



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 has a minimum guarantee of 15 guests required.

Groups with fewer than 25 guests are subject to a \$150 service charge.

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 \$46

Grilled Pork "Delmonico", Firecracker Apple Relish \$48

Local Sustainable Fish, Citrus Beurre Blanc or Mango Salsa \$52

Seared Salmon, Lemon Caper Beurre Blanc \$49

Certified Angus Beef Flat Iron, Red Wine Reduction \$48

Florida Grass Fed NY Strip, Red Onion Relish \$55

Quinoa Cakes *Vegetarian/Vegan \$43

Roasted Tomato and Eggplant Ragout and Seasonal Vegetable Mélange

Pasta with Alfredo, Basil Pesto, Roasted Red Pepper Pesto or Pomodoro Sauce \$35

*Add Grilled Chicken Strips \$40

**Add Grilled Shrimp \$41

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. Each menu has a minimum guarantee of 15 guests required. Groups with fewer than 25 guests are subject to a \$150 service charge.

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 \$36

Steak Salad – Grilled Flat Iron and Iceberg Wedge topped with Baby Heirloom Tomato,
Crisp House Cured Bacon, Bleu Cheese Crumbles, Russian Dressing \$40

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 \$37

Salad Trio – Select Three
Chicken, Pasta, Potato, Shrimp, Tuna
Served on a bed of Bibb Lettuce \$38

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 15 of any one menu.
Groups with fewer than 25 guests are subject to a \$150 service charge.
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

\$36 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 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.
Each menu has a minimum guarantee of 25 guests required.
Groups with fewer than 40 guests are subject to a \$150 service charge.*

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

\$46 per person

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

\$50 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 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

\$53 per person

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

\$55 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 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

\$60 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 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

\$60 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 valid from 12/1/18 through 5/31/19 and subject to change without notice.