

**pensacola sunrise | 14.95**

- selection of chilled juices
- fresh fruit and yogurt
- assorted danishes, croissants and muffins
- butter and preserves
- coffee, decaffeinated coffee and a selection of teas

**southern hospitality | 17.95**

- selection of chilled juices
- rainbow of fresh fruit
- fruit flavored yogurts
- assortment of dry cereals with fresh berries, whole bananas and milk
- warm buttermilk biscuits
- sausage patty
- honey, butter and preserves
- coffee, decaffeinated coffee and a selection of teas

**european continental | 19.95**

- selection of chilled juices
- sliced seasonal fruits and berries
- fruit flavored yogurts
- house-made almond granola
- european smoked and cured meats and cheeses
- hard rolls, assorted scones and croissants
- butter and preserves
- coffee, decaffeinated coffee and a selection of teas

• PLATED BREAKFAST •

**southern comfort | 14.00**

french toast with warm syrup, fresh fruit and bacon or sausage

**eggs benedict | 17.95**

traditional poached eggs with smoked canadian bacon and herb hollandaise

**steak and eggs | 20.50**

with wild mushrooms and bacon hash

**plated breakfast includes:**

selection of chilled juices  
sliced fresh seasonal fruit  
assorted breakfast pastries and butter  
coffee, decaffeinated coffee and a selection of teas

**surfside breakfast | 24.95**

(minimum of 30 people)

- selection of chilled juices
- fresh seasonal fruit and berries
- flavored yogurts
- assorted dry cereals with milk
- scrambled eggs
- french toast with syrup
- bacon
- breakfast potatoes
- assorted breakfast pastries with butter and preserves
- coffee, decaffeinated coffee and a selection of teas

**quietwater beach | 26.95**

(minimum of 30 people)

- selection of chilled juices
- fresh seasonal fruits and berries
- flavored yogurts
- house-made almond granola
- assorted dry cereals with milk
- malted waffles with fresh berries and warm syrup
- scrambled eggs
- cheese blintzes with fresh berry compote
- bacon
- breakfast potatoes
- assorted breakfast bakeries, bagels and coffee cake
- cream cheese, butter and preserves
- coffee, decaffeinated coffee and a selection of teas

**executive boardroom breakfast | 22.95**

(groups with 10 to 30 guests)

- warm buttermilk biscuits
- sausage patty or bacon
- scrambled eggs
- selection of bottled juices, coffee, decaffeinated coffee and a selection of teas

\*50.00 attendant fee per 35 people

**fitness breakfast | 30.95**

(minimum of 30 people)

- selection of chilled juices
- fresh seasonal fruits and berries
- flavored yogurts
- cholesterol free scrambled egg beaters
- carrot bran muffins
- turkey sausage
- sweet potato pancakes with syrup
- smoothie station prepared to order with fresh berries, bananas and yogurt
- \*attendant required\*
- coffee, decaffeinated coffee and a selection of teas

\*50.00 attendant fee per 35 people

**champion breakfast | 32.95**

(minimum of 50 people)

- selection of chilled juices
- fresh seasonal fruits and berries
- flavored yogurts
- house-made almond granola
- assorted dry cereals with milk
- smoked seafood presentation with trout and salmon
- omelet station prepared to order with a choice of sautéed garden vegetables, crisp bacon, honey roast ham, spinach pepper jack cheese, and fresh salsa \*attendant required\*
- french toast with syrup
- bacon
- breakfast potatoes
- assorted breakfast pastries
- butter and preserves
- coffee, decaffeinated coffee and a selection of teas

\*50.00 attendant fee per 35 people

• BREAKFAST BUFFET •  
enhancements • minimum of 30 people

**smoothie station\* | 9.95**

prepared to order with fresh berries, bananas and yogurt

**omelet station\* | 12.95**

prepared to order with a choice of sautéed garden vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa

**smoked seafood presentation\* | 15.95**

smoked norwegian salmon, lox, trout, an assortment of bagels and cream cheeses and toaster

\*50.00 attendant fee per 35 people

**- enhancements -**

- assorted individual yogurts | 2.75 each
- fresh strawberries | 3.25 per person
- fresh blueberries | 3.25 per person
- hard boiled eggs | 2.00 per person
- cottage cheese | 2.25 per person
- turkey sausage | 2.95 per person
- cheese grits | 3.00 per person
- oatmeal | 3.00 per person
- breakfast cereal with milk | 3.25 per person
- buttermilk biscuits with sausage and cheddar cheese | 3.95 per person
- breakfast parfait with flavored yogurt, fresh fruit and granola | 4.75 per person
- smoked salmon with sliced tomatoes, red onions and capers | 6.00 per person
- southwestern breakfast burritos of farm fresh scrambled eggs, chorizo sausage and jack cheese with fresh guacamole, salsa and sour cream | 4.95 per person
- european smoked and cured meats and cheeses with fresh baked hard rolls | 4.95 per person
- savory croissants with eggs, cheese and bacon or ham | 4.95 per person

