2017

BANQUET MENUS

LEGENDARY CUISINE WITH THE SERVICE TO MATCH.

ROSEN SHINGLE CREEK™

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 Audio Visual. 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 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.

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 $0.70 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 $125 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 back-up 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 set up. All rigging must be administered by Presentation Services Audio Visual. Only Presentation Services Audio Visual has access to the Hotel's Sound Board, therefore, Presentation Services, reserves the right to charge outside Audio Visual Vendors patch fees, where applicable, 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 audio visual company or rigging company will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

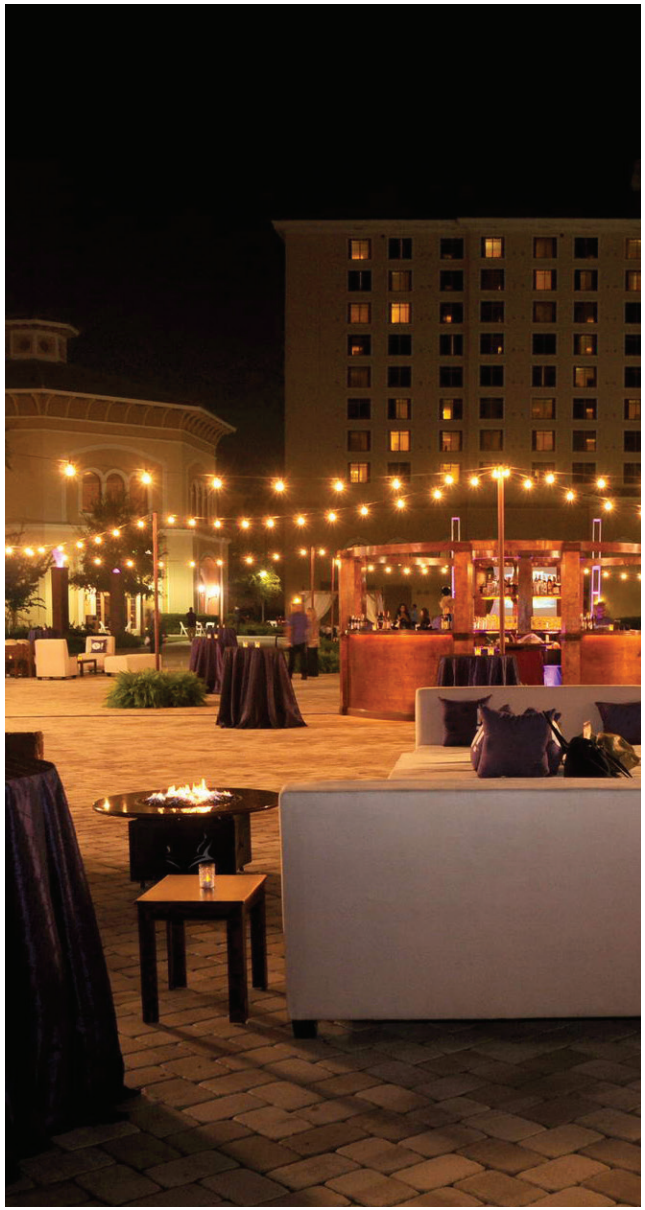
No smoking will be permitted inside the Convention Facility locations such as the function rooms, pre-function areas or any of its public space. Smoking is permissible only in the designated outside areas.

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 which 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.



09/17

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) - $95.00
- Freshly Brewed Iced Tea (per gallon) - $95.00
- Gourmet Bottled Fruit Juice (each) - $6.00
- Assorted Fruit Juices (per quart) - $28.00
- IZZE® Sparkling Fruit Juices (each) - $6.00
- Muscle Milk® Protein Shakes (each) - $7.00
- Lemonade (per gallon) - $60.00
- Individual Smoothies (per bottle) - $5.75
- Assorted Regular and Diet Soft Drinks (each) - $5.75
- Assorted Flavored Gatorade® (each) - $6.00
- Individual Whole and Skim Milks (each) - $3.25
- Flavored Ice Teas (each) - $6.25
- Red Bull® Energy Drinks (each) - $7.00
- Sparkling or Mineral Waters (each) - $6.00
- Fiji® Bottled Waters (each) - $6.00
- Shingle Creek Bottled Waters (each) - $5.75

BAKERY

- Freshly Baked Danish, Muffins, Croissants and Coffee Cake (per dozen) - $62.00
- Assorted Bagels, Whipped Regular and Flavored Cream Cheeses (per dozen) – $66.00
- Warm Cinnamon Buns (per dozen) - $64.00
- Assortment of Donuts (per dozen) - $62.00
- Sliced Fruit Breads, Cream Cheese, Butter and Preserves (per dozen) - $62.00
- Chocolate Iced Brownies and Blondies (per dozen) - $62.00
- Assortment of Gourmet Cookies (per dozen) - $66.00
- French Pastries and Petit Fours (per dozen) - $74.00
- Chocolate Dipped Strawberries (per dozen) - $62.00
- Large Soft Pretzels with Mustard (per dozen) - $62.00
- Rice Krispies® Treats (per dozen) - $62.00

PANTRY

- Whole Fresh Fruit (per piece) - $4.00
- Individual Yogurts (each) - $4.75
- Strawberry and Blueberry Yogurt Parfaits (each) - $7.25
- Fruit Kabobs and Yogurt Dip (each - minimum 25 guests) - $7.25
- Sliced Fresh Seasonal Fruits (per person - minimum 25 guests) - $13.75
- Traditional Finger Sandwiches (per dozen) - $66.00
- Finger Sandwich Roulades (per dozen) - $88.00
- Premium Assorted Mixed Nuts (per pound) - $50.00
- Individual Bags of Chips, Pretzels and Nuts (each) - $4.00
- Dry Snacks to Include Potato Chips, Pretzels and Popcorn (per pound) - $32.00
- Trail Mix (per pound) - $34.00
- Tortilla Chips, Salsa and Guacamole (per person) - $8.00
- Spinach or Cipollini Onion Dip (per quart) - $25.00
- Assorted Ice Cream Novelties and Frozen Fruit Bars (each) - $7.50
- Shelled Hard-Boiled Eggs (per dozen) - $44.00
- Candy Bars (each) - $4.25
- Granola and Nutri-Grain® Bars (each) - $4.25
- PowerBar® (each) - $5.75

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

BREAKS

SPECIALTY BREAKS

INDIAN TOWN
Long-Stem Strawberries and Tropical Pineapple
White and Dark Chocolate Fondue Macadamia Nut Cookies
Coconut Macaroons
$16.00 per person

MY ICE CREAM SHOPPE*
Build Your Own Sundae:
Chocolate and Strawberry Sauce, Wet Walnuts, M&M'S® Candies, Whipped Cream and Cherries
A&W Root Beer Floats
Assorted Novelty Bars
$16.00 per person

COOKIES GALORE
Gourmet Chocolate Chip, Oatmeal Raisin, Cranberry Nut, Macadamia Nut and Double Fudge
Whole and Low-Fat Milk
$14.00 per person

SOUTHWEST AT SHINGLE CREEK
Tortilla Chips with Spicy Pico
Queso Bean Dip
Jalapeño Poppers
Churros
$14.50 per person

SHINGLE CREEK MINI TEA
Vermont Cheddar, Wild Blueberry and Cinnamon Tea Biscuits
Freshly Brewed Flavored Starbucks® Regular and Decaffeinated Coffee, Featuring Monin® Syrups
Gourmet Tea Selection
$13.50 per person

LOW CARB
Deluxe Cheese Display
Vegetable Crudités, Spinach and Cipollini Onion Dips
Mixed Nuts
$16.50 per person

CREEK SWEETS
Jelly Beans, Skittles®, Starburst®, Gummy Bears, Orange Slices and M&M'S®
Mixed Nuts and Trail Mix, Displayed in Individual Jars
Assorted Candy Bars
Butter, Cheese and Caramel Popcorns
$17.50 per person

SMOOOTH JAVA DELIGHT
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, Lemon Zest and Rock Candy Sticks
Gourmet Tea Selection
$19.50 per person

THE COLISEUM
Italian Grinders
Pepperoni Calzones
Pistachios
Cannolis and Chocolate Rum Balls
$15.50 per person

Specialty Break prices are based on 20 minutes of service time.
Additional service will be charged on consumption.
**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

BREAKS

SPECIALTY BREAKS (continued)

CHOCOLATE LOVERS
Miniature Iced Brownies and Blondies
Chocolate Truffles
Hershey's® Kisses
Chocolate Milk
$14.50 per person

MOVIE NIGHT
Freshly Popped Popcorn
Nachos with Jalapeños and Cheese
Assorted Candy Bars
Warm Soft Pretzels with Mustard
$13.50 per person

FITNESS FORUM
Muscle Milk® Protein Shakes (Bottled)
Seasonal Whole Fresh Fruit
PowerBar® and Other Energy Bars
Trail Mix and Dried Fruit
$14.00 per person

CARIBBEAN CREEK
Raw Vegetables with Avocado Dip
Chicken Empanadas
Caribbean Snack Mix
Guava Turnovers
$15.00 per person

Specialty Break prices are based on 20 minutes of service time.
Additional service will be charged on consumption.
**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

MONKEY BUSINESS
Frozen Chocolate-Dipped Bananas
Banana Nut Bread
Banana Milk Shakes with Wheat Germ and Honey*
Whole Bananas
$14.50 per person

