



DAYTONA BEACH

BANQUET MENU

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All prices subject to 24% taxable service charge and 6.5% sales tax.

BREAKFAST BUFFETS

All breakfast buffets include a variety of fruit juices, freshly brewed coffee, decaffeinated coffee and selection of artisan teas.

Essential Continental

\$23.00 per person

Freshly Baked Assorted Muffins, Danish and Croissants served with Butter, Honey and Fruit Preserves.

Amplified Continental

\$26.00 per person

Sliced Seasonal Fruit Display, Freshly Baked Assortment of Muffins, Individual Greek Fruit Yogurts, Freshly Baked Bagels with Cream Cheese, Steel Cut Oatmeal with Appropriate Condiments.

Off the Charts

\$35.00 per person

Sliced Seasonal Fruit Display, Freshly Baked Assorted Muffins & Danish, Individual Greek Fruit Yogurts, Farm Fresh Scrambled Eggs, Applewood Smoked Bacon and Country Sausage, Seasoned Breakfast Potatoes.

Breakfast Enhancements

Buttermilk Pancakes served with Butter and Maple Syrup	\$5 per person
Belgian Waffles with Seasonal Berry Compote, Whipped Cream	\$5 per person
Oatmeal with Condiments	\$5 per person
Grits with Condiments	\$5 per person
Classic Eggs Benedict	\$8 per person
Biscuits and Gravy	\$6 per person
Corned Beef Hash	\$6 per person
Egg White and Vegetable Frittata	\$8 per person
Omelet Action Station (minimum of 25 people, Chef Attendant required)	\$15 per person

Omelet stations require \$150.00 attendant fee per attendant for 2 hours of service.

\$50.00 for each attendant for additional hour.

PLATED BREAKFAST

Plated Breakfast options include breakfast pastries for the table, freshly brewed coffee, decaffeinated coffee, and selection of artisan teas

All American Breakfast Scrambled Eggs, Breakfast Potatoes, Bacon & Sausage	\$28 per person
Breakfast Burrito Eggs, Bacon, Sausage, Potato, Jalapeno, Onion, Cheddar & American Cheese Served with a Side of Fruit	\$28 per person
Challah Bread French Toast Syrup & Butter Served with a Side of Fruit	\$28 per person
Fresh Start Greek Yogurt, Pomegranate and Chia Seed Pudding, Berries and Coconut Granola	\$25 per person
Elote Avocado Toast Corn and Black Bean Salad, Roasted Tomato, Queso Fresco	\$25 per person

A LA CARTE

Beverages

Freshly Brewed Coffee	\$80 per gallon
Freshly Brewed Decaffeinated Coffee	\$80 per gallon
Selection of Artisan Teas	\$60 per gallon
Creamy Hot Cocoa	\$45 per gallon
Orange, Apple, Cranberry or Grapefruit Juice	\$50 per gallon
Iced Tea or Lemonade	\$50 per gallon
Fresh Whole Milk or Skim Milk	\$50 per gallon
Assorted Soft Drinks	\$5 each
Premium Bottled Water, Still or Sparkling	\$5 each
Red Bull-Regular, Sugar-Free	\$8 each

Morning Break Selections

(Minimum of One Dozen per Selection)

Freshly Baked Muffins	\$45 per dozen
Fruit Danish	\$45 per dozen
Freshly Baked Croissants, Butter, Fruit Preserves	\$45 per dozen
Freshly Baked Bagels, Butter, Cream Cheese, Fruit Preserves	\$45 per dozen
Jumbo Cinnamon Rolls	\$45 per dozen
Granola Parfaits with Greek Yogurt & Fresh Berries	\$9 per person
Bacon, Egg & Cheese Croissant Sandwich	\$120 per dozen
Sausage, Egg & Cheese Muffin	\$120 per dozen
Greek Yogurts	\$4.50 each
Whole Fresh Seasonal Fruit	\$30 per dozen

A LA CARTE

Fresh from The Bakery + Sweets

Minimum of One Dozen per Order

Freshly Baked Jumbo Cookies	\$50 per dozen
Gourmet Brownies	\$40 per dozen
Freshly Baked Cupcakes	\$40 per dozen

