



Catering Menus

Classic Continental

Chilled Florida Orange Juice
 Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
 Butter and Fruit Preserves
 Freshly Brewed Starbucks Coffee
 Assorted Herbal Teas with Lemon

\$14 per person



Deluxe Continental

Chilled Florida Orange Juice
 Sliced Fresh Fruit
 Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
 Bagels and Cream Cheese
 Individual Yogurts
 Butter and Fruit Preserves
 Assorted Cereal and Milk
 Freshly Brewed Starbucks Coffee
 Herbal Teas with Lemon

\$18 per person



The Sunrise Buffet

Chilled Florida Orange Juice
 Sliced Fresh Fruit Tray
 Fluffy Scrambled Eggs
 Applewood Smoked Bacon or Pork Sausage Links
 Assorted Breakfast Pastries
 Home Fried Potatoes
 Bagels and Cream Cheese
 Butter and Fruit Preserves
 Freshly Brewed Starbucks Coffee
 Assorted Herbal Teas with Lemon

\$19 per person

Healthy Start Buffet

*Chilled Florida Orange Juice
Sliced Seasonal Fruit Tray
Low Fat Muffins
Whole Wheat Toast
Egg White Frittata with Spinach, Sweet Peppers
Mushrooms and Feta Cheese
Turkey Bacon OR Turkey Sausage
Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Herbal Teas with Lemon*



\$24 per person



Buffet Additions

*Chilled Florida Orange Juice
Sliced Seasonal Fruit Tray
Fluffy Scrambled Eggs
Smoked Bacon or Sausage Links
Assorted Breakfast Pastries*

\$2 per person

Plated Breakfast Selections

*To Include Orange Juice, Freshly Brewed Starbucks Coffee, Assorted Herbal Teas,
And Bakery Basket with Assorted Breakfast Pastries*

*Scrambled Eggs with Breakfast Potatoes and choice of Bacon or Sausage
\$16*

*Cheese or Vegetable Omelet with Breakfast Potatoes and choice of Bacon or Sausage
\$16
(Maximum of 25 People)*

*Traditional Eggs Benedict with English muffin and Poached Eggs,
Canadian Bacon topped with Hollandaise Sauce, and served with Breakfast Potatoes
\$20
(35 Guests or Less)*

All Day Break

Continental Breakfast:

*Chilled Florida Orange Juice
Assorted Breakfast Pastries to Include
Danishes, Croissants, and Muffins
Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Herbal Teas with Lemon*

Mid-Morning Refresh:

*Seasonal Sliced Fresh Fruit
Coffee Refresh*

Afternoon Refresh:

*Fresh Baked cookies
Coffee Break
Assorted Sodas and Water*

\$24 per person



Berry Break

*Fresh Seasonal Berries
Crunchy Granola and Vanilla Yogurt
Assorted Sodas and Bottled Water
Freshly Brewed Starbucks Coffee*

\$15 per person

Healthy Break

*Fresh Sliced Fruit Tray with Tropical Yogurt Sauce
Vegetable Crudités with Ranch
Assorted Granola Bars
Bottled Water and Assorted Sodas
Freshly Brewed Starbucks Coffee*

\$12 per person

Hand in the Cookie Jar

*Freshly Baked Assorted Cookies
Assorted Individual Milks
Bottled Water and Assorted Sodas
Freshly Brewed Starbucks Coffee*

\$11 per person

Sports Break

*Chips and Salsa
Popcorn and Pretzels
Assorted Nut Bars
Sodas and Bottled Energy Water
Freshly Brewed Starbucks Coffee*

