



CATERING & BANQUET MENUS



BREAKFAST BUFFET TABLES

GULF COAST CONTINENTAL

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Breakfast Muffins, Breads and Danish
Freshly Brewed Coffee, Decaffeinated
Coffee and Tea
\$28 per person

STAY FIT CONTINENTAL

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries,
Strawberry Yogurt and Granola
Hard-Boiled Eggs
Steel Cut Oats with Sliced Almonds, Raisins
and Brown Sugar
Assorted Bagels and Low-Fat Cream Cheese
2% Milk and Almond Milk
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea
\$34 per person

SUNRISE BREAKFAST

Chilled Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Cucumber Bites with Dill Cream
and Smoked Salmon
Strawberry Yogurt Parfait Filled
with Fresh Berries and Granola
Scrambled Eggs
Applewood Smoked Bacon
Pork Sausage Links
Breakfast Potatoes O'Brien
Breakfast Muffins, Breads and Danish
Whipped Butter
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea
\$40 per person

WATER'S EDGE BRUNCH

Chilled Orange and Grapefruit Juices
Tropical Fruit Salad
Smoked Salmon Cucumber Bites
Island Salad of Mixed Greens with Mango,
Candied Nuts, Strawberry, Feta Cheese
with Poppyseed Dressing
Tomato, Mozzarella and Basil Salad with
Aged Balsamic Vinaigrette
Scrambled Eggs
French Toast with Warm Maple Syrup
Applewood Smoked Bacon
Pork Sausage Links
Cajun Creole Shrimp and Grits
Greek Dill Salmon with Creamy Dill Sauce
Oven Roasted Red Skin Potatoes
Steamed Mixed Vegetables
Assorted Desserts
Freshly Brewed Coffee,
Decaffeinated Coffee and Tea
\$60 per person

BREAKFAST BUFFET TABLES

ENHANCEMENTS

Upgrade Your Continental Breakfast

Hard-Boiled Eggs \$20 per dozen

Scrambled Eggs \$8 per person

Bacon/Sausage Patty \$7 per person

CHEESE DISPLAY

Domestic and Imported Cheeses,
Dried Fruit, Crackers and French Bread

\$18 per person

OATMEAL

Steel Cut Oats with Sliced Almonds,
Raisins, Brown Sugar and 2% Milk

\$10 per person

CHEF'S DAILY BREAKFAST

Chef's Special of the Day

Breakfast Burritos

Ham & Cheese Croissants

Sausage Gravy & Biscuits

Quiche Lorraine

\$16 per person

TOASTED COCONUT FRENCH TOAST

Berry Compote

\$10 per person

ATTENDED OMELET STATION

Freshly Prepared Omelets with Eggs
Smoked Ham, Bacon, Sausage, Mushrooms,
Green and Red Pepper Blend, Onions, Tomatoes,
Spinach, Salsa, and Cheddar Cheese

Required Attendant Fee \$150 per 75 guests

\$20 per person

ATTENDED WAFFLE STATION

Belgian Style Waffles, Fresh Blueberries,
Chocolate Chips and Whipped Cream

Required Attendant Fee \$150 per 75 guests

\$14 per person

***An additional \$5 per person surcharge will
be applied to all buffet tables fewer than 25
guests.*

A LA CARTE

BEVERAGES

Freshly Brewed Coffee**	\$70
Regular and Decaffeinated, Assorted Teas	
Brewed Iced Tea**	\$65
Home Style Lemonade**	\$52
Individual Bottled Water*	\$5
Individual Juices*	\$7
Orange, Grapefruit, Apple and Cranberry Juices	
Individual Assorted Sodas*	\$5
Coke Products	

BREAKFAST PASTRIES

Served by the Dozen

Assorted Bagels	\$45
Regular and Low-Fat Cream Cheese	
Assorted Muffins	\$45
Assorted Danish and Croissants	\$40
Assorted Cookies	\$40
Brownies	\$45