Snacks

Assorted Granola & Nutrition Bars	\$3.50 each
Seasonal Fruit Skewers with Honey Yogurt Dipping Sauce	\$6 each
Deluxe Mixed Nuts	\$30 per pound
Roasted Peanuts	\$25 per pound
Bagged Chips, Pretzels & Kettle Chips	\$3 per bag
Candy Bars (Twix, Snickers, Milky Way, 3 Musketeers, Reeses)	\$50 per dozen

Hydration Stations

Infused Water	
Lemon, Cucumber, Fresh Basil	\$30 per gallon
Strawberry, Lime, Fresh Mint	\$30 per gallon
Lemon, Orange, Fresh Mint, Fennel	\$30 per gallon
Blackberry, Fresh Sage	\$30 per gallon
Watermelon, Fresh Rosemary	\$30 per gallon

THEME BREAKS

Pump Up the Jam

\$22.00 per person

Fresh Seasonal Fruit Skewers Served
with Honey Yogurt Dipping Sauce

House-Made Granola Parfaits
with Greek Yogurt & Berry Compote

Assorted Fruit Smoothie Shooters

Trail Mix

Bottled Water

Ice Cream Man

\$22.00 per person

Novelty Ice Cream Bars & Cups

Drumsticks & Frozen Fruit Bars

Soft Drinks & Bottled Water

Farm Fresh Jams

\$24.00 per person

Grilled Flatbreads with Hummus & Tzatziki
with Fresh Vegetables

Mini Chicken Salad Croissants

Cheese and Charcuterie

Iced Tea & Lemonade Refresher Station

Rock the Casbah

\$22.00 per person

Roasted Garlic Hummus

Fresh Vegetable Crudit 

Hot Spinach and Artichoke Dip

Pita Chips & Tortilla Chips

Soft Drinks & Bottled Water

Snack at the Track

\$24.00 per person

Nachos - Warm Tortilla Chips,
Cheese Sauce, Pickled Jalapenos

Cracker Jacks

Franks in a Blanket

Cream Filled Churros

Soft Drinks & Bottled Water

Snack Streets Back (All Right)

\$24.00 per person

Freshly Baked Jumbo Cookies

Double Fudge Brownies

Trail Mix and Chex Mix

Chocolate Dipped Pretzels

Soft Drinks & Bottled Water

I Dip, You Dip, We Dip

\$24.00 per person

Bavarian Pretzel Sticks

Beer Cheese & Grain Mustard

Warm Tortilla Chips

Jalapeno Queso & Spicy Salsa

Soft Drinks & Bottled Water

BRUNCH BUFFETS

Morning Melodies

\$50 per person

Sliced Seasonal Fruit Display

Build Your Own Avocado Toast – Pickled Onions,
Roasted Tomatoes, Multigrain Toast

Greek Yogurt & Granola Parfait Cups with
Fresh Berries

Entrees & Sides

Chicken & Waffles with Chipotle Maple Syrup

Spring Vegetable & Goat Cheese Frittata

Crispy Bacon

Seasoned Breakfast Potatoes

Desserts

Warm Cinnamon Roll Bread Pudding

Afternoon Jam Session

\$65 per person

Salad

Watermelon and Arugula Salad – Figs,
Feta Cheese, Raspberry Vinaigrette

Coastal Quinoa Salad – Parsley, Mint,
Cucumber, Dried Cranberries, Orange,
Olive Oil

Display

Hot Smoked Salmon – Pickled Onions, Crostini

Entrees & Sides

French Toast Monte Cristo – Turkey, Ham,
Swiss, Berry Jam

Buttermilk Fried Chicken Thighs – Chipotle
Maple Glaze, Warm Biscuits

Country Sausage with Peppers and Onions

Hash Brown Casserole – Cheddar and Chives

Grilled Asparagus and Roasted Tomatoes

Desserts

Key Lime Pie

Brunch Enhancements

Chilled Peel and Eat Shrimp

\$15 per person

Avocado Toast Points

\$10 per person

Omelet Action Station (minimum of 50 people, Chef Attendant required)

\$15 per person

LUNCH BUFFETS

All chilled lunch buffets include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Buffets will be removed after 1.5 hours. Minimum 25 guests.

