



Continental Breakfasts



Get up & Go Continental
Assorted Pastries and Muffins
Freshly Brewed Regular and
Decaf Coffee and Hot Herbal Teas
\$10.00 per person

Famous Continental
Sliced Fresh Seasonal Fruit
Assorted Pastries and Muffins
Freshly Brewed Regular and
Decaf Coffee and Hot Herbal Teas
\$12.00 per person

Complete Continental
Sliced Fresh Seasonal Fruit
Assorted Pastries, Bagels, Croissants and Muffins
Assorted Fruit Preserves and Cream Cheese
Assorted Fruit Yogurt
Freshly Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee
And Hot Herbal Teas
\$15.00 per person

All Prices subject to 22% Service Charge and Applicable Sales Taxes
Prices are Subject to Change without notice



Breakfast Buffets



Strawberry

Seasonal Fresh Fruit display
Fresh Croissants or Bagels
Assorted Fruit Preserves and Cream Cheese
Scrambled Eggs with Cheese
Crisp Bacon and Home Style Breakfast Potatoes
Freshly Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee
Hot Herbal Teas
\$16.00 per person

Pineapple

Assorted Pastries, Mini Bagels and Muffins
Assorted Fruit Preserves and Cream Cheese
Buttered Grits
Scrambled Eggs
Crisp Bacon or Corned Beef Hash,
Country Sausage links and Home Style Breakfast Potatoes
Freshly Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee
Hot Herbal Teas
\$17.00 per person

Banana

Seasonal Fresh Fruit display
Assorted Pastries, Mini Bagels and Muffins
Assorted Fruit Preserves and Cream Cheese
Scrambled Eggs
French Toasts or Pancakes with Maple syrup
Crisp bacon and Country sausage
Freshly Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee, Hot Herbal Teas
\$18.00 per person

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Breakfast Items by the Dozen

Pastries and Muffins
Croissants
Bagels with Cream Cheese
Assorted Large Muffins
Assorted Donuts
\$37.00 per dozen

Assorted Cereals with Milk
Fresh Whole Fruit
Assorted Yogurt Cups
Granola Bars
Assorted Breakfast Bars
Freshly Baked Cookies
Freshly Baked Brownies
\$35.00 per dozen

Large Soft Warm Pretzels with Mustard
& Cheese Sauce
\$32.00 per dozen

Assorted Bags of Chips
Assorted Candy Bars
\$25.00 per dozen

Ice Cream Bars
Mini Petit Fours
\$35.00 per dozen

You can add an **Omelet Station** – cook to order –
For only \$5.00 more per person
1 Chef Fee at \$75

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Bill on Consumption Items

Coffee/Tea
\$47.00 per gallon
Refresh \$32.00 per gallon
Soft Drinks
\$2.50 per bottle
Water
\$2.75 per bottle

Lunch Menu

Plated Salads and Sandwiches

Available from 11:00am to 3:00pm

(Limit selection to 2 entrees per function)

Caesar Salad	Greek Salad	Chef Salad
Fresh Baked Garlic Bread	Fresh Warm Rolls and Butter	Fresh Warm Rolls with Butter
Romaine Lettuce with Caesar dressing and Croutons	Feta cheese, Greek Olives, Cherry Tomatoes, Cucumbers, and Greek Peppers	Tossed Green Salad, Cucumbers and Tomato served with Chef Selection of Dressing
Chef Selection of Dessert	served over a bed of Romaine Lettuce	Smoked Ham, Turkey, and Swiss cheese and hard Boiled Eggs
Iced Tea	Chef Selection of Dessert	Chef Selection of Dessert
Freshly Brewed Regular and Decaf Coffee	Iced Tea	Iced Tea
\$15.00 per person	Freshly Brewed Regular and Decaf Coffee	Freshly Brewed Regular and Decaf Coffee
	\$16.00 per person	\$17.00 per person

You can add Grilled Chicken Breast for \$4.00 or Skewered Shrimp for \$6.00 for salads above.