TEE TIME
First Tee® Bars, Snickers® and Chex® Mix
Peanut Butter and Cheese Crackers
Flavored Iced Teas and Lemonade
$14.00 per person

CADDY SHACK
Mini Hot Dogs and Cheeseburgers
Mayonnaise, Mustard and Ketchup
White Cheddar Popcorn
Fresca® Soda and Lemonade
$16.50 per person

REFRESHMENTS
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Gourmet Tea Selection
Assorted Regular and Diet Soft Drinks
Fiji® Bottled Waters
$10.50 per person
Half Day (4 hours), $29.00 per person
Full Day (8 hours), $44.00 per person

BREAKFAST

CONTINENTAL, PLATED OR BUFFET

CONTINENTAL BREAKFAST

AMERICAN DELUXE
Fresh Orange Juice, Grapefruit, Cranberry and Apple Juice
Seasonal Melons and Berries
Display of Danish, Croissants, Muffins and Coffee Cake
Butter and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$28.00 per person

SPANISH COURTYARD
Fresh Orange Juice, Grapefruit, Cranberry and Apple Juice
Whole Fresh Fruit
Grilled Flour Tortilla rolled around Cilantro Eggs
Monterey Jack Cheese and Linguiça
Fire-Roasted Salsa
All-Butter Pastries
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$34.00 per person

NEW YORK CONTINENTAL
Fresh Orange Juice, Grapefruit, Cranberry and Apple Juice
Fresh Fruit Kabobs with Coconut Pineapple Dip
Smoked Salmon Bagel Sandwich
Cream Cheese, Onion and Tomatoes
Rugalach
Assorted Jumbo Gourmet Bagels
Display of Danish, Croissants, Muffins and Coffee Cake
Whipped Cream Cheese, Butter and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$38.00 per person

BREAKFAST ENHANCEMENTS
Individual Cold Cereals and Milk – $6.00 each
Oatmeal with Raisins, Brown Sugar and Cinnamon – $6.50 per person
Bircher Muesli – $7.00 per person
Freshly Baked Bagels, Cream Cheese, Butter and Preserves – $5.75 per person
Croissant Sandwich with Three-Cheese Omelet and Ham – $8.50 each
Breakfast Burrito with Scrambled Eggs, Chorizo, Sweet Peppers, Cilantro, Jack Cheese, Salsa and Sour Cream – $9.00 each
Breakfast Burrito with Scrambled Eggs, Sweet Peppers, Cilantro, Jack Cheese, Salsa and Sour Cream – $8.50 each
Cheese Blintzes with Cherry Compote – $7.50 per person
Omelet Station* and Assorted Accompaniments – $10.00 per person
Silver Dollar Pancakes Griddle Station* and Warm Maple Syrup – $9.25 per person
Challah Bread French Toast* and Warm Maple Syrup – $9.25 per person

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 requiring seating and/or table service will be charged an additional $5.00 per person.
**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

PLATED BREAKFAST

TOAST OF THE MORNING
Fresh-Squeezed Florida Orange Juice
Fresh Fruit Coupe
Sweetbread Topped with Farm-Fresh Eggs, Portuguese Linguiça, Sweet Peppers, Chives, and Cheddar and Monterey Jack Cheese
Potato Pancakes
Danish, Croissants, Muffins and Coffee Cake
Sweet Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$36.00 per person

SHINGLE CREEK
Fresh-Squeezed Florida Orange Juice
Fruit and Granola Parfait
Farm-Fresh Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon and Country Sausage
Home-Fried Breakfast Potatoes
Roma Tomato Provençal
Danish, Croissants, Muffins and Coffee Cake
Sweet Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$34.00 per person

EGG SEBASTIAN
Fresh-Squeezed Florida Orange Juice
Indian River Florida Citrus
Poached Eggs served on Toasted English Muffin accompanied by Peppered Tenderloin, Fresh Spinach, Hollandaise Sauce and Fresh Chives
Home-Fried Breakfast Potatoes
Danish, Croissants, Muffins and Coffee Cake
Sweet Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$40.00 per person, 100 person max

SPANISH TERRACE
Fresh-Squeezed Florida Orange Juice
Fresh Fruit Coupe
Cilantro Scrambled Eggs
Monterey Jack and Cheddar Cheese
Carnita Roast Pork, Sweet Plantains and Pico de Gallo
Home-Fried Breakfast Potatoes
Sour Cream
Danish, Croissants, Muffins and Coffee Cake
Sweet Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$33.00 per person

PANZACOLA LANDING
Fresh-Squeezed Florida Orange Juice
Fruit and Granola Parfait
Western Scrambled Egg Skillet
Country Ham, Onions and Bell Peppers
Home-Fried Potatoes with Cheddar Cheese
Roma Tomato Provençal
Danish, Croissants, Muffins and Coffee Cake
Sweet Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$35.00 per person

WEKIWA VEGETABLE FRITTATA
Fresh-Squeezed Florida Orange Juice
Fresh Fruit Coupe
Three-Cheese Omelet
Fire-Roasted Vegetables
Topped with Fresh Spinach and Tomatoes
Turkey Sausage Patties
Baked Fiji Apple Compote
Danish, Croissants, Muffins and Coffee Cake
Sweet Butter, Honey and Preserves
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$36.00 per person

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

BUFFET BREAKFAST

THE GATLIN

Fresh Florida Orange, Grapefruit and Pineapple Juice

Display of Fresh Seasonal Sliced Melons and Berries with Strawberry Yogurt Dressing

Fluffy Scrambled Eggs

Crisp Applewood Smoked Bacon and Country Sausage

Crisp Potato Cakes

Variety of Danish, Croissants, Muffins and Coffee Cakes

Sweet Butter, Honey and Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

$41.00 per person

SHOTGUN START

Fresh Florida Orange, Grapefruit, Pineapple Juice and Fruit Smoothies

Fresh Fruit Spectacular with Pineapple Coconut Dip

Fluffy Scrambled Eggs with Fresh Chives

Crisp Applewood Smoked Bacon and Linguiça

Breakfast Potatoes

Griddle Station*
Pancakes Made to Order – Plain, Blueberry and Chocolate Chip
Warm Maple Syrup, Apple and Strawberry Toppings

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

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

$45.00 per person

SQUAWK CREEK

Fresh Florida Orange, Grapefruit and Pineapple Juice

Display of Fresh Seasonal Sliced Melons and Berries with Key Lime Yogurt Dressing

Assortment of Individual Cold Cereals with Low-Fat and Skim Milk

Selection of Individual Yogurts and Granola

Fluffy Scrambled Eggs with Three Cheeses and Chives (on side)

Crisp Applewood Smoked Bacon and Country Sausage

Breakfast Potatoes

Cheese Blintzes with Blueberry Sauce

Bakery Baskets of Danish, Croissants, Muffins and Bagels
Cream Cheese, Sweet Butter, Honey and Preserves

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

$47.00 per person

LAZY LAKE SUZY BRUNCH

Fresh Florida Orange, Grapefruit and Pineapple Juice

COLD DISPLAYS
Creek Classic Salad with Chipotle Lime Dressing and Creamy Avocado Ranch Dressing

Pine Island Fruit Display

Marinated Mushroom and Asparagus Salad

Tomato and Cucumber with Feta Cheese

Cold Smoked Salmon
Tomato Caper Relish, Osetra Caviar, Lime Sour Cream and Herbed Crostini

Danish, Muffins, Croissants and Bagels
Cream Cheese, Butter and Preserves

CARVING STATION*
Peppered Sirloin
Whole Roasted Turkey
French Rolls and Seven-Grain Rolls
Condiments to Include Dijon Mustard, Mayonnaise, Horseradish Cream and Cranberry Sauce

SERVED FROM SILVER CHAFING DISHES
Mediterranean Quiche
Spinach, Feta and Fire-Roasted Tomato

Crisp Applewood Smoked Bacon and Country Sausage

Lyonnaise Potatoes

Herb-Roasted Chicken with Cilantro and Lemon
Seasonal Vegetables

OMELET STATION*
Onion, Ham, Bacon, Mushrooms, Sweet Peppers, Tomatoes, Spinach and Crab
Jack and Cheddar Cheeses
Egg Whites and Egg Beaters®

DESSERT STATION*
Strawberries and Crème Fraîche
Assorted Cakes and Pies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas
$72.00 per person

MIMOSAS AND BLOODY MARYS

$10.00 each

Buffets require a minimum of 50 people.
Fewer than 75 people, add $7.00 per person.
**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

LUNCH

PLATED, BUFFET OR TO GO

PLATED LUNCHES – SOUPS, SALADS AND DESSERTS

SOUP AND SALAD SELECTIONS (select one)

SOUPS
VEGETARIAN CARIBBEAN BLACK BEAN
EVERGLADES GATOR CHOWDER
TOMATO BASIL BISQUE WITH CHIVES
ITALIAN WEDDING SOUP
RED'S CHICKEN NOODLE SOUP
VEGETARIAN MINESTRONE
KEY LIME CHICKEN

SALADS
SHINGLE CREEK CLASSIC SALAD
Mixed La Rosa Greens, Marinated Hearts of Palm, English Cucumbers, Matchstick Carrots, Yellow Squash and Zucchini, Yellow Pea Tendrils with Chipotle Lime Vinaigrette

