

Rosen Shingle Creek - 2023 Banquet Menus



BREAKS
À LA CARTE SPECIALTY ITEMS

BEVERAGES

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection - \$125.00++ per gallon
- Starbucks® Cold Brew – Black \$10.00++ each
- Mosaic Cold Brew Coffee – Assorted Flavors - \$9.25++ each
- Freshly Brewed Iced Tea - \$125.00++ per gallon
- Fruit Infused Water \$79.00++ per gallon
- Gourmet Bottled Fruit Juice (each) - \$8.00++
- Assorted Fruit Juices (per quart) - \$40.00++
- KOIA® Protein Shakes (GF, DF, V) (each) - \$8.25++
- Lemonade (per gallon) - \$79.00++
- Individual Smoothies (per bottle) - \$8.00++
- Assorted Regular and Diet Soft Drinks (each) - \$7.50++
- Assorted Flavored Gatorade® (each) - \$7.75++
- Individual Whole and Skim Milks (each) - \$4.75++
- Flavored Iced Teas (each) - \$7.75++
- Red Bull® Energy Drinks (each) - \$8.25++
- Sparkling or Mineral Waters (each) - \$7.75++
- Fiji® Bottled Waters (each) - \$8.00++
- Shingle Creek Bottled Waters (each) - \$7.50++

BAKERY

- Freshly Baked Danish, Muffins, Croissants and Coffee Cake (per dozen) - \$75.00++
- Gluten-Free Assorted Muffins (per dozen) - \$75.00++
- Artisan Bagels, Whipped Regular and Flavored Cream Cheeses (per dozen) - \$79.00++
- Assortment of Donuts (per dozen) - \$75.00++
- Sliced Fruit Breads, Cream Cheese, Butter and Preserves (per dozen) - \$75.00++
- Chocolate Iced Brownies and Blondies (per dozen) - \$75.00++
- Assortment of Gourmet Cookies (per dozen) - \$79.00++
- French Pastries and Petit Fours (per dozen) - \$85.00++
- Chocolate-Dipped Strawberries (per dozen) - \$75.00++
- Soft Pretzel Bites, Mustard and Ale Fondue (per person - 3 pieces per person) - \$9.25++
- Rice Krispies® Treats (per dozen) - \$72.00++

PANTRY BREAK ITEMS CONTINUED ON NEXT PAGE

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

BREAKS
À LA CARTE SPECIALTY ITEMS

PANTRY

- *Cheese Sticks and Baby Bell Cheeses \$4.00++ each*
- *Crudité Cups, Ranch Dressing \$8.00++ each*
- *Fruit and Cheese Cups \$8.50++ each*
- *Hummus and Pita Chips \$9.25++ each*
- *Whole Fresh Fruit (GF, DF, VGN) (per piece) - \$4.75++*
- *Individual Yogurts (GF) (each) - \$5.75++*
- *Strawberry and Blueberry Yogurt Parfaits (each) - \$8.75++*
- *Fruit Kabobs and Yogurt Dip (GF) (each – minimum 25 guests) - \$8.75++*
- *Sliced Fresh Seasonal Fruits (GF, DF, VGN) (per person – minimum 25 guests) - \$15.25++*
- *Traditional Finger Sandwiches (per dozen) - \$75.00++*
- *Finger Sandwiches Roulades (per dozen) - \$97.00++*
- *Premium Assorted Mixed Nuts (GF, DF, VGN) (per pound) - \$58.00++*
- *Individual Bags of Chips, Pretzels and Nuts (each) - \$4.75++*
- *Dry Snacks to Include Potato Chips, Pretzels and Popcorn (per pound) - \$40.00++*
- *Trail Mix (per pound) - \$45.00++*
- *Tortilla Chips, Salsa and Guacamole (GF, DF) (per person) - \$8.50++*
- *Spinach or Cipollini Onion Dip (per quart) - \$35.00++*
- *Assorted Ice Cream Novelties and Frozen Fruit Bars (each) - \$8.50++*
- *Shelled Hard-Boiled Eggs (GF, DF) (per dozen) - \$50.00++*
- *Candy Bars (each) - \$5.00++*
- *Granola and Nutri-Grain® Bars (each) - \$5.25++*
- *Protein and Energy Bars (each) - \$6.75++*

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SPECIALTY BREAKS

ANYTIME AFTERNOON TEA

*Collection of Tea Cookies, Green Tea Madeleines,
Sugar and Spice Palmiers, Blueberry Scones, Lemon Curd
Time-Honored Finger Sandwiches, Country-Style Egg Salad-Arugula,
Smoked Salmon-Cucumber, Cranberry Chicken-Watercress,
Cucumber-Mint Infused Water and Blueberry-Citrus Infused Water
Gourmet Selection of Teas
\$24.25++ per person*

SMOOOTH JAVA JOY

*House-Made Chocolate-Dipped Biscotti, Butter Cookies,
Coffee Cakes and Lemon Bars
Hand-Crafted Cappuccino and Espresso*
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
Fresh Whipped Cream, Chocolate Shavings, Cinnamon Sticks,
Lemon Zest, Rock Candy Stir Sticks
\$24.25++ per person*

COOKIES BY THE DOZEN

*Sumptuous Chocolate Chip, Cranberry-Orange Oatmeal Nut,
White Chocolate Macadamia Nut and Double Fudge
Whole, Low-Fat and Chocolate Milk
\$20.75++ per person*

TASTE OF HOBE SOUND

*Strawberries and Golden Pineapple, White and Dark Chocolate Fondue,
Coconut Macaroons, White Chocolate Macadamia Nut Cookie, and Key Lime Tartlets
Strawberry-Lemon Infused Water and Pineapple-Orange Infused Water
\$24.00++ per person*

FRESH FROM THE MARKET

*Roasted Pepper-Chickpea Hummus, Edamame-White Bean Spread,
Just Harvest Vegetables, Raw and Pickled (GF, DF, VGN)
Flatbread Crisp, Pretzel Rods, Health Nut Trail Mix (DF, VGN)
Peanut Butter and Celery Sticks, Buttermilk Ranch and Carrot Sticks (GF)
Strawberry-Orange-Basil Infused Water and Lemonade
\$24.00++ per person*

*Specialty Break prices are based on 20 minutes of service time.
Additional service will be charged on consumption.
Attendant(s) required, \$225.00 per attendant

