

THE
DON CESAR
CULINARY BANQUET MENUS



GUIDELINES | BREAKFAST | ANYTIME BREAKS | LUNCH | RECEPTION | DINNER | BEVERAGES

CATERING MENU GUIDELINES

THE FOLLOWING PAGES OUTLINE OUR SELECTION OF MENUS, CAREFULLY DESIGNED BY OUR CULINARY TEAM. OUR CONFERENCE & CATERING PROFESSIONALS WILL BE HAPPY TO WORK WITH OUR CULINARY TEAM & CUSTOMIZE SPECIALTY MENUS UPON REQUEST.

FOOD & BEVERAGE SERVICE: The Don CeSar hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites and food amenity deliveries.

HEALTH & SAFETY: Following guidelines from the Center for Disease Control (CDC), World Health Organization (WHO) and the American Hotel & Lodging Association (AHLA), we have revised and updated many of our procedures and menu offerings. Our protocols will continue to evolve accordingly, with the health and safety of our guests and staff as our number one priority.

GUARANTEE: We need your assistance in making all your events a success. The Don CeSar hotel requests that clients notify the conference and catering department with the exact number of guests attending the function seventy-two (72) business hours prior to the function (not counting weekends). Guarantees for Wednesday events, must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

MENU SELECTION: To ensure that every detail is handled in a timely manner, the hotel requests that menu selections and specific details be finalized four (4) weeks prior to the function. If menu selections are not received by that time, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs), to which additions or deletions can be made. Groups of fewer than twenty-five (25) guests that choose buffet service will receive the buffet menu of the day. To allow for smooth service and an optimal guest experience, we recommend the following minimum service times: 1 hour for breakfast, 1 hour for lunch, and 2 hours for dinner. Once the banquet event orders are finalized, please sign and return them at least fourteen (14) business days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

REQUEST FOR MULTIPLE ENTRÉES: Multiple entrée selections are permitted with selection made two (2) weeks in advanced. A choice of up to three (3) entrées to include vegetarian selection with a guarantee of each one (1) week prior to the event. Combination entrees are not included. In the event the entrée prices differ, the higher price will prevail. You must provide place cards to enable our wait staff to easily identify each guest's selection.

CATERING MENU GUIDELINES

THE FOLLOWING PAGES OUTLINE OUR SELECTION OF MENUS, CAREFULLY DESIGNED BY OUR CULINARY TEAM. OUR CONFERENCE & CATERING PROFESSIONALS WILL BE HAPPY TO WORK WITH OUR CULINARY TEAM & CUSTOMIZE SPECIALTY MENUS UPON REQUEST.

TAXES & ADMINISTRATIVE CHARGES: The hotel will add a 26% taxable administrative charge and 7% sales tax on food and beverage, in addition to the prices stated in this guide. Taxes and administrative charges are subject to change without notice.

ADDITIONAL SERVICE FEES: Bartender fees are \$275.00 per bar, per event (one bartender, required per 75 guests). Butler fees are \$275.00 per butler, per event (one butler required, per 50 guests). chef/attendant fees are \$275.00 per station, per event (one chef/attendant, required per 75 guests). Buffet service for less than twenty-five (25) guests is subject to a \$300.00 service fee per event.

DESTINATION SERVICES: Fuel 4, our destination services provider, will be happy to assist you with any transportation, entertainment and décor needs in order to create just the right atmosphere for all your events.
Jamie Campana, jamie.campana@fuel4.net.

AUDIO VISUAL: The hotel has a fully equipped audio-visual company on property, Encore, who can handle any range of equipment requirements. Additional electrical power is also available for most function spaces. Please contact Encore directly for rates and information.
Durrell Young, durell.young@encoreglobal.com.

WEATHER CALL: The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours to the event based on prevailing weather conditions and the local forecast. Should the event include décor provided by Fuel 4, your special events director will advise you of the cutoff time for the weather call. In the event the function is moved inside after the four (4) hour cutoff, labor charges will apply. Set up changes made within twenty-four (24) hours of the event will incur additional labor charges.

BREAKFAST

rise & shine



PLATED BREAKFAST | \$55

All Plated Breakfasts Include: Starter and One Entree, Bakery basket (includes, Croissant, Pain Suisse Banana Bread, Chive Scone) Sweet Butter | Seasonal Preserves | Fresh Florida Orange Juice | Fresh Brewed Regular & Decaffeinated Coffee | Assorted Gourmet Hot Teas
(Gluten free options available open request)

SELECT ONE STARTER

Acai Bowl | Coconut | Raspberry Sauce | Cocoa Nibs | Sunflower Seeds (V, GF, DF)

Chia Seed Pudding | Coconut Milk | House made Granola | Caramelized Peaches (V)

Smoked Whitefish Spread | Pickled Shallot | Capers Berries | Mini Bagel

SELECT ONE ENTRÉE

Traditional

Two Eggs Scrambled | Maple Pork Sausage or Applewood Smoked Bacon | Breakfast Hash | Roasted Tomato

Sweet Potato Hash | Breakfast Chorizo | Poblano Pepper | Poached Egg | Piquillo Pepper Cream Sauce

Grilled Skirt Steak | Garlic Confit Fingerling Potatoes | Sunny Up Egg | Buttered Cuban Bread | Chimichurri

Florida Orange Scented French Toast | Brioche Bread | Candied Pecans | Whipped Maple Butter | Cinnamon Mascarpone (V)

Vegetarian (V), Gluten Friendly (GF), Dairy Free (DF)

BREAKFAST BUFFET

All Breakfast Buffet options include Fresh Florida Orange Juice | Grapefruit Juice | Fresh Brewed Regular & Decaffeinated Coffee | Assorted Hot Tea's

Substitutions may be available for breakfast items | Some items have an additional cost per person; charge is based on guarantee

THE DON CONTINENTAL \$48

Freshly Baked Assorted Bagels & Sliced Breads | Assorted Muffins | Banana Bread | Fresh Fruit Danish | Croissant | Pain au Chocolate | Chefs Savory Danish | Whipped Butter | Seasonal Jam | Cream Cheese | Chive Cream Cheese | Mixed Berry Cream Cheese
(Gluten free options available upon request)

Market Style Fresh Sliced Seasonal Fruits | Berries (V, GF, DF)

Tropical Fruit Smoothies | Mango Smoothie | Pineapple-Banana | Kiwi-Kale Green Machine (V, GF)

Assorted Cereals | Whole Milk | 2% Milk | Skim Milk | Almond Milk | Soy Milk

House Made Granola and Yogurt Parfaits | Fresh Berries | Lavender Honey Drizzle (V)

Hard Boiled Eggs | Chives | Sea Salt | Cracked Black Pepper (GF, DF, V)

Smoked Salmon | Capers | Onion | Tomato | Assorted Bagels (V)

SPA OCEANA \$70

Whole Grain Croissants | Fresh Fruit Danish | Zucchini Muffins | Strawberry Buckwheat Muffins (Vegan)

French Apple Tart

Market Style Fresh Seasonal Fruits | Berries (V, GF, DF)

Green Smoothie | Tuscan Kale | Peanut Butter | Oats, Oat Milk | Sweet Plantain (V, GF, DF)

Trio Berry Smoothie | Flax Seed | Cashew Butter | Local Honey | Banana | Coconut Milk (V, GF, DF)

Chia Seed Pudding | Almond Milk | Cocoa Nibs | Grilled Peach (V, GF, DF)

Whole Wheat Pancake | Goji Berries | Warm Macerated Berries | Maple Agave (V)

Egg White Frittata | Roasted Red Pepper | Asparagus | Smoked Gouda (V, GF)

Chicken Apple Sausage

Sweet Potato | Poblano | Onion | Baby Kale Hash (V, GF, DF)

BREAKFAST BUFFET

All Breakfast Buffet options include Fresh Florida Orange Juice | Grapefruit Juice | Fresh Brewed Regular & Decaffeinated Coffee | Assorted Hot Tea's

Substitutions may be available for breakfast items | Some items have an additional cost per person; charge is based on guarantee

TRADITIONAL ENGLISH BREAKFAST \$58

English Muffins & Country Breads | Scones | Chelsea Buns | Pain au Chocolate | Seasonal Fruit Jam

Clotted Cream

British Breakfast Beans (V, GF)

Farm Fresh Scrambled Eggs, Chives (V, GF)

