

Breakfast Buffet Call for current pricing

Buffets for less than 30 people are subject to a labor charge. Pricing is based on a maximum of 90 minutes of service.

PENSACOLA BEACH BREAKFAST BUFFET

Complete Buffet Includes:

Selection of Fruit Juices

Assorted Plain and Fruit Yogurts

Fluffy Scrambled Eggs

Chefs choice of breakfast potatoes **GF**

Grilled Sausage and Crisp Bacon Strips

Assorted Fresh Breakfast Pastries with butter and preserves

Freshly Brewed Starbucks Coffee (Regular & Decaf), Teavana Herbal and Regular Teas

Select Two:

Creamy Grits with Shredded Cheddar Cheese **GF**

Tropical Fresh Fruit Salad with local Honey

French Toast with syrup

Country Sausage Gravy and Southern Style Biscuits

Seasonal Sliced Fresh Fruit and Berry Display

Cheese Blintz with berry compote

See page 2 for additional Buffet Enhancements

GF - Gluten Free **V** - Vegetarian

All Food & Beverage is Subject to 24% Service Charge, plus 1% SRIA Fee on food items or 1.5% on liquor items, and 7.5 %Sales Tax.

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Breakfast

Add any of the following to any breakfast buffet:

Chef attended station will have an attendant fee per attendant. Station will be attended for up to 90 minutes.

Buffet Enhancements

Conecuh sausage with peppers and onions

Chicken apple sausage patties or Turkey bacon **GF**

O'Brien red skin potatoes

Smoked Salmon display with chopped eggs, capers, red onions, mini bagels and cream cheese

Oatmeal with raisins and brown sugar

Country sausage gravy and southern style biscuits

Quiche assortment

Eggs Benedict prepared with soft poached eggs, toasted English muffins, Canadian bacon and hollandaise sauce

Egg white frittata

Chef Attended Omelet station - Prepared to order omelets with a choice of sautéed garden vegetables, crisp bacon, honey roasted ham, spinach, pepper jack cheese, and fresh salsa. (1 attendant per 40 guest)

Chef Attended Shrimp and Grits station - Prepared to order shrimp and grits. (1 attendant per 40 guest)

Smoothie station - Prepared to order with fresh berries, bananas and yogurt. (1 attendant per 40 guest)

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Continental Breakfast Selections

Each Continental Includes Freshly Brewed Seattle's Best Coffee (Regular & Decaf), Teavana Herbal and Regular Teas, Orange Juice, and a selection of Juices. Pricing is based on 60 minutes of service.

Pensacola Sunrise

Fresh seasonal sliced fruit and berry display

Plain and fruit yogurts

Assorted Cereals served with Whole and Skim Milk

Assorted Fresh Breakfast Pastries with butter and preserves

The Mid-Morning

Fresh seasonal sliced fruit and berry display

Individual assorted Quiche

Plain and fruit yogurts

Healthy Start

Bowls of fresh cut seasonal fruit and orange segments

Greek Yogurt with Granola and fresh berries

Toasted bagels with assorted cream cheeses & preserves

Zucchini bread

Southern Hospitality

Fresh seasonal sliced fruit and berry display

Build your own southern style biscuits served with ham and country sausage.
Served with honey butter and preserves.

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Plated Breakfast

Each breakfast Includes Freshly Brewed Seattle's Best Coffee (Regular & Decaf), Teavana Herbal and Regular Teas, Orange Juice, and a selection of Juices. Fresh bakery selection including muffins, breakfast Danish, Pecan rolls, and fruit preserves and butter.

Southern Breakfast

Fresh seasonal sliced fruit and berry plate

Fluffy scrambled eggs

Chef's choice of breakfast potatoes

Grilled sausage links and crisp bacon strips

French Toast

Fresh seasonal sliced fruit and berry plate

Panettone French Toast served with warm maple syrup and berry compote

Grilled sausage links and crisp bacon strips

The Hilton Quiche

Fresh seasonal sliced fruit and berry plate

Choice of: Quiche Lorraine | Black forest ham and swiss quiche | Roasted vegetable quiche

Seasonal fresh greens and tomatoes

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On the Go Breakfast

Butler's Pantry on the go Breakfast

Warm miniature Croissants stuffed with ham and cheese

Two hardboiled eggs in the shell

Granola Bar

Freshly baked muffin

Whole seasonal fruit

Bottled Orange juice

Add Starbucks coffee to go with any on the go breakfast for an additional fee

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Meeting Refreshments

Beverage Selections

Freshly Brewed Starbucks Coffees (Reg & Decaf)

Freshly Brewed Seattle's Best Coffee (Reg & Decaf)

Bottled Frappuccino and double shot canned coffee beverages

Selection of Fruit Juices to include Orange juice, Apple juice, and Grapefruit juice

V-8 juice

Bottled Fruit Juices (Orange, Apple, and Cranberry flavors)

Assorted Sodas

Dasani Bottled Water

Smart Water

Whole, skim, or chocolate milk (Individual 8 oz milk chugs)

Freshly brewed iced tea, sweet tea, or lemonade

Teavana Herbal and regular hot tea bags

Energy Drinks (Monster, Red bull, Bang, and assorted brands)

Fruit infused water station – choose on of the following: lemon/lime – cucumber –
or strawberry

Yup Fairlife

Muscle Milk / Protein drinks in assorted flavors

Body Armor

Sparkling water (Perrier and Dasani assorted flavors)

