



Princess Palm Dinner Reception

Sit-down

Please also see Majesty Palm Dinner (Sit-down Dinner)

The White Room Ballroom: **Choice of 2 or Duet** Loft & Rooftop and Villa Blanca: **Duet only**

This package includes a price without a bar package, a price with a 4 hour Beer and Wine Only Bar, and a 4 hour Open Premium bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.

Hors d'oeuvres

(Butler Passed-choice of three) **Vegetarian options

Baked Brie w/ caramelized apple on Toast Points**

Tomato and Mozzarella Bruschetta with Basil and Olive Oil served on a crostini

Scallops wrapped in Bacon

Petite Blue Crab Cakes topped with a caper remoulade

Spanakopita (sautéed spinach & feta wrapped in a puff pastry)**

Petite Blue Crab & Artichoke Tartlet

Blue Crab Stuffed Mushrooms

Pear, Almond & Brie wrapped in filo**

Mushrooms stuffed with Imported & Domestic Cheeses**

Plum Glazed Island Shrimp Skewers

Baked Artichoke & Spinach Flower Tartlet**

Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet**

Barbeque Pork Biscuits

Mini Chicken Cordon Bleu

Chicken Wellingtons (sautéed with herbs and mushrooms)

Tropical Chicken & Mango Beggars Purse

Salad (Choose one)

Caesar Salad

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

The White Room Ballroom: **Choice of 2 or Duet** Loft & Rooftop and Villa Blanca: **Duet only**

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}

Organic Chicken

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

Entrees (continued-choice of two)

Cornish Game Hen stuffed with an apple & sage dressing

Pineapple Glazed Pork Tenderloin

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

Pan Seared Blue Crab Cakes

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

Fresh Catch (Mahi, Flounder, or Snapper) seasonal-market price varies)

~ topped with Blue Crab and finished with a sun-dried tomato sherry cream sauce or
~ dusted in herbs and flour and pan sautéed & finished with a champagne caper butter sauce

Fresh Grouper (seasonal-market price varies)

~ topped with Blue Crab and finished with a sun-dried tomato sherry cream sauce or
~ dusted in herbs and flour and pan sautéed & finished with a champagne caper butter sauce

Grouper En Papillote

~topped Mango, onion, paprika, & butter wrapped in parchment paper & baked to perfection

Prime Rib

10oz. Prime Rib roasted with fresh herbs served with Au Jus.

Pepper Seared Beef Tenderloin

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, carved, & finished in a mushroom demi-glaze

Pepper Seared Filet Mignon

Filet Mignon crusted with a peppercorn mélange seared and baked to a perfect medium rare
& finished in a mushroom demi-glaze

Duet Entrees

Chicken Florentine & Fresh Salmon

Lemon Butter Chicken & Fresh Catch

Chicken Florentine & Pepper Seared Beef Tenderloin

Pepper Seared Beef Tenderloin & Blue Crab Cakes

*Pepper Seared Beef Tenderloin & Fresh Catch**

Substitute Fresh Catch for Grouper

Pepper Seared Beef Tenderloin & Crab Stuffed Shrimp

Surf & Turf: Pepper Seared Beef Tenderloin & 5oz Florida Lobster Tail

Add to an above entrée: Lobster tail, 5 grilled skewered shrimp, Blue Crab Cake

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

For Vegetarians: Eggplant Rollatini-Fresh Eggplant stuffed with a seasoned ricotta cheese, coated in Italian bread crumbs pan seared in olive oil, topped with marinara and mozzarella and baked to perfection.

For Vegans: Pasta Abaco ~ Sautéed garlic, mushrooms, diced tomatoes, and artichoke hearts sautéed in extra virgin olive oil served over dairy free and egg free pasta.

Add a Course: Soup or Additional Seated Appetizer

Add Passed Late Night Munchies (per 100 pieces): Mini Chocolate Chip Cookies or Mini Warm Brownies & Shots of Milk, Mini Beef Cheese Burger Sliders, French Fries in paper cones, Mini Coney Island Franks (see pg 15 for more)

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Add a Course

Plated Appetizer Course *(Select One)*

Tomato Caprese buffalo mozzarella and tomato stacks topped with fresh basil and balsamic reduction

Fresh Blue Crab Cake served over mixed filed greens topped with a fire roasted corn remoulade

