



2018

# BANQUET MENUS

LEGENDARY CUISINE WITH  
THE SERVICE TO MATCH.

# POLICIES AND PROCEDURES

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

## BANQUET SERVICE CHARGE

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

## CONTRACTUAL LIABILITY

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

## DAMAGE

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

## DECORATIONS/BALLOONS

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

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

## ELECTRICAL REQUIREMENTS

Power requirements for Rosen Shingle Creek must be handled by the Hotel's in-house electrical provider, Presentation Services 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 \$150 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.





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) - \$99.00
- Freshly Brewed Iced Tea (per gallon) - \$99.00
- Gourmet Bottled Fruit Juice (each) - \$6.00
- Assorted Fruit Juices (per quart) - \$28.00
- IZZE® Sparkling Fruit Juices (each) - \$6.25
- Muscle Milk® Protein Shakes (each) - \$7.00
- Lemonade (per gallon) - \$60.00
- Individual Smoothies (per bottle) - \$6.00
- Assorted Regular and Diet Soft Drinks (each) - \$6.00
- Assorted Flavored Gatorade® (each) - \$6.25
- Individual Whole and Skim Milks (each) - \$3.50
- Flavored Ice Teas (each) - \$6.25
- Red Bull® Energy Drinks (each) - \$7.00
- Sparkling or Mineral Waters (each) - \$6.25
- Fiji® Bottled Waters (each) - \$6.25
- Shingle Creek Bottled Waters (each) - \$6.00

## BAKERY

- Freshly Baked Danish, Muffins, Croissants and Coffee Cake (per dozen) - \$64.00
- Gluten-Free Assorted Muffins (per dozen) - \$64.00
- Artisan Bagels, Whipped Regular and Flavored Cream Cheeses (per dozen) - \$68.00
- Assortment of Donuts (per dozen) - \$64.00
- Sliced Fruit Breads, Cream Cheese, Butter and Preserves (per dozen) - \$64.00
- Chocolate Iced Brownies and Blondies (per dozen) - \$64.00
- Assortment of Gourmet Cookies (per dozen) - \$68.00
- French Pastries and Petit Fours (per dozen) - \$74.00
- Chocolate Dipped Strawberries (per dozen) - \$64.00
- Soft Pretzel Bites with Mustard and Ale Fondue (per dozen) - \$42.00
- Rice Krispie® Treats (per dozen) - \$62.00

## PANTRY

- Whole Fresh Fruit (per piece) - \$4.25
- Individual Yogurts (each) - \$4.75
- Strawberry and Blueberry Yogurt Parfaits (each) - \$7.50
- Fruit Kabobs and Yogurt Dip (each - minimum 25 guests) - \$7.50
- Sliced Fresh Seasonal Fruits (per person - minimum 25 guests) - \$14.00
- Traditional Finger Sandwiches (per dozen) - \$66.00
- Finger Sandwich Roulades (per dozen) - \$88.00
- Premium Assorted Mixed Nuts (per pound) - \$52.00
- Individual Bags of Chips, Pretzels and Nuts (each) - \$4.25
- Dry Snacks to Include Potato Chips, Pretzels and Popcorn (per pound) - \$34.00
- Trail Mix (per pound) - \$36.00
- Tortilla Chips, Salsa and Guacamole (per person) - \$7.00
- Spinach or Cipollini Onion Dip (per quart) - \$26.00
- Assorted Ice Cream Novelties and Frozen Fruit Bars (each) - \$7.50
- Shelled Hard-Boiled Eggs (per dozen) - \$46.00
- Candy Bars (each) - \$4.50
- Granola and Nutri-Grain® Bars (each) - \$4.50
- Protein and Energy Bars (each) - \$6.00



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

## BREAKS

# SPECIALTY BREAKS

## COOKIES GALORE

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

## INDIAN TOWN

Long-Stem Strawberries and Golden Pineapple  
White and Dark Chocolate Fondue  
Macadamia Nut Cookies and Coconut Macaroons  
\$18.00 per person

## FRESH MARKET

Raw Vegetables, Pickled Carrots, Roasted Red Pepper Hummus, Edamame and White Bean Spread  
Flatbread Crisps and Pretzel Rods  
Health Mix  
\$16.00 per person

## MY ICE CREAM SHOPPE\*

Build Your Own Ice Cream Sundae:  
Chocolate and Strawberry Sauce, Wet Walnuts, M&M® Candies, Whipped Cream and Cherries  
A&W Root Beer Floats  
Assorted Novelty Bars  
\$18.00 per person

## MOVIE NIGHT

White Caramel Popcorn  
Nachos, Jalapeños and Cheese  
Assorted Candy Bars  
Pretzel Bites and Dipping Sauces  
\$14.50 per person

## CADDY SHACK

Mini Hot Dogs and Cheeseburgers, Mayonnaise, Mustard and Ketchup  
White Cheddar Popcorn  
Lemonade and Iced Tea  
\$18.00 per person

## HIGH ENERGY BREAK

Assorted Protein Bars, Granola Bars, KIND® Bars, Trail Mix and Smoked Almonds  
Muscle Milk® Protein Shakes, Regular and Sugar-Free Red Bull®, Gatorade® and Citrus-Infused Water  
\$18.50 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

## LOW CARB

Deluxe Cheese Display  
Vegetable Crudités, Spinach and Cipollini Onion Dips  
Mixed Nuts  
\$17.00 per person

## REFRESHMENTS

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection  
Assorted Regular and Diet Soft Drinks  
Fiji® Bottled Waters  
\$11.00 per person  
Half Day (4 hours) - \$30.00 per person  
Full Day (8 hours) - \$45.00 per person

