



1 King Street, Saint Augustine, FL 32084 whiteroomweddings.com
facebook.com/whiteroomweddings instagram-@whiteroomweddings 904.824.9056

Located on the scenic Waterfront of Historic Downtown St. Augustine with breathtaking water views, hardwood floors, grand white columns, ceiling to floor white drapes, and classic Chiavari chairs, our Historic Venue will create a backdrop for an unforgettable evening with all those dearest to you. We can accommodate 50 to over 400 guests (250 guests seated in one room) with three venues to choose from for your event. Your guests will enjoy our delicious and innovative cuisine **prepared onsite** by our Executive Chefs, a key difference in the culinary experience of Wedding Receptions. Please view our menus and additional information online at whiteroomweddings.com. As an added feature for your wedding, we host ceremonies indoors or outdoors. We also have trolley services available (parking details provided by our Catering Sales Manager). Our Event Managers will assist you through your reception planning stages; from creation of your menu to your floor plan (more below).

Our Catering Service Style Options:

Hors d'oeuvres: Butler Passed or Stationed

Entrées: Plated, Buffet, Stationed, or Family Style:

Single Entrée (**choice** of 2 entrées, 1 entrée per guest) **-OR-**

Duet Entrée (**choice** of 2 entrées, half portions of each entrée per guest)

INCLUDED with your reception and prepared by our staff:

White Napkins & Table Linens

Tables (Cake, Gift, Place Card, Buffet, Head Table, Sweetheart & 60" Round Guest Tables)

Chiavari Chairs (Attractively designed, with no need for chair covers!)

Dinnerware (China, Silver, Stemware, Glassware, Barware, etc.)

An Event Manager and Professional Serving Staff (Cake Cutting and Serving Included)

Catering Equipment & Supplies

Balcony Furniture (sitting area on our private balconies and private rooftop)

Your Event Manager will assist you with:

Menu and bar selections, creation of your floor plan (table placement), placement of your table numbers, guest book, champagne flutes, wedding cake server, and organizing your grand exit. **For additional Wedding & Event Consulting see Page 3**

Features included with our Venues:

Elegant Mahogany Bar (The White Room Ballroom Only)

Grand White Marble Bar (The Rooftop Only)

Exotic Dark Hardwood Floors in all venues, White Columns, Exposed Brick from 1888 in Grand Ballroom and Loft, Floor to Ceiling White Drapes (Ballroom only), & Crystal Chandeliers in The Villa Blanca

Dance Floors: 16' x 20' The White Room Ballroom; 10' x 13' The Loft; 12' x 12' The Villa Blanca
Panoramic Water Views!!

Room Rental: 4 Hours for **Evening Events** \$40 Per Person Food Minimum &

3 Hours for **Daytime Events** \$30 Per Person Food Minimum



Ceremonies

Rates ranging from \$1500 to \$3000.

Becoming evermore popular....Ceremonies and Receptions in one location! Three locations to choose from: The Rooftop, The Villa Blanca (our newest addition and exclusive to White Room Receptions only), or The Ballroom. Included in your ceremony fee is the ceremony location, an extra hour, ceremony room setup, Chiavari chairs, a professional wedding coordinator to provide on-site assistance from the beginning to the end of the ceremony, a rehearsal with coordination and our new bridal waiting room. Your guests will have access to the room at the beginning of the hour and the ceremony will be scheduled to begin 30 minutes before the reception. The wedding coordinator's services include: assisting with the wedding ceremony processional, organizing ushers, positioning your wedding party, assisting your wedding party through your ceremony, and assistance at the rehearsal. Ask your Event Manager for details.





Enhancing the Experience

Included Complimentary

Creation of Floor Plans (Table Placement)
Menu & Bar Guidance & Selections
Placement of: Table Numbers, Escort Board,
Cake Knife & Server, Champagne Flutes, Guest Book (all provided by client)
Organization of Grand Exit

*Let our In House Wedding Consultants assist you even more on the day of your wedding.
From small details to recommending vendors, we make the planning process easy.
Below are our additional wedding consulting & enhancements you may add on:*

CLASSIC- \$

Complimentary Above

-Plus-

Placement of:
Pictures and Portraits
Placing Ceremony Programs
Unity Candle/Sand Ceremony Vases or Similar
Place Cards or Seating Cards (if both add \$100)
Menu Cards
Party Favors, Candles, and Signs

LUXE- \$

Classic Above

-Plus-

A Wedding Consultant (exclusive to The White Room) in addition to your Event Manager during your event
Timeline logistics
Centerpiece Placement and/or removal at end of evening for pickup next day by client or florist
Placement of Decor (price may vary depending on time needed or if items need to be hung)
Vendor Recommendations if not selected (does not include off-site meetings, pricing, or contracting w/
vendors)
Vendor Verification of Times/Delivery
Packing up of décor at the end of the evening

Need more assistance? Customized Enhancements upon request

DESIGNING YOUR EVENT:

