



2026 BANQUET MENUS

POLICIES AND PROCEDURES

NOTE

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-seven (27%) percent is to be added to the customer's bill for food, beverages, and room rental. All offpremises catering services will be subject to an additional \$55 per server per hour and \$70 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 a contracted event 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.

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.

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.

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

Ten (10) working days prior to all Food and Beverage functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guaranteed number of guests.

The attendance must be definitely specified and communicated to the Hotel by 11:00 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. If the guarantee is not received by the due date/time, the Hotel will assume that the "expected" number of guests noted at the top of the banquet event order or the expected number of guests submitted to Catering ten (10) working days prior to the event as the guarantee. The Hotel cannot be responsible for identical services to more than five percent over the guarantee for parties up to 500; parties over 500, three percent. Guarantees for Saturday, Sunday and Monday are due by 12:00pm the preceding Wednesday. 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 Pre Set is required for any course served at a Banquet function, the hotel will Pre Set based on the guaranteed number of people. Any additional Pre Set requests will be charged at an additional fee. Should the actual number of guests in attendance of the event exceed the guarantee; the customer will be charged for that number of guests.

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 \$125 labor charge. A Service Charge of \$225 per bartender is applicable whenever minimum beverage sales are less than \$750 per bar, for bars utilized up to three (3) hours. Each additional hour will be charged at \$55 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.

POLICIES AND PROCEDURES

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 Encore Audiovisual. Only Encore Audiovisual has access to the Hotel's Sound Board, therefore, Encore 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.

PAYMENTS

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's 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 cancel the function within seven (7) days after such written notice from the Hotel.

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.

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.

DAMAGE

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

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

À La Carte Specialty Items



BEVERAGES

Per Gallon

Freshly Brewed Starbucks®	\$145++	Fruit Infused Water	\$91++
Regular and Decaffeinated Coffee, Gourmet Tea Selection		Lemonade	\$91++
Freshly Brewed Iced Tea	\$145++	Assorted Fruit Juices	\$98++

Per Item

Individual Whole and Skim Milks	\$5.50++	Assorted Regular and Diet Soft Drinks	\$8.75++
Assorted Flavored Gatorade®	\$9.50++	Shingle Creek Bottled Waters	\$8.75++
Flavored Bottled Iced Teas	\$9++	Sparkling or Mineral Waters	\$9.50++
Gourmet Bottled Fruit Juice	\$9++	Fiji® Bottled Waters	\$9.50++
Individual Bottled Smoothies	\$9++		
Red Bull® Energy Drinks	\$10++		
Starbucks® Cold Brew - Black	\$11++		
Mosaic Cold Brew Coffee - Assorted Flavors	\$9.75++		

BREAKS

À La Carte

BAKERY

Per Dozen

Freshly Baked Danish, Muffins, Croissants and Coffee Cake	\$87++	Chocolate-Dipped Strawberries	\$83++
Assortment of Donuts	\$87++	Assortment of Gourmet Cookies	\$87++
Artisan Bagels, Whipped Regular and Flavored Cream Cheeses	\$90++	Assortment of Chocolate and Vanilla Cupcakes	\$91++
Gluten-Free Assorted Muffins	\$87++	French Pastries and Petit Fours	\$91++
Sliced Fruit Breads, Cream Cheese, Butter and Preserves	\$87++	Soft Pretzel Bites, Mustard and Ale Fondue	\$99++
Chocolate Iced Brownies and Blondies	\$87++		
Rice Krispies® Treats	\$83++		

PANTRY

Per Pound

Dry Snacks to Include Potato Chips, Pretzels and Popcorn	\$46++	Shelled Hard-Boiled Eggs (GF, DF, V)	\$54++
Trail Mix	\$51++	Traditional Finger Sandwiches	\$87++
Premium Assorted Mixed Nuts (GF, DF, VGN)	\$63++	Finger Sandwich Roulades	\$104++

Per Item

Cheese Sticks and Babybel® Cheeses	\$4.50++	Candy Bars	\$5.75++
Individual Bags of Chips, Pretzels and Nuts	\$5.50++	Granola and Nutri-Grain® Bars	\$6++
Individual Yogurts (GF)	\$6.25++	Assorted Ice Cream Novelties and Frozen Fruit Bars	\$9.50++
Protein and Energy Bars	\$7.75++	Fruit and Cheese Cups	\$10.50++
Crudité Cups, Ranch Dressing	\$10++	Whole Fresh Fruit (GF, DF, VGN)	\$5.50++
Individual Cold Cereals and Milk	\$10++	Fruit Kabobs and Yogurt Dip (GF) (minimum 25 each)	\$10++
Strawberry and Blueberry Yogurt Parfaits	\$10.50++		

Per Person

Hummus and Pita Chips	\$11++	Spinach or Cipollini Onion Dip	\$41++
Tortilla Chips, Tomato Salsa, Salsa Verde, and Guacamole (GF, DF)	\$15.75++		
Sliced Fresh Seasonal Fruits (GF, DF, VGN) (minimum 25 guests)	\$17.75++		

BREAKS

Specialty

Specialty Break prices are based on 30 minutes of service time. Minimum of 20 guests.

HIGH PROTEIN

Almond Butter Energy Bites (GF, DF, VGN) Assorted

Protein Bars, String Cheese

Spicy Garlic Edamame (GF, DF, VGN)

Deviled Eggs (GF, DF, V), Beef Sticks

Assorted Protein Beverages

\$34++ per person

SMOOOTH JAVA JOY*

Bacon Egg and Cheese Bites

House-Made Chocolate-Dipped Biscotti (V)

Butter Cookies, Lemon Pound Cake (V)

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

\$30++ per person

THE FRONT NINE

Trail Mix,

Build Your Own Greek Yogurt Parfaits (V)

with Berries, Granola, Nuts, Seeds,

Avocado Toast with Tomato Bruschetta, Feta, Basil (V),

Blueberry Oat Croquettes (V),

Arnold Palmer Half & Half

\$34++ per person

CELEBRATING FLORIDA CITRUS

Key Lime Pie Overnight Oats (V)

Warm Biscuits and Marmalade (V)

Whipped Ricotta Toast (V)

With Grapefruit and Orange Blossom Honey

Mini Orange and Strawberry Muffins (V)

Citrus Madeleines (V)

Orange-Mint Fruit Infused Water

\$33++ per person

CHOC-CUTERIE

Chocolate Dipped Bacon (GF)

Fudge Brownies (V), Chocolate Truffles (V)

Dark Chocolate Bark (V), White Chocolate Clusters

Yogurt Pretzels, Cold Brew Coffee

\$31++ per person

GRAPEFRUIT LEAGUE BALL PARK

Warm Mini Pretzels (V)

Assorted Mustard, Ale Cheese Sauce

Mini Italian Sausage, Roasted Peppers, Marinara,

Provolone, Served on a Hoagie

Cracker Jacks®

Assorted Ice Cream Bars

Americana® Bottled Sodas

\$35++ per person

Additional \$10++ per person for each additional 30 minutes.

*Attendant(s) required, \$225+ per attendant.

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

BREAKS

Specialty

Specialty Break prices are based on 30 minutes of service time. Minimum of 20 guests.