Powerade

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Meeting Refreshments

Morning Food Selections

Assorted individual yogurts

Greek yogurt

Assorted individual cereals with whole and skim milk

Fresh strawberries and blueberries

Hard boiled eggs

Assorted granola bars and Nutra-grain bars

Assorted protein bars and Kind bars

Cottage cheese with berries and toasted pecans

Freshly baked Danishes

Assorted breakfast breads

Assorted fresh baked muffins and croissants

Bagels with assorted cream cheeses – regular, lite, and strawberry

Chocolate croissants and apple fritters

Assorted fruit scones

Smoked Salmon display with chopped eggs, capers, red onions, mini bagels and cream cheese

Whole fruit

Fruit Display with a yogurt dipping sauce

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Meeting Refreshments

Morning Food Selections

House made granola and milk

Assorted Donuts

Individual Quiche assortment

Breakfast parfait with flavored yogurt, fresh fruit and granola

European smoked and cured meats and cheeses with fresh baked hard rolls

Country sausage gravy and southern style biscuits

Savory croissant filled with spinach and ricotta cheese

Savory croissant filled bacon and egg

Savory croissant filled ham and cheese

Creamy grits with shredded cheddar cheese

Oatmeal with raisins and brown sugar

Breakfast burritos with fresh scrambled eggs, bacon & cheese served with guacamole, salsa and sour cream

Crispy chicken breast and biscuit sandwich with honey butter

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Meeting Refreshments

Mid-Day and Afternoon Food Selections

Assortment of Freshly baked cookies

Assorted Gourmet Brownies and Blondies

Lemon squares

Assorted petit fours

Chocolate dipped strawberries

Ice cream novelties

Assorted candy bars

Bags of potato chips and pretzels

Hot pretzels with ballpark mustard

Freshly popped popcorn by the bag

Deluxe trail mix

Tortilla chips and salsa

Mixed nuts

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Specialty Breaks

Pricing is based on 30 minutes of service and 60 minutes of service. Breaks may be extended on consumption if extended past the original time block and based on product availability.

Starbucks and Donuts

Freshly brewed Starbucks coffees with vanilla and hazelnut creamer, Teavana Herbal and regular teas. Glazed and chocolate glazed donuts served on a donut board.

Energy Burst

Protein and Kind bars. Chocolate covered mini pretzels, deluxe trail mix, whole fruit, muscle milk, and assorted energy drinks.

Fountain of Youth

Assorted yogurts, deluxe trail mix, whole fresh fruit, granola and Nutri-grain bars, assorted fresh baked muffins and croissants, Selection of Fruit Juices to include Orange juice, Apple juice, and Grapefruit juice.

Club Mediterranean

Pita chips with hummus and olive tapenade. Sliced fresh fruit and berry display. Crudité display with ranch dipping sauce and Bottled Water.

Afternoon Iced Tea

Fruit infused iced tea, green tea, and southern sweet tea. Assorted petit fours and lemon squares.

Ultimate Chocolate

Chocolate chip cookies and brownies. Mini chocolate covered pretzels, chocolate candy bars, ice cold milk and chocolate milk.

Ice Cream Break

Vanilla and chocolate ice cream served in a cup with your choice of toppings to include; fudge, caramel, fruit, whipped cream and m&ms. Assorted sodas, root beer, and bottled water.

Starbucks Cold Brew

Starbucks cold brew with simple syrup, vanilla & hazelnut creamer, white and dark chocolate. Cake pops and chocolate almond biscotti.

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Specialty Breaks

Pricing is based on 30 minutes of service. Breaks may be extended for an additional discounted charge per 30-minute time block.

Pub Grub

Buffalo style chicken wings with ranch and bleu cheese dressing. Fried cheese sticks, cheese burger sliders, and Wasabi peas with mixed nuts. Assorted sodas and bottled water.

Bar Treats

Wasabi peas with mixed nuts, pork skins, boiled peanuts, fried macaroni and cheese. Assorted sodas and bottled water.

Ballpark fun

Fresh popcorn, mixed nuts, tortilla chips and salsa, mini corn dogs, assorted chips, assorted sodas, power aid, and bottled water.

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Light Lunches (Plated choice of one)

Entrees are served with rolls and butter, a choice of one dessert, freshly brewed Seattle's Best coffee, Teavana Herbal and iced teas.

Chef Salad

Fresh greens topped with smoked ham, smoked turkey, cheddar and swiss cheeses, bacon, hard boiled eggs, cucumber, tomato, and choice of Ranch or Balsamic dressing.

Grilled shrimp cobb salad

Grilled shrimp served over mixed greens with tomato, bacon, hard boiled egg, avocado, and bleu cheese crumbles served with ranch dressing.

Grilled Chicken Caesar Salad

Traditional Caesar salad topped with grilled chicken & Caesar dressing

Chicken salad croissant

Chicken salad on a croissant with lettuce, tomato and cheddar cheese. Served with a side of pasta salad.

