



SUNSEEKER RESORT
FLORIDA GULF COAST | CURIO BY HILTON™

BANQUET MENU



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 Florida Gulf Coast 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 Florida Gulf Coast 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 26% 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:

Butler fees are \$175.00 per butler. 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.



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BREAKFAST BUFFETS



SUNRISE MENU

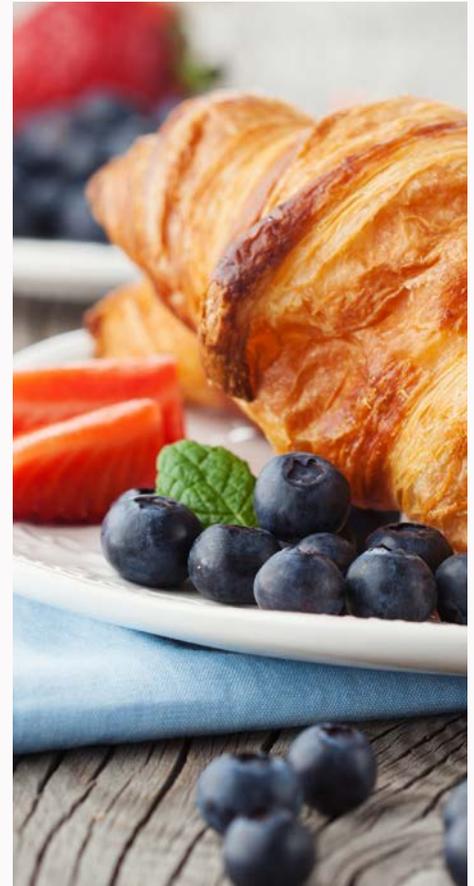
Breakfasts are designed for 90 minutes of service. Add \$4 per guest for an additional 30 minutes of service. Maximum two hours of service. Food and beverage items are not transferable to refreshment breaks.

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 **GF**
- Low-Fat Fruit Yogurts with House-Made Granola
- Warm Oatmeal with Dried Fruit and Brown Sugar
- Freshly Baked Mini Muffins, Danish, Croissants
- Sweet Cream Butter

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 **GF**
- Coconut Milk Chia Pudding, Fresh Berries **GF**
- Choice of One Unique Breakfast Sandwich Selection
- Healthy Cereals and Chilled Milk
- Freshly Baked Mini Muffins, Danish, Croissants
- Sweet Cream Butter



CHARLOTTE COUNTY BREAKFAST \$48 per guest

- | | |
|---|---|
| Fresh Florida Orange Juice, Cranberry Juice, and Grapefruit Juice | Sweet Cream Butter |
| Freshly Brewed Coffees and Teas | Stone Ground Aged Cheddar Grits |
| Sliced Seasonal Melons and Fresh Berries GF | Fluffy Scrambled Eggs GF |
| Healthy Cereals and Chilled Milk | Applewood Smoked Bacon GF |
| Chef's Selection of Yogurts with House-Made Granola | Breakfast Potatoes GF • VG |
| Freshly Baked Mini Muffins, Danish, Croissants | Pork Sausage or Signature Chicken Sausage GF |

GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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.

Smoothie Bar \$19 per guest

Greek Yogurt, Bananas, Green Apple, Diced Pineapple, Diced Mango, Diced Watermelon, Blueberries, Blackberries, Raspberries, Strawberries, Orange Juice, Almond Milk, Whole Milk, Coconut Water, Ice, Spinach, Kale, Protein Powder

Juice Bar \$12 per guest

Green Garden - Kale, Celery, Cucumber, Green Apple, Spinach, and Ginger

The Sun Seeker - Orange, Carrot, Ginger

Purple Up - Red Beets, Watermelon, Cantaloupe, Ginger

Cool Water - Watermelon, cucumber Mint, Ginger

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

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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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 GF

Free-Range Egg Whites, Sun-Roasted Roma Tomatoes, Fresh Spinach, and Smoked Pepper Jack Cheese on Gluten Free Bread

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

Southwestern Wrap GF • VG

Scrambled Tofu With Lemon and Saffron, Black Bean and Roasted Corn Relish, Vegan Cheese, Cilantro, Vegan Wrap

The Mediterranean GF • VG

Crispy Garbanzo Beans, Tabbouleh, Roasted Eggplant, Marinated Tomatoes, 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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SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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 Fruit Platter with Berries	\$6 per guest
Whole Apples, Oranges and Bananas	\$5 per guest
Fruit Skewers	\$52 per dozen
Fruit-Flavored Yogurts	\$52 per dozen