The Green(s) Room

\$40 per person

Freshly Baked Rolls and Butter

Soup

Vegetable Minestrone

Greens

Selection of Iceberg, Romaine, Spring Mix Lettuce

Vegetables

Vine-Ripened Tomatoes, Sliced Cucumber, Shaved Red Onion, Kalamata Olives, Roasted Corn

Meats

Grilled Chicken Breast, Diced Virginia Ham, Chopped Bacon

Cheeses

Parmesan, Blue Cheese Crumbles, Shredded Cheddar

Toppings

Croutons, Candied Pecans and Dried Cranberries

Dressings

Caesar, House Balsamic, Ranch, Oil & Vinegar

Desserts

Double Fudge Brownies and Key Lime Tarts

LUNCH BUFFETS

I Still Like Bologna

\$40 per person

Soup

Tuscan Tomato Bisque

Salad

Romaine Lettuce, Spring Mix, Sliced Cucumber,
Vine-Ripened Tomatoes Balsamic Vinaigrette
and Ranch Dressings, Pasta Salad

Meats

Oven Roasted Smoked Turkey Breast,
Virginia Baked Ham, Roast Beef

Cheeses

Swiss, Cheddar, and Provolone

Condiments

Leaf Lettuce, Vine Ripened Tomatoes,
Sliced Pickles, Red Onions
Mayonnaise, Dijon Mustard
Assorted Sandwich Breads and Rolls
House Chips

Desserts

Freshly Baked Cookies and Brownies

Back Stage Market Board

\$45 per person

Salad

Coastal Greens Salad – Mixed Greens,
Strawberries, Candied Pecans, Goat Cheese,
Banyuls Vinaigrette

Roasted Vegetable and Farro Salad –
Sweet Potato, Carrot, Pepitas, Arugula,
Dried Cranberries

Sandwiches

Turkey Club
Roast Beef & Cheddar
Chicken Salad Croissant
Roasted Vegetable and Hummus Wrap
Prosciutto, Brie & Apple Baguette

Desserts

Fresh Baked Cookies and Brownies

BOXED LUNCHES

All boxed lunches include choice of soft drink or bottled water.

Sandwiches & Wraps

\$32 per person (Choose up to 3)

Smoked Turkey Sandwich

Honey Mustard, Bacon, Swiss Cheese, Lettuce & Tomato on Wheat Bread

Roast Beef & Cheddar Sandwich

Caramelized Onions, Horseradish Sauce, Lettuce, Tomato on Ciabatta Bread

Coastal Club

Virginia Ham, Smoked Turkey, Gouda Cheese, Arugula, Sun Dried Tomato Aioli on White Bread

Chicken Salad BLT Wrap

Mixed Greens, Bacon, Roasted Tomatoes, Chicken Salad

Italian

Prosciutto, Genoa Salami, Ham, Shredded Iceberg, Provolone, Tomato, Italian Sauce on Ciabatta Bread

Vegetable Wrap

Hummus, Grilled Zucchini, Cucumber, Roasted Red Pepper, Portobello Mushroom, Roasted Tomatoes, Mixed Greens

Sides

Kettle Chips or Sun Chips

Whole Fruit

(Choose one)

Apple, Banana or Orange

Dessert

(Choose one)

Double Fudge Brownie, Chocolate Chip Cookie

PLATED LUNCH

All plated lunch options include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Kool & The Gang

\$36 per person

Chicken Caesar Salad

Romaine, Grape Tomato, Parmesan Crisp,
Grilled Chicken

Coastal Cobb Salad

Romaine, Grilled Shrimp, Avocado, Charred Corn,
Roasted Tomato, Mango, Queso Fresco,
Coriander Chipotle Dressing

Roasted Veggie & Hummus Wrap

Baby Greens, Citrus Slaw

Chilled Noodle Salad

Grilled Tofu, Peppers, Carrots, Cabbage,
Edamame, Thai Peanut Dressing

Hot Tracks

\$46 per person

Sesame Glazed Chicken

Marinated Chicken Thigh, Jasmine Rice,
Roasted Broccolini

Jerk Chicken Breast

Black Beans & Rice, Fried Plantains

Grilled Salmon

Roasted Vegetable and Quinoa Pilaf,
Citrus Beurre Blanc

Blackened Mahi Mahi

Coconut Rice, Tropical Salsa

THEMED BUFFETS (LUNCH OR DINNER)

All themed buffets include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, and choice of lemonade or iced tea

Buffets will be removed after 1.5 hours. Minimum 25 guests.

