



EVENT MENUS



BREAKFAST > THE CONTINENTAL



THE CONTINENTAL

\$55 Per Person

Florida Orange Juice

Sliced Fresh Fruit (GF, DF, Vegan)

Cereals with Whole, 2%, Skim Milk

Assorted Plain and Flavored Yogurts

Breakfast Pastries (V) to Include:

Muffins, Croissants, Assorted Danishes, New York Bagels

Plain and Light Cream Cheese, Fruit Preserves, Honey, Marmalade, Sweet Butter (V)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Based on 90 Minutes of Service.

Additional Charge of \$3 Per Person for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

BREAKFAST > BREAKFAST TABLE



BREAKFAST TABLE

\$78 Per Person

Florida Orange Juice (GF, DF, Vegan)

Seasonal Sliced Fruit, Fresh Berries (GF, DF, Vegan)

Individual Flavored and Plain Yogurts

Assorted Cold Cereals with Whole Bananas, Milk

Breakfast Pastries (V) to include:

Muffins, Croissants, Assorted Danish, New York Bagels

Artisan White and Wheat Bread

Plain and Light Cream Cheese, Fruit Preserves, Honey, Marmalade, Sweet Butter

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

CHOOSE YOUR BREAKFAST – SELECT TWO

CAGE FREE SCRAMBLED EGGS (GF, V)

Cheddar Cheese, Scallions

CAGE FREE SCRAMBLED EGGS (GF, V)

Fresh Herbs

BREAKFAST FRITTATA (GF, V)

Melted Leeks, Blistered Tomato, Bell Pepper, Cremini Mushrooms, Gruyere Cheese

HUEVOS RANCHEROS (GF)

Scrambled Eggs, Chorizo Sausage, Potatoes, Enchilada Sauce, Corn Tortilla

OLD FASHIONED OATMEAL (GF, DF, VEGAN)

Cinnamon-Apple Compote (GF, V) Orange Blossom Honey (GF, DF, V),
Raisins (GF, DF, Vegan), and Brown Sugar (GF, DF, Vegan)

BUTTERMILK PANCAKES (V)

Vermont Maple Syrup (GF, DF, Vegan), Powdered Sugar (GF, DF, Vegan)

LIEGE STYLE WAFFLES (V)

Fresh Berries, Maple Syrup (V)

CANADIAN BACON

Cage Free Egg, American Cheese, English Muffin

COMPLEMENTS – SELECT ONE

Potato Hash (GF, V)
Roasted Fingerling Sweet Potatoes, Cultured
Butter, Fine Herbs (GF, V)
Hash Brown Triangles (GF, DF, Vegan)
Oven Roasted Bliss Potatoes (GF, DF, Vegan)
Yukon Gold "Home Fries" (GF, V)
Stone Ground White Cheddar Grits (GF, V)

COMPLEMENTS – SELECT TWO

Canadian Bacon (GF, DF)
Pork Sausage Links (GF, DF)
Crisp Bacon (GF, DF)
*Brined Turkey Breast (GF)
Carved to Order

Each Additional \$2 Per Person
Apple Smoked Bacon (GF, DF)

Chicken Apple Sausage (GF, DF)

Turkey Sausage (GF, DF)

Based on 90 Minutes of Service.

An Additional Charge of \$3 Per Person Will Be Charged for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

FLORIDA SUNRISE BREAKFAST

\$92 Per Person

Organic Florida Orange Juice

Danish Pastries, Artisan Breads, Cultured-Farm House Butter, Fruit and Berry Preserves (V)

Organic Sliced Fruit, Fresh Berries (GF, DF, Vegan)

Local Organic Whole Fruits (GF, DF, Vegan)

Assorted Cold Cereals, Bananas, Milk

Assorted Fruit and Plain Yogurts

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

CHOOSE YOUR BREAKFAST – SELECT TWO

ORGANIC SCRAMBLED EGGS (GF, V)

Feta Cheese, Shakshuka "Sugo"

HORMONE FREE POACHED BROWN EGGS (V)

Tarragon-Mornay Sauce, Buttermilk Biscuits

*WHOLE WHEAT CREPES (V)

Caramelized Fruit (GF, DF, Vegan), Bliss Organic Maple Syrup (V)
(Chef Required)

DILL POACHED CULTURED SALMON (GF)

Grilled Potato, Sorrel Crème

COMPLEMENTS – SELECT ONE

Roasted Fingerling Sweet Potatoes, Cultured Butter,
Fine Herbs
(GF, V)
Oven Roasted Bliss Potatoes (GF, DF, Vegan)
Yukon Gold "Home Fries" (GF, V)
Stone Ground White Cheddar Grits (GF, V)

COMPLEMENTS – SELECT TWO

Applewood Smoked Bacon (GF, DF)
Chicken Sausage (GF, DF)
Grilled Brisket "Burnt Ends" Sausage (GF, DF)

Based on 90 Minutes of Service.

Additional Charge of \$3 Per Person for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

*Chef / Attendant / Bartender / Cashier Required - \$ 350 Each

EUROPEAN MORNING TABLE

\$96 Per Person

Hand Crafted Butter Croissants
Pain au Chocolat & Almond Croissants
Traditional Danish Pastries & Fruit Danishes
Mini Brioche Rolls, Rustic European Bread Selection

Cultured European Butter
Seasonal House-Made Fruit Preserves
Orange Marmalade & Wildflower Honeycomb
Premium Chocolate Hazelnut Spread

Curated Cheese & Charcuterie Board
Selection of Imported & Domestic Cheeses
Brie de Meaux, Aged Gouda, Comte, Manchego

Premium Cured Meats
Prosciutto di Parma, Jamon Serrano, Milano Salami
Accompaniments: Comichons, Olives, Dried Fruits, Nuts
Artisan Crackers & Crispbreads

Seasonal Fruits
Sliced Market-Fresh Fruits
Greek Yogurt & European-Style Yogurts
House-Made Granola & Swiss Muesli
Chia Seed & Berry Parfaits

Cage Free Hard-Boiled Eggs

Freshly Brewed Specialty Coffee
Espresso, Cappucino, Latte, Cafe au Lait
Selection of Premium Loose-Leaf Teas
(Barista and Power Charges Required)

Freshly Pressed Orange & Grapefruit Juice
Cold-Pressed Juices
Liters of Sparkling Water & Still Mineral Water

Based on 90 Minutes of Service.

Additional Charge of \$3 Per Person for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

*Chef / Attendant / Bartender / Cashier Required - \$ 350 Each

BREAKFAST > BREAKFAST ENHANCEMENTS

ENHANCEMENTS

FRESH FRUIT PARFAITS BAR (V)

Plain or Flavored Yogurt, Blueberries, Strawberries, Raspberries, Diced Mangos, Diced Melons, Local Honey, Spiced Granola (Contains Nuts)

\$18 Per Person

NOVA SCOTIA SMOKED SALMON AND GRAVLAX (GF, DF)

Onions, Sliced Tomatoes, Capers (GF, DF, Vegan), Chopped Eggs (GF, DF, V), New York Bagels (V), Chives (GF, DF, Vegan), Cream Cheese (GF, V)

\$24 Per Person

Cage-Free Hard-Boiled Eggs (GF, DF, V)

\$3 each

OVERNIGHT OATS BAR

(Select One)

\$18 Per Person

CHOCOLATE PROTEIN (GF, V, N)

Gluten Free Rolled Oats, Greek Yogurt, Almond Milk, Chocolate Protein Powder, Agave
Toppings: Chocolate Chips, Granola, Blueberries, Local Honey, Toasted Coconut

PB & J (GF, DF, N, VEGAN)

Gluten Free Rolled Oats, Oat Milk, Peanut Butter, Dehydrated Strawberry
Toppings: Strawberry Jam, Raspberry Jam, Strawberries, Salted Peanuts

APPLE CINNAMON (GF, V, N)

Gluten Free Rolled Oats, Non-Fat Yogurt, Almond Milk, Apple Puree, Cinnamon
Toppings: Apples, Walnuts, Raisins, Maple Syrup, Brown Sugar, Local Honey

OLD FASHIONED OATMEAL (GF, DF, VEGAN)

Orange Blossom Honey (GF, DF, V), Raisins (GF, DF, Vegan), Brown Sugar (GF, DF, Vegan)

\$12 Per Person

OMELETS AND EGGS ANY STYLE (GF)

Cage Free Scrambled Eggs, Egg Whites, Egg Substitute

Bacon, Ham, Cheddar Cheese, Mozzarella, Mushrooms, Tomatoes, Peppers, Onions, Spinach, Fresh Salsa*

\$35 Per Person

BREAKFAST EMPANADAS

\$15 Each

(10-day lead time)

Egg and Cheese (GF, V)

Ham, Egg, and Cheese (GF)

Sausage, Egg, and Cheese (GF)

SAVORY DANISHES

\$180 Per Dozen

(10-day lead time)

Bacon and Egg

Spinach Ricotta (V)

Ham and Swiss

BREAKFAST SANDWICHES

\$16 each

(10-day lead time)

Canadian Bacon, Cage Free Egg, American Cheese,
English Muffin

Turkey Sausage, Cage Free Egg, Pepper Jack
Cheese, Bagel

Shaved Ham, Cage Free Egg, Cheddar Cheese,
Croissant

Applewood Smoked Bacon, Cage Free Egg, Cheddar
Cheese, Biscuit

Cage Free Scrambled Egg White, Sun Dried Tomato,

SPECIALTY COFFEE BAR

\$18 Per Person

Minimum 100 Guests Required/1.5 Hours of Service

Cappuccinos, Lattes, Espressos,
Shaved Cinnamon, Chocolate Shavings,
Cocoa Powder, Whipped Cream,
Flavored Syrups
Barista & Power Included

Charred Kale,
Feta Cheese, Whole Wheat Wrap (V)

Breakfast Burrito, Cage Free Scrambled Eggs,
Sautéed Onions & Peppers, Jack Cheese (V) Served
with Sour Cream (GF, V) and Salsa (GF, DF, Vegan)

Egg Bites

Spinach & Gruyere (V, GF)
Applewood Smoked Bacon and Cheddar (GF)

\$14 Each

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

BREAKFAST > PLATED BREAKFAST



PLATED BREAKFAST

Minimum of 10 people

Your Choice of One Starter and One Entree

Florida Orange Juice, Freshly Baked Pastries, Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas.

STARTERS – SELECT ONE

Melon Scoops In Sparkling Cider (GF, DF, Vegan)

Warm Cinnamon Bread Pudding (V)

Vanilla Bavarian, Seasonal Berry Marmalade

Fresh Melon, Berries, Flavored Yogurt (GF, V)

Morning Trifle (V)

Seasonal Fresh Fruit, Sweet Brioche, Whipped Cream

Fresh Seasonal Berries and Lemon Mousse (V)

ENTREE – SELECT ONE

Cage Free Scrambled Eggs, Fresh Chives (GF)

Crisp Bacon, Griddled Potatoes

\$68 Per Person

French Toast Trio (V, N)

Cinnamon Bread, Banana Walnut Brioche, Carrot Bread, Maple Syrup, Butter, Link Sausage

\$68 Per Person

Flat Iron Grilled Petite Filet (GF)

Poached Lake Meadow Farm Egg, Steamed Asparagus, Potatoes "Bravas", Romesco Butter

\$80 Per Person

Based on 90 Minutes of Service. Additional Charge of \$3 Per Person for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

*Chef / Attendant / Bartender / Cashier Required - \$ 350 Each

SUSTAINABLE CONTINENTAL

\$64 Per Person

Organic Florida Orange Juice (GF, DF, Vegan)

Traditional and Chocolate Croissants (V)

Banana, Zucchini, Carrot Breakfast Breads (V, Contains Nuts)

Yuzu, Berries, All Natural Yogurt and Granola Parfaits (V, Contains Nuts)

Local Organic Whole Fruit (GF, DF, Vegan)

Anson Mills Steel Cut Oats (GF, DF, Vegan), Maple Chantilly Cream (GF, V)

Hammock Hollow Farms Orange Blossom Honey (GF, DF, V)

Organic Starbucks Coffee, Decaffeinated Coffee, Tazo Organic Teas



THEMED BREAKS

Pricing is based on 30 minutes of service

Minimum of 10 guests

WELCOME TO FLORIDA

\$38 Per Person

Orange Cooler (GF, V)
Brûlée Orange and Grapefruit Segments (GF, DF, Vegan)
Orange Candies: Sugared Orange Slices (GF), Orange Jelly Beans (GF)
Orange Gummy Bears (DF), Citrus Flavored Saltwater Taffy (GF, V)
Orange Coffee Cake (V, N)
Lemon Pound Cake (V)
*Lemon Gelato (V)

PALEO

\$38 Per Person

Selection of Gourmet Beef Jerky
Hard Boiled Eggs (GF, DF, V)
Paleo Snack Mix: Almond Flour, Honey, Coconut, Pumpkin Seeds, Sunflower Seeds, Almonds, Vanilla (GF, DF, V, N)
Terra Chips
Guacamole with Carrot & Celery Sticks (GF, DF, Vegan)
Sliced Organic Apples, Whole Bananas, Justin's Nut Butter Individual Packs (N)

TASTE OF THE ORIENT

\$40 Per Person

Warm Edamame, Wasabi, Chili and Furikake Flavored Salts (GF, DF, Vegan)
Asian Trail Mix: Dried Edamame, Wasabi Peas, Crispy Rice Crackers, Mini Pretzels, Chow Mein Noodles, Goldfish (V)
Vegetable Pot Stickers (DF, Vegan)
Red Chili Oil (DF, Vegan), Soy Sauce (DF, Vegan)