CHIPS AND DIP

Lavash Bread and Hummus (v)
House Made Potato Chips and French Onion Dip (v),
Sourdough Crackers and Brie Dip (v)
Tortilla Chips, Guacamole, and Salsa (v)
Shortbread Cookies and Cannoli Dip (v)
Assorted Flavored Sparkling Water

\$29++ 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 Floats

\$27++ per person

THE BACK NINE

Heirloom Tomato BLT, Cheddar Brioche
Assorted Jerky
Mini Hot Dogs (DF)
Sauerkraut, Relish, Grain Mustard, Ketchup
Orange Coconut and Dark Chocolate Chip Cookies (v),
Key Lime Bars (v),
Assorted Sports Drinks

\$34++ per person

COOKIES GALORE

Sumptuous Chocolate Chip (v)
Cranberry-Orange Oatmeal Nut (v)
White Chocolate Macadamia Nut (v)
and Double Fudge (V) Cookies
Whole, Low-Fat and Chocolate Milk

\$25++ per person

REFRESHMENTS

Freshly Brewed Starbucks®
Regular and Decaffeinated Coffee,
Gourmet Tea Selection,
Assorted Regular and Diet Soft Drinks,
Fiji® Bottled Waters

30 Minutes - \$19++ per person
Half Day (4 hours) - \$45++ per person
Full Day (8 hours) - \$65++ per person



Additional \$10++ per person for each additional 30 minutes.

*Attendant(s) required, \$225+ per attendant.

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

BREAKFAST

Continental



DAY OF THE WEEK

\$47++ per person*

All Continental Breakfasts Include:

Florida Orange, Grapefruit, Cranberry and Apple Juice

Assorted Melons, Fruits, Berries (VGN)

Greek Yogurt, Almond Granola, Honey (V)

House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)

Cream Cheese, Whipped Butter, Honey, Preserves

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

Continental Breakfasts are Based on (1) Hour of Service

Monday

All-Natural Oatmeal (DF, VGN)

Raisins, Brown Sugar, Cinnamon, Walnuts

Warm Cinnamon Rolls (V)

Tuesday

Stone Ground Grits (GF, V)

Butter, Cheddar Cheese, Chopped Bacon, Green Onion

Assorted Doughnuts (V)

Wednesday

Buckwheat and Coconut Porridge (DF, VGN)

Walnuts, Cranberries

Crumb Cake (V)

Thursday

Quinoa & Oats (DF, VGN)

Toasted Coconut, Almonds,

Caramelized Apples, Peanut Butter Sauce

Carrot Quick Bread (V)

Friday

All-Natural Oatmeal (DF, VGN)

Raisins, Brown Sugar, Cinnamon, Walnuts

Sticky Buns (V)

Saturday

Stone Ground Grits (GF, V)

Butter, Cheddar Cheese, Chopped Bacon, Green Onion

Apple Cinnamon Monkey Bread (V)

Sunday

Quinoa & Oats (DF, VGN)

Toasted Coconut, Almonds,

Caramelized Apples, Peanut Butter Sauce

Assorted Scones (V)

Continental Breakfasts are designed for service inside the meeting room or an adjacent pre-function foyer.

If additional seating and/or table service is required, an additional \$5++ per person will apply.

By selecting an alternative day for your function, the continental breakfast menu will be priced at \$52++ per person.

BREAKFAST

Buffets

DAY OF THE WEEK

\$62++ per person*

All Breakfast Buffets Include:

Florida Orange, Grapefruit, Cranberry and Apple Juice

Assorted Melons, Fruits, Berries (VGN)

Greek Yogurt, Almond Granola, Honey (V)

House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)

Cream Cheese, Whipped Butter, Honey, Preserves

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

Breakfast Buffets are Based on (1.5) Hours of Service

Monday

All-Natural Oatmeal (DF, VGN)

Raisins, Brown Sugar, Cinnamon, Walnuts

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V)

Three-Cheese Blend

Corned Beef Hash (GF,DF)

Applewood Smoked Bacon (GF,DF,VGN)

Marble Breakfast Potatoes, Caramelized Onions (GF,DF,VGN)

Assorted Doughnut Holes (V)

Warm Cinnamon Rolls (V)

Tuesday

Stone Ground Grits (GF, V)

Butter, Cheddar Cheese, Chopped Bacon, Green Onion

Buttermilk Biscuits & Gravy

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V), Shaved Parmesan

Applewood Smoked Bacon (GF,DF), Turkey Sausage (GF,DF)

Yukon Gold Breakfast Potatoes, Roasted Peppers & Onions (GF,DF,VGN)

Assorted Doughnuts (V)

Wednesday

Buckwheat and Coconut Porridge (DF, VGN)

Walnuts, Cranberries,

Vanilla French Toast, Grade A Maple Syrup (V)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V), Queso Fresco

Applewood Smoked Bacon (GF,DF), Chicken Sausage (GF,DF)

Sweet & Medley Potato Hash, Caramelized Shallots (GF,DF,VGN)

Crumb Cake (V)

Thursday

Quinoa & Oats (DF, VGN)

Toasted Coconut, Almonds,

Caramelized Apples, Peanut Butter Sauce

Warm Cinnamon Bread Pudding (V)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V) Gruyere

Applewood Smoked Bacon (GF,DF), Georgia Sausage (GF,DF)

Potato Cakes (DF,VGN)

Carrot Quick Bread (V)

Friday

All-Natural Oatmeal (DF, VGN)

Raisins, Brown Sugar, Cinnamon, Walnuts

Gruyere & Leek Quiche

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V)

Crumbled Goat Cheese

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

Marble Breakfast Potatoes, Caramelized Onions (GF,DF,VGN)

Sticky Buns (V)

Saturday

Stone Ground Grits (GF, V)

Butter, Cheddar Cheese, Chopped Bacon, Green Onion

Blueberry & Granola Buttermilk Tart (V)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V), Feta,

Applewood Smoked Bacon (GF,DF), Chicken Sausage (GF,DF)

Yukon Gold Breakfast Potatoes, Roasted Peppers & Onions (GF,DF,VGN)

Apple Cinnamon Monkey Bread (V)

Sunday

Quinoa & Oats (DF, VGN)

Toasted Coconut, Almonds,

Caramelized Apples, Peanut Butter Sauce

Avocado Toast, Pico de Gallo, Feta, Everything Seasoning (V)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V), Cotija

Applewood Smoked Bacon (GF,DF), Chorizo Links (GF,DF)

Sweet & Medley Potato Hash, Caramelized Shallots (GF,DF,VGN)

Assorted Scones (V)

*By selecting an alternative day for your function, the breakfast menu will be priced at \$67++ per person.

Buffets require a minimum of 50 people. Fewer than 50 people, add \$7++ per person.