Drapery, Up Lighting, Specialty Linens, Additional Chandeliers
Please see your Event Consultant or Event Manager for Details and Pricing



Palm Brunch Reception

(Pricing Applicable To Reception Ending By 2 PM)

Hors d'oeuvres

(Butler Passed)

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 (add Bloody Mary's +\$10pp)**

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 added to a Beer Wine Bar or Open Bar ~ choose three juices: Orange juice, cranberry, pineapple, grapefruit, or pink lemonade ~ served with seasonal fruits: Strawberries, blueberries, raspberries
~ add \$ per person****

*See page 25 (does not include champagne or mimosa toast)***

Add-ons:

Seasoned Home Fries \$ per person

Homemade Sweet Potato Biscuits with Shaved Country Ham & Apple Butter \$ per person

Mini Bagels & Cream Cheese \$ per person

Waffle Station: Waffles, served with fresh seasonal berries, maple syrup & whipped cream
\$ per person

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

Smoked Fresh Salmon with Mini Bagels & Cream Cheese \$ per person

Carving Stations: Honey Maple Ham \$ extra per person, Prime Rib (mkt price) \$ per person (\$Attendant fee)

Pan Sautéed Herb Crusted Chicken Breast with Mushroom Madeira Wine Reduction \$ extra per person

*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

(Pricing Applicable To 3 Hour 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 \$2 {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 and mushroom demi-glaze or

Pineapple Glazed Pork Tenderloin

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

~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

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

\$ (market price varies) without bar, \$ w/ beer & wine bar, \$ w/open bar *

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

\$ (market price varies) without bar, \$ w/ beer & wine bar, \$ w/open bar *

Pan Seared Blue Crab Cakes ~ \$ (market price varies) without bar, \$ w/ beer & wine bar, \$ w/open bar *

Choice of 2 entrees: \$ extra per person on higher price above* (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 ~ \$ (market price) without bar, \$ w/ beer & wine bar, \$ w/open bar *

Chicken Florentine & Pepper Seared Beef Tenderloin (market price) ~ \$ without bar, \$ w/beer & wine bar, \$ w/open bar *

Add Mixed Green Salad or Caesar- \$ per person, Strawberry Feta Salad- \$ per person

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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Princess Palm Dinner

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 Sit Down dinner includes a price without a bar selection, 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
Spanakopita (sautéed spinach & feta wrapped in a puff pastry)**
 Pepper Jack Chicken Wontons (new item)
 Smoked Salmon Cucumber Roll (new item-gluten free)
 Scallops or Shrimp wrapped in Bacon (choose one)
Petite Blue Crab Cakes topped with a caper remoulade
 Petite Blue Crab & Artichoke Tartlet
 Blue Crab Stuffed Mushrooms
 Sweet Potato Puffs**
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 (add \$1pp)

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.

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

Melon & Heirloom Tomato Salad ~ Seasonal Melon, cherry heirloom tomatoes, feta cheese & greens served with Balsamic Glaze.

Spanish Salad ~ Romaine lettuce, tomatoes, assorted olives, shredded mozzarella tossed with Lemon Herb Vinaigrette.

Entrees

The White Room Ballroom: **Choice of 2 or Choice of 1 Duet** Loft & Rooftop and Villa Blanca: Choice of 1 Duet only

*Pan Sautéed Herb Crusted Chicken ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar **

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}

Chicken St. George ~ pan seared in caramelized onion sherry wine sauce topped with imported cheeses.

Balsamic Chicken (Gluten Free) ~ infused with garlic, olive oil, and white balsamic, topped with a balsamic reduction.

*Organic Chicken ~ Plus \$ per person to highest entrée price selected**

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Entrees (continued-choice of two)

Cornish Game Hen stuffed with an apple & sage dressing ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Pineapple Glazed Pork Tenderloin ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

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

Pan Seared Blue Crab Cakes \$ (market price) without bar, \$ w/ beer & wine bar, \$ w/open bar *

Fresh Salmon (Wild Alaskan when in season) topped with a champagne caper butter ~ \$ (market price) without bar, \$ w/ beer & wine bar, \$ w/open bar *

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

\$ without bar, \$ w/ beer, wine & soda bar, \$ w/open bar *

~ 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 (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 ~ (market price varies)

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

Prime Rib (market price) ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

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

Pepper Seared Beef Tenderloin ~ \$ (market price) without bar, \$ w/ beer & wine bar, \$ w/open bar*

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

Pepper Seared Filet Mignon ~ \$ (market price) without bar, \$ w/ beer & wine bar, \$ w/open bar *

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 ~ \$ (market price varies) without bar, \$ w/ beer & wine bar, \$ w/open bar *

Lemon Butter Chicken & Fresh Catch ~ \$ (market price varies) without bar, \$ w/ beer & wine bar, \$ w/open bar *

Chicken Florentine & Pepper Seared Beef Tenderloin (market price) ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

Pepper Seared Beef Tenderloin (market price) & Blue Crab Cakes ~ \$ without bar (market price),
\$ w/ beer & wine bar, \$ w/open bar *