SPECIALTY BREAKS CONTINUED ON NEXT PAGE

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

SPECIALTY BREAKS

OPTIMUM ENERGY

Beef and Turkey Jerky

Stuffed and Dressed Eggs

Whole Bananas and Apples

Build-Your-Own Trail Mix with Dark Chocolate Bark, Assorted Dried Fruits, Nuts and Seeds (GF, DF)

Assortment of Protein Bars and KIND Bars

KOIA® Protein Shakes (GF, DF, VGN), Chocolate Milk, Red Bull; Regular and Sugar Free

\$25.00++ per person

LOW-CARB GRAZING BOARDS

Creek Charcuterie, Arranged Cheeses, Flatbread Crisp and Olives

Market-Fresh Raw Vegetables, Spinach and Cipollini Onion Dip (GF)

Crispy Chickpeas, Pumpkin and Sunflower Seeds (GF, DF, VGN)

Lemon-Lime Infused Water and Watermelon-Rosemary Infused Water

\$24.00++ per person

I ME MINE ICE CREAM SHOPPE

*Craft Your Own Ice Cream Sundae**

Vanilla and Chocolate Ice Cream,

Caramel, Strawberry and Chocolate Sauces

Fresh Whipped Cream, Wet Walnuts, M&M Candies, Maraschino Cherries and Sprinkles

A&W Root Beer Floats, Assorted Ice Cream Novelty Bars

\$22.50++ per person

INTERMISSION

Freshly Popped Popcorn, White Chocolate Salted Caramel Popcorn (GF)

Nacho Chips, Jalapenos and Cheese Sauce, Warm Pretzel Bites, Three-Mustard Aioli

Retro Candy, Sno-Caps, Raisinets, Milk Duds

\$19.50++ per person

NINTH-HOLE NOSH

Mini Hot Dogs and Cheeseburgers, Traditional Toppings

Assorted Kettle Chips, Honey-Roasted Peanuts

Lemonade and Iced Tea

\$24.00++ per person

REFRESHMENTS

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection

Assorted Regular and Diet Soft Drinks Fiji® Bottled Waters

\$14.00++ per person

Half Day (4 hours) - \$38.00++ per person

Full Day (8 hours) - \$55.00++ per person

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

Additional service will be charged on consumption.

**Attendant(s) required, \$225.00 per attendant*

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CONTINENTAL BREAKFASTS- DAY OF THE WEEK

\$38++ per person*

Monday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
All-Natural Oatmeal (VGN, DF), Raisins, Brown Sugar, Cinnamon, Walnuts
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Warm Cinnamon Rolls (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

Tuesday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Assorted Doughnuts (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

Wednesday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
Buckwheat and Coconut Porridge (GF,DF, VGN), Walnuts, Cranberries
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Breakfast Streusel (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

Thursday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
Quinoa & Oats (GF,DF, VGN), Toasted Coconut, Almonds, Caramelized Apples, Peanut Butter Sauce
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels, Carrot Quick Bread (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Warm Cinnamon Bread Pudding (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

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++ Denotes 26% Taxable Service Charge and 6.5% Florida State Sales Tax



CONTINENTAL BREAKFASTS - DAY OF THE WEEK

\$38++ per person*

Friday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar, Cinnamon, Walnuts
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Sticky Buns (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

Saturday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Sorghum & Pecan Monkey Bread (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

Sunday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
Quinoa & Oats, Toasted Coconut(GF,DF, VGN), Almonds, Caramelized Apples, Peanut Butter Sauce
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Assorted Scone (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

****By selecting an alternative day for your function,
the continental breakfast menu will be priced at \$43++ per person***

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BREAKFAST HANDHELDS
(Add-on Options)

CROISSANT SANDWICH

Fried Egg, Ham and White Cheddar Cheese
\$14.00++ each

BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Sweet Peppers, Cilantro, Jack Cheese Salsa, and Sour Cream
\$12.50++ each

BREAKFAST CUBAN

Grilled Cuban Bread, Ham, Salami, Egg, and Cheese
\$14.00++ each

SUNRISE ENGLISH MUFFIN

Turkey Sausage, Egg Whites and Cheese
\$12.50++ each

JUST-BAKED BISCUITS

Irish Ham, Fig Jam and Saint-André Brie Cheese
\$12.50++ each

Sausage, Egg, and Cheese Biscuit
\$12.50++ each

Sausage and Cheese Biscuit
\$10.50++ each

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PLATED BREAKFASTS

Gatlin \$45++

Florida Orange Juice

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

Farm-Fresh Fluffy Scrambled Eggs (GF,DF)

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

Home-Fried Potatoes (GF,DF, VGN)

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

Whipped Butter, Honey, and Preserves

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

Panzacola \$47++

Florida Orange Juice

Greek Yogurt Parfait, Fresh Berries, Almond Granola (GF,V)

Corned Beef Hash (GF)

Poached Eggs, Green Onions, Hollandaise Sauce, Hash Brown

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

Whipped Butter, Honey, and Preserves

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

Mi Casa Breakfast \$50++

Florida Orange Juice

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

Huevos Rancheros Bowl (GF,DF)

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

Mexican Sweet Breads (V)

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

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PLATED BREAKFASTS

Shingle Creek \$50++

Florida Orange Juice

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

Farm-Fresh Fluffy Scrambled Eggs (GF,DF)

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

Home-Fried Potatoes (GF,DF)

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

Whipped Butter, Honey, and Preserves

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

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BREAKFAST BUFFETS- DAY OF THE WEEK

\$53++ per person*

Monday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk*

Silver Chafing Dishes of...

*All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar, Cinnamon, Walnuts
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Three-Cheese Blend, Fresh-Cut Chives
Applewood Smoked Bacon (GF,DF)
Country Sausage (GF,DF)
Marble Breakfast Potatoes, Caramelized Onions (DF,VGN)
Corned Beef Hash (GF,DF)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Warm Cinnamon Rolls (V)*

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

Tuesday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk*

Silver Chafing Dishes of...

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Shaved Parmesan, Tomato Bruschetta
Applewood Smoked Bacon (GF,DF)
Turkey Sausage (GF,DF)
Yukon Gold Breakfast Potatoes, Roasted Peppers & Onions (DF,VGN)
Buttermilk Biscuits & Gravy
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Assorted Doughnuts (V)*

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

****By selecting an alternative day for your function,
the breakfast menu will be priced at \$58++ per person***

Buffets require a minimum of 50 people. Fewer than 75 people, add \$7.00 per person

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



BREAKFAST BUFFETS- DAY OF THE WEEK

\$53++ per person*

Wednesday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk*

Silver Chafing Dishes of...