Fortune Cookies (V)
Green Tea Ice Cream* (GF, V)
Iced Green Tea (GF, DF, Vegan)

SWEET & SALTY

\$38 Per Person

Pretzel Bites (V, DF), Gourmet Mustards (GF, DF, Vegan), Beer Cheese Dip (V), Coarse Salt (GF, DF, Vegan)
Warm Baked Corn Chips, Fresh Tomato Salsa (GF, DF, Vegan)
Gourmet Cookies (V)
Chocolate Chip, Double Chocolate, Oatmeal Raisin, Peanut Butter (N), White Chocolate Macadamia Nut (N)
Milk Chocolate Covered Pretzel Sticks (V)
Warm Candied Walnuts (N, GF, DF, V)

CHOCOLATE INDULGENCE

\$40 Per Person

Chocolate Dipped Strawberries (GF, V)
Chocolate Dipped Mint Marshmallows (GF)
Chocolate Fudge Brownies (V)
Orange and Raspberry Moon Pies (N)
Vanilla and Chocolate Milkshakes (GF, V),
Topped with Mini Donuts* (V)

TEA TIME

\$40 Per Person

Selection of Tea Sandwiches
Selection of French Macarons (V, GF, N)
Lemon & Orange Madeleines (DF, V)
Fresh Fruit Tarts
Raspberry Infused Water (GF, DF, Vegan)
*Gourmet Tea

MEDITERRANEAN

\$45 Per Person

Olives & Antipasto: Kalamata, Castelvetrano, Cerignola and Niçoise Olives, Cornichons, Peppadews,
Black Olive Tapenade (GF, DF, Vegan), Mozzarella Balls (GF, V)
Chickpea Hummus, Avocado Hummus (GF, DF, Vegan)
Pita Chips (DF, V), Assorted Crisp Market Vegetables (GF, DF, Vegan)
Artisan Imported Meats: Prosciutto, Salami, Capicola, (GF, DF), Mortadella (GF, DF, N)
Crusty Breads (V)

POPCORN COUTURE CINEMA BREAK

\$24 Per Person

Freshly Popped Popcorn Tossed with Gourmet Ingredients

Choice Of Two Selections

"All American" (N)

Bowtie Pretzels, Peanuts, M&M's®

"The King and I" (V)

Curry Powder, Dried Fruit, Yogurt Covered Raisins

"Rio Bravo" (V, GF)

Chipotle Chili Powder, Corn Chips, Lime Wedge

"Mr. Moto" (V)

Teriyaki Sauce, Wasabi Peas and Rice Crackers. Served In Chinese Take-Out Containers

"Bed Time For Bonzo" (V)

Banana Chips, Nestle® Chocolate Buncha Crunch, Toasted Coconut

FROZEN YOGURT YOUR WAY

\$28 Per Person

*Frozen Yogurt Flavors

~ Select Two~

Georgia Peach, Strawberry, Chocolate, French Vanilla (GF, V)

Toppings *~ Select Six~*

Strawberry, Blueberry, Mango, Kiwi (GF, DF, Vegan)

M&M's (GF, V), Oreo Crumbles (DF), Mini Peanut Butter Cups (V, Contains Nuts),
Coconut Flakes (GF, DF, Vegan), Peanuts (GF, DF, Vegan), Captain Crunch Cereal (DF, V)

All Served with Chocolate and Caramel Sauces (GF, V)

GOURMET SNACK SHOP

\$34 Per Person

Select Ten:

Marcona Almonds (GF, DF, Vegan, N)	Licorice (DF, Vegan)
Dark Chocolate Covered Almonds (GF, DF, Vegan, N)	Swedish Fish (GF, DF, Vegan)
Banana Chips (GF, DF, Vegan)	Malt Balls (V)
Dried Apricots (GF, DF, Vegan)	Jelly Beans (GF)
Dried Apple Rings (GF, DF, Vegan)	Sour Patch Kids (GF, DF, Vegan)
Cashews (GF, DF, Vegan, N)	Chocolate Covered Espresso Beans (GF, DF, Vegan)
Crystalized Ginger Slices (GF, DF, Vegan)	White Chocolate Covered Pretzels (V)

MAKE YOUR OWN TRAIL MIX

\$30 Per Person

Mixed Nuts (GF, DF, Vegan, N)
M&Ms®
Raisins (GF, DF, Vegan)
Dried Cranberries (GF, DF, Vegan)
Dried Papaya (GF, DF, Vegan)
Dried Mango (GF, DF, Vegan)
Gummy Bears (GF)
Candied Pecans (GF, DF, Vegan, N)
Mini Pretzels (V)
Wasabi Peas (DF, Vegan)
Chex Mix (V)
Season's Harvest Whole Fruit Selection (GF, DF, Vegan)

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

*Chef / Attendant / Bartender / Cashier Required - \$ 350 Each

A LA CARTE BREAK ITEMS

Cold Brew & Nitro Brew

Minimum 100 Guests/30 minutes of service

Cold & Nitro Brewed Iced Coffee
Simple Syrup, Agave, Toasted Coconut,
Chocolate Shavings, Flavored Syrups,
Whipped Cream, Caramel,
Chocolate Sauces
Barista and Power Included

\$14 Per Person

Specialty Coffee Bar

Minimum 100 Guests/30 minutes of service

Cappuccinos, Lattes, Espressos
Shaved Cinnamon, Chocolate, Cocoa,
Whipped Cream, Flavored Syrups
Barista and Power Included

\$14 Per Person

Donuts

(Minimum of 1 dozen per flavor/3 weeks lead time)

Blueberry Cake (V), Boston Cream (V), Glazed, Jelly

Filling (V),

Fruity Pebbles (V), Maple Bacon, Pink Icing Rainbow

Sprinkles (V), Red Velvet (V), Oreo (V)

\$105 per dozen

Muffins (V)

Blueberry, Bran, Cranberry Orange, Chocolate Chip,

Seasonal Flavor

\$105 Per Dozen

Croissants (V)

Pure Butter Croissants, Chocolate Croissants

Drip Coffee

Minimum 50 Guests/30 minutes of service

Coffee From Around The World

Select Two:

Cafe Estima, South America

Cafe Verona, Italy

Cafe Pike, Seattle

Cafe French, France

Barista Included

\$14 Per Person

Rice Krispie Treats (V)

Plain and Cocoa

\$105 Per Dozen

Macarons (V, GF, N)

Select up to three flavors

Fudge, Chocolate, Chocolate Orange, Coffee,

Hazelnut, Caramel, Mango, Raspberry, Orange,

Violet Blueberry, Strawberry, Citrus, Spice

(Seasonal), Mint Chocolate (Seasonal)

\$108 Per Dozen

Chocolate Dipped Strawberries (GF, V)

\$108 Per Dozen

Individual Granola Bars (V, N)

\$9 Each

88 Acres Seed & Oat Bars (GF, Nut Free)

\$12 Each

Assorted Candy Bars (V, N)

\$10 Each

\$105 Per Dozen

Danishes (V)

Cheese, Chocolate Twist, Greek Yogurt Cherry,
Blueberry, Strawberry Cheesecake, Blackberry
Creme, Apple, Maple Pecan

\$105 Per Dozen

Crumb Cakes (V,N)

Orange, Exotic Fruit, Strawberry

\$105 Per Dozen

Fruit Breads (V, N)

Banana, Zucchini, Carrot

\$105 Per Dozen

Bagels (V)

Plain, Cinnamon Raisin, And Everything
Low-Fat and Flavored Cream Cheese, Sweet Butter,
and Preserves

\$105 Per Dozen

Cinnamon Rolls (V)

\$105 Per Dozen

Pound Cakes (V)

Vanilla, Chocolate, Lemon Poppy Seed

\$105 Per Dozen

Homemade Biscotti (V, N)

Cherry Pecan, Chocolate Hazelnut, Almond

\$105 Per Dozen

Season's Harvest Whole Fruit Selection (GF, DF,
Vegan)

\$8 Each

Fresh Fruit Kabobs (GF, DF, Vegan), Yogurt Dip (GF,
V)

\$10 Each

Sliced Fresh Fruit Display (GF, DF, Vegan)

Milk Chocolate Dipped Pretzel Sticks (V)

\$8 Each

Hot Pretzels, Yellow Mustard (V)

\$12 Each

Sabra Hummus Pack, Pretzel Chips (V)

\$14 Each

Chips, Pretzels, Tortilla Chips

Onion Dip (GF), Salsa (GF, DF, Vegan), Guacamole
(GF, DF, Vegan)

\$18 Per Person

Boom Chicka Pop, Sweet & Salty Kettle Corn

\$10 Each

Individual Bags of Potato Chips, Pretzels, Popcorn,
and Party Mix

\$10 Each

Yogurt Covered Pretzels - Strawberry, Key Lime,
Blueberry (V)

\$14 Per Bag

Individual Bags of Mixed Nuts

\$10 Per Bag

Individual Bags of Trail Mix

\$10 Per Bag

Haagen-Dazs® Novelty Ice Cream Bars, Fresh Fruit
Bars

\$11 Each

Infused Spring Water

Your Choice of Orange, Raspberry, Lemon,
Cucumber Mint

*An Environmentally Friendly Alternative to Bottled
Water*

\$85 Per Gallon

\$21 Per Person

Sargento Balanced Break Pack
Cheese & Crackers (V)
(15-Day Lead Time)
\$14 Each

String Cheese (GF, V)
\$7 Each

Assorted Plain and Fruit Flavored Yogurts (V)
\$10 Each

Bare Organic Apple Chips (V)
\$10 Each

Nutritional Bars (V, N)
\$10 Each

Carrot and Celery Pack, Ranch Dipping Sauce (V)
\$14 Each

Sliced Apple Pack, Caramel Dipping Sauce (V)
\$14 Each

Destemmed Grape Cup (GF, DF, Vegan)
\$11 Each

Wonderful Pistachios – 100 Calorie Pack (DF, Vegan,
N)
\$10 Each

Freshly Baked Cookies (V)
\$105 Per Dozen

Fresh Butterfinger® (V, N) or Chocolate Fudge
Brownies (V)
\$105 Per Dozen

Specialty Iced Teas:

Pomegranate Iced Tea
Rosemary Laced Lemonade
Green Tea Mojito Iced Tea
\$115 Per Gallon

Lemonade and Fruit Punch
\$105 Per Gallon

Selection of Juices
Chilled Florida Orange, Grapefruit, Tomato, V-8®,
Apple, Pineapple, Grape, and Cranberry
\$180 Per Gallon

Assorted Bottled Juices
\$13 Each

Assorted Bottled Arizona Iced Teas®
\$13 Each

The Republic of Tea Bottled Iced Teas®
Mango, Pomegranate, and Darjeeling
\$14 Each

Assorted Bottled Water to Include Carbonated and
Still
\$11 Each

Assorted Regular and Diet Soft Drinks
\$11 Each

Red Bull Energy Drink
(Regular & Sugar Free)
\$14 each

Freshly Brewed Starbucks® 100% Colombian
Coffee, Decaffeinated Coffee, Herbal Tea Selection
\$180 Per Gallon

ALL-DAY BEVERAGE BREAK PACKAGE

\$75 Per Person

8 Hour Period

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea Selection
Assorted Regular and Diet Soft Drinks
Assorted Bottled Waters to Include Carbonated and Still

HALF-DAY BEVERAGE BREAK PACKAGE

\$55 Per Person

4 Hour Period

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea Selection
Assorted Regular and Diet Soft Drinks
Assorted Bottled Waters to Include Carbonated and Still

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

LUNCH > LUNCH OF THE DAY BUFFET

MONDAY

\$95 per person

**If not selecting the menu of the day, additional \$6.00 per person*

FRESH HARVEST

Roasted Carrot-Tumeric Soup (GF, DF, Vegan)

Florida Chopped Salad (GF, DF, Vegan)

Hand Cut Romaine and Iceberg Lettuce, Citrus, Tomato, Red Onion, Cucumber, White Mango Balsamic Vinaigrette (GF, DF, Vegan)

Anson Mills Farro Salad (V)

Slow Roasted Ancient Farro, Butternut Squash, Dates, Radicchio, Blue Cheese, Parsley, Dijon Vinaigrette

Roasted Beet Salad (GF, V, Contains Nuts)

Red & Gold Beets, Pickled Red Onion, Roasted Pistachios, Goat Cheese, Mint, Mandarin Orange Vinaigrette

Tricolor Fusilli Pasta Salad (V)

Tricolor Fusilli Pasta, Asparagus, Olives, Parmesan Cheese, Tear Drop Peppers, Artichoke Hearts, Creamy Italian Dressing

Dijon & Herb Marinated Chicken Thighs

Green Apple Cabbage Slaw, Roasted Chicken Jus (GF, DF)

Toasted Fennel Seed Rubbed Salmon

Grilled Swiss Chard, Caramlized Onion, Roasted Pear Vinaigrette (GF, DF)

Cavatappi Pasta

Blistered Heirloom Cherry Tomato, Spinach, Nut Free Pesto, Nicoise Olive (V)

Roasted Baby Vegetables (GF, DF, Vegan)

Artisan Bread, Butter (V)

DESSERTS

Chocolate Avocado Mousse (GF, DF, Vegan)

Chocolate Pear Dome

Spiced Pumpkin Cupcake, Cream Cheese Frosting (V)