Pepper Seared Beef Tenderloin (market price) & Fresh Catch ~ \$ without bar (market price varies), \$ w/ beer & wine bar,
\$ w/open bar * Substitute Fresh Catch for Grouper ~ add \$ market price per person (market price varies)

Pepper Seared Beef Tenderloin (market price) & Crab Stuffed Shrimp ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

Surf & Turf: Pepper Seared Beef Tenderloin (market price) & 5oz Florida Lobster Tail ~ \$ (market price varies) without
bar, \$ w/ beer & wine bar, \$ w/open bar *

Add to an above entrée: Lobster tail \$ (market price), 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, Vegans, and Gluten Free Guests:

Spaghetti Squash baked and tossed in olive oil, served with fresh roasted vegetables.

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

Add Passed Late Night Munchies (per 100 pieces): Mini Chocolate Chip Cookies \$ or Mini Warm Brownies & Shots of Milk \$,
French Fries in a paper cone \$, Mini Coney Island Franks \$, Mini Grilled Cheese Sandwiches \$, Mini Burger Sliders on Hawaiian
Bun \$ pp, Grab-n-go Croque Monsieur (Black Forest Ham & Imported Cheeses) \$, Ice Cream Bites (Salted Caramel or Vanilla Bean
\$, Mini S'mores Tart \$, Walking S'mores with graham crackers, Hershey's chocolate bars, & marshmallows \$ pp, Late Night Nacho
Bar with tortilla chips, ground beef, tomato, lettuce, cheese, sour cream \$ pp, (pg19 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 \$ pp

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

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 ~ Blue Crab, corn and cream \$ pp

Creamy Lobster Bisque \$ pp

Cold Soup Course

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

Sorbet Intermezzo Course - \$ per person

*Lemon**

*Raspberry**

Acai Purple Passion

Mango Tropical

**most popular*

Children's Menu

(5 and under)(choose one for seated dinners, for buffet option ask your Event Manager)

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

**Served with Mac and Cheese and Apple Sauce*

\$ per child

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

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Queen Palm Dinner

Buffet

This Buffet dinner includes a price without a bar selection, 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
Spanakopita (sautéed spinach & feta wrapped in a puff pastry)**
Pepper Jack Chicken Wontons (new item)
Smoked Salmon Cucumber Roll (new item-gluten free)
Scallops or Shrimp wrapped in Bacon (choose one)
Petite Blue Crab Cakes topped with a caper remoulade
Petite Blue Crab & Artichoke Tartlet
Blue Crab Stuffed Mushrooms
Sweet Potato Puffs
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 (add \$1pp)

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.

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

Melon & Heirloom Tomato Salad ~ Seasonal Melon, cherry heirloom tomatoes, feta cheese & greens served with Balsamic Glaze.

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 \$ per person

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

Entrees

(Choice of One)

Pan Sautéed Herb Crusted Chicken

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

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}

Chicken St. George ~ pan seared in caramelized onion sherry wine sauce topped with imported cheeses.

Balsamic Chicken (Gluten Free) ~ infused with garlic, olive oil, and white balsamic, topped with a balsamic reduction.

Organic Chicken ~ Plus \$4 per person to highest entrée price selected*

OR

Carving Station (add \$1 per person) of:

Slow Roasted Turkey served with cranberry or

Honey Maple Ham served with Dijon or

Roast Sirloin of Beef served with horseradish cream sauce and mushroom demi-glaze

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: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

Choice of 1 Entrée without salad \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Choice of 2 Entrées: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Choice of 3 Entrées: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

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)* \$ (market price) without bar, \$ w/ beer & wine bar, \$ w/open bar

Fresh Salmon (Wild Alaskan when in season) topped with a champagne caper butter sauce (market price)* \$ (market price) without bar, \$ w/ beer & wine bar, \$ w/open bar *

Fresh Catch (Mahi, Snapper or Flounder when in season ~ market price varies)* ~ \$ (market price) without bar, \$ w/ beer, wine & soda bar, \$ w/open bar

~ 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~(market price)\$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

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~(market price)\$ without bar,\$ w/ beer & wine bar,\$ w/open bar *

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

Upgrade your Whipped Potatoes to a Potato Martini Bar for \$ more per person

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): Mini Chocolate Chip Cookies \$ or Mini Warm Brownies & Shots of Milk \$, French Fries in a paper cone \$, Mini Coney Island Franks \$, Mini Grilled Cheese Sandwiches \$, Mini Burger Sliders on Hawaiian Bun \$ pp, Grab-n-go Croque Monsieur (Black Forest Ham & Imported Cheeses) \$, Ice Cream Bites (Salted Caramel or Vanilla Bean \$, Mini S'mores Tart \$, Walking S'mores with graham crackers, Hershey's chocolate bars, & marshmallows \$pp, Late Night Nacho Bar with tortilla chips, ground beef, tomato, lettuce, cheese, sour cream \$pp, (pg19 for more)

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Majesty Palm Dinner

Sit Down or Buffet

This dinner 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 for cocktail hour or all 5 hours from our Signature Drink List Prices for different options below. Also includes 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)**
Sweet Potato Puffs**
Mushrooms stuffed with Imported & Domestic Cheeses**
Petite Blue Crab & Artichoke Tartlet
Blue Crab Stuffed Mushrooms
Pepper Jack Chicken Wontons (new item)
Smoked Salmon Cucumber Roll (new item-gluten free)

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.