*Buckwheat and Coconut Porridge (GF, DF, VGN) Walnuts, Cranberries
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Roasted Tomato Salsa, Queso Fresco
Applewood Smoked Bacon (GF,DF)
Chicken Sausage (GF,DF)
Sweet & Medley Potato Hash, Caramelized Shallots (DF,VGN)
Vanilla French Toast, Grade A Maple Syrup (V)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Breakfast Streusel (V)*

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

Thursday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk*

Silver Chafing Dishes of...

*Quinoa & Oats, Toasted Coconut, Almonds (DF), Caramelized Apples, Peanut Butter Sauce
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Basil Pesto, Gruyere
Applewood Smoked Bacon (GF,DF)
Georgia Sausage (GF,DF)
Potato Cakes (DF,VGN)
Warm Cinnamon Bread Pudding (V)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Carrot Quick Bread (V)*

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

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BREAKFAST BUFFETS- DAY OF THE WEEK

\$53++ per person*

Friday

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk*

Silver Chafing Dishes of...

*All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar, Cinnamon, Walnuts
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Roasted Mushrooms, Crumbled Goat Cheese
Applewood Smoked Bacon (GF,DF)
Country Sausage (GF,DF)
Marble Breakfast Potatoes, Caramelized Onions (DF,VGN)
Gruyere & Leek Quiche (V)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Sticky Buns (V)*

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

Saturday

*Florida Orange, Grapefruit, Cranberry & Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk*

Silver Chafing Dishes of...

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Marinated Olive Tapenade, Feta
Applewood Smoked Bacon (GF,DF)
Chicken Apple Sausage (GF,DF)
Yukon Gold Breakfast Potatoes, Roasted Peppers & Onions (DF,VGN)
Blueberry & Granola Buttermilk Tart (V)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Sorghum & Pecan Monkey Bread (V)*

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

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BREAKFAST BUFFETS- DAY OF THE WEEK
\$53++ per person*

Sunday

Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk

Silver Chafing Dishes of....

Quinoa & Oats (DF, VGN), Toasted Coconut, Almonds, Caramelized Apples, Peanut Butter Sauce
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Salsa Verde, Cotija, Pickled Jalapenos
Applewood Smoked Bacon (GF,DF)
Chorizo Links (GF,DF)
Sweet & Medley Potato Hash, Caramelized Shallots (DF,VGN)
Avocado Toast, Pico de Gallo, Feta, Everything Seasoning (V)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Assorted Scones (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

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BREAKFAST BUFFET ENHANCEMENTS

Individual Cold Cereals and Milk
\$9.00++ each

Assortment of Donuts (V)
\$75.00++ per dozen

All-Natural Oatmeal, Raisins, Brown Sugar, Cinnamon, and Walnuts (VGN, DF) \$9.75++ per person

French Toast Bread Pudding (V), Maple Butter
\$12.00++ per person

Bircher Muesli (V)
\$12.00++ per person

Chocolate Croissants (V)
\$75.00++ per dozen

Smoked Cheddar Grits (GF, V)
\$8.75++ per person

Biscuits and Gravy
\$10.00++ per person

Artisan Bagels (V), Cream Cheese, Butter and Preserves
\$79.00++ per dozen

Spinach, Tomato and Feta Frittata Muffin (V)
\$12.25++ per person

***CHEF-ATTENDED STATIONS**

THE CREEK OMELET STATION

Made-to-Order Farm-Fresh Whole Eggs or Just the Whites Irish Ham; Country Sausage, Crumbled Bacon; Bell Pepper, Onion; Spinach, Mushroom, House Cheese Blend of Monterey Jack, Cheddar and Swiss
\$12.25++ per person

BREAKFAST FLATBREADS STATION

House-Made Flatbread, Herb Scrambled Eggs, Irish Ham, Dubliner Cheddar Cheese
House-Made Flatbread, Scrambled Eggs, Artichokes, Pesto, Mushrooms, St. Andre’s Brie
(Orange County Fire Watch Required Indoors)
\$15.00++ per person

SILVER DOLLAR PANCAKES (V)

Made-to-Order Silver Dollar Buttermilk Pancakes, Blueberries, Cinnamon Butter, Whipped Butter, Warm Maple Syrup
\$12.50++ per person

THE LUMBERJACK STACK (V)

Made-to-Order Whole-Grain Flapjacks, Cinnamon Butter, Whipped Butter, Warm Maple Syrup
\$14.25++ per person

SUGAR AND SPICE CHALLAH BREAD FRENCH TOASTS (V)

Made-to-Order Vanilla-Spice-Battered Challah Bread, Powdered Sugar, Cinnamon Butter, Whipped Butter, Warm Maple Syrup
\$12.50++ per person

***Attendant(s) Required, \$225.00 per Attendant**

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PLATED LUNCHESES

1st Course (Select One)

Lobster Bisque

Cream Sherry, Crème Fraiche, Maine Lobster

Classic Caesar Salad

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

Heirloom Tomato and Mozzarella Caprese (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

Farmer's Salad (GF,DF,VGN)

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

Entrée Selections

Filet Mignon (GF) \$78++

*Potato Au Gratin, Local Mushrooms, Baby Vegetables
Bordelaise*

Beef Short Rib (GF) \$65++

*Yukon & White Sweet Potato Puree, Grilled Asparagus,
Green Onion, Parsley Puree*

All-Natural Chicken (GF) \$62++

*Cheesy Polenta Cake, Grilled Broccolini,
Parmigiana Chicken Jus*

All-Natural Chicken Francese (GF) \$62++

*Mashed Yukon Potato, Sauteed Spinach,
White Wine Lemon Butter*

Miso Glazed Faroe Island Salmon (GF,DF) \$67++

Purple Rice, Bok Choy

Seared Grouper \$70++

*Black Barley Risotto, Grilled Caulilini,
Lemon Butter*

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

PLATED LUNCHES

Dessert Options (Select One)

Key Lime Pie (V)

Vanilla Whipped Cream, Fresh Berries and Raspberry Coulis

Carrot Cake (V)

Cream Cheese Icing and Caramel Sauce

Dark Chocolate Mousse (V)

Chocolate Cake, Raspberry Sauce

Vanilla Bean Cheesecake (V)

Strawberry Coulis, Strawberries

Strawberry Shortcake (V)

*Vanilla Sponge Cake, Vanilla Bean Mousse,
Whipped Cream, Strawberry Coulis*

Spiced Apple Tart (V)

*Frangipane Base, Toasted Almonds,
Streusel, Salted Caramel*

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

LUNCH BUFFETS- DAY OF THE WEEK

\$67++ per person*

Monday

Cala Bella

Italian Sausage and Borlotti Bean Soup with Greens (GF,DF)

Focaccia (V), Butter

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

Panzanella Salad, Croutons, Marinated Tomatoes, Fresh Mozzarella, Frisee

Arugula, Onions, Prosciutto, Torn Basil (V)

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

Silver Chafing Dishes of...

