



Continental Breakfast

All Continental Breakfasts are Designed for a Maximum of 30 Minutes of Service.

A Surcharge will Apply for Extended Service. Each Menu Has a required Minimum Guarantee of 25 Guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

Traditional Continental

Seasonal Sliced Fruits and Vine-Ripened Berries

Freshly Baked Muffins and Sweet Pastries

Artisan Preserves, Honey and House Made Butter

Yogurt Parfaits with Fresh Berries and House Made Granola

Freshly Brewed Joffrey's Regular & Decaf Coffee, a Selection of Harney & Sons Teas, Freshly Squeezed Florida Orange & Grapefruit Juices and Chilled Cranberry Juice

B Upgraded Continental

Seasonal Sliced Fruits and Vine-Ripened Berries

Freshly Baked Muffins and Sweet Pastries

Artisan Preserves, Honey and House Made Butter

Yogurt Parfaits with Fresh Berries and House Made Granola

Imported Cheese and Charcuterie Plate

Croissants with Cured Ham, Signature Sausages and Bacon

Freshly Brewed Joffrey's Regular & Decaf Coffee, a Selection of Harney & Sons Teas, Freshly Squeezed Florida Orange & Grapefruit Juices and Chilled Cranberry Juice

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Continental Breakfast (cont.)

Healthy Continental

Seasonal Sliced Fruits and Vine-Ripened Berries

Freshly Baked Whole Wheat Croissants and Protein Muffins

Steel Cut Oatmeal with Dried Fruit and Nuts

Greek Yogurt with Dried Fruit, Nuts, Fresh Berries and Seeds

Protein Bars

House Made Energy Shooters: Lemon-Wheatgrass, Carrot-Ginger and Acai-Pomegranate

Freshly Brewed Joffrey's Regular & Decaf Coffee, a Selection of Harney & Sons Teas, Freshly Squeezed Florida Orange & Grapefruit Juices and Chilled Cranberry Juice

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Breakfast Buffet

*All Breakfasts Buffet are Designed for a Maximum of 45 Minutes of Service.
A Surcharge Will Apply for Extended Service. Each Menu Has a Minimum Guarantee of 25 Guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.*

All American Breakfast Buffet

Seasonal Sliced Fruits and Vine-Ripened Berries

Fresh Baked Muffins, Croissants and Sweet Pastries

Artisan Preserves, Honey and House Made Butters

Assorted Breakfast Breads and Bagels with House Prepared Spreads

Flavored Yogurts with Dried Fruit and House Made Granola

Farm Fresh Scrambled Eggs with Fresh Herbs

Smoked Paprika Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage Links

Whole and 2% Milks

Freshly Brewed Joffrey's Regular & Decaf Coffee, a

Selection of Harney & Sons Teas, Freshly Squeezed

Florida Orange & Grapefruit Juices

and Chilled Cranberry Juice

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Breakfast Buffet (cont.)

Upgraded Breakfast Buffet

Seasonal Sliced Fruits and Vine-Ripened Berries

Fresh Baked Muffins, Croissants and Sweet Pastries

Artisan Preserves, Honey and House Made Butters

Assorted Breakfast Breads and Bagels with House Prepared Spreads

Greek Yogurt with Dried Fruit, Nuts and House Made Granola

Farm Fresh Scrambled Eggs with Fresh Herbs

Eggs Benedict – Poached Egg, Canadian Bacon, English Muffin, Hollandaise

Smoked Paprika Breakfast Potatoes

Applewood Smoked Bacon

Breakfast Sausage Links

American Kitchen Hash

Cinnamon Swirl Bread Pudding

Whole and 2% Milks

House Made Aqua Fresca: Pineapple-Mint,
Cucumber-Lemongrass and Strawberry-Watermelon

Freshly Brewed Joffrey's Regular & Decaf Coffee, a
Selection of Harney & Sons Teas, Freshly Squeezed
Florida Orange & Grapefruit Juices
and Chilled Cranberry Juice

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Breakfast Buffet Substitutions

(Prices are per person)

Fruit Substitutions

Assorted Whole Fruits to Include Apples,
Pears, Oranges and Bananas

Seasonal Sliced Fruits with a Honey Yogurt Dip

Vine Ripe Berries with
a Chocolate Hazelnut Spread

Dried Fruit Shooters

Potato Substitutions

Smoked Paprika and Piquillo Breakfast Potatoes

Gouda and Bacon Stuffed Potatoes

Chive and Candied Lemon Potato Pancakes

Truffle and Herb Fingerling Mélange

Sweet Potato and Smoked Brisket Hash

Signature American Kitchen New England Hash

Egg Substitutions

Farm Fresh Scrambled Eggs

Southwest Scramble with Pico De Gallo,
Smoked Tomatillos and Cheddar

Chive and Smoked Cream Cheese Scramble

Egg White Scramble with Bell Peppers,
Spinach, Tomatoes, and Smoked Feta

Smoked Salmon Eggs Benedict

Meat Substitutions

Applewood Bacon

Maple Peppercorn Bacon

Smoked Fennel Sausage Links

Smoked Orange Turkey Sausage Links

Grilled Chorizo

Cured Ham

Roasted Apple and Maple Chicken
Sausage Patties

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Breakfast Enhancements

Uniformed Chef/Attendant Required For An Additional Fee

Smoothies

Chef Attended

Freshly Made Fruit Smoothies with Seasonal Fruits,
Vine-Ripened Berries,
Yogurts, Proteins and Antioxidant Add-Ins

(minimum 25)

Hot Cereals

Steel Cut Oatmeal with Dried Fruits,
Nuts and Sweeteners
Yellow Corn Grits with Roasted Tomatoes,
Spinach, Garlic, Chives and
Smoked Cream Cheese

(minimum 25)

Breakfast Sandwiches

Farm Fresh Eggs with a Choice of Signature
Bacon, House Ham or Smoked Sausage
on a Whole Wheat Croissant

(minimum 25)

Biscuits and Gravy

Smoked Sage and Buttermilk Biscuits with
Sausage Gravy and Whipped Honey Butter

(minimum 25)

Breakfast Wraps

Farm Fresh Eggs, Applewood Bacon,
Smoked Paprika and Piquillo Potatoes,
Topped with Green Tomato Jam and
Wrapped In Whole Wheat Flatbread