English Bangers | Caramelized Onion

Thick Cut Bacon (GF, DF)

Herb Roasted Tomato | Portobello Mushroom | Spinach (V, GF)

ALL AMERICAN \$65

Assorted Bagels | Sliced Breads | Ham & Cheese Croissants | Flaky Butter Croissant | Assorted Muffins | Banana Bread | Cinnamon Rolls
(Gluten free options available upon request)

Hominy Grits | Black Pepper | White Cheddar (V, GF)

Seasonal Tropical Fruits and Berries | Dragon Fruit | Kiwi | Guava (V, GF, DF)

Farm Fresh Scrambled Eggs | Chives (V, GF)

Applewood Smoked Bacon (GF, DF)

Maple Sausage Links

Paprika and Chili Dusted Home Fries | Caramelized Onions | Pepper (V, GF, DF)

SUBSTITUTIONS

Specialty Meats \$3 per guest

Peppered bacon (GF, DF)

Turkey Sausage Patties (DF)

Turkey Bacon (DF)

Brisket Burnt End Sausage (DF)

Potatoes \$3 per guest

Creamer Potato & Breakfast Chorizo Hash

Sweet Potato & Poblano Pepper Hash (V, GF, DF)

Shredded Potato | Smoked Gouda | Green Onion

White Cheddar Cheese Grits (V, GF)

Eggs \$3 per guest

Aged Cheddar Cheese | Chives (GF)

Diced Ham | Cheddar Cheese

BREAKFAST ENHANCEMENTS

(Price per guest, based on full guarantee)

Action Station:  \$275 per station fee will apply (Break Action Stations Require 1 attendant per 75 Guests)

AVOCADO TOAST \$18

Pickled Red Onion | Shaved Radish | Chili Flake |
Smoked Salmon (V, DF)

BREAKFAST WRAP \$15

Scrambled Egg | Andouille Sausage | Smoked
Gouda | Green Onion | Spinach | Tomato Salsa

EGG SANDWICH \$15

Fried Egg | Chorizo Patty | Cheddar Cheese
Choice of Bread: English Muffin, Biscuit, Brioche
Roll

PASTRAMI SALMON \$25

Thinly Sliced Cured Salmon | Capers | Whipped
Chive Cream Cheese | Pickled Shallot | Sliced
Tomato | Mini Bagel | Lemon

BUTTERMILK BISCUITS \$15

Fried Chicken Thigh | Country Gravy | Green Onion

EGGS BENEDICT \$25

Smoked Salmon | Braised Short Rib | Canadian Bacon |
Lump Crab Meat | Hollandaise | Red Pepper Cream

EGGS & OMELETS A LA MINUTE \$25

Crab | Smoked Salmon | Shrimp | Diced Chorizo |
Crispy Pork Belly | Turkey Sausage
Applewood Smoked Bacon | Onions | Roasted Peppers |
Sundried Tomatoes | Wild Mushrooms | Spinach |
Broccoli | Goat Cheese | Swiss Cheese | Gouda Cheese |
Farm Fresh Whole Eggs
Whipped Eggs | Egg Whites | Salsa | Cholula Sauce

FROM THE GRIDDLE & THE IRON \$22 (V)

Choice of One: Belgium Waffles, French Toast,
Buttermilk Pancakes, Whole Wheat Pancakes
Selection of: Candied Pecans, Berry Compote, Sweet
Sabayon, Chocolate Chips, Cinnamon Sweet Plantains,
Maple Syrup

BREAKFAST ROAST STATION \$25

Choice of One Protein: Honey Roasted Ham, Maple
Brined Pork Tenderloin, Overnight Smoked Brisket,
Braised Pork Belly
Black Pepper Gravy | White Cheddar Grits

ANYTIME BREAKS

refresh & rejuvenate



ANYTIME BREAKS

Breaks are designed for 30-minutes with a minimum of 25 guests, and must be ordered for the full guaranteed attendance.

Action Station: 🧑‍🍳 \$275 per station fee will apply (Break Action Stations Require 1 attendant per 75 Guests)



VIENNESE CAFÉ BREAK \$25

Fresh Brewed Regular Coffee | Decaf | Espresso
Whipped Cream | Rock Candy Sticks |
Chocolate Shavings | Lemon Rind | Sugar Cubes
Cinnamon Sticks | Almond Milk | Soy Milk
Whole Milk | Linzer Cookies | Chouquettes

LIQUID REFRESHER \$25

Mexican Tepache – Pineapple | Cinnamon Cane Sugar
Melon Sa Malamig - Cantaloupe | Brown Sugar Dragon Fruit
Lebanese Shikaf Smoothie – Mango | Pineapple | Orange |
Rose Water | Mascarpone
South American - Fruit Blend | Papaya | Guava |
Berries | Lemon | Caster Sugar | Coconut

YBOR CITY \$35

Mini Cuban Sandwiches
Ham Croquets | Romesco Sauce
Guava and Cheese Turnovers
Coconut Macaroons (GF, DF)
Assorted La Colombe Canned Coffee

COOKIE JAR \$35

Chocolate Chunk | S'mores | Peanut Butter (GF)
Oatmeal Raisin | Cookie Butter | Vanilla Sugar |
Snickerdoodles
Whole Milk | Chocolate Milk | Almond Milk | Iced Coffees



ICE CREAM SOCIAL \$40

Choose Three Flavors: Vanilla, Chocolate,
Cookies & Cream, Strawberry Guava, Pistachio, Coffee,
Salted Caramel, Coconut, Key Lime, Mango Sorbet,
Lemon Sorbet)

Toppings: Rainbow Sprinkles | Toasted Coconut
Gummy Bears | M&M's | Whipped Cream
Oreo Crumble | Candied Pecans | Salted
Caramel | Chocolate Sauce | Marshmallow Fluff

ANYTIME BREAKS CONTINUED

Breaks are designed for 30-minutes with a minimum of 25 guests, and must be ordered for the full guaranteed attendance.

Action Station: 🍷 \$275 per station fee will apply (Break Action Stations Require 1 attendant per 75 Guests)

SPANISH MARKET \$35

Spanish Omelet - Olive Oil Fried Potato |
Caramelized Onion | Romesco Sauce (V, GF)
Pan Con Tomate - Roast Garlic | Fresh Herbs (V)
Proscuitto Bocado - Arugula | Shaved Parmesan

COCOA \$35

Chocolate Madeleines
Hazelnut Rocher
Profiterole
Chocolate Dulce de Leche
Alfajor (GF)
Valrhona Chocolate Caramel Brownies
Chocolate Pralines
Truffles (GF)

TROPICANA FIELD \$35

Warm Pretzels | Mustard
S'mores Rice Krispie Treats
Funnel Fries
Churros | Chocolate Sauce
Peanut Butter Brownie Bites
Freshly Popped Popcorn
Assorted Sodas and Waters

FLORIDA CITRUS \$35

Lemon Yogurt Parfait - Macerated Citrus Granola (V)
Refreshing Fruit Salads with Florida Citrus (V, GF, DF)
Key Lime Pie Pops
White Chocolate Orange Cheesecake (GF)
Pink Lemonade

ANY TIME A LA CARTE ITEMS

BEVERAGES

Regular And Decaffeinated | \$140 Per Gallon
Assorted Mighty Leaf Organic Hot Tea | \$115 Per Gallon
Florida Fresh Orange Or Grapefruit Juice | \$130 Per Gallon
Apple | Cranberry | Pineapple Juice | \$95 Per Gallon
Sweet Or Unsweet IBIS Moon Iced Tea | \$95 Per Gallon
Infused Cucumber Mint Jalapeno Or
Lime Ginger Basil Water | \$30 Per Gallon
Red Bull™, Regular And Sugar Free | \$9 Per Can
Bottle Cranberry Or Apple Juice | \$9 Per Bottle
Bottled Water | \$8 Per Bottle
San Pellegrino Sparkling Water | \$9 Per Bottle
Assorted Gatorade Flavors | \$9 Per Bottle
Assorted Regular And Diet Pepsi Soft Drinks | \$9 Per Can
Iced Coffee/Cold Brew | \$9 Per Can