*Specialty Break prices are based on 20 minutes of service time.*

*Additional service will be charged on consumption.*

*\*Attendant(s) required, \$150.00 per attendant.*

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







# BREAKFAST

CONTINENTAL, PLATED OR BUFFET



# CONTINENTAL BREAKFASTS

## AMERICAN DELUXE

Florida Orange Juice, Grapefruit, Cranberry and Apple Juice  
Seasonal Melons and Berries  
All-Natural Oatmeal, Raisins, Brown Sugar, Cinnamon and Walnut  
Display of Danish, Croissants, Muffins and Coffee Cake  
Sweet Butter, Honey and Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas  
\$30.00 per person

## NEW YORK CONTINENTAL

Florida Orange Juice, Grapefruit, Cranberry and Apple Juice  
Fruit Kabobs, Coconut Pineapple Dip  
Smoked Salmon Bagel Sandwich, Cream Cheese, Onion and Tomatoes  
Assorted Jumbo Gourmet Bagels, Whipped Cream Cheese  
Display of Danish, Muffins and Rugalach  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas  
\$36.00 per person

# BREAKFAST SANDWICHES

## CROISSANT SANDWICH

Fried Egg, Ham and White Cheddar Cheese  
\$12.00 each

## BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Sweet Peppers, Cilantro, Jack Cheese  
Salsa and Sour Cream  
\$10.00 each

## BREAKFAST CUBAN

Grilled Cuban Bread, Ham, Salami, Egg and Cheese  
\$12.00 each

## SUNRISE ENGLISH MUFFIN

Turkey Sausage, Egg Whites and Cheese  
\$10.00 each

## JUST BAKED BISCUITS

Irish Ham, Fig Jam and Saint-André Brie Cheese  
\$10.00 each  
Sausage, Egg and Cheese Biscuit  
\$10.00 each  
Sausage and Cheese Biscuit  
\$8.00 each



*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, \$150.00 per attendant.*

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



# PLATED BREAKFASTS

## THE SHINGLE CREEK

Florida Orange Juice  
Market-Fresh Fruit and Granola Parfait  
Farm-Fresh Fluffy Scrambled Eggs, Crisp Applewood Smoked Bacon and Country Sausage  
Home-Fried Breakfast Potatoes, Oven-Roasted Roma Tomato  
Danish, Croissants, Muffins and Coffee Cake  
Sweet Butter, Honey and Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas  
\$38.00 per person

## PANZACOLA LANDING

Florida Orange Juice  
Market-Fresh Fruit Yogurt and Granola Parfait  
Mediterranean Scrambled Eggs, Spinach, Onions, Bell Peppers, Crumbled Feta Cheese  
Breakfast Potato Medley, Grilled Canadian Bacon, Oven-Roasted Roma Tomato  
Danish, Croissants, Muffins and Coffee Cake  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas  
\$40.00 per person

## WEKIWA OMELET

Florida Orange Juice  
Market-Fresh Fruit Coupe  
Three-Cheese Omelet, Asparagus, Prosciutto  
Root Vegetables and Oven-Roasted Roma Tomato  
Danish, Croissants, Muffins and Coffee Cake  
Sweet Butter, Honey and Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas  
\$42.00 per person

## FARRO BOWL WITH POACHED EGG

Florida Orange Juice  
Compressed Watermelon and Blueberries, Fig Balsamic  
Roasted Sweet Potatoes, Chicken Sausage, Chickpeas and Arugula  
Danish, Croissants, Muffins and Coffee Cake  
Sweet Butter, Honey and Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas  
\$44.00 per person

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



# BREAKFAST BUFFETS

## THE GATLIN

Florida Orange, Grapefruit and Pineapple Juice  
Sun-Ripened Fruit and Yogurt Parfait  
Seasonal Sliced Melons and Berries, Strawberry Yogurt Dressing  
Farm-Fresh Scrambled Eggs  
Egg Frittata with Roasted Vegetables and Baby Spinach  
Applewood Smoked Bacon and Chicken Apple Sausage  
Breakfast Potato Medley  
Variety of Danish, Croissants, Muffins and Coffee Cakes  
Sweet Butter, Honey and Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas

\$45.00 per person

## SHOTGUN START

Florida Orange, Grapefruit and Pineapple Juice and Fruit Smoothies  
Sun-Ripened Fruit Spectacular, Pineapple Coconut Dip  
Farm-Fresh Scrambled Eggs, Fresh Chives  
Applewood Smoked Bacon and Country Sausage  
Home-Fried Breakfast Potatoes  
**GRIDDLE STATION\***  
Whole-Grain Pancakes Made to Order\*  
Plain, Blueberry and Chocolate-Chip Pancakes  
Warm Maple Syrup 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

\$47.00 per person

## SQUAWK CREEK

Florida Orange, Grapefruit and Pineapple Juice  
Market-Fresh Sliced Melons and Berries, Key Lime Yogurt Dressing  
Assortment of Individual Cold Cereals with Low-Fat and Skim Milk  
Selection of Individual Yogurts and Granola  
Farm Fresh Scrambled Eggs, Three Cheese and Chives (On Side)  
Asiago, Roasted Pepper and Mushroom Strata  
Turkey Bacon, Portuguese Linguica Sausage and Roasted Fingerling Potatoes  
Bakery Baskets of Danish, Croissants, Muffins and Bagels  
Cream Cheese, Sweet Butter, Honey and Preserves  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$48.00 per person

# BREAKFAST BUFFET ENHANCEMENTS

Individual Cold Cereals and Milk  
\$7.00 each  
All-Natural Oatmeal, Raisins, Brown Sugar, Cinnamon and Walnuts  
\$8.00 per person  
Bircher Muesli  
\$10.00 per person  
Smoked Cheddar Grits  
\$7.00 per person  
Artisan Bagels, Cream Cheese, Butter and Preserves  
\$68.00 per dozen  
Assortment of Donuts  
\$64.00 per dozen  
Chocolate Croissants  
\$64.00 per dozen  
French Toast Bread Pudding, Maple Butter  
\$10.00 per person

Biscuits and Gravy  
8.00 per person  
Spinach, Tomato and Feta Frittata Muffin  
10.00 per person