If the guest minimum is not met, there will be an additional fee of \$150.

American Bandstand

\$50 per person

Salad

Mixed Green Salad – Tomato, Cucumber, Red Onion, Cheddar Cheese
Ranch & Balsamic Dressings

Chickpea & Cauliflower Tabbouleh – Parsley, Mint, Cucumber, Onion, Tomato, Olive Oil, Lemon

Entrees & Sides

Grilled Black Angus Beef Burgers

Barbeque Chicken Breast

Hebrew National Hot Dogs

Baked Beans

Macaroni and Cheese

Leaf Lettuce, Vine Ripened Tomatoes, Sliced Pickles, Red Onions

Dessert

Freshly Baked Cookies and Gourmet Brownies

THEMED BUFFETS (LUNCH OR DINNER)

Caribbean Queen

\$60 per person

Soup

Caribbean Chicken Gumbo

Salad

Romaine Lettuce, Spring Mix, Sliced Red Onions, Grape Tomatoes, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses

Fresh Baked Rolls & Butter

Dressings

Cilantro Ranch, Balsamic Vinaigrette

Entrées and Sides

Jamaican Braised Short Ribs

Blackened Mahi Mahi with Pineapple Salsa

Coconut Jasmine Rice & Black Beans

Roasted Sweet Potato & Plantains

Edamame Succotash

Desserts

Key Lime Tartlet

Spiced Rum Bread Pudding

Caribbean Queen Enhancements

Grilled Jerk Chicken

\$10 per person

Caribbean Spiced Lamb Stew

\$9 per person

Jerk Spiced Fish Tacos

\$8 per person

Sweet & Spicy Caribbean Shrimp

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Livin' La Vida Loca

\$60 per person

Soup

Chicken Tortilla Soup

Taco Station

Beef Barbacoa

Braised Chicken Tinga

Pork Carnitas

Corn Tortillas, Cilantro, Limes, Shaved Red Onion, Sliced Jalapeños

Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream

Tortilla Chips & Salsas

Sides

Street Corn Off the Cob

Black Bean Charros

Cilantro Lime Rice

Fried Plantains

Desserts

Fried Cheesecake

Livin' La Vida Loca Enhancements

Mexican Spiced Pork Loin

\$8 per person

Chicken or Beef Fajitas Station

\$10 per person

Grilled Flank Steak with Lime Salsa

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

That's Amore

\$65 per person

Soup

Italian Vegetable Minestrone

Salad

Chopped Caprese Salad - Mozzarella, Heirloom Tomato, Spinach, Basil, Balsamic

Antipasto Salad - Kalamata Olives, Pickled Peppers, Garbanzo Beans, Artichokes, Salami

Garlic Bread

Entrées and Sides

Mediterranean Mahi Mahi

Pesto Grilled Chicken

Rigatoni Bolognese

Grilled Asparagus with Roasted Red Peppers and Parmesan

Baked Risotto with Sweet Peas and Pancetta

Desserts

Tiramisu Cake

Chocolate Dipped Cannoli

That's Amore Enhancements

Eggplant Rollatini

\$8 per person

Balsamic Glazed Salmon

\$10 per person

Seafood Risotto

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Domo Arigato Mr. Roboto

\$75 per person

Soup

Mushroom Miso

Salad

Cucumber & Carrot Sunomono – Sesame, Wakame, Ginger, Soy

Chopped Cabbage Salad – Carrot, Peppers, Ginger, Edamame, Sesame Vinaigrette

Fresh Baked Rolls and Butter

Entrées and Sides

Mongolian Flank Steak and Broccoli

Kung Pao Shrimp with Chilis and Peanuts

Bourbon Chicken

Vegetable Fried Rice

Jasmine Rice

Stir Fried Cabbage and Vegetables

Desserts

Coconut Passionfruit Panna Cotta

Mango Cheesecake

Domo Arigato Enhancements

Pork Egg Rolls

\$6 per person

Roast Pork and Pan-Fried Soba Noodles

\$10 per person

Pan Seared Wagyu Strip Steak with Yuzu Kosho

Market Price

THEMED BUFFETS (LUNCH OR DINNER)