SNACK ENHANCEMENTS

Served per Person

Sliced Fresh Fruits and Berries	\$8
Potato Chips and Pretzels	\$6
Popcorn	\$4
Tortilla Chips and Salsa	\$6
Roasted and Salty Mixed Nuts	\$5
Vegetable Crudit�	\$12
Fresh Garden Vegetables with Buttermilk Ranch and Hummus Dips	
Cheese Display	\$18
Domestic and Imported Cheeses, Dried Fruit, Crackers and French Bread	
Vanilla and Fruit Yogurt Cups*	\$7
Whole Fruit*	\$6
Kind Fruit and Nut Bars*	\$6
Trail Mix (3.5 oz. bags)*	\$4
Candy Bars*	\$5

* Served on Consumption by Item

**Served by the Gallon

SPECIALTY BREAKS

SOUTHWESTERN*

Fresh Fried Tri-Colored Tortilla Chips
Guacamole and Salsa
Black Beans, Roasted Corn,
Jack Cheese, Chili Con Queso
Bottled Water and Assorted Soft Drinks
\$17 per person

SWEET AND SALTY*

Assorted Candy Bars
Popcorn, Chips and Pretzels
Assorted Cookies and Brownies
Bottled Water and Assorted Soft Drinks
\$14 per person

SANIBEL HEALTH*

Sliced Fresh Fruits and Berries
Vegetable Crudit  with Buttermilk Ranch
and Hummus Dips
Bottled Water and Assorted Soft Drinks
\$19 per person

INTERNATIONAL AFTERNOON*

International Cheese Display
Salami and Pepperoni
Crackers
Bottled Water and Assorted Soft Drinks
\$24 per person

DELIGHTFUL DIPS*

Crab, Spinach & Artichoke Dip,
Warm Buffalo Chicken Dip and French Onion Dips
served with Fresh Fried Tri Colored Tortilla Chips,
Naan Bread, Celery and Carrot
\$20 per person

ULTIMATE NACHOS*

Adobe Grilled Chicken
or Ground Taco Meat
Black Beans, Corn, Chili Con Queso,
Pico de Gallo, Guacamole and Salsa
Served with Fresh Fried Tri-Colored Tortilla Chips,
Shredded Cheeses, Lettuce, Olives,
Sour Cream and Jalapenos
\$21 per person

SPORTS BAR*

Buffalo Chicken Wings with Celery
and Bleu Cheese Dip
Jerk Chicken Quesadillas with
Sour Cream and Salsa
Pepperoni Pizza, Calzones
\$24 per person

ALL DAY BEVERAGE*

Bottled Water and Assorted Soft Drinks
Freshly Brewed Regular and Decaffeinated
Coffee with Hot Water and Assorted Teas
\$15 per person

*Minimum Order of 10 Guests

LUNCH BUFFET TABLES

SANDWICH BOARD

Red Skin Potato Salad
with Creamy Dijon Vinaigrette
Orzo and Grilled Vegetable Salad
with Herb Vinaigrette
Honey Baked Ham, Brie Cheese,
Lettuce and Tomato on a Hoagie
Roasted Turkey Breast, Swiss Cheese,
Arugula and Tomato on a Brioche Bun
Roast Beef, Cheddar, Lettuce and Tomato
on a Ciabatta Roll
Brown Mustard, Honey Mustard,
Mayonnaise and Bistro Sauce
House Potato Chips
Assorted Cookies and Brownies
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

\$38 per person

SUNDIAL DELI

Chunky Chicken Noodle Soup
German Style Potato Salad
Sweet and Sour Cole Slaw
Sliced Deli Meats
featuring Ham, Turkey and Salami
Traditional Tuna Salad
Cheddar, Swiss and Provolone Cheeses
Dill Pickle Wedges
White, Wheat, Rye Breads and Croissants
Brown Mustard, Honey Mustard,
Mayonnaise and Bistro Sauce
Kettle Chips
Apple Pie with Caramel Sauce
Raspberry White Chocolate Cheesecake
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