(minimum 25)

Griddled

Chef Attended

Pancakes and French Toast with Berry
Compound Butter, House Made Granola,
Powdered Sugar and
100% Pure Vermont Maple Syrup

(minimum 25)

Waffles

Chef Attended

Choice of Traditional Belgian, Whole Wheat or
Gluten Free Waffles,
Served with a Variety of Toppings to Include
Fresh Strawberry Compote,
Blueberry Compote,
Fresh Berries, Whipped Mascarpone,
Nuts and Dried Fruits with
100% Pure Vermont Maple Syrup

(minimum 25)

Chef's Omelette Station

Chef Attended

Eggs, Egg Whites and Egg Beaters
Omelets with a Choice of Sausage, Bacon,
Ham, Bay Shrimp, Chicken, Spinach,
Tomatoes, Bell Peppers, Mushrooms,
Swiss Cheese, Cheddar Cheese and
Jack Cheese

(minimum 25)

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Plated Breakfast

Each Menu Has a Minimum Guarantee of 25 Guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

American

Farm Fresh Scrambled Eggs
Smoked Paprika Breakfast Potatoes
Applewood Smoked Bacon
Freshly Baked Muffins and Croissants
Fresh Fruit Preserves and Signature Butters
Freshly Brewed Joffrey's Regular and Decaf Coffee
Harney & Sons Teas
Freshly Squeezed Florida Orange Juice
Chilled Apple and Cranberry Juices

Healthy Start

Egg White Scramble with Bell Peppers, Spinach, Tomatoes and Smoked Feta
Roasted Apple and Maple Chicken Sausage
Sweet Potato Hash
Freshly Baked Whole Wheat Croissants and Protein Muffins
Fresh Fruit Preserves and Signature Butters
Freshly Brewed Joffrey's Regular and Decaf Coffee
Harney & Sons Teas
Freshly Squeezed Florida Orange Juice
Chilled Apple and Cranberry Juices

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Plated Breakfast (cont.)

Pain Perdu

Farm Fresh Scrambled Eggs
Cajun Style French Toast with Caramelized Bananas and Crunchy Pralines
100% Vermont Maple Syrup
Applewood Bacon
Baked Scones and Muffins
Fresh Fruit Preserves and Signature Butters
Freshly Brewed Joffrey's Regular and Decaf Coffee
Harney & Sons Teas
Freshly Squeezed Florida Orange Juice
Chilled Apple and Cranberry Juices

Steak and Eggs

Certified Angus Beef Flat Iron Steak
Poached Farm Fresh Eggs with
Hungarian Smoked Paprika Hollandaise
Piquillo Pepper
Roasted Yukon Gold Breakfast Potatoes
Baked Scones and Muffins
Fresh Fruit Preserves and Signature Butters
Freshly Brewed Joffrey's Regular and Decaf Coffee
Harney & Sons Teas
Freshly Squeezed Florida Orange Juice
Chilled Apple and Cranberry Juices

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Brunch Menu

Uniformed Chef/Attendant Required at an additional fee. Menu requires a minimum of 25 guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

Cherry Baked House Ham with Apple Dijon Relish

Pan Seared Free Range Chicken with Thyme Madeira Sauce

Herb Roasted Fingerling Potatoes

Rainbow Carrot Mélange

Seasonal Fruits and Berries with Mascarpone and Chocolate Dips

House Made Jams with Artisan Breads and Crackers

Imported Cheeses with Cured Meats and Marinated Vegetables

Greek Yogurt Station with Fresh Fruits, Berries, Nuts, Seeds and Granola

Assorted House Baked Danish, Croissants and Muffins

Freshly Baked Rolls with Signature Butter

Chef Attended Omelet Station:

Eggs, Egg Whites and Egg Beaters

Variety of Toppings to Include Sausage, Bacon, Ham, Bay Shrimp, Chicken,

Spinach, Tomatoes, Bell Peppers, Mushrooms,

Swiss Cheese, Cheddar Cheese and Jack Cheese

Chef Attended Waffle Station:

Choice of Traditional Belgian, Whole Wheat or Gluten Free Waffles

Variety of Toppings to Include Fresh Strawberry Compote, Blueberry Compote, Fresh Berries,

Whipped Mascarpone, Dried Fruits and Nuts

Served with 100% Pure Vermont Maple Syrup

Freshly Brewed Joffrey's Regular and Decaf Coffee

Freshly Brewed Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



À la Carte Breaks

Food Items

Fresh Bagels with House Made Spreads	dozen
Traditional or Whole Wheat Croissants with Seasonal Jam	dozen
Freshly Baked Muffins and Breakfast Breads with Artisan Preserves	dozen
Assorted Donuts	dozen
Freshly Baked Danish and Sweet Pastries	dozen
Freshly Baked Cookies	dozen
Freshly Baked Brownies	dozen
Dried Fruit and Nuts	pound

Per Person Offerings:

Breakfast Croissants with Cured Ham, Signature Sausage or Bacon
 Imported Cheese and Charcuterie Plate
 Individual Fruit Yogurts
 Yogurt Parfait with Fresh Berries and House Made Granola
 Greek Yogurt with Dried Fruits, Nuts, Berries and Seeds
 Cereals with Whole and 2% Milk
 Steel Cut Oatmeal with Dried Fruits and Nuts
 Assorted Granola Bars
 Whole Fruit: Apples, Pears, Oranges & Bananas
 Seasonal Sliced Fruit and Vine Ripe Berries
 Candy Bars or Frozen Ice Cream Bars
 Individual Bags of Trail Mix
 Individual Bags of Chips, Pretzels
 Party Mix and Popcorn

Beverages

Freshly Brewed Joffrey's Regular and Decaf Coffee	gallon
Harney & Sons Teas	gallon
Freshly Brewed Harney & Sons Iced Tea	gallon
Freshly Squeezed Lemonade	gallon
House Made Fruit Punch	gallon
Whole, 2%, 1% or Skim Milk	gallon
Aqua Fresca	gallon
Bottled Fruit and Vegetable Naked Smoothies: Green Machine, Blue Machine, Tomato Kick or Mango	
Bottled Fruit Juices	
Bottled Vitamin Water	
Bottled Republic of Teas	
Red Bull & Monster Energy Drinks	
Assorted Sodas: Coke, Diet Coke or Sprite	
Bottled Water	
Sparkling Water	