SNACKS

Seasonal Whole Fruit Display (V, GF, DF) | \$64 Per Dozen
Seasonal Sliced Fruit Display (V, GF, DF) | \$18 Per Guest
Fruit Skewers | Honey-Mint Yogurt (V, GF) | \$72 Per Dozen
Freshly Popped Buttery Popcorn (V, GF) | \$18 Per Guest
Assorted Protein Bars | Kind Bars | Power Bars | \$54 Per Dozen
Assorted Candy Bars | \$54 Per Dozen
Individual Bags Of Roasted Salted Peanuts
(V, GF, DF) | \$54 Per Dozen
Individual Bags Of Assorted “Miss Vickie’s Kettle
Potato Chips” | \$54 Per Dozen
Individual Bags Of Hard Pretzels | \$54 Per Dozen
Individual Bags Trail Mix | \$54 Per Dozen
Individual Assorted Fruit Yogurts (V) | \$68 Per Dozen
Individual Hummus | Grilled Pita (V, DF) | \$96 Per Dozen
Individual Guacamole | Tortilla Chips (V, GF, DF) | \$120 Per Dozen
Assorted Gourmet Ice Cream Bars (GF) | \$120 Per Dozen

FROM THE BAKERY

Assorted Mini Croissants | Plain | Whole Wheat | Chocolate | \$64 Per Dozen
Assorted Mini Danishes | \$64 Per Dozen
Assorted Mini Savory Danishes | Spinach Feta | Leek-Parmesan | \$64 Per Dozen
New York Style Assorted Bagels | Whipped Cream Cheese |
Chive Cream Cheese | Mixed Berry Jam | \$64 Per Dozen
Cinnamon Churros | Warm Chocolate | Cajeta Dipping Sauces | \$64 Per Dozen
Assorted Gourmet Jumbo Cookies | \$64 Per Dozen
Fudge Brownies Bars | Whipped Milk Chocolate | Crispy Pearls | \$64 Per Dozen
Pecan Sticky Buns | Cinnamon Honey Syrup | \$64 Per Dozen
Warm Cinnamon Rolls | Cream Cheese Icing | \$64 Per Dozen
Muffins | Blueberry | Banana | Chocolate | \$64 Per Dozen
Cupcakes | Strawberry Pink Velvet | Vanilla Bean | Cookies & Cream |
Chocolate Peanut Butter | \$72 Per Dozen

LUNCH

midday recharge



PLATED LUNCH

All Plated Lunches Include: One Starter | One Entrée | One Dessert | Warm Rolls with Butter | Pre-Set Iced Water | Iced Tea Upon Request | Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea
(For multiple Entrée selections please see next page for details)

CHOOSE ONE STARTER

French Lentil Soup | Harissa | Butternut Squash
(*V, GF, DF*)

Sweet Potato Soup | Coconut Labneh | Finger Lime | Aleppo Pepper (*V, GF, DF*)

Heirloom Tomato Gazpacho | Bay Shrimp | Avocado | Pickled Shallot (*GF, DF*)

English Cucumber | Heirloom Tomato | Cerignola Olives | Toasted Panko Bread Crumbs | Red Onion | Basil Vinaigrette (*V, DF*)

Baby Arugula | Peach | Spiced Shaved Almond | Shaved Ricotta Salata | Prosciutto | White Balsamic Vinaigrette (*GF*)

Little Gem Lettuce | Watermelon Radish | Crispy Garbanzo Beans | Crumbled Feta Cheese | Chive | Spicy Buttermilk Vinaigrette (*V, GF*)

CHOOSE ONE DESSERT

Key Lime Cheesecake | Mango Sauce | Toasted Meringue | Raspberry (*GF*)

Tiramisu | Whipped Mascarpone | Coffee Jelly | Espresso Sponge | Chocolate Cremeux

Milk Chocolate Tart | Banana Pudding | Banana Sponge | Caramelized Banana

Chocolate Caramel Crème Brulee | Soft Caramel | Toasted Hazelnut | Vanilla Cream (*GF*)

Exotic Pavlova | Passion Fruit Curd | Coconut | Candied Pineapple | Pink Peppercorn (*GF*)

Strawberry Lemon Tart | Lemon Yuzu Curd | Strawberry Mousse | Strawberry Sorbet

PLATED LUNCH

All Plated Lunches Include: One Starter | One Entrée | One Dessert | Warm Rolls with Butter | Pre-Set Iced Water | Iced Tea Upon Request | Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea

CHOOSE ONE ENTRÉE

Grilled Eggplant | Cauliflower Rice | Turmeric Cashew Cream | Fresno Pepper | Chimichurri \$55 (V, GF, DF)

Oven Dried Heirloom Tomatoes | Roasted Garlic | Grilled Ricotta Salata | Balsamic Glaze | Stewed Black Beans \$55 (V, GF)

Seared Airline Chicken | Israeli Couscous | Baby Kale | Sundried Tomatoes | Orange Butter Sauce \$65

Sesame Crusted Salmon | Asparagus | Garlic Spinach | Tarragon Aioli | Grilled Lemon \$65 (GF)

Ancho Spiced Flank Steak | Garlic Parmesan Fingerlings | Confit Tomato Succotash \$75 (GF)

Guava Glazed Pork Tenderloin | Red Beans and Rice | Baby Zucchini | Crispy Plantain \$75 (GF)

Grilled Flat Iron | Parsnip Mash | Roasted Wild Mushroom | Heirloom Carrot | Peppercorn Sauce \$75 (GF)

Shrimp Skewer | Spanish Chorizo | Cipollini Onion | Polenta | Grilled Corn | Green Bean \$75

Blackened Grouper | Aji Amarillo | Coconut Rice | Mango Radish Relish \$75 (GF, DF)

LUNCH BUFFET

Daily menus created with variety and seasonal elements & locally sustainable ingredients to include Fresh Brewed Regular & Decaffeinated Coffee | Iced Tea | Assorted Hot Teas

VALUED, ENGINEERED & DESIGNED WITH YOU IN MIND

The valued engineered menus may be contracted to a different day for an additional \$10.00 per person. Further discounts will not apply.

MONDAY – SOUTH OF THE BORDER \$72

twenty-five (25) guest minimum

Pork Pozole | Hominy | Shaved Radish | Shredded Napa Cabbage | Cilantro | Lime (GF, DF)

Black Bean | Chayote | Radish | Crumbled Queso Fresco | Cumin Vinaigrette (V, GF)

Grilled Little Gem | Roasted Corn | Green Onion | Jalapeno | Cilantro | Grated Cotija Cheese | Chili Lime Dressing (V, GF)

Beefsteak Tomato | Avocado | Shaved Red Onion | Crispy Tortilla | Roasted Red Pepper | Spicy Ranch Dressing (V, GF)

Ancho Spiced Skirt Steak | Salsa Verde | Pickled Red Onion | Charred Sweet Pepper (GF, DF)

Chipotle Chicken Breast | Chili Tomato Sauce | Long Grain Rice | Lime Crema (GF)

Tequila Shrimp | Salsa Roja | White Grits | Tajin (GF)

Green Mojo Fingerling Potatoes | Caramelized Onion | Poblano Pepper (V, GF, DF)

Borracho Pinto Beans | Smoked Ham Hocks | Jalapeno Tomatillo Relish (DF)

Grilled Zucchini | Calabaza | Red Onion | Mexican Chimichurri (V, GF, DF)

Churros | Chili Chocolate Sauce

Dulce de Leche Alfajores (GF)

Very Berry Tres Leche Cake

LUNCH BUFFET

Daily menus created with variety and seasonal elements & locally sustainable ingredients to include Fresh Brewed Regular & Decaffeinated Coffee | Iced Tea | Assorted Hot Teas

VALUED, ENGINEERED & DESIGNED WITH YOU IN MIND

The valued engineered menus may be contracted to a different day for an additional \$10.00 per person. Further discounts will not apply.