Cala Bella Meatballs, Creamy Polenta, San Marzano Tomato Sauce

Semolina Gnocchi, Heirloom Tomato, Wild Mushroom, Smoked Chicken

Grilled Pompano Beach Swordfish, Eggplant Caponata, Couscous, Lemon Gremolata, Preserved Lemon

Toasted Farro and Bulgur Risotto, Aged Parmesan

Ras El Hanout Roasted Vegetables (GF,DF)

Mediterranean Style Pastries (V)

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

Tuesday

Latin

Linguica and Potato Soup (GF, DF), Brazilian Cheese Breads (V)

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

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

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

Silver Chafing Dishes of....

Street Tacos (Select Three):

Chicken (GF), Pork Carnitas (GF,DF), Barbacoa (GF,DF), Ft. Pierce Swordfish (GF,DF),

and Red Chile Beyond Beef (GF,DF,VGN)

Toppings to Include: Pico De Gallo, Salsa, Guacamole, Sour Cream, Jalapenos,

Cilantro, Lime, Chopped Onion, Flour and Corn Tortilla

Tortilla Chips, Queso Fundido, Oaxacan Cheese, Chorizo (GF)

Beef Empanadas, Rocoto Aioli

Queso Fresco Arepas, Salsa Verde (V)

Poblano Rice (GF,VGN)

Mi Casa Beans (GF,DF)

Desserts with a Latin Flair (V)

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

***By selecting an alternative day for your function,**

The lunch menu will be priced at \$77++ per person

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

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

++ Denotes 26% Taxable Service Charge and 6.5% Florida State Sales Tax



LUNCH BUFFETS- DAY OF THE WEEK

\$67++ per person*

Wednesday

Floribbean

Sweet Corn and Conch Chowder

Mini Biscuits and Butter

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

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

Potato Salad (V, GF, DF)

Silver Chafing Dishes of...

Pressed Cuban Sandwiches

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

Shrimp and Logan Turnpike Grits, Pepper Relish, Hot Sauce Bar

Mojo Flank Steak (GF, DF)

Whipped Potato and Boniato (GF)

Orange Zest Roasted Carrots (GF, DF, VGN)

Signature Pastries (V)

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

Thursday

Shingle Creek Farmhouse

Creamy Tomato Bisque (GF,V), Sourdough Grilled Cheese Bites (V)

Farmers Salad, Radish, Grilled Asparagus, Broccolini, Cucumber, Heirloom Tomato,

Lemon Pecorino Vinaigrette (GF,V)

Roasted Beet Salad, Soft Goat Feta, Pistachio and Pumpkin Seed Dukkah, Grain Mustard Citrus Dressing (GF,V)

Marinated Tomato and Burrata, Extra Virgin Olive Oil Toasted Baguette (GF, V)

Silver Chafing Dishes of...

Roasted Lake Meadows Chicken, Parmesan Chicken Jus, Roasted Wild Mushrooms, English Pea Puree

Smashed Marble Potato (GF, V)

Seared Local Grouper, Fennel Butter (GF)

Red Wine Beef Short Ribs, Garden Herb Gremolata (GF, DF)

Orecchiette Pasta Mac & Cheese, Buttered Biscuit Crumb (V)

Seasonally Roasted Farm Vegetables (GF, DF, VGN)

Southern Farm Inspired Desserts (V)

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

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LUNCH BUFFETS- DAY OF THE WEEK

\$67++ per person*

Friday

A Land Remembered

*Lobster Bisque, Crème Fraiche, Chopped Lobster
Chilled Gulf Shrimp, Horseradish Cocktail, Lemon (GF, DF)
Seared Beef Striploin Carpaccio, Black Garlic Soy, Shaved Radish, Extra Virgin Olive Oil, Grilled Baguette
Steakhouse Wedge, Heirloom Tomato, Smoked Bacon, Bleu Cheese, Buttermilk Dressing (GF)
Heirloom Tomato and Mozzarella, Extra Virgin Olive Oil, Sea Salt (GF, V)*

Silver Chafing Dishes of....

*Grilled Hanger Steak Tips (GF,DF)
Grilled Herb Marinated Chicken Breast (GF,DF)
Seared Snapper, Roasted Caulilini, Sweet Potato Puree (GF)
Roasted Mushrooms, White Shoyu Butter (V)
Creamed Spinach and Baby Greens (GF,V)
Loaded Baked Potato (GF,V,DF), Green Onion, Bacon, Butter, Sour Cream, Taleggio Fondue
Grilled Asparagus, Hollandaise, Chimichurri (GF, V)
Freshly Baked Rolls and Butter
Steakhouse Inspired Desserts (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

Saturday

Asian

*Chicken Pho (GF)
Thai Basil and Cilantro, Chili Sambal, Lime, Cilantro Leaves, Bean Sprouts,
Sesame Chili Oil, Sliced Chilies, Blanched Rice Noodles
Sichuan Cold Noodle Salad
Assorted Dim Sum, Soy Sauce, Sichuan Sauce
Silver Chafing Dishes of....
Chicken Lo-Mein
Vegetable Spring Rolls (DF, VGN)
Miso Glazed King Salmon, Bok Choi (GF,DF)
Beef and Broccoli (DF)
Vegetable Fried Rice (DF, VGN)
Str-fried Vegetables, Crispy Garlic (DF, VGN)
Asian Inspired Desserts (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas*

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LUNCH BUFFETS- DAY OF THE WEEK

\$67++ per person

Sunday

18 Monroe Deli

Lake Meadows Chicken Noodle Soup (DF)

Deli Style Potato Salad (GF,V)