BREAKFAST

Enhancements

Designed as Enhancements to Breakfast Buffets and Continental Breakfasts

CHEF-ATTENDED STATIONS*

Sugar And Spice Challah Bread

French Toasts (V)

Made-to-Order Vanilla-Spice-Battered Challah Bread
Powdered Sugar, Cinnamon Butter,
Whipped Butter, Warm Maple Syrup

\$15++ per person

Crepe Station (V)

Nutella and Crème Filled Crepes
Strawberries, Bananas, Blueberries,
Toasted Almonds, Chocolate Chips,
Whipped Cream, Chocolate and Raspberry Sauces

\$14++ per person

Silver Dollar Pancakes (V)

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

\$14++ per person

Breakfast Flatbreads Station

House-Made Flatbreads

Herb Scrambled Eggs, Black Forest Ham, Aged Cheddar Cheese
Scrambled Eggs, Artichokes, Pesto, Mushrooms, St. Andre's Brie
(Fire Watch Required Indoors)

\$16++ per person

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

\$17++ per person

BREAKFAST HANDHELDS

Minimum Order of (1) Dozen per Selection

Croissant Sandwich

Fried Egg, Cheshire Bacon, and American Cheese
\$15.50++ each

Breakfast Cuban

Grilled Cuban Bread, Ham, Salami, Egg, and Cheese
\$15.50++ each

Just-Baked Biscuits

Sausage, Egg, and Cheese Biscuit
\$14.50++ each

Breakfast Burrito

Scrambled Eggs, Chorizo, Sweet Peppers, Cilantro,
Jack Cheese, Salsa, and Sour Cream
\$14.50++ each

**Substitute Turkey Sausage or Vegan
Protein in Any Handheld**

BREAKFAST ENHANCEMENTS

Bircher Muesli (V)

\$12++ per person

All-Natural Oatmeal (DF, VGN)

Raisins, Brown Sugar, Cinnamon, and Walnuts
\$10++ per person

Smoked Cheddar Grits (GF, V)

\$9++ per person

Biscuits and Gravy

\$11++ per person

French Toast Bread Pudding (V)

Maple Butter

\$13++ per person

Bacon and Cheese OR Three Cheese Egg Bites

\$11++ each

*Attendant(s) Required, \$225+ per Attendant

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

BREAKFAST

Plated

Plated breakfast menus include Florida Orange Juice,
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
and Gourmet Selection of Teas

GATLIN

Market-Fresh Fruit, Vanilla Yogurt and Almond Granola Parfait (v)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V)

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

Home-Fried Potatoes (GF,DF, VGN)

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

Whipped Butter, Honey, and Preserves

\$49++

PANZACOLA

Greek Yogurt Parfait, Fresh Berries, Almond Granola (v)

Corned Beef Hash (GF), Poached Eggs, Green Onions, Hollandaise Sauce, Hash Brown

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

Whipped Butter, Honey, and Preserves

\$51++

SHINGLE CREEK

Cinnamon Roll French Toast, Fresh Berries, Granola, Grade A Maple Syrup (v)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF,V)

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

Home-Fried Potatoes (GF,DF)

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

Whipped Butter, Honey, and Preserves

\$54++

MI CASA BREAKFAST

Avocado Toast, Pico de Gallo, Cotija, Micro Greens, Cilantro Vinaigrette (v)

Huevos Rancheros Bowl (GF,DF)

Mi Casa Beans, Spanish Rice, Salsa Roja, Fried Eggs, Salsa Verde, Crispy Tortilla Strips

Mexican Sweet Breads (v)

\$54++

LUNCH

Plated

Plated lunch menus include choice of one starter, choice of one dessert,
Freshly Baked Rolls and Butter,
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees,
Gourmet Selection of Teas, and Freshly Brewed Iced Tea.



FIRST COURSE

Select One

Lobster Bisque

Cream Sherry, Crème Fraîche, Maine Lobster

Classic Caesar Salad

Local Baby Romaine, Olive Oil Focaccia Croutons,
Shaved Parmesan Reggiano, House Caesar Dressing

Heirloom Tomato and Mozzarella Caprese (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

Farmer's Salad (V)

Local Mixed Greens, Heirloom Tomato, Cucumber,
Focaccia Crouton, Shredded Carrot, Radish, Honey Citrus Vinaigrette

ENTRÉE SELECTIONS

Select One

Filet Mignon (GF)

Potato Au Gratin, Local Mushrooms,
Baby Vegetables Bordelaise
\$88++

All-Natural Chicken (GF)

Cheesy Polenta Cake, Grilled Broccolini,
Parmigiana Chicken Jus
\$71++

Miso Glazed Faroe Island Salmon (GF,DF)

Purple Rice, Bok Choy
\$76++

Beef Short Rib (GF)

Yukon and White Sweet Potato Purée, Grilled Asparagus,
Green Onion, Parsley Purée
\$74++

All-Natural Chicken Francese

Mashed Yukon Potato, Sauteed Spinach,
White Wine Lemon Butter
\$71++

Seared Grouper

Garden Herb Risotto, Grilled Caulilini,
Lemon Butter
\$80++

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

LUNCH

Plated

DESSERT OPTIONS

Select One

Key Lime Pie (V)

Vanilla Whipped Cream, Fresh Berries and Raspberry Coulis

Carrot Cake (V)

Cream Cheese Icing and Caramel Sauce

Dark Chocolate Mousse (V)

Chocolate Cake, Raspberry Sauce

Vanilla Bean Cheesecake (V)

Strawberry Coulis, Strawberries

Strawberry Charlotte (V)

Strawberry Cake, Vanilla Bean Mousse

Mixed Berry Streusel Tart (V)

Frangipane, Mixed Berry Filling, Toasted Almonds, Raspberry Coulis



GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

** Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

LUNCH

Buffets

DAY OF THE WEEK

\$79++ per person*

Lunch Buffets Based on (1.5) Hours of Service

All Lunch Buffets Include: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Gourmet Selection of Teas, and Freshly Brewed Iced Tea

MONDAY

Shingle Creek Farmhouse

Farmers Salad, Radish, Grilled Asparagus, Broccolini,
Cucumber, Heirloom Tomato, Lemon Pecorino Vinaigrette (GF,V)
Roasted Beet Salad, Soft Goat Feta, Pistachio and Pumpkin Seed Dukkah,
Grain Mustard Citrus Dressing (GF,V)
Marinated Tomato and Burrata, Extra Virgin Olive Oil Toasted Baguette (V)
Freshly Baked Rolls and Butter

Red Wine Beef Short Ribs, Garden Herb Gremolata (GF,DF)
Seared Local Grouper, Fennel Butter (GF)

Additional Upgrade \$9++ per person:

Roasted Lake Meadows Chicken, Parmesan Chicken Jus, Roasted Wild Mushrooms, English
Pea Purée (GF)

Orecchiette Pasta Mac & Cheese, Buttered Biscuit Crumb (V)
Seasonally Roasted Farm Vegetables (GF, DF, VGN)
Southern Farm Inspired Desserts (V)

TUESDAY

A Land Remembered

Chilled Gulf Shrimp, Horseradish Cocktail, Lemon (GF, DF),
Seared Beef Striploin Carpaccio, Black Garlic Soy, Shaved Radish, Extra Virgin Olive Oil, Grilled Baguette
Steakhouse Wedge, Heirloom Tomato, Smoked Bacon, Bleu Cheese, Ranch Dressing (GF)
Heirloom Tomato and Mozzarella, Extra Virgin Olive Oil, Sea Salt (GF, V)
Freshly Baked Rolls and Butter

Grilled Steak Tips, Roasted Mushrooms, White Shoyu Butter
Grilled Herb Marinated Chicken Breast (GF,DF)

Additional Upgrade \$9++ per person:

Seared Snapper, Roasted Caulilini, Sweet Potato Purée (GF)

Creamed Spinach and Baby Greens (V)
Loaded Baked Potato (GF,V,DF)
Green Onion, Bacon, Butter, Sour Cream, Aged Cheddar
Grilled Asparagus, Hollandaise (GF,V)
Steakhouse Inspired Desserts (V)

