM BRAND LIQUORS

ABSOLUT® VODKA
 BEEFEATER® GIN
 BACARDI® RUM
 JOHNNIE WALKER® RED SCOTCH
 MAKER'S MARK® BOURBON
 CROWN ROYAL® WHISKY
 JOSE CUERVO® GOLD TEQUILA

DELUXE BRAND LIQUORS

GREY GOOSE® VODKA
 TITO'S® VODKA
 PLYMOUTH® GIN
 GOSLING'S® BLACK SEAL RUM
 JOHNNIE WALKER® BLACK SCOTCH
 KNOB CREEK® BOURBON
 CROWN ROYAL® RESERVE WHISKY
 PATRÓN® SILVER TEQUILA

MARTINI STATION

Premium and Deluxe Vodkas and Gins Prepared for the Perfect Martini, Served in Chilled Martini Glasses with Appropriate Condiments

\$11.50 each

FROZEN DRINKS AND TROPICAL COCKTAILS

A Variety of Pina Coladas, Daiquiris, Margaritas and More, Blended to Order and Served with Appropriate Condiments

\$11.50 each

CRAFTED COCKTAILS

BOLD ORANGE

Gosling's® Black Rum, Aperol and Lemon Juice
 Orange Twist Garnish

CHERRY MASH

High West® Double Rye, Luxardo® Liqueur, Grenadine, Lemon Juice, Muddled Cherries and Mint Leaves

THE AVIATION COCKTAIL

Plymouth® Gin, St. Germain® Elderflower Liqueur, Simple Syrup, Lemon Juice, Lemon Twist Garnish

ALL-AMERICAN MULE

Tito's® Vodka, topped with Ginger Beer and Lime Juice
 Lime Garnish

TEQUILA AND GRAPES

Milagro® Select Barrel Reserve Tequila, Lime Juice
 Agave, Grapes, Basil, Topped with Champagne

BLUEBERRY APPLE MOONSHINE

Apple Pie Moonshine, Blueberry Moonshine, Blueberries, Lime Juice, Topped with Ginger Beer

GROWN-UP SHIRLEY

Cherry Moonshine, Ginger Ale, Grenadine
 Cherry Garnish

\$11.50 each

*A fee of \$175.00 per Bartender is applicable whenever minimum Beverage sales are less than \$500.00 per bar, for bars utilized up to three hours. Each additional hour will be charged \$35.00 per Bartender, per hour.
 This fee will be applied even if the Beverage revenue minimum is met.
 All prices listed are subject to 25% taxable service charge and 6.5% sales tax.*



BANQUET SERVICES

Our event specialists are available to work with you to create the perfect environment for your event or special occasion.