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

House-Made Salt-and-Vinegar Potato Chips

Hot Corned Beef and Hot Pastrami Piled*

High on Rye Bread, Whole-Grain Mustard

Display of Boars Head 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,

Angel Hair Iceberg 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

18 Monroe Deli Pastry Selection

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

The Sunday 18 Monroe Deli lunch can be used any day of the week for the same price

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

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TOUR LUNCHES

(Select up to 3 Options)

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
\$49.00++ 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
\$54.00++ 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
\$53.00++ per person*

ALBATROSS (V)

*Greek Salad, Herb Wrap, Romaine Hearts, and Baby Spinach Hummus,
Oven-Roasted Tomatoes, Feta Cheese, Cucumbers Kalamata Olives,
Banana Peppers, Olive Oil and Balsamic Drizzle,
Terra Chips, Red Delicious Apple, KIND Bar
\$52.00++ per person*

BOGEY (GF)

*Citrus Grilled Chicken Breast, Spring Greens, Napa Slaw, Carrots,
Watermelon Radish, Cucumbers, Green Onions, Edamame, Sesame Seeds, Ginger Lime Dressing
Terra Chips, Fresh Strawberries and Blueberries, KIND Bar
\$53.00++ per person*

HOLE IN ONE (VGN)

*Roasted Red Pepper Hummus, Grilled Vegetables, Spicy Cucumbers,
Crunchy Onions, Spinach, Arugula, Whole Wheat Wrap,
Deep River Sea Salt Kettle Chips, Marinated Five Beans, Pear
\$51.00++ per person*

A bag lunch is designed for off-premises events or group departures.

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.*

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PLATED DINNERS

First Course (Select One)

Classic Caesar

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

Iceberg Wedge (GF)

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

Harvest Farmers Salad (GF,V)

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

Baby Kale Salad (GF,V)

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

Heirloom Tomato and Burrata Salad (GF,V)

*Aged Balsamic, Arugula, Grilled Fennel,
Smoked Tomato Vinaigrette*

Roasted Baby Beets (GF,V)

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

First Course Enhancement Options

Coriander Crusted Yellowfin Tuna (GF,DF) \$12++

Caper Berry, Castelvetrano Olive, Avocado Puree, Fennel & White Balsamic

Seared A5 Wagyu Beef Carpaccio (DF) \$15++

Pickled Mustard Seeds, Hardwood Smoked Soy, Shaved Radish, Cured Egg Yolk, Focaccia Toast

Gulf Shrimp Cocktail (GF,DF) \$12++

Horseradish, Cocktail Sauce, Lemon

Red Snapper Ceviche (GF,DF) \$10++

Leche De Tigre, Aji Dulce Pepper, Shaved Onion, Cilantro, Fried Peruvian Corn

Fresh Rigatoni Pasta \$10++

Oxtail Bolognese, Stracciatella Cheese, Herb Crumb, Shishito Peppers

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PLATED DINNERS

Entrée Selections

Peppercorn Crusted Filet of Beef (GF) \$123++

*Golden Cauliflower Puree, Potato Pave, Local Mushrooms,
Mustard Greens, Bone Marrow Sauce*

New York Strip (GF) \$115++

*Sweet Potato Puree, Roasted Marble Potatoes, Grilled Asparagus,
Green Onion and Parsley Puree*

Slow Cooked Beef Short Rib (GF) \$109++

*Potato and Celeriac Puree, Glazed Baby Roots,
Horseradish Gremolata, Red Wine Reduction*

All-Natural Chicken \$95++

*Semolina Gnocchi, Confit Leeks, Fried Brussels,
Truffle Chicken Jus*

Joyce Farms Chicken Saltimbocca \$98++

*Baby Spinach, Local Mushrooms, Potato Puree,
Prosciutto, Crisp Sage*

Grilled Faroe Island Salmon (GF,DF) \$105++

*Smoky Fava and Lima Beans, Crispy Black Garbanzos,
San Marzano Tomato, Swiss Chard, Romanesco*

Chilean Sea Bass (GF) \$120++

*White Lentil Risotto, Seasonal Squash, Romanesco, Roasted Cauliflower,
Pistachio Crunch, Meyer Lemon Butter Sauce*

Blackened Pompano Beach Swordfish \$110++

Black Barley, Chorizo Emulsion, Sweet Corn Puree, Tarragon

Duo Plate Options

(Added to Entrée Selection)

Seared Center Cut Filet Mignon (GF) \$35++

Slow Braised Short Rib (GF,DF) \$28++

All-Natural Chicken Breast (GF,DF) \$18++

Butter Poached Maine Lobster Tail (GF) \$35++

Chilean Seabass (GF) \$32++

Brown Butter Seared Day Boat Sea Scallops (GF) \$30++

Grilled Gulf Shrimp (GF) \$28++

Blackened Pompano Swordfish (GF) \$28++

Grilled Faroe Island Salmon (GF) \$23++

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 ROSEN
SHINGLE CREEK
PLATED DINNERS

Dessert Options (Select One)

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

Pineapple and Orange Sponge Cake (V)
Coconut Mousse, Fresh Tropical Fruit

Madagascar Vanilla Bean Pudding (V)
Bananas, Salted Caramel, Vanilla Wafers, Whipped Cream

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

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

Bailey's Irish Cream Crème Brûlée (GF, V)
Fresh Fruit, Whipped Cream

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DINNER BUFFETS

Smoke on the Creek \$145++

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

Southern Style Coleslaw (GF,V)

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

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

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

CARVING STATION*

Black Angus Smoked Beef Brisket (GF,DF)

*Silver Chafing Dishes of...
Slow Smoked Pulled Pork (GF,DF)*

BBQ Rubbed Chicken (GF,DF)

Assorted BBQ Sauces- Carolina Vinegar, Alabama White, Kansas City, Grain Mustard

Cajun Spiced Shrimp, Lemon Garlic Butter (GF)

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

Potatoes Au Gratin, Pepperjack, Pecanwood Smoked Bacon (GF)

Jalapeno Corn Bread, Honey Butter (V)

Chef's Choice of Desserts (V)

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

**Buffets require a minimum of 50 people. Fewer than 75 people, add \$11.00 per person
*Attendant(s) Required, \$225.00 per Attendant**

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DINNER BUFFETS

Creek Luau \$155++

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

Dim Sum

*Pork Pot Sticker, Shrimp Shumai, Vegetable Spring roll, Steamed BBQ Bun, Chicken Momo
(Based on 5 Pieces Per Person)*

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

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

Silver Chafing Dishes of...