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

Melon & Heirloom Tomato Salad ~ Seasonal Melon, cherry heirloom tomatoes, feta cheese & greens served with Balsamic Glaze.

Spanish Salad ~ Romaine lettuce, tomatoes, assorted olives, shredded mozzarella tossed with Lemon Herb Vinaigrette.

Cocktail Hour Stations

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, & 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.

and

Shrimp & Grits Martini Station

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

or

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 extra \$ per person OR Substitute Butternut Squash Ravioli add \$ per person
OR Substitute Lobster Ravioli & Lobster cream add \$ per person

Entrees

(Choose two)

The White Room Ballroom: **Buffet, Sitdown-choice of 2 or Duet** Loft & Rooftop and Villa Blanca: Buffet or Duet only

Pan Sautéed Herb Crusted Chicken

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

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}

Balsamic Chicken (Gluten Free) ~ infused with garlic, olive oil, and white balsamic, topped with a balsamic reduction.

Organic Chicken ~ Plus \$4 per person to highest entrée price selected*

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, Snapper 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 (market price varies) ~ add \$ per person

Pepper Seared Beef Tenderloin (market price)

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 ~ add \$ per person (market price)

Filet Mignon crusted with a peppercorn mélange seared and baked to a perfect medium rare

& finished in a mushroom demi-glaze

Prime Rib roasted with fresh herbs served with Au Jus ~ add \$ per person (market price)

OR

Duet Entrees (Choose one only)

Chicken Florentine & Fresh Salmon

(or *Fresh Catch* ~ market price)

Chicken Florentine & Pepper Seared Beef Tenderloin (market price)

Pepper Seared Beef Tenderloin & Fresh Catch (market price)

Pepper Seared Beef Tenderloin & Crab Stuffed Shrimp ~ add \$ per person (market price)

Surf & Turf: Pepper Seared Beef Tenderloin & 5oz Florida Lobster Tail ~ add \$ per person (market price)

***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 Gourmet Coffee Station and Hors d'oeuvres

Gourmet Coffee Station (served last 2 hours of reception)-regular and decaf Coffees, assorted teas, served with assorted coffee flavors, powdered cinnamon, chocolate & nutmeg, Biscotti's, rock candy stirrers, & hazelnut wafers with: (choose 1) **Bailey's, Kahlua, Patron XO**

(Choose two)

Warm Mini Chocolate Chip Cookies with shots of Milk

Warm Mini Brownies with shots of Milk

Ice Cream Bites (Salted Caramel or Vanilla Bean)

Mini Grilled Cheese Sandwiches

French Fries in a paper cone

Mini Burger Sliders (+\$1pp)

Mini Philly Cheesesteaks

Mini Empanadas with sour cream drizzle

Choice of 2 Entrées: \$ without alcohol, \$ w/ 5 hour beer & wine bar, signature drinks for cocktail hour only, \$181 w/5 hour beer & wine bar with for signature drinks for all 5 hours, \$ w/ 5 hour open bar, signature drinks for cocktail hour only**, or \$ w/ 5 hour open bar with signature drinks for all 5 hours**

****for cocktail hour, all bar packages above include champagne or prosecco toast**

Add Unlimited Sterling Wines to beer wine for 5 hours: Chardonnay, Rose, Cabernet, Pinot Grigio, & Merlot \$ pp

Add Unlimited Sterling Wines to open bar for 5 hours: Chardonnay, Rose, Cabernet, Pinot Grigio, & Merlot \$ pp

***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

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
Add Waffle Station (for 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 \$ 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: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

Choice of 1 Entrée without salad \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Choice of 2 Entrées: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Please see Page 19 For Late Night Munchies

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The Tuscan Palm Menu

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 & mozzarella cheese)

Entrée Choices: Chicken Parmigiana, Chicken Scaloppini, 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 \$4 per person

Add Sorbet Intermezzo Course \$4 per person ~ Lemon, Raspberry, Strawberry, or Mango

Choice of 1 Entrée: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

Choice of 1 Entrée without salad \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Choice of 2 Entrées: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Please see Page 19 For Late Night Munchies

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The Spanish Palm Buffet Menu

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

Pepper Jack Chicken Wontons (new item)

**vegetarian

Station

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

Salad

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

Main Course

(Choose one of each below)

Entrée Choices: Mojo Roasted Chicken or Mojo Roasted Pork Tenderloin

or Paella ~ with Saffron rice, sweet peas, onions, fresh lemon (choose 1 - Chicken or Shrimp) (add \$ pp)

Side: Spanish Rice & Pinto Beans, Black Beans and Rice,

Cuban Style Black Beans and Brown Rice with Plantains (add \$2 per person), or Roasted Potatoes with Spanish seasonings, Selection of Rice above served as a Martini Station ~ toppings of cheese, pico de gallo & sour cream (add \$4 per person)

Side: Zucchini Vera Cruz (w/ tomato, garlic, capers, and Spanish Olives); Elote-Mexican Street Corn off the cob-Roasted corn with citrus, aioli, dry chilis, lime and cotija cheese; or Pintos simmered with chiles, pork belly, and lager.