MEDITERRANEAN SALAD
Romaine Hearts, Feta Cheese, Grape Tomatoes, Cucumbers, Banana Peppers, Kalamata Olives and Sliced Radish with Greek Vinaigrette

CAESAR SALAD
Romaine Hearts, Croutons and Shaved Parmesan Cheese with Classic Caesar Dressing

Lunch Entrees include choice of one Lunch Soup or Lunch Salad, choice of Lunch Dessert, Gourmet Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffees and Gourmet Teas.
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

DESSERTS (select one)
FLORIDA KEY LIME PIE
MANGO CHEESECAKE
OLD-FASHIONED CHOCOLATE CAKE
FRESH FRUIT TART
LEMON MERINGUE TART
FLAN
WILD BERRY WHITE CHOCOLATE MOUSSE
TIRAMISU
RED VELVET CAKE

COLD LUNCH ENTREES

SANDWICHES

PESTO CHICKEN AND TOMATO WRAP PROSCIUTTO
Roasted Peppers, Rocca Parmesan, Arugula and Extra Virgin Olive Oil, Orecchiette Pasta Salad and Marinated Olives
$42.00 per person

SPICED FILET AND MIZUNA SALAD ON BAGUETTE
Roquefort Cheese, Whole-Grain Mustard and Truffle Oil, Marinated Mushrooms and Artichokes with Loaded Potato Salad
$46.00 per person

ITALIAN GRINDER
Capicola, Genoa Salami, Mortadella and Provolone Cheese, Basil Mayonnaise, Oven-Roasted Tomato, Lettuce, Pickled Bell Peppers on Contratina Italian Bread, Tomato Caprese Stack
$42.00 per person

SALADS

MR. ROSEN'S TRIO SALAD
Pecan Chicken Salad, Tuna Salad and Cottage Cheese, La Rosa Salad Greens, Vegetable Crudités, Beefsteak Tomatoes, Marinated Olives with Chipotle Lime Dressing
$40.00 per person

PEPPERED SLICED TENDERLOIN
Mizuna Greens, Sliced Radish and Jicama, Baby Watercress, Plum Tomatoes, Yellow Pea Wreaths and Marinated Olives with White Truffle Vinaigrette
$42.00 per person

SHINGLE CREEK COBB SALAD
Grilled Chicken Breast, Roasted Corn and Black Beans, Fresh Avocado, Chopped Applewood Smoked Bacon, Crumbled Bleu Cheese, Hard-Boiled Egg and Grape Tomatoes with Ranch Dressing
$40.00 per person

HOT LUNCH ENTREES

POULTRY

FOCACCIA CRUSTED CHICKEN
Pappardelle Pasta with Fire-Roasted Vegetables, Fresh Asparagus, Grape Tomatoes, Roasted Peppers, Basil Butter, Fontina Cheese with Balsamic Glaze
$47.00 per person

MARINATED GARLIC CHICKEN
Sun-Dried Tomato Risotto, Broccolini and Baby Carrots, Toasted Pine Nut Gremolata with Barolo Wine
$47.00 per person

MONTEGO BAY JERK CHICKEN
Jamaican Pilaf, Broccolini and Sweet Peppers, Crispy Plantains with Mango Salsa
$46.00 per person

ROAST CHICKEN
Sweet Potato Muffin, Southern-Style Green Beans, Jalapeño Hush Puppy with Vidalia Onion Barbecue Glaze
$44.00 per person

SEAFOOD

FLORIDA BLACKENED GROUPER
Blackened Filet, Cajun Oyster Dirty Rice, French Beans, Matchstick Carrots with Shrimp Pontchartrain Sauce
$54.00 per person

MANGROVE SNAPPER
Black Bean Ragout, Yellow Rice, Sautéed Jicama, Sweet Plantains with Cilantro Vinaigrette
$53.00 per person

ORANGE GLAZED SALMON
Stir-Fried Vegetables, Yakisoba Noodles, Toasted Sesame Seeds and Scallions with Light Soy Vinaigrette
$48.00 per person

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 Coffees and Gourmet Teas.
All prices listed are subject to 25% Taxable Service Charge and 6.5 Sales Tax.

HOT LUNCH ENTREES (continued)

BEEF

ROAST SIRLOIN OF BEEF
Mushroom Relish, Roasted Fingerling Potatoes, Baby Carrots and Creamed Spinach en Brioche with Pinot Noir Demi-Glace
$50.00 per person

GRILLED MARINATED FLANK STEAK
Cipollini Onions, Truffle Butter Whipped Potatoes, Matchstick Vegetables, Cabernet Reduction
$52.00 per person

HOME STYLE MEATLOAF
Loaded Mashed Potatoes, Matchstick Carrots, Green and Yellow Haricot Verts, Brown Gravy and Onion Straws
$43.00 per person

CARVED BEEF BRISKET
Sweet Corn Pudding, Mini Baked Potatoes smothered in Vidalia Onion Barbecue Sauce, Garlic Texas Toast
$44.00 per person

PORK

OVEN ROASTED LOIN OF PORK
Cassoulet of Five Beans, Fresh Spinach, Candied Butternut Squash, Pale Ale Onion Gravy
$45.00 per person

CARIBBEAN ROAST PORK CARNITAS
Caramelized Onions, Black Beans and Rice, Yucca Fries and Tostones, Cilantro Mojo and Pico de Gallo
$45.00 per person

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 Coffees and Gourmet Teas.
All prices listed are subject to 25% Taxable Service Charge and 6.5 Sales Tax.

PASTA

CAVATAPPI AND FIVE BEANS
Tossed with Sweet Italian Sausage, Butternut Squash, Sweet Red Onion and Pickled Pepper, Basil Aioli
$40.00 per person

GRILLED CHICKEN AND PESTO PENNE PASTA
Southern Ratatouille, Asparagus Tips and Grape Tomatoes, Crispy Pancetta and Pecorino Cheese
$44.00 per person

ORECCHIETTE PASTA AND CAJUN SCALLOPS
Andouille Sausage, Fresh Spinach, Pearl Onions and English Peas, tossed with Lobster Butter
$48.00 per person

PENNE BOLOGNESE AND MEATBALLS
Veal Pesto Bolognese, Braised Meatballs, Parmesan Cheese, Italian Parsley
$45.00 per person

ASIAN SHRIMP AND NOODLES
Thai Curry Shrimp, Sweet Red Peppers, Matchstick Vegetables, Bean Sprouts, Spicy Mangos, Yakisoba Noodles, Toasted Sesame Seeds and Spring Onions
$47.00 per person

LUNCH BUFFETS

ITALIAN

Minestrone Soup

Caesar Salad, Romaine Hearts, Croutons and Shaved Parmesan Cheese

Marinated Tuscan Olives and Peppers

Tomato Caprese, Cracked Pepper and Fresh Basil

Penne Pasta Primavera
Alfredo Sauce, Fresh Vegetables, Parmesan Cheese

Garlic Crusted Chicken, Barolo Wine

Eggplant Parmesan

Baked Italian Sausage Pizzaiolo, Marinara, Mozzarella and Garden Pesto

Herbed Risotto

Yellow and Green Beans, Fire-Roasted Tomatoes and Cipollini Onions

Italian Breadsticks

Italian Rum Cake, Tiramisu and Cannolis

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$56.00 per person

EXECUTIVE EXPRESS

Wild Mushroom Bisque

Romaine Hearts, Watercress, Roquefort, Roasted Tomatoes and Candied Pecans with Lime Chipotle Dressing

Florida Citrus Salad with Bermuda Onion, Blood Orange Vinaigrette

Feta, Cucumber, Tomato and Onion Salad, Roasted Garlic Balsamic Dressing

Herbed Chicken Salad Wrap, Basil, Walnuts and Dried Cranberries

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

Tupelo Honey Chilled Smoked Atlantic Salmon with Red Onion, Chopped Egg and Capers

Pretzel Buns

Mini Pastries and Petit Fours

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$58.00 per person

CLUBHOUSE

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

Tomato and Cucumber Salad with Feta Cheese

Marinated Mushroom and Artichoke Salad

Fresh Fruit Display, Key Lime Yogurt Sauce

Fisher Island Blackened Swordfish with Papaya Mango Salsa

Free-Range Chicken, Roasted Garlic Jus

Garlic Mashed Potatoes

Medley of Fresh Vegetables

Freshly Baked Rolls and Butter

Chef's Selection of Cakes and Pies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$62.00 per person

NEW YORK DELI

Red's Chicken Noodle Soup

Loaded Potato Salad

Coleslaw

Marinated Cucumber, Tomato and Onion Salad

Fresh Fruit Display, Fresh Berries and Pineapple Coconut Dip

Display of Deli Meats and Cheeses to Include:
Oven-Roasted Turkey Breast, Honey-Cured Ham, Corned Beef, Pastrami, Roast Beef, Genoa Salami, Swiss, American and Provolone Cheeses

Shredded Lettuce and Vine-Ripe Tomatoes

Relish Tray of Banana Peppers, Dill Pickles, Marinated Olives, Pepperoncini, Peppadews and Sliced Red Onion

Mustard, Mayonnaise and Horseradish Cream

Artisan Deli Breads

New York Cheesecake, Authentic Black-and-White Cookies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$54.00 per person

Buffets require a minimum of 50 people. Fewer than 75 people, add $9.00 per person.
**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

LUNCH BUFFETS (continued)