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Themed Breaks

Breaks are Based on 30 Minutes of Service, with a Minimum of 25 Guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

The Chocolate Extravaganza

Assorted Vine-Ripened Berries
Brownies
Cookies
Crispy Treats
Marshmallows
Pretzels
White, Dark and Milk Chocolate Dips
Freshly Brewed Joffrey's Regular and Decaf Coffee,
Harney & Son's Teas, Assorted Sodas and Bottled Water

Candy Lover

Assorted Hard Candies
Plain and Peanut M&M's
Mr. Goodbar
Skittles
Smarties
Snickers
Twix
Logo'd B Chocolates
Freshly Brewed Joffrey's Regular and Decaf Coffee,
Harney & Son's Teas, Assorted Sodas and Bottled Water

7th Inning Stretch

Buttered Popcorn, B Blue Popcorn
Cracker Jacks
Roasted Peanuts
Trail Mix
Freshly Brewed Joffrey's Regular and Decaf Coffee,
Harney & Son's Teas, Assorted Sodas and Bottled Water

The Cookie Jar

Chocolate Chip Cookies
Macadamia Nut Cookies
Oatmeal Raisin Cookies
Sugar Cookies
Blue Velvet Cookies
Whole and Skim Milk
Freshly Brewed Joffrey's Regular and Decaf Coffee,
Harney & Son's Teas, Assorted Sodas and
Bottled Water

B Fit

Whole Fruit
Dried Fruit and Nuts
Yogurt Covered Pretzels
KIND Bars
Vitamin Water
Pressed Juice
Freshly Brewed Joffrey's Regular and Decaf Coffee,
Harney & Son's Teas, Assorted Sodas and
Bottled Water

Smoothies

Berry Yogurt, Mango Lime
Strawberry Banana
Freshly Brewed Joffrey's Regular and Decaf Coffee,
Harney & Son's Teas, Assorted Sodas and
Bottled Water

Energy Break

Protein, Energy and Granola Bars
Nutri-Grain Bars
Energy Drinks:
Red Bull
Red Bull Sugar Free
Red Bull Yellow
Seasonal Smoothie Shots

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



All Day Break Packages

AM and PM Breaks are Based on 30 Minutes of Service. Menu requires a minimum of 25 guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

Full Service Break Package

Continental

Assorted Breakfast Pastries, Muffins
and Croissants
Fruit Preserves and Signature Butters
Freshly Brewed Joffrey's
Regular and Decaf Coffee
Harney & Sons Teas
Freshly Squeezed Florida Orange Juice

Mid-Morning Break

Individual Fruit Yogurts
Granola Topping
Freshly Brewed Joffrey's
Regular and Decaf Coffee
Harney & Sons Teas
Assorted Soft Drinks
Bottled Water

Afternoon Break

Freshly Baked Assorted Cookies
Whole Fruit
Freshly Brewed Joffrey's Regular
and Decaf Coffee
Harney & Sons Teas
Assorted Soft Drinks
Bottled Water

All Day Beverage Break

(Available for up to eight hours)

Freshly Brewed Joffrey's
Regular and Decaf Coffee
Harney & Sons Teas
Freshly Squeezed Florida Orange Juice
Chilled Apple Juice
Assorted Soft Drinks
Bottled Water

AM or PM Break

(Available for up to 30 minutes)

Freshly Brewed Joffrey's
Regular and Decaf Coffee
Harney & Sons Teas
Assorted Soft Drinks
Bottled Water

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice..



Hot Plated Lunches

All Plated Lunches Include a Choice of One Salad, Freshly Baked Rolls with Signature Butter, Choice of One Entrée, Freshly Brewed Joffrey's Regular and Decaffeinated Coffee, Harney & Sons Iced Tea and a Choice of One Dessert. Menu requires a minimum of 25 guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

Salads (Select One)

*Mixed Petite Greens with Roasted Tomato, Cucumbers, Shredded Carrots and Brioche Croutons with Choice of Dressing

*Caesar Salad with Shaved Parmesan and Brioche Croutons

*Baby Spinach with Shredded Carrots, Pickled Onions, Cherry Tomatoes and Honey Dijon Vinaigrette

Entrées

Pan Seared Chicken Breast, Thyme Madeira, Marsala, Piccata or Florentine Sauce

Grilled Pork "Delmonico", Firecracker Apple Relish

Local Sustainable Fish, Citrus Beurre Blanc or Mango Salsa

Seared Salmon, Lemon Caper Beurre Blanc

Certified Angus Beef Flat Iron, Red Wine Reduction

Florida Grass Fed NY Strip, Red Onion Relish

Quinoa Cakes *Vegetarian/Vegan

Roasted Tomato and Eggplant Ragout

and Seasonal Vegetable Mélange

Pasta with Alfredo, Basil Pesto, Roasted Red Pepper Pesto or Pomodoro Sauce

*Add Grilled Chicken Strips

**Add Grilled Shrimp

Accompaniments (Select One Starch and One Vegetable)

Herb Roasted Yukon Potatoes

Grilled Asparagus with Lemon Butter

Tri-Color Fingerling Potatoes

Caramelized Brussel Sprouts

Wild Rice Pilaf

Steamed Broccoli with Caramelized Garlic Butter

Garlic Mashed Red Skin Potatoes

Haricot Verts with Slivered Bell Peppers

Desserts (Select One)

Salted Caramel Cheesecake

Fresh Fruit Tarts

Strawberry "Shortcake" on Griddled Lemon Cornbread

Florida Key Lime Pie

Flourless Chocolate Cake with Espresso Sauce

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Cold Plated Lunches

All Cold Plated Lunches Include a Choice of Soup or Dessert, Freshly Baked Rolls with Signature Butter, Choice of One Entrée, Freshly Brewed Joffrey's Regular and Decaffeinated Coffee, Harney & Sons Iced Tea and a Choice of One Dessert. Menu requires a minimum of 25 guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

Soup (Select One Soup or Dessert)