### \*CHEF ATTENDED STATIONS

**THE CREEK OMELET STATION\***  
Made-to-Order Eggs and Omelets with Assorted Accompaniments  
\$11.00 per person

**THE GRIDDLE STATION\***  
Made-to-Order Silver Dollar Pancakes  
Silver Dollar Blueberry Pancakes  
Sweet Butter, Warm Maple Syrup  
\$10.00 per person

**WHOLE-GRAIN PANCAKES\***  
Made to Order, Sweet Butter, Warm Maple Syrup  
\$12.00 per person

**CHALLAH BREAD FRENCH TOAST\***  
Sweet Butter, Warm Maple Syrup, Powdered Sugar  
\$10.00 per person

**GREEN EGGS AND HAM FLATBREAD\***  
Shaved Irish Ham, Pesto Scrambled Eggs, Saint-André Brie Cheese  
\$10.00 per person

**HOUSE-MADE SMOOTHIE STATION\***  
Banana and Wheat Germ, Fresh Strawberry  
\$10.00 per person

**HONEY-CURED SALMON SIDES\***  
Capers, Pickled Onions, Chopped Egg  
\$10.00 per person

**SMOKED SALMON\***  
Capers, Pickled Onions, Chopped Egg  
\$10.00 per person

*Buffets require a minimum of 50 people.  
Fewer than 75 people, add \$7.00 per person.  
\*Attendant(s) required, \$150.00 per attendant.  
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*



A close-up photograph of a dish featuring slices of salmon, lemon wedges, and microgreens. The salmon is cooked and sliced into rounds, showing a pinkish-orange interior and a darker, seared exterior. Several bright yellow lemon wedges are scattered around the salmon. Fresh microgreens with thin white stems and small yellow leaves are placed on top of the salmon. The background is slightly blurred, showing more of the dish and some red vegetables.

# LUNCH

PLATED, BUFFET OR TOUR

# PLATED LUNCHES

## SOUP OR SALAD SELECTION (Please Select One)

### SOUPS

VEGETARIAN CARIBBEAN BLACK BEAN  
EVERGLADES GATOR CHOWDER  
TOMATO BASIL BISQUE, CHIVES  
WILD MUSHROOM BISQUE  
RED'S CHICKEN NOODLE SOUP  
VEGETARIAN MINESTRONE  
FLORIDA KEY LIME CHICKEN

### SALADS

#### SHINGLE CREEK CLASSIC SALAD

Mixed La La Rosa Greens, Tomatoes, Cucumbers, Yellow Pea Tendrils  
Pomegranate and Toasted Pumpkin Seeds  
Chipotle Lime Vinaigrette

#### MEDITERRANEAN SALAD

Romaine Hearts, Feta Cheese, Tomatoes  
Cucumbers, Banana Peppers  
Kalamata Olives, Sliced Radish  
Greek Vinaigrette

#### CAESAR SALAD

Romaine Hearts, Focaccia Croutons and Shaved Parmesan Cheese  
Classic Caesar Dressing

## DESSERTS SELECTION (Please Select One)

FLORIDA KEY LIME PIE  
MANGO CHEESECAKE  
OLD-FASHIONED CHOCOLATE CAKE  
RED VELVET CAKE

*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.*





## PLATED SANDWICHES

### **SPICED FILET AND MIZUNA SALAD ON A BAGUETTE**

Roquefort Cheese, Whole-Grain Mustard and Truffle Oil  
Wheat Berry Couscous  
\$46.00 per person

### **PESTO CHICKEN AND TOMATO WRAP**

Red Pepper Mayonnaise, Grilled Chicken and Prosciutto  
Roasted Peppers, Parmesan and Arugula  
Quinoa Salad  
\$42.00 per person

### **ITALIAN GRINDER**

Capicola, Genoa Salami, Mortadella and Provolone Cheese  
Basil Mayonnaise, Arugula and Pickled Bell Peppers  
Schiacciata Italian Bread  
Baby Heirloom Caprese Salad  
\$42.00 per person

## LUNCH ENTRÉE SALADS

### **PEPPERED SLICED TENDERLOIN**

Mizuna Greens, Compressed Watermelon, Strawberries  
Cotija Cheese, Marinated Hearts of Palm, Radish  
Apricots, Dried Cherries and Candied Pecans  
White Balsamic Vinaigrette  
\$42.00 per person

### **GRILLED CHICKEN CAESAR SALAD**

Romaine Hearts, Focaccia Croutons  
Parmesan Cheese, Heirloom Tomatoes  
Creamy Caesar Dressing  
\$38.00 per person

### **ASIAN SHRIMP NOODLE SALAD**

Marinated Shrimp, Kohlrabi Slaw, Rice Noodles  
Mandarin Oranges, Edamame, Bean Sprouts  
Green Onions, Cilantro, Black Sesame Seeds  
Tamari Lime Vinaigrette  
\$39.00 per person

### **CHICKEN SPIEDINI SALAD**

Frisée, Red Quinoa, Kale, Braised Fennel, Pickled Baby Carrots  
Heirloom Tomatoes, Cucumbers and Golden Beets  
White Balsamic Vinaigrette  
\$39.00 per person

## HOT PLATED LUNCHES

### **POULTRY**

#### **FOCACCIA-CRUSTED CHICKEN**

Fire-Roasted Vegetables, 3-Cheese Mac and Cheese  
\$48.00 per person

#### **CHICKEN PROVENÇAL**

Quinoa Pilaf, Broccolini with Lemon  
\$44.00 per person

#### **CAPRESE CHICKEN**

Fresh Mozzarella, Basil, Heirloom Tomato Relish  
Herbed Risotto, Roasted Cauliflower  
\$46.00 per person

### **BEEF**

#### **PETITE ANGUS FILET**

Horseradish Sweet Potatoes, Fresh Asparagus  
Grilled Chilies, Merlot Reduction  
\$55.00 per person

#### **BRAISED SHORT RIB OF BEEF**

Goat Cheese Polenta, Roasted Butternut Squash  
Mushrooms, Natural Jus  
\$49.00 per person