Miso Marinated Chilean Seabass (DF)

Teriyaki & Sesame Glazed Chicken (DF)

Korean Barbecue Short Ribs, Grilled Green Onions (DF)

CARVING STATION*

Kalua Whole Smoked Pig

*Hawaiian Sweet Rolls, Macadamia Sesame Slaw,
Hawaiian BBQ Sauce, Huli Huli Sauce, Toasted Sesame Dressing*

Coconut Jasmine Rice (GF,VGN)

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

Chef's Choice of Dessert (V)

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

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 ROSEN
SHINGLE CREEK
DINNER BUFFETS

Seafood Boil \$155++
Bay Scallop & Corn Chowder

German Style Potato Salad (GF,DF)

Heirloom Tomato Salad, Cucumbers, Feta Cheese, Pickled Onions (GF,V)

Peel and Eat Shrimp Cocktail (GF,DF)
Cocktail Sauce and Lemons

Silver Chafing Dishes of...
PEI Mussels, Lemon and White Wine Butter, Leeks, Fresh Tomato (GF)

Lemon and Garlic Grilled Chicken, Marinated Olives, Capers (GF,DF)

Seafood Boil (GF)
Lobster, Jumbo Shrimp, Clams, Andouille Sausage,
Marble Potatoes, Corn, Roasted Garlic Butter

CARVING STATION*
New York Strip (GF,DF)
Potato Puree, Local Mushrooms, Chimichurri, Horseradish Cream

Seared Florida Grouper (GF)
Grilled Artichokes, Baby Tomatoes, Lemon Garlic Butter

Green Beans, Parmesan, Crispy Garlic (GF, V)

Freshly Baked Rolls, Corn Bread, and Butter

Chef's Choice of Dessert (V)

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

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***Attendant(s) Required, \$225.00 per Attendant**

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 ROSEN
SHINGLE CREEK
DINNER BUFFETS

Down South \$145++

*Southern Hummus- Boiled Peanut Hummus (GF,DF,VGN), Black Eye Pea Hummus (GF,DF,VGN)
Pimento Cheese, Marinated Green Tomatoes, B&B Pickles, Drunken Mustard, Deviled Eggs
Toasted Pretzel Bread, Sourdough*

Market Style Southern Cobb Salad

Bacon, Chopped Egg, Bleu Cheese, Cucumber, Tomato, Chopped Greens, Green Onion, Black Eyed Peas, Toasted Pecans, Sourdough Croutons, Grilled Corn, Chopped Avocado, Dijon Vinaigrette

Silver Chafing Dishes of...

Gulf Shrimp and Stone Ground Grits (GF)

Salsa Verde, Cheddar, Chopped Bacon, Andouille Sausage, Chimichurri, Assorted Hot Sauce

Boneless Buttermilk Fried Chicken

Carolina BBQ, Alabama White, Buffalo Sauce

Slow Smoked Spareribs (GF,DF)

Jalapeno Corn Pudding (V)

Blackened Salmon, Chow Chow, Pickled Okra (GF,DF)

Hoppin' John, Smoked Ham Hock, Carolina Gold Rice, Pepper Relish (DF)

Braised Collard Greens (GF)

Macaroni and Three Cheese (V)

Freshly Baked Rolls and Butter

Chef's Choice of Dessert (V)

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

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

***Attendant(s) Required, \$225.00 per Attendant**

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RECEPTIONS

Hors d'oeuvres

(Minimum 50 Pieces Each Order)

Cold Selection

- Lobster Roll, Shaved Lettuce, Toasted Brioche (DF) \$11++ ea*
- Pastrami Smoked Salmon, Pumpernickel, Lemon Caper Cream Cheese, Chives \$10++ ea*
- Tuna Poke Taco, Crisp Wonton, Avocado (DF) \$11++ ea*
- Chilled Shrimp BLT Profiterole \$10++ ea*
- Smoked Sablefish, Whipped Creme Fraiche, Bellini \$10++ ea*
- Wagyu Beef Carpaccio, Sweet Soy Glaze, Bearnaise, Brioche (DF) \$11++ ea*
- Local Fish Dip, Lavash, Barrel Aged Hot Sauce \$10++ ea*
- Seasonal Fruit and Aged Country Ham (GF) \$10++ ea*
- Mushroom Toast, Local Mushrooms, Sherry Wine, Stracciatella (V) \$9++ ea*
- Corn Bread, Brie Cheese, Apple Butter, Caramelized Pears (V) \$9++ ea*
- Compressed Watermelon and Soft Goat Feta, Garden Mint (GF,V) \$9++ ea*
- Deviled Eggs, Dijon Aioli, Cured Egg Yolk, Caviar (DF,GF) \$9++ ea*
- Crostini, Hummus, Marinated Tomatoes, Crispy Chickpeas, Pine Nuts (DF, VGN) 9++ ea*
- Focaccia, Olive Tapenade, White Shoyu Mushrooms, Seaweed Salad (DF, VGN) 9++ ea*
- Mini Avocado Toast, Salsa Verde, Pumpkin Seeds, Micro Greens (DF, VGN) 9++ ea*
- Golden Baby Beet, Whipped Ricotta, Pistachio Gremolata (GF,V) \$8++ ea*
- Labneh, Roasted Squash, Pine Nut, Chickpeas, Grilled Naan (V) \$9++ ea*
- Grilled Focaccia, Burrata, Tomato Bruschetta (V) \$9++ ea*
- Mini Buttermilk Biscuits, Pimiento Cheese, Marinated Green Tomato, Aged Country Ham \$9++ ea*

Hot Selection

- Crab Cake, Old Bay Remoulade \$11++ ea*
- Bacon Wrapped Scallops (GF,DF) \$11++ ea*
- Shrimp and Grit Cake, Crisp Andouille (GF) \$11++ ea*
- Barbecue Bacon Wrapped Shrimp (GF,DF) \$11++ ea*
- Potato Pancake, Crème Fraiche, Smoked Trout Roe \$10++ ea*
- Bacon Wrapped Dates (GF,DF) \$10++ ea*
- Fried Chicken Bites, Honey Seared Corn Bread, Bourbon Barrel Maple Butter, Chicken Gravy \$9++ ea*
- Firecracker Bacon-Wrapped Chicken (GF,DF) \$9++ ea*
- Smoked Brisket Burnt Ends, Corn Arepa, Fried Queso Fresco, Cilantro Aioli \$10++ ea*
- Beef Short Rib, Whipped Potato Puree, Buttermilk Biscuit \$11++ ea*
- Beef Empanadas, Salsa Verde (DF) \$10++ ea*
- Beef Momo \$10++ ea*
- Pork Pot Stickers, Chile Crunch, Soy (DF) \$10++ ea*
- Birria Taco, Three Chile Reduction \$10++ ea*
- Brazilian Cheese Bread, Warm Guava Jam (V) \$9++ ea*
- Vegetable Spring Roll, Nuoc Cham (DF, VGN) \$9++ ea*
- Mini Grilled Cheese, Sourdough, Aged Cheddar and Gruyere (V) \$9++ ea*
- Falafel, Tzatziki (V) \$9++ ea*
- Grilled Halloumi Brochette, Red Chile Honey (GF,V) \$9++ ea*