FROM OUR IN-HOUSE BAKERY

Assorted Danish Pastries	\$58 per dozen
Assorted Muffins and GF Muffins	\$62 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	
House-Made Granola Bars	\$60 per dozen
Gluten-Free Muffins: Blueberry, Chocolate or Cranberry Orange	\$62 per dozen
Fudge Brownies GF	\$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.....	\$98 per gallon
Freshly Brewed Decaf.....	\$98 per gallon
Iced Tea.....	\$32 per gallon
Lemonade.....	\$46 per gallon
Fruit Infused Water.....	\$16 per gallon
Orange Juice.....	\$98 per gallon
Selection of Hot Teas.....	\$98 per gallon
Premium Filtered Sunseeker Bottled Water.....	\$6 each
Pellegrino Sparking Water.....	\$7 each
Aqua Panna.....	\$9 each
Assorted Gold Peak Teas.....	\$6 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
Sugarfree Red Bull Energy Drink.....	\$9 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
Chocolate-Dipped Biscotti.....	\$60 per dozen
Rice Crispy Bars.....	\$58 per dozen
Goopy Butter Bars.....	\$48 per dozen
French Macarons.....	\$68 per dozen
Coconut Macaroons.....	\$65 per dozen
Chocolate-Covered Oreos.....	\$65 per dozen
Assorted Candy Bars.....	\$7 each
Assorted Energy Bars.....	\$6 each

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Create your own break by choosing from snacks and beverages.

CRUNCH

Individual Bags of Popcorn	\$58 per dozen
Individual Bags of Trail Mix	\$65 per dozen
Individual Bags of Potato Chips	\$58 per dozen
Individual Bags of Pretzels	\$58 per dozen
Chips and Salsa Bar with Three Fire-Roasted Salsas	\$7 per person
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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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.

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 Gold Peak 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

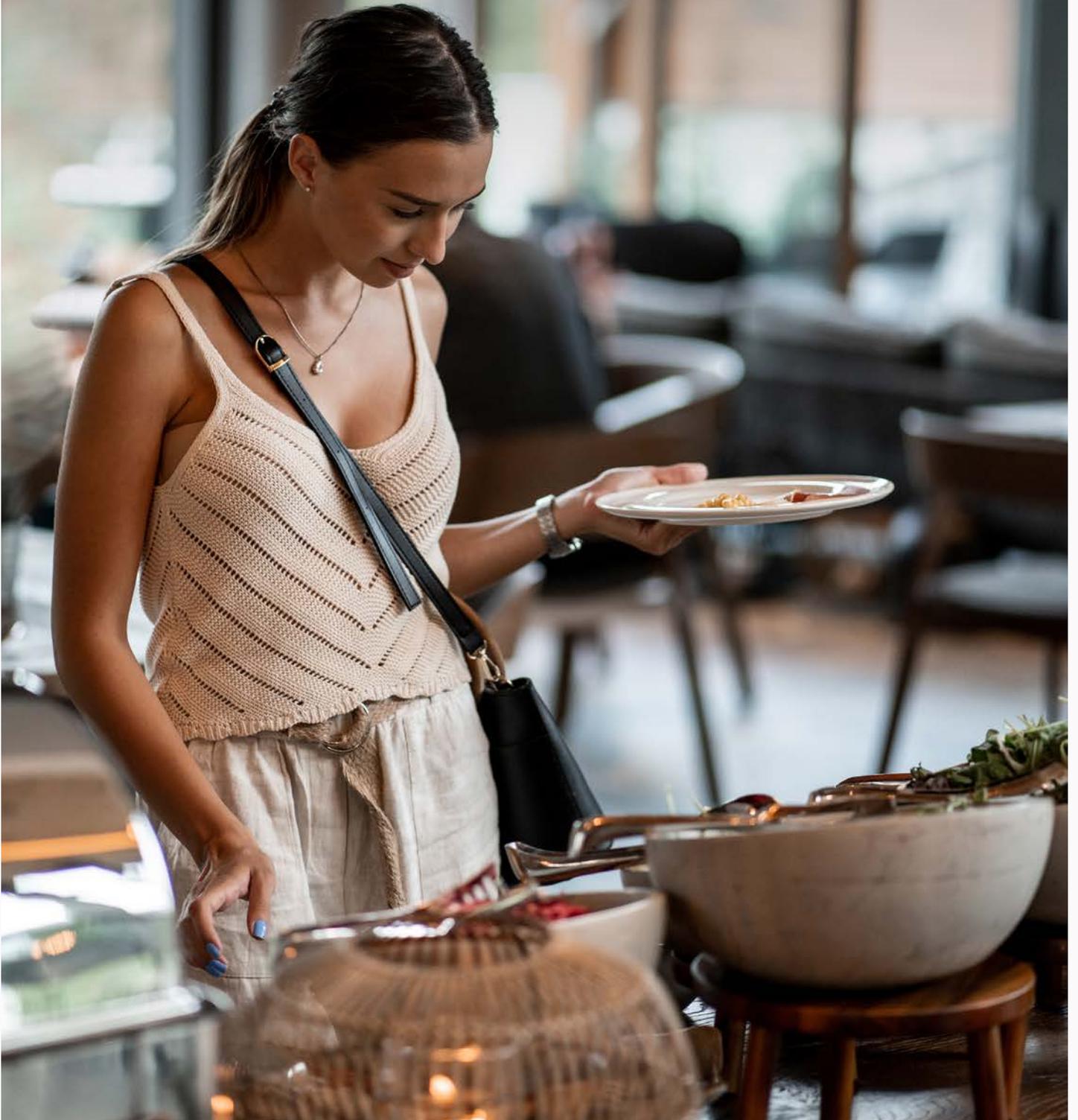
Chilled Smoked Fish Dip with Classic Saltines and Lavosh
 Cuban Sandwich Spring Rolls with Whole Grain Mustard Sauce
 Spicy Charred Poblano Queso Dip with House-Cooked Kettle Chips
 Refreshing Home-Brewed Pineapple Iced Tea