Fresh Local Shrimp Cocktail served over cole slaw

Hot Soup Course *(Select One)*

Tomato Basil Bisque ~ Fresh Basil, herbs, and tomato and cream

Corn & Crab Chowder ~ Blue Crab, corn and cream

Creamy Lobster Bisque

Cold Soup Course

Gazpacho ~ Chilled Tomato Soup with Fresh Cilantro, Onion, and Cucumber \$6 per person

Sorbet Intermezzo Course

Lemon

Raspberry

Black Currant

Strawberry

Passion Fruit

Mango

Children's Menu

(8 and under)(choose one)

Pasta Marinara Chicken Tenders* Cheeseburger Platter* Fried Shrimp Platter*

**Served with Mac and Cheese and Apple Sauce*

\$21.00 per child

Children's Beverage Package: Unlimited Soda/Juice *Day Events, \$5 per child Evening Events, \$7.50 per child*

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Queen Palm Dinner Reception

Buffet

This package includes a price without a bar package, a price with a 4 hour Beer and Wine Only Bar, and a 4 hour Open Premium bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.

Hors d'oeuvres

(Butler Passed-choice of three) **Vegetarian options
Baked Brie w/ caramelized apple on Toast Points**
Tomato and Mozzarella Bruschetta with Basil and Olive Oil served on a crostini
Scallops wrapped in Bacon
Petite Blue Crab Cakes topped with a caper remoulade
Spanakopita (sautéed spinach & feta wrapped in a puff pastry)**
Petite Blue Crab & Artichoke Tartlet
Blue Crab Stuffed Mushrooms
Pear, Almond & Brie wrapped in filo**
Mushrooms stuffed with Imported & Domestic Cheeses**
Plum Glazed Island Shrimp Skewers
Baked Artichoke & Spinach Flower Tartlet**
Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet**
Barbeque Pork Biscuits
Mini Chicken Cordon Bleu
Chicken Wellingtons (sautéed with herbs and mushrooms)
Tropical Chicken & Mango Beggars Purse

Salad (Choose one)

*Caesar Salad or
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.

Stations

Farmer's Market Station (Cocktail Hour)

Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses including but not limited to Baked Brie, Smoked Gouda, Swiss, & Havarti Dill, served with crackers. Assorted meats including but not limited to Salami, Pepperoni, Ham, & Capicola, Artichoke hearts, Mixed Olives, & Roasted Peppers marinated & served with Artisan breads & gourmet crackers.

- OR -

Fresh Pasta Bar added to Buffet

A selection of 2 pastas and 2 sauces prepared to order: Penne, Bowtie, or Spiral
Alfredo, Marinara, Vodka Sauce, Basil Pesto Cream Sauce, or Sundried Tomato Sherry Cream Sauce
Add Chicken or Sausage extra per person or Shrimp per person OR Substitute Butternut Squash Ravioli add
OR Substitute Lobster Ravioli & Lobster cream add

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

Pineapple Glazed Pork Tenderloin

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

Choice of 1 Entrée, Choice of 2, Choice of 3

With Choice of 2 or 3 Entrees you may substitute one of the above with the following below (higher price applies):

Pan Seared Blue Crab Cakes (market price)*

Fresh Salmon (Wild Alaskan when in season) topped with a champagne caper butter sauce (*market price*)*

Fresh Catch (Mahi or Flounder when in season ~ market price varies)*

~ topped with Blue Crab and finished with a sun-dried tomato sherry cream sauce or

~ dusted in herbs and flour and pan sautéed & finished with a champagne caper butter sauce

Prime Rib

Prime Rib roasted with fresh herbs served Au Jus

Pepper Seared Beef Tenderloin

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, and carved to a perfect medium sliced and finished in a mushroom demi-glaze

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

Upgrade your Whipped Potatoes to a Potato Martini Bar

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

Add Passed Late Night Munchies (per 100 pieces): Warm Mini Chocolate Chip Cookies or Brownies, Mini Peanut Butter & Jellies with a shot of Milk (choose one) served with a shot of Milk, French Fries in a paper cone, Mini Coney Island Franks, Mini Beef Cheese Burgers, Mini Grilled Cheese Sandwiches, Grab-n-go Croque monsieur (Black Forest Ham & Gruyere Cheese), BBQ Pork Biscuits, Chocolate Covered Strawberries or Cannoli's or Mini Éclairs (see pg 15 for more)

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Majesty Palm Dinner Reception

Sit Down

This package includes a price with a 5 hour Open Premium bar, including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.