CREEK POOLSIDE CUISINE

Creamy Coleslaw

Loaded Potato Salad

From the Grill*
Half-Pound Grilled Angus Burgers
All-Beef Hot Dogs, Sauerkraut
Uncle Mike's Barbecue Chicken
Garlic and Onion Scrod
Tartar Sauce and Lemon

Oven-Baked Beans with Tupelo Honey

Macaroni and Cheese

Sweet Corn on the Cob

American, Swiss and Provolone Cheeses

Relish Tray of Banana Peppers, Dill Pickles, Marinated Olives, Pepperoncini, Peppadews, Sweet Relish, Sliced Red Onion, Lettuce and Tomato

Mayonnaise, Mustard and Ketchup

Hot Dog and Hamburger Rolls

Assorted Cakes and Pies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$56.00 per person

ISLAND CARIBBEAN

Conch Chowder

Mizuna Salad – Florida Citrus, Jicama, Spicy Radish with Mango Poppy Seed Dressing

Seven-Bean Salad, Cilantro and Lime Marinated Hearts of Palm

Roast Pork Carnita, Caramelized Onions and Sweet Plantains

Jamaican Jerk Chicken

Punta Rassa Cod Cakes, Cocktail Sauce

Pigeon Pea Rice

Yucca Fries, Cilantro Mojo

Freshly Baked Rolls and Butter

Key Lime Pie and Pineapple Upside-Down Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$55.00 per person

MEXICAN FIESTA

Tortilla Soup

Tijuana Salad – Iceberg Lettuce, Red Onions, Fiesta Corn and Black Beans, Cilantro, Jicama, Crispy Tortilla Strips with Chipotle Lime Dressing

Seven-Layer Dip, Warm Tortilla Chips

Baked Cheese Enchiladas

Build Your Own Chicken Fajitas
Pico de Gallo, Flour Tortillas

Taco Bar to Include:
Seasoned Ground Beef
White Corn and Flour Tortillas

Shredded Lettuce, Cheddar and Monterey Jack Cheese, Fire-Roasted Salsa, Black Olives, Sliced Jalapeños, Sour Cream, Guacamole, Salsa Verde and Rojo Sauce

Spanish Rice

Refried Beans

Flan, Churros and Sopaipillas

Fresh Fruit with Lime and Mint

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$55.00 per person

EAST COAST HOAGIE EXPRESS

Three Potato Salad

Palm Beach Pasta Salad

Kettle-Baked Miss Vickie's® Potato Chips

Relish Tray of Kosher Dill Halves, Banana Peppers, Pepperoncini, Peppadews and Marinated Olives

Italian Meatball Subs, Hoagie Rolls

Pre-Made Six-Foot Italian Hoagies

Vegetarian Wraps

From the Carving Board*
Italian Meat Stromboli, Spinach, Egg and Cheese Stromboli, Italian Sausage and Rapini Stromboli, Philly Cheesesteak Stromboli with Marinara Sauce

Black-and-White Cookies, Key Lime Tarts and Mango Cheesecake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$56.00 per person

Buffets require a minimum of 50 people. Fewer than 75 people, add $9.00 per person.
**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

TOUR LUNCHES

PAR
Oven-Roasted Turkey and Shaved Ham
Provolone Cheese, Lettuce and Tomato with Red Pepper Mayonnaise, served on a Hoagie Roll
Miss Vickie's® Barbecue Chips
Red Delicious Apple
Whole-Grain Gourmet Cookie
$38.00 per person

EAGLE
Chilled Herbed Breast of Chicken
Arugula, Pepper Jack Cheese, Oven-Dried Tomatoes and Olive Tapenade, served on Artisan Crusty Bread
Three Potato Salad
Fresh Strawberries and Blueberries
Banana Pudding with Whipped Cream
$42.00 per person

BIRDIE
Shaved Roast Beef and Genoa Salami
Provolone Cheese, Watercress, Vine-Ripe Tomatoes and Horseradish Mayonnaise, served on a Pretzel Roll
Miss Vickie's® Original Chips
Seasonal Whole Fresh Fruit
Florida Key Lime Pie Cup
$39.00 per person

ALBATROSS
Greek Salad on Herb Wrap
Romaine Hearts, Oven-Roasted Tomatoes, Feta Cheese, Cucumbers, Yellow Pea Tendrils, Kalamata Olives, Banana Peppers and Traditional Greek Dressing
Terra® Chips
Seasonal Whole Fresh Fruit
1st Tee Bar
$40.00 per person

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 – SOUPS AND SALADS

SOUP AND SALAD SELECTIONS (select one)

SOUPS

CREAMY POTATO WITH SPINACH AND ROASTED GARLIC
SEVEN BEAN AND ANDOUILLE SAUSAGE
ESCAROLE AND CHICKEN
CEDAR KEY LOBSTER BISQUE *($5.50 additional per person)*

DINNER SALADS

SHINGLE CREEK CLASSIC SALAD
Mixed La Rosa Greens, Marinated Hearts of Palm, English Cucumbers, Matchstick Carrots, Yellow Squash and Zucchini, Yellow Pea Tendrils
Chipotle Lime Vinaigrette

CAESAR SALAD
Romaine Hearts, Croutons and Shaved Parmesan Cheese
Classic Caesar Dressing

LA ROSA
Tossed with Iceberg, Romaine, Escarole and Radicchio, Roasted Peppers, Cucumbers and Grape Tomatoes
Chipotle Lime Vinaigrette

INDIAN RIVER
Field Greens, Wild Flowers, Florida Citrus and Fresh Berries
Blood Orange Vinaigrette
$6.25 additional per person

STILTON SALAD
Organic Bibb Wedge, Baby Watercress, White Stilton and Cranberry Wedge, Cinnamon Roasted Pecans and Vine-Ripened Tomatoes
White Truffle Vinaigrette
$6.25 additional per person

All Entrées are served with Choice of Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and an Assortment of Gourmet Teas. All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

DESSERTS

(select one)

CRÈME BRÛLÉE WITH FRESH RASPBERRIES
CHOCOLATE SABAYON
LEMON MASCARPONE CHEESECAKE
TIRAMISU
FLORIDA KEY LIME PIE
BLACK FOREST CAKE
HAZELNUT TART
MOUNTAIN BERRY TART
RED VELVET CAKE
CHOCOLATE MARQUISE
WHITE CHOCOLATE TROPICAL MARQUISE

TRIO OF DESSERTS
Mini Crème Brûlée, Chocolate Marquise and Lemon Mascarpone Cheesecake
$6.75 additional per person

LOGO DESSERTS
$6.75 additional per person

PLATED DINNERS – APPETIZERS

Served Chilled

JUMBO LUMP CRABMEAT MARTINI
Cucumbers, Marinated Olives with Caviar Vinaigrette
$14.00 per person

CARIBBEAN GULF SHRIMP
Pan-Seared Diver Scallops with Cilantro Lime Vinaigrette
$15.00 per person

ROASTED VEGETABLE NAPOLEON
Truffle Oil with Aged Balsamic Vinegar
$10.00 per person

THAI SUMMER ROLL
Marinated Eggplant, Shrimp with Yellow Tomato Pesto
$11.00 per person

Served Hot

MAINE LOBSTER RAVIOLI
Fresh Basil, Summer Truffle
$14.00 per person

ROCK SHRIMP RISOTTO
Plum Tomatoes, Shiitake Mushrooms and Parmesan
$12.00 per person

DUCK CONFIT
Wilted Pea Wreaths with Plum Glaze
$11.00 per person

PAN-SEARED DIVER SCALLOPS
Root Vegetable Hash with Purple Chive Butter
$12.00 per person

All Entrées are served with Choice of Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and an Assortment of Gourmet Teas. All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

PLATED DINNERS – SALAD APPETIZERS

VEGETARIAN NORI ROLLS
Served over Micro Greens with Ginger Soy Dressing with Wasabi Caviar
$12.00 per person

YELLOW TOMATO SALAD
Field Greens, Grilled Shrimp, Tomato Pesto with Mango Chow Chow
$10.00 per person

VINE-RIPENED TOMATO
Buffalo Mozzarella Cheese, di Parma Ham, Micro Greens with Infused Basil Oil
$9.00 per person

PORTABELLA SALAD
Prosciutto, Oven-Dried Yellow and Red Tomatoes, Feta Cheese with Porcini Oil
$8.00 per person

SORBET
Blood Orange, Pink Grapefruit, Citrus, Mango, Watermelon or Blackberry
Served as an Intermezzo
Presented in a Martini Glass, Garnished with Fruit
$5.00 per person

PLATED DINNER ENTREES

POULTRY

CHICKEN FONTINA
Sautéed Breast of Chicken, Wilted Spinach and Fontina Cheese, Herbed Risotto, Sautéed Broccolini and Baby Carrots, Barolo Wine Reduction
$75.00 per person

ROSEMARY CHICKEN
Ten-Ounce Airline Breast of Chicken, Oven-Roasted with Fresh Rosemary and Olive Oil Fingerling Potatoes, Tomato Ratatouille, Beurre Blanc with Sun-Dried Tomatoes and Capers
$73.00 per person

GRILLED FREE-RANGE CHICKEN
Wild Mushroom Ragout, Truffle Butter Whipped Potatoes, Jumbo Asparagus and Baby Carrots, Marsala Wine Reduction
$75.00 per person

ADOBO CHICKEN
Ten-Ounce Airline Breast of Chicken Marinated in Adobo, Green and Yellow Haricot Verts, Yucca con Mojo
$72.00 per person