Dessert: Tres Leches

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

Choice of 1 Entrée: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

Choice of 1 Entrée without salad \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Choice of 2 Entrées: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar*

Please see Page 19 For Late Night Munchies

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, Pad Thai, Red & Green Curry, Chicken Tandoori, or Taco Bar

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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 daytime events

Fresh Seasonal Fruit Station \$ per person

Fresh seasonal melons, berries, grapes, and royal pineapple

Fresh Vegetable Station \$ per person

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

Assorted Cheeses \$ per person

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 \$4 per person.

Fresh Market Station \$ per person

A combination of the fruit, vegetable, & cheese station.

Antipasto Station \$ per person

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 \$ per person

Greek Olives, Tomato, and Feta in Olive Oil, Baba ghanoush, Tzatziki Spread, Traditional Hummus Feta Herb Spread, Flatbreads, Pickled Vegetables, Stuffed Grape Leaves, Couscous with Roasted Red Peppers, and Olives and Feta
Add ~ Traditional Gyro (Lamb, Pork or Chicken) Made to Order w/Tomato, Onion, Hot Sauce, Tzatziki Sauce add \$10 pp plus \$75 staffing fee

Farmer's Market Station \$ per person

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.

Mixed Green Salad Bar \$ per person

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

Potato Martini Bar \$ per person

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

Shrimp & Grits Martini Station \$ per person

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

Fresh Pasta Bar 1 pasta/ 1 sauce \$, 2 pastas/2 sauces \$ per person

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. each Add Chicken or Sausage Add \$ per person or Shrimp Add \$ per person
Mac & Cheese Traditional or Southern style \$ per person
Butternut Squash Ravioli topped with a Brown Butter and Orange Beur Blanc \$ per person
Lobster Ravioli & Lobster cream substitute 1 Pasta/1 Sauce: Extra \$ per person Add Ala Carte: \$ per person
Shrimp Scampi (Shrimp sautéed with Garlic, Lemon, Basil & White Wine) \$ per person

Risotto Station Selection of 2, \$ per person

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

Fried Chicken & Waffles Station \$ per person

Crispy Fried Chicken served over a waffle and syrup. A Southern favorite. Add mash potatoes for \$ per person

Cheeseburger Slider Station \$ per person

Served with American Cheese with the following toppings: ketchup, mustard, mayonnaise and pickles on a slider bun (Hawaiian style)
Add French Fries in cone cups to this station \$2 per person

Taco Bar/Station \$ per person

Warm Soft Shell Tortillas served with (Choice of 2) Grilled Chicken, Ground Beef, or Grilled Shrimp and a selection from the following toppings:
Shredded lettuce, shredded mexican cheese, pico de gallo, jalapeno cilantro salsa, and sour cream.

Panini Station Choice of one \$ per person, Choice of two \$ per person,

Vegetarian Roasted Red Pepper, Artichokes; Vegetarian Fresh Mozzarella, Tomato, & Pesto; Croque Monsieur (Black Forest Ham & Imported Cheeses); Black Forest Ham, Brie, Apples & Dijon; Chicken Pesto & Swiss; Onion & Provolone; Marinated Flank Steak, Caramelized Onion & Imported Cheese (add \$4). All Baked and Pressed on Fresh Artesian/Focaccia Breads

Above four stations require an extra staffing fee of \$ each

***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**

Action Stations (Continued)

Paella Station *Choice of two \$ per person, Choice of three \$ per person*

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

Fish & Chips Station *\$18 per person*

Fried Fish in Season served with French fries, tartar sauce, malt vinegar, and lemon.

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 *\$ per person (market price varies)*

Choice of 2 & seasonal crab legs *\$ per person (market price varies)*

Ahi Tuna Station *\$ 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

Carving Stations

Slow Herb Roasted Turkey or Maple Plum Glazed Turkey *\$ per person*, add sage stuffing for *\$ per person*

Honey Maple Ham *\$ per person*, add cheddar grits and biscuits for *\$ per person*

Roasted Pork Tenderloin with a Pineapple Rum Reduction *\$ per person*

*Roast Sirloin of Beef *\$ per person*, *Garlic and Herb Crusted Prime Rib *\$ per person*

Pepper Seared Beef Tenderloin, served with mushroom demi glaze *\$ per person (market price)*

**served with a creamy horseradish*

Above 1-3 stations require an extra staffing fee of \$. Above Ahi Tuna & Carving Stations require a chef fee of \$