**His & Her Signature Cocktails from the Call Brand Liquors, Wines, or Champagne
Champagne or Prosecco Toast**

Hors d'oeuvres

*(Butler Passed-choice of six) **Vegetarian options*

Baked Brie w/ caramelized apple on Toast Points**
Tomato and Mozzarella Bruschetta with Basil and Olive Oil
served on a crostini
Scallops wrapped in Bacon
Petite Blue Crab Cakes topped with a caper remoulade
Spanakopita (sautéed spinach & feta in a puff pastry)**
Petite Blue Crab & Artichoke Tartlet
Blue Crab Stuffed Mushrooms
Pear, Almond & Brie wrapped in filo**
Mushrooms stuffed with Imported & Domestic Cheeses**
Plum Glazed Island Shrimp Skewers

Baked Artichoke & Spinach Flower Tartlet**
Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet**
Barbeque Pork Biscuits
Mini Chicken Cordon Bleu
Chicken Wellingtons (sautéed with herbs and mushrooms)
Tropical Chicken & Mango Beggars Purse
Sesame Seared Ahi Tuna topped with a soy reduction
Prosciutto Wrapped Melon
Asparagus Wrapped in Beef
Shrimp Cocktail Shooters

Salad

(Choose one)

Caesar Salad or

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.

Cocktail Hour Stations

Fresh's Market Station

Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses including but not limited to Baked Brie, Smoked Gouda, Swiss, & Havarti Dill, served with crackers, and an assorted selection of vegetables including but not limited to carrots, cucumbers, zucchini, and squash.

and

(Choose one)

Antipasto Station

A selection of imported and domestic cheeses, pepperoni, capicola & ham marinated
Grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads.

Mediterranean Market Station

Greek Salad, Hummus, Baba ganoush, Tzatziki Sauce, Flatbreads, Feta Herb Spread, Pickled Vegetables, Stuffed Grape Leaves,
Couscous with Roasted Red Peppers, and Olives and Feta

and

(Choose one)

Shrimp & Grits Martini Station

Southern Grits served with a selection of local shrimp, cheese, chives & bacon

Fresh Pasta Bar

A selection of 2 pastas and 2 sauces prepared to order: Penne, Bowtie, or Spiral

Marinara, Vodka Sauce, Alfredo, Basil Pesto Cream Sauce, or Sundried Tomato Sherry Cream Sauce

Add Chicken or Sausage extra per person or Shrimp add per person OR Substitute Butternut Squash Ravioli add per person

OR Substitute Lobster Ravioli & Lobster cream add \$4 per person

Entrees

(Choose two) The White Room Ballroom: **Choice of 2 or Duet** Loft & Rooftop and Villa Blanca: Duet only

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 \$2 {market price}

or

Pineapple Glazed Pork Tenderloin

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

Pan Seared Blue Crab Cakes

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

Fresh Catch (Mahi or Flounder when in season ~ market price)

~ topped with Blue Crab and finished with a sun-dried tomato sherry cream sauce or

~ dusted in herbs and flour and pan sautéed & finished with a champagne caper butter sauce

Fresh Grouper (seasonal-market price varies)

Prime Rib roasted with fresh herbs served with Au Jus

Pepper Seared Beef Tenderloin

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, and carved to a perfect medium sliced and finished in a mushroom demi-glaze

Pepper Seared Filet Mignon

Filet Mignon crusted with a peppercorn mélange seared and baked to a perfect medium rare & finished in a mushroom demi-glaze

or

Duet Entrees

(Choose two)

Chicken Florentine & Fresh Salmon

(or *Fresh Catch* ~ market price)

Chicken Florentine & Pepper Seared Beef Tenderloin

Pepper Seared Beef Tenderloin & Fresh Catch (market)

Pepper Seared Beef Tenderloin & Crab Stuffed Shrimp

Surf & Turf: Pepper Seared Beef Tenderloin & 5oz Florida

Lobster Tail

All Entrees served with garlic herb whipped potatoes & oven roasted seasonal vegetables
In House Freshly Baked Bread & Butter, Sweet & Unsweet Iced Tea and Freshly Brewed Coffee Station

Late Night Hors d'oeuvres

(Choose two)