*By selecting an alternative day for your function, the lunch menu will be priced at \$89++ per person.
Buffets require a minimum of 50 people. Fewer than 50 people, add \$9++ per person

LUNCH

Buffets

DAY OF THE WEEK

\$79++ per person*

Lunch Buffets Based on (1.5) Hours of Service

All Lunch Buffets Include: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Gourmet Selection of Teas, and Freshly Brewed Iced Tea

WEDNESDAY

Mediterranean

Mediterranean Salad Bar

Baby Romaine, Baby Medley Tomatoes, Kalamata Olives, Cucumbers, Feta,
Shaved Red Onion, Artichokes, Croutons, Greek Vinaigrette, Herb and Yogurt Dressing
Asparagus & Cous Cous Salad, Lemon & Mint Vinaigrette (DF, VGN)

Build Your Own Gyro

Greek Yogurt Marinated Chicken, Oregano, Lemon (GF)
Falafel (VGN)

Lemon Hummus, Tzatziki, Cucumber, Roasted Chickpeas, Goat Feta, Sliced Tomatoes,
Shredded Lettuce, Warm Pita

Additional Upgrade \$9++ per person:

Grilled Flank Steak (GF,DF)

Harissa Spiced Mahi Mahi, Stewed Tomatoes, Capers, Parsley (GF,DF)

Lemon Wild Rice, Toasted Pine Nuts, Roasted Leeks (GF,DF)

Grilled Vegetables, Roasted Eggplant, Artichokes, Crispy Garbanzo Beans (GF, DF, VGN)

Mediterranean Inspired Desserts

THURSDAY

Cala Bella

Baby Kale Caesar, Shaved Parmesan, Olive Oil Parmigiana Crouton, Caesar Dressing

Panzanella Salad, Croutons, Marinated Tomatoes, Fresh Mozzarella, Frisée, Arugula, Onions, Prosciutto, Torn Basil

Cassarecce Pasta Salad, Creamy Feta Vinaigrette, Radish, Grilled Rapini, Artichoke (V)

Focaccia (V), Butter

Grilled Pompano Beach Swordfish, Eggplant Caponata, Lemon Gremolata, Preserved Lemon (GF)
Chicken Marsala, Roasted Mushrooms (DF)

Additional Upgrade \$9++ per person:

Cala Bella Meatballs, San Marzano Tomato Sauce

Toasted Farro and Bulgur Risotto, Aged Parmesan

Ras El Hanout Roasted Vegetables (GF,VGN)

Italian Style Desserts (V)

*By selecting an alternative day for your function, the lunch menu will be priced at \$89++ per person.
Buffets require a minimum of 50 people. Fewer than 50 people, add \$9++ per person

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

LUNCH

Buffets

DAY OF THE WEEK

\$79++ per person*

Lunch Buffets Based on (1.5) Hours of Service

All Lunch Buffets Include: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Gourmet Selection of Teas, and Freshly Brewed Iced Tea

FRIDAY

Latin

Chipotle Quinoa Salad, Black Beans, Red Pepper, Cilantro, Chipotle Avocado Vinaigrette (GF,DF,VGN)

Royal Red Shrimp Ceviche, Leche De Tigre (GF,DF)

Mexican Street Corn Salad Roasted Poblano, Cotija Cheese, Chili, Citrus Crema (GF,V)

Street Tacos

Served with Corn Tortillas

Chicken (GF), Beef Barbacoa (GF, DF)

Toppings to Include: Pico De Gallo, Salsa, Guacamole, Sour Cream, Jalapeños,
Cilantro, Lime, Chopped Onion, Queso Fresco, Tortilla Chips

Additional Upgrade \$9++ per person:

Ft. Pierce Swordfish (GF,DF)

Beef Empanadas, Rocoto Aioli

Poblano Rice (GF, VGN)

Mi Casa Beans (GF,DF)

Desserts with a Latin Flair (V)

SATURDAY

Floribbean

Butter Lettuce, Radicchio, Tomato, Watermelon Radish, Celery, Hearts of Palm, Blood Orange Dressing (GF,DF,VGN)

Green Bean Salad, Blackened Cauliflower, Roasted Carrots, Shaved Fennel (GF,DF,VGN)

Potato Salad (GF,DF,V)

Mini Biscuits and Butter

Shrimp and Andouille Sausage

with Logan Turnpike Grits, Pepper Relish, Hot Sauce Bar

Lake Meadows Chicken, Pan Jus, Green Tomato Chow Chow (GF, DF)

Additional Upgrade \$9++ per person:

Mojo Flank Steak (GF,DF)

Pressed Cuban Sandwiches

Whipped Potato and Boniato (GF,V)

Orange Zest Roasted Carrots (GF,DF,VGN)

Signature Desserts (V)

*By selecting an alternative day for your function, the lunch menu will be priced at \$89++ per person.
Buffets require a minimum of 50 people. Fewer than 50 people, add \$9++ per person

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

LUNCH

Buffets

DAY OF THE WEEK

\$79++ per person*

Lunch Buffets Based on (1.5) Hours of Service

All Lunch Buffets Include: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Gourmet Selection of Teas, and Freshly Brewed Iced Tea

SUNDAY

18 Monroe Deli

Lake Meadows Chicken Noodle Soup (DF)

Deli Style Potato Salad (GF,V)

Salad Bar to Include: Mixed Greens, Baby Tomatoes, Cucumber, Carrots, Grilled Broccoli,
Shaved Onions, Roasted Beets,
Kalamata Olives, Chickpeas, Three Cheese Blend, and Feta, Buttermilk Ranch,
White Balsamic Vinaigrette, and Caesar Dressings
House-Made Salt-and-Vinegar Potato Chips

Hot Pastrami on Rye Bread Whole-Grain Mustard

Display of Deli Meats to Include:

Oven-Roasted Turkey Breast, Honey-Cured Ham, Roast Beef and Genoa Salami

Display of Cheeses to Include:

Swiss, American, Smoked Gouda and Provolone

Lettuce and Vine-Ripe Tomatoes, Banana Peppers, Kosher Pickles,
Pickled Tomatoes, Pepperoncini, Peppadews, Mustard,
Deli Mustard, Mayonnaise and Horseradish Cream, Artisan Deli Breads

18 Monroe Deli Dessert Selection



The Sunday 18 Monroe Deli Lunch Buffet can be used any day of the week for the same price.
Deli buffet requires a minimum of 25 people. Fewer than 25 people, add \$9++ per person

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

LUNCH

Tour

TOUR LUNCHES

\$59++ each

Select Up To Three Per Function

Par

Oven-Roasted Turkey and Shaved Ham, Provolone Cheese, Lettuce and Tomato, Red Pepper Mayonnaise, Hoagie Roll

Eagle

Chilled Herbed Breast of Chicken, Arugula, Pepper Jack Cheese, Oven-Dried Tomatoes, Olive Tapenade on Schiacciata Italian Bread

Birdie

Shaved Roast Beef, Genoa Salami and Provolone Cheese, Watercress, Vine-Ripe Tomatoes, Horseradish Mayonnaise, Pretzel Roll

Albatross (V)

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

Bogey (GF)