Come Sail Away

\$75 per person

Soup

New England Clam Chowder

Salad

Boston Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Iceberg Cobb Salad – Egg, Tomato, Bacon, Blue Cheese Dressing

Fresh Baked Rolls & Butter

Entrées and Sides

Massachusetts Pot Roast

Baked Cod Casino

Lobster Ravioli - Sherry Cream Sauce

Smashed Dill Red Potatoes

Green Bean Amandine

Desserts

Boston Cream Trifle

Caramel Apple Pie

Come Sail Away Enhancements

Whole Maine Lobsters

P.E.I Mussels with White Wine Garlic Sauce

Peel and Eat Shrimp

Market Price

\$10 per person

\$15 per person

THEMED BUFFETS (LUNCH OR DINNER)

Blue Hawaii

\$75 per person

Soup

Coconut Ginger Chicken

Salad

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil

Citrus Cabbage Salad – Orange, Carrot, Peppers, Edamame, Sesame Vinaigrette

Hawaiian Rolls & Honey Butter

Entrées and Sides

Teriyaki Marinated Chicken Thighs

Coconut Crusted Snapper with Pineapple Gaze

Pork Loin with Teriyaki and Pineapple Sauce

Stir Fried Vegetables

Vegetable Fried Rice

Tri-Color Roasted Potatoes

Desserts

Coconut Passion Fruit Panna Cotta

Pineapple Upside Down Cake

Blue Hawaii Enhancements

Honey, Soy & Pineapple Salmon

\$10 per person

Barbeque Roasted Smoked Pork Belly

\$10 per person

Seared Ahi Tuna

\$15 per person

THEMED BUFFETS (LUNCH OR DINNER)

Young Americans

\$80 per person

Soup

Cream of Yukon Gold Potato Soup with Smoked Gouda and Pancetta

Salad

Baby Iceberg Wedge Salad with Chopped Bacon, Grape Tomatoes and Roasted Red Peppers

Blue Cheese Dressing

Fresh Baked Rolls & Butter

Entrées and Sides

Roasted Beef Strip Loin, Bordelaise Sauce

Herb Seared Corvina, Lemon Beurre Blanc

Penne Pasta, Roasted Shallot Butter, Grape Tomato, Spinach, Fresh Mozzarella, Basil

Goat Cheese Mashed Potatoes

Grilled Asparagus and Sundried Tomatoes

Desserts

Dark Chocolate & Espresso Trifle

Salted Caramel Cheesecake

Young Americans Enhancements

Honey and Soy Glazed Pork

\$10 per person

Barbeque Braised Beef Short Ribs

\$12 per person

Lamb Stew with Rosemary and Potato

\$12 per person

THEMED BUFFETS (LUNCH OR DINNER)

Soul Train

\$85 per person

Soup

Chicken and Sausage Gumbo

Salad

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil

Three Bean Salad – Haricot Vert, Kidney Bean, Chickpea, Spinach, Cajun Vinaigrette

Jalapeño Cornbread

Entrées and Sides

Blackened Redfish with Bell Pepper Relish

Buttermilk Fried Chicken Thighs with Hot Honey Glaze

Cajun Braised Short Ribs

Jasmine Rice

Corn Maque Choux

Roasted Okra and Squash

Desserts

Banana Pudding Trifle

Beignets with Creole Honey

Soul Train Enhancements

Crawfish Boil

Shrimp and Scallop Étouffée

Market Price

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Unplugged

\$115 per person

Soup

Italian Minestrone

Salad

Chopped Romaine Salad – Tomatoes, Cucumbers, Garbanzo Beans, Roasted Red Peppers, Lemon Vinaigrette

Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Fresh Baked Rolls & Butter

Seafood Display

Chilled Peel and Eat Shrimp

Snow Crab Legs

Cocktail Sauce and Lemon Wedges

Entrées and Sides

Herb Roasted Chicken Quarters

Braised Beef Short Ribs with Peppercorn Jus

Miso Glazed Sea Bass

Herb Roasted Potato

Saffron Rice Pilaf

Charred Broccolini

Desserts

New York Style Cheesecake

Chocolate Torte

THEMED BUFFETS (LUNCH OR DINNER)

High Rollers

\$130 per person

Soup

Manhattan Conch Chowder

Salad

Vegas Caesar - Focaccia Croutons, Boquerones, Crispy Parmesan, Lemon Vinaigrette

Poached Pear & Arugula - Baby Arugula, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