#### **12-HOUR SMOKED BRISKET**

Charro Beans, Sweet Corn Pudding  
Chipotle BBQ, Crispy Onions  
\$47.00 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 PLATED LUNCHES (continued)

## FISH

### FLORIDA BLACKENED GROUPER

Blackened Filet, Cajun Oyster  
Dirty Rice, French Beans, Matchstick Carrots  
Shrimp Pontchartrain Sauce  
\$54.00 per person

### MANGROVE SNAPPER

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

### ORANGE-GLAZED SALMON

Stir-Fried Vegetables, Yakisoba Noodles  
Toasted Sesame Seeds, Scallions  
Light Soy Vinaigrette  
\$48.00 per person

## PASTA

### GRILLED CHICKEN AND PESTO PENNE PASTA

Southern Ratatouille, Asparagus Tips, Grape Tomatoes  
Crispy Pancetta, Pecorino Cheese  
\$44.00 per person

### ORECCHIETTE PASTA AND CAJUN SCALLOPS

Andouille Sausage, Fresh Spinach  
Pearl Onions, English Peas  
Tossed with Lobster Butter  
\$48.00 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.*



# LUNCHEON 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 Rustica, Oven-Roasted Tomatoes, Baby Spinach, Olives, Roasted Eggplant and Pesto Alfredo, Parmesan Cheese
- Chicken Scallopini, Cremini Mushroom, Lemon and Capers
- Eggplant Parmesan Rolatini
- Gorgonzola Meatballs, Marinara and Toasted Pine Nuts
- Herbed Risotto
- 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

\$58.00 per person

## EXECUTIVE EXPRESS

- Wild Mushroom Bisque
- Romaine Hearts, Watercress, Roquefort, Roasted Tomatoes and Candied Pecans, Chipotle Lime Dressing
- Florida Citrus Salad, Bermuda Onion, Blood Orange Vinaigrette
- Feta, Cucumber, Tomato and Onion Salad, Roasted Garlic Balsamic Dressing
- Freekeh and Chickpea Salad, Celery, Zucchini, Roasted Peppers, Chopped Mint, Sumac and Pomegranate Molasses 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, Red Onion, Chopped Egg and Capers
- Pretzel Buns
- Mini Pastries and Petit Fours
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$60.00 per person

## CLUBHOUSE

- Field Greens with Cucumbers, Grape Tomatoes, Sliced Radish, Carrots and Seasoned Croutons, Creamy Peppercorn and Raspberry Vinaigrette
- Tomato and Cucumber Salad, Feta Cheese
- Marinated Mushroom and Artichoke Salad
- Fresh Fruit Display, Key Lime Yogurt Sauce
- Fisher Island Blackened Swordfish, 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

\$62.00 per person

## NEW YORK DELI

- Red's Chicken Noodle Soup
- Loaded Potato Salad, Coleslaw
- House-Made Salt-and-Vinegar Potato Chips
- Fresh Fruit Display, Fresh Berries and Pineapple Coconut Dip
- Hot Corned Beef and Hot Pastrami piled high 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
- Hydroponic Bibb Lettuce and Vine-Ripe Tomatoes
- Relish Tray of Banana Peppers, Kosher Pickles, Pickled Tomatoes, Pepperoncini, Peppadews, Mustard, Deli Mustard, Mayonnaise and Horseradish Cream
- Artisan Deli Breads
- New York Cheesecake, Black-and-White Cookies
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$55.00 per person

## Buffet Enhancements

- Pre-Made Six-Foot Italian Hoagies \$10.00
- Vegetarian Wraps \$8.00

Buffets require a minimum of 50 people. Fewer than 75 people, add \$9.00 per person.  
\*Attendant(s) required, \$150.00 per attendant.  
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

# LUNCHEON BUFFETS (continued)

## ALL AMERICAN

Creamy Coleslaw, Loaded Potato Salad

Grilled Angus Burgers

All-Beef Hot Dogs, Sauerkraut

Uncle Mike's Barbecue Chicken

Oven-Baked Beans with Tupelo Honey

Baked Macaroni and Cheese

Sweet Corn on the Cob, Bell Pepper Butter

American, Swiss and Provolone Cheeses

Lettuce and Vine-Ripened Tomatoes

Relish Tray of Banana Peppers, Kosher Pickles, Pickled Tomatoes, Pepperoncini, Peppadews, Ketchup, Mustard, Deli Mustard, Mayonnaise, Sweet Relish, Chopped Onions

Hot Dog and Hamburger Rolls

Assorted Gourmet Cookies, Brownies and Blondies

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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\$58.00 per person

## MEXICAN FIESTA

Tortilla Soup

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

Seven-Layer Dip, Warm Tortilla Chips

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

Baked Cheese Enchiladas

Beef Barbacoa and Chicken Tinga Tacos White Corn and Flour Tortillas

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

Marinated Cabbage, Pickled Onions, Fire Roasted Salsa, Sliced Jalapeños, Sour Cream, Guacamole, Cheddar and Monterey Jack Cheese, Salsa Verde and Rojo Sauce

Poblano Rice

Charro Beans

Flan, Churros, Sopaipillas, Fresh Fruit with Lime and Mint

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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\$57.00 per person

## ISLAND CARIBBEAN

Conch Chowder

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

Seven-Bean Salad, Cilantro and Lime

Banana Kiwi Salad, Fresh Strawberries, Mint, Honey Lime Vinaigrette, Toasted Cashews and Coconut

Marinated Hearts of Palm

Roast Pork Carnita, Caramelized Onions and Sweet Plantains

Jamaican Jerk Chicken

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

Pigeon Pea Rice

Yucca Fries, Cilantro Mojo

Freshly Baked Rolls and Butter

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

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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\$57.00 per person

## FARM TO TABLE

Roasted Beet Salad, Arugula, Local Goat Cheese, Pickled Onions, Pistachios, Sherry Vinaigrette

Florida Salad - Hearts of Palm, Mandarin Oranges, Roasted Baby Carrots, Corn, Avocado, Cahaba Greens, Palm Sugar Vinaigrette