Citrus Grilled Chicken Breast, Spring Greens, Napa Slaw, Carrots, Watermelon Radish, Cucumbers, Green Onions, Edamame, Sesame Seeds, Ginger Lime Dressing

Hole In One (VGN)

Roasted Red Pepper Hummus, Grilled Vegetables, Spicy Cucumbers, Crunchy Onions, Spinach, Arugula, Whole Wheat Wrap, Kettle Chips (GF,DF,VGN), Marinated Five Bean Salad (GF,DF,VGN), and Pear (GF, DF,VGN)

Select One Per Category to Include with All Tour Lunches*:

Salads

Quinoa Salad (GF,V)
Fresh Strawberries and Blueberries (GF,DF,VGN)
Marinated Five Beans (GF,DF,VGN)

Dessert

Whole-Grain Gourmet Cookie (V)
Vanilla Bean Cheesecake (V)
Florida Key Lime Pie Cup (V)
KIND Bar (GF)
Pear (GF, DF, VGN)

Snacks

Kettle Chips (GF,DF,VGN)
Terra Chips (GF,DF,VGN)
Apple (GF,DF,VGN)

**Vegan Sides Included with Vegan Tour Lunch*

All Lunches include Dinnerware Packets, Napkins and Condiments.

Tour Lunches are designed for off-premises events or Group departures.

Tour Lunches Requiring Seating and/or Table Service will be Charged an Additional \$7++ per person.

Beverages Available on Consumption Basis.

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

DINNER

Plated

All plated dinner menus include choice of one starter, choice of one dessert,
Freshly Baked Rolls and Butter,
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees,
Gourmet Selection of Teas.



FIRST COURSE

Select One

Classic Caesar

Local Baby Romaine, Olive Oil Focaccia Croutons,
Shaved Parmesan Reggiano,
House Caesar Dressing

Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab Bacon,
Drunken Baby Tomato, Herb Buttermilk Dressing

Harvest Farmers Salad (GF, V)

Local Greens, Radish,
Grilled Asparagus and Broccolini,
Fava Bean, English Pea Purée,
Cucumber, Sweet Onion,
Toasted Sunflower Seeds, Creamy Feta,
Preserved Lemon Vinaigrette

Baby Kale Salad (GF, V)

Seasonal Squash, Candied Pistachios,
Pickled Golden Raisins, Roasted Brussel Sprouts,
Gorgonzola Cheese,
Apple Cider and Maple Vinaigrette

Heirloom Tomato and Burrata Salad (GF, V)

Aged Balsamic, Arugula, Grilled Fennel,
Smoked Tomato Vinaigrette

Roasted Baby Beets (GF, V)

Golden Beet and Citrus Purée, Whipped Ricotta,
Local Hydroponic Greens, Arugula,
Toasted Hazelnut Dukkah, Florida Honey,
Pink Grapefruit Vinaigrette

SECOND COURSE ENHANCEMENT OPTIONS

Coriander Crusted Yellowfin Tuna (GF,DF)

Caper Berry, Castelvetrano Olive, Avocado Purée, Fennel & White Balsamic
\$13++

Seared A5 Wagyu Beef Carpaccio (DF)

Pickled Mustard Seeds, Hardwood Smoked Soy, Shaved Radish, Cured Egg Yolk, Focaccia Toast
\$16++

Gulf Shrimp Cocktail (GF,DF)

Horseradish, Cocktail Sauce, Lemon
\$13++

DINNER

Plated

ENTRÉE SELECTIONS

Peppercorn Crusted Filet of Beef (GF)

Crème Fraîche Potato Purée, Local Mushrooms,
Asparagus, Bone Marrow Sauce
\$142++

Grilled New York Strip (GF)

Golden Cauliflower Purée, Roasted Sweet Fingerlings,
Cipollini Onions, Green Beans, Steak Butter
\$132++

Slow Cooked Beef Short Rib (GF)

Potato and Celeriac Purée, Glazed Root Vegetables,
Horseradish Gremolata, Red Wine Reduction
\$124++

All-Natural Chicken

Roasted Garlic Mashed Potatoes, Confit Leeks, Fried Brussels, Truffle Chicken Jus
\$104++

Joyce Farms Chicken Saltimbocca

Baby Spinach, Local Mushrooms, Potato Purée, Prosciutto, Crisp Sage
\$112++

Grilled Faroe Island Salmon

Cous Cous Risotto, Fava and Lima Beans, San Marzano Brodo, Romanesco
\$119++

Chilean Sea Bass (GF)

White Lentil Risotto, Squash, Romanesco, Roasted Cauliflower,
Pistachio Crunch, Meyer Lemon Butter Sauce
\$136++

Blackened Pompano Beach Swordfish

Sweet Corn Succotash, Green Beans,
Andouille Sausage, Tarragon Oil
\$125++

DINNER

Plated

DUO ENTRÉE SELECTIONS

**Peppercorn Crusted Filet of Beef, Bone Marrow Sauce
Butter Poached Maine Lobster Tail, Beurre Blanc Duo (GF)**
Crème Fraîche Potato Purée, Local Mushrooms, Asparagus
\$184++

**Chilean Sea Bass, Meyer Lemon Butter Sauce
Brown Butter Seared Day Boat Scallops Duo (GF)**
White Lentil Risotto, Romanesco, Roasted Cauliflower, Pistachio Crunch
\$169++

**Slow Cooked Beef Short Rib, Red Wine Reduction
Grilled Gulf Shrimp, Lemon Butter Duo (GF)**
Potato and Celeriac Purée, Glazed Baby Roots, Horseradish Gremolata
\$158++

**Grilled New York Strip, Steak Butter
All-Natural Chicken Breast, Parmesan Chicken Jus Duo (GF)**
Golden Cauliflower Purée, Roasted Sweet Fingerlings, Cipollini Onions, Green Beans
\$155++

DESSERT OPTIONS

Select One

Dark Chocolate Pecan Turtle Tart (V)
Caramel and Milk Chocolate Pecan Filling

Tropical Pavlova (GF, V)
Passion Fruit Curd, Vanilla Bean Whipped Ganache,
Mango Popping Pearls, Fresh Fruit

Banana Chiboust Torte (V)
Dark Chocolate Cake, Caramelized Bananas, Caramel Sauce

Tiramisu Cheesecake (V)
Coffee-Soaked Ladyfinger Sponge, Marsala Wine Cheesecake,
Vanilla Bean Whipped Mascarpone

White Chocolate Mousse Dome (V)
Seasonal Fruit Center, Chocolate Crunch Bottom

Pistachio Raspberry Mousse Cake (V)
Pistachio Nougatine Cremieux, Candied Pistachios

DINNER

Buffets

Dinner Buffets Based on (2) Hours of Service

All Dinner Buffets Include: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

SMOKE ON THE CREEK

Burnt Ends Chili (GF,DF),
Sour Cream, Chives, Three Cheese Blend

Southern Style Coleslaw (GF,V)

Marble Potato Salad, Pecorino,
Chopped Bacon, Boiled Egg (GF)

Pasta Salad, Kalamata Olives,
Cucumbers, Tomatoes, Peppers,
Smoked Tomato Vinaigrette (DF,V)

Grilled Vegetables, Roasted Peppers,
Pickled Peppers,
Green Goddess Dressing (GF,V)

Jalapeño Corn Bread, Honey Butter (V)