Roasted Corn Poblano
Tomato Bisque
Mushroom Bisque

Italian Wedding Soup
French Onion
Seasonal Vegetable

Entrées

Grilled Chicken Caesar Salad – Romaine, Grilled Herb Marinated Chicken Breast, Shaved Parmesan, Blistered Cherry Tomatoes, Garlic and Anchovy Dressing

Steak Salad – Grilled Flat Iron and Iceberg Wedge topped with Baby Heirloom Tomato, Crisp House Cured Bacon, Bleu Cheese Crumbles, Russian Dressing

Cobb – Herb Marinated Chicken, Crispy Bacon, Black Bean and Roasted Corn Relish, Pico de Gallo, Shredded Aged Cheddar Cheese, Chopped Iceberg and Romaine Lettuce, Choice of Dressing

Salad Trio – Select Three
Chicken, Pasta, Potato, Shrimp, Tuna
Served on a bed of Bibb Lettuce

Desserts (Select One Soup or Dessert)

Salted Caramel Cheesecake
Strawberry "Shortcake" on Griddled Lemon Cornbread
Flourless Chocolate Cake with Espresso Sauce

Fresh Fruit Tarts
Florida Key Lime Pie

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Boxed Lunch To Go

Menu requires a minimum of 25 guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance. Box lunches are available to take off property only.

Choose your Sandwich:

Roast Beef with Brie, Lettuce, Tomato on Croissant
Herb Roasted Turkey, Muenster, Lettuce, Tomato on Seven Grain Whole Wheat Roll
Black Forest Shaved Ham, Gruyere, Lettuce, Tomato on Sour Dough Kaiser Bun
Greek Salad Spinach Wrap

Choose One Salad for all Boxes:

Red Potato Salad
Macaroni Salad
House Made Coleslaw
Couscous

Choose One Whole Fruit for all Boxes:

Whole Banana or Red Apple

Choose One Chips for all Boxes:

Sun Chips
Pretzels

Choose One Sweet Treat all Boxes:

Chocolate Chip Cookie
Chocolate Brownie

Choose One Beverage:

Individual Bottled Water
Soft Drink

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Buffet Lunch

*All Lunch Buffets are Designed for a Maximum of 60 minutes of Service.
A Surcharge Will Apply for Extended Service Menu requires a minimum of 25 guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.*

Deli Menu

Sliced Meats: Roasted Turkey Breast, Slow Roasted Beef, Baked Ham, Salami and Capicola
Sliced Cheeses: American, Vermont Cheddar, Swiss and Monterey Jack
Classic Potato Salad, Garden Pasta Salad
Assortment of Sliced Breads and Rolls
Vegetable Tray: Sliced Tomatoes, Red Onion, Green Leaf Lettuce and Bread & Butter Pickles
House Made Herb Mayonnaise, Dijon Mustard and Smoked Pine Nut Pesto
Fresh Fruit Tarts
Freshly Brewed Joffrey's Regular and Decaf Coffee
Freshly Brewed Harney & Sons Iced Tea

Traditional Hot Menu

Freshly Baked Rolls and Signature Butter
Petite Greens with Tomatoes, Onion, Shredded Carrots, Cucumbers, Brioche Croutons
and an Assortment of Three Dressings
Smoke Kissed Ciligiene Mozzarella and Cherry Tomato Salad
Pan Seared Chicken Breast with Thyme Madeira Sauce
Oven Roasted Sirloin of Beef with Smoked Tomato Demi-Glace
Steamed Broccoli with Caramelized Garlic Butter
Herb Roasted Yukon Potatoes
Salted Caramel Cheesecake
Freshly Brewed Joffrey's Regular and Decaf Coffee
Freshly Brewed Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Buffet Lunch (cont.)

BBQ Lunch Menu

Freshly Baked Rolls with Signature Butter
Southern Style Potato Salad
Cole Slaw
House Rubbed Rotisserie Chicken
Slow Smoked Pork Shoulder with 2 Sauces
Crocked Baked Beans
Candied Yams with Spiced Pecans and Miniature Marshmallows
Strawberry "Shortcake" on Griddled Lemon Cornbread
Freshly Brewed Joffrey's Regular and Decaf Coffee
Freshly Brewed Harney & Sons Iced Tea
Southern Sweet Tea

Preserve View

Executive Chef's Selection of Seasonally Inspired Soup
Freshly Baked Rolls and Butter
Chopped Iceberg Lettuce,
Pecans, Cherry Tomatoes, Carrots, Crisp Cucumbers,
Creamy Yogurt Ranch Dressing
Ziti Pasta Salad with Roasted Red Pepper and Sun-Dried Tomato Pesto,
Shaved Asiago Cheese and Garden Grilled Vegetables
Lemon Char-Grilled Local Sustainable Fish, Local Citrus and Asparagus Salsa
Roasted Organic Free-Range Chicken, Quinoa and Tomato Salad with Fresh Herb Olive Oil
German Roasted Mixed Heirloom Potatoes, Caramelized Onions, Hendrickson Vinaigrette
Locally Selected Harvest Vegetables
Chocolate Irish Cream Pudding
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee and Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Buffet Lunch (cont.)

Mexican Fiesta

Salads – Select One

El Rancho Salad Bar – Chopped Iceberg and Romaine Lettuce, Roasted Corn and Black Bean Relish, Vine Ripened Cherry Tomatoes, Pickled Onions, Crispy Cucumber, Diced Avocado, Sliced Lemons and Limes, Ranch Dressing, Cilantro Vinaigrette

Nacho Bar – Tri Color Corn Tortillas, Hot Nacho Cheese, Pickled Jalapenos and Onions, Chives, Black Olives, Seasoned Grounds Beef, Pico de Gallo, House Guacamole, Salsa

Soup – Select One

Tortilla Soup – Slow Simmered Spicy Tomato Broth served with Crispy Tortilla Strips

AK Chili – Slow and Low Crooked Chili served with Shredded Cheese, Chives, Diced Onion

Entrees – Select Two

Flame Broiled Carne Asada – Marinated Skirt Steak served with Grilled Peppers and Onions
Ancho Braised Short Ribs, Cilantro and Citrus Gremolata

Pollo Mole – Marinated Free-Range Chicken (8-way) topped With Mole

Pollo Monterey – Grilled Chicken Breast, Cheddar Cheese, Crispy Bacon, Smokey BBQ Sauce, Pico de Gallo