\$40 per person

A TASTE OF ITALY

Tuscan White Bean Soup
Hearts of Romaine, Garlic Parmesan Croutons
and Shaved Parmesan Cheese with Caesar
Dressing
Caprese Salad with Sliced Mozzarella, Tomato,
Basil and Balsamic Vinaigrette
Chicken Marsala
Penne Primavera with Creamy Alfredo Sauce
Mashed Potato, Grilled Vegetables
Ciabatta Bread and Garlic Bread Sticks
Tiramisu, Raspberry White
Chocolate Cheesecake
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

\$55 per person

SOUTHWEST CELEBRATION

Smoked Chicken and White Bean Chili
Romaine Lettuce with Black Beans, Corn, Onions
and Grape Tomatoes, Tortilla Strips
with Chipotle Ranch
Avocado and Three Bean Salad
with Crispy Tortillas
Grilled Chicken and Beef Fajitas with
Peppers and Onions, Cilantro Lime Rice
and Refried Beans
Flour Tortillas and Warm Tortilla Chips
Fire-Roasted Salsa, Guacamole, Pico de Gallo,
Sour Cream and Grated Cheddar Cheese
Mini Leches Cake
Chocolate Brownies
Lemonade and Iced Tea

\$48 per person

LUNCH BUFFET TABLES

BACKYARD BARBEQUE

Island Cole Slaw
Baked Potato Salad, Cheddar Cheese,
Scallions and Bacon
with Creamy Dijon Dressing
Mixed Greens, Tomatoes, Carrots
and Cucumbers with Ranch
and Balsamic Vinaigrette
Hamburgers, Hot Dogs,
(Veggie Burgers are available upon request)
Hawaiian Chicken Skewers
Cheddar, Swiss, American and Provolone
Cheeses, Lettuce, Onions, Tomatoes,
Pickle Chips and Sweet Relish
Home-Style Baked Beans with Bacon
Grilled Corn
Assorted Bags of Potato Chips
Hamburger and Hot Dog Buns
Coconut Key Lime Bars
Chocolate Bars
Assorted Sodas & Iced Tea
\$65 per person

LIGHTER FARE

Vegetable Soup
Kale, Shredded Carrot and Green Apple
Salad with Blood Orange Vinaigrette
Mediterranean Couscous Salad
Sliced Fresh Fruits and Berries
Herb Chicken Breast
with Roasted Red Grape Tomatoes
Teriyaki Brushed Grilled Salmon
Oven Roasted Portobello Mushrooms
Red Skinned Potatoes
and Roasted Brussels Sprouts
Ciabatta Bread
Key Lime Pie
Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea
\$45 per person

***An additional \$5 per person surcharge will
be applied to all buffet tables fewer than 25
guests.*

BOXED LUNCHES

Meals Include a Choice of One Entrée for All Guests, Whole Fruit, One Snack, One Bottle of Water and One Dessert; Assorted Condiments, Utensils, and Napkins Included.

ENTREE (CHOOSE ONE)

Roast Beef, Cheddar Cheese,
Lettuce and Tomato on Whole Wheat Bread

Chicken Salad with Dried Cranberries,
Pecans and Grapes on a Croissant

Cured Ham, Swiss Cheese, Lettuce,
Tomato and Mustard Aioli on a Croissant

Roasted Turkey Breast, Swiss Cheese,
Lettuce and Tomato on a Brioche Bun

Grilled Vegetable Wrap, Portabella Mushroom,
Herb Boursin Cheese, Lettuce, Tomato,
Pesto and Balsamic Vinaigrette

Island Salad of Mixed Greens with Mango,
Candied Nuts, Strawberry, Feta Cheese with
Poppyseed Dressing and Grilled Chicken

SNACKS (CHOOSE ONE)

Potato Chips
Kettle Potato Chips
Pretzels

DESSERTS (CHOOSE ONE)

Chocolate Chip Cookie
White Chocolate Macadamia Nut Cookie
Red Velvet Cookie
Brownie