\$12 per person



Breaks

A la Carte

<i>Starbucks Coffee</i>	<i>\$55.00 per Gallon</i>
<i>International Tea Selections</i>	<i>\$55.00 per Gallon</i>
<i>Hot Chocolate</i>	<i>\$2.50 per Packet</i>
<i>Orange and Grapefruit Juice</i>	<i>\$45.00 per Gallon</i>
<i>Fruit Punch</i>	<i>\$35.00 per Gallon</i>
<i>Iced Tea</i>	<i>\$35.00 per Gallon</i>
<i>Lemonade</i>	<i>\$30.00 per Gallon</i>
<i>Assorted Soft Drinks</i>	<i>\$2.00 Each</i>
<i>Bottled Spring Water</i>	<i>\$2.00 Each</i>
<i>Flavored Milk (Chocolate or Strawberry)</i>	<i>\$2.95 Each</i>
<i>Freshly Baked Jumbo Cookies</i>	<i>\$38.00 per Dozen</i>
<i>Bagels and Cream Cheese</i>	<i>\$30.00 per Dozen</i>
<i>Danish, Muffins, and Croissants</i>	<i>\$30.00 per Dozen</i>
<i>Chocolate Fudge Brownies</i>	<i>\$30.00 per Dozen</i>
<i>Seasonal Fresh Whole Fruit</i>	<i>\$1.50 per Piece</i>
<i>Individual Yogurts</i>	<i>\$2.50 Each</i>
<i>Assorted Ice Cream Bars</i>	<i>\$35.00 per Dozen</i>
<i>Bag of Chips</i>	<i>\$3.00 Each</i>
<i>Granola Bars – Candy Bars</i>	<i>\$24.00 per Dozen</i>
<i>Pretzels with Mustard Sauce</i>	<i>\$34.00 per Dozen</i>
<i>(25 people minimum to order)</i>	
<i>Sliced Fresh Fruit</i>	<i>\$5.00 per Person</i>
<i>Vegetable Crudités</i>	<i>\$8.00 per Person</i>



The Deli Board

Choice of Two:

Seasonal Fresh Fruit Salad

Pasta Salad with Roasted Vegetable

Red Skin Potato Salad

Tossed Garden Salad with Tomato, Cucumbers, Carrots
With Ranch and Italian Dressing

Deli Board Selections to include

Sliced Roast Beef, Smoked Turkey Breast,

Honey Cured Ham, Genoa Salami, Assorted Sliced Cheeses

Deluxe Relish Tray to include

Lettuce, Tomato, Onion, Dill Pickles, Mustard & Mayonnaise
Assorted Deli Breads and Rolls, Potato Chips

Homemade Cookies and Brownies

Freshly Brewed Starbucks Coffee

Iced Tea and Water

\$23 per person

(Minimum of 25 People to Order)



Floridays Lunch Buffet

Choice of two Salads:

Garden Green with tomato, cucumber, and carrots with Ranch Dressing

Fresh Fruit Salad

Grilled Vegetable Salad

Tomato, Onion and Cucumber Salad

Choice of two Entrees:

Grilled Salmon with a Lemon Garlic Butter Sauce

Grilled Chicken Breast with Mango Relish

Coffee Rubbed Roast Pork Loin with Marsala wine sauce

Citrus Herb marinated grilled Mahi-Mahi with Tomato Cream Sauce

Choice of two:

Garlic Mashed Potatoes

Yellow Rice

Penne Pasta Tossed in Olive Oil

Choice of Two:

Roasted Seasonal Vegetables

Green Bean with blister Tomato & Caramelized Baby Onion

Steam Broccoli

Assorted Bread Rolls and Butter

Chef Selection of assorted Cakes and Pies

Freshly Brewed Starbucks Coffee

Iced Tea and Water

\$29 per person

(Minimum of 25 People to Order)



Taste of Italy Lunch Buffet

Cold Display

Choice of Two

Sautéed Zucchini and Tomato Salad
Farfalle Pasta with Kalamata Olives and Feta Cheese
Marinated Antipasto Salad
Caesar Salad with Fresh Grated Parmesan Cheese

Hot Entrees

Choice of Two

Chicken Piccata in Lemon Caper Sauce
Pan Seared Chicken Gorgonzola
Chicken Parmesan
Grilled Italian Sausage with Peppers and Onions
Bahia Salmon with and Sundried Tomato Pesto
Vegetable or Meat Lasagna

Choice of Two

Sautéed Fresh Vegetables
Bowtie Pasta with Olive Oil and Fresh Herbs
Tri Color Tortellini Alfredo
Herb Roasted Vegetables

Hot Rolls and Butter

Assorted Cakes and Pies

Freshly Brewed Starbucks Coffee
Iced Tea and Water

\$32 per person
(Minimum of 20 People to Order)