Warm Mini Chocolate Chip Cookies with shots of Milk

Warm Mini Brownies with shots of Milk

Mini Peanut Butter & Jellies with a shot of Milk served with a shot of Milk

French Fries in a paper cone

Coney Island Franks

Mini Grilled Cheese Sandwiches

Choice of 2 Entrées

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The Southern Palm Reception

Buffet

Hors d'oeuvres

(Butler Passed-choice of three)

Mini Crab Fritters

Barbeque Pork Biscuits

Ham & Cheese Biscuits

Honey Barbeque Glazed Shrimp

Pigs in a blanket

Barbeque Applewood Smoked Bacon Wrapped Scallops or Shrimp

Barbeque Pulled Pork served on a Johnny Cake

Blue Crab & Artichoke Tartlet

Barbeque Chicken Satay

Main Course

(Choose one from each line below)

Mixed Green Salad

Southern Style Cole Slaw or Potato Salad

Buttermilk Fried Chicken, Brown Sugar Glazed Baked Ham, Barbeque Chicken or Pulled Barbeque Pork

Fresh Buttermilk Biscuits or Sweet Cornbread

Mac & Cheese*, Cheddar Grits*, Sweet Potato Casserole, Honey Baked Beans

As a Station served with a selection of cheddar cheese, bacon, chives & sour cream add \$4 per person

Southern Style Green beans or Collard Greens

Blueberry, Apple, or Peach Crisp with Vanilla Bean Ice cream

Southern Sweet & Unsweet Iced Tea and Freshly Brewed Coffee Station

Choice of 1 Entrée or Choice of 2 Entrees

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The Tuscan Palm Reception

Buffet

Hors d'oeuvres

(Butler Passed-choice of three) **vegetarian

Tomato & Olivida Crostini**

Tomato Mozzarella Bruschetta**

Italian Stuffed Mushrooms

Italian Sausage Wellingtons

Mini Meatball Marinara

Mini Meatball Rolls

Tomato Mozzarella Caprese Skewers**

Tuscan Pesto Sundried Tomato and Goat Cheese Tartlet**

For additional hors d'oeuvres to please see pg 16

Station

Antipasto Station ~ A selection of imported and domestic cheeses, pepperoni, capicola & ham marinated grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads.

Main Course

(Choose one of each below)

Mixed Green Salad, Caesar Salad, or Italian Tossed Salad (tomatoes, cucumbers, red onions & feta cheese)

Entrée Choices: Chicken Parmigiana, Chicken Scaloppine, Chicken Cacciatore or Eggplant Parmesan, Homemade Meatballs in Marinara, Homemade Manicotti in Marinara, or Italian Sausage with Peppers and Onions, Baked Ziti with Meat Sauce, Roasted Pork Loin or Ravioli con Burro e Salvia (ravioli with sage and butter), Tomato Braised Short Rib (add \$6 per person)

Pastas: Pasta Marinara, Pasta ala Vodka, Pasta Alfredo or Garlic Herb Mashed Potatoes

Baked In House Garlic Bread Loaf, Garlic Bread, or Dinner Rolls

Zucchini e Pomodori, Green Bean Almondine, Creamed Spinach, Broccoli Gratin or Grilled Asparagus (add \$2 pp)

Sweet & Unsweet Iced Tea and Freshly Brewed Coffee Station

Add Tiramisu

Add Sorbet Intermezzo Course ~ Lemon, Raspberry, Strawberry, or Mango

Choice of 1 Entrée or Choice of 2 Entrees

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The Spanish Palm Reception

Buffet

Hors d'oeuvres

(Butler Passed-choice of three)

Mini Tamales**

Fried Plantains**

Tomato & Spanish Olive Crostini**

Mini Beef Empanadas

Chorizo with Roasted Peppers, Onions & Cheese in filo

Mini Chicken & Cheese Quesadillas

**vegetarian

Station

Chips and Salsa Station ~ Tortilla Chips, Cheese, Tomatoes, Guacamole, Cilantro and Salsa, and Sour Cream

Main Course

(Choose one of each below)

Spanish Salad ~ Romaine Lettuce, Tomatoes, Assorted Olives, Shredded Mozzarella tossed with Lemon Herb Vinaigrette

Entrée Choices: Mojo Roasted Chicken, Mojo Roasted Pork Tenderloin, Palomillo Steak, or Paella ~ with Saffron rice, sweet peas, onions, fresh lemon ~ (choice of 1 Chicken or Shrimp)

Baked In House Dinner Rolls & Butter

Spanish Rice & Pinto Beans, Black Beans and Rice, or
Cuban Style Black Beans and Brown Rice with Plantains, Roasted Potatoes with Spanish seasonings
Selection of Rice above served as a Martini Station ~ toppings of cheese, pico de gallo & sour cream

Tres Leches Cake

Sweet & Unsweet Iced Tea and Freshly Brewed Coffee Station

Choice of 1 Entrée or Choice of 2 Entrees

French, Greek, Thai, Indian, & International Cuisine

Sit-down, Buffet or Stations

Please ask your Catering Sales Manager for customized details and pricing.

