



SUNSEEKER RESORT  
*Charlotte Harbor*

# BANQUET MENU

WINTER/SPRING 2024



# CATERING MENU GUIDELINES

THE FOLLOWING INFORMATION OUTLINES OUR SELECTION OF MENUS, CAREFULLY DESIGNED BY OUR CULINARY TEAM. OUR CONFERENCE & CATERING PROFESSIONALS WILL BE HAPPY TO WORK WITH OUR CULINARY TEAM & CUSTOMIZE SPECIALTY MENUS UPON REQUEST.

## FOOD & BEVERAGE SERVICE:

Sunseeker Resort Charlotte Harbor is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites and food amenity deliveries.

## GUARANTEE:

We need your assistance in making all your events a success. Sunseeker Resort Charlotte Harbor necessitates that clients notify the conference and catering department with the exact number of guests attending the function five (5) business days prior to the function (not counting weekends). If event falls on a Friday/Saturday or Sunday, event must be guaranteed on Monday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

## MENU SELECTION:

To ensure that every detail is handled in a timely manner, the hotel requests that the menu selections and specific details be finalized thirty (30) days prior to the function. You will receive a copy of the banquet event orders to which additions or deletions can be made. When the banquet event orders are finalized, please sign and return at least thirty (30) days prior to the first scheduled event. The banquet event order will serve as the food and beverage contract.

## TAXES & ADMINISTRATIVE CHARGES:

The hotel will add a 25% taxable administrative charge and 7% sales tax on food, beverage, and fees in addition to the prices stated in this guide. Taxes and administrative charges are subject to change without notice. Administrative charges subject to tax.

## ADDITIONAL SERVICE FEES:

Bartender fees are \$175.00 per bar, per event (one bartender, required per 100 quests). Cashier fees are \$175.00 per cashier, per bar, per event. Chef/attendant fees are \$175.00 per station, per event (one chef/attendant, required per 75 quests). Buffet service for less than twenty-five (25) guests is subject to a \$250.00 service fee per event. All fees are subject to sales tax. Set up changes made within twenty-four (24) hours of the event will incur additional labor charges.

## AUDIO VISUAL:

The hotel has a fully equipped audio-visual company on property, Encore, who can handle any range of equipment requirements. Additional electrical power is also available for most function spaces. Please contact Encore directly for rates and information. Your catering manager will happily make the introduction and put you in touch with Encore.

## WEATHER CALL:

For your safety, as well as your guests, the hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours to the event based on prevailing weather conditions and the local forecast. If an event is moved inside within the four (4) hour cutoff, labor charges will apply.



# TABLE OF *Contents*



## **BREAKFAST / BRUNCH**

Breakfast Buffets.....	4
Breakfast Action Stations .....	6
Breakfast Enhancements.....	8
Brunch Enhancements .....	11
Plated Breakfast .....	13
Breaks .....	15

## **LUNCH**

Lunch Buffets .....	21
Plated Lunch .....	29

## **RECEPTION**

Reception & Appetizers .....	32
Reception Displays.....	35
Reception Action Stations .....	39
Dessert Reception Stations.....	43

## **DINNER**

Dinner Buffets.....	47
Plated Three-Course Dinner.....	55

## **BEVERAGE PACKAGES**

Beverage & Bar Packages.....	58
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# BREAKFAST BUFFETS



# SUNRISE MENU

Breakfasts are designed for 90 minutes of service. Add \$4 per guest for an additional 30 minutes of service. Maximum two hours of service. Food and beverage items are not transferable to refreshment breaks.

## RISE AND SHINE CONTINENTAL ..... \$36 per guest

- Fresh Florida Orange Juice, Cranberry Juice, and Grapefruit Juice
- Freshly Brewed Coffees and Teas
- Sliced Seasonal Melons and Fresh Berries
- Low-Fat Fruit Yogurts with House-Made Granola
- Healthy Cereals and Chilled Milk
- Freshly Baked Mini Muffins, Danish, Croissants
- Butter and Preserves

## FRESH START CONTINENTAL ..... \$46 per guest

- Fresh Florida Orange Juice, Cranberry Juice, and Grapefruit Juice
- Freshly Brewed Coffees and Teas
- Sliced Seasonal Melons and Fresh Berries
- Low-Fat Fruit Yogurts with House-Made Granola
- Choice of One Unique Breakfast Sandwich Selection
- Healthy Cereals and Chilled Milk
- Freshly Baked Mini Muffins, Danish, Croissants
- Butter and Preserves



## CHARLOTTE COUNTY BREAKFAST ..... \$48 per guest

- |   |   |
|---|---|
| Fresh Florida Orange Juice, Cranberry Juice, and Grapefruit Juice | Butter and Preserves                      |
| Freshly Brewed Coffees and Teas                                   | Apple Maple Bread Pudding                 |
| Sliced Seasonal Melons and Fresh Berries                          | Fluffy Scrambled Eggs                     |
| Healthy Cereals and Chilled Milk                                  | Applewood Smoked Bacon                    |
| Chef's Selection of Yogurts with House-Made Granola               | Breakfast Potatoes                        |
| Freshly Baked Mini Muffins, Danish, Croissants                    | Pork Sausage or Signature Chicken Sausage |

GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 25% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

# BREAKFAST ACTION STATIONS



# MORNING ACTION STATIONS

A chef attendant is required for action stations at a fee of \$175 per 75 guests.  
 Action stations must be ordered with a breakfast display for the entire group and are priced per person.

**Chicken And Waffles** ..... \$18 per guest

Coastal Farms Buttermilk-Soaked Fried Chicken and Belgian-Style Sweet Cream Flat Iron Waffles with Maple Syrup, Fresh Whipped Cream, and Mixed Berries

**Sunseeker Scramble** ..... \$17 per guest

Free-Range Scrambled Eggs, Applewood Smoked Bacon, Honey Glazed Ham, Spiced Country Sausage, and Aged White Cheddar Cheese

**Farmers Basket Scramble** ..... \$15 per guest

Free-Range Scrambled Egg Whites and Mixed Seasonal Handpicked Roasted Vegetables with Feta Crumbles

**South Of The Border Scramble** ..... \$17 per guest

Free-Range Scrambled Eggs, Huntington Farms Slow-Braised Steak, Queso Fresco, Zesty Pico de Gallo, and Fresh Picked Cilantro

**Frittatas de Al Forno** ..... \$17 per guest

Applewood Smoked Bacon, Black Forest Ham, Aged Cheddar Cheese, Potato Hash, Handpicked Roasted Seasonal Vegetables, and Asiago Cheese

**Omelets Prepared to Order** ..... \$19 per guest

Freshly Made Omelets, Prepared to Order for Your Guests, Served with Seasonal Accompaniments Bacon, Mushrooms, Scallions, Tomatoes, Peppers, Cheddar Cheese, Black Forest Ham, Spinach, and Sausage.



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# BREAKFAST ENHANCEMENTS





# ENHANCEMENTS

Enhancements must be ordered with a breakfast display for the entire group and are priced per person. Enhancements are not transferable to refreshment breaks.

## **Breakfast Flautas** ..... \$10 per guest

Free-Range Scrambled Eggs, Handpicked Poblano Peppers, Sweet Onions, Spiced Chorizo Sausage, Aged Sharp Cheddar Cheese, and Fire-Roasted Salsas

## **Artisan Quiche** ..... \$10 per guest

Free-Range Scrambled Eggs, Applewood Smoked Bacon, Aged Gruyère Cheese, and Handpicked Young Spinach

## **House-Made Granola Parfait** ..... \$9 per guest

Seasonal Melons, Harvested Honey, High Mountain Berries, and Greek Yogurt

## **Hot Cereals** ..... \$10 per guest

Choice of Slow Simmered Steel-Cut Oatmeal, Creamed Grits, or Quinoa Muesli with Savory and Sweet Condiments

## **Cheese Blintz** ..... \$12 per guest

Spiced Berry Compote, Orange Zest, and Freshly Cracked Black Pepper

## **Bagel Experience Toaster Station** ..... \$8 per guest

Assorted Bagels with Strawberry Cream Cheese, Chive Cream Cheese, Whipped Cream Cheese, and Spreadable Fruit Preserves

## **Artisan Daily Baked Breads**

### **Toaster Station** ..... \$7 per guest

White, Whole Wheat, Sourdough, and Marbled Rye Served with Spreadable Fruit Preserves, and Hand-Whipped Butter

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# UNIQUE BREAKFAST SANDWICHES

Enhancements must be ordered with a breakfast display for the entire group and are priced per person. Enhancements are not transferable to refreshment breaks. *\$9 per guest per selection.*

## The California

Free-Range Egg Whites, Sun-Roasted Roma Tomatoes, Fresh Spinach, and Smoked Pepper Jack Cheese on Artisan Sourdough Roll

## Hot Smoked Turkey Sausage Ciabatta Sandwich

Spiced Turkey Sausage, Free-Range Egg, 15-Month Aged Provolone Cheese, and Vine-Ripened Tomato on Freshly Baked Ciabatta Bread

## Sourdough Hearth-Baked Roll

Applewood Smoked Bacon, Free-Range Egg, and Aged Cheddar Cheese on Hot-Pressed Sourdough Bread

## Black Forest Ham Croissant

Slow-Roasted Black Forest Ham, Free-Range Egg, and Aged Cheddar Cheese on a Buttery Flaked Croissant

## Grandma's Country Biscuit

Spiced Country Sausage, Free-Range Egg, and Grandma's Famous Country Style Gravy on a Freshly Baked Country Biscuit

## Frittata Wrap

Free-Range Egg, Roasted Zucchini, and Smoked Bacon Wrapped in a Grilled Tortilla

## The Mediterranean

Free-Range Egg, Braised Garbanzo Beans, Roasted Eggplant and Feta Cheese in a Wheat Wrap

## Papas Bravas Wrap

Free-Range Egg, Gold Breakfast Potatoes, Queso Fresco, and Fire-Charred Corn in a Fresh Tortilla



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# BRUNCH ENHANCEMENTS



# ENHANCEMENTS

Must be added to an existing breakfast buffet. Brunch events are designed for 90 minutes of service with a minimum of 25 and maximum of 500 guests. Food and Beverage menu items are not transferable to refreshment breaks.