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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 **GF • VG**

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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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 **GF**

Russet Potatoes, Scallion, Cheddar, Sour Cream, and Sea Salt

Organic Kale Salad **GF**

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 **GF**

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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TUESDAY - CUBANO \$58 per guest

COMPOSED SALAD

Tamiami Salad

Iceberg Lettuce, Black Olives, Tomato, Red Onion, Ham, Swiss Cheese, and Oregano Vinaigrette

Spiced Island Greens

Cherry Tomato, Green Onion, Jicama with Peppercorn Peppers, and Pickled Papaya Dressing

ENTRÉES

Mojo Roasted Chicken ^{GF}

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

Havana-Style Beef Picadillo ^{GF}

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 ^{GF}

Braised Kale, Roasted Peppers, and Boniato Potatoes

SWEET

Cuban Coffee Cup with Mojito Cream

Guava Cheese Pastry

Mango Crème Brûlée ^{GF}

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea

Coffee

Iced Water



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WEDNESDAY - COMFORTABLE \$58 per guest

COMPOSED SALAD

Caesar Salad

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

Chilled Cavatappi Pasta **VG**

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

Asparagus Salad **GF**

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

ENTRÉES

Chicken Florentine

Mozzarella Ciliegine, Wilted Spinach, and Parmesan Reduction

Seared Sustainable Salmon **GF**

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 **VG**

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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THURSDAY - SOUTHERN FLORIDA \$58 per guest

COMPOSED SALAD

Handpicked Mixed Greens **GF**

Grape Tomatoes, Sweet Red Onion,
Shaved Carrots, and Balsamic Vinaigrette

Season's Best Tomatoes **GF • VG**

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 • VG**

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

Southern Style Smashed Potato **GF • VG**

Hand Crushed, Garlic, Onion, Fresh Herbs, Olive Oil

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 26% 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 • VG

Young Iceberg, Roasted Corn, Pearl Barley, Pico de Gallo, and Avocado Vinaigrette

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 GF • VG

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 26% 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 • VG**

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

Roasted Garden Vegetables **GF • VG**

Olive Oil, Sea Salt, Cracked Pepper, Fresh Herbs

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

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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



GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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

BEST SELLERS

- Fire Grilled Chicken Empanadas, Cilantro Crema
- Chicken Satay, Thai Peanut Sauce
- Beef Tenderloin Wellington
- Porcini Beef Satay, Roasted Mushroom Cream **GF**
- Blue Crab Cakes, Mango Aioli
- Florida Coconut Shrimp
- Vegetable Spring Roll with Sweet Soy Dipping Sauce **VG**

- Buffalo Chicken Spring Rolls, Blue Cheese Dip
- Hawaiian Chicken Kebab, Soy Glaze
- Duck and Apricot Brandy in Phyllo
- Chicken and Waffles
- Chicken BBQ Biscuit with Smokey BBQ
- Crispy Peking Duck Ravioli, Black Sesame Seeds