White Room: Choice of 2 or Duet, Loft & Rooftop and Villa: Duet only

Sample items: Crepe Stations, Panini Stations (Croque Monsieur), Pad Thai, Red & Green Curry, and Chicken Tandoori

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Action Stations

\$40 minimum per person for Action Stations/Hors d'oeuvres only menu for evening events and \$30 minimum per person for day events

Fresh Seasonal Fruit Station

Fresh seasonal melons, berries, grapes, and royal pineapple

Fresh Vegetable Station

Selection of carrots, cucumbers, zucchini, squash, tomatoes, & marinated olives, served with house ranch.

Assorted Cheeses

A selection of assorted domestic & imported cheeses including but not limited to Baked Brie, Smoked Gouda, & Swiss served with gourmet crackers.
Baked Brie added to any station a la carte

Fresh Market Station

A combination of the three listed displays above

Mixed Green Salad Bar

Includes Mixed Field Greens, Carrots, Cucumbers and Tomatoes. Choice of 2 Salad Dressings.
Add accompaniments to your salad bar. Ask Catering Manager for seasonal selections.

Potato Martini Bar

Mashed potatoes served with a selection of cheddar cheese, bacon, chives & sour cream

Shrimp & Grits Martini Station

Southern Grits served with a selection of local shrimp, cheese, chives & bacon

Antipasto Station

A selection of imported and domestic cheeses, pepperoni, capicola & ham marinated
Grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads.

Mediterranean Market Station

Greek Salad, Hummus, Baba ganoush, Tzatziki Sauce, Flatbreads, Feta Herb Spread, Pickled Vegetables, Stuffed Grape Leaves, Couscous with Roasted Red Peppers, and Olives and Feta
Add ~ Traditional Gyro (Lamb, Pork or Chicken) Made to Order Tomato, Onion, Hot Sauce, Tzatziki Sauce add

Farmer's Market Station

Fresh seasonal melons, berries, grapes, royal pineapple, assorted domestic & imported cheeses including but not limited to Baked Brie, Smoked Gouda, & Swiss, served with crackers. Assorted meats including but not limited to pepperoni, ham, & Capicola, Artichoke hearts, Mixed Olives, & Roasted Peppers marinated & served with Artisan breads & gourmet crackers.

Oak Smoked Fresh Salmon Station (Wild Alaskan when in season)

Served with cream cheese, capers, onion, creamy dill & baguette toast points

Fresh Pasta Bar 1 pasta/ 1 sauer, 2 pastas/2 sauces

A selection of pasta and sauce prepared to order: Penne, Bowtie or Spiral
Marinara, Vodka Sauce, Alfredo, Basil Pesto Cream Sauce, or Sundried Tomato Sherry Cream Sauce
Add peas, mushrooms, diced tomatoes, spinach, etc. Add Chicken or Sausage Add per person or Shrimp Add per person
Mac & Cheese Traditional or Southern style
Butternut Squash Ravioli topped with a Brown Butter and Orange Beur Blanc
Lobster Ravioli & Lobster cream add with 1 pasta selection:
Shrimp Scampi (Shrimp sautéed with Garlic, Lemon, Basil & White Wine)

Risotto Station Selection of 2

Asparagus & Portobello Mushroom Risotto, Chicken & Basil Pesto Risotto, Shrimp & Spanish Risotto

Panini Station Choice of one or Choice of two

Vegetarian Roasted Red Pepper, Artichokes; Vegetarian Fresh Mozzarella, Tomato, & Pesto; Croque Monsieur (Black Forest Ham & Gruyere Cheese); Black Forest Ham, Brie, Apples & Dijon; Chicken Pesto & Swiss; Onion & Provolone; Marinated Flank Steak, Caramelized Onion & Gruyere Cheese. All Baked and Pressed on Fresh Artesian/Focaccia Breads