PORK AND VEAL

ARCADIAN MARINATED LOIN OF PORK
Minted Onions, Sweet Potato Muffin, Roasted Cauliflower with Pesto
$75.00 per person

ROAST PORK MADEIRA
Wild Mushroom Spaetzle, Haricot Verts and Julienne Carrots, Candied Shallots and Madeira Wine
$93.00 per person

FISH

CARIBBEAN SPICED SEA BASS
Pineapple Risotto, Pattypan Squash and Red Onion Citrus Relish
$85.00 per person

RED SNAPPER
Black Beans and Rice, Sweet Plantains, Coconut Rum and Orange Glaze
$83.00 per person

PAN-FRIED BLACK GROUPER PROVENCAL
Basil Risotto, Haricot Verts with Spicy Cucumbers
$82.00 per person

PAN-ROASTED CHATMAN COD
Jasmine Rice, Steamed Matchstick Vegetables and Wasabi Caviar Beurre Blanc
$83.00 per person

BEEF

MAYTAG FILET
Bleu Cheese Crusted, Potato Quiche, Asparagus and Sweet Peppers, Zinfandel Reduction
$103.00 per person

GRILLED ANGUS FILET
Garlic Mashed Potatoes, Tourné Vegetables and Morel Demi-Glace
$99.00 per person

ROAST PRIME RIB
Loaded Baked Potato with Sour Cream, Bacon, Chives, Shredded Cheddar, Broccolini and Baby Carrots, au Jus and Horseradish Cream
$92.00 per person

ROASTED SLICED SIRLOIN AU POIVRE
White Cheddar Potatoes, Matchstick Roasted Vegetables and Brandied Green Peppercorn Sauce
$89.00 per person

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

PLATED DINNER ENTREES (continued)

DUO PLATES

GARLIC-CRUSTED TENDERLOIN AND SAN MARCO SHRIMP
Truffle Butter Whipped Potatoes, Tomato Ratatouille, Pattypan Squash, Morel Sauce, Citrus Hollandaise
$111.00 per person

GRILLED TENDERLOIN AND BACON-WRAPPED SHRIMP
Pesto Risotto, Garlic Broccolini and Baby Carrots, Merlot and Hollandaise Sauces
$112.00 per person

PETITE FONTINA FILET AND SICILIAN PAN-SEARED SWORDFISH
Stewed Cannellini Beans, Wild Mushrooms, Fontina Fondue, Oven-Roasted Tomato and Caper Relish, Parmesan Asparagus with Sweet Peppers
$112.00 per person

CHURRASCO FILET OF BEEF AND ADOBO CHICKEN
Chimichurri and Cebollita Onions, Sofrito and Corn Risotto, Sweet Plantains and Lemon Asparagus
$103.00 per person

PETITE FILET MIGNON AND FONTINA CHICKEN
Wild Mushroom Relish, Fresh Spinach and Fontina Cheese, Herbed Risotto, Tomato Ratatouille and Baby Carrots, Barolo Wine and Aged Balsamic Drizzle
$105.00 per person

FILET OF BEEF ROSSINI AND PANKO-CRUSTED SEA BASS
Tomato and Caper Agrodolce, Tupelo Honey Sweet Potatoes, Starburst Tourné Vegetables, Mushroom Bolognese with Sauce Perigourdine
$115.00 per person

PALOMILLO FILET OF BEEF AND PAN-SEARED SEA BASS
Horseradish Sweet Potatoes, Tourné Vegetables, Chimichurri and Citrus Chow Chow
$113.00 per person

BRAISED SHORT RIB JARDINIÈRE AND FREE-RANGE CHICKEN
Rosemary-Roasted Fingerling Potatoes, Sautéed Broccolini and Plum Tomato Provençal, Sweet Baby Carrots and Watercress Cream
$96.00 per person

FLAT IRON STEAK AND RED SNAPPER
Cilantro Pesto, Spicy Chili Pico, Roasted Garlic Pinto Beans, Candied Butternut Squash, Queso Fresca and Tomatillo Sauce
$103.00 per person

PEPPERED FLAT IRON STEAK AND SHRIMP
Stewed Pinto Beans and Baby Spinach, Tomato Onion Relish, Barbecue Demi and Lemon Beurre Blanc
$99.00 per person

PLANTAIN-CRUSTED CHICKEN AND RED SNAPPER
Cuban Black Beans and Rice, Yucca and Red Peppers, Rock Shrimp, White Raisins, Capers, Cilantro and Mango Salsa
$99.00 per person

KEY LIME CHICKEN AND BAKED STUFFED ISLAND SHRIMP
Truffle Horseradish Sweet Potatoes with Tupelo Honey, Starburst Squash and Baby Carrots, Key Lime Cream and Chive Hollandaise
$98.00 per person

PAN-ROASTED CHICKEN AND FOCACCIA CRUSTED SCALLOPS
Truffle Butter Whipped Potatoes, Roasted Tourné Vegetables, Aged Balsamic Drizzle and Yellow Tomato Coulis
$99.00 per person

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

DINNER BUFFETS

NEW ENGLAND CLAMBAKE

New England Clam Chowder

Plymouth Salad
La Rosa Greens with Craisins® and Sunflower Seeds, Cucumbers, Carrots and Grape Tomatoes
Raspberry Vinaigrette and Roasted Garlic Balsamic Vinaigrette Dressings

Peel-and-Eat Shrimp steamed in Beer, Cocktail Sauce and Spicy Remoulade

Tomato Cucumber Salad, Dill and Cracked Pepper

Loaded Potato Salad

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

From the Grill*
Grilled Angus Ten Ounce New York Strip Steak, Caramelized Onions and Sautéed Mushrooms

North Atlantic Baked Cod, Chardonnay Beurre Blanc

Oven-Roasted Baby Bakers, Butter, Chives and Sour Cream

Boston Baked Beans

Sweet Corn on the Cob

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

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$128.00 per person

GODFATHER

Minestrone à la Milanese

Caesar Salad

Marinated Artichokes and Roasted Peppers

Caprese Salad
Fresh Basil, Lemon, Olive Oil, Aged Modena Balsamic, Fresh Cracked Pepper

Italian Meats and Cheeses, Marinated Olives

Fontina Chicken
Sautéed Breast of Chicken, Wilted Spinach and Fontina Cheese

Grilled Filet of Beef, Roasted Shallots, Gorgonzola Butter

Seafood Cioppino

Herbed Linguini

Risotto with Pancetta

Ratatouille Gratin

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

Italian Breadsticks

Sliced to Order*
Sicilian Pizza
Crushed Tomatoes, Oregano and Garlic

Sicilian Cheesecake with Raspberries

Tiramisu

Cannoli

Italian Mini Pastries

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$122.00 per person

PACIFIC NORTHWEST

Yukon Potato and Leek Soup

Mizuna Salad
Toasted Nuts, Red Onions, Tomato Wedges, Feta Cheese, Raspberries, Mandarin Oranges, Raspberry Vinaigrette

Grilled Asparagus with Eggplant, Artichoke and Pesto

Wild Duck and Dried Cranberries

Grilled Chicken with Rosemary and Garlic

Barbecue Lamb Kabobs, Merlot and Fresh Cilantro

Baked Fresh Halibut, Cucumber Dill Tomato Relish

Baked Chateau Potatoes with Gouda, Swiss and Japanese Bread Crumb Crust

Ginger Beans

Pasta Station*
Yakisoba Pasta and Shrimp
Fresh Basil, Goat Cheese and Tomatoes Cavatappi Pasta with Olives, Spinach and Baby Clams

Chocolate Almond Cake

Tiramisu

Almond Frangipane with Apples and Pears

Cheesecake on the Rocks

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$111.00 per person

FRENCH QUARTER

French Quarter Shrimp Bisque

Seven-Bean Salad, Creamy Mustard Dressing

Bitter Greens, Jicama and Goat Cheese, Sun-Dried Tomato and Andouille Dressing

Cavatappi Pasta Salad with Corn, Crab and Roasted Garlic Cucumber Vinaigrette

Candied Pecan Fruit Ambrosia with Crème Fraîche and Toasted Coconut

Grilled Filet of Beef, Roquefort Cheese, Onion Gravy

New Orleans Jambalaya

Blackened Chicken, Fried Corn Sauce

Red Beans and Rice

Candied Butternut Squash

Carved Rack of Pork* with Andouille Dressing, Mustard and Sage Demi

Buttermilk Biscuits and Tupelo Honey Butter

Louisiana Bread Pudding

White Chocolate Fondue and Bourbon Sauce

Chocolate Pecan Pie

Beignets

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$108.00 per person

Buffets require a minimum of 50 people. Fewer than 75 people, add $11.00 per person.
**Attendant(s) required, $125.00 per attendant.*
All Prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

DINNER BUFFETS (continued)

DOWN ISLAND CARIBBEAN

Caribbean Conch Chowder

Iceberg Salad with Marinated Five Beans, Tomatoes, Olives and Cucumber Dressing

Pineapple, Strawberry and Florida Citrus Salad with Blood Orange Dip, Toasted Coconut

Shrimp and Scallop Escabeche Shooters

Paella Valenciana – Classical Presentation of Seafood Tossed with Rice, Saffron, Tomato, Bell Pepper, Onion and Peas

Grilled Chicken Adobo

Baked Caribbean Red Snapper with Florida Rock Shrimp, Tomatoes, Garlic and Green Onions