- Beef Short Rib Empanada with Manchego
- Mini Shepherd's Pie with Flakey Pie Crust
- Reuben in Rye Puff Pastry
- Meatball Parmesan Sandwich
- Low Country Skewer with Andouille Sausage **GF**
- Pork Belly Skewer with Cilantro Vinaigrette
- Sausage-Stuffed Mushroom **GF**
- Bacon-Wrapped Grouper, Honey Balsamic Glaze **GF**
- Shrimp Potsticker, Grilled Scallion
- Lobster and Black Bean Empanada
- Bacon-Wrapped Shrimp Casino **GF**
- Lobster Cobbler, Sweet Cream
- Spicy Shrimp Chopstick, Soy Dipping Sauce
- Gruyère and Melted Leek Tartlet **VG**
- Ratatouille Tartlet, Balsamic Reduction **VG**



GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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

BEST SELLERS

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

Tomato and Fresh Mozzarella Tartlet, Balsamic Reduction

Beef Tenderloin Bruschetta

Antipasto Tartlet

Wagyu Beef Tartar, Garlic Crostini

Antipasto Lollipops

Smoked Salmon Tartare in Asian Spoon

Mini Brioche New England Lobster Rolls

Cherry Compressed Watermelon, Feta Cheese **GF**

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

Cold Water Lobster Crostini

Ahi Poke with Sweet Watermelon, Asian Spoon

Aged Brie Baguette with Honey Cream, Shaved Pear

Scallop Ceviche **GF**

Tandoori Chicken Pita

BBQ Beef Tenderloin, Bao Bun, Jalapeno Chutney

Salmon Poke Lettuce Wrap

Black bean Hummus, Charred Corn Salad, Micro Cilantro



GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

RECEPTION DISPLAYS



RECEPTION DISPLAYS

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

GRILLED AND RAW CRISPY CRUDITÉS ^{GF}.....\$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



GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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 \$22 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



GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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



GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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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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



GF - GLUTEN FRIENDLY / VG - VEGAN

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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

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STATION PACKAGES



DESIGN YOUR OWN STATION

Craft your own station menu customizing offerings for your event.
 Designed for up to 90 minutes of service and a minimum of 25 guests.
 A chef attendant is required for action stations at one per every 75 guests at a fee of \$175 each.

Tier #1 Menu\$105

- 2 Cold Display Stations
- 1 Warm Display Station
- 1 Action Station

Tier #2 Menu\$135

- 2 Cold Display Stations
- 1 Warm Display Station
- 2 Action Stations

Tier #3 Menu\$150

- 2 Cold Display Stations
- 2 Warm Display Stations
- 2 Action Stations



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COLD DISPLAY STATIONS

Craft your own station menu customizing offerings for your event.
Designed for up to 90 minutes of service and a minimum of 25 guests.

New Age Blue Cheese Wedge

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

Grilled And Raw Crispy Crudités ^{GF}

Raw and Grilled Farm-Fresh Vegetables, Spinach and Kale Ranch, Hummus, Pimento Cheese Spread

Chef's Cheese Shop

Domestic and Imported Block Cheeses Served with Artisan Crackers, Dried Fruit and Honey

Classics Charcuterie Tasting

Cured and Dried Italian Meats, Aged Cheeses, Marinated Tomatoes, Artichokes, Olives

Poke Station

AHI TUNA POKE - Hand Cut Scallions, Sesame Seeds, and Shoyu Poke Sauce

COASTAL SALMON POKE - 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

Antipasto Bites

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

Chilled Day Boat Harvest (Additional \$10pp)

Gulf Shrimp, Mediterranean-Style Marinated Mussels, Oysters On The Half Shell, Cocktail Sauce, Caper Remoulade, Pickled Horseradish, Fresh Lemons, And Tabasco



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

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

WARM DISPLAY STATIONS

Craft your own station menu customizing offerings for your event.
Designed for up to 90 minutes of service and a minimum of 25 guests.

The Bamboo Basket

Chicken Pot Stickers, Spring Rolls, Shrimp Dumpling, Spiced Edamame, Soy Sauce & Chili Sauce

Allegiant Stadium Tasting

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

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

Just Sliders

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

Mac And Cheese

Traditional Three-Cheese Mac and Cheese- Aged Cheddar, Velveeta, and Parmesan Reggiano
Fusilli Lobster Mac and Cheese- Cold Water Lobster, White Cheddar, Mozzarella, Ricotta
Smoked Ham and Peas Cavatelli- Cavatelli, Smoked Ham, English Peas, Beer Cheese Sauce

Duo Risotto Tasting

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

Build-Your-Own Street Taco (Additional \$5)

START - Warm Flour Tortilla

FILL - Braised Pork Carnitas, Grilled Pineapple Salsa, Marinated Grilled and Pulled Chicken, 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

Marinated And Charred Kabobs (Additional \$8)

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

GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE
SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

ACTION STATIONS

Craft your own station menu customizing offerings for your event.
Designed for up to 90 minutes of service and a minimum of 25 guests.
A chef attendant is required for action stations at one per every 75 guests at a fee of \$175 each.

