



Palm Brunch Reception

(Pricing Applicable To Receptions Ending By 2 PM)

Buttered Hors d'oeuvres

Choice of Two: Spanakopita, Warm Mini Chocolate covered Croissants
Ham & Cheese Biscuits, Mini Lorraine (eggs, Swiss cheese, & bacon), or Petite Sausage and Cheese Filo*

Main Course

Sliced Seasonal Fresh Fruit & Seasonal Berries (for parties served before 1pm)
or Bimini Salad with a Raspberry Vinaigrette (for parties served after 1pm) **or** Seasoned Home fries
Scrambled Eggs & Cheese, Quiche or Egg Soufflé: Ham & Cheese **or** Sausage & Cheese, **or** Spinach & Feta
Old City French Toast (Cinnamon & Raisin)
Applewood Smoked Bacon & Sausage
Carved Slow Roasted Turkey, Served with Cranberry & Rolls (substitute Ham \$2 per person)
Dessert Station: Choice of 2: Chocolate covered Croissants, Chocolate Covered Strawberries or Assorted Muffins
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea Station

Without Bar Per Person*

With a Mimosa Toast/Champagne Toast Per Person*

With Unlimited Mimosas, Wine, and Beer (3 Hours) Per Person**

With Three Hour Open Bar (Unlimited Mimosas, Wine, Beer, Premium Bar) Per Person**

With Three Hour Open Bar add Bloody Mary's Per Person or

Champagne Bar for 3 hours ~ choose three juices: Orange juice, cranberry, pineapple, grapefruit, strawberry lemonade, or raspberry lemonade ~ served with seasonal fruits: Strawberries, blueberries, raspberries ~ **add per person****

*(does not include champagne or mimosa toast)***

Add-ons:

Seasoned Home Fries

Homemade Sweet Potato Biscuits with Shaved Country Ham & Apple Butter

Mini Bagels & Cream Cheese

Waffle Station: Mini Waffles, served with fresh seasonal berries, maple syrup & whipped cream

Omelet Stations: Omelets prepared to order with choices of ham, tomatoes, peppers, onions, mushrooms, & cheeses/add Crab

Smoked Fresh Salmon with Mini Bagels & Cream Cheese

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

Pan Sautéed Herb Crusted Chicken Breast with Mushroom Madeira Wine Reduction

*22% Customary Service Charge & 6.5% Sales Tax Added To All Food & Beverage. Parties under 30 guests quoted upon request. *Prices Subject to change



Palm Luncheon Reception

(Pricing Applicable To Receptions Ending By 2 PM)

Hors d'oeuvres

(Butler Passed- choose three)

Baked Brie w/ caramelized apples on Toast Points
Tropical Chicken and Mango Beggars Purse
Barbeque Pork Biscuits
Petite Blue Crab Cakes topped with a caper remoulade
Plum Glazed Island Shrimp Skewers
Mushrooms stuffed with Imported & Domestic Cheeses
Spanakopita

Plated / Buffet Entrees

(Choice of One)

Pan Sautéed Herb Crusted Chicken

Lemon Butter Style ~ finished with white wine, lemon, shallots & garlic butter

Jus Lie' ~ finished with white wine, carrots, peas, onion, shallots, diced tomatoes, and a touch of cream

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

Bing Cherry Style ~ topped with Oregon Bing Cherries and baked

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

or

Carving Station of:

Slow Roasted Turkey served with cranberry or

Honey Maple Ham served with dijon or

Roast Sirloin of Beef served with horseradish cream sauce or

Pineapple Glazed Pork Tenderloin

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction

Fresh Salmon (Wild Alaskan when in season) topped with a champagne caper butter

Fresh Catch (Flounder or Mahi when in season) topped with Blue Crab and finished with a sun-dried tomato cream sauce

Pan Seared Blue Crab Cakes

Choice of 2 entrees: (Choice of 2 for sit down in White Room only – Duet option in Loft & Villa Blanca ~ see Duet Options below)

Duet

Chicken Florentine & Fresh Salmon

Chicken Florentine & Pepper Seared Beef Tenderloin

Add Mixed Green Salad or Caesar , Bimini or Strawberry Feta Salad

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

Prices include In House Freshly Baked Bread & Butter, Sweet & Unsweet Iced Tea and Freshly Brewed Coffee Station

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