Apple Crumb Pie (V)
Blackberry Lime Mousse Savarin

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas

PROTEIN ENHANCEMENT

Teriyaki Angus Beef

Caramelized Bok Choy, Crispy Shallots, Shitake Miso Jus (GF, DF)

\$14 per person

VEGAN ENHANCEMENT – MINIMUM ORDER OF 50% OF GUARANTEE

Falafel, Crispy Chickpea Fritter

Shredded Lettuce, Tomato (Vegan, DF)

Tzatziki Sauce, Warm Pita (V)

\$10 per person

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

TUESDAY

\$95 per person

**If not selecting the menu of the day, additional \$6.00 per person*

RIO BRAVO

Vegetable Tortilla Soup (GF, DF, Vegan)

Crispy Tortilla Strips (GF, Vegan, Avocado Cream (GF, V)

Taquiera Salad (GF)

Diced Romaine Lettuce, Sour Orange Chicken, Cherry Tomatoes, Onion, Pepper Jack Cheese, Guajillo Chile Crema (GF)

Sweet Corn and Cabbage Salad (GF, V)

White Corn, Shredded Savoy Cabbage, Carrots, Sweet Bell Peppers, Tomatoes, Cotija Lime Dressing

TEX-MEX Pasta Salad (V)

Farfalle Pasta, Braised Black Beans, Roasted Corn, Grape Tomato, Smoked Jalapeno Ranch

Cucumber & Jicama Salad (GF, DF, Vegan)

Seedless Cucumber, Julienne Jicama, Red Onion, Sweet Peppers, Mexican Oregano, Avocado Dressing

Beef "Ropa Vieja"

Blade Steak, Sofrito, Stewed Tomato (GF, DF)

Pollo a la Brasa

Peruvian Style Chicken, Aji Verde (GF)

Yellow Cilantro Rice (GF, DF, Vegan)

Borracho Beans Slow Cooked Pinto Beans

Vegan Sausage (DF, Vegan)

Tajin-Oregano Roasted Squash, Purple Potato (GF, DF, Vegan)

Tortilla Chips (GF, DF, Vegan) with Salsa and Pico de Gallo (GF, DF, Vegan)

DESSERTS

Flan (V)

Almond Milk Rice Pudding, Fruit Salsa (GF, DF, Vegan, Contains Nuts)

Churro, Spiced Chocolate Sauce (V)

Caramel Banana Tart

Pineapple Tres Leches (V)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas

PROTEIN ENHANCEMENT

Seared Snapper

Chimichurri Rojo, Aji Amarillo Sauce, Toasted Pumpkin Seeds (GF)

\$14 per person

VEGAN ENHANCEMENT – MINIMUM ORDER OF 50% OF GUARANTEE

Black Bean & Corn Empanadas (GF, DF, Vegan)

Toasted Cumin & Lime Creme Fraiche

\$10 per person

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

WEDNESDAY

\$95 per person

*If not selecting the menu of the day, additional \$6.00 per person

CUCINA ITALIANA

Tuscan White Bean Minestrone Soup (Vegan, GF, DF)

Baby Kale Salad (V)

Shaved Red Onion, Sundried Tomatoes, Pecorino, Herb Croutons, Lemon Garlic Vinaigrette

Pearled Couscous Salad (DF, Vegan)

Marinated Artichoke Hearts, Roasted Peppers, Red Onion, Lima Beans, Sundried Tomatoes, White Wine Vinaigrette

Fennel Salad (GF, V, N)

Shaved Fennel, Arugula, Celery, Granny Smith Apple, Walnut,
Grated Pecorino Cheese, Meyer Lemon Vinaigrette

Mediterranean Style Quinoa Salad (GF, DF, Vegan)

Garbanzo Beans, Greek Olives, Grape Tomatoes, Cucumbers, Harissa Lemon Dressing

Pan Roasted Chicken Breast (GF, DF)

Charred Rapini, Caramelized Fennel, Vermouth Sauce

Seared Grouper (GF, DF, Contains Nuts)

Heirloom Tomato-Cucumber Slaw, Mint, Italian Salsa Verde

Trecce Arrabbiata (V)

Imported Artisanal Twisted Pasta, Slow Cooked Plum Tomato, Calabrian Chili

Garlic-Thyme Roasted Organic Vegetables (GF, DF, Vegan)

Artisan Bread, Butter

Desserts

Limoncello Cupcake

Chocolate Torta Caprese (GF, V)

Kahlua Tiramisu

Turron Almond Tart (V, N)

Mixed Berries, Zuppa Anglaise (GF, DF, Vegan)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas

PROTEIN ENHANCEMENT

Seared Angus Beef

Borolo Sauce, Toasted-Kale Burssel Sprout "Caesar" (GF, DF, N)

\$14 per person

VEGAN ENHANCEMENT – MINIMUM ORDER OF 50% OF GUARANTEE

Beyond Italian "Sausage"

Sweet Peppers & Onions, Hoagie Roll (Vegan, DF)

\$10 per person

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

THURSDAY

\$95 per person

**If not selecting the menu of the day, additional \$6.00 per person*

PACIFIC TRADEWINDS

Thai Curry Vegetable Soup

Baby Corn, Shimeji Mushrooms, Tofu, Coconut Milk (GF, DF, Vegan)

Chow Mein Salad (DF, Vegan)

Mixed Baby Greens, Scallions, Carrots, Cucumber, Chow Mein Noodle, Sesame Dressing (DF, Contains Nuts)

Thai Cabbage Slaw (DF, Vegan)

Red and Green Cabbage, Carrot, Red Onion, Bean Sprouts, Cilantro, Ginger Dressing

Sesame Noodle Salad (DF, Vegan)

Lo Mein Noodles, Bok Choy, Bell Pepper, Straw Mushrooms, Scallions, Baby Corn, Edamame, Asian Dressing

Green Papaya Salad (GF, DF, Vegan)

Green Papaya, Grape Tomato, Radish, Haricot Verts, Pickled Ginger, Rice Wine Vinigrette

Grilled Belle & Evans Chicken

Flowering Broccoli, Red Onion, Beech Mushrooms, Garlic Sauce (GF, DF)

Line Caught Mahi Mahi

Water Chestnut and Napa Cabbage Slaw, Soy-Ginger Glaze (GF, DF)

Mushrooms & Pork Belly Fried Wild Rice

Oyster Mushrooms, Egg, Crispy Cured Pork Belly (GF, DF)

Coconut Jasmine Rice, Toasted Sesame (GF, DF, Vegan)

Blistered Green Beans

Ginger Scented Acorn Squash, Chili Crunch (GF, DF, Vegan)

DESSERTS

Passion Fruit Dome

Mango Tapioca (GF, DF, Vegan)

Pandan Chiffon Cake, Banana Cream

Chocolate Egg Tart

Coffee Cream Cake

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas

PROTEIN ENHANCEMENT

Korean BBQ Spiced Kalbi Beef

Sous Vide Blade Steak, Gochujang Sauce, Asian Pear Kimchee (GF, DF)

\$14 per person

VEGAN ENHANCEMENT – MINIMUM ORDER OF 50% OF GUARANTEE

Mongolian "Beef" Steak Tips

Sticky Soy Sauce, Charred Red Pepper, Bok Choy, Green Onions (Vegan)

\$10 per person

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

FRIDAY

\$95 per person

**If not selecting the menu of the day, additional \$6.00 per person*

THE OLIVE TREE

Persian Style Chicken and Barley Soup (DF, Contains Nuts)

French Green Salad (GF, DF, Vegan)

Organic Baby Lettuces, Nicoise Olives, Haricot Verts, Golden Potatoes, Marinated Artichokes, Lyonnaise Cut Onions, Dijon Dressing

Roasted Cauliflower Salad (DF, V)

Multicolored Cauliflower, Spiced Chickpeas, Toasted Sunflower Seeds, Dried Cranberries, Micro Arugula, Tahini Dressing

Greek Orzo Pasta Salad (V)

Orzo Pasta, Cucumber, Tomatoes, Sweet Peppers, Feta Cheese, Turmeric Lemon Vinaigrette

Tzatziki Potato Salad (GF, V)

Roasted Fingerling Potato, Cucumber, Red Onion, Dill Yogurt Dressing

Chicken Shawarma (GF, DF)

Warm Naan (V), Marinated Cucumber, Dill Yogurt (V)

Aleppo Pepper Spiced Sea Bass

Roasted Hen of the Woods Mushrooms, Asparagus, Roasted Red Pepper Cream Sauce (GF)

Lebanese Style Roasted Potato, Sumac, Crispy Garlic, Lemon (GF, N, Vegan)

Za'atar Roasted Seasonal Vegetables (GF, DF, Vegan)

DESSERTS

Walnut Baklava (V, Contains Nuts)
Lemon Mousse, Sesame Brittle (GF, DF, Vegan)
Chocolate Dipped Cherry Almond Biscotti (V, Contains Nuts)
Semolina Cream Cake
Chocolate Olive Oil Brownie (V)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas

PROTEIN ENHANCEMENT

Moroccan Lamb Stew

Root Vegetables, Stone Fruit, Kalamata Olives, Tomato (GF, DF)

\$14 per person

VEGAN ENHANCEMENT – MINIMUM ORDER OF 50% OF GUARANTEE

Red Rice & Lentil Pilaf

Roasted Parsnip, Golden Raisins, Fried Tempeh Crumble, Pickled Red Onions, Pomegranata Arils (GF, Vegan)

\$10 per person

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

SATURDAY

\$95 per person

**If not selecting the menu of the day, additional \$6.00 per person*

AMERICAN EATERY

Chicken Noodle Soup (DF)

Green Goddess Cobb Salad (GF)

Crisp Iceberg Lettuce, Hand Cut Chicken Breast, Applewood Smoked Bacon, Tomatoes,
Avocado, Green Goddess Dressing (V, GF)

Shaved Brussel Sprout Salad (GF, DF, Vegan)

Sun Dried Cranberries, Diced Pears, Crispy Onions, Smoked Maple Vinaigrette

Roasted Sweet Potato Salad (GF, DF, Vegan, N)

Baby Kale, Golden Raisins, Green Apple, Toasted Walnuts, Pomegranate Dressing

Wild Rice Salad (GF, DF, Vegan)

Green Peas, Grape Tomatoes, Cucumbers, Onion, Parsley-Lemon Mint Dressing

Espresso Rubbed Beef Tenderloin

Roasted Corn & Sweet Potato Slaw, BBQ Vin Blanc (GF)

Slow Roasted Maple Bourbon & Sorghum Glazed Chicken

Savory Parsley (GF, DF)

Mac and Cheese

Toasted Herb Panko, Smoked Cheddar Cheese (V)

Balsamic Glazed Brussel Sprouts

Tricolor Carrots, Herb Roasted Potatoes (GF, Vegan)

Corn Bread & Biscuits, Butter

DESSERTS

New York Cheesecake (V, Nut Free)

Chocolate Brownie Cake (V)

Coconut Cake (GF, DF, Vegan, Nut Free)

Key Lime Tart (V)

Chocolate Salted Caramel Tart (V)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas

PROTEIN ENHANCEMENT

Maple Bourbon Pork Collar

Grilled Pineapple-Jicama Slaw, Apricot Glaze (GF, DF)

\$14 per person

VEGAN ENHANCEMENT – MINIMUM ORDER OF 50% OF GUARANTEE

Impossible "Hot Dog"

Vegan Soft Roll, Sauerkraut, Yellow Mustard, Ketchup (Vegan)

\$10 per person

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

SUNDAY

\$95 per person

**If not selecting the menu of the day, additional \$6.00 per person*

GOLDEN HARVEST

Cauliflower-Leek "Chowder" (GF, V)

Strawberry Greens Salad (GF, V)

Baby Spinach, Baby Arugula, Strawberries, Red Onion, Candied Pecans,
Feta Cheese, Balsamic Dressing (GF, N)

Antipasto Potato Salad (GF, V)

Roasted Marble Potato, Olives, Artichoke Hearts, Fresh Mozzarella, Roasted Peppers, White Balsamic Dressing

Orecchiette Pasta Salad (DF)

Crispy Pancetta, Pepperoncini, Olives, Heirloom Cherry Tomatoes, Basil Vinaigrette

Green Bean Salad (GF, V, N)

Sea Salt Green Beans, Vidalia Onion, Radicchio, Slivered Almonds, Honey-Dijon Dressing

Soft Herb Marinated Chicken Breast

Blistered Grape Tomatoes, Capers, Meyer Lemon Vin Blanc (GF)

Pan Roasted Creekstone Beef

Marinated Organic Mushrooms, Peppercorn Sauce (GF, DF)

Mostaccioli Pasta

Tomato Basil Sauce, Fresh Mozzarella (V)

Crushed Red Pepper (GF, DF, Vegan), Grated Parmesan (GF, V)

Roasted Baby Vegetables, Lemon Dill Vinaigrette (GF, DF, Vegan)

Artisan Bread, Butter

DESSERTS

Strawberry Lime Tart

Lemon Blueberry Tart (V)

Mocha Bavarian

Praline Cream Puff (N)

Fresh Raspberries, Tangerine Curd (GF, DF, Vegan)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, and Herbal Teas

PROTEIN ENHANCEMENT

Seared Cobia

Roasted Artichoke, Provencal Sauce (GF, DF)

\$14 per person

VEGAN ENHANCEMENT – MINIMUM ORDER OF 50% OF GUARANTEE

Vegan Meatballs

Tomato Sugo, Mini Hoagie Rolls (Vegan)

\$10 per person

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

AVAILABLE ANY DAY OF THE WEEK

OLD WORLD DELI LUNCH

Roasted Tomato Soup (GF, DF, Vegan)

Tossed Garden Salad, Carrots, Cucumber, Tomato (GF, DF, Vegan)

Ranch (GF, V), Thousand Island (GF, DF, V), Italian Dressing (GF, DF, Vegan)

Deli Potato Salad (GF, DF, V)

Tomato, Cucumber, Red Onion, Red Wine Vinaigrette (GF, DF, Vegan)

Apple Cider Cole Slaw (GF, DF, V)

SELECT ONE

Assorted Cold Cuts To Include:

Roast Beef, Turkey, Salami, Ham (GF, DF)

Vermont Cheddar, Swiss Cheese (GF, V)

Selection of Artisan Breads

Lettuce, Sliced Red and Yellow Tomatoes, Dill

Pickles, Black Olives (GF, DF, Vegan)

Pepperoncini, Mayonnaise, Sun-Dried Tomato Aioli
(GF, DF, V)

Dijon and Grain Mustards (GF, DF, Vegan),

Horseradish Cream (GF, V)

\$83 Per Person

Sliced Roasts, Meats and Cheeses:

Black Forest Ham, Tuscan Salami, Capicola,

Prosciutto, Herb Roasted Chicken (GF, DF),

Mortadella (GF, DF, N)

Monterey Jack, Colby Cheese (GF, V)

Assorted Salads:

Albacore Tuna (GF, DF), Roasted Chicken (GF, DF),
Egg (GF, DF, V)

Selection of Artisan Breads

Lettuce, Sliced Tomato, Kosher Dill Pickles, (GF, DF,
Vegan)

Mayonnaise (GF, DF, V), Mustard (GF, DF, Vegan),
Horseradish Cream (GF, V)

\$86 Per Person

DESSERTS

Pineapple Upside Down Cake (V)

Old Fashion Chocolate Cake

Fresh Berry Tart

Carrot Cake, Cream Cheese Icing (V)

Chocolate Cream Tart (GF, DF, Vegan)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Herbal Teas.