Snapper Veracruz – Roasted Snapper, Tomato, Capers, Onion, Black Olives

Catch of the Day (White Fish), Salsa Verde or Salsa Roja

Accompaniments – Select Two

Fiesta Rice – Seasoned Yellow Rice

Cumin Spiced Sweet Potato Salad

Refried Beans with Queso Fresco and Cilantro

Grilled Marinated Vegetables – Artichokes, Zucchini, Yellow Squash, Bell Pepper, Onion

Roasted Brussel Sprouts con Rajas (Peppers and Onions)

Tajin Spice Street Elotes – Roasted Whole Corn, Sweet Garlic Aioli, Queso Fresco, Cilantro

Dessert – Select Two

Individual Vanilla Flan

Tres Leches Cake

Dulce De Leche Cheese Cake - Salted Caramel

Beverages

Freshly Brewed Joffrey's Regular and Decaf Coffee

Freshly Brewed Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Buffet Lunch (cont.)

Italian Celebration

Salad Bar

Arcadian Mixed Greens, Chopped Romaine and Iceberg Lettuce, Chopped Hard Boiled Eggs, Chopped Bacon, Olives, Pepperoncini, Red Onion, Crispy Cucumber, Feta and Parmesan Cheeses, Sourdough Croutons, Caesar and Italian Dressings

Caprese Salad – Fresh Mozzarella, Vine Ripened Grape Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Reduction

Warm Dinner Rolls and House Butter

Entrees – Select Two

Herb Marinated Grilled Chicken Breast

Choice of Sauce – Basil Pesto Cream, A La Vodka, Madeira Cream, Mushroom Marsala, Sage Jus, Sun-Dried Tomato Cream

Oven Roasted Sirloin, Rosemary Jus or Port Reduction

Citrus Poached Sea Bass in a Lemon Beurre Blanc

Accompaniments

Thyme and Fennel Roasted Fingerling Potatoes

Roasted Vegetable Medley – Zucchini, Yellow Squash, Carrots, Onions, Blistered Tomatoes

Desserts

Fine Selection of Individual Dessert Shooters to include Tiramisu,

Bourbon Chocolate and Carrot Cake

Beverages

Freshly Brewed Joffrey's Regular and Decaf Coffee

Freshly Brewed Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Buffet Dinner

All Dinner Buffets are Designed for a Maximum of 90 Minutes of Service.
A Surcharge Will Apply for Extended Service. Menu requires a minimum of 50 guests. A taxable service charge will apply to all catered events with less than 50 guests in attendance.

Traditional Hot Menu

Fresh Baked Rolls with Signature Butter
Petite Greens with Tomatoes, Onions, Shredded Carrots, Cucumbers, Brioche Croutons
and an Assortment of Three Dressings
Smoke Kissed Ciligiene Mozzarella and Cherry Tomato Salad
Pan Seared Chicken Breast with Roasted Tomato Herb Sauce
Florida Grass Fed NY Strip with Roasted Shallot Demi-Glace
Haricot Verts with Slivered Bell Peppers
Herb Roasted Yukon Potatoes
Seven Layer Chocolate Cake with Berry Coulis and Fresh Whipped Cream
Freshly Brewed Joffrey's Regular and Decaf Coffee
Freshly Brewed Harney & Sons Iced Tea

Floribbean

Freshly Baked Rolls with Signature Butter
Petite Arugula Salad with Florida Orange Segments, Plant City Strawberries, Praline Pecans
and Datil Pepper Goat Cheese Dressing
Hearts of Palm Salad with Florida Tomatoes and a Citrus Caper Dressing
Oven Roasted Seasonal Fish with a Bay Shrimp Sauce
Cuban Marinated Skirt Steak
Creole Red Beans and Rice
Island Vegetables
Key Lime Pie with Flamed Meringue
Freshly Brewed Joffrey's Regular and Decaf Coffee
Freshly Brewed Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid from 12/1/18 through 5/31/19 and subject to change without notice.



Buffet Dinner (cont.)

New England

Assorted Field Greens, Roasted Corn, Cherry Tomato, Pickled Cucumber and Red Onion, Flat Bread Lavosh, Aged Vermont Cheddar Cheese, Smoked Bacon Cracklings, Simmered Red Bliss Potato, Blue Cheese Dressing, Cran-Raspberry Vinaigrette
Fresh Baked Rolls with Signature Butter
Atlantic Seafood Display:
Peel and Eat Shrimp and Fresh Oysters
Roasted Scallop and Apple Salad with Grain Mustard
Classic Tartar and Cocktail Sauces, Creamy Remoulade Sauce
Roasted Wild Mushroom Salad with Lobster Meat, Stout Dressing
Roasted organic free-range Chicken with Fennel, Leek and Tomato
Fall River Baked Atlantic Cod with Lemon, Parsley and Tomato
Steamed Red Bliss Potato, Irish Butter, Chives and Parsley
Summer Harvest of Artisan Vegetables
Sugar Glazed Turnips, Roasted Parsnips, Rainbow Carrots
Tender Green Cabbage, Cauliflower & Broccoli
Boston Cream Pie
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee and Harney & Sons Iced Tea

BBQ

Fresh Baked Cornbread with Signature Butter
Bay Shrimp, Potato, and Avocado Salad with Curry Dressing
Roasted Corn and Black Bean Salad
Smoked and Sliced Striploin
Slow Smoked Pork Leg
Saint Louis Ribs
Kansas City Sauce
Crocked Baked Beans
Honey and Spice Baked Acorn Squash
Roasted In-Husk Florida Corn
Grilled Peach and Pecan Cobbler
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee and Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing valid from 12/1/18 through 5/31/19 and subject to change without notice.



Buffet Dinner (cont.)

