

# THE DON CESAR

## CULINARY BANQUET MENUS



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UPDATED: 7/2/26

# 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.

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**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](mailto: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.  
[Durell Young, durell.young@encoreglobal.com](mailto: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 | Caper 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 | 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

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## 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 Bocadillo -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

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## **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

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## **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 Arrabbiata | 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

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## **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

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## **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 Fraîche 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 menus 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 Meatballs | 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 Burrata | 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 Breadcrumb (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

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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 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 | Arrabbiata | 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

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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 Cream 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 | Burrata | 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 (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 Fraîche (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)

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  
Dewars Scotch

### Wine

Wycliff Sparkling  
Proverb: Cabernet Sauvignon | Pinot Noir |  
Chardonnay | Sauvignon Blanc | Pinot Grigio  
Canyon Road: Merlot

Soft Drinks | Juice | Bottled Water

## BOCA CIEGA

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

### Wine

Avissi Prosecco  
Sea Glass: Pinot Grigio | Pinot Noir |  
Cabernet Sauvignon  
Joel Gott: Sauvignon Blanc | Chardonnay |  
Merlot Palisades Blend

Soft Drinks | Juice | Bottled Water

## DEBAZAN

Ketel One Vodka  
Appleton Estate Rum  
Hendricks Gin  
Maker's Mark Whiskey  
Don Julio Tequila  
Glenfiddich Scotch  
Courvoisier Cognac

### Wine

Lucien Albrecht Brut or Brut Rose  
Acrobat Pinot Grigio  
Chalk Hill Chardonnay  
Dashwood Sauvignon Blanc  
Sebastiani North Coast Cabernet Sauvignon  
Banshee Pinot Noir  
Kuleto "Frog Prince" Merlot

Soft Drinks | Juice | Bottled Water

## ALL BAR TIERS INCLUDE YOUR CHOICE OF 5 BEERS:

DOMESTIC LAGERS: Budweiser | Bud Light | Michelob Ultra  
DOMESTIC ALES: Fat Tire Ale | VooDoo Ranger Juicy Haze IPA  
IMPORT: Corona Extra | Stella Artois | Modelo Especial  
WHEAT: Golden Road Mango Cart  
SELTZER: High Noon (Variety) | NUTRL  
NON-ALCOHOLIC: Athletic Brewing | Corona 0.0 | Michelob Ultra 0.0

## 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