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

LUNCH > GRAB & GO LUNCH



GRAB AND GO

Pricing is based on 60 minutes of service

BISTRO LUNCH – BOXED

\$74 each

Select up to Three Sandwiches/Salad Entree, One
Side Salad,
One Chips, One Dessert
Served in Individual Boxes with Whole Fruit and
Condiments

THE MARKET LUNCH – BUILD YOUR OWN

\$84 per person

Guests to Build Own Bagged Lunch
Select up to Three Sandwiches/Salad Entree,
Three Side Salads
Selection of Assorted Chips, Whole Fruit, Cookies
and Condiments

HAND CRAFTED SANDWICHES & ENTRÉE SALADS

THE NEW YORKER

House Roasted Prime New York Strip Loin, Horseradish Crème Fraiche, Brilliant-Savarin Cheese, Black Batard

ALL AMERICAN

Bourbon Glazed Smoked Virginia Ham, Alpine Swiss Cheese, Dijon Mustard, Kaiser

ITALIANO (N)

Prosciutto Cotto, Mortadella, Salami, Cherry Peppers, Black Olives, Provolone, Garlic Bread

THE PICNIC

House Brined, Cracked Pepper Turkey Breast, Smoked Gouda, Honey Mustard, Medianoche Bread

MEDITERRANEAN (DF, VEGAN)

Roasted Vegetables, Semolina Cous Cous "Salad", Ice Spinach, Cucumber, Organic Tomato, Wild Arugula, Tahini Spread, Whole Wheat Pita

THE GREENS

Grilled Chicken Caesar Salad

Romaine, Grilled Chicken, Parmesan Cheese, Herb Croutons, Caesar Dressing (Dressing includes anchovies)

Greek Salad (GF, V)

Romaine, Kalamata Olive, Cucumber, Tomato, Red Onion, Feta Cheese, Greek Dressing

Chef Salad (GF)

Mixed Greens, Turkey, Ham, Cheddar Cheese, Swiss Cheese, Tomato, Black Olives, Ranch Dressing

GOURMET SIDE SALADS

Red Roasted Potato Salad (GF, DF, Vegan)
Shaved Sweet Onion, Dijon Mustard, Black Pepper

Imported Ptitim Salad (DF, Vegan, N)
Heirloom Apple, Dried Cranberries, Toasted
Almonds,
Herb Vinaigrette

Toasted Fregola Pasta (V)
Romano Style Broccoli, Lemon, Perlini Mozzarella,
Sweet Basil Dressing

Toasted Quinoa (GF, DF, Vegan)
Roasted Zellwood Triple Sweet Corn, Toasted
Pumpkin Seeds,
Key Lime Shallot Vinaigrette

Farro Verde (DF, Vegan, N)
Green Bean Baton, Red Pepper, Toasted Hazelnut,

DESSERTS

Vanilla Sugar Cookie, Chocolate Chip Cookie,
Nonni's Cookie Biscotti, Oatmeal Cookie, Florida
Citrus Chocolate Chip Cookie,
Cinnamon Cookie (V)

GRAB AND GO ENHANCEMENTS:

Assorted Regular and Diet Soft Drinks
\$11 Each

Assorted Bottled Water to Include Carbonated and
Still
\$11 Each

Assorted Arizona Iced Teas®
\$13 Per Person

Assorted Bottled Juice
\$13 Each

Pommery Mustard Vinaigrette

Freshly Brewed Starbucks® 100% Colombian
Coffee, Decaffeinated Coffee, Herbal Tea Selection

CHIPS

\$180 Per Gallon

Miss Vickie's Potato Chips, Sun Chips,
Sea Salt Cracker Chips, Terra Chips

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

*Chef / Attendant / Bartender / Cashier Required - \$ 350 Each

LUNCH > PLATED LUNCH



PLATED LUNCH

Your Choice of One Starter and One Dessert to Compliment Your Choice of One Hot or Cold Entree.
Artisan Bread, Butter, Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas.

STARTERS – SELECT ONE

Organic Greens, Sweet Peas, Roasted Corn, Grape Tomato (GF, DF, Vegan)
Dill Buttermilk Dressing (GF, V)

Diced Romaine Lettuce, Heirloom Cherry Tomatoes, Pesto Marinated Mozzarella,
Castelvetro Olives, Parmesan, Sundried Tomato Dressing (GF, V, N)

Baby Organic Greens, Shelled Edamame, Carrot, Cucumber, Spiced Cashews,
Fried Rice Noodle, Sesame Dressing (Vegan, N)

Baby Spinach, Shaved Red Onion, Roasted Artichoke Hearts,
Marinated Mushrooms, Crispy Shallots, Red Wine Vinaigrette (GF, DF, Vegan)

Hand Cut Romaine and Iceberg Lettuces, Roma Tomatoes,
Shaved Red Onions, Cheddar Cheese, Buttermilk Ranch Dressing (GF, V)

Hearts of Romaine Lettuce, Applewood Smoked Bacon,
Grape Tomatoes, Tomato Jam, Blue Cheese, Peppercorn Dressing (GF)

Creamy Potato “Chowder”, Applewood Smoked Bacon, Lemon Thyme (GF)

Vine Ripe Tomato, Basil Soup (GF, DF, Vegan)

Roasted Carrot-Turmeric Soup (GF, DF, Vegan)

Broccoli, Vermont Cheddar Soup (GF, V)

HOT ENTREE – SELECT ONE

Cheese Filled Tortellini (V)

Tomato Cream Sauce, Cremini-Porcini “Bolognaise”, Pecorino Romano, Soft Herbs

\$80 per person

Cavatappi Pasta

Slow Braised Chicken Sugo, San Marzano Tomatoes, Fennel, Spinach, Imported Parmesan

\$80 per person

Sumac Marinated Pan Seared Chicken Breast (GF, N)

Baby Squash, Butternut Squash Puree, Roasted Marble Potato, Chicken Jus

\$82 per person

Brined Organic Chicken Breast

Farro Piccolo, Honey Glazed Root Vegetables, Marsala Sauce

\$82 per person

Faroe Island Salmon (GF)

Herbed Millet Polenta, Wild Mushroom Fricassee, Charred Broccolini, Sherried Tomato Vin Blanc

\$84 per person

Atlantic Cobia

Fregola Sardi, Haricot Verts, Petite Carrots, Romesco Sauce

\$86 per person

Grilled Filet Mignon of Beef

Carrot-Caraway Puree, Yukon Gold Potatoes, Cauliflower “Polonaise”, Red Wine Sauce

\$90 per person

DESSERTS – SELECT ONE

Chocolate Salted Caramel Tart, Coco Nib Tuile (V)
Farmer's Market Fresh Berry Cream Tart, Lemon Curd
Chocolate Cherry Cake, Mascarpone Cream
Caramel Apple Streusel Tart, Vanilla Cream (V)
Key Lime Pie, Pomegranate Whipped White Chocolate Ganache
Swan & Dolphin Cheesecake, Fresh Strawberry Lime Compote (V)
White and Dark Chocolate Marquise, Chocolate Sauce
Lemon Meringue Cream Puff, Black Berry Sauce
Avocado Chocolate Mousse and Raspberries in a Chocolate Cup (Vegan, GF)

Based On 120 Minutes of Service.

Additional Charge of \$6 Per Person Charged for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

SUSTAINABLE PLATED LUNCH – CHILLED

\$94 Per Person

STARTER

Yellow Fin Tuna "Ribbons" (DF, GF)

English Cucumbers, Candied Ginger-Tamari Vinaigrette

ENTREE

Chilled Rosa's Farm Sliced Beef (GF)

Mustard-Root Vegetables, Petite Romaine Leaves, Maytag Foam

DESSERT

Caramel Chocolate Tart (V)

Marbled Whipped Cream, Butterscotch

Organic Starbucks Coffee, Decaffeinated Coffee, Organic Teas

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

LUNCH > ENHANCEMENTS



LUNCH ENHANCEMENTS

Freshly Baked Breads (V)

Olive Ciabatta, Multigrain, Country Roll, Mediterranean Baguette, Pave Rustique, Grissini Breadsticks and Lavosh, Butter, Extra Virgin Olive Oil, Coarse Sea Salt

\$7 Per Person

Freshly Brewed Tazo® Iced Tea Service

\$5 Per Person

Rosemary Infused Lemonade Service

\$6 Per Person

Pomegranate Iced Tea Service

\$6 Per Person

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

RECEPTION > TEASERS



COLD TEASERS

\$12 each

Minimum order of 50 each

*All Cold Teasers Displayed from a Station or Butler
Passed*

Compressed Melon, Feta, Mint, Balsamic Shot (GF,
V)

Bruschetta, Heirloom Tomato, Fresh Mozzarella,
Basil Shot (GF, V)

Brie Tart (V, N)

Brie Mousse, Pear, Candied Pecan, Fig

Deviled Eggs, Avocado Puree (GF, DF, V)

Vegetable Sushi, Asparagus, Carrot, Cucumber (GF,
DF, Vegan)

Roasted Beet, Goat Cheese Mousse, Pistachios,
Phyllo Cup (N)

Thai Melon Salad Cup, Cantaloupe, Honeydew,
Watermelon, Chili-Lime Vinaigrette, Peanut, Mint
(GF, DF, Vegan, N)

Green Gazpacho Shot, Bell Pepper, Cucumber,
Jalapeno, Avocado, Basil Oil (GF, DF, Vegan)

HOT TEASERS

\$12 each

Minimum order of 50 each

Only offered from a Station

Pimento Cheese Croquette, Brioche Puree (V)

Honey Goat Cheese Phyllo, Basil (V)

Cotija Cheese Arepa, Charred Tomato Salsa (V)

Asiago and Romano Cheese Arancini, Tomato
Fondue (V)

Spanokopita (V)

Fig Mascarpone Purse, Fennel Puree, Pistachio (V, N)

Vegetable Samosa, Mint Cilantro Chutney (V)

Wild Mushroom Arancini, Red Pepper Nage (V)

Gochujang Glazed Jumbo Shrimp Skewers,
Scallions, Toasted Sesame (GF, DF, Shellfish)

Tempura Shrimp

Black Garlic, Red Pepper Jelly, Shiso (DF, Shellfish)

Crab Cakes (Shellfish), Remoulade (DF, V)

Shrimp & Crab Ceviche Shot (GF, DF, Shellfish)

Crab Rangoon Dip

Crab Stick, Cream Cheese, Sweet Thai Chili, Wonton
Cup

Espelette Rock Shrimp (GF, DF, Shellfish)

Espelette Seasoned Rock Shrimp, Roasted Corn,
Pico de Gallo

Poached Shrimp Pipette, Lemongrass Cocktail
Sauce (GF, DF)

Smoked Salmon Mousse Cone

Smoked Salmon, Capers, Dill, Everything Bagel
Cream Cheese (N)

Poached Lobster Tail Tart, Herb Buttermilk
Emulsion,
Candied Lemon Rind

Spicy Tuna Tartar, Sesame Cone (DF, N)

Togarashi Seared Ahi Tuna Lollipop (GF, DF)

Smoked Chicken, Lemon Thyme Aioli Cone (N)

Buffalo Chicken, Blue Cheese Taco (GF)

"BLT" Applewood Smoked Bacon, Lettuce, Tomato
Cone (N)

Impossible Taco (GF, DF, Vegan)

Plant Based Beef, Lettuce, Tomato, Chipotle Vegan
Mayo

Cuban Taco (GF)