Mexican Fiesta

Salads – Select One

El Rancho Salad Bar – Chopped Iceberg and Romaine Lettuce, Roasted Corn and Black Bean Relish, Vine Ripened Cherry Tomatoes, Pickled Onions, Crispy Cucumber, Diced Avocado, Sliced Lemons and Limes, Ranch Dressing, Cilantro Vinaigrette

Nacho Bar – Tri Color Corn Tortillas, Hot Nacho Cheese, Pickled Jalapenos and Onions, Chives, Black Olives, Seasoned Grounds Beef, Pico de Gallo, House Guacamole, Salsa

Soup – Select One

Tortilla Soup – Slow Simmered Spicy Tomato Broth served with Crispy Tortilla Strips

AK Chili – Slow and Low Crooked Chili served with Shredded Cheese, Chives, Diced Onion

Entrees – Select Three

Flame Broiled Carne Asada – Marinated Skirt Steak served with Grilled Peppers and Onions

Ancho Braised Short Ribs, Cilantro and Citrus Gremolata

Pollo Mole – Marinated Free-Range Chicken (8-way) topped With Mole

Pollo Monterey – Grilled Chicken Breast, Cheddar Cheese, Crispy Bacon, Smokey BBQ Sauce, Pico de Gallo

Snapper Veracruz – Roasted Snapper, Tomato, Capers, Onion, Black Olives

Catch of the Day (White Fish), Salsa Verde or Salsa Roja

Accompaniments – Select Three

Fiesta Rice – Seasoned Yellow Rice

Cumin Spiced Sweet Potato Salad

Refried Beans with Queso Fresco and Cilantro

Grilled Marinated Vegetables – Artichokes, Zucchini, Yellow Squash, Bell Pepper, Onion

Roasted Brussel Sprouts con Rajas (Peppers and Onions)

Tajin Spice Street Elotes – Roasted Whole Corn, Sweet Garlic Aioli, Queso Fresco, Cilantro

Desserts

Individual Vanilla Flan

Tres Leches Cake

Dulce De Leche Cheese Cake - Salted Caramel

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Buffet Dinner (cont.)

Italian Celebration

Salad Bar

Arcadian Mixed Greens, Chopped Romaine and Iceberg Lettuce, Chopped Hard Boiled Eggs, Chopped Bacon, Olives, Pepperoncini, Red Onion, Crispy Cucumber, Feta and Parmesan Cheeses, Sourdough Croutons, Caesar and Italian Dressings

Caprese Salad – Fresh Mozzarella, Vine Ripened Grape Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Reduction

Warm Dinner Rolls and House Butter

Entrees – Select Two

Herb Marinated Grilled Chicken Breast

Choice of Sauce – Basil Pesto Cream, A La Vodka, Madeira Cream, Mushroom Marsala, Sage Jus, Sun-Dried Tomato Cream

Oven Roasted Sirloin, Rosemary Jus or Port Reduction

Citrus Poached Sea Bass in a Lemon Beurre Blanc

Accompaniments

Thyme and Fennel Roasted Fingerling Potatoes

Roasted Vegetable Medley – Zucchini, Yellow Squash, Carrots, Onions, Blistered Tomatoes

Desserts

Fine Selection of Individual Dessert Shooters to include Tiramisu,

Bourbon Chocolate and Carrot Cake

Beverages

Freshly Brewed Joffrey's Regular and Decaf Coffee

Freshly Brewed Harney & Sons Iced Tea

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Plated Dinners

All Plated Dinners Include a Choice of One Salad, Freshly Baked Rolls with Signature Butter, a Choice of One Entrée, Two Accompaniments, Freshly Brewed Joffrey's Coffee, Harney & Sons Iced Tea and a Choice of One Dessert. Menu requires a minimum of 25 guests. A taxable service charge will apply to all catered events with less than 25 guests in attendance.

Salads

Mixed Petite Greens with Roasted Tomato, Cucumbers, Shredded Carrots, and Brioche Croutons with Choice of Dressing

Kale Caesar Salad with Sundried Tomatoes, Shaved Parmesan and Crispy Lavosh

Baby Spinach Salad with Hard Boiled Eggs, Pickled Onions, Cherry Tomatoes, Button Mushrooms and Smoky Bacon Dressing

Caprese Salad with Vine-Ripe Tomato, Buffalo Mozzarella, Balsamic Reduction, Fresh Chiffonade of Basil

Arugula Greens with Crispy Pancetta, Caramelized Onions, Chevre Cheese and Aged Raspberry Balsamic

Micro Greens with Fresh Orange Slices, Toasted Almonds and Citrus-Mustard Vinaigrette

Entrées

BBQ Platter: Bacon Wrapped Turkey Thigh, House Andouille

Barley and Herb Stuffed Chicken, Blackberry Sage Sauce

Chicken Breast Marsala, Florentine, or Piccata

Herb Crusted Free Range Chicken, au jus

Grilled Pork Porterhouse, Firecracker Apple Relish

Seared Salmon, Lemon Caper Beurre Blanc

Grilled Mahi-Mahi, Citrus Marinated with a Green Curry Sauce, Crispy Thai Basil

Florida Grass Fed NY Strip

Florida Grass Fed Filet Mignon

Dry Aged Delmonico, Pink Peppercorn and Thyme Butter

Duo Plated Dinners

Pepper Seared Filet paired with Burnt Orange Shrimp

Goat Cheese Crusted Petite Filet Mignon with Roasted Natural Chicken

Potato Crusted Florida Grouper with Slow Braised Beef Short Rib

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Plated Dinners (cont.)

Accompaniments (select 1 starch and 1 vegetable)

Smoked Parmesan Potatoes
New Potatoes
Herb Roasted Yukon Potatoes
Tri-Color Fingerling Potatoes
Wild Rice Pilaf
Garlic Mashed Red Skin Potatoes
Wild Mushroom Bread Pudding
Mousseline Whipped Potatoes
Italian White Beans

Tri-Color Green Tip Carrots
Roasted Corn Maque Choux
Grilled Asparagus with Lemon Butter
Caramelized Brussel Sprouts
Steamed Broccoli with Caramelized Garlic Butter and
Three Pepper Salad
Haricot Verts with Slivered Bell Peppers and Red Onion Relish
Wilted Spinach
Ragout of Seasonal Vegetables

Vegetarian Plated Dinners

Quinoa Cakes *Vegetarian/ Can Be Prepared Vegan

Roasted Tomato and Eggplant Ragout and Seasonal Vegetable Mélange

Pan Fried Tofu *Vegetarian/Can Be Prepared Vegan:

Panko Breaded and Fried Golden Brown, Mushroom & Wild Rice Risotto and Chimichurri

Desserts (select one)