## FLORIDA GARDEN

**Citrus Spinach Salad** *GF • VG* ..... \$5 per guest  
Arrowleaf Spinach, Shaved Fennel, Red Onions, Mandarin  
Supremes, Toasted Almonds, and Red Wine Vinaigrette

**Waldorf Frisée Salad** *GF* ..... \$5 per guest  
Agave Candied Walnut, Shaved Gala Apple, and Woodchuck  
Cider Vinaigrette

**Charred Asparagus** *GF* ..... \$7 per guest  
Cracked Pepper Mushrooms with Sherry Cream Reduction

**Market Vegetable Bow Tie Pasta** ..... \$6 per guest  
Blistered Cherry Tomatoes, Sweet Sugar Peas, Caramelized  
Cipollini Onions, and Parmesan Mushroom Broth

## SUBSTANTIAL COMFORT

**Line-Caught Gulf Snapper** *GF* ..... \$12 per guest  
Orange Blossom Honey Glazed Electric Carrots

**Tanglewood Farms Young Chicken** *GF* ..... \$10 per guest  
Charred Toybox Tomato, and Pea Tendrils with Lemon Agrodolce

**Charcuterie Pasta Salad** ..... \$11 per guest  
Soppressata, Salami, Fontina Cheese, Sweet English Peas, and Farfalle Pasta with Basil Vinaigrette

**Taylor Farms Young Kale Caesar Salad** ..... \$7 per guest  
Parmigiano Reggiano, Herb Croutons, and Creamy Avocado Dressing

## BAKERY & SWEETS

**Sweet** ..... \$14 per guest  
Vanilla Bean Crème Brûlée, Raspberry Linzer Bars, Chocolate  
Cherry Trifle, Warm Apple Cobbler, Cheesecake With Berries

**Even Sweeter** ..... \$14 per guest  
Smores Tarts, Strawberry Shortcake Cups, Goopy Butter Bars,  
Key Lime Tarts, Pecan Peach Cobbler

**Artisan Breakfast Basket** ..... \$10 per guest  
Mini Croissant, Chocolate Croissant, Banana Bread Slice,  
Pumpkin Muffin, Blueberry Scone

**Donuts** ..... \$10 per guest  
Raspberry Bizmarks, Chocolate Almond Glazed, Cinnamon Twists

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# PLATED BREAKFAST



# PLATED BREAKFASTS

Plated Breakfasts are designed for 90 minutes of service.  
 Food and Beverage menu items are not transferable to refreshment breaks.

## EARLY BIRD BREAKFAST ..... \$37 per guest

Freshly Squeezed Florida Orange Juice

Freshly Brewed Coffees and Teas

Served Family Style for the Table:

House-Made Danish and Pastry Basket

Southern Coast Scramble:

Free-Range Eggs, Vermont Cheddar Cheese,  
 Traditional O'Brien Potatoes, Blistered Tomatoes, and  
 All-Natural Smoked Bacon

## GOOD START BREAKFAST ..... \$39 per guest

Freshly Squeezed Florida Orange Juice

Freshly Brewed Coffees and Teas

Season's Best Breakfast Parfait:

Fresh-Churned Greek Yogurt, House-Crafted Pistachio Granola,  
 and First-Picked Seasonal Berries with Hydroponic Mint

Oak-Aged Bourbon French Toast:

Freshly Baked Brioche, Sweet Oak Aged Bourbon Batter,  
 Orange Zest, Vanilla Glaze, and Cold-Smoked Turkey Sausage



## HIT-THE-GROUND-RUNNING BREAKFAST ..... \$45 per guest

Freshly Squeezed Florida Orange Juice

Freshly Brewed Coffees and Teas

Served Family Style for the Table:

House-Made Danish and Pastry Basket,  
 Seasonal Melon Plate, Farmer's First Picked  
 Berries, and Hand Torn Mint

Frittatas de Al Forno:

Smoked Bacon, Black Forest Ham, Aged Cheddar  
 Cheese, Handpicked Seasonal Vegetable, Golden  
 Potato Hash, and Parmesan Cheese

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# BREAKS



# À LA CARTE BREAK ITEMS

Create your own break by choosing from snacks and beverages.

## FOOD FROM THE ORCHARD

Seasonal Melons and Berries.....	\$6 per guest
Whole Fresh Fruit.....	\$5 per guest
Fruit Skewers.....	\$7 per guest
Low-Fat Fruit-Flavored Yogurts.....	\$6 per guest

## FROM OUR IN-HOUSE BAKERY

Assorted Danish Pastries.....	\$58 per dozen
Assorted Muffins.....	\$58 per dozen
Cinnamon Rolls.....	\$58 per dozen
Pecan Sticky Buns.....	\$58 per dozen
Assorted Freshly Baked Butter, Chocolate, and Almond Croissants.....	\$60 per dozen
Assorted Donuts.....	\$58 per dozen
Scones (Choose Three).....	\$58 per dozen
Blueberry, Cinnamon, Dark Chocolate Cherry; Ham, Cheddar & Chive	
Individual Boxed Dry Cereal with Fat Free, 2%, or Whole Milk.....	\$7 each
Assorted Granola Bars.....	\$5 each
House-Made Granola Bars.....	\$60 per dozen
Gluten-Free Muffins: Blueberry, Chocolate or Cranberry Orange.....	\$56 per dozen
Gluten-Free Fudge Brownies.....	\$58 per dozen
Chocolate Chip Cookies.....	\$58 per dozen
Assorted Cupcakes.....	\$60 per dozen



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# À LA CARTE BREAK ITEMS

Create your own break by choosing from snacks and beverages.

## REFRESH

Freshly Brewed Coffee and Decaf .....	\$98 per gallon each
Served with Classic Accompaniments	
Selection of Hot Teas .....	\$98 per gallon
Premium Filtered Sunseeker Bottled Water.....	\$6 each
Pellegrino Sparking Bottled Water .....	\$7 each
Pellegrino Sparking or FIJI 1L Bottled Waters .....	\$9 each
Vitamin Water (Assorted Flavors) .....	\$6 each
FIJI Premium Artesian Bottled Water.....	\$7 each
Assorted Honest Iced Teas.....	\$6 each
Selection of Bottled Juices .....	\$7 each
Assorted Soft Drinks.....	\$7 each
Coke, Diet Coke, Sprite, Barq's Rootbeer, Coke Zero	
Bottled Fruit Smoothies.....	\$10 each
La Colombe Chilled Coffee Beverages.....	\$8 each
Red Bull Energy Drink.....	\$9 each
Powerade Sports Drink (Assorted Flavors).....	\$8 each



## REWARDS

Freshly Baked Cookies.....	\$58 per dozen
Chocolate Chip, White Chocolate Macadamia, Peanut Butter, and Oatmeal	
Chocolate Fudge Brownies.....	\$58 per dozen
Classic Lemon Bars.....	\$58 per dozen
White and Dark Chocolate-Dipped Strawberries .....	\$65 per dozen
Chocolate-Dipped Biscotti .....	\$60 per dozen
Rice Crispy Bars .....	\$58 per dozen
Goey Butter Bars .....	\$48 per dozen
French Macaroons .....	\$68 per dozen
Coconut Macaroons .....	\$65 per dozen
Chocolate-Covered Oreos .....	\$65 per dozen
Candy Bars .....	\$5 each
Häagen-Dazs Ice Cream Bars .....	\$7 each
Frozen Fruit Bars.....	\$6 each
Assorted Energy Bars .....	\$6 each

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# À LA CARTE BREAK ITEMS

Create your own break by choosing from snacks and beverages.

## CRUNCH

Individual Bags of Popcorn .....	\$5 each
Individual Bags of Trail Mix .....	\$6 each
Individual Bags of Potato Chips .....	\$5 each
Individual Bags of Pretzels .....	\$5 each
Chips and Salsa Bar with Three Fire-Roasted Salsas .....	\$7 each
Pretzels, Bulk .....	\$30 per pound
Mixed Nuts .....	\$40 per pound



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# DESIGNER BREAKS

Packaged breaks are designed for 30 minutes of service and a minimum of 25 guests.  
Packaged breaks must be ordered for the entire group.

**Casa Cocina** ..... \$24 per guest      **The Lorelei Spa Treatment** ..... \$24 per guest

- Corn Tortilla Chips with Queso Dip, Cuban Black Bean Dip, Roasted Tomatillo Salsa, and Pico de Gallo
- Cinnamon Sugar Tortilla Crisps with Basil Fruit Salsa
- Iced Watermelon Agua Fresca

- Wine-Marinated and Sugar-Coated Grapes
- Individual Orange-Mango Smoothies
- Basil-Honey Local Melon Salad
- House-Made Granola Bars
- Lemon Basil Infused Water

**Half Time** ..... \$27 per guest

- Mini Hot Dogs with Spicy Ketchup, Whole Grain Mustard, and Mayonnaise
- Jalapeño Poppers with Spicy Harissa Ranch
- Assorted Chips and Pretzels
- Assorted Mini Cupcakes
- Freshly Made Strawberry Lemonade

**Raw Excitement** ..... \$24 per guest

- Crisp Vegetables with Dips and Accompaniments
- Watermelon Radish, Celery, Grilled Carrots, Broccolini, and Toasted Baby Tomatoes
- Black Garlic Hummus, Spinach and Kale Ranch Dip, and Southern-Style Pimento Cheese Spread
- Iced Black Tea with Orange Blossom Honey and Hibiscus

**Boardwalk** ..... \$25 per guest

- Assorted Donuts
- Fruit Skewers
- Assorted Flavored Popcorn (Choose Two)
  - Salt and Vinegar, White Cheddar, Dill Pickle, Rustic Ranch, Caramel, Chocolate Tossed, Cookies and Cream, S'mores
- Assorted Vitamin Water

**Crunch Time** ..... \$24 per guest

- Cheeze-It Crackers, Cheetos, Goldfish Crackers
- Custom Blend Sea Salt Mixed Nuts
- Chocolate-Covered Pretzels
- Peanut Butter and Jelly Cookies
- Florida Orange and Mango Iced Tea



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**Peace River Smoothie Package** *GF*.....\$25 per guest    **The Spread**.....\$25 per guest

Yogurt-Based Smoothies Served with Granny Smith Apples, Bartlet Pears, and Gala Apples  
Antioxidant: Blackberry, Raspberry, Blueberry, Acai  
Energy: Tuscan Kale, Fresh Apple, Lemon, Honey, Cayenne Pepper  
Tropical: Mango, Papaya, Pineapple, Orange, Mint

Traditional Olive Tapenade  
Whipped Chick Peas with Roasted Garlic and Tahini  
Spicy Feta Cheese Dip  
Lavosh, Gluten-Free Crackers, Toasted Cuban Bread, and Pita Triangles  
Assorted Honest Iced Teas

**Desoto County Citrus**.....\$24 per guest

Vanilla Yogurt “Martini” with Burnt Orange, Lime Syrup, and Toasted Coconut  
Lemon Cake, Citrus Icing  
House-Made Orange Curd Tartlet  
Fresh Basil, Mint, Limeade

**The Health Nut**.....\$27 per guest

Colorful Quinoa Salad with Baby Tomatoes and Pistachio Nut and Kale Pesto  
Custom Blend Sea Salt Mixed Nuts  
Chocolate, Pecan, and Cherry Goji Bars  
Pb Chocolate Chip Flax Seed Cookie, Gf, Dairy Free  
Acai Berry Infused Water