Carving Station*

Black Angus Smoked
Beef Brisket (GF,DF)

Slow Smoked Pulled Pork
(GF,DF)

BBQ Rubbed Chicken (GF,DF)

Assorted BBQ Sauces:
Carolina, Alabama White,
Texas, Kansas City

Cajun Spiced Shrimp,
Lemon Garlic Butter (GF)

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

Collard Greens (GF)

Chef's Choice of Desserts (V)

\$170++

CREEK LUAU

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

Mixed Greens, Edamame, Shredded Carrots,
Bean Sprouts, Shaved Radish, Cucumbers,
Crispy Wonton Strips, Miso & Ginger Dressing (DF,VGN)

Tuna Tataki, Seaweed Salad, Ponzu,
Green Onion Vinaigrette (DF)

Dim Sum

Pork Pot Sticker, Shrimp Shumai,
Vegetable Spring Roll
(Based on 3 Pieces Per Person)

Carving Station*

Kalua Whole Smoked Pig
Hawaiian Sweet Rolls, Macadamia Sesame Slaw,
Hawaiian BBQ Sauce, Huli-Huli Sauce,
Toasted Sesame Dressing

Miso Marinated Chilean Seabass (DF)

Teriyaki & Sesame Glazed Chicken (DF)

Korean Barbecue Short Ribs,
Grilled Green Onions (DF)

Coconut Jasmine Rice (GF,VGN)

Stir Fried Vegetables,
Local Mushrooms, Edamame (DF,VGN)

Chef's Choice of Desserts (V)

\$177++

Buffets require a minimum of 50 people. Fewer than 50 people, add \$11++ per person.

*Attendant(s) Required, \$225+ per Attendant.

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

DINNER

Buffets

Dinner Buffets Based on (2) Hours of Service

All Dinner Buffets Include: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

SEAFOOD BOIL

New England Clam Chowder
German Style Potato Salad (GF,DF)
Heirloom Tomato Salad, Cucumbers, Feta Cheese, Pickled Onions (GF,V)
Peel and Eat Shrimp Cocktail (GF,DF)
Cocktail Sauce and Lemons
Freshly Baked Rolls, Corn Bread, and Butter
PEI Mussels, Lemon and White Wine Butter, Leeks, Fresh Tomato (GF)
Lemon and Garlic Grilled Chicken (GF,DF)
Seafood Boil (GF)
Lobster, Jumbo Shrimp, Clams, Andouille Sausage, Marble Potatoes, Corn, Roasted Garlic Butter
Carving Station*
New York Strip (GF,DF)
Potato Purée, Local Mushrooms, Chimichurri, Horseradish Cream
Seared Florida Grouper (GF)
Grilled Artichokes, Baby Tomatoes, Lemon Garlic Butter
Green Beans, Parmesan, Crispy Garlic (GF, V)
Chef's Choice of Desserts (V)

\$180++

DOWN SOUTH

Southern Hummus- Boiled Peanut Hummus (GF,DF,VGN)
Southern Black Eyed Pea Hummus (GF,DF,VGN)
Pimento Cheese, Marinated Green Tomatoes, B&B Pickles, Drunken Mustard, Deviled Eggs
Toasted Pretzel Bread, Sourdough
Market Style Southern Cobb Salad
Chopped Greens, Bacon, Chopped Egg, Bleu Cheese, Cucumber, Tomato, Green Onion, Toasted Pecans, Black Eyed Peas & Grilled Corn, Chopped Avocado, Sourdough Croutons, Dijon Vinaigrette
Freshly Baked Rolls and Butter
Gulf Shrimp and Andouille Sausage, Stone Ground Grits (GF), Salsa Verde, Cheddar, Chopped Bacon, Chimichurri, Assorted Hot Sauce
Boneless Buttermilk Fried Chicken
Carolina BBQ, Alabama White, Buffalo Sauce
Slow Smoked Spareribs (GF,DF)
Blackened Salmon, Chow-Chow, Pickled Okra (GF,DF),
Hoppin' John, Smoked Ham Hock, Carolina Gold Rice, Pepper Relish (DF)
Jalapeño Corn Pudding (V)
Braised Collard Greens (GF)
Chef's Choice of Dessert (V)

\$167++

Buffets require a minimum of 50 people. Fewer than 50 people, add \$11++ per person.

*Attendant(s) Required, \$225+ per Attendant.

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

RECEPTION

Hors D'oeuvres

Minimum of 50 Pieces Each Selection. Priced Per Piece.
Butler Passed Hors d'oeuvre selections will result in a fee of \$55+ per server, per hour.

COLD SELECTION

Crostini, Hummus, Marinated Tomatoes, Crispy Chickpeas, Pine Nuts (DF, VGN)	\$10++
Focaccia, Olive Tapenade, White Shoyu Mushrooms, Seaweed Salad (DF, VGN)	\$10++
Mini Avocado Toast, Salsa Verde, Pumpkin Seeds, Micro Greens (DF, VGN)	\$10++
Golden Baby Beet, Whipped Ricotta, Pistachio Gremolata (GF,V)	\$10++
Mushroom Toast, Local Mushrooms, Sherry Wine, Stracciatella (V)	\$10++
Corn Bread, Brie Cheese, Apple Butter, Caramelized Pears (V)	\$10++
Compressed Watermelon and Soft Goat Feta, Garden Mint (GF,V)	\$10++
Labneh, Roasted Squash, Pine Nut, Chickpeas, Grilled Naan (V)	\$10++
Grilled Focaccia, Burrata, Tomato Bruschetta (V)	\$10++
Deviled Eggs, Dijon Aioli, Cured Egg Yolk, Caviar (DF,GF)	\$10++
Pastrami Smoked Salmon, Pumpernickel, Lemon Caper Cream Cheese, Chives	\$11++
Chilled Shrimp BLT Profiterole	\$11++
Tuna Poke Taco, Crisp Wonton, Avocado (DF)	\$12++
Lobster Roll, Shaved Lettuce, Toasted Brioche (DF)	\$12++
Mini Buttermilk Biscuits, Pimiento Cheese, Marinated Green Tomato, Aged Country Ham	\$10++
Seasonal Fruit and Aged Country Ham (GF)	\$11++

HOT SELECTION

Vegetable Spring Roll, Thai Sweet Chili (DF, VGN)	\$10++
Mini Grilled Cheese, Sourdough, Aged Cheddar and Gruyere (V)	\$10++
Falafel, Tzatziki (V)	\$10++
Potato Pancake, Crème Fraiche, Smoked Trout Roe	\$11++
Crab Cake, Old Bay Remoulade	\$12++
Bacon Wrapped Scallops (GF,DF)	\$12++
Barbecue Bacon Wrapped Shrimp (GF,DF)	\$12++
Beef Kibbeh, Tzatziki	\$11++
Firecracker Bacon-Wrapped Chicken (GF,DF)	\$10++
Beef Empanadas, Salsa Verde (DF)	\$11++
Chicken Empanadas	\$10++
Birria Taco, Three Chile Reduction	\$11++
Pork Pot Stickers, Chile Crunch, Soy (DF)	\$11++
Fried Chicken Bites, Honey Seared Corn Bread, Bourbon Barrel Maple Butter, Chicken Gravy	\$10++
Cheese and Jalapeño Arepa, Guasacaca (V)	\$10++
White Potato & Truffle Croquette (V)	\$10++
French Onion Soup Boule	\$11++
Spanish Corn Fritter (V)	\$10++
Potato Samosa, Chutney Tamarind (DF,VGN)	\$11++
Ham Croquettes	\$10++