## • MEETING REFRESHMENTS •

### **baked items | priced per item**

- mini tortes | 4.95 per person
- mini cheesecakes | 4.95 per person
- mini donuts | 32.00 per order (24ct)
- muffins and danishes | 32.00 per dozen
- bagels and cream cheese | 32.00 per dozen
- fresh baked croissants | 32.00 per dozen
- assorted gourmet brownies | 32.00 per dozen
- granola and nutri-grain bars | 2.50 each
- selection of cookies | 32.00 per dozen
- assorted petit fours | 32.00 per dozen
- lemon squares | 32.00 per dozen
- cranberry orange, walnut maple or chocolate chip scones | 32.00 per dozen

### **breakfast items | priced per item**

- assorted fruit flavored yogurts | 2.75
- assortment of cold cereals and milk | 3.25
- house-made granola with milk | 3.50

### **fruit and cheese selections**

- fruit display | 7.95 per person
- domestic cheese display with crackers | 9.95 per person
- fresh berries and whipped cream | 7.95 per person
- whole fruit | 2.00 each
- sliced fresh seasonal fruit | 5.95 per person
- chocolate dipped strawberries | 32.00 per dozen

### **specialty items | priced per item unless otherwise noted**

- ice cream novelties | 3.50 per person
- assorted flavored popsicles | 2.25 per person
- assorted candy bars | 2.95
- vegetable crudités with jalapeno ranch | 5.95
- bags of potato chips and pretzels | 2.25
- hot pretzels with ballpark mustard and cheese sauce | 4.95

### **beverages**

#### ***priced per item - charged on consumption***

assorted bottled juices | 3.50

cold, fresh milk (2% or skim) | 2.25

assorted sodas | 2.50

powerade | 3.00

smart water | 3.00

dasani water | 2.50

assorted energy drinks | 4.50

freshly brewed coffee and selection of teas | 40.00 per gallon

warm apple cider or spiced tea | 40.00 per gallon

lemonade | 40.00 per gallon

sweet tea | 40.00 per gallon

iced tea | 40.00 per gallon

fruit infused water station | 2.00 per person

choose one of the following:  
lemon and lime, cucumber or strawberry

• BREAKS •  
one-hour time limit on all breaks

**a jog on the beach | 16.95**

- mineral waters, assorted diet, soft drinks, decaffeinated coffee and decaffeinated teas
- roasted cashews
- strawberries and blueberries
- granola bars
- smoked salmon
- deviled eggs

**energy burst | 14.95**

- kind bars
- chocolate covered pretzels
- deluxe trail mix
- whole fresh fruit
- energy drinks
- bottled water

**ultimate chocolate | 13.95**

- chocolate chip cookies and brownies
- chocolate covered pretzels
- fresh fruit
- ice cold milk and chocolate milk
- cold brew coffee station

**ballpark fun | 15.95**

- fresh popped popcorn
- mixed nuts
- nacho chips and salsa
- pigs in a blanket
- assorted sodas and bottled water

**club mediterranean | 13.95**

- pita chips and artisan breads with hummus spread, tapenade and romesco
- bottled water

**ice cream fountain | 14.95**

- vanilla and double chocolate ice cream served in a cup
- fudge, caramel and raspberry sauces
- nuts, whipped cream and m&ms
- assorted sodas and bottled water
- assorted candy bars

**fountain of youth | 17.95**

- assorted yogurts
- deluxe trail mix
- whole fresh fruit
- granola and nutri-grain bars
- bran muffins and zucchini bread
- sweet butter, honey and apple butter
- natural fruit juices
- bottled water

**pub grub | 24.95**

- buffalo style chicken wings with ranch and bleu cheese dressing
- buttered popcorn
- loaded potato skins
- mini corn dogs
- mixed nuts
- assorted sodas and bottled water

**cold brew coffee station | 60.00 per gallon**

\*(minimum of 3 gallons: 3 gallons will serve 35 people)

includes:

- flavored syrups
- cream
- simple syrups



## PLANNER PACKAGE NO. 1

**continental, breaks and lunch | 60.00**  
(minimum of 25 people)

**continuous beverages served throughout the day**

**early morning (until 9am)**

selection of chilled juices  
assorted of fresh baked breakfast pastries, butter and fruit preserves  
rainbow of season fruits

**beverage refresh**

**mid-afternoon (1-3:30pm)**  
**chocolate chip cookies**

**buffet lunch selections**

- all american deli buffet
- roast beef, turkey, ham, swiss cheese, white and yellow cheddar cheeses, tomatoes, bermuda onions, lettuce, pickles, olives, peppers, mayonnaise, dijon mustard, house made coleslaw, albacore tuna salad, potato salad, sliced breads and rolls