Hand-Crafted And Composed Pastas

Freshly Baked Garlic Bread Sticks and Lavosh, Penne Pomodoro, Stewed Tomatoes, Sweet Basil,
Cold Pressed Olive Oil, Parmigiano Reggiano, Italian Cheese Tortellini with Feathered Mozzarella Cheese,
Short Rib Bolognese, Farfalle Shrimp Carbonara, Smoked Pancetta, Baby Shrimp, Peas, Parmesan Broth

Slow Cooked Salt & Pepper Smoked Brisket

Poblano Roasted Corn, Baked Cavatelli with Aged Cheddar, and Mesquite BBQ Sauce

Sorghum Syrup Glazed Honey Ham

Fresh Snipped Peas, Candied Sweet Potato, and Whole Grain Mustard

Pork Belly Porchetta

Rosemary & Fennel Pollen Rolled Pork Belly, Whipped Potato, Snap Peas, Pan Jus

Roasted Pork Loin

Butter-Braised Red Bliss Potatoes, Roasted Brussels, Bacon, Orange Blossom Honey Mustard

Citrus Marinated Whole Chicken

Rustic Marble Potatoes with Rosemary, Cauliflower Gratin, and Natural Jus

Mustard Brushed Turkey Breast

Herb-Infused Wild Rice, Three Cabbage Slaw, and Sweet Apple Relish

Fire Roasted Sustainable Salmon Filet

Edamame and Sweet Corn Succotash, Sesame Cabbage Slaw, and Sake Gochujang Vinaigrette

Cracked Black Peppercorn Top Round Of Beef

Confit Fingerling Potatoes, Classic Caesar Salad with Grilled Crostini, and Bordelaise Sauce

1855 Angus Beef Tenderloin Gf (Additional \$25)

Whipped Potato Puree, Parmesan Haricot Verts, and Fresh Horseradish Cream

Pepper Crusted Prime Rib (Additional \$19)

Charred Asparagus, Oven Roasted Red Bliss Potatoes, and House Demi Glace

Domestic Rack Of Lamb Gf (Additional \$22)

Dauphinoise Potatoes, Charred Asparagus and Tomato, and Mint Chimichurri

GF - GLUTEN FRIENDLY / VG - VEGAN

GROUPS UNDER 25 GUESTS WILL BE CHARGED AN ADDITIONAL \$250 SERVICE FEE. A CUSTOMARY 26% TAXABLE SERVICE CHARGE & 7% SALES TAX WILL APPLY TO ALL PRICING, SUBJECT TO CHANGE

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 **GF • VG**

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 • VG**

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

Garlic Infused Olive Oil Whipped Potatoes **GF • VG**

Black Truffle, Sea Salt

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 **VG**

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 • VG**

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, Grilled Scallion, and Brown Sugar Soy Gastrique

Macadamia Nut Crusted Mahi Mahi

Atlantic-Caught Mahi Mahi, and Mango Papaya Salsa

Crispy Fried Plantain Tostones **GF • VG**

Roasted Garlic Shallot and Minced Chives

Coconut-Pineapple Rice **GF • VG**

with Toasted Coconut

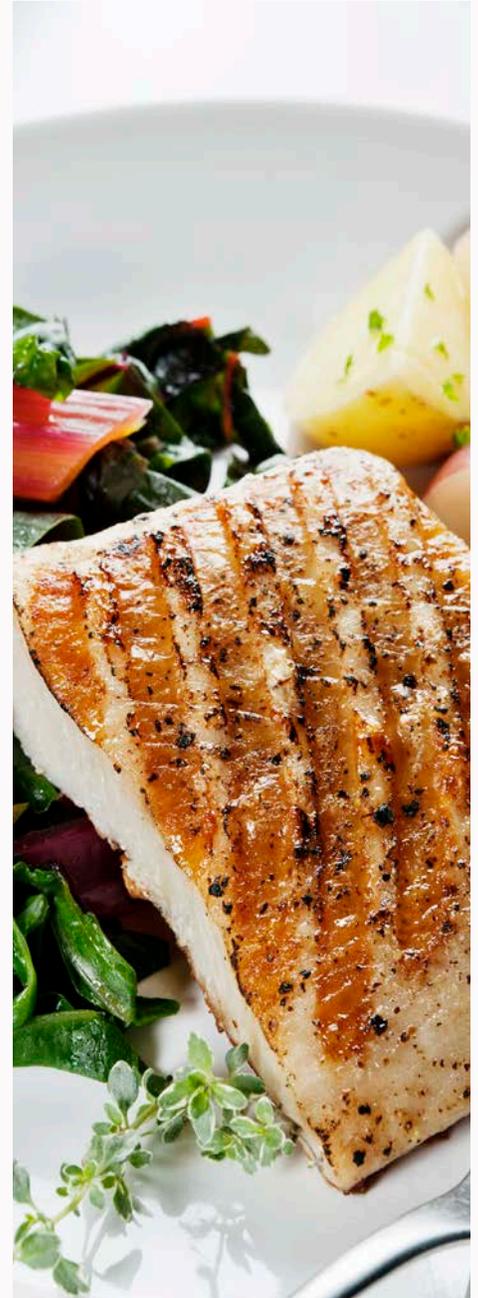
Hearth-Baked Artisan Bread and Butter Display