Quinoa Tabbouleh, Yellow Tomatoes, Pickled Red Onions, Adzuki Beans, Parsley, Mint and Cilantro, Lemon Vinaigrette

Florida Berries and White Balsamic Drizzle

Vegetarian Dal, Red Lentils, Cauliflower and Coconut

Roasted Spaghetti Squash, Vert Beans and Dried Fruit

Roasted Organic Chicken, Pomegranate Glaze

Braised Beef, Roasted Mushrooms, Cider Vinegar

Pan-Seared Skuna Bay Salmon, Tomato and Cucumbers

Banana Pudding Cups, Oatmeal Cookies and Apple Tarts

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

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\$62.00 per person

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

*\*Attendant(s) required, \$150.00 per attendant.*

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

LUNCH

BUFFET

# TOUR LUNCHES

## PAR

Oven-Roasted Turkey and Shaved Ham, Provolone Cheese  
Lettuce and Tomato, Red Pepper Mayonnaise  
Hoagie Roll  
Kettle Chips  
Red Delicious Apple  
Whole-Grain Gourmet Cookie  
\$42.00 per person

## EAGLE

Chilled Herbed Breast of Chicken  
Arugula, Pepper Jack Cheese, Oven-Dried Tomatoes  
Olive Tapenade on Schiacciata Italian Bread  
Quinoa Salad  
Fresh Strawberries and Blueberries  
Banana Pudding with Whipped Cream  
\$45.00 per person

## BIRDIE

Shaved Roast Beef, Genoa Salami and Provolone Cheese  
Watercress, Vine-Ripe Tomatoes, Horseradish Mayonnaise  
Pretzel Roll  
Kettle Chips  
Pear  
Florida Key Lime Pie Cup  
\$45.00 per person

## ALBATROSS

Greek Salad, Herb Wrap, Romaine Hearts and Baby Spinach  
Hummus, Oven-Roasted Tomatoes, Feta Cheese, Cucumbers  
Kalamata Olives, Banana Peppers, Olive Oil and Balsamic Drizzle  
Terra® Chips  
Red Delicious Apple  
KIND® Bar  
\$43.00 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

## SOUP AND SALAD SELECTIONS (Please Select One)

### SOUP SELECTION

ESCAROLE AND CHICKEN

FRENCH ONION SOUP EN CROUTE

VIETNAMESE RICE NOODLE SOUP WITH LEMONGRASS SHRIMP

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

### SALAD SELECTION

CROSS CREEK SALAD

Organic Local Greens, Matchstick Carrots, Yellow Squash and Zucchini  
Yellow Pea Tendrils, English Cucumber Bundle, Marinated Hearts of Palm  
Chipotle Lime Vinaigrette

CAESAR SALAD

Romaine Hearts, Croutons and Shaved Parmesan Cheese  
Classic Caesar Dressing

INDIAN RIVER

Field Greens, Wild Flowers, Florida Citrus and Fresh Berries  
Blood Orange Vinaigrette

STILTON SALAD

Organic Bibb Wedge, Baby Watercress, White Stilton and Cranberry  
Candied Pecans and Vine-Ripe Tomatoes  
White Truffle Vinaigrette

## Salad Enhancements - 8.00 per person

DECONSTRUCTED CAESAR SALAD

Romaine Hearts, Burrata Cheese, Heirloom Tomato and Parmesan Tuile

FLORIDA GOAT CHEESE SALAD

Mizuna Greens, Watermelon Radish, Candied Figs, Goat Cheese Fritter  
Champagne Vinaigrette

ROASTED BEET SALAD

Frisée, Piquant Blue Cheese, Pickled Carrots, Micro Lettuce, Tangerine Honey Vinaigrette

FRIED GREEN TOMATO SALAD

Heirloom Tomato, Arugula, Fresh Mozzarella, Cucumber and Radish  
Roasted Tomato Vinaigrette

*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.*

## DESSERT SELECTIONS (Please Select One)

CHOCOLATE MARQUISE

FLORIDA KEY LIME PIE

TIRAMISU

CRÈME BRÛLÉE

## Dessert Enhancements - 10.00 per person

BANANA SPHERE

Caramelized Bananas, Banana Pudding and Vanilla Sable Breton Cookie

RUBIK'S CUBE

Flavored Cake Cubes, Pistachio Chocolate, Chocolate Raspberry, Passion Fruit  
and Coffee

DECONSTRUCTED KEY LIME PIE

All the elements of Key Lime Pie, whimsically arranged

FLIGHT OF FLAVORS

Hazelnut Nougatine Vanilla Bean Cream, Lemon-Soaked Infused Lady Fingers  
and Caramel Coffee Crèmeux



# PLATED ENTRÉES

## POULTRY

### CHICKEN FONTINA

Sautéed Breast of Chicken, Wilted Spinach and Fontina Cheese  
Herbed Risotto, Sautéed Broccolini and Baby Carrots  
Barolo Wine Reduction  
\$77.00 per person

### GRILLED FREE-RANGE CHICKEN

Wild Mushroom Ragout, Truffle Butter Whipped Potatoes  
Asparagus and Baby Carrots  
Marsala Wine Reduction  
\$75.00 per person

## BEEF

### GRILLED ANGUS FILET

Garlic Mashed Potatoes, Asparagus and Grilled Peppers  
Morel Demi-Glace  
\$99.00 per person

### MAYTAG FILET

Bleu Cheese Crusted, Potato Gratin and Broccolini  
Zinfandel Reduction  
\$103.00 per person

### BRAISED SHORT RIB OF BEEF

Goat Cheese Polenta, Cipollini Onions and Vegetable Medley Nest  
Guinness Gravy  
\$88.00 per person

### AMERICAN WAGYU FLAT IRON STEAK

Roasted Cremini Mushrooms, Smashed Baby Yukon Potatoes and Grilled Asparagus  
Gorgonzola Butter  
\$87.00 per person