Pizza Buffet

Choice of Cheese, Pepperoni and Vegetarian Pizza

House Tossed salad
Choice of Two Dressings

Chef's Selection of Desserts

Freshly Brewed Iced Tea and Water

\$19 per person

Light Plated Lunch Selections

All Plated Lunches to Include

*Rolls and Butter, Cheesecake or Chocolate Cake, Freshly Brewed Starbucks Coffee
Iced Tea and Water*

Floridays Avocado Chicken Salad

*Vine Ripe Tomatoes, Bacon, dice Red Apples and Toasted Walnuts
served over thinly shaved Iceberg Lettuce and Citrus Vinaigrette
\$17 per person*

Fresh Tuna Salad

*Vine Ripe Tomatoes and Cucumbers, Avocado and served over Romaine lettuce
\$16 per person*

Antipasti Plate

*Assorted Artisanal Cheeses and Cured Meats, Marinated olives and pickled vegetable
served with warm Bread Sticks
\$16 per person*

House Marinated Grilled Chicken Breast

*Vine Ripe Tomatoes, Shredded Carrots, Scallions, Toasted Walnuts and
Served with Romaine lettuce with Raspberry Vinaigrette
\$19 per person*

(Maximum of 30 People to Order)

Hot Plated Lunch

Garden Salad

*Tomato, Onion, and Shredded Carrots
Ranch and Italian Dressing*

Hot Entrees

Grilled Chicken Breast Topped with a Mango Relish

Jasmin Rice

Mélange of Seasonal Vegetables

OR

Chicken Parmesan with Penne Pasta

Dessert:

Cheesecake or Chocolate Cake

Rolls and Butter

Freshly Brewed Starbucks Coffee

Iced Tea and Water

\$21 per person

(Maximum of 30 People to Order)

Floridays Boxed Lunches

**All guest selections due 72 hours prior to event start date.*

*Ham and Cheese on Whole Wheat
With lettuce, tomato
Cut Fresh Fruit
Homemade Brownie
Bag of chips
Bottle of Water
\$13 per person ++*

*South Western Grilled Chicken Salad
On a Whole Wheat Kaiser
Cut Fresh Fruit
Bag of Chips
Homemade Cookie
Bottled of Water
\$14 per person ++*

*Turkey Croissant with
Lettuce, tomato, and Swiss cheese
Cut Fresh Fruit
Homemade Cookie
Bag of Chips
Bottle of Water

\$13 per person ++*

Reception

Hot Hors D'oeuvres

<i>Scallop's and Bacon</i>	<i>\$275/ 100 Pieces</i>
<i>Mini Beef Wellington</i>	<i>\$325 / 100 Pieces</i>
<i>Mini Chicken Cordon Blue</i>	<i>\$275 / 100 Pieces</i>
<i>Pig's in a Blanket</i>	<i>\$225 / 100 Pieces</i>
<i>Mini Quiche</i>	<i>\$250 / 100 Pieces</i>
<i>Jalapenos Poppers with Ranch Dip</i>	<i>\$275/ 100 Pieces</i>
<i>Chicken Tenders with Honey Mustard</i>	<i>\$250 / 100 Pieces</i>
<i>Crispy Spring Rolls with a Plum Sauce</i>	<i>\$225 / 100 Pieces</i>
<i>Swedish Meatballs</i>	<i>\$225 / 100 Pieces</i>
<i>Mini Brie en Croute</i>	<i>\$275 / 100 Pieces</i>
<i>Three Cheese Quesadillas</i>	<i>\$250 / 100 Pieces</i>
<i>Sliced Pepper Crusted Beef Tenderloin</i>	<i>\$325 / 100 Pieces</i>
<i>Buffalo Chicken Wings</i>	<i>\$225 / 100 Pieces</i>
<i>Coconut Shrimp with Orange Marmalade</i>	<i>\$325 / 100 Pieces</i>