Desserts (Choose one with any Entrée)

Key Lime pie | Truffle Peek A Boo Cake **GF** | Bourbon Street pecan pie | NY cheesecake | Red Velvet cake | Carrot cake | Peanut butter pie | Black Forest cake |

Soup

Minestrone soup | Broccoli cheese soup | Roasted tomato and garlic | Crab and sweet corn chowder | Chicken tortilla soup | Gazpacho | Gumbo

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Plated Lunch Options

Entrees are served with choice of one soup or one salad, rolls and butter, a choice of one dessert, freshly brewed Seattle's Best coffee, Teavana Herbal and iced teas

Salads / Soups (Choice of one)

Traditional Caesar – Chopped romaine lettuce, marinated tomatoes, croutons, parmesan, house-made Caesar dressing

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

Chopped Salad – Iceberg lettuce and spinach tossed with Asian vegetables, mandarin oranges, water chestnuts, served with sesame vinaigrette

Market fresh salad – mixed greens and iceberg lettuce topped with roma tomatoes, cucumbers, and carrots

Wine grower's salad – Boston bib, micro-greens, tear drop tomatoes, cucumber, red onion straws and walnuts

Choice of dressings – Balsamic vinaigrette | Ranch | Bleu Cheese | Italian | Sesame vinaigrette | Peach Basil vinaigrette |

Soups

Minestrone soup | Broccoli cheese soup | Roasted tomato and garlic | Crab and sweet corn chowder | Chicken tortilla soup | Gazpacho | Gumbo

Entrees (Choice of one)

BBQ Beef Brisket – Served with mashed potatoes, green beans and BBQ sauce

Grilled herb roasted airline chicken breast – served with rice pilaf, steamed asparagus, and pesto cream sauce

Sautéed Mahi - Mahi with cilantro-lime glaze, fiesta rice and black bean-corn salad

Grilled Sirloin steak - served with cheddar & chive mashed potatoes, steamed asparagus, and carrot coins with a mushroom sauce

Pan seared petite filet - served with garlic mashed potatoes and red wine demi-glace, Haricots Verts and onion ring

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Entrees Continued (Choice of one)

Vegetarian Penne pasta – served with creamy tomato basil sauce, portabella mushrooms, artichoke hearts, grilled vegetables. **V**

Vegetable Lasagna – served with creamy tomato basil sauce. **V**

Desserts (Choose one with any Entrée)

Key Lime pie | Truffle Peek A Boo Cake **GF** | Bourbon Street pecan pie | NY cheesecake | Red Velvet cake | Carrot cake | Peanut butter pie | Black Forest cake |

Desserts Duo Options (Choice of one)

Southern Duo – Red Velvet cup cake and mini pecan tart.

Strawberry – Lime Duo – strawberry cup cake and Key Lime tart.

Cheese cake – Lime Duo – mini cheese cake and Key Lime tart.

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Buffet Lunch Options

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Executive boardroom lunch buffet (30 Guests or Less)

Individual bags of assorted chips and deli selection of condiments

Salads

Greek feta pasta salad Potato salad Traditional Caesar salad

Entrees (Choice of two sandwiches)

Mortadella, ham, hard salami, mozzarella cheese, roasted peppers, and oil & vinegar on hoagie rolls.

Tarragon chicken salad

Herb and pepper roasted top round with boursin cheese and arugula greens on a hoagie roll.

Roasted turkey with caramelized onions, imported Swiss cheese, and herb dressing on a hoagie roll.

Poached shrimp salad with dilled lemon dressing on a hoagie roll.

Grilled vegetable sandwich with provolone cheese and sun-dried tomato aioli in a spinach wrap.

Desserts

Fresh fruit, chocolate chip cookies, and brownies.

***Add Teavana sweet tea to any event**

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Buffet Lunch Options

Buffets for less than 30 people are subject to a labor charge. Pricing is based on a maximum of 120 minutes of service for the guaranteed amount of guest. Each lunch buffet includes freshly brewed Seattle's Best coffee (Regular & Decaf), Teavana herbal and regular teas, iced tea, and water.

New York style deli

Soups (Choice of one soup)

Minestrone soup | Broccoli cheese soup | Roasted tomato and garlic | Crab and sweet corn chowder | Chicken tortilla soup | Gazpacho | Gumbo

House made coleslaw

Potato salad

Individual bags of potato chips

Sliced breads and rolls

Swiss, provolone, cheddar, and American cheeses

Tomatoes, onions, lettuce, pickles, olives, peppers, mayonnaise and mustards

Albacore tuna salad

Roast beef, turkey, and ham display

New York style cheesecake with berry toppings

***Add on Chef carved Pastrami with horseradish sauce and Dijon mustard.**

***Add Teavana sweet tea to any event.**

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Soup, Salad, and Baked Potato Bar

Soups (Choice of one soup)

Minestrone soup | Broccoli cheese soup | Roasted tomato and garlic | Crab and sweet corn chowder | Chicken tortilla soup | Gazpacho | Gumbo

Salad

Garden fresh greens served with cheese blend served on the side, red onion, tomatoes, cucumber, and served with ranch and balsamic dressings

The buffet

Colossal Idaho baked potatoes with the following toppings -

Sautéed broccoli and cauliflower florets, bean chili, grated cheese, green onions, sour cream, bacon bits, and butter

Dessert

Fresh seasonal fruit display

Carrot cake

***Add grilled marinated flank steak**

***Add grilled chicken**

***Add Teavana sweet tea to any event**

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Flora-bama cookout

Salad

Garden fresh greens served with cheese blend, red onions, tomatoes, cucumber, and served with ranch and balsamic dressings.