**Typical Floridian**.....\$29 per guest

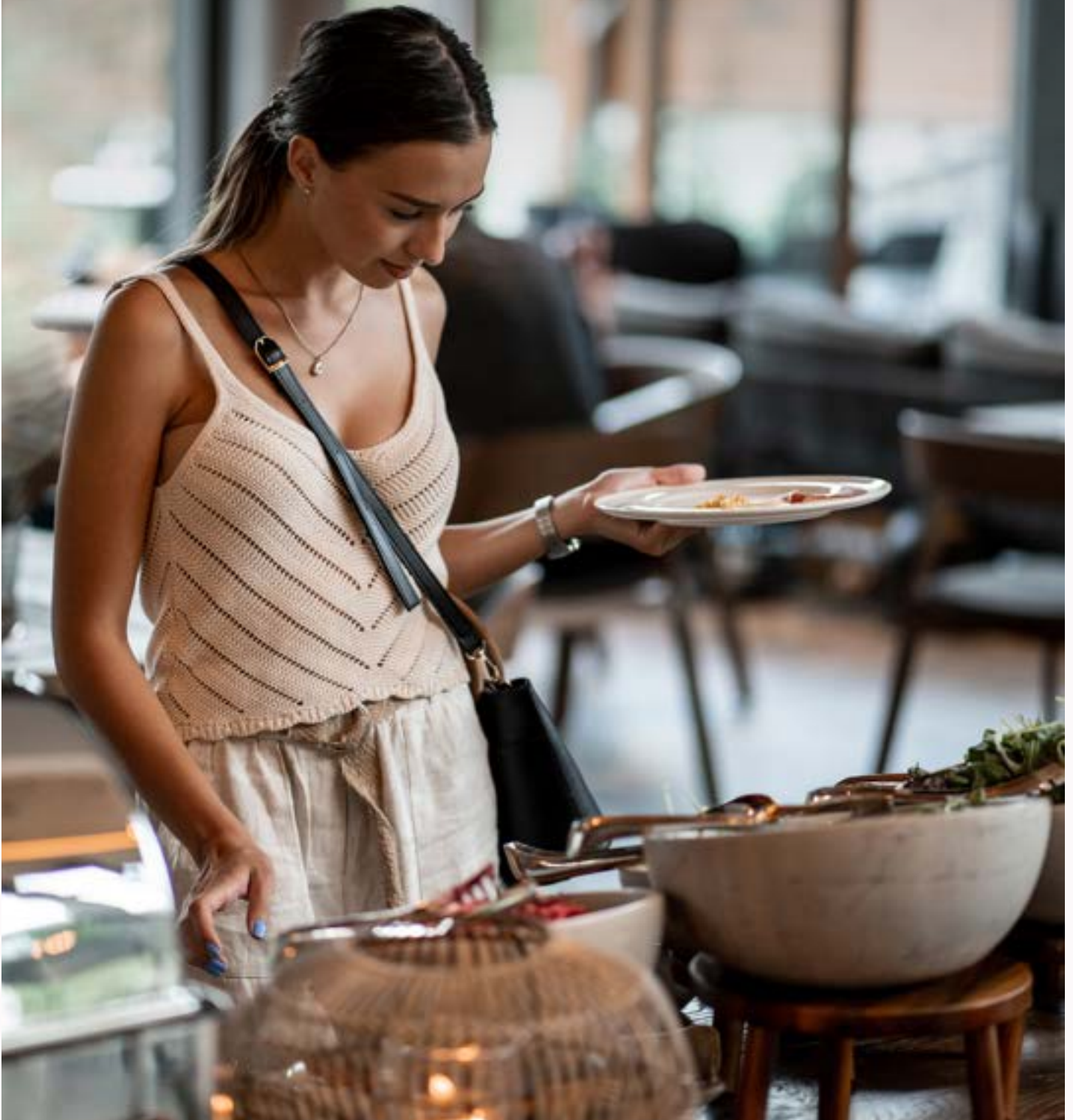
Chilled Smoked Fish Dip with Classic Saltines and Lavosh  
Cuban Sandwich Spring Rolls with Whole Grain Mustard Sauce  
Spicy Charred Poblano Queso Dip with House-Cooked Kettle Chips  
Refreshing Home-Brewed Pineapple Iced Tea



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# LUNCH BUFFETS



# BUFFET LUNCH OF THE DAY

Enjoy a specially designed lunch incorporating local seafood, all natural meats, and responsibly sourced seasonal delicacies. Buffets are designed with intent to provide variety for multi-day events. Change in buffet menus will incur a \$5 per person charge per event.

**SUNDAY - CASUAL** ..... \$58 per guest

## COMPOSED SALAD

### Garden Salad **GF**

Cherry Tomatoes, Shaved Electric Carrots and Watermelon Radish, Young Cucumbers, and Sweet Pea Sprouts with Buttermilk Emulsion

### Shaved Fennel Salad **GF**

Marinated Artichokes, Sweet Fennel, Heirloom Tomatoes, and Salem Green Goddess Dressing

### Grain Salad **VG**

Shaved Organic Kale Leaves, Couscous, Faro, Roasted Corn, Wild Rice, and Wilted Grapes with Sherry Vinaigrette

## ENTRÉES

### All Natural 1855 Black Angus Sirloin

Cracked Peppercorn and Foraged Mushrooms

### Oven-Roasted Butcher Block Chicken **GF**

### Line-Caught Fresh Catch **GF**

### Fire-Roasted Cauliflower **GF • VG**

Chili Flakes, Lemon Zest, and Garlic Broccoli

### Shallow Fried Fingerling Potatoes

Sea Salt And Cracked Pepper

## SWEET

### Strawberry & Cream Cups **GF**

Banana Bread Pudding  
Chocolate Chip Cannoli

## DISPLAY

Hearth-Baked Artisan Bread and Butter Display

## BEVERAGES

Freshly Brewed Iced Tea

Coffee

Iced Water



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# BUFFET LUNCH OF THE DAY

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**MONDAY - DELICATESSEN** ..... \$58 per guest

## SOUP

Choice of Rustic Chicken Noodle, Broccoli & Cheddar, Roasted Tomato Bisque, Sweet & Sour Cabbage, New England Clam Chowder

## COMPOSED SALAD

**Baked Potato Salad** <sup>GF</sup>  
Russet Potatoes, Scallion, Cheddar, Sour Cream, and Sea Salt

**Organic Kale Salad** <sup>GF</sup>  
Shallot, Crimini Mushroom, Nueske Bacon, and Red Wine Vinaigrette

**Classic House Salad**  
Organic Mixed Greens, Shaved Red Onions, Cherry Tomatoes, Shredded Cheddar, Herbed Croutons, and Ranch Dressing

## BOAR'S HEAD DELI

House-Roasted Turkey Breast  
Artisan Salami  
Black Forest Ham  
Strip Loin of Beef  
Vermont Yellow Cheddar  
Swiss  
Pepper Jack Cheese

## CONDIMENTS

Sliced Tomatoes  
Onions  
Pickles  
Lettuce  
Whole Grain Mustard  
Mayonnaise  
Artisan Sliced Breads  
Croissants

## SWEET

**Chocolate Brownie** <sup>GF</sup>  
**White Chocolate Bread Pudding**  
**Coconut Panna Cotta, Vanilla Bean Roasted Pineapple**

## DISPLAY

**Hearth-Baked Artisan Bread and Butter Display**

## BEVERAGES

**Freshly Brewed Iced Tea**  
**Coffee**  
**Iced Water**



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# BUFFET LUNCH OF THE DAY

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**TUESDAY - CUBANO** ..... \$58 per guest

## COMPOSED SALAD

### Sugarcane Lime Pulled Pork Salad

Black Bean Corn Relish and Citrus Vinaigrette

### Spiced Island Greens

Cherry Tomato, Green Onion and Jicama with  
Pepperoncini Peppers, Toasted Croutons, and Pickled  
Papaya Dressing

## ENTRÉES

### Mojo Roasted Chicken <sup>GF</sup>

Oven Roasted Organic Chicken, Crispy Plantain Chips,  
and Sweet and Sour Mojo

### Havana-Style Beef Picadillo <sup>GF</sup>

Traditional Cuban Spices, Roasted Potatoes,  
and Stewed Tomatoes

### Fuente De Camarones

Marinated Shrimp, Tinkerbell Peppers, Seared  
Pineapple, and Five-Spice Island Rice

### Floribbean-Style Greens <sup>GF</sup>

Braised Kale, Roasted Peppers, and Boniato Potatoes

## SWEET

### Cuban Coffee Cup with Mojito Cream

### Guava Cheese Pastry

### Mango Crème Brûlée <sup>GF</sup>

## DISPLAY

### Hearth-Baked Artisan Bread and Butter Display

## BEVERAGES

### Freshly Brewed Iced Tea

### Coffee

### Iced Water



**GF - GLUTEN FRIENDLY / VG - VEGAN**

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 25% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE



# BUFFET LUNCH OF THE DAY

Enjoy a specially designed lunch incorporating local seafood, all natural meats, and responsibly sourced seasonal delicacies. Buffets are designed with intent to provide variety for multi-day events. Change in buffet menus will incur a \$5 per person charge per event.

**WEDNESDAY - COMFORTABLE** ..... \$58 per guest

## COMPOSED SALAD

### Caesar Salad

Shaved Parmigiano Reggiano, Hearth Baked Garlic Croutons, and Classic Garlic Emulsion

### Chilled Cavatappi Pasta

With Herbed Pesto, Vine Ripened Grape Tomato, and Fresh Basil

### Asparagus Salad

With Sun-Dried Tomatoes, Shaved Parmesan, and Lemon Oil

## ENTRÉES

### Chicken Florentine

Mozzarella Ciliegine, Wilted Spinach, and Parmesan Reduction

### Seared Sustainable Salmon

Fresh Snipped Chives, and Meyer Lemon Vinaigrette

### Braised Angus Beef Short Ribs **GF**

Cipollini Onions, and Rosemary-Infused Red Wine Jus

### Florida Garden Veggies **GF - VG**

Sunburst Squash, Zucchini, Blistered Cherry Tomatoes, and Balsamic Glaze

### Penne Primavera

Garden Vegetables, Fresh Herbs, Olive Oil

## SWEET

### Milk Chocolate Panna Cotta **GF**

### Amarena Cherry Trifle

### Almond Frangipane Tarts

## DISPLAY

### Hearth-Baked Artisan Bread and Butter Display

## BEVERAGES

### Freshly Brewed Iced Tea

### Coffee

### Iced Water



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# BUFFET LUNCH OF THE DAY

Enjoy a specially designed lunch incorporating local seafood, all natural meats, and responsibly sourced seasonal delicacies. Buffets are designed with intent to provide variety for multi-day events. Change in buffet menus will incur a \$5 per person charge per event.