## FISH

### CARIBBEAN-SPICED SEA BASS

Pineapple Risotto, Baby Turnips and Carrots, Red Onion and Citrus Relish  
Lemon Beurre Blanc  
\$87.00 per person

### PAN-ROASTED CHATMAN COD

English Pea Risotto, Tomato Ratatouille, Cucumber and Caper Relish  
Beurre Blanc  
\$78.00 per person



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



# COMBINATION ENTRÉES

## **ALL-NATURAL BEEF TENDERLOIN AND NEW BEDFORD SCALLOP SPIEDINI**

English Pea Risotto, Ragout of Wild Mushrooms, Fontina Fondue, Fried Zucchini, Roasted Carrots, Pinot Reduction and Florida Citrus Beurre Blanc  
\$128.00 per person

## **LIVINGSTON FILET AND BAKED ATLANTIC COD**

Espresso Rub and Lobster Parmesan Crust, Tomato Ratatouille, Soft Polenta, Sauce Marchand de Vin and Lemon Beurre Blanc  
\$135.00 per person

## **PETITE FILET AND LAKE MEADOW ORGANIC CHICKEN**

Five Peppercorns, Baby Spinach, Fig Jam, 29 South Goat Cheese and Tomatoes, Potato Latke, Malbec Demi-Glace and Basil Beurre Blanc  
\$125.00 per person

## **5 OZ ANGUS FILET AND SAN MARCO CRAB STUFFED SHRIMP**

Horseradish Sweet Potatoes, Roasted Carrots and Asparagus, Morel Demi-Glace and Chive Hollandaise  
\$129.00 per person

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



DINNER

PLATED

# DINNER BUFFETS

## NEW ENGLAND CLAMBAKE

- New England Clam Chowder
- La La Rosa Greens, Craisins®, Sunflower Seeds, Cucumbers, Carrots and Grape Tomatoes  
Raspberrry and Balsamic Vinaigrette Dressings
- Heirloom Tomato Salad, Feta Cheese and Pickled Onions
- Grilled Radicchio and Endive, Honey-Roasted Pears and Pistachios, Ruby Port Dressing
- Fruit Ambrosia
- Peel-and-Eat Shrimp steamed in Beer, Cocktail Sauce and Spicy Remoulade
- Nantucket Stew  
Maine Lobster, Jumbo Shrimp, Steamed Littleneck Clams and Block Island Mussels, Portuguese Sausage, Red Skin Potatoes, Corn, Chardonnay, Roasted Garlic and Sweet Butter
- 10 oz. New York Strip Steak, Roasted Mushrooms
- North Atlantic Baked Cod, Chardonnay Beurre Blanc
- Truffle Butter Whipped Potatoes
- Creamed English Peas and Pearl Onions
- 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

\$130.00 per person

## GODFATHER

- Minestrone à la Milanese
- Caesar Salad
- Brussels Sprouts and Tuscan Kale, Pecorino, Prosciutto, Pistachios, Pesto Vinaigrette
- Caprese Salad - Vine-Ripe Tomatoes, Fresh Mozzarella, Basil, Kalamata Olive Oil, Cracked Pepper, Aged Balsamic
- Marinated Olives, Feta and Roasted Peppers
- Antipasto, Cured Italian Meats and Cheeses, Rosemary Breadsticks and Pretzel Rods
- Chicken Scaloppini, Lemon Caper Beurre Blanc
- Grilled Filet of Beef, Roasted Shallots, Gorgonzola Butter
- Seafood Cioppino, Mussels, Scallops and Codfish, Spiced Tomato Broth, Herbed Linguini
- Risotto with Pancetta and Sweet Peas
- Summer Squash and Grilled Eggplant, Romesco Sauce
- Pasta Station\* - Lobster Ravioli and Porcini Mushroom Ravioli, Fresh Basil, Truffle Sweet Cream
- Italian Breadsticks
- Sicilian Cheesecake with Raspberries, Tiramisu, Cannolis, Italian Mini Pastries
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$125.00 per person

## SOUTH BEACH

- Baby Greens, Watercress, Hearts of Palm, Sweet Peppers and Jicama  
Mango Poppy Seed and Cilantro Key Lime Dressings
- Florida Citrus Salad, Blood Orange Vinaigrette
- Tomato and Endive Salad, Red Onion, Cilantro
- Local Heirloom Tomatoes, Pickled Beets, Loxahatchee Goat Cheese, Sunflower Seed Praline, Green Goddess Dressing
- Grilled Swordfish and Rock Shrimp Hash
- Jorge’s Jerk Chicken, Lime Mojo
- Roast Pork Carnita, Crispy Tostones
- Saffron Rice
- Fresh Beans and Yucca
- Conch Fritters, Tropical Tartar Sauce
- Flan, Tres Leches and Sweet Plantain Foster
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Teas

\$120.00 per person

## CARVING STATION\*

- Caribbean-Spiced Steamship Round of Beef

\$8.00 per person

Buffets require a minimum of 50 people. Fewer than 75 people, add \$11.00 per person.  
\*Attendant(s) required, \$150.00 per attendant.  
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  
Iceberg and Romaine Lettuce, Roasted Corn and Black Beans, Crispy Tortillas, Avocado Ranch Dressing

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

Citrus Salad with Jicama  
Cayenne Pepper and Lime Dressing

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

Beer Can Roasted Chicken, Barbecue Onion Gravy

Barbecue Baby Back Ribs

Grilled Skuna Bay Salmon  
Barbecue Butter and Mango Salsa

Ranch-Style Pinto Beans, Bourbon and Molasses

Potatoes au Gratin  
Pepper Jack and Cherry Smoked Bacon

Cornbread and Jalapeño Honey Butter

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

Freshly Brewed Starbucks® Regular and Decaffeinated Coffees, Gourmet Teas

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\$120.00 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 and Kimchi Napa Cabbage Slaw