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**Half Pound Hamburger or
Chicken Sandwich**

Tossed Greens with
Vinaigrette dressing
Char grilled to perfection on a
Kaiser Roll

Lettuce, Tomato, Onion,
Pickle chips and Cheese
served with French Fries
Chef Selection of Dessert
Iced Tea

Freshly Brewed Regular and
Decaf Coffee

\$16.00 per person

Moho Bay Grouper Sandwich

Tossed Greens with
Vinaigrette dressing
Grouper Fillet your choice of
Blackened, Broiled or Grilled on a
Kaiser Roll

Lettuce, Tomato, Onion, and
Pickle chips
served with French Fries
Chef Selection of Dessert
Iced Tea

Freshly Brewed Regular and
Decaf Coffee

\$19.00 per person

Roast Beef Panini

Tossed Greens with
Vinaigrette dressing
Roast Beef Panini with
Horseradish Sauce
served with French Fries
Chef Selection of Dessert
Iced Tea

Freshly Brewed Regular and
Decaf Coffee

\$16.00 per person

Plated Lunch

Available from 11:00am to 3:00pm

All plates include:

Warm Soft Bread Rolls and Butter
Mixed Green Salad with Italian Vinaigrette dressing
Fresh Seasonal Vegetables
Chef Selection of Dessert
Iced Tea
Freshly Brewed Regular and Decaf Coffee

Bahia Cajun Grouper

Grouper Filet seasoned with Cajun spices
(Substitution of White Fish may apply)
Served with Parsley Potatoes and Grilled Tomatoes

\$23.00 per

Chicken Piccata

Boneless Chicken Breast classically sautéed with Fresh Lemon Juice, Garlic, Capers and butter
Served with Rice Pilaf

\$21.00 per person

Sliced Roast Sirloin of Beef

Sliced Roast Sirloin of Beef with a Red Wind Mushroom Sauce
Served with your selection of: Parsley Potatoes or Garlic Mashed Potatoes

\$22.00 per person

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Lunch Buffets

Available from 11:00am to 3:00pm
All buffet prices are based on a one hour
Minimum of 30 people for buffet service

Deli Board

“Build your own wrap or sandwich”

Assorted Breads or Wraps
Tossed greens with Chef Selection of Dressings
Sliced Roast beef, Turkey, and Ham
Assorted Sliced Cheeses with all the fixings
Served with Pasta Salad and Red Skin Potato Salad
Cookies and Brownies
Iced Tea
Freshly Brewed Regular and Decaf Coffee
\$19.00 per person

Caribbean Connection Buffet

Assortment of Sandwiches:

Cuban Panini – Pork, ham, Swiss cheese, pickle chips, and a creamy mustard sauce
Mambo Jumbo – Grilled red peppers, pepperoni, hot capicola ham, Genoa salami, and Pepper jack Cheese
The Hurricane – Sliced grilled chicken breast, capicola ham, provolone cheese and spices
Portobello Mushroom – Sliced smoked Portobello mushrooms, Pepper jack Cheese on Panini bread
Served with Red Skin Potato Salad, Pasta Salad, Pickle spears and Assorted Potato chips
Cookies & Brownies
Iced Tea
Freshly Brewed Regular and Decaf Coffee
\$22.00 per person

Picnic Style Buffet

Tossed Greens with selection of Dressing
Grilled Hamburgers
Chicken Sandwiches
¼ Pound All Beef Hot Dogs
Served with Coleslaw, Potato salad, Baked Beans and Potato chips
Fruit Salad
Iced Tea
Freshly Brewed Regular and Decaf Coffee
\$21.00 per person

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Italian Buffet

Caesar Salad with Hand Torn Romaine Lettuce
Freshly Toasted Garlic Bread
Italian Meatballs, Italian Sausage, Grilled Chicken Breast strips
Penne Pasta and Linguini with Marinara sauce and Alfredo sauce
Grilled peppers, onions, and mushrooms
Crispy Cannoli's with a Creamy Filling
Iced Tea
Freshly Brewed Regular and Decaf Coffee
\$22.00 per person