Chocolate Tuxedo Bombe
Layers of White and Chocolate Mousse Topped with Dark Chocolate and White Chocolate Ganache

Bourbon Chocolate Cake
Decadent Chocolate Cake Infused with Bourbon, Layered and Ice with Chocolate Fudge

Berry Brulee Cheesecake
Vanilla Crème Brulee Layered with NY Style Cheesecake, Caramel Icing, and Berries

Carrot Cake
Layered Carrot Cake with Cream Cheese Frosting

Mango Rum Cake
Rum Soaked Cake Layered with Mango

Lemon Raspberry Cake
Moist Vanilla Cake with Raspberry and Lemon Filling and Praline Nuts

Tiramisu Tulip
Chocolate Tulip Cup Filled with Tiramisu Mousse and Dusted with Cocoa

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Reception

Each Selection Requires a Minimum Order of 50 Pieces

Hors d'Oeuvres

Butler Passed Service Available for an Additional Fee

Tier 1 - per piece

Vegetable Oriental Spring Rolls Thai Chili Sauce
Mac and Cheese Fritters
Spanakopita of Spinach and Feta in Phyllo
Fruit Kabobs with Berry Mascarpone Dip
Eggplant Bruschetta, Olive Oil, Tomato Pomodoro

Tier 2 - per piece

Beef or Chicken Brochettes Teriyaki Style
Crispy Chicken Tenders with a BBQ, Honey Mustard, Buffalo or Ranch Sauce
Chorizo Stuffed Date Wrapped In Bacon
Crab Stuffed Deviled Eggs
Smoked Salmon Mouseline on a Pretzel Crostini
Jack Cheese Quesadillas with Fresh Salsa & Sour Cream
Ratatouille Tart with Mascarpone Cheese

Tier 3 - per piece

Beef and Cilantro Empanada
Pecan Smoked Brisket on Cornbread
Shaved Beef Carpaccio on Wonton Crisp with Sweet Soy
Miniature Beef Wellington with Dijon Dipping Sauce
Jumbo Shrimp with Spicy Cocktail Sauce
Shrimp in a Gazpacho Shooter
Lump Crab Cakes with Creole Aioli
Scallops Wrapped In Applewood Smoked Bacon
Tomato Mozzarella Cocktail

Grilled Oysters, Maple Bacon Jam

Market Price

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Reception Displays

Each Selection Requires a Minimum Order of 25 Persons

Fresh Fruit Display

Assorted melon, vine-ripened berries and seasonal fruits served with a dark chocolate yogurt dip

per person

Vegetable Crudité

Crisp vegetables served with honey Dijon and yogurt ranch dips

per person

Cheese Platter

International and domestic cheeses, served with fresh vine-ripened berries, assorted crackers and crostini

per person

Charcuterie

Salami, mortadella, soppressata, prosciutto and bresaola accompanied by marinated olives, roasted vegetables and fresh baguette

per person

Ceviche

Assortment of three fresh ceviches: salmon, shrimp and scallop

per person

Raw Bar

Oysters, clams, poached shrimp, crab legs and seafood salad served with lemon, spicy cocktail sauce, hot sauce, drawn butter and oyster crackers

Market Price

Smoked Salmon

Smoked Salmon, Diced Onions, Hard Boiled Eggs, Capers, Cream Cheese, Assorted Mini Bagels and Bagel Chips

per person

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Reception Stations

*Each Selection Requires a Minimum of 25 Persons and based on 1 hour of service.
Chef/Attendant Required at cost per station.*

Pasta Station

Chef Attended

Gnocchi: Spinach, Sweet Potato
Pasta: Farfalle, Penne
Variety of Sauces: Pomodoro, Smoked Gouda
and Sage, Bolognese, Alfredo
Garlic Bread Sticks
Red Pepper Flakes
Grated Parmesan

Salad Station with Accoutrement

Mixed Chopped Baby Iceberg Lettuce,
Classic Chopped Romaine Lettuce
Accompanied by Quartered
Hard Cooked Eggs,
Vine Ripe Tomatoes, House Baked Parmesan
Croutons, Crisp Cucumbers, Shaved Parmesan
and Grated Cheddar Cheese Served with
House Made Caesar, Danish Blue Cheese and
Healthy Low Cal Italian Dressing

Gourmet French Fry Station

Chef Attended

Russet, Yukon and Sweet Potato Fries
Herb Butter, Honey Butter and Truffle Oil
Parmesan Cheese and Cotija Cheese
Sea Salt, Smoked Sea Salt, Hawaiian Pink Salt
Chopped Basil, Cilantro, Oregano and Parsley

Add Grilled Chicken
Grilled Shrimp

Trio of Artisan Flatbreads

Stanislaus County Tomato,
Mozzarella and Basil
Roasted Red and Green Peppers,
Italian Sausage and Crisp Fried Garlic
Thick Cut Pepperoni, Crushed Tomatoes
and Provolone Cheese

Mac and Cheese Station

Chef Attended

Creamy Mac & Cheese with a Variety of Toppings
Including Pesto, Mushrooms, Crumbled Bacon,
Chopped Ham, Broccoli, Sautéed Onions, Scallions,
Peas, Jalapenos, Roasted Peppers and Crumbled
Gorgonzola Cheese

Mashed Potato Station

Russet, Yukon Gold and Sweet Potatoes with a
variety of toppings to include Sour Cream,
Butter, Shredded Cheddar Cheese, Fresh
Chives, Bacon Bits, Bleu Cheese Crumbles,
Brown Sugar, Miniature Marshmallows

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Reception Stations

Minimum of 25 guests required. Must be ordered for your guaranteed number of guests for your event.
Maximum of 60 minutes of service. Stations are to be ordered in conjunction with your dinner selection. Attendant/Chef Fees, when applicable, are an additional cost per station.