**chef's choice dessert**

**plated lunch selections**

- all entrees include chef's choice of dessert
- club wrap with fresh fruit and assorted chips
- cobb salad with rolls and butter
- steak salad with rolls and butter

## PLANNER PACKAGE NO. 2

**breakfast, breaks and lunch | 66.00**  
(minimum of 25 people)

**continuous beverages served throughout the day**

**early morning (until 9am)**

- selection of chilled juices
- assorted flavored yogurts
- fresh seasonal fruits and berries
- assorted dry cereals with milk
- scrambled eggs
- french toast with syrup
- bacon
- hash browns
- assorted breakfast pastries with butter and preserves

**beverage refresh**

**mid-afternoon (1-3:30pm)  
assorted cookies**

**buffet lunch selections**

**little italy buffet**

- minestrone soup
- caesar salad with garlic croutons
- antipasto tray of assorted meats and cheeses, prosciutto with fresh melon, roasted red peppers, grilled asparagus, zucchini, eggplant, red onions, olives and pepperoncini
- vegetable lasagna
- baked basil chicken ziti
- classic chicken piccata
- breadsticks with marinara
- grilled vegetables
- tiramisu

**plated lunch selections**

- all entrees include fresh market salad, fresh baked rolls and butter and chef's choice of dessert
- traditional caesar salad with grilled chicken
- chicken breast asparagus tips, english peas and citrus tarragon
- top sirloin with yukon gold garlic mashed potatoes and grilled asparagus
- ginger grilled mahi mahi, asian soba noodles and oriental vegetables with hoisin sauce

## **PLANNER PACKAGE NO. 3**

**lunch and mid-afternoon break | 44.00**  
(minimum of 25 people)

**continuous beverages served throughout the day**

**mid-afternoon**

**selection of gourmet cookies and double chocolate brownies**

**buffet lunch selections**

- fresh fruit salad
- vegetable crudités
- salad of seasonal greens with ranch and balsamic dressing

**selection of two entrees**

- roasted pork loin
- roasted chicken breast with grain mustard sauce
- north atlantic salmon with citrus butter
- roasted top sirloin of beef jardinière

**sides**

- roasted red skin potatoes
- seasonal vegetables
- rolls and butter
- assorted pastries and tortes

**chef's choice dessert**

**plated lunch selections**

all entrees include fresh market salad, fresh baked rolls and butter and chef's selection of dessert

- grilled chicken breast with spicy couscous, glazed carrots, fennel-apple marmalade and cumin jus
- grilled fresh atlantic salmon with french beans, basmati rice and red pepper coulis

choose up to 3 boxed lunches for your menu

\*all boxed lunches will have the same two sides

\*all to-go lunches include condiments, disposable flatware, soft drinks and your selection of two accompaniments (2 fee per additional item)

- potato chips
- chef's pasta salad
- homestyle potato salad
- red delicious apple
- fresh fruit salad
- jumbo chocolate chip cookies

**pan cubano | 19.95**

thinly shaved "slow roasted" pork loin, ham, swiss cheese and sliced pickles on traditional cuban bread

**roast beef | 19.95**

roast beef, aged gouda cheese and horseradish sauce on whole wheat bread

**steak out | 19.95**

herb and pepper roasted sirloin with boursin cheese and greens on a hoagie roll

**chow chow chicken | 19.95**

cashew chicken salad of tender white meat with green grapes, cashew nuts and a light touch of curry on a croissant

**the mediterranean | 19.95**

lemon roasted chicken on spinach wrap with feta, tomatoes, chopped olives, sprouts and creamy cucumber dressing

**very veggie | 19.95**

spinach wrap with grilled vegetables, mozzarella and sun-dried tomato aioli

**it's a wrap | 19.95**

flank steak wrap with caramelized red onion jam, sliced tomatoes and florida field greens

**hero | 19.95**

honey cured ham and swiss cheese with grain mustard on hoagie roll

**deli | 19.95**

prosciutto, salami, mozzarella, roasted peppers and pesto on hoagie roll

**smoked turkey | 19.95**

turkey, lettuce, tomato and champagne mustard in a whole-wheat wrap

**chef salad | 19.95**

Ham, turkey, swiss cheese, tillamook cheddar, chopped hard boiled eggs, cucumber, cherry tomatoes on iceberg & mixed greens

**gluten free salad | 19.95**

mixed green salad without croutons

**all entrees include:**

soup or salad, assorted bread basket with butter, dessert and iced tea (excluding salad entrees)

\*sweet tea for 2 per person

**salads**

(choose one – if a soup is not selected)

**traditional caesar** – chopped romaine lettuce leaves, marinated tomatoes, cornbread croutons, parmesan, house made caesar dressing