TUESDAY – GULF COAST BUFFET \$72

twenty-five (25) guest minimum

Florida Gulf Chowder | Fingerling Potato | Fennel

English Cucumber | Heirloom Tomato | Crumbled Feta | Spiced Shrimp | Watercress | Tajin Vinaigrette (GF)

Baby Arugula | Florida Citrus | Stracciatella | Crispy Smoked Bacon | Torn Olive Oil Croutons | Spiced Sunflower Seed | Citrus Vinaigrette

Baby Gem Lettuce | Watermelon Radish | Anchovies | Shaved Parmesan | Roasted Garlic Breadcrumbs | Spicy Cesar Dressing

Jerk Red Snapper | Escabeche | Coconut Rice (GF, DF)

Buttermilk Fried Chicken | Kohlrabi Slaw | Hot Honey

Cuban Spiced Flank Steak | Grilled Green Onion | Lemon Chipotle Sauce (GF, DF)

Smoked Gouda Mac and Cheese | Toasted Herb Crust (V)

Florida Fried Rice | Scallop | Bay Shrimp | Corn | Scallion | Florida Orange Hoisin Sauce (GF, DF)

Grilled Corn | Cotija Cheese | Paprika | Roasted Garlic Aioli | Chive (V, GF)

Buttered Pressed Cuban Bread (V)

Key Lime Pie | Toasted Meringue | Raspberry

Plant City Strawberry Cheesecake (GF)

Chocolate Blood Orange Cake

LUNCH BUFFET

Daily menus created with variety and seasonal elements & locally sustainable ingredients to include Fresh Brewed Regular & Decaffeinated Coffee | Iced Tea | Assorted Hot Teas

VALUED, ENGINEERED & DESIGNED WITH YOU IN MIND

The valued engineered menus may be contracted to a different day for an additional \$10.00 per person. Further discounts will not apply.

WEDNESDAY – MAMMA’S CUCINA \$72

twenty-five (25) guest minimum

Ribollita Soup | White Bean | Tuscan Kale | Sofrito (V, GF)

Green Bean | Peaches | Toasted Almond | Buratta | Arugula | Saba (V, GF)

Focaccia Panzanella | Beef Steak Tomato | Cucumber | Pickled Shallot | Crispy Pancetta | Fresh Basil | Aged Balsamic | Olive Oil

Little Gem Lettuce | Sundried Tomato | Pepperoncini | Kalamata Olive | Shaved Red Onion | Artichoke Hearts | Oregano Red Wine Vinaigrette (V, GF, DF)

Mediterranean Sea Bass | Creamy Farro | Preserved Lemon and Caper Relish

Chicken Marsala | Wild Mushroom Risotto | Green Onion

Spaghetti a la Arrabiata | Beef Meatball | Shaved Parmesan

Broccolini | Yellow Squash | Eggplant | Bagna Cauda (GF)

Minted English Peas | Crispy Pancetta | Lemon Butter Sauce

Herb Focaccia | Olive Loaf | Carte Musica (DF)

Strawberry Panna Cotta (GF)

Tiramisu | Mascarpone Zabaglione | Coffee Cremeux | Ladyfingers

Lemon Ricotta Pie

Salted Caramel Choux | Pate a Choux | Soft Caramel | Sea Salt Caramel Cream

LUNCH BUFFET

Daily menus created with variety and seasonal elements & locally sustainable ingredients to include Fresh Brewed Regular & Decaffeinated Coffee | Iced Tea | Assorted Hot Teas

VALUED, ENGINEERED & DESIGNED WITH YOU IN MIND

The valued engineered menus may be contracted to a different day for an additional \$10.00 per person. Further discounts will not apply.

THURSDAY – COMPOSED DELI BUFFET \$72

twenty-five (25) guest minimum

Potato Leek Soup | Crispy Leek | Chopped Bacon and Chive Mascarpone

Redskin Potatoes | Green Onion | Celery Hearts | Parsley | Hard Boiled Egg | Whole Grain Mustard Sour Cream (V, GF)

Shaved Radicchio | Watercress | Provolone | Roasted Red Pepper | Banana Pepper | Artichoke Hearts | Dried Oregano Vinaigrette (V, GF)

Orzo | Sundried Tomato | Diced Soppressata | Marinated Mozzarella | Kalamata Olive | Fresh Basil | Red Wine Vinegar Pesto

Herb Focaccia | Mortadella | Mediterranean Tapenade | Basil Pesto | Arugula | Capicola

Shaved Grilled Chicken Breast | Caramelized Onion | Chipotle Aioli | White Cheddar | Leaf Lettuce | Brioche Bun

Beef Short Rib | Horseradish Crema | Smoked Gouda | Pickled Red Onion | Ciabatta Roll

French Baguette | Sliced Prosciutto | Blue Watercress | Shaved Parmesan | Chimichurri | Giardiniera

Herbed Tortilla | Black Bean Spread | Grilled Corn | Spinach | Avocado | Tomato Salsa | Fresh Cilantro (V, DF)

Caramel Pecan Tart

Cocoa Nib Shortbread Cookie (DF)

Mango Passion Fruit Cheesecake (GF)

CHANCE TO ENHANCE \$6 PER GUEST

HOT SANDWICHES- PLEASE PICK ONE

Traditional Ruben | Corned Beef | Gruyere Cheese | Sauerkraut | 1000 Island Dressing | Toasted Thick Cut Marble Rye Bread

The “Don” Cuban | 24hr Braised Pork | Country Ham | Salami | Swiss Cheese | Pickles | Mustard Aioli | Cuban Bread

LUNCH BUFFET

Daily menus created with variety and seasonal elements & locally sustainable ingredients to include Fresh Brewed Regular & Decaffeinated Coffee | Iced Tea | Assorted Hot Teas

VALUED, ENGINEERED & DESIGNED WITH YOU IN MIND

The valued engineered menus may be contracted to a different day for an additional \$10.00 per person. Further discounts will not apply.

FRIDAY – FROM THE BAYOU \$72

twenty-five (25) guest minimum

Low Country Chowder | Crawfish | Redskin Potato

Heirloom Tomato | Shaved Cucumber | Sweet Corn | Blue Watercress | Crumbled Goat Cheese | Herbed Pepita Vinaigrette (V, GF)

Bibb Lettuce | Watermelon Radish | Pickled Red Onion | Pork Belly Croutons | Dill |
Smoked Paprika-Crème Fraiche Dressing (GF)

Baby Kale | Country Ham | Cantaloupe | Sunflower Seed Brittle |
Peppered-Cottage Cheese Dressing (GF)

Garlic Sautéed Shrimp | Goat Cheese Grits | Roasted Tomato Salsa (GF)

Grilled Skirt Steak | Red Pepper Coulis | Charred Spring Onion | Confit Cherry Tomato (GF, DF)

Spiced Roasted Chicken | Fried Fingerlings & Andouille Hash | Ancho Gravy

Black Eyed Peas | Smoked Ham Hock | Swiss Chard | Wild Rice (GF)

Southern Succotash | Corn | Red Bell Pepper | Squash | Zucchini | Salsa Verde (V, GF, DF)

French Bread | Whipped Sweet Butter

Louisiana Crunch Cake

Beignets | Rum Caramel | Powdered Sugar

Peach & Blackberry Cobblers | Vanilla Whipped Cream | Streusel (GF)

LUNCH BUFFET

Daily menus created with variety and seasonal elements & locally sustainable ingredients to include Fresh Brewed Regular & Decaffeinated Coffee | Iced Tea | Assorted Hot Teas

VALUED, ENGINEERED & DESIGNED WITH YOU IN MIND

The valued engineered menu may be contracted to a different day for an additional \$10.00 per person. Further discounts will not apply.

SATURDAY – MEDITERRANEAN MENU \$72

twenty-five (25) guest minimum

Garden Soup | Fennel | Leeks | Green Peas | Garbanzo Bean | Herb Salsa Fresca (V, GF, DF)

Chopped Romaine | Kalamata Olive | Roasted Red Pepper | Cucumber | Crumbled Feta Cheese | Oregano Vinaigrette (V, GF)

Bulgur Wheat | Baby Kale | Tomato | Pickled Red Onion | Shaved Ricotta Salata | Lemon Sumac Vinaigrette (V)

Grilled Octopus | Cerganola Olives | Fingerling Potatoes | Marinated Artichokes | Saffron Aioli (GF, DF)

Swordfish Spiedini | Zucchini | Charred Lemon Salsa Verde | Farro (DF)

Lamb Kofta | Israeli Couscous | San Marzano Tomatoes | Fennel | Fried Caper Relish (DF)

Grilled Flank Steak | Piquillo Pepper Puree | Yellow Squash Caponata (GF, DF)

Grilled Halloumi | Roasted Cauliflower | Sundried Tomato Tapenade | Grilled Pita (V)

Roasted Asparagus | Blistered Roma Tomatoes | Caramelized Cipollini | Herb Pistou (V, GF, DF)

Confit Creamer Potatoes | Roasted Garlic | Grated Parmesan | Green Onion (V, GF)

Barbari Bread | Semolina Sourdough

Passion Fruit Noisette Tarts

Turkish Coffee Cheesecake (GF)

Rosewater Pistachio Cake

LUNCH BUFFET

Daily menus created with variety and seasonal elements & locally sustainable ingredients to include Fresh Brewed Regular & Decaffeinated Coffee | Iced Tea | Assorted Hot Teas

VALUED, ENGINEERED & DESIGNED WITH YOU IN MIND

The valued engineered menus may be contracted to a different day for an additional \$10.00 per person. Further discounts will not apply.