**THURSDAY - SOUTHERN FLORIDA** ..... \$58 per guest

## COMPOSED SALAD

### Handpicked Mixed Greens **GF**

Grape Tomatoes, Aged Cheddar Cheese, Shaved Carrots, and House-Made Ranch Dressing

### Season's Best Tomatoes **GF**

Hot House Cucumbers, Bermuda Onions, and Sherry Vinaigrette

### Southern Potato Salad with Sweet Onions **GF**

Sweet Onions, Celery Hearts, Crumbled Eggs, and Mustard Emulsion

## ENTRÉES

### Classic Southern Fried Chicken

Caramelized Cipollini Onions

### 24-Hour Marinated Flank Steak

Jalapeño Cheddar Grits, Wild Mushroom Jus, and Hand-Cut Scallions

### Butter-Seared Cajun Snapper **GF**

Andouille Sausage, Sweet Peppers, and Cajun Nage

### Season's Best Caramelized Vegetables **GF**

Heirloom Carrots, Roasted Cauliflower, Broccoli, and Honey Glazed Squash

### New Orleans Dirty Rice

File Seasoning, Holy Trinity

## SWEET

### Key Lime Tarts

### Pecan Turtle Cheesecake

### Red Velvet Cake

## DISPLAY

### Hearth-Baked Artisan Bread and Butter Display

## BEVERAGES

### Freshly Brewed Iced Tea

### Coffee

### Iced Water



**GF** - GLUTEN FRIENDLY / **VG** - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 25% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

# BUFFET LUNCH OF THE DAY

Enjoy a specially designed lunch incorporating local seafood, all natural meats, and responsibly sourced seasonal delicacies. Buffets are designed with intent to provide variety for multi-day events. Change in buffet menus will incur a \$5 per person charge per event.

**FRIDAY - GULF OF MEXICO** ..... \$58 per guest

## COMPOSED SALAD

### Tequila Lime Marinated Shrimp

Chophouse Greens, Grape Tomatoes, Cucumbers, and Tequila Lime Vinaigrette

### Island Cobb Salad **GF**

Young Iceberg, Roasted Corn, Queso Fresco, Pico de Gallo, and Avocado Ranch

### Braised Black Bean and Corn Salad **GF • VG**

Diced Bermuda Peppers and Cava Lime Vinaigrette

## ENTRÉES

### Coffee-Braised Angus Flat Iron Steak

Roasted Boniato Potatoes, Crispy Green Peas, and Grilled Pineapple

### Cochinita Pibil

Slow-Roasted Pork, Pickled Vidalia Onions, and Handpicked Cilantro

### Achiote Marinated Chicken Breast **GF**

Spicy Chorizo Stew

### Mexican Street Corn **GF**

Fire-Roasted Sweet Corn Esquites, Lime Aioli, Cotija Cheese, and Chili Powder

### Spanish Rice

Yellow Rice, Olive, Tomato, Sweet Peppers

## SWEET

### Chocolate Caramel Flan **GF**

### Tres Leches Bars

### Dulce de Leche Ganache Tarts

## DISPLAY

### Hearth-Baked Artisan Bread and Butter Display

## BEVERAGES

### Freshly Brewed Iced Tea

### Coffee

### Iced Water



**GF** - GLUTEN FRIENDLY / **VG** - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 25% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

# BUFFET LUNCH OF THE DAY

Enjoy a specially designed lunch incorporating local seafood, all natural meats, and responsibly sourced seasonal delicacies. Buffets are designed with intent to provide variety for multi-day events. Change in buffet menus will incur a \$5 per person charge per event.

**SATURDAY - CLASSICAL** ..... \$58 per guest

## COMPOSED SALAD

### Salt-Baked Beet Salad **GF**

Arugula, Toasted Almonds, and Cassis Vinaigrette

### Lyonnaise Salad **GF**

Hearts of Romaine, Sun-Dried Cranberries, Crumbled Egg, Nueske Bacon, and Champagne Emulsion

### Endive and Frisée Salad

With Golden Frisée, Young Endive, Blue Cheese, Shaved Red Onion, and Blue Cheese Emulsion

## ENTRÉES

### Chicken Provencal **GF**

Cage-Free Chicken Breast, Crushed Tomatoes, Kalamata Olives

### Beef Bourguignon

Braised Angus Beef, New Potatoes, Hand-Cut Carrots, Peas, and Sweet Onion with Merlot Reduction

### Grouper Picatta

Gulf Grouper Scallopini, Flash-Fried Capers, Blistered Cherry Tomatoes, and Lemon Nage

### DeSoto County Potatoes **GF • VG**

Roasted Red Bliss Potatoes, Sweet Bermuda Peppers, Scissor-Cut Chives, and Warm Dijon Mustard Vinaigrette

## SWEET

### Key Lime Pie

### Chocolate Truffle Torte **GF**

### Blueberry Crumb Cobbler

## DISPLAY

### Hearth-Baked Artisan Bread and Butter Display

## BEVERAGES

### Freshly Brewed Iced Tea

### Coffee

### Iced Water



**GF** - GLUTEN FRIENDLY / **VG** - VEGAN

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# PLATED LUNCH



# PLATED LUNCH

All menu items are served with your choice of salad, dessert, iced water, freshly brewed coffee, iced tea, hot tea, and our Sunseeker freshly baked bread service.

## SELECT ONE SALAD

**Organic Mixed Green Salad GF**  
Fresh Shaved Farmer's Vegetables and Smoked Tomato Ranch Dressing

**Italian Garden Salad**  
Young Gem Lettuce, San Marazano Tomatoes, Herbed Croutons, European Cucumbers, Sweet Red Onions, and Pecorino Romano Vinaigrette

**Crisp Iceberg Salad GF**  
Iceberg Wedge, Crumbled Bacon, Organic Vine-Ripe Tomatoes, Red Onions, Pea Sprouts, and Herbed Buttermilk Dressing

**Caesar Salad**  
Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese, and Creamy Caesar Dressing

**Mediterranean Salad GF**  
Chopped Romaine Lettuce, Crumbled Feta, Sliced Roma Tomatoes, Nicoise Olives, Artichoke Hearts, and Lemon Emulsion



## SELECT ONE ENTRÉE

**Slow-Braised Beef Short Rib GF** ..... \$58 per guest  
Herbed Mascarpone Polenta, Citrus Broccolini, and Charred Young Carrots with Pan Reduction

**Pan-Roasted Manhattan Sirloin GF**..... \$59 per guest  
Whipped Potato Purée and Butter-Braised Asparagus with Cipolini Onions and Red Wine Reduction

**Tanglewood Farms Free-Range Chicken Breast** ..... \$48 per guest  
Hand-Harvested Zucchini and Squash, Blistered Tomatoes with Lemon Tarragon Verjus, and Wild Rice Pilaf

**Herb-Crusted Florida Local Fresh Catch** ..... \$52 per guest  
Toasted Pearl Pasta, Fresh Snipped French Beans, and Sunburst Squash With Holland Red Pepper Gastrique

## SELECT ONE VEGETARIAN

**Variations of the Farmer's Garden VG**  
Roasted Electric Carrots, Confit Field Potatoes, Crispy Cauliflower, Wilted Arrowleaf Spinach, and San Marzano Tomato Emulsion

**First Pressed Tofu Agedashi VG**  
Braised Beluga Lentils, Shaved Carrot and Peppercress Salad, and Pineapple and Citrus Agrodolce

**Organic Vegetable Paella VG GF** ..... \$48 per guest\*  
Saffron-Steeped Spanish Rice, Seasonal Market Vegetables, Marinated Queen Olives, Spiced Roasted Cashews, and Fresh Herbs  
*\*only for a minimum of 10 people*

GF - GLUTEN FRIENDLY / VG - VEGAN

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# PLATED LUNCH

All menu items are served with your choice of salad, dessert, iced water, freshly brewed coffee, iced tea, hot tea, and our Sunseeker freshly baked bread service.

## SELECT ONE DESSERT

### Chocolate Ganache Raspberry Tart

Whipped Cream, Cocoa Dust & Raspberries

### Tiramisu

Coffee Cream, Ladyfingers, and Mascarpone Mousse

### Chocolate Pineapple Upsidedown Cake

Coconut Cream, Roasted Pineapples, Caramel Sauce

### Angel Food Cake

Lime Curd, Strawberry Cream, Vanilla Bean Syrup

### New York-Style Cheesecake

Vanilla Bean Cheesecake with Fresh Raspberries, and Raspberry Sauce

### Market Seasonal Fruit Plate **GF • VG**

Variety of Fresh Selections to Include Melons, Berries, and Tropical Fruits



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# RECEPTION & APPETIZERS





# WARM HORS D'OEUVRE SELECTION

Menu is designed for one hour of service and a minimum of 25 pieces per item.  
Menu must be ordered for the entire group.

## À LA CARTE ..... \$8 per piece

- Buffalo Chicken Spring Rolls, Blue Cheese Dip
- Fire Grilled Chicken Empanadas, Cilantro Crema
- Hawaiian Chicken Kebab, Soy Glaze
- Chicken Satay, Thai Peanut Sauce
- Southwestern Chicken Eggroll, Ranch Dipping Sauce
- Duck and Apricot Brandy in Phyllo
- Chicken and Waffles
- Chicken BBQ Biscuit with Smokey BBQ
- Crispy Peking Duck Ravioli, Black Sesame Seeds
- Beef Tenderloin Wellington
- Beef Short Rib Empanada with Manchego
- Mini Shepherd's Pie with Flakey Pie Crust
- Reuben in Rye Puff Pastry
- Porcini Beef Satay, Roasted Mushroom Cream GF
- Meatball Parmesan Sandwich
- Low Country Skewer with Andouille Sausage GF
- Pork Belly Skewer with Cilantro Vinaigrette
- Sausage-Stuffed Mushroom GF
- Andouille Sausage and Cheese Puff
- Bacon-Wrapped Grouper, Honey Balsamic Glaze GF
- Blue Crab Cakes, Mango Aioli
- Shrimp Potsticker, Grilled Scallion
- Lobster and Black Bean Empanada
- Bacon-Wrapped Shrimp Casino GF
- Florida Coconut Shrimp
- Lobster Cobbler, Sweet Cream
- Spicy Shrimp Chopstick, Soy Dipping Sauce
- Gruyère and Melted Leek Tartlet VG
- Ratatouille Tartlet, Balsamic Reduction VG
- Vegetable Spring Roll with Sweet Soy Dipping Sauce VG



GF - GLUTEN FRIENDLY / VG - VEGAN

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# COLD HORS D'OEUVRE SELECTION

Menu is designed for one hour of service and a minimum of 25 pieces per item.  
Menu must be ordered for the entire group.