**market fresh salad** – mixed greens and iceberg lettuce topped with roma tomatoes, english cucumbers, spiraled carrots

**baby spinach and micro greens** – baby spinach and micro greens, bleu cheese and spicy pecans with teardrop tomatoes

**wine grower's salad** – boston bibb, micro-greens, tear drop tomatoes, cucumber, red onion straws and walnuts

**chopped salad** – iceberg lettuce and spinach tossed with asian vegetables, mandarin oranges and water chestnuts, served with crisp breadsticks and sesame vinaigrette

**choice of 2 dressings**

creole mustard vinaigrette  
balsamic vinaigrette  
creamy toasted garlic vinaigrette  
sesame vinaigrette  
ranch dressing

**soups**

(choose one – if a salad is not selected)

- vegetable soup
- broccoli cheese soup
- new orleans style seafood gumbo (additional 2.00)
- lemon roasted chicken tortellini soup
- roasted tomato and garlic soup
- spicy shrimp bisque (additional 2.00)
- roasted yellow corn chowder with crab meat (additional 2.00)

garlic biscuits (additional 2.00)

french bread croutons (additional 2.00)

• PLATED LUNCHES •

**entrées**

(choose up to two)

**lemon and herb roasted garlic chicken | 23.95**

served with creamy tuxedo orzo pasta with oven-dried tomatoes and spinach

**mediterranean crusted chicken napoleon | 24.95**

stuffed with baby spinach, sun-dried tomatoes and artichokes, served with steamed broccoli rabe

**caribbean jerked pork loin mango chutney | 23.95**

served with roasted garlic boniato (sweet white potato), warm fennel and cabbage slaw

**asian spiced pan seared grouper | 28.95**

served over asian soba noodles with oriental vegetables and hoisin sauce

**florida fresh catch | 26.95**

served with french green beans, basmati rice and red pepper coulis

**london broil marinated flank steak | 26.95**

served with roasted garlic, bacon mashed potatoes, steamed asparagus and spiced carrot coins with a forest mushroom sauce

**pan seared petite filet | 30.95**

served with caramelized shallots and cognac demi-glace, yukon garlic mashed potatoes and tobacco onions

**penne pasta | 19.95**

served with creamy tomato basil sauce, portabella mushrooms, artichoke hearts, grilled vegetables and parmesan cheese  
add chicken 23.95 • add shrimp 26.95

**entrée salads**

**warm crab cakes with field greens | 22.95**

served with seven vegetable salad with remoulade dressing

**cobb salad with field greens | 18.95**

grilled chicken breast and fresh garden greens with avocado, crumbled apple wood bacon and blue cheese and sherry vinaigrette

**oriental chop chop chicken | 17.95**

sesame grilled chicken, snow peas, shiitake mushrooms, pea sprouts, mandarin oranges, crispy wonton noodles and miso sesame dressing

**trio salad | 23.95**

chicken salad, tuna salad and shrimp salad on a bed of fresh mixed greens

**caesar salad | 15.95**

add chicken | 18.95  
add shrimp | 20.95

**entrée sandwiches**

served with choice of asian slaw, cajun potato salad, traditional slaw or pasta salad, with pickles, lettuce and tomatoes

**grilled cajun chicken on focaccia | 19.95**

with broiled peppers, zucchini and garlic aioli

**cubano sandwich with black bean salad | 19.95**

with sliced avocado and plantain chips

**desserts**

(if two desserts are selected, they will be pre-set and alternating)

- key lime pie
- grand slam snickers pie
- chocolate torte (gluten free)
- chocolate peanut butter pie
- bourbon street pecan pie (1.50 additional per person)
- NY cheesecake with caramel (1.50 additional per person)

**executive boardroom lunch | 26.95**

individual bags of chips and pretzels  
deli selection of condiments and iced tea  
\* sweet tea additional 2.00 per person

**selection of two salads:**

- chilled pasta primavera
- grilled thai chicken salad
- dilled new potato salad
- fresh vegetable slaw
- greek farmers salad

**selection of two sandwiches**

condiments on the side

- imported prosciutto, hard salami, mozzarella cheese, roasted peppers and pesto on hoagie rolls
- albacore white tuna salad on a croissant
- roasted chicken cobb salad hero
- herb and pepper roasted sirloin with boursin cheese and arugula greens on a potato hoagie roll
- poached shrimp salad with dilled lemon dressing in a wheat wrap
- grilled vegetable sandwich with provolone cheese and sun-dried tomato aioli on focaccia bread
- roasted turkey with caramelized onions, imported swiss cheese and herb dressing on hoagie roll

**selection of two desserts**

- granny smith apple galette
- chocolate chip cookies
- chocolate dipped strawberries
- assorted gourmet brownies
- fresh fruit



**baked potato and salad bar | 27.95**

(minimum guarantee of 20 people)

**garden fresh greens**

assorted garnishes with dressing and freshly baked whole grain and wheat rolls with butter

\*sweet tea additional 2.00 per person

**colossal idaho bakers with the following selection of toppings:**

bean chili  
sautéed broccoli and cauliflower florets  
grated cheese  
green onions  
sour cream  
bacon  
butter  
fresh seasonal fruit  
apple strudel with vanilla sauce  
iced tea

grilled chicken (additional 5.00)  
grilled steak (additional 5.00)