RECEPTION

Cold Displays

Reception Displays Based on (1.5) Hours of Service

Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

Minimum of 20 Guests per Station

International & Domestic Cheese Board

Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese

Jasper Hill Farm, Greensboro, VT

Reypenaer 12 Month Gouda,

Traditional Ripened Cow's Milk,

Woerden, Netherlands

Two Year Aged Cheddar, Traditional New England Style,

Grafton Village Cheese Co. Grafton, VT

Humboldt Fog, Soft Ripened Goat Cheese

Cypress Grove Creamery, Arcata, CA

Local Honeycomb, Assorted Jams & Spreads,

Marcona Almonds, Assorted Crackers and Breads

\$32++

Chilled Seafood Display

Jumbo Gulf Shrimp (three per person)

Crab Claws (two per person)

Smoked Salmon, Smoked Fish Dip and Crackers,

Lemons, Assorted Hot Sauce, Cocktail Sauce,

Whipped Dill Crème Fraîche

(Minimum 25 persons)

\$54++

Charcuterie Display

Domestic and International Cured Meats,

Smoked Sausages, Pâté, Pickled Green Tomatoes,

Marinated Olives, Pickled Peppers,

Grilled Artichokes, Pistachios, Mustards,

Gherkins, Drunken Tomatoes,

Assorted Crackers & Breads

\$35++

Farmers Market (V)

Grilled Vegetables and Crudités,

Sliced Heirloom Tomatoes and Maldon Sea Salt,

Stracciatella, Soft Goat Feta,

Olives, Marinated Tomatoes,

Pimento Cheese, Fava Bean Hummus,

Pickled Vegetables, Bread and Butter, Pickles, Pepper

Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread

\$29++

Banrai Sushi Display

Handcrafted Rolls, Nigiri, and Maki

Wasabi, Soy, Pickled Ginger

(Based on Four Per Person)

\$39++

Salad Display

Local Mixed Greens and Romaine

Chickpeas, Roasted Beets, Cucumbers,

Black Beans & Corn, Shaved Radish, Tomatoes, Roasted Broccoli, Chopped Eggs,

Candied Bacon, Focaccia Croutons, Shaved Parmesan, Three Cheese Blend,

Corn Vinaigrette and Parmesan Peppercorn Dressing Tomato and Mozzarella Salad

\$27++

Fresh From The Hearth

House-made to Include

Corn Bread Muffins, Buttermilk Biscuits,

Warm Brioche, Brazilian Cheese Bread,

Sourdough, Croissants

Assorted Jams and Preserves, Local Honey,

Whipped Butter,

Herb Crème Fraîche

\$16++

RECEPTION

Hot Displays

Reception Displays Based on (1.5) Hours of Service

Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

Minimum of 20 Guests per Station

Dim Sum

Spicy Garlic Edamame (GF,DF,VGN)

Pork & Chive Dumpling (DF)

Chicken & Cabbage Pot Sticker (DF)

Vegetable Spring Roll (DF,VGN)

Chinese BBQ Pork Sausage (DF)

Sichuan Sauce, Ginger Soy Sauce,

Spicy Sweet Soy Sauce

\$32++

Taste of Tobias Sliders*

(Select Three)

Crab Cake, Cajun Remoulade,

Horseradish B&B Pickles, Arugula (DF)

Black Angus Burger, Dijon Aioli, Dill Pickles,
Bacon & Sautéed Onions, Jalapeño Queso

Pulled Pork, Southern Style Slaw,

Garlic Pickle Chips, Carolina BBQ (DF)

Falafel, Hummus, Pickled Cucumbers, Feta,
Tahini Slaw (V)

\$34++

The Smokehouse *

Carved Beef Brisket (GF,DF)

Pulled Pork (GF,DF)

Smoked Links (GF, DF)

Carolina BBQ and Kansas City BBQ Sauces

Coleslaw (GF,DF,V)

Corn Bread and Butter (V)

\$42++

Stone Fired Pizza*

(Firewatch Required Indoors)

Margherita...San Marzano Tomato,

Buffalo Mozzarella, Garden Basil (V)

Funghi...Local Mushrooms, Herb Ricotta,
Garlic Oil, Three Cheese Blend (V)

Butcher Pie...Pepperoni, Italian Sausage

\$35++

Street Taco*

(Select Three)

Served On Corn Tortillas

Birria Taco, Three Chile Reduction (GF)

Adobo Chicken, Shaved Radish, Salsa Verde,
Queso Fresco, Cilantro Crema (GF)

Chili Rubbed Shrimp Taco, Guasacaca,
Roasted Garlic Slaw, Cotija (GF)

Blackened Mahi, Marinated Cabbage, Pico de Gallo,
Cilantro Lime Crema (GF)

Plant Based Barbacoa, Crispy Chickpeas, Smashed
Avocado, Refried Black Beans, Salsa Roja (DF, VGN)

\$38++

All-American Grilled Cheese*

Slow Roasted Tomato Bisque (V)

Three Cheese, Cheddar, Fontina, Provolone (V)

Bacon, Marinated Tomatoes, Pimento Cheese

Ham, Gruyere, Multigrain Bread

\$31++

Cala Bella Pasta*

(Select Two)

Rigatoni Short Rib Bolognese

Semolina Gnocchi, Bacon, Peas, Garlic Cream

Linguini and Clams, White Wine and Garlic,
Extra Virgin Olive Oil,

Cassarecce, Lentil Bolognese, Braised Tuscan Kale,
Roasted Mushrooms (DF, VGN)

Crushed Pepper, Pecorino and Parmigiana Blend,
Stracciatella, Focaccia Rolls

\$37++

Low Country Gulf Shrimp Boil

Marble Potatoes, Corn,

Andouille Sausage, Garlic Butter

\$33++

*Attendant(s) Required at \$225+ each

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

RECEPTION

Carving Stations

Reception Displays Based on (1.5) Hours of Service
Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

CARVING STATIONS

Black Garlic Rubbed Beef Tenderloin* (GF)

Parmesan Risotto, Local Mushrooms, Bone Marrow Sauce
(Serves 25)
\$875++

Herb Crusted Prime Rib* (GF)

Potato Purée, Au Jus, Horseradish Cream
(Serves 40)
\$1100++

Slow Smoked Beef Brisket* (GF)

Corn Pudding, Crisp Onions, Assorted Barbecue Sauces
(Serves 30)
\$725++

Sea Salt and Cracked Pepper Crusted Beef Picanha* (GF)

Brazilian Rice and Beans, Salsa Molho a Campanha
(Serves 15)
\$300++

Herb Roasted Turkey* (GF)

Sourdough Stuffing, Sage Gravy, Cranberry Orange Jam
(Serves 40)
\$725++

Korean BBQ Pork Belly* (DF)

Kimchi Fried Rice, Gochujang Glaze
(Serves 50)
\$550++

Blackened Mahi Mahi* (GF, DF)

Coconut Rice, Yellow Curry, Lemongrass
(Serves 40)
\$1225++

Whole Local Berkshire Hog* (GF, DF)