Cold Hors D'oeuvres

<i>Assorted Finger Sandwiches</i>	<i>\$225 / 100 Pieces</i>
<i>Tomato, Mozzarella Cheese and Basil Bruchetta</i>	<i>\$275 / 100 Pieces</i>
<i>Smoked Salmon wheel with Cream Cheese and Capers</i>	<i>\$300 / 100 Pieces</i>
<i>Sliced Pork Tenderloin on a Crouton with a Black Bean and Corn Salsa</i>	<i>\$300 / 100 Pieces</i>
<i>Cucumber Rounds with Crab Salad</i>	<i>\$325 / 100 Pieces</i>
<i>Jumbo Shrimp Cocktail</i>	<i>\$350 / 100 Pieces</i>
<i>Chips and Salsa</i>	<i>\$23 / Pound</i>
<i>Deluxe Nut's</i>	<i>\$23 / Pound</i>
 <i>Cold Display's</i>	
 <i>Antipasto Tray</i>	 <i>\$6.95 per person</i>
<i>Assorted, Meats, Cheeses, Olives, and Marinated Peppers</i>	
<i>International Cheese Tray</i>	<i>\$5.75 per person</i>
<i>Vegetable Crudités</i>	<i>\$4.75 per person</i>
<i>Fruit Kabobs on Pineapple Tree</i>	<i>\$5.75 per person</i>
<i>Fresh Seasonal Fruit Tray</i>	<i>\$6.00 per person</i>
<i>Lemon Pepper Baked Salmon</i>	<i>\$175 per side</i>
<i>Served with Sour Cream, Dill and Capers</i>	

Manned Carving Station

(\$50.00 Carving Fee)



*Herb Roasted Beef Striploin Served with a Wild Mushroom Demi Sauce
Rolls and butter
(Serves 25 people)
\$300.00*

*Mustard Crusted Roasted Prime Rib with a Horseradish Sauce and Au Jus
Rolls and butter
(Serves 40 people)
\$325.00*

*Southern Fried Turkey Breast with Rosemary-Cranberry/Blueberry Sauce
Rolls and butter
(Serves 40 people)
\$280.00*

*Whole Baked Honey Glazed Ham served a Mango/Pineapple Chutney and
Rolls and butter
(Serves 40 people)
\$295.00*

Pasta Station

Choice of Two:

Fettuccini, Tortellini, Penne, Ravioli

Served with choice of two:

Marinara Sauce, Alfredo Sauce, Pesto Sauce

*Comes with garlic bread, grated Parmesan Cheese, Olives, Mushrooms
And Sun-dried Tomatoes*

\$16 per person

(Minimum of 25 people)

Mashed Potato Bar Station

Chef's Choice of Mashed Potatoes

Assorted Toppings to Include:

Bacon Bits, Shredded Cheddar, Sour Cream

Chives, Whipped Butter

\$14 per person

(Minimum of 25 people)

Plated Dinner

Grand Plated Dinner

Garden Salad with Tomatoes, Cucumber, Carrots,

Ranch and Italian Dressing

Rolls with Butter

Grilled Breast of Chicken

With a Mango, Red and Green Pepper Salsa

Parmesan Baked Potatoes

New York Style Cheesecake with Fresh Strawberries

Lemonade and Iced Tea

Freshly Brewed Starbucks Coffee

\$32 per person

Majestic Plated Dinner

Garden Spring Salad with Tomatoes, Olives, Feta Cheese, served Raspberry Vinaigrette

Rolls with Butter

Grilled Beef Tenderloin, Caramelized Baby Onions served with Red Wine Demi Glaze Sauce

Garlic Mash Potatoes

Mélange of Seasonal Vegetables of Yellow and Green Squash, Zucchini and Carrots

Sautéed in Honey Butter

Chocolate Cake with Raspberry Sauce

Lemonade and Iced Tea

Freshly Brewed Starbucks Coffee

\$36 per person

Design Your Own Dinner Buffet

Choice of two:

Marinated Grilled Vegetable Salad

Red Skin Potato Salad

Antipasto Pasta Salad with Balsamic Vinaigrette

Bermuda Onion, Tomato and Cucumber Salad

Garden Green with tomato, cucumber, and carrots with Ranch Dressing

Fresh Fruit Salad topped with toasted Coconut flakes Grilled Vegetable Salad

Choice of two:

Grilled Beef Tips with a Mushroom Cabernet Sauce

Grilled Salmon with a Lemon Garlic Butter Sauce

Grilled Chicken Breast with Mango Relish

Coffee Rubbed Roast Pork Loin with Marsala wine sauce

Citrus Herb marinated grilled Mahi-Mahi with Tomato Cream Sauce

Choice of two:

Yellow Jasmine Rice

Garlic Mashed Potatoes

Penne Pasta in a Garlic Olive Oil

Baked Rosemary Red Skin Potatoes

Caribbean Vegetable Medley

Roasted Seasonal Vegetables

Green Bean with blister Tomato & Caramelized Baby Onion

Steam Broccoli

Rolls and Butter

Assorted Pies and Cakes

Iced Tea and Water

Fresh Brewed Starbucks Coffee

\$42 per person ++



Taste of Italy Dinner Buffet



Cold Display

Choice of Two

Sautéed Zucchini and Tomato Salad
Farfalle Pasta with Kalamata Olives and Feta Cheese
Marinated Antipasto Salad
Caesar Salad with Fresh Grated Parmesan Cheese
Grilled Vegetable Salad

Hot Entrees

Choice of Three

Chicken Piccata with a Lemon Caper Sauce
Pan Seared Chicken Gorgonzola
Chicken Parmesan
Grilled Italian Sausage with Peppers and Onions
Baked Salmon with and Sun-dried Tomato Pesto
Marsala Beef Tips

Choice of Two

Green Beans with Toasted Almonds
Sautéed Fresh Vegetables
Bowtie Pasta with Olive Oil and Fresh Herbs
Tri Color Tortellini Alfredo
Garlic Mashed Yellow Rice

Hot Rolls and Butter

Assorted Cakes and Pies

Freshly Brewed Starbucks Coffee
Iced Tea and Water

\$42 per person
(Minimum of 20 People to Order)



Floribbean Dinner Buffet

Cold Display

Choice of Three

Cilantro Marinated Grilled Vegetables
Tomato and Bermuda Onion Salad with Citrus Vinaigrette
Roasted Corn and Black Bean Salad
Red Skin Potato, Garlic and Bacon Salad
Garden Salad tossed with Cucumbers, Tomatoes, Onions and Mushrooms
Choice of Dressing

Hot Entrees

Choice of Two

Baked Chicken with a Herb Lemon Sauce
Sliced Roast Beef with a Cabernet Reduction
Slow Roasted Pork Loin with Mojito Sofrito
Grilled Mahi – Mahi with Pineapple Salsa
Jerk Chicken

Choice of Three

Yuca con Mojo
Cilantro Potatoes
Black Beans
Baked Sweet Plantains
Rice with Pigeon Peas
Fresh Sautéed Vegetables

Hot Rolls and Butter

Assorted Cakes and Pies

Fresh Brewed Starbucks Coffee
Iced Tea and Water

\$38 per person
(Minimum of 20 People to Order)

Beverages

We are proud to offer Call and Premium Brand Liquors.
(All bars are subject to a Bar Tender Fee of \$75 for every two hours)

Host Sponsored Bar – Per Person

	<i>Call Brand</i>	<i>Premium Brand</i>
<i>One Hour</i>	\$16.00	\$19.00
<i>One and One-Half Hours</i>	\$20.00	\$23.00
<i>Two Hours</i>	\$23.00	\$26.00

Host Sponsored Bar – Per Drink

	<i>Call Brand</i>	<i>Premium Brand</i>
<i>Cocktails</i>	\$10.00	\$12.00
<i>Imported & Specialty Beers</i>	\$8.00	\$10.00
<i>Domestic & Light Beers</i>	\$6.00	\$8.00
<i>Specialty House Wines</i>	\$8.00	\$10.00
<i>Mineral & Bottled Water</i>	\$3.75	

Cash Bar Service

Premium Brand Cocktails...\$12.00
Call Brand Cocktails...\$10.00
Imported & Specialty Beers...\$8.00
Domestic & Light Beers...\$6.00
Specialty House Wines...\$8.00



Thank You.