## À LA CARTE ..... \$8 each

Mini Brioche New England Lobster Rolls

Seared Tuna Tataki with Seaweed Salad,  
Wasabi Mayo **GF**

Cherry Compressed Watermelon, Feta Cheese **GF**

Tomato and Fresh Mozzarella Tartlet,  
Balsamic Reduction

Cured Duck Prosciutto on Crostini, Fig Jam

Caribbean Crab Ceviche Cups **GF**

Mozzarella Prosciutto Skewer **GF**

Mini Thai Salad Cup **VG**

Mini Smoked Salmon BLT

Eggplant Caponata Tart, Shaved Parmesan

Crab and Mango Summer Roll

Beef Tenderloin Bruschetta

Cold Water Lobster Crostini

Ahi Poke with Sweet Watermelon, Asian Spoon

Antipasto Tartlet

Aged Brie Baguette with Honey Cream, Shaved Pear

Scallop Ceviche **GF**

Tandoori Chicken Pita

BBQ Beef Tenderloin, Bao Bun, Jalapeno Chutney

Wagyu Beef Tartar, Garlic Crostini

Salmon Poke Lettuce Wrap

Parmesan Crusted Shiitaki Mushroom Caps,  
Crispy Cilantro **GF**

Antipasto Lollipops

Parmesan Prosciutto Crunch

Smoked Salmon Tartare in Asian Spoon

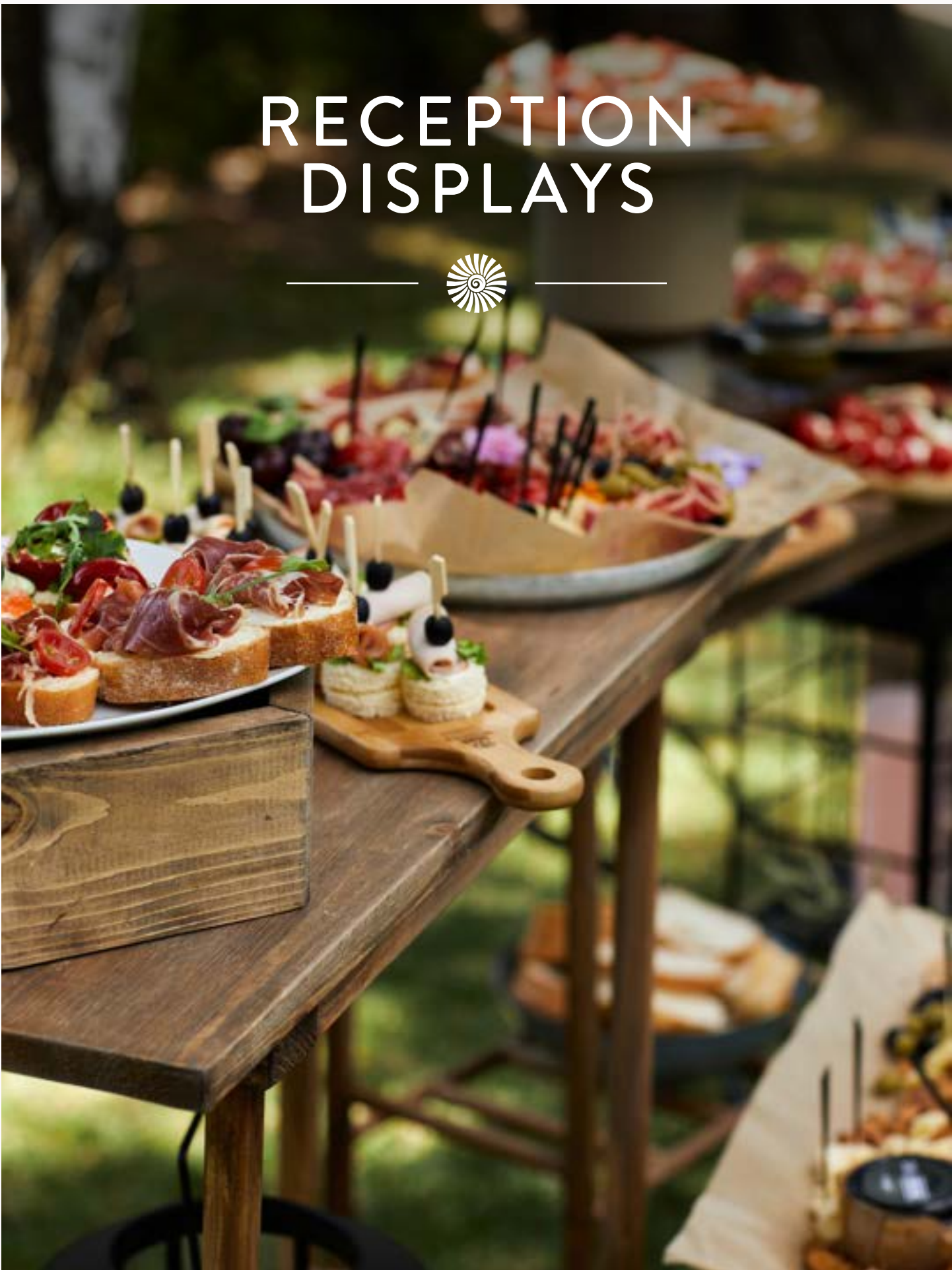
Black bean Hummus, Charred Corn Salad, Micro Cilantro



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# RECEPTION DISPLAYS



# RECEPTION DISPLAYS

Menu is designed for 60 minutes of service and a minimum of 25 guests.

**GRILLED AND RAW CRISPY CRUDITÉS <sup>GF</sup>.....\$17 per guest**

Display of Raw and Grilled Farm-Fresh Vegetables, Spinach and Kale Ranch, Hummus, and Southern-Style Pimento Cheese Spread

**CHEF’S CHEESE SHOP ..... \$22 per guest**

Display of Domestic and Imported Block Cheeses Served with Artisan Crackers, Dried Fruit, and Citrus Blossom Honey

**CLASSICS CHARCUTERIE AND AGED CHEESE TASTING ..... \$24 per guest**

Including a Variety of Cured and Dried Italian Meats, Aged Cheddar Cheese, Fresh Mozzarella, Marinated Tomatoes, Marinated Artichokes, and a Selection of Olives

**THE BAMBOO BASKET ..... \$23 per guest**

Hand-Crafted Asian Small Bites to Dip and Enjoy!

- Chicken Ginger Pot Stickers
- Vegetarian Spring Roll
- Shrimp Dumpling
- Shanghai Spiced Edamame
- Soy Sauce and Red Chili Sauce



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# RECEPTION DISPLAYS

Menu is designed for 60 minutes of service and a minimum of 25 guests.

## CHILLED DAY BOAT HARVEST ..... \$38 per guest

**Based on Four Pieces per Guest**

Gulf Shrimp, Cedar Key Clams, Snow Crab Claws, Mediterranean-Style Marinated Mussels, Cocktail Sauce, Caper Remoulade, Pickled Horseradish, Fresh Lemons, and Tabasco

## ANTIPASTO BITES ..... \$28 per guest

Marinated Olives and Tomatoes with Fresh Herbs and Sea Salt  
 Manchego Cheese with Country-Style Prosciutto  
 Hummus, Lavosh Crisps, and Artisan Crackers  
 House-Picked Vegetables  
 Baba Ghanoush

## ALLEGIANT STADIUM TASTING ..... \$28 per guest

Cantina Nachos with Spicy Cheese Sauce, Roasted Salsa, Pico de Gallo, and Warm Tortilla Chips  
 All-American Sliders with Caramelized Shallot Aioli, Pickle Chips, and American Cheese

## FRESHLY BAKED PRETZELS ..... \$16 per guest

Traditional Salted Pretzels  
 Garlic Butter Pretzels  
 Served with Traditional Beer Mustard and Philly-Style Cheese Sauce

## JUST SLIDERS ..... \$28 per guest

Wagyu Beef Slider, Bacon Jam, Cheddar Cheese, and Garlic Aioli  
 Cuban Sandwich Slider, Roast Pork, Salami, Ham, Pickles, and Dijon Mustard  
 Truffled Mushroom Slider, Marinated Portobella, Mozzarella Cheese, and Basil Pesto  
 House-Cooked Kettle Chips



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# RECEPTION DISPLAYS

Menu is designed for 60 minutes of service and a minimum of 25 guests.

## POKE STATIONS ..... \$35 per guest

### Ahi Tuna Poke

Fresh Caught Ahi Tuna, Hand Cut Scallions, Sesame Seeds, and Shoyu Poke Sauce

### Coastal Salmon Poke

Hand-Diced Sustainable Salmon, Radish, Shaved Red Onions, and Sweet Ponzu Sauce

### Wok-Fired Vegetable Salad

Charred Edamame, Roasted Corn, Cabbage, Daikon Radish, Chives, Soy Vinaigrette, and Warm Crispy Wontons

## MAC AND CHEESE ..... \$29 per guest

### Traditional Three-Cheese Mac and Cheese

Aged Cheddar, Velveeta, and Parmesan Reggiano

### Fusilli Lobster Mac and Cheese

Cold Water Lobster, White Cheddar, Buffalo Mozzarella, and Ricotta

### Smoked Ham and Peas Cavatelli

House Rolled Cavatelli, Smoked Ham, English Peas, and Beer Cheese Sauce



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# RECEPTION ACTION STATIONS



# CULINARY FLAVORS IN ACTION

Stations are designed for 90 minutes of service and a minimum of 25 guests. Stations must be ordered for the entire group. **A chef attendant is required for action stations at a fee of \$175 per 75 guests.**

## YAKITORI BAR ..... \$30 per guest

Outdoor Venues Only

Sesame-Crusted Chicken, Vegetable, and Beef Skewers Served with Peanut Sauce, Ponzu, Soy, and Chili Sauce

## MARINATED AND CHARRED KABOBS ..... \$32 per guest

Outdoor Venues Only

Bacon-Wrapped Chicken Kabobs, Marinated Fresh Vegetable Kabobs, and Ancho-Rubbed Beef Kabobs Served with Birch Beer BBQ Sauce, Honey Mustard, and Garlic Buttermilk Sauce

## DUO RISOTTO TASTING ..... \$23 per guest

Handpicked Wild Mushrooms, Toasted Arborio Rice, Parmigiano Reggiano Broth, Saffron-Steeped Arborio Rice, House-Churned Mascarpone Cheese, and Scissor-Cut Chives

## ASIAN NOODLE BOWLS ..... \$26 per guest

### Ramen Broths

Roasted chicken Broth, Shredded Citrus-Marinaded Chicken  
Miso Broth, Edamame  
Barrel-Aged Soy Broth, Firm Pressed Tofu

### Condiments

Yakisoba Noodles, Scallion, Bean Sprouts,  
Toasted Sesame Seeds, Soy Sauce, Sambal Chili Sauce,  
Mushrooms, Bok Choy



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# CULINARY FLAVORS IN ACTION

Stations are designed for 90 minutes of service and a minimum of 25 guests. Stations must be ordered for the entire group. **A chef attendant is required for action stations at a fee of \$175 per 75 guests.**

## BUILD-YOUR-OWN STREET TACO ..... \$29 per guest

**Start:**

Warm Flour Tortilla

**Fill:**

Braised Pork Carnitas, Grilled Pineapple Salsa, and Blistered Jalapeño

Marinated Grilled and Pulled Chicken, Florida Citrus Zest, Roasted Garlic, and Salsa Verde

Fire-Roasted Vegetables, Sweet Peppers and Onions, Roasted Corn, Charred Zucchini, and Squash

**Finish:**

Roasted Salsa Roja, Tomatillo Salsa Verde, Hand Diced Pico de Gallo,

Diced Onions and Cilantro, Black Bean Salad, and Lime Wedges

## NACHO BAR ..... \$22 per guest

Cantina Nachos with Jalapeño Cheese Sauce, Roasted Salsa, Pico de Gallo, and Stone-Ground Tortilla Chips

## HAND-CRAFTED AND COMPOSED PASTAS ..... \$30 per guest

Freshly Prepared Pasta Served with Freshly Baked Garlic Breadsticks and Lavosh

**House-Rolled Penne Pomodoro**

Vine-Ripened Stewed Tomatoes, Sweet Basil, Cold Pressed Olive Oil, and Parmigiano Reggiano

**Italian Cheese Tortellini**

With Feathered Mozzarella Cheese, Short Rib Bolognese

**Farfalle Shrimp Carbonara**

Smoked Pancetta, Baby Shrimp, Season’s Best Peas, Cracked Black Pepper, and Parmesan Broth



**GF - GLUTEN FRIENDLY / VG - VEGAN**

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# SIGNATURE CARVING STATIONS

Stations are designed for 90 minutes of service and a minimum of 25 guests. Stations must be ordered for the entire group and are served with artisan breads. Meat portions are based on five (5) ounces per guest.