Fresh Baked Rolls & Butter

Cold Display

Imported & Domestic Cheese Display

Jumbo Shrimp Cocktail

Cocktail Sauce and Lemon Wedges

Entrees and Sides

Chef Carved Beef Tenderloin, Rosemary Scented Red Wine Reduction

Herb Roasted Chicken - Wild Mushroom Veloute

Seared Sea Bass with Corn & Crab Maque Choux Cream

Roasted Root Vegetables

Boursin Whipped Potatoes

Grilled Asparagus & Roasted Red Peppers

Desserts

Dark Chocolate & Espresso Trifle

Bourbon Peach and Strawberry Crisp

PLATED DINNER

All plated dinner selections include fresh rolls and butter, salad, freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Choose One of the Following Salads

Salad

House Salad

House Spring Mix, Sliced Cucumbers, Grape Tomatoes, Pickled Onions and Italian or Ranch Dressing

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Lemon & Homemade Caesar Dressing

Apple Cranberry Salad

Spring Mix Lettuce, Feta Cheese, Candied Pecans, Dried Cranberries, Apple Cider Vinaigrette

Poached Pear & Arugula

Baby Arugula, Blue Cheese, Candied Pecans, Apple Cider Vinaigrette

Bibb Lettuce Salad

Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Tomato & Burrata

Spinach, Marinated Heirloom Tomatoes, Balsamic Reduction

Baby Iceberg Wedge

Bacon, Smoked Blue Cheese, Cucumber, Roasted Tomatoes, Blue Cheese Dressing

PLATED DINNER

Entrées (Choose up to 3 options)

Caprese Balsamic Grilled Chicken Fresh Mozzarella, French Green Beans, Roasted Red Bliss Potato	\$50 per person
Lightly Breaded Chicken Marsala Creamy Mushroom Marsala, Whipped Potato, Broccolini	\$55 per person
Pan Seared Chicken Breast Sundried Tomato Cream, Whipped Potato, Broccolini, Goat Cheese	\$50 per person
Miso & Sesame Glazed Salmon Scottish Salmon, Coconut Lime Rice Pilaf, Charred Asparagus	\$60 per person
Heritage Pork Loin Caramelized Apple Chutney, Sweet Potato Puree, Garlic Green Beans	\$50 per person
Blackened Mahi Mahi Coconut Rice, Grilled Asparagus, Tropical Salsa, Orange Gastrique	\$50 per person
Angus Beef Short Rib Boursin Whipped Potato, Grilled Asparagus, Red Wine Mushroom Demi-Glace	\$65 per person
New York Strip Steak Chimichurri, Roasted Purple Potatoes, Charred Asparagus	\$65 per person
Char-Grilled Ribeye Red Wine Demi-Glace, Boursin Whipped Potatoes, Charred Asparagus	\$65 per person
Filet Mignon Parmesan Gratin Potato, Roasted Baby Vegetables, Mushroom Bordelaise	\$70 per person
Pan Seared Sea Bass Corn & Edamame Succotash, Carrot Puree, Florida Citrus Beurre Blanc	\$70 per person

PLATED DINNER DUETS

Miso Glazed Salmon & Shrimp
Coconut Lime Rice, Sesame Broccolini

\$70 per person

Petite Filet Mignon & Lemon Garlic Shrimp
Fingerling Potato Lyonnaise, Grilled Asparagus, Red Wine Demi-Glace

\$70 per person

Angus Beef Short Rib & Herb Marinated Chicken
Boursin Whipped Potato, Grilled Asparagus, Red Wine Mushroom Demi-Glace

\$70 per person

Peite Filet Mignon & Herb Seared Chicken
Whipped Potato, Charred Asparagus, Bordelaise Sauce

\$95 per person

Prime New York Strip & Sea Bass
Chimichurri, Roasted Purple Potatoes, Baby Vegetables, Jalapeno Plantain Beurre Blanc

\$125 per person

Prime Filet Mignon & Lobster Tail
Cabernet Reduction, Citrus Beurre Blanc, Pommes Fondant & Charred Broccolini

Market Price

PLATED DINNER

Vegetarian

Vegetable Lasagna Roll \$40 per person
Ricotta, Marinara, Spinach, Roasted Squash