Assorted Barbecue Sauces, Cole Slaw
(Minimum 100 Servings)
\$31 Per Person

*Attendant(s) Required at \$225+ each

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

RECEPTION

Dessert Displays

Reception Displays Based on (1.5) Hours of Service
Reception Stations and Displays Designed to be Served in Conjunction with Additional Items
Minimum of 20 Guests per Station

Hand-Crafted Chocolates and Bark Display (GF, V)

Handmade Grand Marnier, Chambord, and Espresso Truffles
Sea Salt and Almond Chocolate Bark, Pistachio, Cranberry and Coconut Bark
White Chocolate, Roasted Macadamia, and Candied Orange Bark
Bourbon Crème, Pistachio and Key Lime Bonbons

\$18++

Viennese Display (V)

Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli
Key Lime Panna Cotta, Chocolate Amaretto Blondies

\$20++

From the South (V)

Seasonal Cobbler, Coconut Bread Pudding with Anglaise
Chocolate Pecan Tarts, Banana Pudding, Red Velvet Cake

\$19++

Mi Casa Desserts (V)

Vanilla Flan, Tres Leches, Rice Pudding
Churros, Warm Chocolate Sauce

\$18++

S'mores Station (V)

Classic, Strawberry, Espresso Marshmallows
Chocolate and White Chocolate Bars
Graham Crackers, Chocolate Chip Cookies

\$19++

Bars and Bites (V)

Lemon & Pecan Bars, Caramel Brownies
Cheesecake, Macarons, Assorted Cupcakes, Chocolate Almond Crème Shots Mini
White Chocolate & Raspberry Mud Cakes

\$26++

Gourmet Coffee Station (V)

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

\$21++

RECEPTION

Dessert Stations

Reception Displays Based on (1.5) Hours of Service
Reception Stations and Displays Designed to be Served in Conjunction with Additional Items
Minimum of 20 Guests per Station

Sundae Funday* (V)

Local Ice Cream Selection
Brandied Cherries, Cocoa Nibs,
Chopped Peanuts, Vanilla Bean Whipped Cream, Chocolate and Caramel Sauce,
Chocolate Chip Cookies, Brownies, Waffle Bowls
\$25++

Cannoli Station*

White & Dark Chocolate Dipped Cannoli
Toasted Pistachios, Chocolate Chips, Caramel Crispearls
\$20++

Toffee Pudding with Ice Cream*

Warm Toffee Pudding
Butter Rum Sauce, Creamy Vanilla Ice Cream
\$19++

Crepe Station*

Nutella & Crème Filled Crepes
Strawberries, Bananas,
Blueberries, Toasted Almonds, Chocolate Chips,
Whipped Cream, Chocolate and Raspberry Sauces
\$26++

Smooth Java Station* (V)

Coffee Cake Biscotti, Hand Dipped in Chocolate
Cappuccino, and Espresso (Made to Order)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Gourmet Selection of Teas,
Assorted Flavored Syrups, Fresh Whipped Cream,
Shaved Chocolate, Cinnamon Sticks
\$31++

*Attendant(s) Required at \$225+ each

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 27% Taxable Service Charge and 6.5% Florida Sales Tax

BEVERAGES

Bars



HOSTED BAR – BY THE HOUR

Per Person	Premium	Deluxe
1 Hour	\$36++	\$40++
2 Hours	\$47++	\$51++
Additional Hours	\$15++	\$18++

HOSTED BAR – BY-THE-DRINK CONSUMPTION

Premium Brands	\$15++	Domestic Beer	\$11++
Deluxe Brands	\$17++	Imported Beer	\$12++
Select Wines	\$14++	Hard Seltzer	\$13++
Mocktails	\$13++	Soft Drinks	\$8.75++
Cognacs and Cordials	\$18++	Mineral Water	\$9.50++

PREMIUM BRAND LIQUORS

- Absolut® Vodka
- Three Olives® Vodka
- Boodles® Gin
- Kraken® Gold Rum
- Stranahan's® Blue Peak Scotch
- Tincup® Bourbon
- Proper No. Twelve® Irish Whiskey
- Pandleton® Original Canadian Whisky
- Jose Cuervo® Tradicional Tequila

DELUXE BRAND LIQUORS

- Hangar One® Vodka
- Tito's® Vodka
- Hendrick's® Gin
- Ron Matusalem® Gran Reserva 15 Rum
- Stranahan's® Original Scotch
- Buffalo Trace® Bourbon
- Bushmills® 10 Year Reserve Irish Whiskey
- Pendleton® Midnight Canadian Whisky
- Maestro® Dobel Diamante Tequila

A fee of \$225+ per Bartender is applicable whenever minimum Beverage sales are less than \$750++ per bar, for bars utilized up to three hours. Each additional hour will be charged \$55+ per Bartender, per hour. This fee will be applied even if the Beverage revenue minimum is met.

BEVERAGES

Bars

BEVERAGES

\$18++ each

Martini Station

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

Frozen Drinks and Tropical Cocktails

A Variety of Piña Coladas, Daiquiris,
Margaritas and More,
Blended to Order and Served with Appropriate Condiments
(Separate Bar Required)

Bloody Mary Bar

Tito's® Vodka, Pickapeppa Sauce, Horseradish,
Tabasco, Lemon Wedges, Celery Sticks, Stuffed
Olives, Pepperoni and Cheese Skewers

Sparkling and Mimosas

Brut, Sterling, "Vintner's Collection, CA,
Orange Juice, Pink Grapefruit Juice,
Cranberry Juice, Blueberries,
Strawberries and Raspberries

CRAFTED COCKTAILS

\$18++ each

All American Mule

Tito's® Vodka, Ginger Beer,
Lime Juice, Lime Garnish

The Aviation Cocktail

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

Jalapeño Pineapple Margarita

Jose Cuervo® Tradicional Silver Blanco Tequila,
Orange Liqueur, Lemon Lime Juice,
Pineapple Juice, Fresh Jalapeños, Pineapple

Blueberry Mojito

Ron Matusalem® Rum, Simple Syrup,
Sparkling Water, Mint, Fresh Blueberries

Old Fashioned

TinCup® Bourbon, Simple Syrup,
Aromatic Bitters, Orange Peel, Cherry

Cherry Mash

Pendleton® Canadian Whisky,
Luxardo® Liqueur, Grenadine, Lemon Juice,
Muddled Cherries

Creek Paloma

Maestro® Dobel Diamante Tequila,
Grapefruit Juice, Sparkling Water, Pinch of Salt

White Sangria

Pinot Grigio, Prosecco, Grand Marnier®
Splash of Pineapple and Orange Juice,
Seasonal Fruits and Berries

MOCKTAILS

\$13++ each

Mango Mule

Mango Purée, Ginger Beer, Lime Juice,
Lime Garnish

Bubbly Apple

Sparkling Apple Cider, Sprite®, Cherry Juice,
Cherry Garnish

Sparkling Strawberry Lemonade

Fresh Lemonade, Strawberry Purée,
Sprite®, Lemon Garnish

South Beach Mojito

Mojito Purée, Club Soda, Mint Leaves, Lime

A fee of \$225+ per Bartender is applicable whenever minimum Beverage sales are less than \$750++ per bar,
for bars utilized up to three hours. Each additional hour will be charged \$55+ per Bartender, per hour.

This fee will be applied even if the Beverage revenue minimum is met.