ONE OPTION BOXED LUNCHES

\$30 per person

TWO OPTION BOXED LUNCHES

\$32 per person

PLATED LUNCH SERVED

*Meals Include One Salad, One Entrée,
One Dessert, Rolls, Butter, Coffee, Tea
and Water Service.*

SALADS (CHOOSE ONE)

Island Salad
Mixed Greens with Mango, Candied Nuts,
Strawberry, Feta Cheese
with Poppyseed Dressing
Classic Caesar Salad
Chopped Romaine, Shaved Parmesan Cheese
and Croutons with Traditional Caesar Dressing
Spinach Salad
Spinach, Bacon, Boursin Cheese,
Mandarin Oranges and Sliced Almonds with
Blood Orange Vinaigrette
Chopped House Salad
Romaine Lettuce, Tomatoes, Cucumbers,
Shredded Cheddar Cheese and Croutons with
Ranch Dressing

DESSERTS (CHOOSE ONE)

Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Apple Pie with Caramel Sauce

ENTREES (CHOOSE ONE)

Pork Tenderloin
Herb Roasted with Apple Chutney,
Chive Mashed Potatoes and Green Beans
\$37 per person
Faroe Island Salmon
Teriyaki Glazed Salmon, Vegetable Fried Rice
\$40 per person
Mediterranean Chicken
Seared French-Cut Chicken Breast with
Asparagus and Mushroom Risotto
\$37 per person
Beef Short Ribs
Slow Braised and served with Crispy Onions,
Red Wine Demi-Glace, Chive Mashed Potatoes
and Grilled Asparagus
\$55 per person
Grilled Vegetable Tortellini
Cheese Filled Ravioli with Marinara Sauce,
Grilled Vegetables, Shaved Parmesan
with a Balsamic Reduction
\$32 per person
Parmesan Crusted Grouper
Creamy Risotto
Grilled Asparagus with a
Lemon Butter Caper Sauce
\$48 per person

PLATED SALAD LUNCH SERVED

*Meals Include One Salad, One Protein,
One Dessert, Rolls, Butter, Coffee, Tea and
Water Service.*

ENTREE SALADS (CHOOSE ONE)

Island Salad

Mixed Greens with Mango, Candied Nuts,
Strawberry, Feta Cheese
with Poppyseed Dressing

Caesar Salad

Chopped Romaine, Shaved Parmesan Cheese
and Croutons with Traditional Caesar Dressing

Chopped Wedge

Iceberg Lettuce with Tomato, Smoked Bacon,
Bleu Cheese, Shaved Red Onion
with Ranch Dressing

Greek Salad

Chopped Romaine, Tomato, Cucumber,
Red Onion, Feta Cheese, Pepperoncini Rings
with Greek Vinaigrette

DESSERTS (CHOOSE ONE)

Raspberry White Chocolate Cheesecake

Key Lime Pie

Flourless Chocolate Torte

Apple Pie with Caramel Sauce

Pineapple Upside Down Cake

CHOOSE ONE

NO PROTEIN \$26 per person

CHICKEN* \$32 per person

SALMON* \$36 per person

SHRIMP* \$34 per person

*Choice of grilled, fried, or blackened

RECEPTION / DINNER HORS D'OEUVRES

COLD HORS D'OEUVRES

Herb Marinated Chicken in Crispy Pastry Cup
Strawberry Bruschetta with Goat Cheese
Classic Shrimp Cocktail
Pesto Marinated Caprese Skewer
Crudit  Shooters with Dill Ranch Dip

\$7 per piece*

Beef Tenderloin Crostini, Horseradish Cream
Sesame Ahi Tuna on Wonton, Wasabi Aioli
Island Shrimp Shooter, Pineapple-Mango Relish
Smoked Salmon Canape, Dill Cream Cheese

\$9 per piece*

HOT HORS D'OEUVRES

Florida Conch Fritter, Key Lime Remoulade
Garlic and Ginger Marinated Chicken Satay,
Peanut Sauce
Fried Pork Spring Roll, Teriyaki Glaze
Vegetable Spring Roll, Sesame Sauce
Homestyle Chicken Tender, Honey Mustard
Sonoran Chicken Spring Roll, Hoisin Sauce