SUNDAY – SOUTHERN COMFORT \$72

twenty-five (25) guest minimum

Chicken Chili | Cilantro Crème Fraiche | Jalapeno Cornbread

Bibb Lettuce | Bay Shrimp | Avocado | Fresh Herbs | Crispy Quinoa | Creamy Lime Vinaigrette (GF, DF)

Tuscan Kale | Sunflower Seed | Roasted Kabocha Squash | Pomegranate Seed | Cumin Crème Fraiche (V, GF)

Watermelon | Grilled Stone Fruit | Arugula | Edamame | Queso Fresco | White Balsamic Vinaigrette (V, GF)

BBQ Braised Short Ribs | Collard Greens | Grilled Green Onion Relish (GF, DF)

Blackened Mahi | Coconut Rice | Napa Cabbage Slaw (GF, DF)

Sweet Chipotle Pork Loin | Parsnip Mash | Pear Mustarda (GF)

Roasted Brussels Sprouts | Honey Crisp Apple | Caraway | Chili Maple Sauce (V, GF, DF)

Brown Sugar Baked Beans | Smoked Slab Bacon (GF)

Southern Biscuits | Sea Salt | Whipped Butter | Peach Jam

Peach Tea Cake

Pecan Pie

Mississippi Mud Pie

Red Velvet Cake

BAGGED LUNCHES

All Lunches Include: One Entrée | One Side | Dessert | Apple | Salted Kettle Chips | Bottle of Water
You may select up to three entrée choices per event; sides will remain the same for all choices

CHOOSE ONE ENTRÉE \$65

twenty-five (25) guest minimum

SELECT UP TO THREE ENTRÉES:

House Salad

Chopped Romaine | Roast Red Pepper | Garbanzo Bean | Kalamata Olive | Cucumber | Crumbled Feta | Smoked Chicken | Herbed Vinaigrette (V, GF)

Oven Roasted Turkey

Shaved Turkey | Bibb Lettuce | Dried Tart Cherry Mustard | Sliced Tomato | Swiss Cheese Brioche Bun

B.L.T

Thick Sliced Bacon | Heirloom Tomato | Arugula | Roasted Garlic Aioli | Ciabatta Bun (DF)

Muffaletta

Mortadella | Olive Tapenade | Dijonaise | Giardiniera | Provolone Cheese | House Made Focaccia

Shrimp Roll

Rock Shrimp | Celery | Lemon | Fresh Herbs | Mayonnaise | New England Roll

Black Bean Wrap

Cumin Black Bean | Hearts of Palm | Piquillo Pepper | Queso Fresco | Roasted Corn | Little Gem | Cilantro Avocado Crema (V)

CHOOSE OF ONE SIDE

DELI COUSCOUS SALAD (V)
Fingerling Potato Salad (V,GF)
House Marinated Olives & Pickles (V, GF, DF)
Sliced Seasonal Fruit & Berries (V, GF, DF)

CHOOSE OF ONE DESSERT

Fudge Brownie
Pistachio Apricot Blondie
Chocolate Chip Cookie
White Macadamia Nut Cookie
Lemon Fruit Bar
Strawberry Rhubarb Crumble Bars

A LA CARTE BEVERAGES

Soft Drinks \$9
Orange Juice \$9
Apple Juice \$9
Bottled Water \$8
Sparkling Water \$9
Red Bull Regular or Sugar free \$9
Gatorade \$9

RECEPTION

sip & savor



PASSED OR DISPLAYED HOT HORS D'OEUVRES

Items must be ordered in 25-piece increments, butler service one per 75 guests, \$275.00 per Butler per hour

Shrimp and Chorizo Skewer | Cipollini Onion | Sweet Chili Sauce (GF, DF) \$12

Corn and Smoked Gouda Arancini | Piquillo Pepper Sauce (V) \$10

Crispy Prosciutto and Parmesan Croquettes | Mustard Balsamic Sauce \$11

Florida Crab Cake | Calabrian Chili Aioli (DF) \$12

Basil Polenta | Seared Bay Scallop | Romesco Sauce (GF) \$12

Lamb Meat Balls | Sweet Pepper Harissa | Dried Tart Cherries (DF) \$11

Warm Heirloom Tomato Tart | Roasted Garlic | Crispy Black Bean (V) \$10

Baked Brie & Raspberry in Crisp Phyllo (V) \$10

Mini Beef Wellingtons | Roasted Garlic Aioli, \$11

PASSED OR DISPLAYED COLD HORS D'OEUVRES

Items must be ordered in 25-piece increments, butler service one per 75 guests, \$275.00 per Butler per hour

Tuna Tartare | Taro Chip | Avocado | Fresno Pepper | Cilantro | Lime (GF, DF) \$11

Whipped Goat Cheese | English Pea | Lemon Zest | Crostini (V) \$10

Steak Tartare | Fingerling Potato | Shallot | Caper | Egg Yolk (GF, DF) \$11

Whipped Buratta | Heirloom Cherry Tomato | Pickled Shallot | Apple Saba | Sourdough Crostini (V) \$10

Watermelon Gazpacho Shooter | Rock Shrimp | Cucumber Relish (GF, DF) \$12

Florida Ceviche | Cuban Spiced Plantain Crisp | Micro Celery (GF) \$12

Deviled Egg | Chive Baton | Trout Roe | Toasted Breadcrumbs (DF) \$11

Cucumber Crisp | Ranch Whipped Cream Cheese | Smoked Salmon | Fried Caper | Dill (GF) \$12

Ricotta Tartlet | Strawberry Agrodolce | 8yr Balsamic Glaze (V) \$10

RECEPTION STATIONS

Build or Enhance Your Reception or Dinner Buffet. Prices are based on 60 minutes of service with a minimum of 25 guests.

Action Station:  \$275 per station fee will apply; reception action stations require ONE (1) Chef per 75 Guests.

CHILLED SEAFOOD DISPLAY - *please select from below - MKT Price*

Old Bay Poached Shrimp | Cocktail Sauce (MKT)
Snow Crab Claws | White Remoulade (MKT)
Split King Crab Legs | Warm Drawn Butter | Key Lime Mustard Sauce (MKT)
Seasonal East or West Coast Oysters on the ½ shell | Mignonette Sauce | Horseradish | Lemon Wedges (minimum of 100 pieces) (MKT)
Split Cold Water Grilled Lobster Tails | Warm Drawn Butter | Brandy Sauce (MKT)

SUSHI \$48 per guest

Assorted Rolls to Include Vegetarian Rice Paper | Nigiri | Sashimi | Tuna | Salmon Sashimi and Nigiri | Wasabi | Pickled Ginger | Soy Sauce
(Based on 4 pieces per person, minimum of 50 people, more pieces per person can be added for an additional fee)

TAPAS INSPIRED \$47 per guest

Choice of 2

Garlic Shrimp | Gouda Polenta | Romesco Sauce (GF)
Crispy Pork Belly | Sweet Corn Succotash | Chipotle Honey Glaze (GF, DF)
Braised Short Rib | Parsnip Puree | Swiss Chard | Cherry Jus (GF)
Seared Branzino | Tomato Caper Stew | Preserved Lemon Gremolata (GF, DF)

NEW ORLEANS YA-KA-MEIN STATION \$38 per guest

Seasoned Beef Broth | Pork Broth | Shredded Braised Creole Beef | Confit Pulled Pork | Cajun Chicken | Hardboiled Egg | Spaghetti Pasta | Green Onions | Bean Sprouts | Radishes | Shredded Cabbage | Lime Wedges

RECEPTION STATIONS

Build or Enhance Your Reception or Dinner Buffet. Prices are based on 60 minutes of service with a minimum of 25 guests.

Action Station:  \$275 per station fee will apply; reception action stations require ONE (1) Chef per 75 Guests.

