



Corporate Day Meetings

THE BREAKS

QUICK COFFEE AND TEA BREAK-\$6

Coffee, Tea, Soda, and Water - \$8

Coffee, Tea, Mini Fruit and Cheese Danish - \$9

Coffee, Tea, Mini Fruit, Hot Mini Cinnamon Rolls - \$9

Enhancements to Breaks

Whole Fresh Fruit - \$3 each

Granola or Cereal Bars - \$3 each

Assorted Danishes - \$3 each

Jumbo Cookies - \$4 each

Brownies - \$4 each

Pastry Chef's Chocolate dipped strawberries and assorted mini pastries - \$6 Per Person

Chocolate Indulgence-Chocolate Dipped Strawberries, Rich Fudge Brownies, Chocolate Éclairs, Chocolate Chip Cookies, and Bottled Water. \$10

Assorted Soft Drinks - \$3 each

Bottled Water - \$3 each

***22% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum *Prices Subject to change.**



Corporate Day Meetings

CONTINENTAL BREAKFAST

The Flagler

Fresh Florida Orange Juice, Assorted Bagels and Cream Cheese, Chocolate Croissants, Cinnamon Rolls, Muffins, Assorted Fruit Yogurts, Butter, Jams and Jellies, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$17.95 Per Person

BREAKFAST BUFFETS

The Lightner

Fresh Florida Orange Juice, Bacon, Egg and Cheese Croissant, Mini Muffins, Chocolate Croissants, Assorted Fruit Yogurts, Butter, Jams and Jellies, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$20.95 Per Person

The Bridge of Lions

Fresh Florida Orange Juice, Scrambled Eggs & Cheese, Bacon, Homefries or Grits (choose one), Chocolate Croissants & Assorted Muffins, Assorted Fruit Yogurts, Butter, Jams and Jellies, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$20.95 Per Person

Add-ons:

Enhancements for Breakfast: (Price Per Person)

- Seasonal Fresh Fruit \$3
- Assorted Dry Cereals with Milk \$3.50
- Warm Oatmeal \$3.50
- Warm Grits \$3
- Seasoned Homefries \$3
- Mini Bagels & Cream Cheese \$3
- Country Ham & Cheese Crossaints \$4.95
- Old City French Toast (Cinnamon & Raisin) \$4.95
- Egg, Cheese, and Ham Mini Croissants \$4.50
- Breakfast Quiche \$4.50
- Silver Dollar Pancakes with Maple Syrup \$4.50
- Giant Cinnamon Rolls \$4
- Granola & Yogurt Parfaits \$5
- Assorted Doughnuts \$22.00 Per Dozen
- Homemade Sweet Potato Biscuits with Shaved Country Ham & Apple Butter \$3 per person
- Smoked Salmon with Capers, Onions, Cream Cheese and Mini Bagels \$5 Per Person

*Carving Stations: Honey Maple Ham \$7 extra per person, Prime Rib \$8 per person

*Omelet Stations: Omelets prepared to order with choices of ham, tomatoes, peppers, onions, mushrooms, & cheeses \$5 per person - add Shrimp \$4 extra per person (\$75 Attendant fee)

*Attendant Fee Required at \$75.00 Each

*22% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage *30 Guests Minimum. *Prices Subject to change



Corporate Day Meetings

LUNCH

Served Warm

Baked Ziti, served with Caesar salad & Roll

Eggplant Rollatini over pasta, served with Caesar salad & Roll

Panini Sandwiches (served warm) \$2 per person extra

Chicken Pesto & Swiss; Onion & Provolone

Vegetarian Fresh Mozzarella, Tomato, & Pesto

Black Forest Ham, Brie, Apples & Dijon

Croque Monsieur (Black Forest Ham, Gruyere Cheese & Béchamel sauce)

Marinated Flank Steak, Caramelized Onion & Gruyere Cheese (add \$4)

All Baked and Pressed on Fresh Artesian/Focaccia Breads

Served Cold

Whole Roasted Tom Turkey Breast

With cranberry chutney and apple on Fresh Focaccia Bread

Ham and Swiss Wrap

Served with Dijon mustard or mayo served with fresh fruit

Turkey and Provolone Wrap

With honey or Dijon mustard served with fresh fruit

Summertime Chicken Salad

Homemade chicken salad with grapes and nuts,
served over mixed greens with tomatoes or served on a croissant with pasta salad

\$21 per person

\$26 per person with dessert

Choose 1: Strawberry Shortcake, Chocolate Sheet Cake or Classic Bread Pudding

\$30 per person with mixed green salad and dessert

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Sweet Tea and Unsweet Tea

*22% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage
*30 Guests Minimum. *Prices Subject to change



Corporate Dinner

Sitdown or Buffet

(Choose one)

Mixed Green Salad

Fresh mixed field greens topped with cucumbers, tomatoes, and carrots, served with a Balsamic Vinaigrette or Raspberry Vinaigrette

Bimini Salad

Fresh mixed field greens topped with brown sugar roasted pecans, blue cheese crumbs, mandarin oranges, yellow raisins served with a Raspberry Vinaigrette.

Strawberry & Feta Salad

Mixed field greens, strawberries, brown sugar roasted pecans, & feta cheese served with Balsamic Vinaigrette.

Spanish Salad

Romaine Lettuce, Tomatoes, Assorted Olives, Shredded Mozzarella tossed with Lemon Herb Vinaigrette.

Entrees

Pan Sautéed Herb Crusted Chicken

Picatta Style ~ finished in a white wine lemon & caper butter sauce

Florentine Style ~ finished in a spinach & white wine cream sauce

Bing Cherry Style ~ topped with Oregon Bing Cherries and baked to perfection

Madeira Style ~ finished in a mushroom and Madeira wine sauce - add asparagus \$2 {market price}

Maryland Blue Crab Cakes (market price)

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Sterling Salmon (market price)

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

Choice of 1 entrée: \$48 without bar, \$74 w/ beer & wine bar, \$88 w/open bar *

Choice of 2 entrée: \$51 without bar, \$77 w/ beer & wine bar, \$91 w/open bar *

Duet entrée: Beef Tenderloin and Chicken Picatta \$53 without bar, \$79 w/ beer & wine bar, \$93 w/open bar *

Add a Course: Soup or Additional Seated Appetizer \$5-\$8 per person pg. 8

Add Dessert: for \$6-\$7 per person (Key Lime Pie, Cheesecake, Tiramisu, Chocolate Cake, or one of our Dessert Tasting Stations on pg. 13)

Entrees include Bread and Butter, Iced Tea and Coffee

All Entrees served with garlic herb whipped potatoes & oven roasted seasonal vegetables

*22% Customary Service Charge & 6% Sales Tax Added To All Food & Beverage *30 Guests Minimum. Parties under 30 will be quoted upon request. *Prices Subject to change