\$7 per piece*

Crab Stuffed Mushrooms, Spicy Aioli
Grilled Baby Lamb Chops,
Rosemary-Mint Sauce
Sea Scallop Wrapped
in Applewood Smoked Bacon
Southwestern Crab Cakes, Chipotle Mayonnaise
Chorizo Empanada, Cilantro Sour Cream
Mini Beef Wellington, Horseradish Cream

\$9 per piece*

** Minimum order 50 pieces*

RECEPTION DISPLAY TABLES

CHEESE DISPLAY*

Domestic and Imported Cheeses, Dried Fruit,
Crackers and French Bread

\$18 per person

GARDEN VEGETABLE CRUDITE*

Vegetables to include Carrots,
Celery, Broccoli, Cauliflower, Peppers,
and Pita Bread accompanied by
Buttermilk Ranch and Hummus Dips

\$14 per person

ANTIPASTO*

Thinly Shaved Prosciutto, Salami, Pepperoni,
Mozzarella, Gouda and Provolone Cheeses
Assorted Olives, Roasted Peppers, Tomatoes,
Marinated Mushrooms and Artichokes

Ciabatta and Grissini Crackers

\$18 per person

SHELLFISH BAR**

Jumbo Shrimp Cocktail, Oysters on the Half Shell,
Mussels and Lemon Wedges

Price based on 4 pieces total per person

\$34 per person

Add Crab Claws \$5 per person

SUSHI**

Ultimate California Rolls, Rainbow Rolls,
Vegetable Rolls, Sundial Rolls,
and Spicy Tuna Rolls

Salmon Nigiri, Tuna Nigiri and Shrimp Nigiri
Wasabi, Pickled Ginger and Soy Sauce

Price based on 4 pieces total per person

\$32 per person

DELIGHTFUL DIPS*

Crab, Spinach & Artichoke Dip, Warm Chili
con Queso, Buffalo Chicken Dip and French
Onion Dips served with Tricolor Tortilla Chips,
Naan Bread, Celery and Carrots

\$20 per person

ULTIMATE NACHOS*

Adobe Grilled Chicken or
Braised Shredded Brisket

Black Beans, Corn, Chili Con Queso,
Pico de Gallo, Guacamole and Salsa

Served with Tortilla Chips, Shredded Cheeses,
Lettuce, Olives, Sour Cream and Jalapenos

\$22 per person

SPORTS BAR*

Buffalo Chicken Wings with Celery,
Bleu Cheese and Ranch

Jerk Chicken Quesadillas with Sour Cream
and Salsa

Pepperoni Pizza

Calzones

\$24 per person

SLIDER STATION*

3oz Beef Patty and BBQ Pulled Pork
accompanied by Cheddar Cheese and
Jalapeno Jack Cheese Slices,
Caramelized Onion, Sautéed Mushroom,
Pickle Chips and Cole Slaw

Roasted Garlic Aioli, Brown Mustard,
Mayonnaise and Ketchup

Hawaiian Slider Buns

Price based on 2 sliders per guest

\$19 per person

**Minimum Order of 10 Guests.*

***Minimum Order of 25 Guests for Sushi & Shellfish*

RECEPTION DISPLAY TABLES

ROASTED TURKEY BREAST

(Serves 35 Guests)

Petite Rolls

Assorted Whole Grain and Sweet Mustards

Cranberry Chutney

\$350

OVEN ROASTED PRIME RIB

(Serves 35 Guests)

Petite Rolls

Au Jus and Horseradish Cream

\$675

ROASTED PORK LOIN

(Serves 35 Guests)

Petite Rolls

Assorted Mustards and Dried Cherry Chutney

\$250

SPIRAL GLAZED HAM

(Serves 35 Guests)

Petite Rolls

Assorted Mustards and Pineapple Marmalade

\$350

SALMON EN CROUTE

(Serves 25 Guests)