Mexican Buffet

"Build your own"
Crunchy Tortilla Chips and Soft Warm Flour Tortillas
Jalapeño Queso and Cool and Creamy Guacamole
Marinated Fajita chicken and Seasoned Ground Sirloin
Shredded lettuce, Chopped tomatoes, Grilled onions and peppers
Jalapeños, Sour Cream, Shredded Cheddar Cheese, Salsa, Refried Beans
Yellow Rice with Pigeon Peas
Crispy Churo's with Cinnamon and Sugar
Iced Tea
Freshly Brewed Regular and Decaf Coffee
\$23.00 per person

Bill on Consumption Items

Coffee/Tea
\$47.00 per gallon
Refresh \$32.00 per gallon
Soft Drinks
\$2.50 per bottle
Water
\$2.75 per bottle

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Meeting Breaks

Famous Cookies & Brownies

Freshly Baked Assorted Cookies and Brownies
Regular Milk
Fresh brewed Regular and Decaffeinated Coffee
Selection of Hot Premium and Herbal teas
\$8.00 per person



Fruit & Granola

Sliced Fruit display
Granola Bars
Fresh brewed Regular and Decaffeinated Coffee
Selection of Hot Premium and Herbal teas
\$10.00 per person



Pretzels and More

Warm Soft Pretzels with Mustard
Popcorn, Snack mix, Cracker Jacks
Fresh brewed Regular and Decaffeinated Coffee
Selection of Hot Premium and Herbal teas
\$11.00 per person



Sweet Ice Cream

Assorted Ice Cream Bars
Assorted Candy Bars
Fresh brewed Regular and Decaffeinated Coffee
Selection of Hot Premium and Herbal teas
\$12.00 per person



Pound Cake & Chocolate

Strawberries, Pineapple and Honeydew
Pound Cake
Fondue fountain with Scrumptious Chocolate
Whipped Cream for dipping
Fresh brewed Regular and Decaffeinated Coffee
Selection of Hot Premium and Herbal teas
\$16.00 per person



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Plated Dinner Entrées

Limited of 2 entrée selections per function

All plates include:

Warm Soft Bread Rolls and Butter

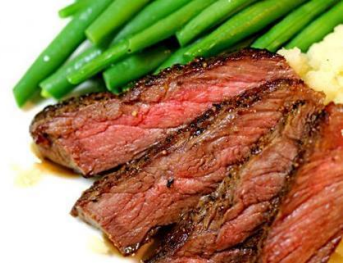
Tossed Green Salad with Italian Vinaigrette dressing

Chef Selection of Dessert

Seasonal Vegetables

Iced Tea

Freshly Brewed Regular and Decaf Coffee



Pasta Primavera

(Vegetarian Option)

Sautéed Fresh Vegetables

served in a Creamy pesto sauce over Penne Pasta

\$30.00 per person

Grilled Mahi Mahi

Grilled Mahi Mahi in a lemon butter sauce with

Rice Pilaf

\$29.00 per person

Atlantic Salmon

Grilled Salmon seasoned with lemon herb sauce

served with Rice Pilaf

\$33.00 per person

Grilled Chicken Breast

Boneless grilled Chicken Breast

served with Rice Pilaf

\$30.00 per person

Prime Rib

10 oz. Sliced prime Rib Au Jus

served with Garlic Mashed Potatoes

\$38.00 per person

Filet Mignon with Stuffed Shrimp

6 oz. Char Grilled Filet Mignon with Stuffed Shrimp

served with Mashed Potatoes

\$46.00 per person

Children Menu

Select one (1):

