



Palm Brunch Reception

(Pricing Applicable To Receptions 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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