Shredded Pork, Ham, Swiss Cheese, Dill Pickle,
Yellow Mustard Dijonnaise

Sweet Corn Custard Shot, Cripsy Pancetta, Chives

Chicken Ropa Vieja Empanada, Aji Verde

Bacon Wrapped Chicken & Jalapeno, Smoked
Tomato (GF, DF)

Buffalo Chicken Spring Rolls, Blue Cheese Sauce

Buffalo Chicken Meatball, Celery Root Puree

Thai Chicken Skewers, Thai Curry Sauce (GF, DF, N)

Mini Chicken Wellington, Porcini Truffle Puree

Mini Beef Bourguignon, Carrot Puree, Micro Parsley

Jamaican Style Beef Patty, Citrus Coriander Creme

Cuban Spring Rolls

Jamon Croquettes, Tomato Aioli

Short Rib & Manchego Empanada, Truffle Aioli

(GF)

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

All Food & Beverage is subject to 26% Service Charge plus 6.5% Sales Tax

*Chef / Attendant / Bartender / Cashier Required - \$ 350 Each



DISPLAYED CLASSICS

ARTISAN IMPORTED CHEESES (GF, V)

Brie, Cambozola, Pecorino, Emmentaler, English Cheddar, Naked Goat
Dried Fruit, Nuts, Fig Puree, Balsamic Syrup (GF, DF, Vegan, N),
Crusty Breads (V)

\$42 Per Person

CHARCUTERIE

Serrano Ham, Sweet Coppa, Prosciutto de Parma, Calabrese, Toscano, Napoli,
Pickled Vegetables, Mustards, Wild Honey, Fig, Date Nut Cake,
Assorted Crusty Breads

\$45 Per Person

SEASONAL VARIETY OF RAW VEGETABLES (GF, DF, VEGAN)

Asiago Cream and Herb Buttermilk (GF, V))

\$30 Per Person

ASSORTED DIPS

Marinated Feta (GF), Spiced Hummus (GF, DF), Whipped Ricotta & Sundried Tomato (GF)
Mediterranean Pita, Lavosh, Crusty Breads (V)

\$30 Per Person

MARINATED ROASTED VEGETABLES (GF, DF, VEGAN)

Eggplant, Peppers, Squash, Asparagus, Wild Mushrooms, Red Onions
Crusty Breads (V)

\$32 Per Person

ARRAY OF SUSHI ROLLS

Sashimi (GF, DF), Nigiri (GF, DF), Rolls (GF, DF)

Served with Wasabi (DF, Vegan), Soy (DF, Vegan), and Pickled Ginger (GF, DF, Vegan)

Five Pieces Per Person

\$55 Per Person

RAW BAR

Served with Bloody Mary Cocktail Sauce (GF, DF, Vegan), Dijon Aioli (GF, DF), Red Wine Mignonette (GF, DF) and Fresh Lemon Wedges (GF, DF, Vegan)

SEASONAL EAST AND WEST COAST OYSTERS (GF, DF, SHELLFISH)

\$12 Per Item

SNOW CRAB CLAWS (GF, DF, SHELLFISH)

\$14 Per Item

CARIBBEAN WHITE SHRIMP (GF, DF, SHELLFISH)

\$12 Per Item

KING CRAB LEGS (GF, DF, SHELLFISH)

\$16 Per Item

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*



COOKING STATIONS

Minimum 100 guests required

***BRUSCHETTA BAR TRIO (V, N)**

Thyme-Lemon Marinated Heirloom Tomato, Pesto, Pearlini Mozzarella, Micro Basil

Olive Tapenade, Goat Cheese Spread

Sundried Tomato Confit, Wild Mushrooms

(2 Attendants Required)

\$30 Per Person

***FLORIDA CEVICHE (GF, DF, SHELLFISH)**

Black Grouper, Wild Caught Gulf Shrimp, Jicama, Sweet Pepper, Citrus Marinade, Micro Cilantro

(Attendant Required)

\$32 Per Person

***FLORIDA GRIDDLE CAKES WITH SHRIMP**

Zellwood Corn Griddle Cakes, Florida White Shrimp, Roasted Sweet Peppers, Creme Fraiche, Lime Wedge,

Shrimp "Bisque"

(Attendant Required)

\$36 Per Person

***COLD NOODLE STATION (DF, V)**

Ramen Noodle, Edamame, Green Onions, Grape Tomato, Cucumber, Sesame Soy Dressing, Micro Shiso

(Attendant Required)

\$30 Per Person

***TUNA TOSTADA (GF, DF, N)**

Sushi Grade Tuna, Pico De Gallo, Avocado, Salsa Macha, Chipotle Aioli, Serrano

(2 Attendants Required)

\$36 Per Person

***SUNSHINE GARDEN PITA (DF, VEGAN)**

Mini Sabbich, Fried Eggplant, Tomato-Cucumber & Onion Salad, Pickled Watermelon Radish, Tahini Garlic Sauce, Amba, Micro Parsley, Pita

(2 Attendants Required)

\$30 Per Person

***TUNA POKE RICE BOWL (GF, DF)**

Grade "A" Tuna, Sushi Rice, Avocado Relish, Red Onion, Tamari Ginger Dressing, Crispy Vermicelli

(2 Attendants Required)

\$36 Per Person

***CHICKEN "CHIPOTLE" BOWL (GF)**

Slow Braised Chicken Tinga, Yellow Cilantro Rice, Pinto Bean Salad, Zellwood Corn, Queso Fresco, Guacamole, Mexican Crema, Pico De Gallo, Shredded Lettuce, Salsa Tatemada, Salsa Verde

(2 Attendants Required)

\$36 Per Person

***Brasied Beef Barbacoa "Chipotle" Bowl (GF)**

(2 Attendants Required)

\$38 Per Person

***MONGOLIAN VEGETABLE RICE BOWL (GF, DF, VEGAN)**

Stir Fried Vegetables, Silken Tofu, Bok Choy, Steamed Rice, Coconut Curry, Crispy Rice Noodle

(2 Attendants Required)

\$30 Per Person

Glazed Chochugaru Chicken

(2 Attendants Required)

\$36 Per Person

Honey Garlic Shrimp

(2 Attendants Required)

\$38 Per Person

***NOT SO TRADITIONAL WALDORF SALAD (GF, DF, VEGAN, N)**

Caramelized Walnuts, Grilled Apples, Celery Root, Macerated Sour Cherries, Chopped Romaine Waldorf Salad Dressing (GF, DF, Vegetarian)

(Attendant Required)

\$26 Per Person

***NOT SO TRADITIONAL WALDORF SALAD WITH GRILLED CHICKEN (GF, DF, N)**

(Attendant Required)

\$32 Per Person

***HAND CRAFTED ITALIAN MEATBALLS**

San Marzano Tomato Basil Sauce, Parmesan & Mascarpone Polenta, Genovese Basil

(Attendant Required)

\$26 Per Person

***FISH TACOS**

Flaked Florida Grouper (GF, DF), Warm Flour Tortillas (DF, Vegan),

Salsa Verde, Pico De Gallo, Shredded Cabbage, Diced Tomatoes, Fresh Guacamole, Lime Wedges, Hot Sauces

(GF, DF, Vegan)

Total of 2 Per Person

(Attendant Required)

\$38 Per Person

***OVEN ROASTED BLACK GROUPER**

Toasted Herb Panade, Florida Corn Silk, Piperade, Capers

(2 Attendants Required)

\$42 Per Person

***SUPER MAC & CHEESE**

Creamy Mac & Cheese with Smoked Gouda, Cheddar and Gruyere Cheeses (V)

Toppings: Peas, Roasted Red Peppers, Crispy Fried Onions, Mushrooms, Bacon

(2 Attendants Required)

\$36 Per Person

***JERK CHICKEN (GF)**

Caribbean Spiced Chicken Thighs, Coconut Rice, Stewed Pigeon Peas, Green Papaya-Chili Pepper Slaw,

Creamy Chipotle Yogurt Sauce

(2 Attendants Required)

\$36 Per Person

***LITTLE ARGENTINA**

Grilled Chimichurri Flank Steak (GF, DF), Cilantro Lime Rice (GF, DF),

Jicama-Cabbage Slaw (GF, Vegan)

(2 Attendants Required)

\$44 Per Person

***YUCATAN STYLE BBQ PORK (GF)**

Achiote-Guajillo Kurobuta Pork Shoulder, Corn Tortillas, Stewed Black Beans, Pineapple-Cilantro Relish, Pickled Red Onions, Cotija Cheese
(2 Attendants Required)

\$34 Per Person

***JAPACHE (GF, DF)**

Sweet Soy Marinated Sweet Potato Noodles, Black Angus Ribeye, Sauteed Spinach, Carrots, Toasted Sesame Seeds, Chili Crunch
(2 Attendants Required)

\$38 Per Person

***HAND CRAFTED CORN EMPANADAS**

Choice of 2

Braised, Shredded Beef (GF)
Ancho Marinated Chicken (GF)
Hand Pulled Chicken (GF)
Guava and Cheese (GF, V)
Black Bean and Corn (GF, DF, Vegan)

Served With:

Toasted Cumin & Lime Crème Fraiche (GF, V)
Green Chile Aioli (GF, V)
Chipotle Ranch (GF, V)

Total of 2 Per Person

(Attendant Required)

\$24 Per Person

***PASTA STATION - SELECT 2**

(2 Attendants Required)

\$44 Per Person

CAVATELLI PASTA

Braised Short Rib "Bolognaise", Carrot, Onion, Pork
Tomato Sugo
Pecorino Romano Cheese

CAMPANELLE PASTA (V)

Bellflower Shaped Pasta, Roasted Mushrooms, Peas,
Parmesan Cream, White Truffle, Black Pepper

PIPETTE PASTA

Pipe Shaped Pasta, Marinara Sauce, Calabrian Chili,
Angus Beef "Ragu" Herbed Ricotta, Toasted
Buttered Breadcrumbs (V)

Enhancement/Sub:
Impossible Meat "Ragu"

GARGANELLI PASTA ALLA NORMA (V)

Folded Tube Shaped Pasta, Eggplant, Capers,
Oregano, Shaved Ricotta Salata, Tomato Basil Sauce

PENNE AMATRICIANA

Quill Shaped Pasta, Pancetta, Red Onion,
San Marzano Tomato, Chiles, Locatelli Cheese

ORECCHIETTE PASTA

Ground Italian Sausage, Fennel Pollen, Sautéed
Spinach, Saffron, Slow Roasted Tomato Sugo,
Grated Parmesan

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

CARVING STATIONS

(Attendant Required for All Carving Stations)

All Carving Stations Served with Sliced Silver Dollar Rolls

***BRINED TURKEY BREAST (GF)**

Mustard (GF, DF, Vegan), Mayonnaise (GF, DF, V), Turkey Veloute (GF, DF)

Serves 40 ~ Per Item

\$550 Each

***ROASTED TENDERLOIN OF BEEF (GF, DF)**

Pommery Hollandaise (GF, V), Creamy Horseradish (GF, V)

Serves 25 ~ Per Item

\$800 Each

***SLOW ROASTED BEEF TOP ROUND (GF, DF)**

Horseradish Cream (GF, V), Pommery Mustard (GF, DF, Vegan), Mayonnaise (GF, DF, V)

Select One: Herb Crusted, Barbeque Spiced, Sea Salt-Crushed Pepper

Serves 80 ~ Per Item

\$1,400 Each

***ROASTED SMOKED HAM (GF, DF)**

Tarragon Mustard Sauce (GF, DF, Vegan)

Serves 50 ~ Per Item

\$900

***ROASTED BONELESS RIBEYE (GF, DF)**

Dijon Mustard (GF, DF, Vegan), Horseradish Cream (GF, V)

Serves 35 ~ Per Item

\$1,200 Each

ENHANCEMENTS

Butter Whipped Potatoes (GF, V)

\$10 Per Person

Mashed Sweet Potatoes (GF, V)

\$10 Per Person

Country Smashed Potatoes (GF, V)

\$10 Per Person

Creamed Spinach (V)

\$14 Per Person

Truffle Whipped Potatoes (GF, V)

\$14 Per Person

Sautéed Mushrooms (GF, DF, V)

\$16 Per Person

Oven Roasted Asparagus (GF, DF, Vegan)

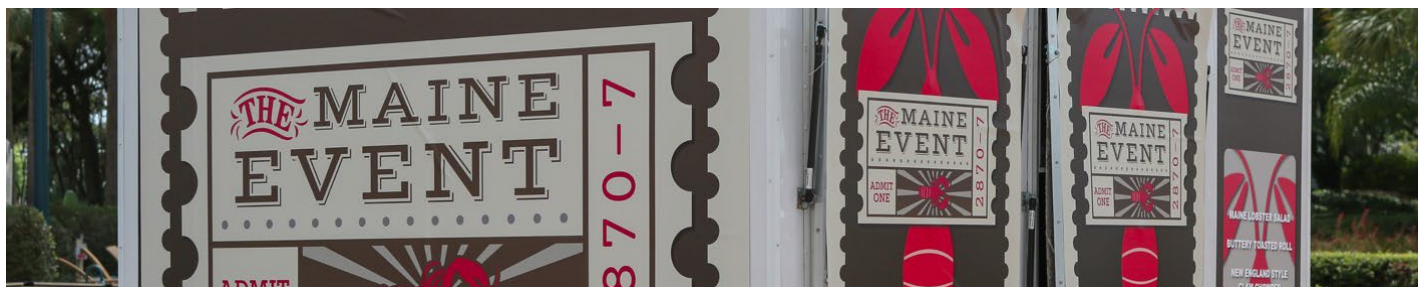
\$16 Per Person

Creamy Risotto (V)

\$18 Per Person

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*



FOOD TRUCKS

Food trucks are a fun way to enhance your event! Select up to 4 food trucks.