Paella Station Choice of two or Choice of three

Saffron Rice with chorizo, sweet peas, onions, fresh lemon, and choice of: Shrimp, Scallops, Mussels and/or Chicken

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Action Stations (Continued)

Ahi Tuna Station \$15 per person

Fresh Ahi Tuna seared and rolled in sesame and peppercorn served with Island Rice, Seaweed Salad, Soy, Ginger, & Wasabi, chop stix & decorative box

Seafood Station (served cold and based on seasonal availability) served with cocktail sauce, lemons & crackers

Choice of 2: Shrimp cocktail, little neck clams or oysters on the ½ shell

Choice of 2 & seasonal crab legs

Carving Stations

Slow Herb Roasted Turkey or Maple Plum Glazed Turkey, add sage stuffing for

Honey Maple Ham,, add cheddar grits and biscuits for

Roasted Pork Tenderloin with a Pineapple Rum Reduction

*Roast Sirloin of Beef, *Garlic and Herb Crusted Prime Rib

Pepper Seared Beef Tenderloin, served with mushroom demi glaze

*served with a creamy horseradish

Hors d'oeuvres

Some of the Hors d'oeuvre selections must be stationed but most can be passed. We suggest ordering 5-6 pieces per person for a 1 hour cocktail party and 15-25 per person for a cocktail style reception.

Hors d'oeuvres Suggested Passed (priced per 100 pieces)

Spanakopita**

Mini Vegetable Spring Rolls**

Spinach Dip with toast points**

Mini Quiche Lorraine (eggs, Swiss cheese, & bacon)

Swedish Meatballs

Mushrooms stuffed with imported & domestic cheeses**

Tomato & Mozzarella Bruschetta with Basil and Olive

Oil served on a crostini**

Pear & Almond Brie in Filo**

Baked Brie caramelized w/apple on Toast Points**

Mascarpone, Bleu Cheese, & Caramelized Onions Tartlet**

Blue Crab & Artichoke Tartlet

Blue Crab Stuffed Mushrooms

Chicken Tandoori Skewers

Shrimp Salad Stuffed Endive

Cucumber Shrimp Canapés

Cucumber Crab Canapés

Tomato & Mozzarella Caprese

Artichoke & Spinach Flower Tartlet**

Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet**

Bella Flora-Portabella Mushrooms, Mozzarella,

Ricotta in a Puff Pastry**

Polenta with Sundried Tomato & Fresh Mozzarella**

Mini Chicken Wellingtons

Mini Chicken & Biscuits

Chicken Cordon Bleu (with Ham)

Tropical Chicken & Mango Beggars Purse

Mini Ham & Cheese Biscuits

BBQ Pork Biscuits

Coney Island Franks

Scallops Wrapped in Bacon

Shrimp Wrapped in Bacon

Plum Glazed Island Shrimp Skewers

Sesame Seared Ahi Tuna topped with a soy reduction

Fresh Salmon on toast points with cream cheese and capers

Lobster Tartlet

Mini Chicken Waffles drizzled with Maple Syrup

Mini Beef Cheeseburgers

Mini Beef Wellingtons

Mini Philly Cheesesteaks

Prosciutto Wrapped Melon

Asparagus Wrapped in Beef

Shrimp Cocktail Shooters

Shrimp & Grits Cocktail Shooters

Petite Blue Crab Cakes topped with a caper remoulade

Fresh Salmon on toast points with cream cheese and capers

Oysters steamed on the half shell with garlic and butter**

*Market price may vary with seafood items

Mini Lobster Rolls

Late Night Munchies see Page 19

****Vegetarian**

****Market price subject to change with seafood items**

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



Dessert Stations



Cookie Bar

Chocolate chip, white chocolate macadamia, oatmeal or peanut butter

Glazed Donut Station

Toppings to include: Melted chocolate, powdered sugar, & sprinkles

Dessert Tasting Station

Chef's selection of petite desserts- may include but not limited to: cookies, brownies, cannoli, mini cream puffs or mini éclairs, or chocolate covered strawberries

Strawberry Shortcake Station

Classic Strawberry Shortcake served with layers of strawberries & whipped cream in mason jars or Martini glasses (choose one)



Chocolate Fountain Station

May include but not limited to: Strawberries, pineapple, pretzels, cookies, and marshmallows. *(Minimum 50 guests)*