Petite Rolls

Lemon Dill Cream Sauce

\$350

PASTA STATION

Cheese Tortellini and Penne with Marinara,
Pesto and Alfredo Sauces

Accompaniments to include Grilled Chicken,
Shrimp, Italian Sausage, Tomatoes, Mushrooms,
Asparagus, Baby Spinach, Onion and
Parmesan Cheese

Served with Warm Garlic Breadsticks

\$28 per person

SCAMPI STATION

Gulf Shrimp and Bay Scallops
with Angel Hair Pasta, Mushrooms, Tomatoes,
Garlic, Olive Oil, Scallions, Cream
and White Wine

Served with Warm Garlic Breadsticks

\$38 per person

HIBACHI STATION

Steak, Chicken Teriyaki, Shrimp, Tofu
Fried Rice, Steamed White Rice
Zucchini, Mushroom, Onions, Broccoli
Ginger Sauce, Teriyaki Glaze, Spicy Mayo,
Yum-Yum Sauce

\$40 per person

BANANAS FOSTER STATION

Banana, Brandy, Brown Sugar, Vanilla Ice Cream

\$13 per person

***All Carving and Cooking Stations are reception style or 'small plate' portions. If dinner is not selected, 3 or more carving stations and/or reception tables must be selected.*

*All Carving and Cooking Stations require a Chef's Attendant. Chef's Fee is \$150 per 75 guests***

DINNER BUFFET TABLES

ITALIAN VILLAGE

Minestrone Soup
Italian Chopped Salad with Romaine Lettuce,
Salami, Chickpeas, Tomato, Onion,
Provolone and Parmesan Cheeses Tossed
with Herb Vinaigrette
Traditional Panzanella Bread Salad
Tomato and Fresh Mozzarella Caprese with
Basil and Aged Balsamic
Rosemary & Salt Crusted Sirloin Filets
with Veal Demi
Chicken Piccata with Grilled Lemon and Capers
Pasta Primavera with Seasonal Vegetables,
Basil and White Wine Sauce
Garlic Bread Sticks
Raspberry White Chocolate Cheesecake
and Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea

\$110 per person

HIBISCUS LAWN LUAU

Vegetable Spring Rolls
with Sweet and Sour Sauce
Steamed Edamame with Sea Salt
Chopped Lettuce with Red Cabbage,
Cucumbers, Mandarin Orange, Grape Tomato
and Ginger Dressing
Sweet & Sour Pork Ribs
Orange Crispy Chicken
Beef & Broccoli
Island Style Fried Rice / Steamed Rice
Stir-Fried Vegetables
Mixed Berry Cobbler
White Chocolate Macadamia Nut Cookies
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea

\$75 per person

SANIBEL SUNSET

Island Salad of Mixed Greens
with Mango, Candied Nuts, Strawberry,
Feta Cheese with Poppyseed Dressing
Gulf Shrimp and Rotini Pasta Salad with
Parmesan Cheese and Herb Vinaigrette
Grouper and Crab in Lemon Butter Sauce
Floridian Crispy Crab Cakes with Citrus Aioli
New York Strip Loin with Horseradish and au Jus
Au Gratin Potato
Seasonal Vegetables
Petite Dinner Rolls
Key Lime Pie
Flourless Chocolate Torte
Freshly Brewed Coffee,
Decaffeinated Coffee and Hot Tea

\$130 per person

BEACH BARBEQUE

Island Cole Slaw
Mixed Greens, Sliced Strawberries,
Gorgonzola Cheese, Candied Pecans
with Raspberry Vinaigrette
Slow Roasted Oak Smoked Angus Brisket
in Sweet and Tangy Barbeque Sauce
Jerk Shrimp Skewers with Pineapple & Peppers
BBQ Chicken Quarters
Three Cheese Macaroni and Cheese
Corn on the Cob
Jalapeno Cornbread Muffins
Coconut Tart, Pineapple Upside Down Cake
Lemonade, Iced Tea