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

Baked Mahi Mahi

Hawaiian Teriyaki Chicken

Guava Barbecue Beef Short Ribs

**CARVING STATION\***  
Slow-Roasted Pork Steamship,  
Spiced Rum-Infused Pineapple  
Freshly Baked Hawaiian Rolls

Toasted Coconut Jasmine Rice

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

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

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Herbal 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, \$150.00 per attendant.*

*All Dinner Buffet Menus include Table Service All Prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*





# RECEPTION

HORS D'OEUVRES, STATIONS  
OR DISPLAYS

# COLD HORS D'OEUVRES

## POULTRY

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

Smoked Duck Bruschetta, Raspberry Citrus Salsa, Arugula, Pomegranate Vinaigrette

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

Smoked Duck Profiteroles with Candied Orange

Chicken Montrachet

\$7.00 each (Minimum Order 50 Pieces Per Item)

## SEAFOOD

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

Smoked Salmon Rillettes, Cornichons, Dill Havarti Crostini

Sea Bass Gravlax, Caper-Dill Relish, Brioche

Seared Scallops, Lime Jalapeño Aioli

Lobster BLT Brioche Roll

Poached Whitefish Cone, Cilantro Napa Slaw, Dijon Drizzle

Florida Rock Shrimp and Mango Shooters

Tuna Tartare

Ceviche Shooters

Vietnamese Shrimp Roll, Ponzu Sauce

\$7.50 each (Minimum Order 50 Pieces Per Item)

## BEEF AND PORK

Peppered Roast Beef, Charred Asparagus

Genoa Salami Cones, Herbed Horseradish Cheese Mousse

Beef and Cucumber Parcels

Crispy Pancetta, Maytag Bleu Cheese Crostini, Truffle Honey

Prosciutto-Wrapped Asparagus

Antipasto Skewers

Prosciutto and Provolone Cheese

\$7.50 each (Minimum Order 50 Pieces Per Item)

## VEGETARIAN

Honey-Rosemary Cherries, Bleu Cheese Crostini

Roasted Asparagus, Baby Heirloom Tomatoes, Lemon Chive Aioli

Plant City Strawberry, Brie Cheese, Balsamic Shallot Jam

Applewood Smoked Cheddar, Fig Jam, Pretzel Bread

Apricot Manchego Lollipop with Mint

Pan-Seared Halloumi, Citrus, Celery, Grape

Maytag Bleu Cheese, Orange Blossom Honey, Sourdough Crisp

Lemon Hummus, Sun-Dried Tomato, Kalamata Olive, Pita Crisp

Deviled Eggs, Truffle, Roasted Pepper, Sour Cream-Salmon Roe

Traditional Creek Deviled Eggs

Tomato Caprese with Basil

Vegetarian Antipasto Skewers

Roasted Tomato Bruschetta

\$7.00 each (Minimum Order 50 Pieces Per Item)

## RAW BAR

Chilled Jumbo Shrimp

Jumbo Snow Crab Claws

Cultured Oysters on the Half Shell

\$8.00 each (Minimum Order 100 Pieces Per Item)

*Butler-passed Hors d'Oeuvre selections at an additional \$35.00 per server per hour.  
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

# HOT HORS D'OEUVRES

## POULTRY

Coconut Chicken, Sweet Heat  
Cashew Chicken Spring Roll, Dijon Sauce  
Yakitori Chicken Skewers, Yakisoba Sauce  
Firecracker Bacon-Wrapped Chicken  
Buffalo Chicken Crisp, Bleu Cheese Aioli  
Chicken Samosa  
Chicken Brochette, Wasabi Ginger Sauce  
Chicken Marrakesh  
Mini Chicken Wellington  
\$7.00 each (Minimum Order 50 Pieces Per Item)

## SEAFOOD

Cozy Shrimp, Sweet Heat  
Mini Crab Cakes, Spicy Cocktail Sauce  
Crab Rangoon, Sweet Heat  
Mushroom Caps Stuffed with Lump Crab  
Coconut Shrimp, Orange Horseradish  
Scallop Wrapped in Bacon  
New England Cod Cakes, Cocktail Sauce  
Volcano Crab Rolls, Sriracha Mayo  
Shrimp and Andouille Kabob  
\$7.50 each (Minimum Order 50 Pieces Per Item)

## BEEF AND PORK

Mini Beef Kabob  
Bacon-Wrapped Medjool Dates  
Beef Empanadas  
Kobe Beef Franks in a Blanket, Dijon Mustard  
Swedish Meatballs  
Sweet and Sour Meatballs  
Mini Beef Wellingtons  
Pork Pot Stickers, Duck Sauce  
Sun-Dried Tomato and Bacon Spring Roll  
Mini Cuban Cristos  
Bacon-Wrapped Linguica  
\$7.50 each (Minimum Order 50 Pieces Per Item)

## VEGETARIAN

Wild Mushroom and Truffle Arancini  
Mac-and-Cheese Bites  
Spanakopita  
Goat Cheese Fritters  
Vegetable Spring Rolls, Duck Sauce  
Mini Vegetable Samosa  
Feta and Sun-Dried Tomato in Phyllo  
Mini Flatbreads, Goat Cheese and Fig  
Mini Quiche  
Edamame Steamed Dumplings, Ponzu Sauce  
\$7.00 each (Minimum Order 50 Pieces Per Item)

*Butler-passed Hors d'Oeuvre selections at an additional \$35.00 per server per hour.  
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*



# RECEPTION DISPLAYS

## INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Aged Cheddar, Sage Derby, Gouda, Brie and Boursin  
Assortment of Artisan Cheese Blocks  
Flatbread Crisp  
\$19.00 per person

## MARKET FRUIT SPECTACULAR

Seasonal Melons and Berries, Cantaloupe, Honeydew Melon, Fresh Pineapple  
Pineapple Coconut Dip  
\$15.50 per person

## GRILLED VEGETABLE DISPLAY

Market Vegetables Marinated and Grilled  
Topped with Montrachet Cheese  
\$16.00 per person