Breyer's Ice Cream Station

Breyer's Chocolate & Breyer's Vanilla Bean
Included: Hot Fudge, Strawberry Sauce, Crushed Cookies and Sprinkles. Extra \$.50 each: Caramel, Nuts & Whipped Cream

Root beer Float Station

Vanilla Bean Ice Cream & Root beer

Prosecco & Pops

Frozen Fruit Pops with a splash of Prosecco

Coffee & Hot Drink Stations

Regular, decaf coffee, and hot tea *(passed or stationed)*

Gourmet Coffee Station-regular and decaf Coffees, assorted teas, served with assorted coffee flavors, powdered cinnamon, chocolate & nutmeg, Biscotti's, rock candy stirrers, & hazelnut wafers

Hot Chocolate Station or Butler passed-served with marshmallows, peppermints, whipped cream, chocolate syrup, hazelnut wafers & powdered chocolate, cinnamon, & nutmeg

Hot Apple Cider Station or Butler passed-served with assorted syrups and cinnamon sticks

****Add Cordials during last hour of Gourmet Coffee Station or Hot Chocolate Station (3 hour bar package minimum):**
Bailey's, Kahlua, Frangelico, add for each cordial per person

See Page 25 for Signature Cocktails, Champagne Stations, Mocktails, & Wintertime Drinks

Late Night Munchies: (priced per 100 pieces)

Warm Mini Chocolate Chip Cookies or Brownies, Mini Peanut Butter & Jellies with a shot of Milk (choose one) served with a shot of Milk \$200, French Fries in a paper cone \$175, Mini Coney Island Franks \$225, Mini Beef Cheese Burgers \$300, Mini Grilled Cheese Sandwiches, Grab-n-go Croque Monsieur (Black Forest Ham & Gruyere Cheese) \$300, BBQ Pork Biscuits \$200, Chocolate Covered Strawberries or Cannoli's or Mini Éclairs \$250

Butler Passed Desserts

Mini Chocolate Chip Cookies & Shots of Milk

Mini Warm Brownies & Shots of Milk

Mini Peanut Butter & Jelly Sandwiches with shots of Milk

Donut holes and jugs of milk, Chocolate Dipped Strawberries, Mini Éclairs, Mini Cannoli's

Ice Cream Sandwiches/Popsicles with sprinkles

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A la Carte

Salads

Mixed Green Salad

Fresh mixed field greens topped with cucumbers, tomatoes, and carrots, served with a balsamic vinaigrette or raspberry vinaigrette

Mixed Green Salad Bar

Fresh mixed field greens, carrots, cucumbers and tomatoes. Choice of 2 Salad Dressings. Add accompaniments to your salad bar. Ask Catering Manager for seasonal selections.

Caesar Salad

Fresh Romaine Lettuce, croutons, house Caesar dressing and shaved parmesan cheese

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 a Balsamic Vinaigrette.

Spanish Salad

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

Martini Salad

Spanish chop-chop salad with romaine, ham, cheese, olives and herb lemon vinaigrette. Served in a Martini Glass.

Side Dishes Starches

Garlic Herb Whipped Potatoes Fresh garlic whipped russet potatoes, finished with herb butter and a touch of cream.

Jasmine or Basmati Rice

Roasted Red Bliss Potatoes Florida grown red potatoes quartered and tossed in olive oil & rosemary roasted in the oven until golden brown.

Sweet Potato Casserole

Whipped Sweet Potatoes topped with caramelized brown sugar and seasonal chopped nuts

Side Dishes Vegetables

Oven Roasted Vegetable Medley

The freshest vegetables of the season.

Broccoli Gratin

Fresh broccoli baked with Vermont sharp cheddar and bread crumbs with a touch of cream.

Green Beans Almondine (Market Price)

Classic, fresh green beans tossed in herb butter and toasted almonds.

Vegetable Skewers

Seasonal Vegetables brushed with olive oil, finished with salt and pepper

Grilled Asparagus (market price)

Fresh asparagus steamed and tossed in extra virgin olive oil and cracked black pepper

Grilled Eggplant Roasted Red Pepper

Fresh eggplant and red bell peppers sliced and brushed with olive oil and grilled, finished with salt and pepper (Market Price)

Honey Glazed Baby Carrots

Fresh tender baby carrots steamed and tossed in brown sugar and honey.