\$95 per person

**An additional \$5 per person surcharge will be
applied to all buffet tables fewer than 25 guests***

PLATED DINNER SERVED

**SALADS
(CHOOSE ONE)**

Island Salad
Mixed Greens, Mango, Candied Nuts,
Strawberry, Feta Cheese
with Poppyseed Dressing
Classic Caesar Salad
Chopped Romaine, Shaved Parmesan Cheese
and Croutons with Traditional Caesar Dressing
Spinach Salad
Bacon, Boursin Cheese, Mandarin Oranges
and Sliced Almonds with Blood Orange
Vinaigrette
Chopped House Salad
Romaine, Tomatoes, Cucumbers,
Shredded Cheddar Cheese and Croutons
with Ranch Dressing

**DESSERTS
(CHOOSE ONE)**

Raspberry White Chocolate Cheesecake
Key Lime Pie
Flourless Chocolate Torte
Tiramisu

**ENTREES
(CHOOSE ONE)**

Seared Salmon
with Pineapple Mango Chutney
Coconut Jasmine Rice and Green Beans
\$60 per person
Angus Filet of Beef
Chive Mashed Potatoes and Blistered Asparagus
with Grape Tomatoes
\$90 per person
Pork Tenderloin
Herb Roasted with Apple Chutney
Chive Mashed Potatoes and Broccoli
\$56 per person
Seared French-Cut Chicken
Creamy Risotto and Roasted Asparagus
\$55 per person
Beef Short Ribs
Slow Braised and served with Crispy Onions
Red Wine Demi-Glace, Chive Mashed Potatoes
and Green Bean
\$80 per person
Island Grouper
Seared with Pineapple, Roasted Red Pepper
Shaved Coconut Salsa, Coconut Rice
and Asparagus
\$75 per person
Angus Filet of Beef & Gulf Shrimp
Seasonal Vegetable, Mashed Potato
Demi Sauce, Chipotle Sauce
\$130 per person
French-Cut Chicken Breast & Angus Filet of Beef
Seasonal Vegetable, Mashed Potato
Mushroom Sauce
\$130 per person

***Individual Guest choice of up to 3 entree options
is available at highest priced item per person.***

Freshly Brewed Coffee,
Decaffeinated Coffee and Hot and Iced Tea

BAR OPTIONS

PACKAGE OPEN BAR

Bartender Fee Waived

Open Beer and Wine Bar

1st Hour: \$22.00 per person

Additional Hours: \$11.00 per person per hour

Open Call Brands Bar

1st Hour: \$24.00 per person

Additional Hours: \$14.00 per person per hour

Open Premium Brands Bar

1st Hour: \$28.00 per person

Additional Hours: \$16.00 per person per hour

Mimosa Bar

Freshly Squeezed Orange Juice

Bubbly Champagne Bottle

\$36 per Bottle

Bloody Mary Bar

Smirnoff Vodka and Bloody Mary Mix

Build-Your-Own Garnish Bar with Celery,

Lemons, Limes, Pickle Spears,

Cheese Stuffed Olives, Bacon, Rolled Salami,

Hot Sauce, Worcestershire Sauce

First Hour **\$24 per person**

Additional Hours **\$14 per person**

Build-Your-Own Garnish Bar Add On

Oyster **\$3 per piece**

Jumbo Shrimp **\$25 per pound**

HOSTED BAR PRICING

Bartender Fee Waived

(Beverage Service Charged Per Drink)

House Brand Cocktails \$11.00

Premium Brand Cocktails \$13.00

Domestic Beer \$6.00

Imported Beer \$7.00

Wine (Call) \$10.00

Wine (Premium) \$15.00

Soft Drinks / Bottled Water \$5.00

CASH BAR PRICING

\$150.00 Bartender Fee per 75 guests

House Brand Cocktails \$12.00

Premium Brand Cocktails \$14.00

Domestic Beer \$7.00

Imported Beer \$8.00

Wine (Call) \$11.00

Wine (Premium) \$16.00

Soft Drinks / Bottled Water \$5.00