A chef attendant is required for action stations at a fee of \$175 per 75 guests.

<b>Harris Ranch Prime Tenderloin</b> .....	\$41 per guest
Au Gratin Potatoes, Braised Leeks, and Garlic Au Jus	
<b>1855 Angus Beef Tenderloin</b> GF.....	\$36 per guest
Whipped Potato Puree, Parmesan Haricot Verts, and Fresh Horseradish Cream	
<b>Pepper-Crusted Prime Rib</b> .....	\$37 per guest
Charred Asparagus, Oven Roasted Red Bliss Potatoes, and House Demi Glace	
<b>Cracked Black Peppercorn New York Strip</b> .....	\$32 per guest
Confit Fingerling Potatoes, Classic Caesar Salad with Grilled Crostini, and Bordelaise Sauce	
<b>Slow-Cooked Salt &amp; Pepper Smoked Brisket</b> .....	\$30 per guest
Poblano Roasted Corn, Baked Cavatelli with Aged Cheddar, and Mesquite BBQ Sauce	
<b>Sorghum Syrup-Glazed Honey Ham</b> .....	\$24 per guest
Fresh Snipped Peas, Candied Sweet Potato, and Whole Grain Mustard	
<b>Domestic Rack of Lamb</b> GF.....	\$36 per guest
Dauphinoise Potatoes, Charred Asparagus and Tomato, and Mint Chimichurri	
<b>Pork Belly Porchetta</b> .....	\$32 per guest
Roasted Rosemary & Fennel Pollen Rolled Pork Belly Whipped Potato, Snap Pea Sauté with Roasted Sweet Peppers, and Pan Jus	
<b>Roasted Duroc Pork Loin</b> .....	\$26 per guest
Butter-Braised Red Bliss Potatoes, Roasted Brussels with Nueske Bacon, and Orange Blossom Honey Mustard	
<b>Citrus-Marinaded, Free-Range, and Semi-Boneless Whole Chicken</b> .....	\$24 per guest
Rustic Marble Potatoes with Rosemary, Cauliflower Gratin, and Natural Jus	
<b>Mustard-Brushed French-Cut Turkey Breast</b> GF.....	\$25 per guest
Herb-Infused Wild Rice, Three Cabbage Slaw, and Sweet Apple Relish	
<b>Fire-Roasted Sustainable Salmon Filet</b> .....	\$31 per guest
Edamame and Sweet Corn Succotash, Sesame Cabbage Slaw, and Sake Gochujang Vinaigrette	

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# DESSERT RECEPTION STATIONS



# DESSERT STATIONS

Stations are designed for 60 minutes of service and a minimum of 25 guests.  
Stations must be ordered for the entire group.

**Make-Your-Own Ice Cream Sundae**..... \$17 per guest

A chef attendant is required for action stations per 75 guests at a fee of \$175 each

Choice of Two Ice Cream Flavors: Vanilla, Chocolate, Strawberry, or Coffee Ice Cream  
Served with Chopped Peanuts, Sprinkles, Cherries, Chocolate Chips, M&M's, Crushed Oreos, Whipped Cream, and Chocolate, Caramel, and Raspberry Sauce

**Fruit and Sorbets** **GF**..... \$16 per guest

Fruit Salad with Pineapple, Assorted Melons, and Mangos with Mint Syrup  
Sorbets: Mango, Lemon, Raspberry

**Fresh Fruit Frenzy** **GF**..... \$15 per guest

A Beautiful Display of the Most Exotic and Unusual Fruits Served with Honey Mint Yogurt Dip

**Make-Your-Own S'mores**..... \$16 per guest

A chef attendant is required for action stations per 75 guests at a fee of \$175 each

Add Ice Cream for an Additional \$4 per Guest

Chocolate Brownies Cookies and Fresh Baked Chocolate Chip Cookies Served with Fire-Roasted Marshmallow Fluff, Chocolate Ganache, and Toasted Graham Cracker Crumbs

**Popcorn Station**..... \$13 per guest

Three Individually Packed Flavors: Caramel, Cookies and Cream, and Chocolate Tide  
Served with "Fruity" Cereal Milk

**The Classic Flambé**..... \$17 per guest

A chef attendant is required for action stations per 75 guests at a fee of \$175 each

Bananas Foster with Fresh Cut Bananas and Myers Rum, Cherries Jubilee with Dark Sweet Cherries, Served Over Vanilla Bean Ice Cream



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# DESSERT STATIONS

Stations are designed for 60 minutes of service and a minimum of 25 guests.  
Stations must be ordered for the entire group.

**Dessert Cocktails** ..... \$16 per guest

Your Favorite Drinks In Dessert Form, Served In A Glass

Piña Colada – Roasted Brown Sugar Pineapples, Coconut Cream **GF**

Cherry Martini – Grand Marnier Mousse, Orange Curd, Whipped Cream **GF**

Cherry Bomb – Frangipan, Amaretto Cherries, Toasted Almonds

**Shortcake Station** ..... \$15 Per Guest

Strawberries & Cream – Pound Cake, Sugared Strawberries, Whipped Cream

Black Forest – Devils, Cherries In Syrup, Whipped Cream, Chocolate Shavings

Tropical Cream – Coconut Cake, Mango Curd, Coconut Cream

**Corner Cakes Display** ..... \$15 per guest

Cappuccino Cupcake – Chocolate Cupcake with Cappuccino Dusted Buttercream

Salted Caramel Cupcake – Vanilla Cupcake with Salted Caramel Icing

Red Velvet Cupcake – Cream Cheese Icing

**International Coffee Favorites** ..... \$12 per drink

An attendant fee is required at a fee of \$175 per 75 guests

A Variety of Coffees Prepared by Our Staff to Include Irish, Spanish, Café Brûlot, French, and Jamaican  
Served with Whipped Cream, Cinnamon Sticks, Orange Twists, Chocolate Shavings, and Sugar Sticks



**GF - GLUTEN FRIENDLY / VG - VEGAN**

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 25% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

# DESSERT Á LA CARTE

Stations are designed for two hours of service and a minimum of 25 guests.  
Stations must be ordered for the entire group.

<b>Assorted Chocolate Bonbons</b> .....	<i>\$70 per dozen</i>
<b>White and Dark Chocolate-Dipped Strawberries</b> <i>GF</i> .....	<i>\$70 per dozen</i>
<b>Assorted French and Italian Pastries</b> .....	<i>\$65 per dozen</i>
<b>Assorted Biscotti</b> .....	<i>\$58 per dozen</i>
<b>Homemade Cookies</b> .....	<i>\$58 per dozen</i>
<b>Assorted Cupcakes</b> .....	<i>\$56 per dozen</i>
<b>Assorted Cheesecake Pops</b> .....	<i>\$84 per dozen</i>
<b>Freshly Brewed Coffee, Tea, and Decaf</b> .....	<i>\$98 per gallon each</i>



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# DINNER BUFFETS



# DINNER BUFFETS

Dinner Buffets are designed for 90 minutes of service and a minimum of 25 guests. All menu items are served with iced water, freshly brewed coffee, iced tea, hot tea, and our Sunseeker freshly baked bread service.

## MAURY'S STEAK HOUSE .....\$125 per guest

### New Age Blue Cheese Wedge

Young Iceberg, Sun-Dried Tomato, Shaved Red Onions, Maytag Blue Cheese, Scissor-Cut Herbs, and Buttermilk Blue Cheese Dressing

### Vine-Ripened Tomato Panzanella

Season's Best Tomato, Hand-Torn Croutons, Pickled Shallots, Lavender Basil, and Cold Press Olive Oil Vinaigrette

### Toasted Quinoa and Sorghum Salad

Red and White Quinoa, Braised Sorghum, Grape Tomatoes, Field Arugula, Roasted Sweet Corn, and Lemon Chive Emulsion

### Prime-Cut New York Strip Loin

Hand-Foraged Mushrooms, Crispy Shallot, and Sauce Bordelaise

### Pan-Roasted French-Cut Chicken Breast **GF**

Confit Heirloom Carrots, Butter Braised Leeks, Blistered Sweet Peppers, and Creamed Vermouth Emulsion

### Olive Oil-Poached Sustainable Salmon **GF**

Charred Asparagus Tips, Shaved Fennel, and Meyer Lemon Vinaigrette

### Garden-Fresh Brussels Sprouts **GF**

Hand-Cut and Caramelized Brussels Sprouts, Candied Pecans, Balsamic Glaze, and Cracked Black Pepper

### Garlic-Infused Pomme Puree

with Black Truffle

### Hearth-Baked Artisan Bread and Butter Display

## SWEET

### Peanut Butter Bars

### Vanilla Bean Creme Brulee **GF**

### Cheesecake with Berries



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# DINNER BUFFETS

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**ISLAND FLAIR** ..... \$115 per guest

## Coastal Farmers Basket

Delicate Field Greens, Shaved Young Carrots, European Cucumbers, Pea Tendrils, Herb Croutons, and Confit Garlic Emulsion

## Handpicked Tomato and Melons **GF**

Brandywine Tomatoes, Seasonal Melon, Mozzarella Cheese, and Shallot Balsamic Reduction

## Roasted Cauliflower Salad **GF**

Season's Best Rainbow Cauliflower, Dried Golden Grapes, Toasted Sunflower Seeds, Young Spinach, and Citrus Vinaigrette

## Flame-Grilled Caribbean Chicken

Marinated Tomatoes, Cilantro, and Kaffir Lime Glaze

## Soy-Glazed Angus Flank Steak

Cracked Green Olives, Sun-Dried Tomatoes, and Brown Sugar Soy Gastrique

## Macadamia Nut Crusted Mahi Mahi

Atlantic-Caught Mahi Mahi, and Mango Papaya Salsa

## Crispy Fried Plantain Tostones

Roasted Garlic Shallot Butter and Minced Chives

## Coconut-Pineapple Rice

with Toasted Coconut

## Hearth-Baked Artisan Bread and Butter Display

## SWEET

### Key lime Tarts

### Tropical Parfaits **GF**

### Tropical Fruit Plate with Seasonal Fruits and Melons



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# DINNER BUFFETS

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## THE FARMER'S MARKET .....\$120 per guest