SWEET

Key lime Tarts

Tropical Parfaits **GF**

Tropical Fruit Plate with Seasonal Fruits and Melons



GF - GLUTEN FRIENDLY / VG - VEGAN

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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 • VG**

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

Artisanal Farfalle Pasta **VG**

Wilted Vine-Ripe Tomatoes, Cracked Nicoise Olives, Arrowleaf Spinach, Flash-Fried Capers, Marinated Crimson Red Beans, and Red Wine Vinaigrette

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 • VG**

English, Snow, and Sugar Snap Peas, Flash-Fried Mint, and Roasted Shallots

Clay Pot Saffron Rice **GF • VG**

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

Roasted Squash & Zucchini GF • VG

Toasted Nuts, Flash-Fried Capers, Chives, Sage Emulsion

Flash Fried Rainbow Fingerling Potato GF • VG

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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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 • VG**

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

Herb and Garlic Aioli-Crusted Chicken Breast **GF**

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

Roman-Style Charred Sirloin **GF**

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 **VG**

Garden Vegetables, Garlic Oil

Hearth-Baked Artisan Bread and Butter Display

SWEET

Pistachio Creme Brulee **GF**

Cannoli

Tiramisu Cups



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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 **VG**

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

Poached Hearts of Palm Salad **GF • VG**

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

All-Natural Chicken Breast in Puttanesca Sauce **GF**

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 • VG**

Tender Baby Carrots, Sunburst Squash, and Mini Zucchini

Boursin Cheese Whipped Potatoes **GF**

Rosemary Essence

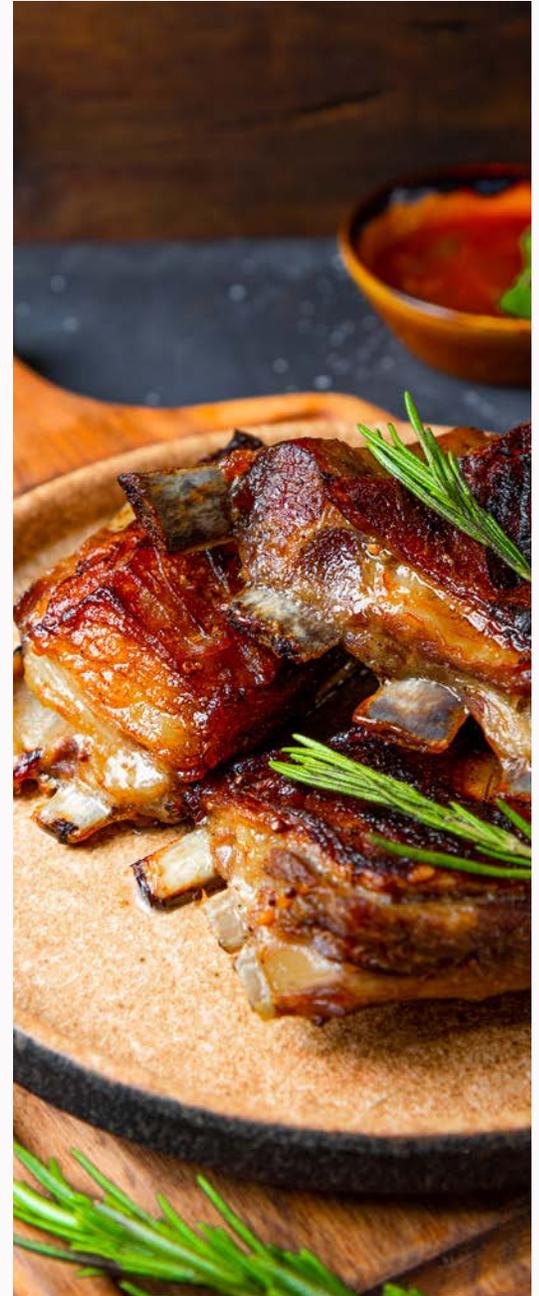
Hearth-Baked Artisan Bread and Butter Display

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. Plated dinners include choice of one salad, entree, vegetarian entree, and dessert. Addition of a third entree will be charged at the higher price point listed. Addition of a fourth entree will require side dishes to be the same for all entrees.