Homemade coleslaw

Macaroni salad

The buffet

Hamburger and hot dog buns

Grilled hot dogs, hamburgers, and chicken breast

Traditional garnishes and condiments including lettuce, tomato, pickles, pickle relish, onions and cheeses

Corn on the cob, roasted potatoes, and southern style baked beans

Dessert

Sliced watermelon

Fresh baked brownies, blondies, and cookies

***Add Teavana sweet tea to any event**

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Buffet Lunch Options

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Little Italy

Soup (Choose one)

Minestrone soup | Broccoli cheese soup | Roasted tomato and garlic | Crab and sweet corn chowder | Chicken tortilla soup | Gazpacho | Gumbo

Salad

Traditional Caesar salad with garlic croutons, parmesan cheese, and Caesar dressing

The buffet

Antipasto tray of assorted deli meats, cheeses, roasted red peppers, grilled asparagus, onions, olives, and pepperoncini

Vegetable lasagna

Baked basil chicken ziti

Classic chicken piccata

Steamed vegetables

Bread sticks with marinara

Dessert

Tiramisu and cannolis

***Add Teavana sweet tea to any event**

***Add Shrimp scampi**

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South of the border

Soup

Chicken tortilla soup

Salads

Cumin, sour cream, and cucumber salad | Black bean, roasted corn, and cilantro salad

The buffet

Tortilla 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, shredded lettuce, diced tomatoes

Vegetarian Mexican rice and black beans

Dessert

Cake Tres Leches

Sopapillas

***Add Teavana sweet tea to any event**

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Le bon temps roulez

Soup

Gumbo

Salads

Cajun potato salad | Sweet and sour green bean salad

The buffet

Jambalaya

Red beans and rice with andouille sausage

Grits and pork grillades

Cajun spiced fresh catch on black eyed peas with a creole remoulade sauce

Corn muffins and butter

Dessert

Pecan pie and King cake

***Add peel and eat Cajun Shrimp**

***Add Teavana sweet tea to any event**

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Buffet Lunch Options

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Custom Buffet (Build your own buffet)

Soups (Select one)

Minestrone soup | Broccoli cheese soup | Roasted tomato and garlic | Crab and sweet corn chowder | Chicken tortilla soup | Gazpacho | Gumbo

Salads (Select two)

Garden fresh greens served with cheese blend, red onion, tomatoes, cucumber, and served with ranch and balsamic dressings

Traditional Caesar salad with garlic croutons, parmesan cheese, and Caesar dressing

| Homemade coleslaw | Macaroni salad | Pole bean and Vidalia onion salad | Fresh fruit salad | Tomato mozzarella, and basil salad |
Cucumber and sweet onion salad in a sweet red wine vinaigrette

Entrees (Select two)

Roasted pork loin with apple seasoned pork jus

Roasted chicken breast with Tasso cream sauce

Mahi with a pineapple salsa

Marinated flank steak

Fried fresh catch served with tartar and cocktail sauces

Root beer and brown sugar barbecued ribs

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Sides (Select two)

Southern style green beans with ham and onions

Garlic mashed potatoes and gravy

Grilled asparagus

Rosemary red potatoes

Chef choice of seasonal vegetables

Twice baked potatoes

Desserts (Choose two)

Key Lime pie | Truffle Peek A Boo Cake **GF** | Bourbon Street pecan pie | NY cheesecake | Red Velvet cake | Carrot cake | Peanut butter pie | Black Forest cake | Cookies and brownies

***All custom buffets come with warm rolls and butter.**

***Add Teavana sweet tea to any event**

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Boxed Lunch Options

All box lunches are served with condiments, pasta salad, freshly baked cookie, chips and choice of soda or bottled water.

Boxed Lunches – Choose up to two box lunches for your menu

Smoked turkey – with lettuce and cheddar cheese. Served on a hoagie roll.

Hero – Honey cured ham with lettuce and Swiss cheese. Served on a hoagie roll.

Roast beef –with lettuce and smoked gouda cheese. Served on a hoagie roll.

Deli – ham, salami, mozzarella, and lettuce. Served on a hoagie roll.

Chicken salad – House-made chicken salad and lettuce. Served on a croissant.

Ham and smoked turkey – with lettuce and Swiss cheese. Served on a hoagie roll.

Very veggie – with grilled vegetables and mozzarella. Served in a spinach wrap. **V**

Market fresh salad – mixed greens and iceberg lettuce topped with Roma tomatoes, cucumbers, and carrots. Served with ranch and balsamic dressing. No croutons. **GF V**

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Planner Package Options

Freshly Brewed Seattle's Best Coffees (Regular and Decaffeinated), Teavana herbal hot tea, assorted sodas and bottled water served throughout the day (8 am to 6 pm maximum) Minimum of 25 guests.

Planner Package # 1 | (Early morning until 9 am)

Continental, breaks and lunch

Selection of chilled juices

Assortment of fresh baked breakfast pastries, muffins, butter and fruit preserves

Fresh seasonal sliced fruit and berries

Buffet Lunch Choices (12 pm to 2 pm) Two hour maximum

Choose from the following (3) Buffets-

New York Deli

Soup, Salad, and Baked Potato Bar

Create your own buffet from the Custom Lunch Buffet menu.

Mid Afternoon (1 pm to 3:30 pm)

Assorted gourmet brownies and blondies

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Planner Package Options

Freshly Brewed Seattle's Best Coffees (Regular and Decaffeinated), Teavana herbal hot tea, assorted sodas and bottled water served throughout the day (8 am to 6 pm maximum) Minimum of 25 guests.

Planner Package # 2 | (Early morning until 9 am)

Breakfast, breaks and lunch

Create your own breakfast experience with the custom breakfast buffet.

Buffet Lunch Choices (12 pm to 2 pm) Two hour maximum

Choose from the following (3) Buffets-

Little Italy

South of the Border

Create your own buffet from the Custom Lunch Buffet menu.