Rental charge of \$1,700 per truck to include power charges.

Two attendants and/or chefs are required per truck. Speak with your Catering Manager for more details!

“HOLY SMOKES”

Carved Texas Style Smoked Beef Brisket, Garlic Bread, Horseradish Aioli (GF)

Selection of House Made Barbeque Sauces:

Sweet and Smoky (GF, DF, Vegan), Apple Butter (GF, DF), Smoked Molasses (V)

Dill Pickle Spear (GF, DF, Vegan)

1 Per Person

(2 Attendants Required)

\$30 Per Person

“FRIED AND GONE TO HEAVEN”

Crispy Southern Style Buttermilk Brined Fried Chicken, Toasted Croissant Roll,

Orange Blossom Honey Hot Sauce, Hellman’s Mayo, Pickle Chip,

Potato Mac Salad (V, DF)

1 Per Person

(Chef & Attendant Required)

\$34 Per Person

“YUM YUM” DIM SUM

Select Two:

Steamed Pork Bun (DF), Vegetable Dumpling (DF, Vegan), Chicken Pot Sticker (DF), Pork Gyoza (DF)

Soy Sauce (DF, Vegan), Chili Oil (GF, DF, Vegan), Ponzu (DF, Vegan)

4 Pieces Per Person

(Attendant Required)

\$48 Per Person

"TAKE A BAO"

Lemongrass & Ginger Braised Beef, Edamame-Napa Slaw, Yuzu Aioli, Crispy Garlic, Cucumber, Steamed Open Face Bun

Served With: Sriracha (GF, DF, Vegan), Yu Chen's Hot Sauce (GF, DF, Vegan)

2 Per Person

(2 Attendants Required)

\$36 Per Person

"PAULI'S ITALIAN"

Shaved Angus Beef (GF, DF), From Scratch Beef Jus (GF, DF), Pickled Vegetables, Jardiniere (GF, DF), Sliced Pepperoncini, Mini Hoagie Rolls

1 Per Person

(Chef & Attendant Required)

\$32 Per Person

"PHIN'TASTIC TACOS"

Chimichurri Shredded Beef (GF, DF), Chicken Tinga (GF, DF), Soft Flour Tortilla (DF, Vegan), Shredded Lettuce (GF, DF, Vegan), Onion (GF, DF, Vegan), Pico De Gallo (GF, DF, Vegan), Cotija Cheese (GF, Vegetarian), Tortilla Chips (GF, DF, Vegan)

2 Per Person

(2 Attendants Required)

\$36 Per Person

Enhancement:

Kurobuta Pork "Al Pastor", Charred Pineapple Salsa (GF, DF)

\$38 Per Person

"THE MAINE EVENT"

Maine Lobster Salad (Shellfish), Buttery Toasted Roll, Creamy Coleslaw, Salt and Vinegar Cape Cod Kettle Chips, Boutique Sodas

2 Per Person

(Chef & Attendant Required)

\$52 Per Person

"FALASOPHY"

Falafel, Chickpea Croquettes (DF, Vegan), Tzatziki (GF, V), Tahini Dressing (GF, DF, Vegan), Iceberg (GF, DF, Vegan), Tomato (GF, DF, Vegan), Onion (GF, DF, Vegan), Pickled Veggie Relish (GF, DF, Vegan)

4 Per Person

(Chef & Attendant Required)

\$32 Per Person

"SLIDE TO THE LEFT, SLIDE TO THE RIGHT"

(Choose 1)

Wagyu Beef Sliders (GF, DF), Mini Brioche, Dill Pickle Sauce (GF, V), Bibb Lettuce (GF, Vegan), Roma Tomato (GF, Vegan), "Nashville Hot" Chicken Slider, Napa Cabbage Slaw (GF, DF), Kimchi Pickles (GF, DF), Garlic Aioli (GF, DF), Mini Brioche "Char Sui" Pulled Pork Slider (GF, DF), Toasted Coriander Aioli (GF, DF), Charred Scallion Slaw (GF, DF), "Hawaiian Roll" Maryland Crab Cake Slider, Lemon-Herb Remoulade (GF), Pickled Red Onions (GF, DF),

Mini Brioche

2 Per Person

(2 Attendants Required)

\$36 Per Person

"MMMPANADAS"

Corn Empanadas: Braised Shredded Beef (GF), Ancho Marinated Chicken (GF),
Guava & Cheese (GF, V)

Served With: Toasted Cumin & Lime Crème Fraiche (GF, V),
Green Chili Aioli (GF, V), Chipotle Ranch (GF, V)

2 Per Person

(Attendant Required)

\$32 Per Person

"THE ROLLING CRUST"

Artisanal Flatbreads

(Choose 2 Types)

Classic Margherita: Buffalo Mozzarella, San Marzano Tomato Sauce, Micro Basil, Parmesan

Con Funghi: Porcini Whipped Ricotta, Caramelized Onions, Aged Provolone, Wild Mushrooms

Meat Sweats: Mini Cup Pepperoni, Fennel Sausage, Applewood Smoked Bacon, Shredded Mozzarella Fancy

Pants: Fig Jam, Prosciutto de Parma, Fontina Cheese, Balsamic Red Onions, Calibrated Pistachio

2 Piece Per Person

(2 Attendants Required)

\$34 per person

"SEOUL BIRD"

Bell and Evans Breaded Chicken Thigh Katsu, Kimchee & Edamame Fried Rice,
Pickled Cucumber Slaw, Wasabi Aioli, Unagi Sauce

1 Per Person

(2 Attendants Required)

\$36 Per Person

"MADDER MOO'S ICE CREAM"

Ice Cream Flavors Includes 4

Madders Mix – Chocolate Ice Cream with M&M's, Oreos, Dove Chocolate and a Fudge Swirl

Honey Vanilla

Pistachio

Lemon Sorbet (DF)

Toppings

Strawberry, Blueberry, (GF, DF, Vegan)

M&M's (GF, V), Oreo Crumbles (DF), Mini Peanut Butter Cups (V, Contains Nuts),

Coconut Flakes (GF, DF, Vegan), Peanuts (GF, DF, Vegan), Rainbow Sprinkles, Chocolate Chips

Freshly Whipped Cream, Caramel Sauce, Hot Fudge, Maraschino Cherries

Served in Waffle Bowl

\$30 Per Person

Enhancements

Sweet Cherry Amaretto Ice Cream - Made with Disaronno Amaretto™

Vanilla Bean Bourbon Jack - Made with Jack Daniel's Single Barrel Select

Prosecco Sorbet - Made with La Dolce Prosecco™

Tequila "Hot" Chocolate Azteca - Made with Don Julio Tequila™

"Firecracker" Whiskey Ice Cream - Made with Fireball Whisky™

Mojito Coquito Sorbet - Made with Don Q Crystal White Rum™

\$9 Per Person

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

DESSERT STATIONS

CHOCOLATE FONDUE

Dark and White Chocolate (GF, V)

Chocolate and Vanilla Pound Cake (V)

Strawberries, Cubed Pineapple and Seasonal Melons (GF, DF, Vegan), Marshmallows (GF)

\$26 Per Person

*CREPES (V)

Fresh Fruit, Berries (GF, DF, Vegan) Whipped Cream (V)

Chocolate (GF, V) and Fruit Sauces (GF, DF, Vegan)

(Chef & Attendant Required)

\$30 Per Person

*PINK LADY APPLE TARTE TARTIN (V)

Bourbon Ice Cream (GF, V), Warm Spiced Caramel Sauce (GF, V), Walnut Toffee (GF, V, N)

(Attendant Required)

\$30 Per Person

*CHERRIES JUBILEE (V)

Brandy Flamed Bing Cherries, Vanilla Ice Cream, Vanilla Pound Cake

(Chef & Attendant Required)

\$30 Per Person

*TRES LECHES

Traditional Soaked Vanilla Sponge Cake (V)

Hand Dipped to Order - Coffee Tres Leches (GF, V) or Banana Tres Leches (GF, V)

Toppings: Fresh Strawberries (GF, DF, Vegan), Pineapple Compote (GF, DF, Vegan), Dulce De Leche (GF, V)

Mexican Chocolate Sauce (GF, V)

(Attendant Required)

\$32 Per Person

*BANANAS FOSTER (V)

Sugar, Rum, Butter, Stewed Bananas, Vanilla Pound Cake, Vanilla Ice Cream

(Attendant Required)

\$30 Per Person

YOUR FAVORITE CHEESECAKE (V)

Mini New York Cheesecake

Blueberry, Cherry, or Pineapple Topping (GF, DF, Vegan), Whipped Cream (V), Caramel and Chocolate Sauces (V)

\$28 Per Person

*CARVED-ROASTED PINEAPPLE (V)

Coconut Fondant Cake (V), Caramel and Vanilla Gelato (V), Coconut Streusel (V), Caramel Sauce

(2 Attendants Required)

\$32 Per Person

*FRENCH CANELES (V)

Frozen Vanilla Custard (GF, V), Salted Caramel (GF, V) and Malted Chocolate Sauce (GF, V)

Fresh Raspberries (GF, Vegan) and Citrus Curd (GF)

(Attendant Required)

\$32 Per Person

*ICE CREAMS, SORBET

Vanilla and Chocolate Ice Cream (GF, V), Raspberry Sorbet (DF, GF, Vegan)

Chocolate Sauce, Strawberry Compote, Pineapple Topping, Whipped Cream

Maraschino Cherries, Mini M&M, Rainbow Sprinkles, Strawberry Wafer Cookies

(Attendant Required)

\$30 Per Person

SPECIALTY COFFEE BAR

Minimum 100 Guests Required

Cappuccinos, Lattes, Espressos

Shaved Cinnamon, Chocolate, Cocoa, Whipped Cream, Flavored Syrups

Barista and Power Included

\$25 Per Person - 3 Hour Period

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

ITALIAN SUPPER

\$180 Per Person

Braised Cannellini Bean Soup (GF, DF)

Onion, Pancetta

Mixed Local Organic Greens (GF, DF, V, N)

Toasted Quinoa, Radish, Craisins, Toasted Pine Nuts

Passion Fruit Vinaigrette (GF, DF, Vegan)

Grilled Vegetable Salad (GF, DF, Vegan)

Crusted Artichoke Hearts, Roasted Wild Mushroom, Herb Vinaigrette

Panzanella Salad (V)

Torn Brioche Bread, Sweet Tomatoes, Buffalo Mozzarella Cheese, Red Onion, Sweet Basil, Red Wine Vinaigrette

Chicken "Saltimbocca" (GF, DF)

Seared Breast, Crispy Prosciutto, Sage, Baby Spinach & Brown Garlic, Tomato, Madeira Sauce

Brined Florida Grouper (GF)

Lemon Basil Emulsion, Truffle Relish

Braised Angus Beef Short Rib (GF, DF)

Salt Roasted Marble Potatoes, Cuisson

Torchietti Pasta (V)

Fontina Fonduta, Broccoli

Romanesco, Roasted Brussel Sprout, Caramelized Onion, Butternut Squash (GF, DF, Vegan)

Artisan Rolls, Butter

DESSERTS

Vanilla Limoncello Panna Cotta, Marinated Strawberry (GF)

Pistachio Cream and Cherry Cake (V, N)

Orange Cream Filled Choux

Raspberry Tiramisu (V)

Turrón Chocolate Tart (N)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Based On 120 Minutes of Service.

Additional Charge of \$9 Per Person Charged for Each Additional 30 Minutes of Service

MODERN CUISINE DINNER

\$180 Per Person

Leek Potato Soup (GF, V)

Mixed Demi Greens (GF, V, N)

Charred Organic Kale, Roasted Beets, Marinated Feta Cheese, Candied Walnuts
Sherry Vinaigrette (GF, DF, V)

Roasted Red Quinoa Salad (GF, DF, Vegan, N)

Yellow Bell Pepper, Roasted Almond, Roasted Sweet Corn, Asparagus, Meyer Lemon,

Romaine Hearts (GF, V)

Kalamata Olives, Ricotta Salata Cheese, Cabernet Tomatoes, Red Onion, Pecorino Peppercorn Dressing

Rosemary Lemon Chicken (GF)

Wilted Marinated Grape Tomatoes, Capers

Blackened Sustainable Corvina (GF)

Sea Island Peas, Pickled Granny Smith Apples, Muscat Vin Blanc

Moroccan Spiced Beef (GF, DF)

Tagine Vegetables, Quince Jus

Toasted Israeli Cous-Cous (DF, Vegan)

Asparagus, Piperade, Preserved Lemon

Roasted Golden Beets (GF, DF, Vegan)

Local Squash, Cauliflower, Organic Carrot

Artisan Rolls, Butter

DESSERTS

Fresh Raspberry and Lime Cream Napoleon
Blueberry Lemon and White Chocolate Cupcake (V)
Hazelnut Madeleine, Chocolate Shell (V, N)
Caramelized Banana Cream Éclair
Chocolate Crunch Dome (N)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Based On 120 Minutes of Service.

