



Corporate Day Meetings

THE BREAKS

QUICK COFFEE AND TEA BREAK-\$

Coffee, Tea, Soda, and Water - \$

Coffee, Tea, Mini Fruit and Cheese Danish - \$ Coffee, Tea, Mini Fruit, Hot Mini Cinnamon Rolls - \$

Enhancements to Breaks Whole Fresh Fruit - \$ each Granola or Cereal Bars - \$ each Assorted Danishes - \$ each Jumbo Cookies - \$ each Brownies - \$ each

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

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

Assorted Soft Drinks - \$ each Bottled Water - \$ 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

All of the above served with fresh Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

The Flagler

Chocolate Croissants & Danishes, Cinnamon Rolls, Mini Muffins, Assorted Fruit Yogurts, Granola, Fresh Berries and Granola, Assorted Mini Bagels and Cream Cheese, Butter, Jams and Jellies, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$ Per Person

BREAKFAST BUFFETS

The Lightner

Bacon, Egg and Cheese Croissant, Assorted Fruit Yogurts, Fresh Berries, Granola, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$ 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
\$ Per Person

Add-ons:

Enhancements for Breakfast: (Price Per Person) Seasonal Fresh Fruit \$

Assorted Dry Cereals with Milk \$ Warm Oatmeal \$

Warm Grits \$

Seasoned Homefries \$

Mini Bagels & Cream Cheese \$

Country Ham & Cheese Crossaints \$
Old City French Toast (Cinnamon & Raisin) \$

Egg, Cheese, and Ham Mini Croissants \$

Breakfast Quiche \$
Silver Dollar Pancakes with Maple Syrup \$

Giant Cinnamon Rolls \$
Granola & Yogurt Parfaits \$
Assorted Doughnuts \$ Per Dozen

Homemade Sweet Potato Biscuits with Shaved Country Ham & Apple Butter
Smoked Salmon with Capers, Onions, Cream Cheese and Mini Bagels \$ Per Person

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

*Omelet Stations: Omelets prepared to order with choices of ham, tomatoes, peppers, onions, mushrooms, & cheeses \$ per person - add Shrimp \$ extra per person (\$ Attendant fee) *Attendant Fee Required at \$.00 Each

\$ per person

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The Floridian Menu

Salad

Mixed Green Salad

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

Buffet Entrees

(Choice of Two)

Pan Sautéed Herb Crusted Chicken

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

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

or

Carving Station of:

Slow Roasted Turkey served with cranberry or

Honey Maple Ham served with dijon or

Fresh Salmon (Wild Alaskan when in season) topped with a champagne caper butter ~ \$
(market price varies) *

Fresh Catch (Flounder or Mahi when in season) topped with Blue Crab and finished
with a sun-dried tomato cream sauce ~ \$ (market price varies) *

Pan Seared Blue Crab Cakes ~ plus \$ per person (market price varies)*

~ \$ **per person***

Duet sit-down

Chicken Florentine & Fresh Salmon ~ \$(market price)*

*Chicken Florentine & Pepper Seared Beef Tenderloin ~ \$**

Dessert

Strawberry Shortcake or Chocolate Cake or Tiramisu

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. Parties under 30 guests quoted upon request. *Prices Subject to change**



The Southern Palm Menu

Buffet (For Lunch we suggest 1 entree and Dinner 2 entrees)

Mixed Green Salad

(Choose one from each line below)

Southern Style Cole Slaw or Potato Salad

Buttermilk Fried Chicken, Brown Sugar Glazed Baked Ham, Barbeque Chicken or Pulled Barbeque Pork (Add Chicken & Waffles \$ per person served with maple syrup)

Fresh Buttermilk Biscuits or Sweet Cornbread

Mac & Cheese*, Cheddar Grits*, Sweet Potato Casserole, or 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: \$ per person* Choice of 1 Entrée without salad \$40 per person* Choice of 2 Entrées: \$ per person*

***22% Customary Gratuity Charge & 6.5% Sales Tax Added To All Food & Beverage. *Prices Subject to change**



The Tuscan Palm Menu

Buffet

Main Course

(Choose one of each below)