Mid Afternoon (2 pm to 4 pm)

Assorted gourmet brownies and blondies

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Planner Package Options

Freshly Brewed Seattle's Best Coffees (Regular and Decaffeinated), Teavana herbal hot tea, assorted sodas and bottled water served throughout the day (12 pm to 6 pm maximum) Minimum of 25 guests.

Planner Package # 3 | (Noon until 6 pm)

Lunch and afternoon break

Buffet Lunch Choices (12 pm to 2 pm) Two hour maximum

Choose from the following (3) Buffets-

Little Italy

South of the Border

Create your own buffet from the Custom Lunch Buffet menu.

Mid Afternoon

Assorted gourmet brownies and blondies

All Food & Beverage is Subject to 24% Service Charge, plus 1% SRIA Fee on food items or 1.5% on liquor items, and 7.5 %Sales Tax.

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Reception Options

All hors d'oeuvres are priced per 50 pieces. One butler per 40 guests, butler fees are per attendant. * Items that can not be passed.

Cold hors d'oeuvres (priced per 50 pieces)

Honeydew & Cantaloupe wrapped with prosciutto

Asparagus spears wrapped with prosciutto

Tomato, basil and mozzarella bruschetta

Assorted gourmet finger sandwiches

Deviled eggs with bay shrimp

Assorted canapes

Smoked salmon on toast points, dill crème fraiche

Beef Carpaccio with pickled onion relish on a baguette

Seared ahi tuna on a sesame chip with wasabi aioli

Jumbo lump crab and avocado tostada

Duck Rillettes on toast point with mango chutney

Tarragon chicken salad in a cucumber cup

Smoked salmon on buckwheat blinis with caviar crème fraiche

*Tortilla chips & salsa, Chips & French onion dip

Hot hors d'oeuvres (priced per 50 pieces)

Spinach and feta stuffed mushrooms

Smoked Brisket Empanada

Mini crab cakes with tartar sauce

Scallop wrapped with bacon

Roasted vegetable skewers

Coconut shrimp with plum sauce

Raspberry & brie en phyllo

Fried Macaroni and cheese with ranch

Beef tenderloin en croute, mushroom duxelle

Thai chicken & cashew spring rolls with hot mustard

Santa Fe spring roll

Vegetarian spring roll with hot mustard

Tandoori Chicken Satay with peanut sauce

Szechuan beef satay with peanut sauce

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Receptions

Displays

Imported and Domestic Cheese Displays – Served with fresh gourmet crackers, Grissini bread sticks, flat bread, grapes & berry assortment.

Fruit Displays – Assorted fresh sliced fruits, grapes, and berries with yogurt dipping sauce

Vegetable Crudité Displays – Fresh carrots, cauliflower, broccoli, grape tomatoes, celery, asparagus, and served with a jalapeno ranch dipping sauce.

Antipasto Display – Assortment of cured meats, olives, pepperoncini, mushrooms, artichoke hearts, provolone cheese, and mozzarella cheese.

Sushi Display – California Roll, HPB roll, spicy tuna, and chef's choice served with wasabi and soy sauce.

Smoked Salmon Display – Smoked Salmon display with chopped eggs, capers, red onions, mini bagels and cream cheese

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Reception

Carving Stations

Attendant required for all carving stations. Cost based on one attendant per 40 guests.

Slow roasted turkey

Chef carved. Served with fresh cranberry orange relish and silver dollar rolls. (serves 25 guests)

Honey cured ham

Chef carved. Served with honey mustard sauce and savory biscuits. (serves 50 guests)

Roasted suckling pig

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

Creole mustard rubbed pork loin

Chef carved. Served with green apple demi glaze and assorted rolls. (serves 25 guests)

Rack of lamb dijonnaise

Chef carved. Served with mint jelly. (serves 25 guests)

Roasted peppered beef tenderloin

Chef carved. Served with demi glaze, creamy horseradish and silver dollar rolls. (serves 20 guests)

Prime rib of beef

Chef carved. Rubbed and roasted in natural juices. Served with Au jus, creamy horseradish and assorted rolls. (serves 35 guests)

Top round of beef

Chef carved. Baron of beef served with silver dollar rolls and Au jus. (serves 40 guests)

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Reception

Action Stations

Stations are priced per person with a minimum of two stations (excluding dessert stations) or add on a station to any buffet event. Stations are based on 90 minutes of service. Based on one Attendant per 40 guests.

Vegetarian Pasta Station

Served with penne pasta, bow tie pasta, classic marinara sauce, and alfredo sauce. Sun-dried tomatoes, portobello mushrooms, assortment of vegetables, roasted red peppers, and parmesan cheese. Served with fresh garlic French bread.

Deluxe Pasta Station

Served with penne pasta, bow tie pasta, classic marinara sauce, and alfredo sauce. Grilled chicken, Italian sausage, portobello mushrooms, sun-dried tomatoes, assortment of vegetables, roasted red peppers, and parmesan cheese. Served with fresh garlic French bread. *** Add fresh Gulf shrimp for an additional fee**

Stir Fry Station

Authentic Chinese wok cookery served from Chinese to-go containers with chop-sticks and fortune cookies. Served with fried rice and soba noodles. Stir fried beef, chicken, assortment of vegetables, mushrooms, scallions, snow peas, sesame seeds, and carrots. Served with teriyaki sauce or house made stir fry sauce.

*** Add fresh Gulf shrimp for an additional fee**

Raw bar & Seafood Station *** No attendant**

Raw oysters on the half shell, shrimp cocktail, crab fingers and steamed mussels. Served with cocktail sauce, drawn butter, tartar sauce, hot sauce, and crackers.