Hors d'oeuvres

Some of the Hors d'oeuvre selections must be butler passed. If stationed 2-3 pieces per person for each selection is required. 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**

Mini Sausage, cheese, and tomatoes in a filo cup

Each of the above \$

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

Sweet Potato Puffs**

Baked Brie caramelized w/apple on Toast Points**

Mascarpone, Bleu Cheese, & Caramelized Onion Tartlet**

Blue Crab & Artichoke Tartlet

Blue Crab Stuffed Mushrooms

Chicken Tandoori Skewers

Cucumber Shrimp Canapés (*gluten free*)

Artichoke & Spinach Flower Tartlet**

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

Each of the above \$

Tomato & Mozzarella Caprese**

Mini Pepperoni & Cheese in Puff Pastry

Margherita Flatbread or Veggie Flatbread

Mini Meatball Sliders w/marinara topped with cheese

Polenta with Sundried Tomato & Fresh Mozzarella**

Pepper Jack Chicken Wontons (new item)

Mini Chicken & Biscuits

Chicken Cordon Bleu (with Ham)

Mini Chicken Wellingtons

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

Smoked Salmon Cucumber Roll (new item-gluten free)

Sesame Seared Ahi Tuna topped with a soy reduction

Each of the above \$

Bacon Wrapped Dates

Mini Chicken & Waffles drizzled with Maple Syrup

Mini Fish & Chips

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

Lobster Tartlet

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

**Market price may vary with seafood items*

Each of the above \$

Mini Lobster Rolls \$

on Hawaiian Bun \$ or \$ pp

Late Night Munchies see Page 19

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

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Dessert Stations



Cookie Bar \$ per person

Chocolate chip, white chocolate macadamia, oatmeal or peanut butter

Glazed Donut Station \$ per person

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

Dessert Tasting Station \$ per person (with another dessert station here or a wedding cake brought in w/1 piece per guest)/\$8 without a wedding cake

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) \$ pp

Chocolate Fountain Station \$ per person

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 \$ pp
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 \$ pp

Prosecco & Pops

Frozen Fruit Pops with a splash of Prosecco \$ pp

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 \$ per person

Hot Chocolate Station or Butler passed-served with marshmallows, peppermints, whipped cream, chocolate syrup, hazelnut wafers & powdered chocolate, cinnamon, & nutmeg \$ per person **Cocoa & Cookies Bar** add two types from Cookie bar above \$ per person

Hot Apple Cider Station or Butler passed-served with assorted syrups and cinnamon sticks \$ per person

****Add Cordials during last hour of Gourmet Coffee Station or Hot Chocolate Station (3 hour open bar minimum):**
Bailey's, Kahlua, Frangelico, Patron XO add \$ for each per person per hour during open bar (enhancement to open bar)

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

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

Choice of 1 - \$ per person

Choice of 2 - \$ per person

Donut holes and jugs of milk, Chocolate

Dipped Strawberries, Mini Eclairs, Mini Cannoli's

Choice of 1 - \$ per person

Choice of 2 - \$ per person

Ice Cream Sandwiches/Popsicles with sprinkles

Choice of 1 - \$ per person

Late Night Munchies: (priced per 100 pieces unless noted pp for per person)

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 Grilled Cheese Sandwiches \$, Mini Cheese Pizzas \$, Mini Burger Sliders on Hawaiian Bun \$ pp, Grab-n-go Croque Monsieur (Black Forest Ham & Imported Cheeses) \$, BBQ Pork Biscuits \$, Mini S'mores Tart \$, Ice Cream Bites (Salted Caramel or Vanilla Bean) \$250, Mini S'mores Tart \$, Walking S'mores with graham crackers, Hershey's chocolate bars, & marshmallows \$pp, To Go Station- Late Night Nacho Bar with tortilla chips, ground beef, tomato, lettuce, cheese, sour cream \$pp

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A la Carte

Salads

Mixed Green Salad \$ per person

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

Mixed Green Salad Bar \$ per person

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

Caesar Salad \$ per person

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

Melon & Heirloom Tomato Salad \$ per person

Seasonal Melon, cherry heirloom tomatoes, feta cheese & greens served with Balsamic Glaze

Strawberry & Feta Salad \$ per person

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

Spanish Salad \$ per person

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

Martini Salad \$ per person

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

Side Dishes Starches

(Choose One - \$ per side)

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

Jasmine or Basmati Rice

Sweet Potato Casserole

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

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

Side Dishes Vegetables

(Choose One - \$ per side)

Oven Roasted Vegetable Medley

The freshest vegetables of the season.

Rainbow Carrots & Fingerling Potatoes (new item)

\$ per person

Broccoli Gratin

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

Duchess Potatoes (whipped, piped, then baked-new item)

Grilled Asparagus (market price)

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

Parmesan Green Beans

Classic, fresh green beans tossed in herb butter and parmesan and baked.