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Vegetarian/Vegan Reception

Sit-down, Buffet or Stations

White Room: Choice of 2 or Duet

Loft & Rooftop, Villa Blanca: Duet only

This package includes a price without a bar package, a price with a 4 hour Beer and Wine Only Bar, and a 4 hour Open Premium bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.

Hors d'oeuvres

(Butler Passed-Choose three)

Baked Brie with Caramelized Apple on Toast Points

Tomato Bruschetta with Basil and Olive Oil served on a Crostini**

Spanakopita (sautéed spinach & feta wrapped in puff pastry)

Pear, Almond & Brie wrapped in Filo

Mushrooms stuffed with Imported & Domestic Cheeses**

Mini Vegetable Spring Rolls**

Mascarpone, Bleu Cheese, & Caramelized Onions

Baked Artichoke & Spinach Flower Tartlet

Tuscan Pesto, Sundried Tomato & Goat Cheese Tartlet

Tofu Satay with coconut-peanut sauce

Panko Crusted Criminis topped with an orange ginger soy

**Vegan upon request

Salad

(Choose one)

*Mixed Green Salad***

Mixed Field Greens, Tomatoes, Cucumbers and Carrots served with Balsamic Vinaigrette, Raspberry vinaigrette and or Ranch.

*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 a Balsamic Vinaigrette.

*Spanish Salad***

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

**Vegan upon request

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Entrees
(Choice of Two)

****Gnocchi**

Sweet potato (or Yukon Gold-choose one) gnocchi pan seared, oven dried heirloom tomatoes, wild mushrooms and peas served in a truffle jus lie, topped with frizzled leaks.

****Mediterranean Ratatouille Beggars Purse**

Puff Pastry stacked on top of Toasted Shallot Mash Yukon Gold Potatoes and topped with an Artichoke-Lemon Cream (non cream option available upon request).

****Asparagus & Mushroom Risotto**

Mediterranean Garden Paella Paella served with patty pan squash, golden beet, Shitake mushrooms, asparagus, leeks & saffron.

****Pasta Abaco**

(Vegetarian) Sautéed garlic, artichoke hearts, herb roasted tomatoes, mushrooms, tossed in a garlic cream sauce served over whole grain pasta. (Vegan) Sautéed garlic, artichoke hearts, mushrooms, herb roasted tomatoes, simmered in a extra virgin olive oil and served over dairy free & egg free pasta.

Eggplant Rollatini

Fresh Eggplant stuffed with a seasoned ricotta cheese, coated in Italian bread crumbs pan seared in olive oil, topped with marinara and mozzarella and baked to perfection.

Sesame Crusted Japanese Eggplant, ginger-scallion soba noodle with honey tamari and snow pea salad.

****Pad Thai** ~ rice stick sautéed with snow peas, carrots, Bok Choy, bean sprouts, broccoli, served in a tamarind sauce.

Port Wine Portabello Mushroom Pan-seared Portobello mushrooms sliced thick and simmered in a port wine & mushroom sauce, served over garlic mashed potatoes and accompanied with sautéed spinach.

****Sesame Crusted Tofu**

Lemon truffle emulsion, sautéed green beans, shallots & almonds, vegetable au jus, and garlic herb whipped mashed potatoes.

****Vegan upon request**

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

Ask your Catering Sales Manager for pricing and details regarding duet, buffet or station style menu options.

Passed Late Night Munchies Suggestions

Mini Warm Chocolate Chip Cookies & Shots of Milk

Mini Warm Brownies & Shots of Milk

Mini Peanut Butter and Jelly with a shot of Milk

Mini Grilled Cheese Sandwiches

French Fries passed in paper cones

See Page 19



Rehearsal Dinner

Sit-down or Buffet

Salad

(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

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 \$2 {market price}

Pan Seared Blue Crab Cakes (market price)

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

Fresh Salmon (Wild Alaskan when in season) (market price)

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

Choice of 1 entrée or Choice of 2 entrée

Duet entrée: Beef Tenderloin and Herb Crusted Chicken

Add a Course: Soup or Additional Seated Appetizer see pg. 8

Add Dessert: (Key Lime Pie, Cheesecake, Tiramisu, Chocolate Cake, or one of our Dessert Tasting Stations on pg. 13)

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

*22% Customary Service Charge & 6.5% Sales Tax Added To All Food & Beverage *30 Guests Minimum *Prices Subject to change