Mediterranean mezza *** No attendant**

Grilled vegetable ratatouille, tabbouleh, feta cheese and kalamata olives, hummus and olive tapenade served with pita chips, flatbreads and sesame crackers.

Fajita station *** No attendant**

Grilled chicken, steak, and peppers and onions. Served with roasted corn, black beans, salsa, flour tortillas, guacamole, sour cream, fajita cheese blend and jalapenos. *** Add fresh Gulf shrimp for an additional fee**

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Reception

Action Stations

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Tacos and Nachos

Tortilla chips and taco shells served with all the toppings. Served with traditional seasoned beef, Mexican cheese blend, salsa, guacamole, sour cream, jalapenos, pico de Gallo, diced tomatoes, and lettuce. * **Add pork carnitas for an additional fee** * **No attendant**

Mac and Cheese

Macaroni and Cheese topped with either short ribs or pulled pork. Served with roasted tomatoes, caramelized onions, scallions, fried onions, smoked Gouda cheese and Monterey jack cheese.

Slider Station

Pulled pork slider topped with coleslaw on a savory biscuit. Southern chicken slider topped with a creole mustard aioli on a silver dollar roll. Beef slider topped with caramelized onion jam served on a slider roll. Served with hot tots with chili and cheese toppings on the side. * **No attendant**

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Reception

Dessert Stations (Choice of three)

Includes freshly brewed Seattle's Best coffee (Regular & Decaf), Teavana herbal and regular teas. Based on one Attendant per 40 guests. * No attendant

Key Lime pie | Chocolate torte **GF** | Bourbon Street pecan pie | NY cheesecake | Assortment of cookies and brownies | House made strawberry shortcake | Seasonal fruit cobbler served with whip cream | Macadamia nut white chocolate bread pudding | Fresh fruit display with yogurt dipping sauce.

Dessert Action Stations

Additional chef's attendant fee. Based on one Attendant per 40 guests.

Bananas Foster Station

Fresh sliced bananas topped with vanilla ice cream, brown sugar, and cinnamon. Flambeed with dark rum in front of your guest.

Blondie Station

Warm blondie brownies topped with vanilla ice cream and served with an assortment of toppings.

Creme Brulee Station

Traditional vanilla Crème brulee flamed and caramelized in front of your guest.

Chocolate Fountain (Minimum of 50 guest)

Chocolate fountain with your choice of milk, dark, or white chocolate. Served with marshmallows, cubed pound cake, cubed fresh fruit, and rice Krispy treats.

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Plated Dinner

Three Course Dinner Options

Entrees are served with choice of soup or salad, rolls and butter, a choice of dessert, freshly brewed Seattle's Best coffee, Teavana Herbal and iced teas. *Add Teavana sweet tea to any event

Salads / Soups (Choice of one)

Traditional Caesar – Chopped romaine lettuce, marinated tomatoes, croutons, parmesan, house made Caesar dressing

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

Chopped Salad – Iceberg lettuce and spinach tossed with Asian vegetables, mandarin oranges, water chestnuts, served with sesame vinaigrette

Market fresh salad – mixed greens and iceberg lettuce topped with Roma tomatoes, cucumbers, and carrots

Wine grower's salad – Boston bib, micro-greens, tear drop tomatoes, cucumber, red onion straws and walnuts

Choice of dressings – Balsamic vinaigrette | Ranch | Bleu Cheese | Italian | Sesame vinaigrette | Peach Basil vinaigrette |

Soups (Add as a fourth course for additional cost per person)

Minestrone soup | Broccoli cheese soup | Roasted tomato and garlic | Crab and sweet corn chowder | Chicken tortilla soup | Gazpacho | Gumbo

Entrees (Choice of one)

Asian mixed grill – 5 oz filet mignon with a port wine demi reduction, sesame seared salmon accompanied by basil scented Jasmine rice and baby bok choy

Turf and Surf – 5 oz filet mignon with a merlot demi reduction and salmon en croute with fresh dill sauce, accompanied by Yukon gold mashed potatoes and grilled asparagus

Filet and Crab Cake – 5 oz bacon wrapped filet mignon and crab cake with a red pepper sauce accompanied by roasted brussel sprouts and Au gratin potatoes

Mahi and Grilled Shrimp – Mahi with a pineapple salsa and two Cajun spiced jumbo shrimp accompanied by rice pilaf and baby carrots

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Plated Dinner

Three Course Dinner Options (Continued)

(Choice of one)

Filet and Lobster – 5 oz beef filet mignon and broiled lobster tail with smoked gouda gratin, roasted baby carrots, demi and drawn butter

Grilled center cut rib-eye – 12oz rib-eye steak grilled to perfection served with Yukon gold potato gratin, and red onion-wild mushroom ragout

Grilled Filet – 8 oz Grilled beef filet served with horseradish mashed potatoes, roasted asparagus, onion ring and cabernet demi reduction

Braised Beef Short Ribs – Served with roasted garlic mashed potatoes and French green beans

Ahi Tuna – Black sesame crusted, shiitake mushrooms, basil scented Jasmine rice and carrot-ginger sauce

Oven roasted chicken breast – Served with leek mashed potatoes, madeira jus and haricots verts

Cumin grilled chicken – Served with roasted corn and black bean melange, fiesta rice and pineapple salsa

Pecan crusted grouper – Served with dirty rice, green beans and creole mustard cream sauce

Salmon – Served with spicy cucumber relish, herb & caramelized shallot sushi rice with Asian mixed vegetables

Grilled Pork Tenderloin – Togarashi grilled pork with andouille-cornbread dressing, sugar snap peas and apple demi-glaze

Vegetarian Options (Advance notice required)

Seasonal Grilled vegetables with Tofu – Served with warm couscous and a sun-dried tomato vinaigrette

Vegetable Primavera – Served over pasta

Vegetable Ratatouille

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Plated Dinner

Three Course Dinner Options

Desserts (Choice of one)

Key Lime pie | Truffle Peek A Boo Cake **GF** | Bourbon Street pecan pie | NY cheesecake | Red Velvet cake | Carrot cake | Peanut butter pie | Black Forest cake |

Desserts Duo Options (Choice of one)

Southern Duo – Red Velvet cup cake and mini pecan tart.