Vegetable Skewers

Seasonal Vegetables brushed with olive oil, finished with salt and pepper \$ market price

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

Sit-down, Buffet or Stations
White Room: Choice of 2 or Duet
Loft & Rooftop, Villa Blanca: Duet only

This Vegan dinner includes a price without a bar selection, 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)
Sweet Potato Puffs**
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.

*Strawberry & Feta Salad***

Mixed Field Greens, Strawberries, Brown Sugar Roasted Pecans & Feta Cheese served with a Balsamic Vinaigrette.

Melon & Heirloom Tomato Salad

Seasonal Melon, heirloom tomatoes, beets, feta cheese & greens served with Balsamic Glaze

*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)

*Spaghetti Squash Pasta (Vegan) ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar **

Spaghetti Squash Pasta tossed in olive oil, served with fresh roasted vegetables.

***Gnocchi ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar**

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 ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar **

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 ~ \$ without bar, \$w/ beer & wine bar, \$w/open bar**

*Mediterranean Garden Paella ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar** Paella served with patty pan squash, golden beet, Shitake mushrooms, asparagus, leeks & saffron.

***Pasta Abaco ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar**

(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 ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar

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. ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar**

***Pad Thai ~ rice stick sautéed with snow peas, carrots, Bok Choy, bean sprouts, broccoli, served in a tamarind sauce. \$ without bar, \$ w/ beer & wine bar, \$ w/open bar**

*Port Wine Portabello Mushroom ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar** 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 ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar**

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

(priced per 100 pieces unless noted pp for per person)

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 Grilled Cheese Sandwiches \$, Chocolate Covered Strawberries or Cannoli's or Mini Éclairs \$, Mini S'mores Tart \$,

To Go Stations- Walking Nacho Bar with tortilla chips, tomato, lettuce, cheese, sour cream \$ pp, Walking S'mores Bar with graham crackers, Hershey's chocolate bars, and marshmallows \$ pp

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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

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}

Balsamic Chicken (Gluten Free) ~ infused with garlic, olive oil, and white balsamic, topped with a balsamic reduction.

Organic Chicken ~ Plus \$ per person to highest entrée price selected*

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: \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

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

Duet entrée: Beef Tenderloin and Herb Crusted Chicken (market price) ~ \$ without bar, \$ w/ beer & wine bar, \$ w/open bar *

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

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

Please see Page 19 For Late Night Munchies

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

Hosted Bar Selections

A fully stocked bar featuring our premium, deluxe, craft or superior selection of liquors, red & white wine, assorted domestic & imported beer, soft drinks, bottled water, juicers and mixers, priced per person for a specified period of time.

Call Brands

(New Amsterdam Vodka & Gin, Flor de Cana Rum, Canadian Mist, Four Roses, El Jimador Tequila, John Barr Scotch & Beer & Wine)

1 Hour	\$++
2 Hour	\$++
3 Hour	\$++
4 Hour	\$++
5 Hour	\$++

Premium Brands

(Smirnoff Vodka, Bombay Gin, Bacardi Superior, Dewar's, Canadian Club, Old Forrester, Jose Cuervo & Beer and Wine)

1 Hour	\$++
2 Hour	\$++
3 Hour	\$++
4 Hour	\$++
5 Hour	\$++

Deluxe Brands

(Titos Vodka or St. Augustine Distillery Vodka (choose 1), Tanqueray Gin or St. Augustine Distillery Gin (choose 1), Captain Morgan Rum or Bacardi, Johnny Walker Red, Crown Royal, Jack Daniels, Jose Cuervo 1800 & Beer and Wine)

1 Hour	\$++
2 Hour	\$++
3 Hour	\$++
4 Hour	\$++
5 Hour	\$++

Craft Bar

(Titos Vodka or St. Augustine Distillery Vodka (choose 1), St. George Botanivore, Diplomatico Exclusiva, Woodford Reserve, Jack Daniels Single Barrel, Monkey Shoulder Scotch, Herradura & Beer and Wine)

OR

Superior Brands (can substitute with craft above)

(Grey Goose or Stolichnaya (Choose 1), Hendricks, Flor de Cana 12yr, Maker's Mark, Crown Royal Reserve, Glenfiddich 12yr, Patron)

1 Hour	\$++
2 Hour	\$++
3 Hour	\$++
4 Hour	\$++
5 Hour	\$++

Add Unlimited House Champagne to open bar selections above \$ per person (does not include champagne toast)

Add Unlimited Sterling Wines to open bar for 4 hours: Chardonnay, Rose, Cabernet, & Merlot (others avail.) \$ pp

Beer, Wine & Soda

(Assorted domestic, import, and craft bottled and draft beer. House Cabernet, Merlot, Chardonnay and White Zinfandel)

1 Hour	\$++
2 Hour	\$++
3 Hour	\$++
4 Hour	\$++
5 Hour	\$++

Add Unlimited House Champagne to Beer, Wine, & Soda selection \$ per person (does not include champagne toast)

Add Unlimited Sterling Wines to BWS for 4 hours: Chardonnay, Rose, Cabernet, and Merlot (others avail.) \$ pp

**Children 21 and under \$ for unlimited sodas, Shirley Temples, and Roy Rogers for 4 hours

~Ask about Upgrading your Wine Selection~ Please ask your Catering Sales Manager for our Wine List Prices Per Varietal.