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RECEPTIONS

Cold Displays

Domestic Cheese Board, Hand Picked from Domestic Dairy Farms \$27++

*Snow Camp, Soft and Goat Cheese, Goat Lady Dairy, Climax, NC
Rocket's Robiola, Vegetable Ashed Triple Cream Cow's Milk Cheese, Boxcarr Farm, Cedar Grove, NC
Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese, Jasper Hill Farm, Greensboro, VT
Alpha Tolman, Alpine Style Cow's Milk Cheese, Jasper Hill Farm, Greensboro, VT
Two Year Aged Cheddar, Traditional New England Style, Grafton Village Cheese Co. Grafton, Vt
Humboldt Fog, Soft Ripened Goat Cheese, Cypress Grove Creamery, Arcata, CA
Local Honeycomb, Assorted Jams & Spreads, Marcona Almonds, Assorted Crackers and Breads*

Charcuterie Display \$30++

*Domestic and International Cured Meats, Smoked Sausages, Pate, Country Smoked Bacon
Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins,
Drunken Tomatoes, Assorted Crackers & Breads*

Farmers Market (V) \$27++

*Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt,
Fava Bean Hummus, Olives, Marinated Tomatoes, Soft Goat Feta, Pimiento Cheese, Stracciatella,
Pickled Vegetables, Bread and Butter Pickles, Pepper Relish,
Flatbreads, Pita Chips, Breadsticks, Cracker Bread*

Chilled Seafood Display (GF) \$52++

*Jumbo Gulf Shrimp (three per person), Crab Claws (two per person), Lobster Tail (one per person),
Grilled Octopus Ceviche, Smoked Salmon, Tuna Poke, Smoked Fish Dip and Crackers,
Lemons, Assorted Hot Sauce, Cocktail Sauce, Whipped Dill Crème Fraiche
(Minimum 25 persons)*

Banrai Sushi Display \$32++

*Handcrafted Rolls, Nigiri, and Maki
Wasabi, Soy, Pickled Ginger
(Based on Four Per Person)*

Salad Display \$22++

*Local Mixed Greens and Romaine
Shaved Red Cabbage, Chickpeas, Roasted Beets, Cucumbers, Corn, Black Beans,
Shaved Radish, Tomatoes, Roasted Broccoli, Chopped Eggs, Candied Bacon,
Focaccia Croutons, Pistachios, Shaved Parmesan, Three Cheese Blend,
Corn Vinaigrette and Parmesan Peppercorn Dressings
Asparagus and Quinoa Salad, Tomato and Mozzarella Salad, Pasta Salad (Pick One)*

Fresh From the Hearth \$15++

*House-made to include
Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche,
Brazilian Cheese Bread, Sourdough, Croissants
Assorted Jams and Preserves, Local Honey, Whipped Butter, Herb Crème Fraiche*

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RECEPTIONS

Hot Displays

Low Country Gulf Shrimp Boil \$30++

Marble Potatoes, Corn, Andouille Sausage, Garlic Butter

Dim Sum* \$27++

Pork Pot Sticker (DF), Shrimp Shumai (DF)

Beef Momo (DF), Vegetable Spring roll (DF, VGN)

Crispy Chicken Bao Bun, Pickled Cucumber and

Onions, Gochujang (DF) Cilantro and Peanut Pesto

Spicy Garlic Edamame (DF, VGN)

Stir Fried Lo Mein, Local Mushrooms, Peppers, Onions, Sugar Snap Peas

Taste of Tobias Sliders (Select Three)* \$27++

Crab Cake, Cajun Remoulade, Horseradish B&B Pickles, Arugula (DF)

Black Angus Burger, Black Garlic Aioli, Dill Pickles, Cheese Fondue, Crispy Onions

Grilled Chicken, Fried Pickled Green Tomato, Pimento Cheese, Country Ham

Lamb Cheesesteak, Roasted Peppers, Local Mushrooms, Aged Provolone

Porchetta, Broccoli Rabe Pesto, Fresh Mozzarella, Arugula

Street Taco (Select Three)* \$30++

Blackened Shrimp(GF), Lamb Birria (GF,DF), Adobo Chicken(GF), Fried Grouper (DF)

Brisket Burnt Ends (GF,DF), Chile Spice Vegetables (GF,DF,VGN)

Flour Tortillas, Pico de Gallo, Salsa Roja, Salsa Verde, Guacamole, Grilled Corn Salad,

Green Chile Slaw, Queso Fresco, Limes

The Smokehouse (Select Two) \$35++

Beef Brisket Burnt Ends (GF,DF), Pulled Pork(GF,DF), Baby Back Ribs(GF, DF), Smoked Links (GF, DF)

Carolina BBQ and Kansas City BBQ Sauces

Coleslaw (GF,DF,V), Baked Macaroni & Cheese (V), Collard Greens (GF)

All-American Grilled Cheese* \$27++

Three Cheese, Cheddar Fontina, Provolone (V)

Fried Green Tomato, Country Bacon, Pimento Cheese, Tomato Aioli, Sourdough

Oven Roasted Turkey, Local Mushrooms, Pesto, Caramelized Onions, Gruyere, Multigrain Bread

Slow Roasted Tomato Bisque (V)

Authentic Wood Fired Brick Oven Pizza (Firewatch Required Indoors)* \$32++

Margherita...San Marzano Tomato, Buffalo Mozzarella, Garden Basil (V)

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

Butcher Pie...Pepperoni, Italian Sausage

Cala Bella Pasta (Select Three)* \$30++

Rigatoni, Oxtail Ragout, Stracciatella, Shishito Peppers

Semolina Gnocchi, Confit Duck, Roasted Tomato, Roasted Duck Jus, Butter and Cream