Additional Charge of \$9 Per Person Charged for Each Additional 30 Minutes of Service

ASIAN FUSION DINNER

\$180 Per Person

Thai Coconut Curry Soup (GF, DF, V)

Green Papaya Salad (GF, DF, Vegan)

Mango, Cabbage, Edamame, Cilantro Lime Vinaigrette

Asian Street Noodles (DF)

Hon Shimeji Mushroom, Bean Sprout, Scallion, Carrot, Soy Ginger Dressing

Arcadian Mixed Greens (GF, V)

Fire Roasted Corn, Crispy Chickpeas, Pickled Onion, Farm House Cheddar Cheese (GF, V), Herbed Buttermilk Dressing

Hoisin Glazed Beef Tenderloin (GF, DF)

Ginger Pickled Carrot & Red Onion, Bok Choy

Hot and Sour Chicken (GF, DF)

Zucchini, Bell Pepper, Water Chestnuts

Twice Cooked Pork (GF, DF)

Fried Shitake, Edamame, Red Curry and Soy

Lo Mein, Napa Cabbage (DF, Vegan)

Fried Tofu, Bean Sprouts, Vegan Oyster Sauce

Steamed Sanpatong Sweet Rice (GF, DF, Vegan)

Charred Green Onion, Toasted Sesame

Cantonese Stir Fried Vegetables (GF, DF, Vegan)

Artisan Rolls, Butter

DESSERTS

Coconut Tapioca Pudding Lime Gelee (GF, DF)

Yuzu Meringue Tart

Pineapple Cream Tart, Caramel Mousse

Toasted Sesame Sable Cookie, Mango Mousse and Vanilla Passion Fruit Cream Center

Pear Ginger and Milk Chocolate Cake (V)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Based On 120 Minutes of Service.

Additional Charge of \$9 Per Person Charged for Each Additional 30 Minutes of Service

THE LOCALS DINNER

\$180 Per Person

Benton's Smoked Ham and Zellwood Corn Chowder (GF)

Local Organic Greens (GF, V, N)

Manchego Cheese, Toasted Marcona Almonds, Fennel, Black Olives

Florida Citrus Vinaigrette

Hot House Cucumber Salad (GF, V)

Heirloom Cherry Tomato, Hearts of Palm,

Sweet Vidalia Onion, Creamy Dill Dressing

Roasted Potato Salad (GF, DF, Vegan)

Red, Sweet, Yukon Gold Potatoes, Roasted Shallot,

Pommery Mustard Dressing

Barbeque Brined Chicken Breast (GF)

Roasted Squash Relish, Barbeque "Gravy"

Mesquite Rubbed Florida Mahi-Mahi (GF)

Creamy Smoked Tomato, Marrow Beans & Bacon

Grilled Beef Tenderloin Filet (GF, DF)

Balsamic Glazed Onions, Savoy Cabbage, Cabernet Sauvignon Reduction

Anson Mills White Cheddar Grits (GF, V)

Vegetable Succotash, Toasted Chicory (GF, DF, Vegan)

Artisan Rolls, Butter

DESSERTS

All Chocolate Cake (GF)

Orange Carrot Cupcake

Blueberry Buttermilk Tart, Greek Yogurt Mousse

Cheese Cake Tart, Lemon Peel Mousse, Raspberry Coulis

Caramel Chocolate Apple S'more Cake

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

Based On 120 Minutes of Service.

Additional Charge of \$9 Per Person Charged for Each Additional 30 Minutes of Service

SMOKIN D'S BBQ DINNER

\$180 Per Person

Variety of Fresh Lettuce

Cherry Tomatoes, Cucumbers, Red Onions, Olives, Pepperoncinis, Walnuts, Shredded Cheddar (GF, V, N),
Citrus Vinaigrette (GF, DF, V), Creamy Buttermilk (GF, V), and Bleu Cheese Dressing (GF, V)

Pickled Vegetables (GF, DF, Vegan)

Traditional Coleslaw (GF, DF, V)

Deli Potato Salad (GF, DF, V)

Fresh Watermelon Slices (GF, DF, Vegan)

BBQ SELECTION:

Mesquite Brisket* (GF, DF)

Carolina Shoulder (GF, DF)

Saint Louis Ribs (GF, DF)

House-Made Turkey Sausage, Onions, Peppers (GF, DF)

Whole Wheat Hoagie Rolls

Authentic Sauces

Sweet & Smoky (GF, DF, Vegan)

Apple Butter (GF, DF)

Smoked Molasses (V)

***SUPER MAC & CHEESE STATION**

Creamy Mac And Cheese With Smoked Gouda, Cheddar And Gruyere Cheese (V)

Pancetta, Crab (GF, DF), Peas Caramelized Onions (GF, DF, Vegan)

Toasted Panko Bread Crumbs (V)

Baked Beans (GF, DF)

Corn Bread and Biscuits, Butter (V)

Rosemary Laced Lemonade

DESSERTS

Mini Apple Pies (V)

Flourless Chocolate and Toasted Peanut Cake (GF, V, N)

Pineapple Upside Down Cake (V)

Pecan Pie (V, N)

Mini Cherry Custard Tart (V, N)

Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas

SMOKIN D'S BBQ ENHANCEMENTS

Cornbread Panzanella

House Made Corn Bread, Heirloom Tomato, Sweet Florida Onion, Crispy Pancetta, Arugula, Thousand Island Dressing (DF)

\$14 Per Person

Carolina Style Whole Hog

Slow Roasted Whole Hog, Hand Pulled, Lightly Glazed with House Made Western Carolina Barbeque Sauce (GF, DF),
Sesame Seed Brioche Bun (V)

House Made Sauces

Artisanal Western Carolina (DF, GF)
Handcrafted Nashville Sweet (DF)
Barrel Aged Eastern Carolina Vinegar (DF, GF)
Small Batch St. Louis Style (DF, GF)

\$25 Per Person

Based On 120 Minutes of Service.

Additional Charge of \$9 Per Person Charged for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

DINNER > PLATED DINNER



PLATED DINNER

Your Choice of One Starter, One Entree and One Dessert

Artisan Rolls, Butter, Freshly Brewed Starbucks® 100% Colombian Coffee, Decaffeinated Coffee, Selection of Herbal Teas.

STARTERS – SELECT ONE

Roasted Sweet Corn Soup, Lump Crab Meat, Kaffir Lime Chantilly

Potato Leek Soup, Baguette Crostini

Hammock Hollow Organic Lettuces, Roasted Butternut Squash, Canded Pumpkin Seeds, Goat Cheese Mousse, Cranberry Vinaigrette (GF)

Local Organic Lettuce, Poached Pear, Gorgonzola Fondue, Candied Georgia Pecans, White Balsamic (GF, V)

Green And Red Oak Lettuce, Pickled Jicama, English Cucumber, Florida Oranges, Mango-Passion Fruit Vinaigrette (GF, DF, Vegan)

Baby Greens, Arugula, Buffalo Mozzarella, Plum Tomato, Toasted Pine Nuts, Balsamic Vinaigrette (GF, N, V)

Lolla Rosa, Tango Lettuces, Granny Smith Apples, Shaved Fennel, Pickled Watermelon Radish, Walnuts, Zesty Orange Dressing (GF, N, Vegan)

ENTREES – SELECT ONE

BEEF SHORT RIB AND MAINE LOBSTER (GF, SHELLFISH)

All Day Braised Beef Short Rib, Butter Poached Maine Lobster, Truffle Potato Puree, Au Blanc Vegetables, Sauce Bordelaise

\$197 Per Person

BEEF FILET & JUMBO SHRIMP (GF, SHELLFISH)

Creamy Polenta, Hammock Hollow Vegetables, Spanish Caper Emulsion

\$185 Per Person

MEDITERRANEAN SPICED ORGANIC CHICKEN BREAST (GF)

Roasted Garlic Prawns, White Bean and Cauliflower Puree, Roasted Marble Potato, Courgettes, Saffron Vin Blanc (GF)

\$172 Per Person

GRILLED BEEF FILET (GF)

Potato Silk, Organic Vegetables, Veal Glaze

\$170 Per Person

ESPRESSO RUBBED TENDERLOIN OF BEEF (GF)

Creamy Carnaroli, Baby Root Vegetables, Smoked Veal Jus (GF)

\$172 Per Person

SOUS VIDE ORGANIC AIRLINE CHICKEN BREAST

Toasted Farro Pilaf, Charred Brussel Sprouts, Baby Carrots, Roasted Chicken Glace

\$150 Per Person

PAN ROASTED FLORIDA GROUPER (GF, DF)

Anson Mills Sea Island Red Peas, Coconut-Carrot Puree, Broccolini, Lemongrass Veloute

\$152 Per Person

DESSERTS – SELECT ONE

WHITE CHOCOLATE DOME

White Chocolate Mousse Dome, Espresso Cremeux, Blackberry Compote

TRIPLE CHOCOLATE CHARLOTTE

Milk and White Chocolate Mousse, Dark Chocolate Sauce, Chocolate Crispies

SWAN & DOLPHIN CHEESECAKE (V)

Fresh Strawberry Lime Compote, Graham Sable

PUMPKIN STONE

Vanilla Mascarpone Cream, Pumpkin Pie Filling, Cashew & Pumpkin Seed Brittle

STRAWBERRY MOUSSE

Strawberry Marmalade, Greek Yogurt, Orange Pound Cake, Vanilla Pearls

PINEAPPLE GINGER UPSIDE DOWN CAKE

Rum Whipped Ganache, Candied Ginger Caramel Sauce

DARK CHOCOLATE RASPBERRY TART

Raspberry Ganache, Raspberry Marshmallow, Chocolate Sauce

GRAND MARNIER CAKE (V)

Grand Marnier-Soaked Cake, Sweet Ricotta, Crispy Phyllo

PINEAPPLE COCONUT TART (VEGAN)

Flaked Coconut, Mango Compote

Based on 90 Minutes of Service.

Additional Charge of \$3 Per Person for Each Additional 30 Minutes of Service

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

PLATED DINNER ENHANCEMENTS

JUMBO LUMP CRAB CAKE (SHELLFISH)

Cauliflower Puree, Fennel-Gremolata

\$24 Per Person

ANTIPASTI PLATTER

Pickled and Grilled Vegetables (GF, DF, Vegan), Sliced Meats, Cured Dried Sausage (GF, DF), Artisanal Cheeses (GF, V),

Marinated Olives (GF, DF, Vegan)

Served Family Style

\$36 Per Person

CLASSIC SHRIMP COCKTAIL (GF, DF, SHELLFISH)

\$24 Per Person

SEARED TOGARASHI TUNA (GF, DF)

Avocado Puree, Soy & Meyer Lemon Gelee

\$26 Per Person

LOBSTER BISQUE EN CROUTE (SHELLFISH)

\$18 Per Person

BACON WRAPPED BARBEQUED SHRIMP (GF, SHELLFISH)

\$26 Per Person

SPECIALTY BREADS

Olive Ciabatta, Multigrain, Country Roll, Mediterranean Baguette, Pave Rustique, Grissini Breadsticks, Lavosh (V),

Butter, Extra Virgin Olive Oil, Coarse Sea Salt

\$7 Per Person

SPECIALTY DESSERT ALTERNATIVE

Pricing Based Upon Items Created

Trio Dessert Designed by Our Pastry Chef

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*

DINNER > SUSTAINABLE PLATED DINNER



SUSTAINABLE PLATED DINNER

\$208 Per Person

Starter

Roasted Beet Salad, Organic Greens, Caciocavallo Cheese, Walnut Three Way (GF, Vegetarian, N)

Entree

Grilled Tenderloin of Beef, Caramelized Potatoes, Charred Romaine, Natural Veal Jus (GF)

Dessert

Hazelnut Coffee Cream, Orange Mousse, Angel Food Cake (N)

Organic Starbucks Coffee, Decaffeinated Coffee, Organic Teas

Dietary Legend: Dairy Free (DF), Gluten Free (GF), Vegetarian (V), Vegan (Vegan), Contains Nuts (N)

**Chef / Attendant / Bartender / Cashier Required - \$ 350 Each*



HOSTED BAR

OPTION 1

FAVORITE BRANDS

\$18 Each

Bourbon: Jim Beam White Label
Scotch: Johnnie Walker Red Label
Vodka: New Amsterdam
Gin: Beefeaters
Whiskey: Seagram's 7
Rum: Bacardi
Tequila: Sauza Silver

OPTION 2

APPRECIATED BRANDS

\$22 Each

Bourbon: Buffalo Trace
Scotch: Johnnie Walker Black Label
Vodka: Absolut
Gin: Bombay Sapphire
Whiskey: Crown Royal
Rum: Flor De Cana 4 Year
Tequila: Milagros

FAVORITE WINE BY THE GLASS

\$18 Each

APPRECIATED WINE BY THE GLASS

\$21 Each

Included with both options

CRAFT BEER

\$15 Each

Cigar City

DOMESTIC BEER

\$14 Each

Yuengling Lager

PREMIUM BEER

\$16 Each

Stella Artois

Funky Buddha
Florida Beer Companies
Swan and Dolphin Phins &
Feathers

Miller Lite
Non-Alcoholic

Corona Extra

MINERAL WATERS

\$11 Each

SOFT DRINKS

\$11 Each

ENHANCEMENTS

CORDIALS AND COGNACS

Starting from \$22 Each

Amaretto Di Saronno
Bailey's Irish Cream
Drambuie
Southern Comfort
Frangelico, Grand Marnier
Kahlua, Sambuca Romano Courvoisier Vs

All bars require a bartender at \$350 per bar for maximum of 3 hours (\$75 per additional hour)

Cash bars will require a separate cashier at same price

THE COCKTAIL HOUR

FAVORITE BRANDS

1 Hour
\$45 Per Person

2 Hours
\$65 Per Person

3 Hours
\$82 Per Person

ADDITIONAL BAR SERVICE

1 Hour
\$14 Per Person

APPRECIATED BRANDS

1 Hour
\$49 Per Person

2 Hours
\$69 Per Person

3 Hours
\$86 Per Person

ADDITIONAL BAR SERVICE

1 Hour
\$16 Per Person

FAVORITE BEER AND WINE ONLY

1 Hour
\$42 Per Person

2 Hours
\$62 Per Person

3 Hours
\$79 Per Person

ADDITIONAL BAR SERVICE

1 Hour
\$14 Per Person

Includes Mixed Drinks, Beer, Wine, Sodas and Waters unless noted

*All bars require a bartender at \$350 per bar for maximum of 3 hours (\$75 per additional hour)
Cash bars will require a separate cashier at same price*



*SPECIALTY BARS

MARGARITAS!