Strawberry – Lime Duo – strawberry cup cake and Key Lime tart

Cheese cake – Lime Duo – mini cheese cake and Key Lime tart

Desserts Enhancement Options (Choice of one)

Chocolate Mousse – A delicate triple mousse cake

Chocolate Peak – A decadent chocolate treat made with rich chocolate mousse, encased in a pyramid-shaped chocolate shell

Tiramisu – Espresso soaked sponge cake and sweet mascarpone dusted with dark cocoa powder

Appetizer Additions (Choice of one) Add any of the following to any dinner.

Shrimp Cocktail – Chilled fresh gulf shrimp over a bed of napa cabbage and locally sourced micro-greens, served with creole tartar and cocktail sauce

Crab Cake stacker – Crab cake, fried green tomato and corn maque choux served with red pepper jus

Shrimp Grits – Two fresh gulf shrimp and creamy southern grits

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Buffet Dinner

Buffets for less than 30 people are subject to a labor charge. Pricing is based on a maximum of 120 minutes of service for the guaranteed amount of guest. Each dinner buffet includes freshly brewed Seattle's Best coffee (Regular & Decaf), Teavana herbal and regular teas, iced tea, and water.

American Buffet

Salad

Fresh garden salad served with ranch and balsamic dressings

Homemade coleslaw

Cajun Potato salad

The buffet

Grilled BBQ boneless chicken breast

Carved roast beef with au jus

Pecan crusted mahi-mahi

Fresh southern green beans served with ham and onion | Garlic and chive mashed potatoes with gravy | Assorted rolls and butter

Dessert

Bourbon Street pecan pie

Seasonal fruit cobbler served with whipped cream

Red Velvet Cake

***Add peel and eat shrimp to any event**

***Add Teavana sweet tea to any event**

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Prime Rib Buffet

Salad

Fresh garden salad served with ranch and balsamic dressings

Fresh fruit display

Greek feta pasta salad

The buffet

Chef carved prime rib of beef served with creamy horseradish and au jus (Carver required)

Grilled boneless chicken breast au jus

Grilled north Atlantic salmon

Chef selection of vegetable medley | Twice baked potatoes | Assorted rolls and butter

Dessert

New York style cheesecake with fresh berries.

Truffle Peek A Boo Cake **GF**

***Add peel and eat shrimp to any event**

***Add Teavana sweet tea to any event**

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Italian Buffet

Salad

Caesar salad served with fresh parmesan, croutons, and Caesar dressing

Grilled antipasto display

Tomato, basil, and mozzarella salad

The buffet

Shrimp scampi

Chicken parmesan

Lasagna (Choice of meat or vegetable)

Seasonal Vegetables | Red bliss potatoes | Italian bread with herb olive oil

Dessert

Tiramisu

Truffle Peek A Boo Cake **GF**

***Add Teavana sweet tea to any event**

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Beach Bash

Salad

Cucumber and sweet onion salad in a sweet red wine vinaigrette

Greek feta pasta salad.

The buffet

Roasted chicken breast with a raspberry BBQ glaze

Grilled skirt steak with a chimichurri sauce

Grilled mahi-mahi with grilled pineapple salsa

Chef selection of vegetable medley | Twice baked potatoes | Cornbread muffins with sweet creamery butter.

Dessert

Sliced watermelon

Chef's selection bread pudding

***Add peel and eat shrimp to any event**

***Add Teavana sweet tea to any event**

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Low Country Shrimp Boil

Salad

Black bean and corn salad

Fresh garden salad served with shredded cheese, croutons, tomato, carrots, ranch and balsamic dressings

Creamy Macaroni salad

The buffet

BBQ chicken

Pan seared mahi-mahi with creole sauce

Cajun boiled peel and eat shrimp served with tartar and cocktail sauce

Fresh corn on the cob | Pole beans | Loaded Potato Salad

Dessert

Red Velvet Cake

Seasonal fruit cobbler served with whipped cream

***Add Teavana sweet tea to any event**

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Gina's Luau

Salad

Tropical fruit salad

Fresh garden salad served with shredded cheese, croutons, tomato, carrots, ranch and balsamic dressings

Hawaiian pineapple salad with toasted coconut

The buffet

Fresh suckling pig stuffed with fried rice, served on a traditional landau

Teriyaki glazed flank steak with pineapple relish

Hawaiian grilled fresh catch

Stir fried vegetables | Herb roasted new potatoes | Hawaiian sweet rolls with butter

Dessert

Key Lime Pie

Truffle Peek A Boo Cake **GF**

***Add peel and eat shrimp to any event**

***Add Teavana sweet tea to any event**

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Pensacola Beach Buffet

Soup

Crab and sweet corn chowder

Salad

Marinated vegetable salad

Avocado, tomato and red onion salad

The buffet

Mini cheeseburgers with American, cheddar, Swiss cheese, lettuce, tomato, onion, and an assortment of condiments.