### Florida Harvest Salad **GF**

Hand-Torn Kale, Field Artichokes, Heirloom Cherry Tomatoes, Shaved Bermuda Red Onion and Organic Sprouts, Crumbled Laura Chanel Goat Cheese, and Haas Avocado Ranch Dressing

### Marinated Purple Cabbage Cole Slaw **GF**

Shredded Purple Cabbage Tossed with Young Electric Carrots, Sweet Fuji Apples, Golden Raisins, Candied Walnuts, and Orchard Apple Cider Vinaigrette

### Artisanal Farfalle Pasta

Wilted Vine-Ripe Tomatoes, Cracked Nicoise Olives, Arrowleaf Spinach, Flash-Fried Capers, Marinated Crimson Red Beans, and Aged Parmesan Emulsion

### Hearth Oven-Roasted Herb Lemon Chicken **GF**

Charred Florida Lemons, Sautéed Early Morning Market Vegetables, and Hand-Crushed San Marzano Tomato Pan Jus

### Cast Iron-Seared Wild-Caught Salmon **GF**

Olive Oil-Poached Garden Broccolini, Farmers Best Carrots, and White Wine Citrus Nage

### House-Cooked Low-and-Slow Center Cut Short Rib

Roasted Garlic Sweet Peas, Holland Red Peppers, and House-Simmered Demi Glace

### Peak of Season Garden Peas **GF**

English, Snow, and Sugar Snap Peas, Nueske Bacon Lardons, Flash-Fried Mint, and Smoked Compound Shallot Butter

### Clay Pot Saffron Rice

Caramelized Shallot and Leeks, Blistered Red Pepper

### Hearth-Baked Artisan Bread and Butter Display

## SWEET

### Warm Peach Cobbler

### Cherry Almond Cream Cups

### Mixed Fruit Salad with Mint Syrup **GF • VG**



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# DINNER BUFFETS

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## UPSCALE FLAVORS .....\$130 per guest

### Classic Caesar Salad

Romaine Hearts, Parmesan Lavosh, Pea Sprouts, and Creamy Caesar Dressing

### Salt-Baked Beets and Mozzarella **GF**

Mixed Greens, Salt-Baked Beets, Fresh Mozzarella, Citrus Supremes, and White Balsamic Vinaigrette

### Garden Vegetables **GF • VG**

Young Carrots, Parsnips, Shaved Jicama, Toasted Pepitas, and Sweet Cranberry Mint Dressing

### Cage-Free Confit Chicken Thighs **GF**

Boneless Confit Chicken Thigh, Roasted Artichoke Hearts, Kalamata Olives, Sweet Basil, and Lemon Butter Reduction

### Pan-Seared Petite Filet Mignon

Blistered Baby Sweet Peppers, and Tarragon-Infused Glace de Veau

### Broiled Gulf-Caught Grouper **GF**

White Cannellini Bean Ragout, Blistered Heirloom Tomato, and Lemon Thyme Vinaigrette

### Hand-Rolled Butternut Squash Ravioli

Toasted Nuts, Flash-Fried Capers, Chives, and Brown Butter Sage Emulsion

### Flash Fried Rainbow Fingerling Potato

Fine Herbs, Roasted Shallot

### Hearth-Baked Artisan Bread and Butter Display

## SWEET

### Avolino Bars

### Chocolate Pot de Creme **GF**

### Berry Puff Stacks



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# DINNER BUFFETS

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## STRETTO'S COASTAL ITALIAN .....\$120 per guest

### Tuscan Salad

Fresh Romaine Hearts and Red Radicchio Lettuce, Shaved Fennel with Sliced Roma Tomatoes, Balsamic Croutons, Hand-Shaved Parmigiano Reggiano Cheese, and Champagne Vinaigrette

### Cured Ham and Marinated Asparagus **GF**

Marinated Farm-Fresh Asparagus, Fire-Charred Red Peppers, Shaved Prosciutto, Cold Pressed Olive Oil, and Organic Butter Leaf Lettuce

### Italian Table Salad **GF**

Hand-Mixed Garden Greens, Shaved Cucumber, Watermelon Radish, Chickpeas, Aged Provolone, and Wooden Bowl-Whisked Balsamic Vinaigrette

### Herb and Garlic Aioli-Crusted Chicken Breast

Braised Rosemary White Beans and Wilted Tuscan Kale, and Parmigiano Reggiano

### Roman-Style Charred Sirloin

Marinated Center-Cut Sirloin, Cracked Pepper Bocconcini Mozzarella, Extra Virgin Olive Oil, Tomato Basil-Braised Ratatouille Vegetables

### Pan-Seared Corvina **GF**

Sliced Black Olives, Oven-Roasted Garlic, Handpicked Thyme Petals, and Sweet Shallot Brodo

### White Cheddar Carbonara

Crispy Pancetta, Sweet Green Peas, Traditional Cavatelli Pasta, and White Wine Cream Sauce

### Pasta Primavera

Garden Vegetables, Garlic Oil

### Hearth-Baked Artisan Bread and Butter Display

## SWEET

### Pistachio Creme Brulee **GF**

### Cannoli

### Tiramisu Cups



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# DINNER BUFFETS

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## FLORIDA EXPERIENCE .....\$120 per guest

### Young Spinach and Frisée

Cold Smoked Nueske Bacon, Crumbled Maytag Blue Cheese, Shaved Red Onion, and Green Goddess Dressing

### House Farfalle and Herb Salad

Artichoke Hearts, Red Onion, Nicoise Olives, Shaved Fennel, Feta Cheese, and Lime Vinaigrette

### Poached Hearts of Palm Salad **GF**

Yellow and Red Heirloom Tomatoes, Garden Asparagus, and Red Wine Vinaigrette

### All-Natural Chicken Breast in Puttanesca Sauce

Stewed Tomatoes, Flash-Fried Capers, Cracked Green Olives, and Chili Flakes

### Black Pepper-Braised Short Rib

Caramelized Asparagus, and Sweet Onion and Merlot Reduction

### Cajun Blackened Lane Snapper **GF**

Diced Sweet Peppers, Andouille Sausage, and Spicy Creole Cream Sauce

### Season's Best Grilled Young Vegetables **GF**

Tender Baby Carrots, Sunburst Squash, and Mini Zucchini

### Boursin Cheese Whipped Potatoes

Rosemary Essence

### Hearth-Baked Artisan Bread and Butter Display

## SWEET

### Orange Meringue Tarts

### Crème Fraiche Cream with Sugared Strawberries **GF**

### Banana Cake with Cream Cheese Icing



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# DINNER BUFFETS

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**SUMMER BBQ** .....\$105 per guest

## Campfire Coleslaw

Hand Cut Cabbage Tossed in Classic Dressing **GF**

## B-Red Spud Salad

Baby Red Bliss Potatoes, Cheddar Cheese, Scallion, and Cracked Pepper Mayo **GF**

## Cucumber, Tomato, and Onion Salad

European Cucumber, Beefsteak Tomatoes, Sweet Red Onion, and Sherry Vinaigrette **GF • VG**

## Dry-Rubbed Beef Brisket

Slow Cooked, House Made BBQ Sauce, and Crispy Onions

## Char-Grilled Young Chicken

Bone-In, Brown Sugar-Brined, and Apple Ancho Whiskey Sauce

## Sugar Cane BBQ Mahi

Shaved Mango, Fresh Herbs, and Smoked Mango BBQ Sauce

## Milk Poached Corn on the Cob

Shaved Parmesan, Sea Salt, and Shallot Butter **GF**

## Southern Style Baked Beans

Applewood Bacon, Brown Sugar, and Molasses

## SWEET

### Strawberry Shortcake Trifle

### Coconut Cream Tarts

### Warm Apple Pecan Crisp



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# PLATED THREE-COURSE DINNER



# PLATED DINNERS

All menu items are served with iced water, freshly brewed coffee, iced tea, hot tea, and our Sunseeker freshly baked bread service.

## SELECT ONE SALAD

**Traditional Caesar Salad**

Hearts of Romaine Lettuce Leaves, Herbed Croutons, Shaved Parmesan, and Lemon Garlic Emulsion

**Sweet Gem Lettuce Salad**

Sweet Gem Lettuce Leaves, Tear Drop Tomatoes, English Cucumbers, Herbed Croutons, Shaved Watermelon Radishes, and Meyer Lemon Vinaigrette

**Traditional Wedge Salad**

Shaved Sweet Onions, Baby Heirloom Tomatoes, Smoked Nueske Bacon, and Maytag Blue Cheese with Buttermilk Dressing

**Citrus Kale Salad GF**

Scissor-Cut Kale and Frisée, Marinated Oranges, Wilted Cranberries, and Toasted Almonds with Pomegranate Emulsion

**Heirloom Tomato and Fresh Mozzarella Salad GF**

Tender Field Greens, Spiced Arugula, Creamy Fresh Mozzarella, and White Balsamic Pesto Vinaigrette



## SELECT ONE ENTRÉE

- Slow-Roasted Chicken Breast GF** ..... \$115 per guest  
Confit Fingerling Potatoes, Snipped French Beans, Charred Pearl Onions, and Citrus Emulsion
- Red Wine-Braised Beef Short Rib**..... \$120 per guest  
Lemon Asparagus Tips, Honey Roasted Heirloom Carrots, and Olive Oil Pomme Purée with Natural Reduction
- Center-Cut Angus Beef Filet Mignon GF**..... \$125 per guest  
Parmesan Potato Gratin, Snipped French Beans, and Blistered Cherry Tomatoes with Red Wine Reduction
- Pan-Seared Ora King Salmon** ..... \$118 per guest  
Creamed Farro Risotto, Charred Corn, and Sweet Sugar Snap Peas with Shallot and Tomato Jam
- Gulf-Caught Black Grouper GF** ..... \$120 per guest  
Sweet Coconut Jasmine Rice, Chili Dusted Kohlrabi, Charred Baby Pepper, Kaffir Lime Butter Sauce
- Butter-Basted Line-Caught Mahi Mahi**..... \$116 per guest  
Buerre Noisette and Sage Orzo, Fresh-Snipped French Beans, Crispy Leeks and Holland Red Pepper Gastrique
- Citrus and Herb-Crusted Swordfish** ..... \$116 per guest  
Butter-Braised Pearl Pasta, Sunburst Squash, Early Zucchini, and Peruvian Sweet Pepper Nage

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# PLATED DINNERS

All menu items are served with iced water, freshly brewed coffee, iced tea, hot tea, and our Sunseeker freshly baked bread service.