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

Entrée Choices: Chicken Parmigiana, Chicken Scaloppine, Chicken Cacciatore, Eggplant Parmesan, Homemade Meatballs in Marinara, Homemade Manicotti in Marinara,

Italian Sausage with Peppers and Onions, Baked Ziti with Meat Sauce, Roasted Pork Loin

Ravioli con Burro e Salvia (ravioli with sage and butter), or Tomato Braised Short Rib (add \$ 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 \$ pp)

Sweet & Unsweet Iced Tea and Freshly Brewed Coffee Station

Add Tiramisu for \$ per person

Add Sorbet Intermezzo Course \$ per person ~ Lemon, Raspberry, Strawberry, or Mango

Choice of 1 Entrée: \$ per person* Choice of 1 Entrée without salad \$ per person*

Choice of 2 Entrées: \$ per person*

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Corporate Evening Events

(Weekdays)

Hors d' oeuvres

(Butler Passed-choice of two)

Pear, Almond & Brie wrapped in phyllo*

Maryland Blue Crab & Artichoke Tartlet

Maryland Blue Crab Stuffed Mushrooms

Petite Maryland Blue Crab Cakes topped with a caper remoulade Tomato and

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

(sautéed spinach & feta wrapped in a puff pastry)* Mushrooms stuffed with Imported & Domestic Cheeses*

Baked Artichoke & Spinach Flower Tartlet*

Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet*

Barbeque Pork Biscuits

Chicken Wellingtons (sautéed with herbs and mushrooms)

Tropical Chicken & Mango Beggars Purse

*Vegetarian

Salad

Caesar Salad or

Mixed Green Salad

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

Strawberry & Feta Salad

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

Entrees

Pan Sautéed Herb Crusted Chicken

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

Bing Cherry Style ~ topped with Oregon Bing Cherries and baked

Carving Station of:

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

Eggplant Rollatini ~ (Vegetarian) 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.

All Entrees served with garlic herb whipped potatoes & oven roasted seasonal vegetables Includes Bread and Butter, Iced Tea and Coffee Station

Buffet-Choice of 2 above~ \$ per person

Sitdown- Choice of 2 \$, Duet (half portion of 2 choices) \$ per person

Additional Entrees Options

Fresh Atlantic Sterling Salmon topped with a champagne caper butter *Pan Seared Maryland Blue Crab Cakes*

Fresh Catch (Mahi or Flounder when in season) ~ topped with Maryland blue crab and finished with a sun-dried tomato sherry cream sauce

~ add \$ per person to prices above

Prime Rib ~10oz. Prime Rib roasted with fresh herbs served with Au Jus. ~ add \$ per person

Pepper Seared Beef Tenderloin ~ Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, carved, and finished in a mushroom demi-glaze ~ add \$ per person to prices above

All Entrees served with garlic herb whipped potatoes & oven roasted seasonal vegetables Includes Bread and Butter, Iced Tea and Coffee Station

Add a Course: Soup or Additional Seated Appetizer \$-\$ per person

Add Passed Late Night Munchies (per 100 pieces): Mini Kobe Beef Sliders \$, French Fries in paper cones \$, Mini Coney Island Franks \$, Mini Chocolate Chip Cookies \$ or Mini Warm Brownies & Shots of Milk \$

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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 \$ pp

Maryland Blue Crab Cake served over mixed filed greens topped with a fire roasted corn remoulade
\$ pp (market price)

Fresh Local Shrimp Cocktail served over cole slaw \$ pp ***Hot Soup Course***

(Select One)

Tomato Basil Bisque ~ Fresh Basil, herbs, and tomato and cream \$ pp

Corn & Crab Chowder ~ Fresh Maryland Blue Crab, corn and cream \$ pp

Creamy Lobster Bisque \$ pp

Cold Soup Course

(Select One)

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

Sorbet Intermezzo Course - \$ per person

Lemon Raspberry Black Currant Strawberry Passion Fruit Mango

Children's Menu

(8 and under)

Cheeseburger Platter Chicken Tenders Fried Shrimp Platter

Served with Mac and Cheese and Apple Sauce

\$per child

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

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