\$22 Per Drink

Timeless and simple, there's a reason margaritas never go out of style! Whether classic or made with seasonal fruit, these margaritas are sure to be a crowd pleaser for every occasion! Select three flavors to be served on the rocks.....

Classic

Tequila, Agave Nectar, Triple Sec, House Sour Mix

Jalapeno

Premium Tequila, Jalapeno Puree, Jalapeno Infused Agave Nectar, Triple Sec, House Sour Mix

Strawberry Basil

Premium Tequila, Rock Candy Syrup Infused with Fresh Strawberries and Fresh Basil, Triple Sec, House Sour Mix

Seasonal

Premium Tequila, Seasonal Fruit Puree, Triple Sec, House Sour Mix

CUSTOM BRANDED CANNED COCKTAILS

(8-week lead time)

Make your brand the life of the party! With our custom-branded canned cocktails, you'll leave a lasting impression. Our expert on-site canning team combines premium craft cocktails with your personalized design,

creating a unique and memorable experience for attendees.

Standout Branding: Your logo, message, or event theme featured prominently on every can.

Convenience: Ready-to-serve cans that make serving and enjoying cocktails hassle-free – perfect for arrival experiences, offsite events, or a warm send off after a great conference.

Shareability: A unique offering that gets people talking and sharing on social media.

Whether you're promoting your brand, thanking clients, or adding a personal touch to your event, these cocktails are the perfect way to mix business with pleasure. Let's create something unforgettable!

Cara Cara Spritz

Rosemary and Peach Grey Goose Essence, Fiero Liqueur, Tiki Bitters

\$23 Each

Cara Cara Mocktail

Non-Alcoholic Rosemary and Peach Infusion, Lemon Cara Cara Elixir, Seltzer

\$19 Each

(\$500 canning fee)

SMOKED OLD FASHIONED

\$23 Per Drink

Elevate your cocktail reception or after-party with our exquisite Smoked Old Fashioned Cocktail Station. This station offers a sophisticated twist on the classic Old Fashioned, perfect for those who appreciate a touch of elegance and a hint of smokiness in their drinks.

Handcrafted Cocktails: Each Old Fashioned is meticulously prepared by our skilled mixologists, ensuring a perfect balance of bourbon, bitters, and a hint of sweetness.

Smoky Aroma: Experience the captivating aroma of smoked wood chips, adding a unique depth and complexity to your cocktail.

Interactive Experience: Watch as your cocktail is smoked to perfection right before your eyes, creating a memorable and engaging experience for you and your guests.

Whether you're hosting a cocktail reception or an after-party, our Smoked Old Fashioned Cocktail Station is sure to impress and delight your guests, making your event truly unforgettable.

Smoked Old Fashioned

Woodford Reserve, Rock Candy Syrup, Bitters, Smoke Gun

MORE THAN ONE MULE!

\$22 Per Drink

The Moscow Mule was invented in 1941 by John G. Martin, an American spirits and food distributor. He went around the country selling vodka and popularized the cocktail. Martin would ask bartenders to pose with his Moscow Mule.

He would then take two photos, one for the bartender to display and a second photo would be put into a collection and used as proof to the next bartender of the popularity of the drink! Enjoy Martin's Moscow Mule or one of our other creative variations!

Moscow Mule

Premium Vodka, Ginger Beer, Fresh Lime Juice, Mint Garnish

Florida Mule

Premium Rum, Ginger Beer, Fresh Lime Juice, Mint Garnish

Mexi Mule

Premium Tequila, Ginger Beer, Fresh Lime Juice, Mint Garnish

Kicks Like A Mule

Premium Bourbon, Ginger Beer, Fresh Lime Juice, Mint Garnish

THE LOCALS

\$22 Per Drink

We created this bar around our local farms and distillery featuring the best citrus and spirits they have to offer.

We combined Lakeland citrus, Plant City strawberries, and Key West honey with spirits out of St Augustine distillery to present these simple, yet incredibly enjoyable, cocktails. Perfect year-round and a compliment to any event for a real "taste of" what our locals are known for.

Florida Born & Raised

Local Strawberry Infused St Augustine Vodka, Housemade Orange Liquor, Florida Lime, Cucumber Foam, Key West Salt

Keys Bees Knees

St Augustine Gin, Florida Lemon, Florida Keys Honey Syrup

St George Street Punch

St Augustine Rum, Housemade Orange Liquor, Fresh Pressed Florida OJ, House Sour, Cinnamon, Blackstrap Bitters

The Villano

St Augustine Vodka, House Citrus Sour, Florida Keys Honey Syrup, Fever Tree Ginger Beer

SPICE IT UP WITH SANGRIA

\$20 Per Drink

Nothing is better than refreshing sangria to add a little fun to your event.

We have taken our favorite wines, fruits and juices to blend three great sangrias that are sure to be enjoyed.

Fresh fruity and delicious. Try one or try them all!

White Sangria

White Wine, Peaches, Oranges, Peach Schnapps, Triple Sec And Apricot Brandy

Red Sangria

Red Wine, Oranges, Lemons, Apples, Cassis, Brandy And Raspberries Or Strawberries

Sangria De Cava

Sparkling Wine, Amaretto, Triple Sec, Apricot Brandy, Peach Schnapps, Apples, Lemons, Oranges, And Peaches

THE INTERACTIVE MOJITO BAR

\$22 Per Drink

Get ready to try something a bit beyond the ordinary with this ultimate classic Latin cocktail. You choose the ingredients of your mojito from a selection of six fresh fruits, sliced, muddled, and hand-blended right before your eyes. All mojitos are made with premium rums by Bacardi's select flavors.

Classic

Citrus

Seasonal Berries

All bars require a bartender at \$350 per bar for maximum of 3 hours (\$75 per additional hour)

Cash bars will require a separate cashier at same price

CASH BAR

OPTION 1

FAVORITE BRANDS

\$19 Each

Bourbon: Jim Beam White Label
Scotch: Johnnie Walker Red Label
Vodka: New Amsterdam
Gin: Beefeaters
Whiskey: Seagram's 7
Rum: Bacardi
Tequila: Sauza Silver

OPTION 2

APPRECIATED BRANDS

\$23 Each

Bourbon: Elijah Craig
Scotch: Johnnie Walker Black Label
Vodka: Absolut
Gin: Bombay Sapphire
Whiskey: Crown Royal
Rum: Flor De Cana 4 Year
Tequila: Milagros

FAVORITE WINE BY THE GLASS

\$19 Each

APPRECIATED WINE BY THE GLASS

\$23 Each

Included with both options

CRAFT BEER

\$16 Each

Cigar City
Funky Buddha
Florida Beer Companies
Swan and Dolphin Phins &
Feathers

DOMESTIC BEER

\$15 Each

Yuengling Lager
Miller Lite
Non-Alcoholic

PREMIUM BEER

\$17 Each

Stella Artois
Corona Extra

MINERAL WATERS

\$12 Each

SOFT DRINKS

\$12 Each

ENHANCEMENTS

CORDIALS AND COGNACS

Starting from \$23 Each

Amaretto Di Saronno
Bailey's Irish Cream
Drambuie
Southern Comfort
Frangelico, Grand Marnier
Kahlua, Sambuca Romano Courvoisier Vs

All bars require a bartender at \$350 per bar for maximum of 3 hours (\$75 per additional hour)

Cash bars will require a separate cashier at same price

BEVERAGE > WINE LIST



WHITE WINE

CHAMPAGNE

Nicolas Feuillatte, Brut, NV 135
Mumm Napa, Brut, Napa Valley 99
Mionetto Prosecco 90

SAUVIGNON BLANC

Round Pond, Napa Valley 105
Cloudy Bay, New Zealand 98
Ferrari Carano, Fume Blanc, Sonoma 95

CHARDONNAY

Chalk Hill, Sonoma 102
La Crema, Sonoma Coast 95
Quilt, Napa Valley 115
Quintara, California 95

PINOT GRIGIO

Campo di Fiori, Italy 95

RED WINE

PINOT NOIR

Meiomi, California 95
Four Graces, Willamette Valley 105
Belle Glos, "Las Alturas", Santa Lucia Highlands 125

MERLOT

Duckhorn, Napa Valley, CA 120

CABERNET SAUVIGNON

Justin Vineyards, Paso Robles 105
Simi, Alexander Valley 98
Jordan, Alexander Valley 155
Quilt, Napa Valley 128
Harmony & Soul, California 95

ALTERNATIVE REDS

Leviathan, Red Blend, California 120
Terrazas, Alto Del Plata, Malbec, Mendoza 95
Fable Roots, Red Blend, Italy 95

POLICIES > IMPORTANT INFORMATION

FOOD AND BEVERAGE POLICIES

Due to liability and legal restriction, no food or beverages of any kind will be permitted to be brought into the meeting space by the patron or any of the patron's guests or invitees. The Walt Disney World Swan and Dolphin is the only licensed authority to sell and serve liquor for consumption on the premises.

In order to ensure that we meet your requirements, your banquet event orders are due back signed to the Hotel by fifteen (15) business days prior to your first scheduled food and beverage function. Banquet event orders/menus received after this date may be subject to an additional surcharge.

FOOD AND BEVERAGE OPERATIONS CHARGES

All food and beverage prices are subject to a Staff Service Charge, currently 14.45% and a House Service Charge, currently 11.55%. The Staff Service Charge on the food and beverage is distributed entirely to the service personnel involved with the event; the House Service Charge on the food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.

Other Mandatory Charges: Meeting room rental prices are subject to a Service Charge, currently 26%.

Service Charges: Staff Service Charges, House Services Charges and Other Mandatory Charges are collectively referred to as "Service Charges". All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 6.5%. Group understands that its selections and preferences will affect the total pricing of the event and that the total cost may vary based on those selections and preferences. The Service Charges described herein may each increase between the date this Agreement is signed and the date of the event by up to an additional 5 percentage points (e.g., 20% to 25%). The increase may be the result of changing market conditions or costs at the time of the event, as reasonably determined by the Hotel. The Hotel will endeavor to provide not less than 45 days' notice of such increase, which notice may be by email. Group agrees to pay the Service Charges in existence at the time of the event. Group understands that increases to the Service Charges do not entitle Group to cancel any Agreement without payment of the applicable cancellation liquidated damages.

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices set out herein.

GUARANTEE POLICY

Ten (10) working days prior to all food functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guaranteed number of guests. The guaranteed number of guests for all food functions must be submitted to the Catering Department by Noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut off date/time, the Hotel will assume that the "expected" (exp) number of guests noted at the top of the banquet event order or the expected number of

guests submitted to Catering ten (10) working days prior to the event as the guarantee. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated Food and Beverage functions, the Hotel will set seating for 5% over the guarantee for all group events under 500 guests and 3% for all events over 500 guests.

OUTDOOR FUNCTIONS: WEATHER CALL / SET UP FEE

For evening functions, The Walt Disney World Swan and Dolphin will decide a minimum of 6 hours prior to the function whether the event will move indoors. For daytime functions, the weather call will be made at 6:00pm the day before. If there is a 30% or higher chance of rain, temperatures below 60°F, or wind gusts exceeding 20 mph, the event may be moved indoors. The Walt Disney World Swan and Dolphin reserves the right to make the final decision to move any outdoor function to the indoor backup space due to inclement weather.

All outdoor events will be charged a set up fee of \$9.00 – \$15.00 per person (based on location) with a minimum of \$500. This fee is subject to service charge and sales tax. If the event is moved indoors and a room turn is required to host the event in the back up location, or if the event is moved to the backup location after the weather call time, the setup fee will apply.

Outdoor events must conclude by 10:00pm. The hotel reserves the right to adjust entertainment volume as necessary.

MINIMUMS

For private parties with groups of (50) fifty people or less, the Hotel will charge a \$350 production fee.

FOOD AND DRUG ADMINISTRATION CODES

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

We are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

DAMAGE

Patrons agree to be responsible and reimburse the Walt Disney World Swan and Dolphin for any damage done by patron, patron's guests or group activity to the Hotel.

SIGNS AND BANNERS

The Walt Disney World Swan and Dolphin reserves the right to approve the copy and placement of all signage and banners. All signs must be professionally printed. No signs are allowed on the guest room levels, elevators and main lobby areas of the Hotel or building exterior without Hotel Leadership approval. Printed signs outside function rooms should be free standing or on an easel.

Wall graphics, affixed branding or signage must be provided and installed by 11th Hour Business Center.

FUNCTION ROOMS

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases.

SMOKE-FREE POLICY

In accordance with Florida Clean Air Act, the Walt Disney World Swan and Dolphin is a smoke-free environment. Smoking is permitted in designated outdoor areas.

LOST AND FOUND

The Walt Disney World Swan and Dolphin does not accept any responsibility for damage or loss of any merchandise or article left in the Hotel prior to, during, or following your function.