Sausage Station

House Hot
Argentinean Chorizo
Fennel & Garlic
\$25 per person

BBQ Carving Station

Chef Attended
Smoked Bone-In Prime Rib of Beef
Kansas City Sauce
Texas Mustard Sauce
Brioche Silver Dollar Rolls
\$32 per person

Carving Station

Chef Attended
Mustard Herb Crusted Striploin
Fresh Ground Horseradish
Au Jus
Petite Brioche Onion Poppy Rolls
\$35 per person

Carving Station

Chef Attended
Mahogany Roasted Turkey Breast or
Steamship of Pork
Smoked Vidalia Onion Spread
Dijon Mayo
Petite Brioche Cheddar Rolls

Gourmet Sliders

Crab Cake, Chipotle Mayonnaise on Petite
Brioche Cheddar Roll
Beef Brisket, Sweet Onion, and House
Barbeque on Petite Brioche Onion
Poppy Roll
Polynesian Luau Pulled Pork on Coconut Roll

Dessert Station

Display of our Pastry Chefs Finest:
Custards, Petite Cakes, Delectable Pastries
and Fancy Cookies

Fruit Fondue

Grilled Pineapple, Strawberries, Honeydew,
Cantaloupe and Vanilla Pound Cake with
Dark Chocolate Fondue and
Raspberry Coulis

Flame Broiled Wild Salmon

Chef Attended
Chimichurri
Lemon Caper Butter
Bearnaise Sauce
Sliced Baguette

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Bar Packages

Hosted Cocktail Bar

Full-service open bar with unlimited consumption that includes call brand spirits, beer, wine, and soft drinks.

Call Brand Spirits:

Absolut Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi White Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch, Seagram's Seven Whiskey

1 Hour	per person
2 Hours	per person
3 Hours	per person
4 Hours	per person

Premium Brand Spirits:

Grey Goose Vodka, Tanqueray Gin, Patron Tequila, Bacardi Aged Rum, Crown Royal Whiskey, Knob Creek Bourbon, Johnnie Walker Black Label Scotch

1 Hour	per person
2 Hours	per person
3 Hours	per person
4 Hours	per person

Hosted Beer Wine and Soft Drink Bar

Domestic and Imported Beer
House Cabernet Sauvignon, Merlot, White Zinfandel and Chardonnay
Assorted Juices, Sodas and Bottled Water

1 hour	per person
Each additional hour	per person

Consumption Bar

The below pricing is charged per beverage.
Cash bar pricing includes sales tax.
A cashier fee is applicable for all cash bars. 1 per bar is standard.
A bartender fee per bartender will be charged for the first three hours.
A charge per bartender will be charged for each additional hour.
B Resort & Spa recommends one bartender per (100) guests.
Minimum cash bar sales per bar must be achieved.

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices. Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Host Bar

Cash Bar

- Call Brands
- Premium Brands
- Domestic
- Imported Beer
- Varietal Wines
- Soft Drinks
- Red Bull Energy Drinks

Wine List

Champagne and Sparkling Wine

- Dom Perignon
- Veuve Cliquot Brute
- Listel Grain de Gris Rose
- La Marca Prosecco

White and Rose Wine

- Canyon Road Chardonnay
- Canyon Road Moscato
- Maso Canali Pinot Grigio
- Milbrandt Riesling
- Whitehaven, Sauvignon Blanc

Red and Blend Wine

- Canyon Road Merlot
- Canyon Road Cabernet
- Canyon Road Pinot Noir
- Stephen Vincent Pinot Noir
- Don Miguel Gascon Malbec
- Ghost Block Cabernet

B Resort & Spa Signature Wine Selection

- Chardonnay
- Cabernet Sauvignon
- Pinot Noir

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary. Centerpieces, linens and other table decor that are included with the package are limited choices.

Additional upgraded selections are available.

All food, beverage, room rental, miscellaneous items and audio visual charges are subject to a 23% taxable service charge and prevailing Florida state sales tax. Pricing is valid between 12/1/18 and 5/31/19 and subject to change without notice.



Catering Policies

Banquet Event Orders

Upon review of your Event requirements, Banquet Event Orders (BEO) will be sent to you to confirm all the final arrangements and prices. These BEO will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the hotel, you agree that the BEO will be accepted by you as correct and you will be billed accordingly.

Guarantee Policy

Ten (10) working days prior to all food functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced at the time the Hotel receives the guaranteed number of guests. The final guaranteed number of guests for all food functions must be submitted to the Catering Department by Noon, three (3) business days prior to the event date. The guarantee cannot be reduced after this time. If no guarantee is received, the expected number of guests will be the basis for billing purposes. Group will be charged the contracted guest count, guaranteed attendance, or the number of guests served, whichever is greater. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. On plated Food and Beverage functions, the Hotel will set seating for 3% over the guarantee for all group events. Food and beverage pricing is guaranteed 6 months prior to your event date.

Tax

6.5% Sales Tax is in effect. All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

Service Charge

23% (or the current service charge percentage in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge.

Minimums

All Catered Events with less than 25 guests in attendance are subject to a taxable service charge.

Food and Beverage

No food or beverages of any kind will be permitted to be brought into the Hotel by the patron or any of the patron's guests or invitees. The hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcohol service to anyone.



Electrical Items/Power

All power needed for entertainment, décor, etc. will be billed to the Contact's Master Account. Each meeting room is equipped with (1) 20 amp of power, any additional needs must be ordered in advance.

Function Rooms

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees (subject to 23% service charge and 6.5% tax) are also applicable if meeting rooms are requested to be added to the program after contract signing.

Room Arrangements

We will try to accommodate last minute requests for additions and changes to the best of our ability. In these circumstances, the hotel does incur additional labor costs that must be passed on to the customer. The following guidelines would apply to any addition within 72 hours or if there is a room set-up change once the room has already been set. For meeting/breakout rooms, there will be a per room charge and for ballroom sections there will be a per section charge. These charges are subject to 23% taxable service charge and 6.5% sales tax. For events consisting of more than one ballroom section, please consult your Service Manager for a quote.

Outdoor Functions

The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20 mph, temperatures below 60 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The Hotel's decision is final. All outdoor catered events will be assessed a per person set up fee. All pool events will be assessed an additional \$1,000 charge, over and above the per person set up fee. These prices are subject to service charge and tax. All entertainment for outdoor functions must end by 10:00pm

Outside Contractors

Should you elect to utilize outside contractors on Hotel premises during your event, you must notify us of your intentions at least thirty (30) days in advance of your Event. Your outside contractors must sign a hold harmless, indemnification and insurance agreement. Please refer to your Event Manager for details on the hotel's exclusive providers, such as our electrical, rigging, security and outdoor tent providers.