Roast Pork Carnitas with Sweet Plantains and Grilled Onions, Yucca and Green Beans

Cuban Black Beans and Rice

Carving Station*
Churrasco Steak
Chimichurri and Cebollita Onion Relish

From the Griddle*
Arepas

Chocolate Banana Crunch Cake

White Chocolate Macadamia Pie

Coconut Guava Cake

Tropical Fruit Shots

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$116.00 per person

SOUTH BEACH

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

Florida Citrus Salad with Blood Orange Vinaigrette

Tomato and Endive, Red Onion and Cilantro

Grilled Swordfish and Rock Shrimp Hash

Jorge's Jerk Chicken, Lime Mojo

Roast Pork Carnita, Crispy Tomatoes

Saffron Rice

Fresh Beans and Yucca

Conch Fritters, Tropical Tartar Sauce

Carving Station*
Caribbean Spiced Beef Steamship
($8.00 additional per person)

Flan

Tres Leches

Sweet Plantains Foster

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$102.00 per person

FAR EAST

Miso Soup
Tofu, Vegetables and Seaweed

Ahi Tuna with Creek Slaw, Wasabi Mayonnaise, Seaweed Crisp*

Sushi Display to include Fresh Oriental Seafood Specialties, Wasabi, Soy Sauce and Rice Cakes (based on 3 pieces per person)

Kimchi

Spicy Crab Rolls with Sriracha Mayo and Ponzu Dipping Sauce

Mongolian Short Ribs

Mandarin Chicken

Steamed Salmon with Toasted Seeds, Red Chilies, Spring Onions

Shanghai Fried Rice

Stir-Fried Vegetables, Sesame and Pickled Ginger

Dim Sum*
Vegetable, Shrimp and Pork Dumplings
Spicy Chili Oil, Ponzu Sauce and Light Soy Vinaigrette

Chocolate-Dipped Fortune Cookies

Ginger Flan

Banana Lumpia

Rice Pudding

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$102.00 per person

Buffets require a minimum of 50 people. Fewer than 75 people, add $11.00 per person.
**Attendant(s) required, $125.00 per attendant.*
All Dinner Buffet Menus include Table Service
All Prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

DINNER BUFFETS (continued)

LONE STAR STATE

Black Bean Tenderloin Chili

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

Confetti Coleslaw with Cilantro

Citrus Salad with Jicama, Cayenne Pepper and Lime Dressing

Slow-Roasted Barbecue Beef Brisket* with Uncle Mike's Sauce

Beer Can Roasted Chicken with Barbecue Onion Gravy

Barbecue Baby Back Ribs

Grilled Wild Salmon with Barbecue Butter and Mango Salsa

Ranch Style Pinto Beans, Bourbon and Molasses

Potatoes au Gratin – Pepper Jack and Cherry Smoked Bacon

Corn Bread and Jalapeño Honey Butter

Chocolate Silk Pie

Strawberry Shortcake

Jack Daniel's® Pecan Pie

White Chocolate Peach Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$110.00 per person

CREEK LUAU

Tropical Fruits with Papaya Seed Dressing

Mixed Native Greens with Hearts of Palm and Citrus

Seared Ahi Tuna Salad, Ginger Soy Vinaigrette*

Lomi Lomi Chicken Salad with Maui Onions, Tomatoes and Green Scallion

Macadamia-Crusted Goat Cheese, Kimchi Napa Cabbage Slaw

Banrai Sushi Display – Fresh Oriental Seafood Specialties, Nigiri and Maki Rolls, Wasabi, Soy Sauce and Pickled Ginger with Chopsticks (based on 3 pieces per person)

Baked Mahi Mahi

Hawaiian Teriyaki Chicken

Guava Barbecue Beef Short Ribs

Carving Station*
Slow-Roasted Pork Steamship
Spiced Rum Infused Pineapple

Freshly Baked Hawaiian Rolls

Peppered Sirloin of Beef with Horseradish Cream*
French Rolls

Toasted Coconut Jasmine Rice

Matchstick Stir-Fried Vegetables, Spicy Chili Oil, Shiitake Mushrooms, Toasted Sesame Seeds

Tropical Fruitcake

Pineapple Upside-Down Cake

Coconut Chocolate Cake

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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$130.00 per person

Buffets require a minimum of 50 people. Fewer than 75 people, add $11.00 per person.
**Attendant(s) required, $125.00 per attendant.*
All Prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

RECEPTION

HORS D'OEUVRES, STATIONS, CARVING BOARD, DISPLAYS AND PACKAGES

COLD HORS D'OEUVRES

POULTRY

Smoked Chicken, Black Bean Cake - $330.00

Chipotle Chicken Cornucopias - $330.00

Szechuan Chicken - $330.00

Smoked Duck Profiteroles with Candied Orange - $330.00

Cucumber, Watercress and Smoked Chicken - $315.00

Moroccan Chicken, Olive Tapenade - $330.00

Roast Turkey and Craisins® - $330.00

Chicken Montrachet - $330.00

Tuscan Chicken with Asparagus and Peppers - $330.00

SEAFOOD

Pesto-Crusted Scallop and Roma Tomato - $360.00

Cucumber Rondelle with Jumbo Lump Crabmeat - $360.00

Ceviche Shooters - $360.00

Smoked Salmon Pinwheel - $360.00

Tuna Tartare - $360.00

Florida Rock Shrimp and Mango Shooters - $330.00

White Tiger Cape Shrimp Shooter - $330.00

Cucumber Dill Shrimp - $330.00

Assorted Sushi, Sashimi, California Rolls - $380.00 (Minimum 50 pieces)

Vietnamese Shrimp Roll, Ponzu Sauce - $370.00 (Minimum 50 pieces)

BEEF

Carpaccio of Beef - $360.00

Steak Tartare - $360.00

VEGETARIAN

Strawberries Filled with Boursin Cheese - $330.00

Fruit and Cheese Kabobs - $380.00

Fruit Kabobs - $370.00

Roasted Tomato Bruschetta - $330.00

Vegetarian Antipasto Skewers - $330.00

Zucchini Pinwheels with Roasted Peppers - $330.00

Tomato Caprese with Basil - $330.00

Grilled Pita Hummus Cake - $330.00

Vietnamese Spring Roll, Ponzu Sauce - $330.00

MISCELLANEOUS

Prosciutto-Wrapped Asparagus - $300.00

Prosciutto Caprese with Fresh Basil - $330.00

Assorted Finger Sandwiches - $300.00

Salami Cornucopias - $300.00

Prosciutto and Provolone Cheese - $300.00

Creek Deviled Eggs - $330.00

Antipasto Skewers - $360.00

RAW BAR

Presented on Crushed Ice, Accompanied by Lemon Wedges, Cocktail, Pickapeppa and Spicy Remoulade Sauces

Chilled Jumbo Shrimp - $360.00

Jumbo Snow Crab Claws - $360.00

Littleneck Clams on the Half Shell - $360.00

Cultured Oysters on the Half Shell - $360.00

To enhance your raw bar display, we offer ice carvings specifically designed for your group - $750.00 (per block). Standard selection; please contact your catering manager for customized carving.

All items are priced per 50 pieces.
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 - $300.00
Sweet Potato Coconut Chicken, Orange Horseradish - $330.00
Pecan Chicken Skewers, Apricot Glaze - $330.00
Buffalo Wings, Bleu Cheese - $330.00
Cashew Chicken Spring Roll, Dijon Sauce - $330.00
Chicken Sate, Spicy Peanut Sauce - $300.00
Chicken Empanada - $300.00
Smoked Chicken Quesadilla, Fire-Roasted Salsa - $330.00
Mini Chicken Cordon Bleu - $370.00
Chicken Samosa - $300.00
Mini Chicken Wellington - $360.00
Chicken Brochette, Wasabi Ginger Sauce - $330.00
Sesame Chicken, Yakisoba Sauce - $330.00
Roast Turkey and Fig Wrapped in Bacon - $330.00
Chicken Saltimbocca Bites - $360.00
Buffalo Chicken Crisp, Bleu Cheese Aioli - $360.00
Firecracker Bacon-Wrapped Chicken - $330.00
Yakitori Chicken Skewers, Yakisoba Sauce - $330.00

BEEF

Swedish Meatballs - $300.00
Sweet and Sour Meatballs - $300.00
Mini Beef Wellingtons - $360.00
Five-Spice Beef on a Stick, Asian Wok Sauce - $330.00
Mini Beef Fajitas - $330.00
Beef Empanadas - $300.00
Kobe Beef Franks in a Blanket, Dijon Mustard - $300.00
Churrasco Beef Sticks - $330.00
Mini Beef Kabob - $330.00
Teriyaki Beef - $330.00

SEAFOOD

Cozy Shrimp with Sweet Heat - $330.00
Mini Crab Cakes, Spicy Cocktail - $360.00
Potato-Wrapped Shrimp - $360.00
Crab Rangoon, Sweet Heat - $360.00
New England Mini Lobster Pie - $360.00
Mushroom Caps Stuffed with Lump Crab - $330.00
Shrimp and Beef Kabobs, Wasabi Ginger Sauce - $360.00
Conch Fritters, Island Remoulade - $330.00
Coconut Shrimp, Orange Horseradish - $330.00
Bacon-Wrapped Casino Shrimp - $360.00
Scallops Wrapped in Bacon - $360.00
Volcano Crab Rolls, Chirashi Mayo - $360.00
New England Cod Cakes, Cocktail Sauce - $330.00
Spicy Crab in Phyllo, Hollandaise Sauce - $360.00
Crispy Dragon Shrimp, Wasabi Mayo - $330.00