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

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

Crushed Pepper, Pecorino and Parmigiana Blend, Focaccia Rolls

Attendant(s) Required at \$225.00 each

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

RECEPTIONS

Carving Stations

(Attendant(s) Required at \$225.00 each)

All Stations Served with House-made Brioche Buns

Black Garlic Rubbed Beef Tenderloin* (GF) \$750++
Parmesan Risotto, Local Mushrooms, Bone Marrow Sauce
(Serves 25)

Herb Crusted Prime Rib* (GF) \$975++
Potato Puree, Au Jus, Horseradish Cream
(Serves 40)

Slow Smoked Beef Brisket* (GF) \$525++
Corn Pudding, Crisp Onions, Assorted Barbecue Sauces
(Serves 30)

Sea Salt and Cracked Pepper Crusted Beef Picanha* (GF) \$225++
Brazilian Rice and Beans, Salsa Molho a Campanha
(Serves 15)

Herb Roasted Turkey* (GF) \$450++
Sourdough Stuffing, Sage Gravy, Cranberry Orange Jam
(Serves 40)

Whole Local Berkshire Hog* (DF, GF) \$27.00 per person
Assorted Barbecue Sauces, Cole Slaw
(Serves 100)

Korean BBQ Pork Belly* (DF) \$450++
Kimchi Fried Rice, Gochujang Glaze
(Serves 50)

Blackened Mahi Mahi* (DF, GF) \$995++
Coconut Rice, Yellow Curry, Lemongrass
(Serves 40)

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RECEPTIONS

Dessert Displays

Hand Crafted Chocolates and Bark Display (V) \$15++

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

Viennese Display (V) \$17++

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

From the South (V) \$16++

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

Mi Casa Desserts (V) \$15++

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

S'mores Station (V) \$16++

*Classic, Lavender, Orange Marshmallows
Chocolate and White Chocolate Bars
Graham Crackers, Chocolate Chip Cookies*

Chocolate Dipped Cheesecake Station (V) \$16++

*Vanilla Bean Cheesecake, Chocolate Cheesecake
Dark Chocolate, White Chocolate, Strawberry Compote,
Caramel Sauce, Dark Chocolate Sauce, Whipped Cream*

Shortcake Station (V) \$17++

*Pound Cake, Biscuits, Strawberries, Mixed Berry Compote,
Bourbon Spiced Apples, Vanilla Whipped Cream*

Gourmet Coffee Station (V) \$18.00++

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

RECEPTIONS

Dessert Stations

(Attendant(s) Required at \$225.00 each)

Nitrogen Ice Cream* (GF, V) \$30++

*Butterfinger, M&M's, Chocolate Chips, Toasted Coconut,
Health Bar, Walnuts, Cherries, Sprinkles,
Whipped Cream, Chocolate and Caramel Sauce
(250 people minimum)*

Donut Flambe Station* (V) \$19++

*Donuts, Brown Sugar, Whiskey, Vanilla Bean Ice Cream
(Flambéing Outdoors only)*

Sundae Funday* (GF, V) \$18++

*Local Ice Cream Selection
Brandied Cherries, Cocoa Nibs, Chopped Peanuts,
Vanilla Bean Whipped Cream,
Chocolate and Carmel Sauce
Waffle Bowls*

Churro Ice Cream Cones* (V) \$15++

*Churro Cones, Cinnamon Sugar,
Vanilla Ice Cream, Dulce De Leche*

Smooth Java Station* (V) \$27++

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

***Attendant(s) Required, \$225.00 per Attendant**

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

BEVERAGES

HOSTED BAR – BY THE HOUR

PER PERSON	PREMIUM	DELUXE
1 Hour	\$35.00++	\$38.00++
2 Hours	\$45.00++	\$48.00++
Additional Hour	\$15.00++	\$18.00++

HOSTED BAR – BY-THE-DRINK CONSUMPTION

- Premium Brands - \$11.00++
- Deluxe Brands - \$12.75++
- Select Wines - \$10.50++
- Cognacs and Cordials - \$12.50++
- Domestic Beer - \$8.75++
- Imported Beer - \$9.25++
- Soft Drinks - \$7.50++
- Mineral Water - \$7.75++

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
- AVIATION® GIN
- GOSLING'S® BLACK SEAL RUM
- JOHNNIE WALKER® BLACK SCOTCH
- KNOB CREEK® BOURBON
- CROWN ROYAL® RESERVE WHISKY
- PATRÓN® SILVER TEQUILA

A fee of \$225.00 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 \$40.00 per Bartender, per hour.
This fee will be applied even if the Beverage revenue minimum is met.*

BEVERAGES

MARTINI STATION

*Premium and Deluxe Vodkas and Gins Prepared for the Perfect Martini,
Served in Chilled Martini Glasses with Appropriate Condiments
\$14.00++ each*

FROZEN DRINKS AND TROPICAL COCKTAILS

*A Variety of Pina Coladas, Daiquiris, Margaritas and More,
Blended to Order and Served with Appropriate Condiments
\$14.00++ each*

BLOODY MARY BAR

*Tito's® Vodka, Pickapeppa Sauce, Horseradish, Tabasco,
Lemon Wedges, Celery Sticks, Stuffed Olives,
Pepperoni and Cheese Skewers
\$14.00++ each*

SPARKLING AND MIMOSAS

*Brut, Domaine Ste. Michelle, Washington State
Orange Juice, Pink Grapefruit Juice, Cranberry Juice,
Blueberries, Strawberries and Raspberries
\$14.00++ each*

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

CRAFTED COCKTAILS

All American Mule

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

The Aviation Cocktail

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

Blueberry Mojito

*Bacardi® Rum, Simple Syrup, Sparkling Water,
Mint, Fresh Blueberries.*

Old Fashioned

*Knob Creek® Bourbon, Simple Syrup,
Aromatic Bitters, Orange Peel, Cherry.*

Cherry Mash

*High West® Double Rye, Luxardo® Liqueur, Grenadine,
Lemon Juice, Muddled Cherries.*

Creek Paloma

*Patron® Tequila, Grapefruit Juice,
Sparkling Water, Pinch of Salt.*

Jalapeño Pineapple Margarita

*Cazadores® Blanco Tequila, Orange Liqueur, Lemon Lime Juice,
Pineapple Juice, Fresh Jalapeños, Pineapple.*

White Sangria

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

\$14.00++ each

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for bars utilized up to three hours.*

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