Hamburger, Hot Dog, Chicken Tenders or Grilled Cheese served with Fries

Spaghetti and Tomato Sauce

Macaroni and Cheese Homemade Cookie Hi-C Juice or Soda

\$16.00 per person

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Dinner Theme Buffets

A minimum of 30 people for buffet service

Taste of Italy

Fresh Garlic Bread

Caesar Salad with hand torn romaine

Spaghetti and Meatballs in savory Marinara sauce

Chicken Marsala

Lasagna with Meat Sauce or Veggie Lasagna

Italian Sausage with peppers and onions

Chef Selection of Dessert

Iced Tea

Freshly Brewed Regular and Decaf Coffee

\$35.00 per person

All American

Fresh Warm Rolls with Butter

Tossed green salad with selection of dressings

Grilled boneless breast of chicken in lemon caper sauce

Sliced Sirloin in a Rosemary Cabernet reduction

Garlic Mashed Potatoes

Green Bean Almandine

Chef Selection of Dessert

Iced Tea

Freshly Brewed Regular and Decaf Coffee

\$39.00 per person

Caribbean Buffet

Fresh Warm Rolls with Butter

Tossed green salad with vinaigrette dressings

Mojo marinated Grilled Boneless Chicken Breast

Roasted marinated Pork

White Rice with Black or Red Beans

Sweet Plantains

Chef Selection of Dessert

Iced Tea

Freshly Brewed Regular and Decaf Coffee

\$38.00 per person

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Country Style Buffet

Fresh baked Corn Bread

Tossed salad with creamy Ranch dressing

Barbecue Baby Back Ribs and Barbecue Chicken

Cajun style Fish

Potato salad, Coleslaw, Mashed potatoes

Corn on the cob, Home style baked beans

Chef Selection of Dessert

Iced Tea

Freshly Brewed Regular and Decaf Coffee

\$40.00 per person

Spanish Flair Paella Buffet

Crisp Garden Salad with Assorted Dressings

Pernil

Pollo Guisado with White Rice

Fresh Vegetable Medley

Choice of Potato, Rice, or Pasta

Warm Rolls and Butter

Fresh Brewed Coffee and Decaf

Iced Tea with Lemon

\$40.00 per person

Cold Hors D'oeuvres

Reception Displays

**Fresh Vegetable Crudités with Ranch or Bleu cheese dip
\$2.75 per person**

**International and Domestic Cheese & Fruit tray with assorted crackers
\$5.95 per person**

**Fresh Sliced Seasonal Fruit display with Yogurt dip
\$3.95 per person**

50 Pieces Each

Prosciutto Bruschetta	\$109.00
Assorted Finger Sandwiches	\$110.00
Shrimp on Ice	\$150.00

Hot Hors D'oeuvres

100 Pieces

Buffalo Chicken Wings with Ranch or Blue cheese Dip
Chinese Egg Rolls
Beef Kabobs with Trilogy Peppers
Cheese Quesadillas
Chicken Tenders w/ Honey Mustard sauce
\$185.00 each selection

50 Pieces Each

Herbed Asparagus \$75.00

Swedish Meatballs \$125.00

Teriyaki Meatballs \$125.00

Boneless Chicken Tenders

(Buffalo style or Honey Mustard) \$125.00

**Stuffed Cherry Tomatoes with Bleu Cheese
\$125.00**

Chicken Sautéed with Peanut Sauce \$125.00

Beef Sautéed with Peanut Sauce \$150.00

Fried Shrimp \$150.00

Stuffed Mushrooms with Crab Meat \$155.00

Mini Crab Cakes with Cocktail Sauce \$175.00

Bacon Wrapped Sea Scallops \$175.00

Dessert Station

A Display of Assorted Desserts including: Chocolate or Red Velvet Cake, Key Lime Pie, Carrot Cake

Coconut or Mocha Cake

Tiramisu and Cheesecake

Assorted Petite Fours

\$8.00 per person

Gourmet Coffee Station

A Display of Freshly Brewed Regular and Decaffeinated Coffees
With Cinnamon Sticks, Chocolate Shavings and Raw Sugar and water

For your guests to enjoy

\$5.00 per person

Pound Cake & Chocolate

Strawberries, Pineapple and Honeydew

Pound Cake

Fondue fountain with Scrumptious Chocolate

Whipped Cream for dipping

Fresh brewed Regular and Decaffeinated Coffee

Selection of Hot Premium and Herbal teas

\$16.00 per person

Reception Enhancements

Minimum of 50 guests

All theme stations prices are per person based on a one hour and a half (1 ½) reception