Wild Mushroom Polenta \$40 per person
Kale, Tomato Ragu

Ricotta Gnudi with Basil Cream \$40 per person
Roasted Tomatoes, Arugula, Shaved Parmesan

Vegan

Roasted Cauliflower Steak \$40 per person
Romesco, Braised Lentils

Moroccan Stuffed Pepper \$40 per person
Couscous, Sweet Potato, Raisins, Almonds, Spicy Tomato Sauce

Crispy Trumpet Mushroom \$40 per person
Quinoa and Edamame Succotash, Sesame Glaze

Dessert Selections

Key Lime Tartlet \$10 per person

Chocolate Decadence Cake \$10 per person

Red Velvet Cheesecake \$12 per person

Carrot Cake \$10 per person

Mixed Berry Tart \$10 per person

Basque Cheesecake \$12 per person

Bourbon Pecan Pie \$12 per person

Chocolate Peanut Butter Tart \$12 per person

Chocolate Mousse Cake \$12 per person

Dessert Trio:

Key Lime Tart, NY Cheesecake, Chocolate Truffle \$12 per person

RECEPTION - DISPLAYS

Fresh Vegetable Crudit  Platter

Hummus, Ranch Dressing

\$12 per person

Sliced Seasonal Fruit Display

\$12 per person

Chefs Selection of Imported and Domestic Cheese and Charcuterie

Crackers, Crostini, Marinated Olives, Grapes & Berries

SMALL 20-30 People

\$15 per person

MEDIUM 50-75 people

\$15 per person

LARGE 80 -100 people

\$15 per person

Custom Size 100+

Mashed Potato Bar

\$18 per person

Whipped Idaho Potatoes & Country Style Mashed Red Mashed Potatoes

Chopped Bacon, Sour Cream, Shredded Cheese, Chives, Mushroom Gravy,

Four Cheese Sauce, Jalape os, Butter

Mini Dessert Display

\$16 per person

Gourmet Cookies and Brownies, Miniature Cheesecakes, Petit Fours,

Assorted Fruit & Mousse Shooters, Chocolate Covered Strawberries

Slider Bar (Choose Up to 3)

\$26 per person

Mini Beef Burger

Cheddar, Bacon Jam

Coastal Pulled Pork

Grilled Pineapple, BBQ

Turkey Burger

Pepper Jack, Crispy Onions

Chicken Parmesan

Fresh Mozzarella, Marinara

Beef Short Rib

Smoked Gouda, Caramelized Onion

Crispy Falafel

Tzatziki, Roasted Tomato

CARVING STATIONS

All carving stations require \$150.00 attendant fee per attendant for 2 hours of service.
\$50.00 for each attendant for additional hour.

Roasted Breast of Turkey (serves 30) Cranberry Mayonnaise, Assorted Dinner Rolls, Condiments	\$400 each
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Smoked Pork Loin (serves 50) Pineapple & Pepper Chutney, Artisan Mini Rolls	\$600 each
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Whole Roast Tenderloin of Beef (serves 25) Wild Mushroom Demi-Glace, Whole Grain Mustard, Assorted Dinner Rolls	\$675 each
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Roasted Prime Rib of Beef (serves 40) Horseradish Cream, Au Jus, Mini French Baguettes	\$675 each
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Hot Smoked Salmon (serves 20) Everything Seasoned Flatbreads, Whipped Boursin	\$300 each
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Coriander & Wasabi Rubbed Tuna Loin (serves 20) Flash Seared and Served Rare Miso Ponzu, Pickled Ginger, Soba Noodle Salad	MP
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ACTION STATIONS

All action stations require \$150.00 attendant fee per attendant for 2 hours of service.
\$50.00 for each attendant for additional hour.