All items are priced per 50 pieces.
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 (continued)

VEGETARIAN

Breaded Artichoke Hearts with Goat Cheese - $330.00

Phyllo Stars with Bleu Cheese and Pear - $300.00

Feta and Sun-Dried Tomato in Phyllo - $300.00

Phyllo Stars with Bleu Cheese and Cranberries - $300.00

Mini Flatbreads with Goat Cheese and Fig - $300.00

Mini Quiche - $300.00

Vegetable Spring Rolls with Duck Sauce - $300.00

Spanakopita - $300.00

Vegetable Pakoras - $300.00

Mushroom en Croûte - $300.00

Five-Cheese Caprese - $330.00

MISCELLANEOUS

Mini Chicago Deep Dish Pizza - $300.00

Pepperoni Calzones - $300.00

Pot Stickers - $320.00

Pork Lumpia - $330.00

Mini Reuben in Pastry - $300.00

Mini Cuban Cristo - $300.00

Almond Date Wrapped in Bacon - $330.00

Onion and Applewood Bacon Turnovers - $300.00

Spicy Tomato and Bacon Phyllo Tart - $300.00

Sun-Dried Tomato and Bacon Spring Roll, Wasabi Mayo - $330.00

All items are priced per 50 pieces.
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 PACKAGES

MIKASUKI

International and Domestic Cheese Display Garnished with Fresh Fruit
Assortment of Crackers and Flatbreads

Crudités of Fresh Vegetables, Herb Pesto and Ranch Dip

Served from Silver Chafing Dishes
Scallops Wrapped in Bacon

Breaded Artichoke Hearts with Goat Cheese

Sun-Dried Tomato Spring Roll
Wasabi Mayonnaise
(Above items based on 2 pieces per person, per item)

Angus Beef Sliders*
Bleu Cheese, Spanish Onions and Cherrywood Bacon
Egg Challah Roll

Southern Style Macaroni and Cheese Fondue*

Three Cheese, Country Ham and Focaccia Bread Crumbs

$89.00 per person

ASI-YAHOLA

International and Domestic Cheese Display Garnished with Fresh Fruit
Assortment of Crackers and Flatbreads

Grilled Vegetable Display – Market Vegetables
Marinated and Grilled, Topped with Montrachet Cheese

Baked Brie
Surrounded by Fresh Fruit and Berries
Served with Crusty French Bread

Served from Silver Chafing Dishes
Phyllo Stars with Bleu Cheese and Cranberries

Mini Chicken Cordon Bleu

Bacon Wrapped Casino Shrimp

Mini Beef Kabob
(Above items based on 2 pieces per person, per item)

Pasta Station*
Tri-Color Cheese Tortellini with Pesto Alfredo
Penne Pasta with Tomato Basil
Fresh Cracked Black Pepper and Parmesan Cheese
Italian Breadsticks

Whole Roast Turkey*
Seven-Grain Rolls and Condiments

$95.00 per person

LITTLE CREEK

Deluxe Antipasto Display – Cold Display of Assorted Italian Meats and Cheeses, Garnished with Olives, Pepperoncini and Marinated Vegetables

Grilled Vegetable Display – Market Vegetables
Marinated and Grilled, Topped with Montrachet Cheese

Bruschetta Bar*
Grilled Semolina Bread, Tomato, Fresh Mozzarella and Chiffonade Basil, Gorgonzola Cheese with Candied Walnuts and Micro Greens with Olive Tapenade with Oven-Roasted Tomato and Micro Basil

Served from Silver Chafing Dishes
Pecan Chicken Skewers

Mini Beef Wellingtons

Mini Crab Cakes with Cocktail and Spicy Remoulade Sauce

Mini Flatbread with Goat Cheese and Fig
(Above items based on 2 pieces per person, per item)

Porcini Mushroom and Lobster Ravioli* with Truffle Cream and Spicy Fra Diavolo

Steamship Round of Beef*
Served with Horseradish Cream and Dijon Mustard French Rolls

Miniature Cake Shots to Include
Cheesecake, Red Velvet Cake, Chocolate Cake, Pecan Pie and Carrot Cake Presented in Shot Glasses (2 pieces per person)

$108.00 per person

All packages are based on one hour of service. Additional hours of service will result in additional fees. Menu items cannot be removed from the menu. Menu items can be replaced with comparable items at the current menu price.
**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

RECEPTION PACKAGES (continued)

UPPER CREEK CARIBBEAN

Grilled Vegetable Display – Market Vegetables
Marinated and Grilled
Topped with Montrachet Cheese

Ceviche Shooters*
(1 piece per person)

Tropical Fruit Kabobs, Coconut Yogurt
(2 pieces per person)

Served from Silver Chafing Dishes
Sweet Potato Coconut Chicken

Beef Empanada

Mini Cuban Cristo

Chicken Cuban Nachos*
Tostones topped with Carnita Chicken, Avocado, Sour Cream, Tomato Chow Chow
(Above items based on 2 pieces per person, per item)

Roast Pork Caribbean Steamship* Marinated and Slow Roasted
Mini Challah Rolls and Condiments

Paella Valenciana
Classical Presentation of Seafood Tossed with Rice, Saffron, Tomato Bell Pepper, Onion and Peas

Yucca Fries with Cilantro Mojo and Mango Ketchup

Assortment of Miniature Desserts to Include
Cannolis, Cream Puffs, Napoleons, Chocolate Éclairs, Chocolate Covered Strawberries and Fruit Tartlets (2 pieces per person)

$105.00 per person

MACIVEY

International and Domestic Cheese Display Garnished with Fresh Fruit
Assortment of Crackers and Flatbreads

Crudités of Fresh Vegetables, Herb Pesto and Ranch Dip

Fruit Kabobs, Cilantro and Mint

Served from Silver Chafing Dishes
Buffalo Chicken Crisp

Mini Crab Cakes, Petal Sauce

Texas Sausage Rolls
Tupelo Honey Mustard

Pulled Pork and Fried Green Tomatoes*
(Above items based on 2 pieces per person, per item)

Beef Brisket Sliders*
Dixie Coleslaw, Chipotle Barbecue
Mini Brioche Roll

Miniature Cake Shots to Include
Cheesecake, Red Velvet Cake, Chocolate Cake, Pecan Pie and Carrot Cake Presented in Shot Glasses (2 pieces per person)

$89.00 per person

TOBIAS

Martinique Mizuna Salad Cups* with Florida Citrus, Jicama, Spicy Radish and Blood Orange Vinaigrette

International and Domestic Cheese Display Garnished with Fresh Fruit
Assortment of Crackers and Flatbreads

Fresh Fruit Spectacular of Seasonal Melons and Berries
Served with Pineapple Coconut Dip

Peppered Smoked Salmon* with Creek Slaw

Served from Silver Chafing Dishes
Mini Beef Fajitas

Pepperoni Calzones

Spanakopita

Valencia Roll
(Above items based on 2 pieces per person, per item)

Hand Carved Carne Asada Tacos* with Grilled Onion, Guacamole and Cilantro

Mahi Mahi and Shrimp Tacos* with Enchilada Sauce, Creek Slaw and Mango Chow Chow

Citrus Marinated Turkey*
Seven-Grain Roll and Cilantro Mayonnaise

Chocolate and Vanilla Crème Brûlée Shots* (2 pieces per person)

$109.00 per person

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RECEPTION ENHANCEMENTS

ITALIAN PASTA BAR
Tri-Color Cheese Tortellini, Shiitake Mushrooms, Sweet Peas, Peppers, Pesto Alfredo
Penne Pasta with Tomato Basil, Kalamata Olives, Sun-Dried Tomato, Capers, Parmesan Cheese
Italian Breadsticks

$22.00 per person

LITTLENECK CLAMS
Sea Gems, Roasted Garlic, Portuguese Sausage, Roma Tomatoes, Chardonnay and Sweet Butter

$23.00 per person (minimum 50 people)

PAN-SEARED CRAB CAKES
Mango Ketchup, Watermelon Marmalade and Pepper Salad

$24.00 per person

PORCINI MUSHROOM AND LOBSTER RAVIOLI
Shiitake Mushrooms, Sweet Peas, Fresh Basil and Truffle Cream, Grilled Artichokes, Olives with Pesto
Italian Breadsticks

$27.00 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

$23.00 per person

MASHED POTATO BAR
Sweet and Garlic Roasted Potatoes, Applewood Smoked Bacon, Cheddar Cheese, Fresh Chives, Sour Cream

$21.00 per person

PAELLA VALENCIANA
Classical Presentation of Seafood tossed with Rice, Saffron, Tomato, Bell Pepper, Onions and Peas

$27.00 per person (minimum 50 people)

GYOZA
Vegetable, Shrimp and Pork Dumplings
Spicy Sesame Oil, Ponzu Sauce
(Based on 4 pieces per person)

$20.00 per person

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RECEPTION ENHANCEMENTS (continued)

BEEF BURGER SLIDER
Grilled Angus Burger, Bleu Cheese, Caramelized Onion and Cherry Bacon
Mini Challah Roll