Wines in the \$ Range add \$ per hour to the bar above bar price. Wines in the \$ Range add \$ per hour to the bar price, etc

Champagne Toast

Cider Non-alcoholic Toast \$ per person
House Champagne Toast \$ per person
Rose Champagne Toast \$ per person
Prosecco (Italian) \$ per person

By the Bottle

House Champagne \$/Prosecco \$/Sparkling Rose \$
Luc Belair, Sparkling Rose, France \$ split(375ml) \$ btl
Luc Belair, France \$ btl
Veuve Clicquot, Yellow Label, Brut, Reims, France \$

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

Signature Drinks

****Berry Bliss Mojitos** ~ Rum, blueberry syrup, mint, lime or strawberries
****Bimini Breeze**(blueish green)~Rum, blue caracao, pineapple
***Fairytale Fizz** ~ Blueberries, fresh thyme, and Prosecco!
***Harvest or Springtime Sangrias** ~ merlot (Harvest) or chardonnay(Springtime) with brandy and fresh fruit
*****Maker Happy** ~ Four Roses, Lavender Syrup, & Gingerale
****Mint-to-Be** ~ Sweet Tea, Lemon Vodka & Fresh Mint
****Old Fashion** ~ Four Roses Bourbon, simple syrup, bitters and an orange peel
*****Old Fashion Top Shelf** ~ Woodford Reserve, simple syrup, chocolate bitters, and an orange peel
****Pink Flamingo** ~ Citrus Vodka, pink lemonade, sugar rim served in a coupe glass

*****Prohibition Punch** ~ Rum, Grand Marnier, Champagne, Passion Fruit, Cranberry & lemon
***Queens Spritzer** ~ Prosecco, muddled strawberries, splash of OJ served in a coupe glass
***Sorbet and Rose all day** ~ Raspberry Sorbet & Sparkling House Rose
*****St. Augustine Mule** ~St. Augustine Distillery Co. Florida Cane Vodka, Ginger Beer, Simple Syrup, Lime Juice, Soda water & Mint
***Something Borrowed** ~ St. Augustine Vodka, Blueberry syrup, lemonade
***Wedding Bell-ini** ~ Prosecco and peach puree
*****Wood You Marry Me?** *Woodford Reserve, simple syrup, & mint (Mint Julep served at the Kentucky Derby:)* **NEW**

Add to your bar selection, bar package required:

*\$ per person for cocktail hour plus \$ per person each additional hour for/during open bar
 *\$ per person for cocktail hour plus \$ per person each additional hour for/during beer wine and soda bar
 **\$ per person for cocktail hour plus \$ per person each additional hour for/during open bar
 **\$ per person for cocktail hour plus \$ per person each additional hour for/during beer wine and soda bar
 *** +\$pp to ** price above Pricing for 2 or more please ask your Event Manager for pricing



Champagne/Prosecco Bar (Bubbly Bar)

Champagne Bars are so popular and a pretty presentation! ~ choose three juices: Orange juice, cranberry, pineapple, grapefruit, strawberry lemonade, or raspberry lemonade ~ served with seasonal fruits: Strawberries, blueberries, raspberries
 Champagne \$ per person/Prosecco \$ per person with a 4 hour minimum bar selection

Mocktail Signature Drinks

Something Fizzy-Pineapple juice, sprite, grenadine for color (peachy pink), Pucker up punch-lemonade, ginger ale and Hawaiian punch (hot pink), Lavender Vanilla Lemonade (yellow or pink-choose one)

Wintertime Signature Drinks

Butler Passed-Hot Chocolate served with whipped cream & marshmallows \$ pp
 Hot Apple Cider served with cinnamon sticks \$ pp

Lemonade Stations

Traditional Lemonade and
 Raspberry or Strawberry Lemonade (choose one)
 \$ per person without a 4 hour bar
 \$ per person with a 4 hour bar

Punch Bowls & Fountains

(One gallon minimum order, priced per gallon)
 Fresh Fruit Non-Alcoholic Punch.....\$
 Champagne Punch.....\$
 Fountain \$60 rental plus delivery*

Alcohol for Purchase

A fully stocked bar featuring a selection of liquors, red and white wine, assorted domestic and imported beer, soft drinks, bottled water, juicers and mixers, priced per person for a specified period of time. Credit card purchases only. We do not accept cash.

Premium Brands \$
 Deluxe Brands \$
 Superior Brands/Cordials \$
 House Wine \$

Items for each list of brands on page 24
 Domestic Beer/Imported Beer \$
 Soft Drinks and Juices \$
 Bottled Water \$

We value the safety of you and your guests and reserve the right to refuse service. Please note that all food and beverage prices quoted above are subject to *22% Customary Service Charge & 6.5% Sales Tax Added To All Food & Beverage *Prices Subject to change