SOUTH FLORIDA \$38 per guest

Conch Fritters | Key Lime Tartar Sauce
Fried Alligator Nuggets | Spicy Remoulade Sauce
Don Cuban Sliders
Smoked Fish Spread | Lavosh Crackers

DIM SUM & BAO BUN DISPLAY \$38 per guest

Bamboo Displayed Assorted Dim Sum
Pork | Beef | Chicken | Shrimp | Vegetable
Sichuan Sauce | Chili Vinegar Sauce | Hot & Sour Sauce
Sticky Pork Boa Buns | Pickled Carrots | Pickled Cucumbers | Cilantro



PASTA STATION \$37 per guest

Choice of Two (2):

Cavatelli | Creamy Basil Vodka Sauce | Baby Kale | Parmesan Cheese (V)
Butternut Squash Ravioli | Brown Butter | Shiitake Mushroom | Sweet Bread Crumbs (V)
Gnocchi | Braised Pork Belly | Sweet Corn | Smoked Ham Hoc Jus
Penne | Arribiatta | Florida Shrimps | Bay Scallop | Pecorino Cheese



CHE CHURRASCO ARGENTINO \$47 per guest

Marinated and Grilled Skirt Steak | Portuguese Sausage | Merguez Sausage | Crispy Potato Wedges | Chimichurri Sauce (*Double action station required; outdoor only with use of the grill*)

PAELLA VALENCIA \$47 per person

Minimum 50 guest
Classically Served in Paella Pan
Shrimp | Chicken | Chorizo Sausage | Clams | Bay Scallops | Mussels | Cilantro | Sweet Peppers Garlic Tomatoes | Green Olives | Peas | Rice Slow cooked in Saffron Broth with a touch of White Wine

GOURMET SLIDERS \$36 per guest

Choice of Three (3):

Florida Crab Cake | Roasted Red Pepper Aioli | Arugula and Lemon Slaw
Fried Chicken Thigh | Avocado Aioli | Pickled Fresno Chickpea Zucchini Cake | Romesco Sauce | Parmesan (V)
Beef Slider | Aged Cheddar | Bacon Onion Jam
Smoked Brisket Slider | House BBQ | B&B Pickle
Crispy Pork Belly | Chipotle Honey Glaze | Pickled Red Onion

RECEPTION STATIONS

Build or Enhance Your Reception or Dinner Buffet. Prices are based on 60 minutes of service with a minimum of 25 guests.

Action Station:  \$275 per station fee will apply; reception action stations require ONE (1) Chef per 75 Guests.

CARVING STATIONS



CRISPY PORCHETTA

Chimichurri | Toasted Baguette | Herb Butter
Creamer Potatoes
\$725 (Each porchetta serves 25 guest)



GRILLED HERBED TENDERLOIN OF BEEF (GF)

Red Wine Demi | Truffle Pomme Puree | Maple
Sherry Brussels
\$810 (Each tenderloin serves 25 guest)



GARLIC HERB SMOKED RIB ROAST (GF)

Demi Potato Puree | Honey Glazed Heirloom
Carrots | Béarnaise
\$790 (Each Rib Roast serves 30-35 guest)



MAPLE BRINED TURKEY

Apple-Cranberry Chutney | Sweet Potato Gratin |
Potato Rolls
\$735 (Each turkey serves between 35-40 guests)



SMOKED BBQ BRISKET

Hawaiian Rolls | Pickled Red Onion | B & B Pickle |
Carolina BBQ Sauce
\$750 (Each brisket serves 30 guests)



WHOLE ROASTED SALMON (GF, DF)

Ginger Rice | Maple Soy Glaze | Sesame
Cucumber Relish
\$700 (Each salmon serves 25 guest)



JAMAICAN SPICED WHOLE SNAPPER (GF, DF)

Sweet Plantains | Pigeon Peas and Rice |
Mango Relish
\$750 (Each Snapper Serves 25 Guests)



CUBAN PORK

Fresh Citrus Marinated and Slow Roasted Whole
Pig | Crock Pot Beans with Smoked Ham Hocks |
Vinegar Onions | Sweet Plantains | Brioche Rolls
\$980 (Each pig serves 60-70 guest)

DESSERT STATIONS

Build or Enhance Your Reception or Dinner Buffet. All stations require a Chef Attendant and a minimum of 25 Guests. The Stations must be ordered for the full guaranteed attendance. Pricing is Based on 60 Minutes of Service. Action Station: 🧑‍🍳 \$275 per station fee will apply; reception action stations require ONE (1) Chef per 75 Guests.



BANANAS FOSTERS \$26 per guest

Rum Flambéed | Caramelized Bananas | Chunky Monkey Ice Cream | Vanilla Pound Cake | Peanut Crumble



THE DONUT SUNDAE STATION \$23 per guest

Warm Fried Vanilla Glazed Donut | Warm Peach Compote | Vanilla Ice Cream | Raspberry Crumble



FLORIDA STATE FAIR \$25 per guest

Fresh Hand Spun Pink Cotton Candy | Fried Red Velvet Cake | Chocolate Sauce | Mini Key Lime Donuts | Apple Fritters | Plant City Strawberry Shortcakes



ITALIAN GELATO \$24 per guest

Pistachio | Guava Strawberry | Salted Caramel | Chocolate Crunch | Vanilla Bean | Lemon Pizzelle Cones | Chocolate Sauce | Strawberry Sauce



S'MORES LOLLIPOPS \$22 per guest

Chocolate Cake and Chocolate Ganache Rolled in Graham Crumbs and Dipped Into Marshmallow Fluff | Toasted to Order



CHURRO BAR \$32 per guest

Three Flavors:

Dark Chocolate with Coconut | Classic Cinnamon | Red Velvet with Powdered Sugar

Assorted Toppings:

Cajeta Sauce | Hot Fudge | White Chocolate Sauce

Choice of Two Ice Creams Flavors:

Dulce de Leche | Café Con Leche | Vanilla Bean | Cookies & Cream

DESSERT STATIONS

Build or Enhance Your Reception or Dinner Buffet. All stations require a Chef Attendant and a minimum of 25 Guests. The Stations must be ordered for the full guaranteed attendance. Pricing is Based on 60 Minutes of Service.

CHEF AMANDA'S SWEET TABLES

FLAVORS OF FRANCE \$32 per guest

French Macarons (GF) | Chocolate Salted Caramel Tart |
Mango Lime Financier | Coffee Éclair Hazelnut Choux |
Pineapple Rum Baba

SUNSET DECK \$27 per guest

Pineapple Coconut Pink Peppercorn Profiterole | Tajin Mango Marshmallow (GF,DF)
Salted Caramel Tart | Key Lime Pie (GF) | Passion Fruit Cheesecake Bites (GF)

AMERICAN CLASSICS \$27

Apple Pie | Brookies | Lemon Bars | Strawberry Cheesecake (GF) |
Chocolate Mousse (GF) Old Fashioned Sour Cream Donuts

DINNER

wine & dine



PLATED DINNER

All Plated Dinners Include: One Starter, One Entrée, One Dessert | Warm Rolls with Butter | Pre-Set Iced Water | Iced Tea Upon Request | Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea
(For multiple Entrée selections please see next page for details)

APPETIZERS (*chance to enhance your dinner; additional \$22 per person*)

Seared Scallop | Brown Butter Corn Puree | Warm Tomato Relish (GF)

Grilled Lamb Chop | Pistachio Whipped Goat Cheese | Salsa Verde | Radish (GF)

Butternut Squash Risotto | Brown Butter Sugar Crème Fraiche | Chive and Truffle Chimichurri (V, GF)

Seared Ahi Tuna | Avocado | Peach Puree | Sesame Crumble (GF, DF)

STARTERS: SOUPS & GREENS
Select One

Watermelon Gazpacho | Pickled Cucumber Relish | Trout Roe | Aleppo Pepper
Sourdough Crouton (DF)

Sweet Corn Soup | Lump Crab Meat | Chili Oil | Crème Fraiche | Micro Celery (GF)

Watercress | Buratta | Sourdough Crostini | Yellow Squash Caponata | Tomato Vinaigrette
Urfa Pepper (V)

English Cucumber | Kalamata Olive Tapenade | Heirloom Tomato | Chickpea | Crumbled Feta | Basil Vinaigrette (V, GF)

Little Gem Lettuce | Watermelon Radish | Pickled Red Onion | Grilled Stone fruit | Garlic Butter Breadcrumb | Green Goddess Vinaigrette (V)