$18.50 per person

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

$23.00 per person

RED'S MEATLOAF SLIDER
Chipotle Ketchup and Crispy Onion Straws
French Rolls

$14.00 per person

TURKEY BURGER SLIDER
Cranberry Mayonnaise and Micro Basil
Multigrain Roll

$16.50 per person

BUFFALO CHICKEN SLIDER
Bleu Cheese Fondue and Iceberg Lettuce
Mini Challah Roll

$17.50 per person

SOUTHSIDE SLIDER
Polish Sausage, Kraut with Spicy Mustard
Chicago Pretzel Roll

$15.00 per person

TEXAS PULLED PORK SLIDER
Slow-Roasted Pork, Dixie Coleslaw, Uncle Mike's Barbecue Sauce
Honey Yeast Roll

$16.50 per person

CRAB CAKE PO' BOY SLIDER
Cajun Remoulade, Iceberg Lettuce, Sliced Tomato, Mango Ketchup
Mini Challah Roll

$19.50 per person

LITTLE ITALY SLIDER
Sweet Italian Sausage Marinara, Pickled Peppers and Onions
Semolina Bread

$16.00 per person

BEEF BRISKET SLIDER
Dixie Coleslaw, Chipotle Barbecue
Mini Brioche Roll

$16.00 per person

SOUTHERN FRIED SLIDER
Black Pepper Crispy Chicken, Skillet Sauce
Buttermilk Biscuit

$17.50 per person

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

$16.50 per person

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RECEPTION ENHANCEMENTS (continued)

CAROLINA PICNIC
Pulled Pork, Jalapeño Pepper Jelly, Watermelon Ketchup and Fried Green Tomatoes

$14.00 per person

ITALIAN MACARONI AND CHEESE
Farfalle Pasta, Baby Spinach, Crispy Pancetta, and Asiago Fondue Baked with Focaccia Crust

$12.00 per person

LUMBERJACK HOMEMADE MEATLOAF
Loaded Mashed Potatoes, Forest Mushroom Pan Gravy

$11.50 per person

TEXAS LONE STAR
Hand-Carved Carne Asada, Grilled Onion Guacamole, Pico de Gallo, Cilantro and Flour Tortillas

$14.00 per person

BAHA TACO TRIO
Pork and Chicken Carnitas, Rojo Shrimp, Marinated Cabbage, Cojita Cheese and Mexican Crema, Pickled Onions

$17.00 per person

NACHO CARNITAS
Caribbean-Spiced Pork, Cuban Black Beans, Crispy Plantains, Mango Chow Chow and Chimichurri Sauce

$16.00 per person

MARTINIQUE MIZUNA SALAD CUPS
Florida Citrus, Hearts of Palm, Spicy Radish, Wild Flowers, Blood Orange Vinaigrette

$10.00 per person

AHI TUNA
Sushi Grade Blue Fin Tuna, Creek Slaw, Lemon Myrtle Crust, Sesame Ginger Ponzu, Wasabi Seaweed Crisp

$20.50 per person

SHINGLE CREEK KETTLE GREENS
Grape Tomatoes, Diced Cucumbers, Pea Tendrils, Toasted Sesame Seeds, Jicama and Sweet Peppers, Avocado Dressing

$10.00 per person

TOBIAS TOASTED FLATBREADS

MCIVEY FLAT
Pesto Rock Shrimp, Alfredo Basil, Fresh Mozzarella and Fire-Roasted Tomatoes

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

$24.50 per person

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, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

FROM THE CARVING BOARD

ROAST TURKEY
Seven-Grain Rolls, Mayonnaise and Mustard
$650.00 (serves approximately 50)

BAKED HONEY-CURED HAM
Mini Challah Rolls, Mayonnaise, Mustard and Dijon Mustard
$575.00 (serves 50)

ROAST SIRLOIN OF BEEF
French Rolls, Mayonnaise, Mustard and Creamy Horseradish
$650.00 (serves 50)

ROAST PORK CARIBBEAN STEAMSHIP
Marinated and Slow Roasted
Mini Challah Rolls, Mayonnaise, Whole-Grain Mustard and Chimichurri
$725.00 (serves 50)

ROAST TENDERLOIN OF BEEF
French Rolls, Mayonnaise, Mustard and Creamy Horseradish
$725.00 (serves 25)

STEAMSHIP ROUND OF BEEF
French Rolls, Mayonnaise, Mustard and Creamy Horseradish
$ 1,100.00 (serves 150)

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**Attendant(s) required, $125.00 per attendant.*
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RECEPTION DISPLAYS

FRESH FRUIT SPECTACULAR
Seasonal Melons and Berries, Cantaloupe, Honeydew Melon, Fresh Pineapple, Watermelon, Strawberries and Red Grapes, Pineapple Coconut Dip
$15.50 per person

CRUDITÉS OF FRESH VEGETABLES
Baby Carrots, Zucchini, Carrots, Celery Sticks, Broccoli, Cauliflower, Grape Tomatoes Olives and Pepperoncini, Spinach and Ranch Dipping Sauces
$14.50 per person

GRILLED VEGETABLE DISPLAY
Market Vegetables Marinated and Grilled, Topped with Montrachet Cheese
$15.00 per person

SMOKED SALMON
Chilled Whole Side of Norwegian Smoked Salmon, Displayed with Chopped Egg, Capers and Bermuda Onion, Rye and Pumpernickel Breads
$17.50 per person

BANRAI SUSHI DISPLAY
Fresh Oriental Seafood Specialties, Nigiri and Maki Rolls
Wasabi, Soy Sauce and Pickled Ginger, Chopsticks
$29.50 per person

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
Aged Cheddar, Sharp Provolone, Swiss, Pepper Jack, Sage Derby, Gouda, Brie and Boursin, Assortment of Artisan Cheese Blocks Garnished with Fresh Fruit Gourmet Crackers and Flatbreads
$18.50 per person

DELUXE ANTIPASTO DISPLAY
Cold Display of Assorted Italian Meats and Cheeses, Garnished with Olives, Pepperoncini and Marinated Vegetables, Gourmet Crackers and Flatbreads
$20.50 per person

BRUSCHETTA DISPLAY*
Grilled Semolina Bread
Tomato, Fresh Mozzarella and Chiffonade Basil, Gorgonzola Cheese with Candied Walnuts and Micro Greens, Olive Tapenade with Oven-Roasted Tomato and Micro Basil
$17.50 per person

BAKED BRIE
Surrounded by Fresh Fruit and Berries
Served with Crusty French Bread
$240.00 each (serves 20 people)

DESSERT RECEPTIONS

ASSORTMENT OF MINIATURE DESSERTS
Cannolis, Cream Puffs, Napoleons, Chocolate Éclairs, Chocolate-Covered Strawberries and Fruit Tartlets
$66.00 per dozen

CHOCOLATE FONDUE STATION*
Warm Dark Chocolate accompanied by Cubed Fruit and Pound Cake
$11.50 per person
Fountain available at an additional $300.00

BANANAS FOSTER*
Bananas, Brown Sugar, Flambéed with Banana Liqueur and Vanilla Ice Cream
$13.50 per person

MINIATURE SHOTS
Cheesecake, Red Velvet Cake, Chocolate Cake, Pecan Pie and Carrot Cake, Presented in Shot Glasses
$66.00 per dozen

CHERRIES JUBILEE*
Bing Cherries and Florida Citrus, Flambéed with Kirschwasser Brandy and Vanilla Bean Ice Cream
$11.50 per person

GOURMET COFFEE SELECTION
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Gourmet Tea Selection
Fresh Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Lemon Zest and Rock Candy Sticks
$13.50 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
Gourmet Tea Selection
Assorted Flavored Syrups
Fresh Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Lemon Zest and Rock Candy Sticks
$19.50 per person

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**Attendant(s) required, $125.00 per attendant.*
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

BAR SERVICE

BEVERAGES, COCKTAILS AND WINE

BEVERAGES AND COCKTAILS

HOSTED BAR – BY THE HOUR

Completely stocked bar with unlimited consumption of beverages, based on a per-person, per-hour rate. Cost will be determined on a guaranteed or actual attendance, whichever is higher, and will require a minimum of 50 guests.

PER PERSON	PREMIUM	DELUXE
1 Hour	$27.00	$30.00
2 Hours	$37.00	$41.00
Additional Hour	$10.50	$11.50

HOSTED BAR – BY THE DRINK

Premium Brands - $8.75
Deluxe Brands - $10.75
Select Wines - $8.50
Cognacs and Cordials - $10.00
Domestic Beer - $7.00
Imported Beer - $7.50
Soft Drinks - $5.75
Mineral Water - $6.00

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. - $11.00 each

FROZEN DRINKS AND TROPICAL COCKTAILS

A variety of pina coladas, daiquiris, margaritas and more. Blended to order, served with appropriate condiments. - $11.00 each

CRAFTED COCKTAILS

BOLD ORANGE

Gosling's® Black Rum, Aperol and Lemon Juice
Garnished with an Orange Twist

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 and Lemon Juice
Garnished with a Lemon Twist

ALL-AMERICAN MULE

Tito's® Vodka, Topped with Ginger Beer and Lime Juice
Garnished with a Lime

TEQUILA AND GRAPES

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

BLUEBERRY APPLE MOONSHINE

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

GROWN UP SHIRLEY

Cherry Moonshine, Ginger Ale, Grenadine
Garnished with Cherries

11.00 each

A fee of $125.00 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.