**add soup for 4.00**

- vegetable soup
- broccoli cheddar
- new orleans style seafood gumbo (additional 2.00)
- lemon roasted chicken tortellini
- roasted tomato and garlic
- spicy shrimp bisque (additional 2.00)
- roasted yellow corn chowder with crab meat (additional 2.00)

garlic biscuits (additional 2.00)  
french bread croutons (additional 2.00)

**fort pickens picnic | 29.95**

(minimum guarantee of 30 people)

fresh fruit salad  
seasonal greens  
assorted dressings

**selection of two entrées**

- roasted pork loin
- roasted chicken breast with caramelized brown sugar and tasso cream sauce
- mahi with pineapple salsa
- marinated flank steak

seasonal vegetables  
roasted red skin potatoes  
rolls and butter  
assorted pastries and tortes  
iced tea, coffee, decaffeinated coffee and water  
\*sweet tea additional 2.00 per person

**south of the border | 29.95**

(minimum guarantee of 30 people)

- vegetarian tortilla soup with cilantro pesto
- cumin, sour cream, and cucumber salad
- black bean, roasted corn, and cilantro salad
- nacho chips with roasted tomato salsa, sour cream and guacamole
- marinated and grilled chicken and beef
- sautéed onions and green peppers with warm flour tortillas
- cheddar and monterey jack cheeses
- vegetarian mexican rice and pinto beans
- shredded lettuce
- diced tomatoes
- cinnamon sugar tortillas
- iced tea, coffee, decaffeinated coffee and water

\*sweet tea additional 2.00 per person

**southern country swing | 33.95**

(minimum guarantee of 30 people)

- baked potato soup
- mixed green salad with ranch and balsamic dressing
- pole bean and vidalia onion salad
- roasted corn and pepper salad
- buttermilk fried chicken
- fried mullet
- root beer and brown sugar barbecued ribs
- yellow squash and sweet pepper casserole
- cornbread with butter
- warm peach cobbler with cinnamon whipped cream
- strawberry shortcake
- iced tea, coffee, decaffeinated coffee and water

\*sweet tea additional 2.00 per person

**le bon temps roulez | 35.95**

(minimum guarantee of 30 people)

- gumbo
- cajun potato salad
- sweet and sour green bean salad
- jambalaya
- red beans and rice with andouille sausage
- grits and pork grillades
- cajun spiced fresh catch on black eyed peas with creole remoulade
- corn muffins and butter
- pecan pie
- king cake
- iced tea, coffee, decaffeinated coffee and water

\*sweet tea additional 2.00 per person

**little italy, new york, new york | 30.95**

(minimum guarantee of 30 people)

- minestrone soup
- caesar salad with garlic croutons
- antipasto tray of assorted deli meats and cheeses, prosciutto with fresh melon, roasted red peppers, grilled asparagus, zucchini, eggplant, red onions, olives and pepperoncinis
- vegetable lasagna
- baked basil chicken ziti
- classic chicken piccata
- bread sticks with marinara
- grilled vegetables
- tiramisu
- cannolis
- iced tea, coffee, decaffeinated coffee and water

\*sweet tea additional 2.00 per person

**flora-bama cookout | 27.95** (minimum

guarantee of 30 people)

- homemade coleslaw
- macaroni salad
- mixed green salad
- grilled hot dogs, hamburgers, chicken breast
- traditional garnishes and condiments including lettuce, tomato, pickles, onions and cheeses
- corn on the cob
- roasted potato wedges
- southern baked beans
- hamburger and hot dog buns
- sliced watermelon
- brownies and cookies
- iced tea, coffee, decaffeinated coffee and water

\*sweet tea additional 2.00 per person

**new york style deli | 27.95** (minimum

guarantee of 30 people)

- vegetable soup
- house made coleslaw
- potato salad
- albacore tuna salad
- roast beef, turkey, and ham
- swiss, white, and yellow cheddar cheeses
- tomatoes, bermuda onions, lettuce, pickles, olives, peppers, mayonnaise and dijon mustard
- sliced breads and rolls
- individual bags of potato chips
- new york style cheesecake with fresh berries
- iced tea, coffee, decaffeinated coffee and water