Sliced roasted pork loin with a pineapple salsa

Local grilled fresh catch (Snapper when available)

Chef selection of vegetable medley | Red potatoes with sautéed peppers and onions | Assorted rolls with butter

Dessert

Fresh fruit display with yogurt dipping sauce

Key Lime pie

***Add peel and eat shrimp to any event**

***Add Teavana sweet tea to any event**

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Cocktail Pricing

Sponsored Bars

Bartender fee per bar. (Four hours maximum) One bartender per 75 guests for sponsored bars and one bartender per 100 guests for cash bars.

Sponsored Host bar

House name Brand cocktails

Premium name Brand cocktails

Super premium name Brand cocktails

Imported beer

Domestic beer

House wine

Soda and bottled water

Keg Beer Half Barrel Kegs - | Bud Light | Yuengling | Miller Light | Michelob Ultra | Goose Island IPA

House Brands – Pinnacle vodka | Ron Corina rum | Seagram's Gin | Cutty Shark | Evan Williams | Torada Tequila | Seagram's 7

Cash Bar

House name Brand cocktails

Premium name Brand cocktails

Super premium name Brand cocktails

Imported beer

Domestic beer

House wine

Soda and bottled water

Premium Brands – Absolut Vodka | Tanqueray Gin | Bacardi rum | Crown Royal | Olmeca Altos Reposado | Jim Beam | Jack Daniel's | Captain Morgan | Dewars White Label Scotch

Super Premium Brands – Maker's Mark | Hennessy | Titos | Myer's Rum | Grand Marnier | Bombay Sapphire Gin | Patron Silver | Chivas Regal 12 year

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Cocktail Pricing

Sponsored Bars per 60 minutes of service

Bartender fee per bar. (Four hours maximum) One bartender per 75 guests for sponsored bars and one bartender per 100 guests for cash bars.

Champagne and Mimosa Station | House Champagne

Bottomless champagne, mimosas, and poinsettias served with assorted juices and garnished with an assortment of fruit.

Bloody Mary Bar | House Vodka | Premium Vodka | Super Premium Vodka

Vodka, bloody Mary mix, assortment of garnishes to include, olives, pole beans, celery, pickled okra, pepperoncini, cherry peppers, and hot sauce variety.

Margarita Bar | House Tequila | Premium Tequila | Super Premium Tequila

Margarita's on the rocks of various flavors.

Bar Enhancements Specialty cocktails | House Liquor | Premium Liquor | Super Premium Liquor

Blue Hawaiian | Lynchburg lemonade | Whiskey Sour Punch | Bourbon Peach Iced Tea | The Gimlet | Hurricane |

Ask about any specialty cocktail! We can create anything!

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Cocktail Pricing

Wine List

Bartender fee per bar. (Four hours maximum) One bartender per 75 guests for sponsored bars and one bartender per 100 guests for cash bars.

Wine Selections | 750 ml bottles

House chardonnay, cabernet, merlot, pinot noir, pinot grigio, white zinfandel, moscato

William Hill chardonnay, cabernet, merlot, pinot noir

William Hill sauvignon blanc

Imagery Estate cabernet, chardonnay, sauvignon blanc

Chloe wine collection chardonnay, pinot grigio, prosecco, rose, merlot, pinot noir, red blend no. 249

Hahn Family wines, cabernet, chardonnay, merlot, pinot noir

Starmont Winery & Vineyards Carneros chardonnay

Starmont Winery & Vineyards Carneros pinot noir

Starmont Winery & Vineyards Carneros cabernet sauvignon

Starmont Winery & Vineyards Carneros sauvignon blanc

Clos Du Bois chardonnay, cabernet, merlot, pinot noir

Hogue chardonnay, pinot grigio, cabernet, merlot

Charles Smith chardonnay, riesling, merlot

Charles Smith cabernet, syrah

Kenwood chardonnay, pinot gris, sparkling brut, cabernet, merlot

Columbia Crest chardonnay, pinot gris, chardonnay (unoaked), cabernet, merlot, red blend

Sterling chardonnay, pinot grigio, sauvignon blanc, dark red blend, meritage, merlot

Sterling cabernet

Meiomi chardonnay, pinot noir

Franciscan cabernet

Franciscan chardonnay, sauvignon blanc, merlot

Rodney Strong chardonnay, sauvignon blanc, cabernet, pinot noir, Merlot

Wente Vineyards chardonnay, sauvignon blanc, cabernet, pinot noir, merlot

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Cocktail Pricing

Wine List (Continued)

Bartender fee per bar. (Four hours maximum) One bartender per 75 guests for sponsored bars and one bartender per 100 guests for cash bars.

Ferrari-Carano chardonnay, sparkling brut, fume blanc, merlot

Joel Gott chardonnay, pinot gris, cabernet, merlot

Terrazas Reserva cabernet, reserva chardonnay, reserva malbec

Newton chardonnay, Claret

Cloudy Bay sauvignon blanc

Seaglass chardonnay (unoaked), riesling, sauvignon blanc, rose, cabernet

Seaglass pinot grigio, pinot noir

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Equipment Rentals

Chargers – Available in gold, silver, and black

Dance Floor Rental – Available in

15' x 15'

18' x 18'

21' x 21'

Stage Rental

Glass vases and floating candle packages –

Single vase and one floating candle

Trio vase and three floating candles

Vendor / Display Tables

Includes one six-foot table, linen or spandex, trash can, and 2 chairs.

Power Board

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