Bibb Lettuce | Florida Citrus | Crispy Prosciutto | Shaved Parmesan | Chili Spiced Pepitas
Citrus Vinaigrette (GF)

PLATED DINNER

All Plated Dinners Include: One Starter, One Entrée, One Dessert | Warm Rolls with Butter | Pre-Set Iced Water | Iced Tea Upon Request | Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea
(For multiple Entrée selections please see next page for details)

MAIN PLATES

Select One

Braised Short Rib | Rainbow Chard | Parsnip Mash | Tart Cherry Jus (GF) \$130

Seared Duck Breast | Caraway Mustard Spatzel | Roasted Turnip | Cipollini Onion | Port Reduction, \$130

Grilled Filet | Parmesan Smashed Fingerling | Roasted Garlic Chive Butter | Chili Broccolini | Heirloom Carrot (GF) \$150

Cider Brined Pork Chop | Stone Fruit | Mustarda | Haricot Verts | Sumac Spiced Cauliflower (GF, DF) \$135

Zaatar Spiced Airline Chicken | Carrot Puree | English Pea | Pearl Onion | Braised Fennel | Preserved Lemon Jus (GF) \$125

Fennel Dusted Red Snapper | Fregola | Saffron Tomato Broth | Green Onion Relish (V, GF, DF) \$140

Herb Seared Salmon | Grilled Asparagus | Roasted Garlic Spinach | Tarragon Butter Sauce | Crispy Kennebec Potatoes | Overnight Tomato (GF) \$130

Seared Gulf Grouper | Goat Cheese Polenta | Baby Kale | Blistered Cherry Tomato | Lemon Caper Relish (GF) \$140

TO ENHANCE YOUR ENTRÉE, SELECT ANY SEAFOOD OPTION BELOW

*Three Grilled Key West Shrimp \$30

*6oz Florida Lobster Tail \$50

*Pan Seared Gulf Grouper \$40

*Gulf American Red Snapper \$40

*Fennel Scented Tripletail \$40

Seared Scallops \$45

Butter Poached Maine Lobster Tail \$55

**Locally sourced and sustainable seafood*

PLATED DINNER CONTINUED

All Plated Dinners Include: One Starter, One Entrée, One Dessert | Warm Rolls with Butter | Pre-Set Iced Water | Iced Tea Upon Request | Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea
(For multiple Entrée selections please see next page for details)

VEGETARIAN ENTREES

Select One

Moroccan Spiced Stuffed Squash | Cous Cous | Kalamata Olive | Sundried Tomato | Chermoula (V) \$105

Wild Mushroom Risotto | Parsnip Cream | Truffle Crème Fraiche | Shaved Parmesan | Green Onion (V) \$105

Artichoke Chickpea Cake | Romesco | Baby Zucchini | Preserved Lemon Chimichurri (V, GF, DF) \$105

Vegan Filet | Mirin Mushroom | Baby Bok Choy | Sweet Potato Puree | Crispy Shallot (V, DF) \$105

PLATED DINNER CONTINUED

All Plated Dinners Include: One Starter, One Entrée, One Dessert | Warm Rolls with Butter | Pre-Set Iced Water | Iced Tea Upon Request | Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea
(For multiple Entrée selections please see next page for details)

DESSERT CHOICES

Select One

Apple Tart Tatin
Lemon Breton | Vanilla Bean Ice Cream

Exotic Chocolate Choux (GF, DF)
Manjari Chantilly | Chocolate Cremeux | Passion Fruit
Coulis | Caramel | Chocolate Crunch

Honey Peach Cake
Honey Cake | White Peach Mousse | Hazelnut
Whipped Ganache | Peach Compote | Jasmine Tea

Caramel Custard Tart
Vanilla Cream | Granny Smith Apple | Sea Salt

Black Forest (GF)
Dark Chocolate Mousse | Cherry | Vanilla Chantilly |
Chocolate Sponge

Strawberry Pistachio Tart
Strawberry Cream | Pistachio Cake | Strawberry Sauce

ENHANCEMENTS

Intermezzo (GF, DF) \$8 per guest
Choice of One flavor: Passion Fruit | Raspberry
Champagne | Lemon | Blood Orange

Mignardises \$16 per guest
Seasonal Pate de Fruit (GF,DF) | Assorted Truffles
(GF) | Petite Chocolates Espresso Tart | Mini
Macaron (GF)

DINNER BUFFET

All Dinners Include: Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea

FLORIDA GULF COAST | \$180

Twenty-five (25) guest minimum

Rock Shrimp Chowder | Grilled Corn | Fingerling Potatoes | Green Onion

Heirloom Tomato | Shaved Cucumber | Quinoa | Pickled Red Onion | Cumin Crème Fraiche (V, GF)

Roasted Sweet Potato | Charred Shishito Pepper | Spiced Pepitas | Farro | Lime Vinaigrette (V, DF)

Little Gem Lettuce | Radish | Sweet Corn | Pork Chicharons | Crispy Shallot | Spicy Buttermilk Dressing

Florida Ceviche | Grouper | Scallops | Shrimp | Pepper | Onion | Local Citrus | Plantain Chips (GF, DF)

Ancho Dusted Skirt Steak | Southern Succotash | Charred Spring Onion Relish (GF, DF)

Buttermilk Brined Fried Chicken | Kohlrabi Slaw | Local Honey

BBQ Ribs | Bourbon Molasses Sauce | Fingerling Potatoes (GF, DF)



Jerk Roasted Red Snapper | Coconut Rice | Cuban Spiced Tostones | Spicy Jerk Pineapple Glaze (GF, DF)
Carving fee of \$275.00 will apply per 75 guest

Blackened Shrimp Skewers | Smoked Gouda Grits | Roasted Tomato Salsa (GF)

Pigeon Peas and Rice (V, GF, DF)

Acorn Squash | Cipollini Onion | Piquillo Pepper (V, GF, DF)

White Cheddar Corn Bread | Buttermilk Biscuits | Sweet Honey Butter

Guava White Chocolate Cheesecake (GF)

Chocolate Delice | Crushed Peanuts | Caramel

Lemon Blueberry Meringue Tart

Tropical Paradise | Coconut Sponge | Mango | Passion Fruit Cream

DINNER BUFFET

All Dinners Include: Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea

ITALIAN NIGHTS | \$180

Twenty-five (25) guest minimum

Minestrone | Haricot Verts | Cranberry Beans | Shaved Parmesan (V, GF)

Grilled Asparagus | Cherry Tomato | Mozzarella | Pine Nut | Basil Vinaigrette (V, GF)

Melon | Shaved Prosciutto | Fresh Mint | Stracciatella | Balsamic Glaze | Olive Oil (GF)

Radicchio | Grilled Frisee | Orange Segments | Ricotta Salata | Toasted Pecans | Delicata Squash | Citrus Vinaigrette (V, GF)

Little Gem Lettuce | Sundried Tomato | Pepperoncini | Kalamata Olive | Shaved Red Onion | Artichoke Hearts | Oregano Red Wine Vinaigrette (V, GF, DF)

Braised Bone in Short Rib | Parsnip Mash | Horseradish Gremolata (GF)

Roasted Pork Tenderloin | Eggplant Caponata | Whole Grain Jus (GF, DF)

Chicken Parmesan | San Marzano Marinara | Basil Pesto

Campanelle Pasta | Basil Cream Sauce | Kalamata Olive | Herbed Ricotta (V)

 Whole Roasted Lupe de Mare | Lemon Caper Butter | Shaved Fennel | Olive | Herbs (GF, DF)
Carving fee of \$275.00 will apply per 75 guest

Roasted Fennel | Yellow Squash | Eggplant | Tomato Ragu (V, GF, DF)

Tri Color Cauliflower | Salsa Verde | Cashew Aioli (V, GF, DF)

Rosemary Filone | Parmesan Ciabatta Rolls

Ricotta Zeppoles | Maple Fudge Sauce

Chocolate Hazelnut Rocher (GF)

Strawberry Elderflower Eclairs

Amalfi Lemon Tart

DINNER BUFFET

All Dinners Include: Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea

INTERNATIONAL STREET FOODS | \$180

Twenty-five (25) guest minimum

Thai Curry | Coconut Milk | Shrimp | Bell Pepper | Lime | Cilantro | Rice Noodle *(GF, DF)*