\*sweet tea additional 2.00 per person

**cold hors d'oeuvres**

priced per 50 pieces

- porcini rubbed sirloin medallions with sun-dried aioli | 185.00
- asparagus spears wrapped with roasted turkey (low fat) | 115.00
- tomato, basil and mozzarella bruschetta | 105.00
- asparagus wrapped with prosciutto | 115.00
- gourmet finger sandwiches | 125.00
- deviled eggs with bay shrimp | 95.00
- california sushi rolls with wasabi and pickled ginger\* | 150.00
- assorted canapés | 145.00
- smoked salmon on toast points, caviar crème fraiche | 175.00
- fresh mozzarella, sun-dried tomato tapenade and basil on a baguette | 115.00
- seared ahi tuna on a wonton chip with pickled watermelon relish | 160.00
- dungeness crab with caviar crème fraiche, cucumber cup | 145.00
- trio of caviars in red skin potatoes, chive crème fraiche | 155.00
- curried chicken salad and coconut on a cucumber cup | 135.00
- smoked salmon on buckwheat blinis, caviar crème fraiche | 175.00
- pretzels, tortilla chips and salsa, chips and ranch dip | 45.00 (serves 25 people)
- selection of mixed nuts | 40.00 (serves 25 people)

\*cannot be butler passed

one butler per 25 guests – 50.00

**hot hors d'oeuvres**  
priced per 50 pieces

- spinach and feta and stuffed mushrooms | 135.00
- grilled diver scallops, curried fruit chutney | 185.00
- mini crab cakes with red pepper tartar sauce | 185.00
- scallop wrapped with bacon | 200.00
- roasted vegetable skewers (low cholesterol) | 95.00
- coconut shrimp with plum sauce | 185.00
- raspberry and brie en phyllo | 145.00
- vegetable pot stickers with hoisin sauce | 135.00
- voodoo chicken wings with ranch and blue cheese | 145.00
- beef tenderloin en croute, mushroom duxelle | 155.00
- thai chicken and cashew spring rolls with hot mustard | 135.00
- parmesan cheese artichoke with creamy horseradish | 125.00
- vegetarian spring roll with hot mustard | 135.00
- chicken brochettes with spicy peanut sauce and thai chili sauce | 145.00
- beef brochettes with spicy peanut sauce and thai chili sauce | 155.00
- baked brie - puff pastry wrapped, with raspberry preserve and almonds | 150.00  
(serves 25 people)

one butler per 25 guests – 50.00

### carving stations

**slow roasted turkey\* | 225.00**

with fresh cranberry orange relish served with silver dollar rolls (serves 25 people)

**honey cured ham\* | 265.00**

served with honey mustard sauce and savory biscuits (serves 50 people)

**roasted peppered beef tenderloin\* | 305.00**

served with champagne and béarnaise and silver dollar rolls (serves 20 people)

**asian spice-rubbed pork\* | 225.00**

with cucumber raita and assorted rolls (serves 25 people)

**rack of lamb dijonnaise\* | 300.00**

served with mint jelly (serves 25 people)

**prime rib of beef\* | 350.00**

rubbed and roasted in natural juices with creamed horseradish and assorted rolls (serves 35 people)

**top round of beef\* | 350.00**

baron of beef, served with silver dollar rolls and bordelaise sauce (serves 40 people)

**roasted suckling pig\* | 450.00**

stuffed with jambalaya, served on a traditional landau and flamed for your guests (serves 40 people)

**tri tip\* | 350.00**

char broiled  
(serves 40 people)

\*attendant required – 50.00 each based on one attendant per 35 guest

### specialty stations

stations are priced per person with a minimum of two stations, based off of one hour of service

#### deluxe pasta station\* | 16.95

##### vegetarian | 16.95

- Sun-dried tomatoes, primavera vegetables, roasted red peppers, parmesan cheese

##### proteins | 26.95

- grilled chicken, italian sausage, grilled portobello mushrooms, sun-dried tomatoes, primavera vegetables, roasted red peppers, parmesan cheese
- two pastas: penne and bowtie
- choice of two sauces: classic marinara, alfredo, and pesto
- garlic french bread

#### stir fry station\* | 19.95 (chef attended)

- authentic chinese wok cookery, served from chinese to-go containers with chop-sticks and fortune cookies
- szechwan beef with scallions, mushrooms and oyster sauce chicken or beef chow mein
- vegetable stir fry with tofu
- spicy shrimp, cellophane noodles and black bean sauce

#### raw bar - market prices

- oysters, clams, peel-and-eat shrimp, crab claws and steamed mussels with house-made citrus cocktail, herbed tartar sauce and mustard sauce

#### mediterranean mezzo | 15.95

- grilled vegetable napoleons
- dolmades and hummus
- olive tapenade and romesco
- feta cheese and kalamata olives
- peasant flatbreads and sesame crackers

#### fajita station | 20.95

- grilled chicken strips, grilled steak and grilled shrimp
- grilled peppers and onions
- roasted corn, black beans, salsa, flour tortillas, guacamole, sour cream, monterey jack cheese, cheddar cheese and jalapenos

\*attendant required 50.00 each based on one attendant per 35 guests



• PLATED DINNER •

**plated dinner**

all entrees include  
soup or salad, assorted bread basket with  
butter, dessert, iced tea, freshly brewed  
coffee and decaffeinated coffee

\*sweet tea additional 2.00 per person

**salads**

(choose one – if a soup is not selected)