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 Pork Tenderloin Medallions** \$116 per guest
 Butter-Braised Pearl Pasta, Sunburst Squash, Early Zucchini, and Peruvian Sweet Pepper Nage

*Make any entree a “surf & turf” by adding butter garlic shrimp for \$6 per person.

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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 Pepperpress 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

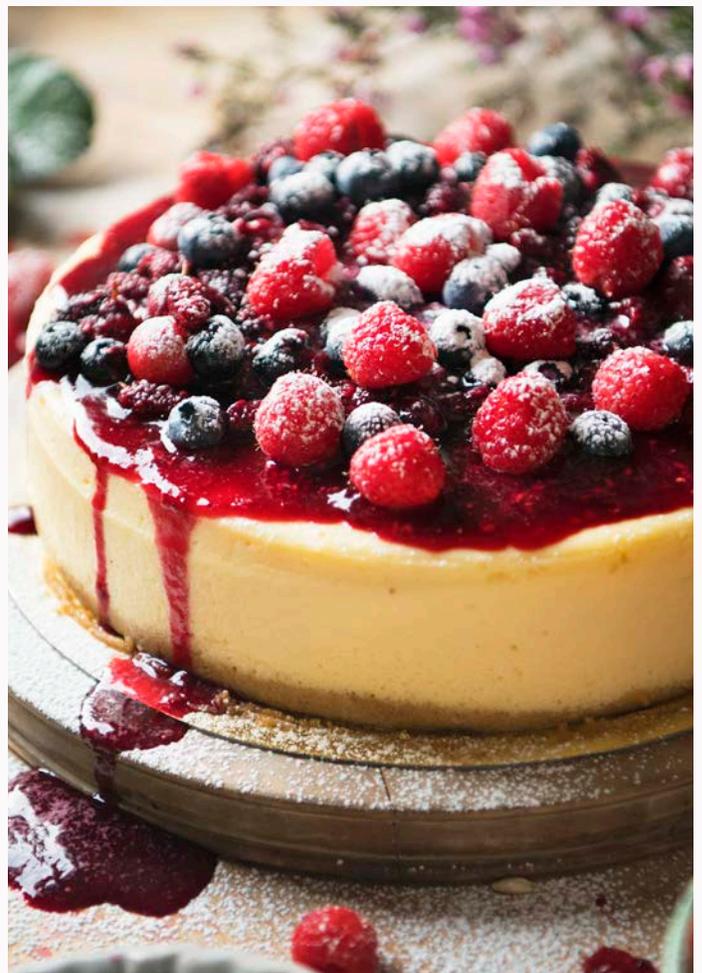
Cappuccino Cream, Caramel Sauce

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. Available liquor and wine upgrades can be secured through your Sunseeker catering convention services contact.

SELECT BRANDS

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Light Rum, Captain Morgan, Jim Beam Bourbon, Dewar's White Label Scotch, Crown Royal Canadian Whisky, Jose Cuervo Tradicional

HOUSE SELECTION OF SELECT TIER WINES:

Dashwood Sauvignon Blanc, Substance Chardonnay, Mathew Fritz Pinot Noir, Rickshaw Cabernet Sauvignon, Torresella Prosecco
Soft Drinks, Juice, and Sunseeker Spring Bottled Water

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

ULTRA BRANDS

Stoli Vodka, Tanqueray Gin, Bacardi Light Rum, Bulleit Bourbon, Johnnie Walker Red Label Scotch, Crown Royal Canadian Whisky, Hornitos Sauza Reposado Tequila

SELECTION OF ULTRA TIER WINES:

Whitehaven Sauvignon Blanc, Chalk Hill Chardonnay, Banshee Pinot Noir, Cannonball Cabernet Sauvignon, La Marca Prosecco
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 Anejo Rum, Woodford Reserve Bourbon, Johnnie Walker Black Label Scotch, Patron Silver Tequila

SELECTION OF PREMIUM TIER WINES:

Te Muna Sauvignon Blanc, Truchard Chardonnay, Ken Wright Pinot Noir, Daou Cabernet Sauvignon, Argyle Brut Sparkling Wine
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, Bud Light, Miller Lite Michelob Ultra

IMPORT: Corona Extra, Corona Light, Heineken, Stella Artois

SELTZERS: High Noon (Assorted)

CRAFT: 3 Daughter's Beach Blonde Ale,

Cigar City Jai Alai IPA, Blue Moon

CIDERS: Angry Orchard

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.