## SELECT ONE VEGETARIAN

### Variations of the Farmer's Garden **VG**

Roasted Electric Carrots, Confit Field Potatoes, Crispy Cauliflower, Wilted Arrowleaf Spinach, and San Marzano Tomato Emulsion

### First Pressed Tofu Agedashi **VG**

Braised Beluga Lentils, Shaved Carrot and Peppergrass Salad, and Pineapple and Citrus Agrodolce

### Organic Vegetable Paella **VG GF**

Saffron-Steeped Spanish Rice, Seasonal Market Vegetables, Marinated Queen Olives, Spiced Roasted Cashews, and Fresh Herbs

## SELECT ONE DESSERT

### Vanilla Bean Mousse

Chocolate Custard, Sugared Strawberries & Whipped Cream

### Mango Tart

Coconut Cream, Tropical Slaw, Guava Sauce

### Chocolate Truffle Slice

Cappuccino Cream, Caramel Sauce

### Lemon Cheesecake

Lemon Curd Sauce, Graham Sprinkle, Blueberries

### Red Velvet Cake

Cream Cheese Mousse, Berries in Vanilla Bean Syrup



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# BEVERAGE & BAR PACKAGES



# OPEN BAR PACKAGES

A Fully Stocked Bar Featuring a Selection of Liquor, Sommelier-Selected Wines, Assorted Beers, Soft Drinks, Sunseeker Spring Bottled Water, and Juice Mixers. Upgrade Wine on Open Bar Packages for an Additional \$4 per Guest

## SELECT BRANDS

SKYY Vodka, Bombay Gin, Cruzan Light Rum, Oak and Palm Spiced Rum, Jim Beam Bourbon, Dewar's Blended Scotch, Seagram's 7 Crown Whiskey, Exotico Blanco Tequila

### HOUSE SELECTION OF SELECT WINES:

Coastal Vines Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

Soft Drinks, Juice, and Sunseeker Spring Bottled Water

One Hour \$28.00, each additional hour \$15.00 per Person

## ULTRA BRANDS

Absolut Vodka, Tanqueray Gin, Templeton 4 Year Rye, Johnnie Walker Red Label Blended Scotch, Crown Royal Whiskey, Don Julio Blanco Tequila

### HOUSE SELECTION OF ULTRA WINES:

Cloudy Bay Sauvignon Blanc, St. Francis Chardonnay, Cherry Pie "Three Vineyards" Pinot Noir, Substance Cabernet Sauvignon

Soft Drinks, Juice, and Sunseeker Spring Bottled Water

One Hour \$34.00, each additional hour \$17.00 per Person

## PREMIUM BRANDS

Ketel One Vodka, Hendrick's Gin, Brugal Añejo Rum, Woodford Reserve Bourbon, Johnnie Walker Black Label Scotch, Casamigos Blanco Tequila

### HOUSE SELECTION OF PREMIUM WINES:

Groth Sauvignon Blanc, Chalk Hill Chardonnay, Inscription Pinot Noir, Juggernaut Cabernet Sauvignon

Soft Drinks, Juice, and Sunseeker Spring Bottled Water

One Hour \$38.00, each additional hour \$19.00 per Person

## ALL BAR TIERS INCLUDE YOUR CHOICE OF 3 BEERS:

**DOMESTIC:** Budweiser, Miller Light, Michelob Ultra, Blue Moon, Samuel Adams Boston Lager

**IMPORT:** Corona, Stella Artois, Heineken

**CRAFT:** 3 Daughters Beach Blonde Ale, Cigar City Jai Alai

**SELTZERS:** Truly

**CIDERS:** 3 Daughters Key Lime Apple Cider

**SEASONAL OPTIONS AVAILABLE UPON REQUEST**

A Bartender Fee of \$175.00 per Bartender will Apply (One Bartender per 100 Guests) per Four-Hour Period.

A Cashier Fee of \$175.00 per Cashier will Apply for Cash Bars per Four-Hour Period.

Cash Bar Prices are Inclusive of Sales Tax and Service Charge. Cash Bars are Subject to \$750.00 Minimum Sales per Bar.

Should Sales Fall Short of This Minimum, the Host is Responsible for the Additional Amount.

# CONSUMPTION PACKAGES

Hosted on Consumption Bar

## CONSUMPTION BAR

Cocktails .....	Select \$13.00 / Ultra \$15.00 / Premium \$16.00
Wines by the Bottle .....	Select \$49.00 / Ultra \$53.00 / Premium \$61.00
Domestic Beer .....	\$8.00
Imported Beer .....	\$9.00
Soft Drinks .....	\$7.00
Red Bull Energy Drinks .....	\$9.00
Sparkling Water .....	\$7.00
Sunseeker Spring Bottled Water .....	\$6.00

## BEER & WINE BAR PACKAGE

### HOUSE SELECTION OF DOMESTIC & IMPORTED BEERS:

Budweiser, Miller Light, Michelob Ultra, Corona, Heineken, Blue Moon

### SELECT TIER WINES:

Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet Sauvignon

First Hour \$25.00, each additional hour \$15.00 per Person



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# À LA CARTE BEVERAGE SELECTIONS

Cash Bar

<b>Ultra Brands</b> .....	<i>\$19.00 per drink</i>
<b>Sunseeker House Wine Selection</b> .....	<i>\$14.00 per drink</i>
See Wine List	
<b>Select Brands</b> .....	<i>\$17.00 per drink</i>
<b>Premium</b> .....	<i>\$21.00 per drink</i>
<b>Imported &amp; Craft Beers</b> .....	<i>\$12.00 per drink</i>
<b>Domestic Beers</b> .....	<i>\$11.00 per drink</i>
<b>Red Bull Energy Drink</b> .....	<i>\$12.00 per drink</i>
<b>Fruit Juices</b> .....	<i>\$7.00 per drink</i>
<b>Soft Drinks</b> .....	<i>\$9.00 per drink</i>
<b>Sparkling Water</b> .....	<i>\$9.00 per drink</i>
<b>Sunseeker Spring Bottled Water</b> .....	<i>\$8.00 per drink</i>
<b>Cordials</b> .....	<i>\$20.00 per drink</i>
Cointreau, Disaronno, Amaretto, B&B, Bailey’s Irish Cream, Romana Sambuca, Drambuie, Frangelico, Grand Marnier, Hennessy VS Cognac, Kahlua	
<b>Specialty Drinks</b> .....	<i>\$14.00 per drink</i>



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# SPECIALTY BAR PACKAGES

**The Premium Martini Bar** ..... *First Hour \$28.00, each additional hour \$18.00 per Person*  
 From Traditional Martinis to Hand-Crafted Cosmopolitans Made to Order

Belvedere Vodka, Grey Goose Vodka, Ketel One Vodka, Tito's Vodka, Hanson's Organic Vodka, Bombay Sapphire Gin, Tanqueray No. 10 Gin, Hendricks Gin, Langley's No. 8 Gin, Bluecoat American Dry Gin

**Enjoy Flavored Vodkas Poured and Chilled From an Ice Luge** ..... *Beginning at \$400*

**The Premium Margarita Bar** ..... *First Hour \$28.00, each additional hour \$18.00 per Person*  
 Hand-Crafted Margaritas Using the Tequila of Your Choice – All Margaritas Served on the Rocks

Cointreau and Freshly Squeezed Limes  
 Choice of: Patron Silver, Patron Reposado, Patron Añejo, Casamigos Blanco, Casamigos Reposado, Casamigos Añejo, Don Julio Blanco, Don Julio Reposado, Don Julio Añejo

**Florida Cocktails** ..... *FIRST HOUR \$21.00, EACH ADDITIONAL HOUR \$18.00 PER PERSON*  
 Sun Tea, Ranchwater, Mojito

**Bourbon & Whiskey** ..... *First Hour \$22.00, each additional hour \$18.00 per Person*  
 Old Fashion, Manhattan, Inverted Manhattan (Served with Aperol), Whiskey Negroni

**Tiki Rum Bar** ..... *First Hour \$26.00, each additional hour \$14.00 per Person*  
 Mai Tai, Hurricane, Blue Hawaii

**Rosé Wine Bar** ..... *First Hour \$25.00, each additional hour \$13.00 per Person*  
 Featuring Still & Sparkling Wines from Mourvèdre, Tavel, Provence & Sangiovese Regions  
 Enhance Your Bar With Frose for \$9 per Person



Ask Your Catering Manager about Frozen Options; Additional Fees will Apply.  
 Cocktail Consumption Calculated on a One-Ounce-Pour per Drink.

Rock Drinks, Martinis, and Multi-Liquor Drinks Can  
 Therefore Inflate Consumption Figures.

# WINES FROM OUR CELLAR

This is a sample wine menu that will be updated and expanded by our highly trained sommelier staff prior to opening.

## Champagne and Sparkling

Ca' del Bosco Prosecco, Fanciocorta, Italy .....	\$73
Shramsberg Blanc de Noir, California .....	\$93
1818 Brut, France .....	\$105
Taittinger La Francaise, France .....	\$135
Veuve Clicquot, Yellow Label, France .....	\$140
Canard-Duchene P181, France .....	\$175

## White Wines

Chateau Ste. Michelle, Riesling, Washington .....	\$52
Les Glories, Sancerre, France .....	\$62
Schloss Vollrad, Riesling, Germany .....	\$63
Chardonnay, Sonoma Cutrer, California .....	\$68
Daou, Chardonnay, California .....	\$69
Cloudy Bay, Sauvignon Blanc, New Zealand .....	\$72
Santa Margherita, Pinot Grigio, Italy .....	\$79
Groth, Sauvignon Blanc, Napa .....	\$84
Jordan, Chardonnay, Russian River .....	\$95
Newton "Unfiltered" Chardonnay .....	\$95
Twomey, Sauvignon Blanc, California .....	\$98

## Rosé Wine

Whispering Angel, France .....	\$56
Chateau Berne Romance, France .....	\$59
Daou Discovery Rosé, Paso Robles .....	\$82

## Red Wines

Broquel, Malbec, Argentina .....	\$50
Terrazas Reserve, Malbec, Argentina .....	\$55
Educated Guess, Cabernet Sauvignon, Napa .....	\$58
King Estate, Inscription, Oregon .....	\$58
Beran, Zinfandel .....	\$60
Markham, Merlot, California .....	\$66
Cuvaision, Pinot Noir, California .....	\$70
Clos Pegase, Merlot, California .....	\$72
Austin Hope, Cabernet, California .....	\$80
Cloudy Bay, Pinot Noir, New Zealand .....	\$92
Orin Swift Abstract, Red Blend, California .....	\$98
Daou, Bodyguard, Red Blend, California .....	\$105
Twomey, "Bien Nacido" Pinot Noir .....	\$120
Daou Reserve, Cabernet Sauvignon, California .....	\$130



All Prices are Subject to Sales Tax and Prevailing Service Charge.  
Food and Beverage Pricing is Subject to Change without Notice.

Pricing can be Guaranteed up to Three Months Prior to the  
Function if Requested and Confirmed in Writing.