**traditional caesar** – chopped romaine  
lettuce leaves, marinated tomatoes,  
parmesan, house-made caesar dressing

**market fresh salad** – mixed greens  
and iceberg lettuce topped with roma  
tomatoes, english cucumbers, spiraled  
carrots, and croutons

**baby spinach and micro greens** – baby  
spinach and micro greens, bleu cheese  
and spicy pecans with teardrop tomatoes

**wine grower's salad** – boston bibb,  
micro-greens, tear drop tomatoes,  
cucumber, red onion straws and walnuts

**chopped salad** – iceberg lettuce and  
spinach tossed with asian vegetables,  
mandarin oranges, and water chestnuts,  
served with crisp breadsticks and sesame  
vinaigrette

**choice of two dressings**

creole mustard vinaigrette  
balsamic vinaigrette  
creamy toasted garlic vinaigrette  
sesame vinaigrette  
ranch dressing

**soups**

(choose one – if a salad is not selected)

- vegetable soup
- broccoli cheddar
- lemon roasted chicken tortellini soup
- roasted tomato and garlic soup
- new orleans style seafood gumbo with  
garlic biscuits (additional 2.00)
- spicy blue shrimp bisque (additional  
2.00)
- roasted yellow corn chowder with crab  
meat (additional 2.00)

garlic biscuits (additional 2.00)

french bread crouton (additional 2.00)

### entrées

(choose up to two)

\*specific dietary restrictions may be requested with guaranteed number of guests

#### chicken en crouete | 32.95

stuffed with baby spinach, sun-dried tomatoes, and artichokes wrapped in puffed pastry, served with steamed broccoli rabe, light thyme jus

#### oven roasted chicken breast | 31.95

pecan, mustard crusted chicken breast, leek mashed potatoes, madeira jus and haricots verts

#### hawaiian grilled chicken | 30.95

with baby bok choy, jasmine rice and grilled pineapple salsa

#### hazelnut crusted grouper | 42.95

spinach raviolis, butternut squash, sage nage and swiss chard

#### salmon | 40.95

spicy cucumber relish, broken thai rice and charred baby corn with asian mixed vegetables

#### ahi tuna | 38.95

black sesame crusted, shiitake mushrooms, thai basil scented basmati rice and lemon thyme pineapple nage

#### new york strip steak | 43.95

12 oz. strip steak grilled to perfection served with yukon gold potato gratin, wilted organic spinach and herb roasted mushrooms

#### grilled filet | 47.95

served with horseradish mashed potatoes, wild mushroom ragout, frizzled onions and cabernet demi reduction

#### grilled center cut crusted rib-eye | 40.95

black pepper salt and rosemary, roasted garlic mashed potatoes, buttered carrots and french green beans

#### truffle honey glazed double pork chop | 37.95

tamarind pear chutney and barbecue glaze with sweet potato puree, smoked bacon and hot flash vegetable slaw

#### seasonal grilled vegetables with tofu | 30.95

served with couscous and a sun-dried tomato vinaigrette

#### vegetable primavera angel hair pasta | 30.95

### dinner combinations

#### turf and surf | 50.95

porcini mushroom crusted filet mignon, merlot demi reduction, and salmon en croute with fresh dill sauce, accompanied by yukon gold mashed potatoes and grilled asparagus

#### asian mixed grill | 50.95

roasted atlantic salmon with key lime citrus sauce and petite filet mignon with port wine demi reduction, accompanied by duchess potatoes and tomato florentine

#### seared tuna filet and grilled shrimp | 43.95

seared tuna filet with grilled pineapple salsa and rosemary skewered grilled shrimp with herb garlic butter, accompanied by saffron risotto and seasonal baby vegetables

#### stuffed chicken breast and roasted sirloin | 42.95

stuffed chicken breast with spinach, artichoke, ricotta with red pepper sauce, and herb crusted roasted sirloin with natural jus accompanied by lyonnaise potatoes with broccoli polonaise

### desserts

- key lime pie
- grand slam Snickers pie
- bourbon street pecan pie (additional 1.50)

- chocolate torte (gluten free)
- chocolate peanut butter pie
- NY cheesecake with caramel (additional 1.50)

### duo dessert options

#### southern duo | 3.00

red velvet cake and mini pecan tart

#### lemon-lime duo | 3.00

lemon curd tart with whipped cream and key lime pie

#### berry-lime duo | 3.00

raspberry mousse and key lime pie

### enhancements

#### chocolate mousse | 3.00

a delicate chocolate cup filled with a milk chocolate mousse, garnished with fresh seasonal berries

#### chocolate peak | 3.50

a decadent chocolate treat made with rich chocolate mousse and hazelnut praline, encased in a pyramid-shaped chocolate shell

#### tiramisu | 3.00

espresso soaked sponge cake and sweet mascarpone dusted with dark cocoa powder, served in a stemless glass