A Customary 26% Taxable Service Charge & 7% Sales Tax will Apply to All Pricing. Subject to Change

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



Cocktail Consumption Calculated on a One-Ounce-Pour per Drink.
 Rock Drinks, Martinis, and Multi-Liquor Drinks Can Therefore Inflate Consumption Figures.

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

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

À LA CARTE BEVERAGE SELECTIONS

Cash Bar

Ultra Brands	<i>\$19.00 per drink</i>
Sunseeker House Wine Selection	<i>\$14.00 per drink</i>
See Wine List	
Select Brands	<i>\$17.00 per drink</i>
Premium	<i>\$21.00 per drink</i>
Imported & Craft Beers	<i>\$12.00 per drink</i>
Domestic Beers	<i>\$11.00 per drink</i>
Red Bull Energy Drink	<i>\$12.00 per drink</i>
Fruit Juices	<i>\$7.00 per drink</i>
Soft Drinks	<i>\$9.00 per drink</i>
Sparkling Water	<i>\$9.00 per drink</i>
Sunseeker Spring Bottled Water	<i>\$8.00 per drink</i>
Cordials	<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	
Specialty Drinks	<i>\$14.00 per drink</i>



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

THE PREMIUM MARTINI BAR

From traditional martinis to hand-crafted cosmopolitans, made to order

Belvedere Vodka, Grey Goose Vodka, Ketel One Vodka, Tito's Vodka, Bombay Sapphire Gin, Tanqueray 10 Gin, Beefeater Gin, Hendrick's Gin

A La Carte: One hour \$28.00, each additional hour \$18.00 per person

In conjunction with a bar package: One hour \$18.00, each additional hour \$10.00 per person

THE PREMIUM MARGARITA BAR

Hand-crafted margaritas using the tequilas of your choice. All margaritas served "on the rocks"

Patron Silver, Patron Reposado, Patron Anejo, Casamigos Blanco, Casamigos Reposado, 21 Seeds Jalapeno Tequila

A La Carte: One hour \$28.00, each additional hour \$18.00 per person

In conjunction with a bar package: One hour \$18.00, each additional hour \$10.00 per person

TIKI RUM BAR

Mai Tai, Hurricane, Blue Hawaii

Captain Morgan Spiced Rum, Bacardi Light, Malibu Coconut Rum, Myers Dark Rum, Appleton Estate Reserve

A La Carte: One hour \$26.00, each additional hour \$14.00 per person

In conjunction with a bar package: One hour \$18.00, each additional hour \$10.00 per person

BOURBON AND WHISKEY BAR

Old Fashioned and Boulevardier

Bulleit Bourbon, Bulleit Rye, Woodford Reserve, Eagle Rare 10Yr

A La Carte: One hour \$22.00, each additional hour \$18.00 per person

In conjunction with a bar package: One hour \$18.00, each additional hour \$10.00 per person

MIMOSA/BELLINI BAR

Torresella Prosecco, Natalie's Orange Juice, Grapefruit Juice, Pineapple Juice, Mango/Orange Juice

Fresh Orange Wheels, Mint Sprigs, Frozen Blackberries Raspberries And Blueberries

A La Carte: One hour \$22.00, each additional hour \$18.00 per person

In conjunction with a bar package: One hour \$18.00, each additional hour \$10.00 per person

Enhance your mimosa/bellini experience with 1818 champagne, expanded juices and garnishes : grapefruit/hibiscus, pomegranate, peach juice, pineapple slices, fronds, strawberries, and fruit sangria for an **Additional \$4.00 Per Person**

BLOODY MARY BAR

New Amsterdam Vodka, House Bloody Mary Mix, Assorted Hot Sauces

Celery Salt Rim, Tajin Rim, Old Bay Rim. Leafy Celery Stalks, Pickle Spears, Lemon Wedges, Lime Wedges, Olives, Cornichons

Skewered Garnishes Except For Celery And Pickle

A La Carte: One hour \$22.00, each additional hour \$18.00 per person

In conjunction with a bar package: One hour \$18.00, each additional hour \$14.00 per person

Enhance your bloody mary experience with Tito's vodka and expanded garnishes: shrimp cocktail, candied bacon, pepperoni, pickled veg, asparagus and oysters for an **Additional \$4.00 Per Person**

Ask your Catering/Convention Services Manager about Frozen Options; Additional Fees will Apply.
A Bartender Fee of \$175.00 per Bartender will Apply (One Bartender per 100 Guests) per Four-Hour Period.

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