The Carving

Carving Station
Serves 50 People

With a variety of Rolls and Condiments

Honey Baked Ham

\$300.00

Roasted Turkey Breast

\$300.00

Eye of Round

\$300.00

Rib Eye

\$450.00

Pork Loin

\$300.00

1 Chef fee \$75

La Fiesta Station

Tortilla Chips, Nacho and Jalapeño Cheese Dip, Pica de Gallo Salsa, Sour cream
Jalapeños and Guacamole

\$11.00 per person

Pasta Amore Station

Bow-tie or Tortellini pasta sautéed with your choice of peas, black olives, and chicken strips served with a tomato basil sauce or pesto cream sauce

\$9.00 per person

1 Chef fee \$75

Non-Alcoholic Beverages

Host Bar

Open bar pricing is plus tax and gratuity.

Unlimited beverage service charged per person (based on guaranteed attendance).

Including assorted Regular and Diet Sodas, variety of juices and bottled water

\$3.50 per person for the first hour

\$3.00 for each additional hour

Spirits

There is a minimum guarantee of 30 people and there will be one bartender for every 100 guests.

Bartender Fee \$100.00

Beer & Wine

\$14.00 per person per hour

Minimum of 2 hours

Cocktail Package

Unlimited beverage service charged per person (based on guaranteed attendance).

All packages include Call Brand Liquor, Domestic Beer, Wine, Soda and Mineral water.

Open Bar

Open bar pricing is plus tax and gratuity.

Call Brand:

\$18.00 per person for the first hour

\$13.00 per person for each additional hour

Brands: Sambuca, Southern Comfort, Tia Maria, Licor 43, Bacardi, Captain Morgan, Cruzan, Malibu, Tommy Baha, Seagram's, Goldschlager, Dewars, Johnny Walker Red, Cuervo Gold, Smirnoff, Jack Daniels, Jim Beam, Beefeaters, Tanqueray, Stolichnaya, Amaretto Disaronno, Bailey's, Campari, Frangelico, Galliano, Irish Mist, Jagermeister, Midori, Kahlua

Premium Brand:

\$20.00 per person for the first hour

\$15.00 per person for each additional hour

Brands: Crown Royal, Old Bushmill's, Chivas, Glenlivet, Bowmore, Johnny Walker Black, 1800 Gold, Patron Tequila, Absolut, Grey Goose, Markers Mark, Bombay Sapphire, B & B, Chambord, Cointreau, Drambuie, Grand Marnier

Host and Cash Bar

5 oz. service for wine and 1 ½ shot for spirits

House Brand
\$7.00 per glass

Domestic Beer
\$6.50 per bottle

Cordial
\$8.50 per glass

Call Brand
\$8.50 per glass

Imported Beer
\$7.50 per bottle

Soft Drinks/Bottled Water
\$2.99 per bottle

Premium Brand
\$9.75 per glass

Wine
\$7.00 per glass

Juices
\$3.50 per glass

Banquet Wine List

<u>Barefoot</u> White Zinfandel	<u>Copperridge</u> Cabernet Chardonnay Merlot White Zinfandel \$25.00 per bottle	<u>Grahams 6</u> <u>Grapes</u> Port \$45.00 per bottle	<u>Ecco Domani</u> Pinor Grigio \$35.00 per bottle	<u>Kendall</u> <u>Jackson</u> Cabernet Chardonnay Merlot Meritage Pinot Noir \$40.00 per bottle	<u>California</u> <u>Sparkling</u> <u>Wine</u> Grandial Brut \$30.00 per bottle Korbel Brut \$55.00 per bottle
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Beverages Miscellaneous

Domestic Beer – Keg (16 gal.) - **\$395.00**

Imported Beer – Keg (16 gal) - **\$425.00**

Cocktails by the Gallon

Margaritas
\$95.00

Mimosas
\$95.00