**buffet dinner**

**american buffet | 37.95**  
(minimum of 30 people)

red skin potato salad  
creamy coleslaw  
fresh fruit display  
fresh garden salad with ranch dressing

**selection of two entrées**

- grilled boneless chicken breast au jus
- bbq ribs
- sliced roast pork loin
- carved roast beef au jus
- pecan crusted mahi-mahi

**also includes**

- fresh green beans
- garlic chive mashed potatoes
- rolls and butter
- selection of desserts
- iced tea, coffee, decaffeinated coffee, and water

\*sweet tea additional 2.00 per person

**prime rib buffet\* | 45.95**

(minimum of 30 people)

\*carving attendant required

fresh fruit display  
pasta salad  
fresh garden salad with ranch dressing

prime rib of beef au jus with creamy horseradish

**selection of two entrées**

- grilled boneless chicken breast au jus
- dijon roast pork loin
- chicken cordon bleu
- grilled north atlantic salmon

**also includes**

- seasonal julienne vegetables
- twice baked potatoes
- rolls and butter
- new york style cheesecake with fresh berries
- chocolate torte
- iced tea, coffee, decaffeinated coffee, and water

\*sweet tea additional 2.00 per person

### buffet dinner

#### italian buffet | 43.95

(minimum of 30 people)

grilled antipasto display  
tomato, basil, mozzarella salad  
caesar salad with parmesan croutons

#### selection of two entrées

- shrimp scampi
- tortellini primavera
- chicken parmesan
- lasagna (meat or vegetable)

#### also includes

- fresh zucchini and tomato concasse
- red bliss potatoes
- italian bread with herb olive oil
- tiramisu
- chocolate torte
- iced tea, coffee, decaffeinated coffee, and water

\*sweet tea additional 2.00 per person

#### beach bash | 41.95

(minimum of 30 people)

#### two cold salads

- red and yellow tomato and cucumber salad with bermuda onions and red wine vinegar and oil
- chilled cavatappi pasta and fresh pencil asparagus with dijon vinaigrette

#### selection of two entrées

- shrimp and grits
- barbecued chicken
- baby back ribs
- grilled skirt steak with chimichurri sauce
- grilled chicken breast with chipotle lime glaze
- marinated mahi-mahi with grilled pineapple salsa
- 8 oz. new york strip (additional 6.00)

#### also includes

- twice baked potatoes
- mixed vegetables
- cornbread with sweet creamery butter
- sliced watermelon
- seasonal fruit cobbler
- iced tea, coffee, decaffeinated coffee, and water

\*sweet tea additional 2.00 per person

### buffet dinner

#### low country shrimp boil | 51.95 (minimum of 50 people)

- provolone, red and yellow tomatoes and red onions in sweet red wine vinaigrette
- florida field green salad with parmesan cheese, bacon bits and assorted dressings
- creamy macaroni salad
- frogmore stew of boiled shrimp, smoked andouille sausage, fresh corn on the cob, tomatoes and onions
- pan seared mahi-mahi with creole sauce
- carolina bbq chicken
- jalapeño corn "johnny cakes"
- pole beans and julienne carrots
- peach cobbler
- strawberry shortcake
- iced tea, coffee, decaffeinated coffee and water

\*sweet tea additional 2.00 per person

#### pensacola beach | 55.95 (minimum of 30 people)

- smoked corn and crab chowder
- marinated vegetable salad
- avocado, tomato and red onion salad
- mini cheeseburgers with american cheddar and swiss cheese
- skewered key west shrimp and andouille sausage brushed with toasted garlic and spicy sauce
- herb marinated flank steak
- sautéed mushroom and sweet onions

- herb roasted new potatoes
- chef's selection of seasonal vegetables
- key lime pie
- macadamia nut white chocolate bread pudding
- iced tea, coffee, decaffeinated coffee, and water

\*sweet tea additional 2.00 per person

#### gina's luau | 56.95 (minimum of 50 people)

- tropical fruit salad
- mixed greens with hearts of palm, cherry tomatoes and red onions
- hawaiian pineapple salad with toasted coconut
- fresh suckling pig stuffed with fried rice, served on traditional landau
- teriyaki glazed flank steak with pineapple relish
- hawaiian grilled fresh catch
- stir fried vegetables
- macadamia nut bread pudding
- mango mousse
- iced tea, coffee, decaffeinated coffee, and water

\*sweet tea additional 2.00 per person

**chargers**

chargers are available to rent for an additional 1 per charger available in gold, silver, and black

**dance floor rental | 150.00**

**stage rental | 25.00** per 6'x8' stage section

**floating candle and glass vase centerpieces**

- single vase and candle | 10.00 per table
- trio vase and candles | 20.00 per table

**vendor tables| 35.00 per table**

- includes 6' table, linen and 2 chairs

**chair covers**

- complimentary banquet chairs are included, chair covers will be outsourced through a separate company