## ANTIPASTO DISPLAY

Cold Display of Imported Italian Meats and Cheeses  
Garnished with Olives, Pepperoncini and Marinated Vegetables  
Flatbread and Rosemary Breadsticks  
\$21.00 per person

## BANRAI SUSHI DISPLAY

Fresh Oriental Seafood Specialties, Nigiri and Maki Rolls  
Wasabi, Soy Sauce and Pickled Ginger, Chopsticks  
\$30.00 per person (Based on 4 pieces per person)

## CRUDITÉS OF FRESH VEGETABLES

Baby Carrots, Zucchini, Celery Sticks, Broccoli,  
Cauliflower, Grape Tomatoes, Olives and Pepperoncini  
Spinach and Ranch Dipping Sauces  
\$16.00 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, \$150.00 per attendant.*

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

# CARVING STATIONS\*

## ROAST TENDERLOIN OF BEEF

Mayonnaise, Mustard and Creamy Horseradish  
French Rolls  
\$750.00 (Serves 25 Guests)

## PEPPERED ROAST SIRLOIN OF BEEF

Mayonnaise, Mustard and Creamy Horseradish  
French Rolls  
\$675.00 (Serves 50 Guests)

## ROAST TURKEY

Mayonnaise and Mustard  
Seven-Grain Rolls  
\$675.00 (Serves 50 Guests)

## ROAST PORK CARIBBEAN STEAMSHIP

Slow Roasted, Mayonnaise, Whole-Grain Mustard and Chimichurri  
Mini Challah Rolls  
\$750.00 (Serves 50 Guests)

## STEAMSHIP ROUND OF BEEF

Mayonnaise, Mustard and Creamy Horseradish  
French Rolls  
\$1,200.00 (Serves 150 Guests)



# RECEPTION ENHANCEMENTS

## ITALIAN PASTA BAR\*

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

\$23.00 per person

## PORCINI MUSHROOM RAVIOLI AND LOBSTER RAVIOLI\*

Shiitake Mushrooms, Sweet Peas, Fresh Basil and Truffle Cream  
Grilled Artichokes, Olives and Pesto  
Italian Breadsticks

\$28.00 per person

## GYOZA\*

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

\$22.00 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, \$150.00 per attendant.*

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

## FROM THE WOK\*

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

\$25.00 per person

## MASHED POTATO BAR\*

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

\$22.00 per person

## PAELLA VALENCIANA\*

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

\$28.00 per person

## SHINGLE CREEK KETTLE GREENS\*

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

\$11.00 per person



# RECEPTION ENHANCEMENTS (continued)

## PAN-SEARED CRAB CAKES\*

Mango Ketchup, Watermelon Marmalade, Rocket and Micro Greens

\$25.00 per person

## BEEF BURGER SLIDER\*

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

\$19.00 per person

## GRILLED BUFFALO CHICKEN SLIDER\*

Bleu Cheese Fondue, Iceberg Lettuce  
Mini Challah Roll

\$18.00 per person

## BEEF BRISKET SLIDER\*

Chipotle Barbecue, Dixie Coleslaw  
Mini Brioche Roll

\$17.00 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, \$150.00 per attendant.  
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

## VEGGIE GARDEN SLIDER\*

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

\$16.50 per person

## TENDERLOIN BEEF SLIDER\*

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

\$23.00 per person

## TOBIAS 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, Cherry Wood Bacon and Three-Cheese Mix  
(Orange County Fire Watch Required Indoors)

\$25.00 per person

## MEXICAN STREET TACOS\*

### (Select 2)

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

\$18.00 per person

## LOBSTER MACARONI AND CHEESE\*

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

\$22.00 per person



# DESSERT RECEPTIONS

## LOUKOUMADES

Greek Donuts, Cinnamon Sugar and Rose Water

\$8.00 per person

## SOPAIPILLAS

Dusted with Sugar, Agave Syrup Drizzle

\$8.00 per person

## FUNNEL CAKE FRIES\*

Local Honey, Chocolate Drizzle

(Orange County Fire Watch Required Indoors)

\$8.00 per person

## ASSORTMENT OF MINIATURE DESSERTS

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

\$68.00 per dozen

## MINIATURE CAKE SHOTS

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

\$68.00 per dozen



*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, \$150.00 per attendant.  
All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.*

# DESSERT RECEPTIONS

## CHOCOLATE FONDUE STATION\*

Warm Dark Chocolate  
Accompanied by Cubed Fruit and Pound Cake  
Fountain Available at an additional \$300.00

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\$12.00 per person

## GOURMET COFFEE STATION

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

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\$14.00 per person

## SMOOOTH JAVA STATION\*

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

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\$21.00 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, \$150.00 per attendant.*

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





# BAR SERVICE

BEVERAGES AND COCKTAILS



# BEVERAGES

## HOSTED BAR - BY THE HOUR

PER PERSON	PREMIUM	DELUXE
1 Hour	\$28.00	\$31.00
2 Hours	\$38.00	\$42.00
Additional Hour	\$11.00	\$12.00

## HOSTED BAR - BY-THE-DRINK CONSUMPTION

Premium Brands - \$9.00  
Deluxe Brands - \$11.00  
Select Wines - \$8.75  
Cognacs and Cordials - \$10.25  
Domestic Beer - \$7.25  
Imported Beer - \$7.75  
Soft Drinks - \$6.00  
Mineral Water - \$6.25

## 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

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\$11.00 each

## FROZEN DRINKS AND TROPICAL COCKTAILS

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

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\$11.00 each

*A fee of \$150.00 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.*

# CRAFTED COCKTAILS

## BOLD ORANGE

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

## CHERRY MASH

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

## THE AVIATION COCKTAIL

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

## ALL-AMERICAN MULE

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

## TEQUILA AND GRAPES

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

## BLUEBERRY APPLE MOONSHINE

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

## GROWN-UP SHIRLEY

Cherry Moonshine, Ginger Ale, Grenadine  
Cherry Garnish

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\$11.00 each





## BANQUET SERVICES

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