On Top of Spaghetti \$21 per person

Cavattapi, Penne Pasta, Tomato Basil, Asiago Cream, Italian Sausage, Roasted Chicken, Chopped Bacon, Spinach, Asparagus, Artichokes, Sun-Dried Tomatoes, Shaved Parmesan, Red Pepper Flakes, Warm Bread Sticks

Street Taco Cart (choose two) \$26 per person

Beef Barbacoa | Chicken Tinga | Blackened Mahi | Carne Asada | Pork Al Pastor

Toppings: Pickled Onion Relish, Cilantro Cabbage Slaw, Pico De Gallo, Avocado Crema, Cotija, Pineapple Salsa

Corn & Flour Tortillas

Seaside Mac & Cheese \$28 per person

Lump Crab | Blackened Shrimp | Bacon Lardons

Cheddar Cheese Sauce & Smoked Gouda Cream

Mix ins: Broccoli Florets, Scallions, Crispy Onions, Truffle Oil, Herbed Breadcrumbs

Grits Remixed \$28 per person

Stone Ground Grits

Hot Honey Shrimp | Buttermilk Fried Chicken Bites | Chopped Brisket

Mix ins: Roasted Corn, Andouille Sausage, Caramelized Onions, Cheddar Cheese, Smoked Gouda

Toppings: Hot Sauce, Scallions, Crispy Onions, BBQ Sauce, Hot Honey

Bananarama Foster \$14 per person

Fresh Banana, Butter, Cinnamon, Caramel Syrup, Chocolate Sauce, Rum Sauce, Vanilla Ice Cream, Powdered Sugar, Orange Zest, Red Cherries

HORS D'OEUVRES

Minimum 50 pieces per selection.

Cold Selections

\$6 per piece

Boursin Cheese Canape
Ricotta & Grape Crostini
Olive & Caprese Crostini
Tomato Basil Bruschetta

\$7 per piece

Beef Tenderloin Canape
Seared Tuna Canape
Shrimp Ceviche
Smoked Salmon Canape
Blackened Pork Tenderloin
Crab & Avocado Tart

Hot Selections

\$7 per piece

Coconut Chicken Tender
Vietnamese Meatball
Firecracker Shrimp Shooter
Spanikopita
Vegetable Spring Roll
Chicken Satay
Chicken Wonton

\$8 per piece

Bacon Wrapped Blue Cheese
Stuffed Dates
Beef Empanada
Beef Satay
Coconut Shrimp
Pork Pot Sticker
Crab Stuffed Mushroom
Bacon Wrapped Beef Tenderloin
Bacon Wrapped Scallop
Bacon Wrapped Shrimp
Maryland Crab Cake
Shrimp Tempura
Shrimp Chorizo Kebab

CONSUMPTION BAR

All Bar Packages require one bartender per 75 guests. Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Consumption Bar Service - Hosted

Hosted Bar prices are subject to 24% service charge and 6.5% tax

Assorted Soft Drinks	\$5 per drink
Dasani Water	\$5 per drink
Red Bull	\$7 per drink
Domestic Beer	\$7 per drink
Imported Beer	\$8 per drink
Hard Seltzer	\$8 per drink
Well Brands	\$11 per drink
House Wines	\$11 per drink
Premium Brands	\$13 per drink
Top Shelf Brands	\$15 per drink
Sparkling Wine	\$15 per drink
Premium Wine	\$14 per drink

Consumption Bar Service - Cash

Cash Bar prices are inclusive of 6.5% tax

Assorted Soft Drinks	\$5 per drink
Dasani Water	\$5.50 per drink
Red Bull	\$7.50 per drink
Domestic Beer	\$7.50 per drink
Imported Beer	\$8.50 per drink
Hard Seltzer	\$8.50 per drink
Well Brands	\$11.50 per drink
House Wines	\$11.50 per drink
Premium Brands	\$13.50 per drink
Top Shelf Brands	\$15.50 per drink
Sparkling Wine	\$15.50 per drink
Premium Wine	\$14.50 per drink

HOSTED BAR PACKAGES

All Bar Packages require one bartender per 75 guests. Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Hosted Bar by the Hour

Beer & Wine

1 hour	\$22 per person
2 hours	\$29 per person
3 hours	\$36 per person
4 hours	\$45 per person

Silver Selections/ Well Brands

1 hour	\$30 per person
2 hours	\$40 per person
3 hours	\$50 per person
4 hours	\$60 per person

Gold Selections/ Premium Brands

1 hour	\$35 per person
2 hours	\$45 per person
3 hours	\$55 per person
4 hours	\$65 per person

Platinum Selections/ Top Shelf Brands

1 hour	\$55 per person
2 hours	\$65 per person
3 hours	\$75 per person
4 hours	\$85 per person