Caribbean Ceviche | Scallops | Local Red Snapper | Clams | Mango | Chilies | Cuban Spiced Plantain Chips *(GF, DF)*

Blue Crab | Charred Tomatillo | Grilled Corn | Black Beans | Queso Fresco | Chopped Scallions | Crispy Tortilla Strips | Cumin Spiced Crema *(GF)*

Roasted Heirloom Carrots | Toasted Pistachio | Chopped Medjool Dates | Fresh Mint Za'atar | Sumac Vinaigrette *(V, GF, DF)*

Garbanzo Bean | Persian Cucumber | Shaved Red Onion | Diced Tomato | Fresh Herbs Serrano Chili | Chaat Masala Dressing *(V, GF, DF)*

Beef Suya | Tomato Peanut Crunch | Jollof Rice | Garlic Tahini Sauce *(GF, DF)*

Lamb Kofta | Turmeric | Grilled Na'an | Tatziki

Gambas a la Ajillo | Patatas Bravas *(GF, DF)*

Pork "Cerdo" | Yucca Fries | Cuban Mojo | Guava Puree *(GF, DF)*



Smoked BBQ Brisket | Hawaiian Rolls | Pickled Red Onion | B & B Pickles | Carolina BBQ Sauce
Carving fee of \$275.00 will apply per 75 guest

Seafood Fried Rice | Bay Scallops | Clams | Shrimp | Green Onion *(GF)*

Sweet Potato Latkes | Burnt Scallion | Whipped Crème Fraiche *(V, GF)*

Moroccan Rice Pilaf | Apricots | Dates | Slivered Almonds | Cinnamon | Fresh Herbs *(V, GF, DF)*

Passion Fruit Donut Holes

Belgium Waffle Sandwich Cookies

Nutella Strawberry Stuffed Crepes

Pistachio Baklava

DINNER BUFFET

All Dinners Include: Fresh Brewed Regular & Decaffeinated Coffee | Hot Tea

STEAK HOUSE | \$250

Twenty-five (25) guest minimum

French Onion Soup | Crostini | Gruyere Cheese | Herbs

Iceberg Chopped Salad Bar |
Blackened Beef Tenderloin Tips | Bacon Lardon | Blue
Cheese | Cherry Tomato | Crispy Shallot | Diced Cucumber |
Herbed Crouton | Pickled Red Onion | Shaved Egg |
Chickpeas | Roasted Pepper | Maytag Blue Dressing |
Cracked Pepper Ranch

Classic Spicy Cesar | Grilled Romaine Hearts | Garlic Bread
Crumble | White Anchovies | Shaved Parmesan

Crab Salad Cups | Gulf Blue Crab | Bibb Lettuce | Trout Roe |
Garlic Aioli | Chives (GF, DF)

Lemon Brined Chicken | Rainbow Chard | Chive Salsa Verde
(GF, DF)

Apple Marinated Pork Tenderloin | Whole Grain Mustard
Sauce | Smoked Gouda Polenta (GF)

Roasted Duck Breast | Confit Duck Leg | Roasted Turnip |
Braised Greens | Tart Cherry Jus (GF, DF)

 Grilled Herb Tenderloin | Red Wine Demi | Truffle Pomme
Puree | Maple Sherry Brussels (GF)
Station fee of \$275.00 will apply per 75 guest

 Grilled Lobster | Prawns | Marie Rose Sauce | Clarified Butter |
Fingerling Potatoes | Garlic Creamed Spinach (GF)
Station fee of \$275.00 will apply per 75 guest

Grilled Asparagus | Hollandaise | Crispy Pancetta

White Cheddar Mac and Cheese | Baby Kale | Rock Shrimp |
Parmesan Bread Crust

Honey Wheat Bread | Caramelized Onion Brioche |
Herb Butter

Bergamot Crème Brulee | Raspberry Madeleines | Vanilla
Chantilly (GF)

Sacher Torte | Milk Chocolate Mousse | Apricot Gelee |
Mandarin (GF)

Blackberry Cheesecake | Graham Crackers | Sour Cream (GF)

Warm Chocolate Cakes | Cocoa Nib Nougatine | Cherry Confit

BEVERAGES

cheers!



BAR PACKAGES

A \$275 bartender fee will apply. Bars require one (1) bartender per 75 guests.

BEACHCOMBER

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Light Rum
Mi Campo Blanco Tequila
Jim Bean White
Monkey Shoulder Scotch

Wine

Wycliff Sparkling

Proverb: Cabernet Sauvignon | Merlot | Pinot
Noir | Chardonnay | Sauvignon Blanc | Pinot
Grigio

Soft Drinks | Juice | Bottled Water

BOCA CIEGA

Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Espolon Blanco Tequila
Bulleit Bourbon
Johnnie Walker Black Scotch

Wine

La Marca Prosecco

Sea Glass: Pinot Grigio | Pinot Noir |
Cabernet Sauvignon
Joel Gott: Sauvignon Blanc | Chardonnay |
Merlot

Soft Drinks | Juice | Bottled Water

DEBAZAN

Ketel One Vodka
Appleton Estate Rum
Hendricks Gin
Makers Mark
Glenfiddich Scotch
Hennessy Cognac

Wine

Lucien Albrecht Sparkling

Acrobat Pinot Grigio
Chalk Hill Chardonnay
Dashwood Sauvignon Blanc
Sebastiani North Coast Cabernet
Banshee Pinot Noir
Kuleto Fog Prince Merlot

Soft Drinks | Juice | Bottled Water

ALL BAR TIERS INCLUDE YOUR CHOICE OF 5 BEERS:

DOMESTIC: Budweiser | Bud Light | Michelob Ultra | Blue Moon | Sam Adams Boston Lager

IMPORT: Corona Extra | Stella Artois | Modelo Especial

CRAFT: 3 Daughters Beach Blonde Ale | Cigar City Jai-Alai | Fat Tire Ale | VooDoo Ranger Juicy Haze IPA

CIDER & SELTZER: Truly Hard Seltzer (Variety) | Angry Orchard Crisp | High Noon (Variety)

FULL HOSTED PACKAGE

FIRST HOUR: Beachcomber \$32
| Boca Ciega \$35 | Debazan \$38

EACH ADDITIONAL HOUR:
Beachcomber \$19 | Boca Ciega
\$21 | Debazan \$23

BEER & WINE ONLY PACKAGE

FIRST HOUR: \$29

EACH ADDITIONAL HOUR: \$18

HOSTED ON CONSUMPTION

COCKTAIL: Beachcomber \$15 | Boca
Ciega \$17 | Debazan \$18
WINE BY THE BOTTLE: Beachcomber
\$54 | Boca Ciega \$57 | Debazan \$65

Domestic \$9 | Imported \$10 | Craft \$10
Soft Drinks \$9
Sparkling Water \$9
Bottled Water \$8

SPECIALTY BAR PACKAGES

A \$275 bartender fee will apply. Bars require one (1) bartender per 75 guests.

FLORIDA COCKTAILS

Sun Tea
Ranch Water
Mojito

FIRST HOUR: \$23 Per Person
EACH ADDITIONAL HOUR: \$13 Per Person

TEQUILA SPECIALTIES

Traditional Margarita
Watermelon Margarita
(Served in individual Bottles with an Artisanal Salt Rim)

*Mojito
*Sangria
*Mezcal
*Served in Cucumber Cups

FIRST HOUR: \$29 Per Person
EACH ADDITIONAL HOUR: \$18 Per Person

BOURBON & WHISKEY

Old Fashioned
Manhattan
Inverted Manhattan *(served with Aperol)*
Whiskey Negroni

FIRST HOUR: \$24 Per Person
EACH ADDITIONAL HOUR: \$16 Per Person

TIKI RUM BAR

Mai Tai
Hurricane
Blue Hawaii

FIRST HOUR: \$28 Per Person
EACH ADDITIONAL HOUR: \$16 Per Person

FROZEN DRINKS

Daiquiri
Piña Colada
Frozen Lemonade
Margarita

FIRST HOUR: \$27 Per Person
EACH ADDITIONAL HOUR: \$15 Per Person

ROSÉ WINE BAR

Featuring Still & Sparkling Wines
From Mourvèdre, Travel, Provence
and Sangiovese Regions

FIRST HOUR: \$27 Per Person
EACH ADDITIONAL HOUR: \$15 Per Person