



HENDERSON
BEACH RESORT

2026 BANQUET MENU





WELCOME

Meetings and events at Henderson Resort take on new life by stirring the senses. Beautiful décor, invigorating scents, extraordinary catering, all come together to create an unforgettable experience and meaningful event. Our food reflects the rich cultural heritage of the south and incorporates several international flavors. The dishes will enrich the senses and ensure guests go home with a story to tell.

TABLE OF CONTENTS

Continental Breakfast	3-4
Day Breaks	4
Buffet Lunch	7-8
Plated Lunch	9
Box Lunch	10
Reception Hors D'Oeuvres	11
Reception Display	12
Reception Stations	13-14
Reception Carving Stations	22
Plated Dinner	15
Buffet Dinner	16-18
Beverages	19-21
Banquet General Information	22



CONTINENTAL BREAKFAST

All Breakfasts are served with Fresh Brewed Regular and Decaffeinated Coffee, a Selection of Gourmet Herbal Hot Teas, and a Juice bar with a Variety of Fresh Juices.

SUNRISE CONTINENTAL

42 per guest

Whole Fruit | Selection of Apples, Bananas & Seasonal Offerings

Yogurts | Assortment of Individually Packaged with Bake Shop Granola

Pastries | Fresh Baked Pastries and Croissants Served with House made Fruit Compote

Grains | Steel Cut Irish Oats with Raisins, Brown Sugar & Cinnamon

CRYSTAL BEACH CONTINENTAL

48 per guest

Sliced Fruit | Hand Selected Seasonal Berries & Melons with Local Honey

Pastries | Assorted Gourmet Muffins, Sweet Loaves & Breakfast Bundt's

Eggs | Individual Egg White Frittata with Spinach, Tomatoes & Fresh Herbs

Grains | Overnight Oats

Refreshments | Mango-Vanilla Greek Yogurt Smoothies

CONTINENTAL UPGRADES

Assorted Bagels, Whipped Regular, Fruited, & Garlic-Chive Cream Cheese
8 per guest

Crispy Hash Browns with Caramelized Onions & Shredded Cheese
10 per guest

Bacon, Pork Sausage, Chicken-Apple Sausage or Ham
12 Per Guest

Scrambled Eggs
12 per guest

Ham, Egg & Cheese Biscuits
12 per guest

Bacon, Egg & Cheese Croissant
12 per guest

Sausage, Egg & Cheese English Muffin
12 per guest

Huevos Burritos: Scrambled Eggs, Cheddar, Potatoes, Chorizo, Black Beans & Cilantro
15 per guest



CONTINENTAL BREAKFAST

All Breakfasts are served with Fresh Brewed Regular and Decaffeinated Coffee, a Selection of Gourmet Herbal Hot Teas, and a Juice bar with a Variety of Fresh Juices.

RISE AND DINE

52 per guest

Grains | Steel Cut Irish Oats with Raisins, Brown Sugar & Cinnamon

Sliced Fruit | Hand Selected Seasonal Berries & Melons with Local Honey

Yogurts | Assortment of Individually Packaged with Bake Shop Granola

Eggs | Farm Fresh Egg Scramble with Chopped Chives

Meats | Applewood Smoked Bacon & Heritage Pork Sausage Links

Accompaniments | Roasted Red Skin Potatoes with Herb Butter

Pastries | Assorted Gourmet Muffins, Sweet Loaves & Breakfast Bundt's

HENDERSON HOSPITALITY

60 per guest

Grains | Steel Cut Irish Oats with Raisins, Brown Sugar & Cinnamon

Sliced Fruit | Hand Selected Seasonal Berries & Melons with Local Honey

Yogurts | Assortment of Individually Packaged with Bake Shop Granola

Eggs | Southern Scramble with Farm Fresh Eggs, Cheddar Cheese

Meats | Applewood Smoked Bacon & Chicken Apple Sausage

Accompaniments | Skillet Breakfast Potatoes with Sautéed Onions & Peppers and Morning Fresh Buttermilk Biscuits & Sawmill Gravy

Breakfast Breads | Assorted Bagels Served with Whipped Regular, Fruited, & Garlic-Chive Cream Cheese

COASTAL ITALIAN BRUNCH

69 per guest

Sliced Fruit | Hand Selected Seasonal Berries & Melons with Local Honey

Yogurts | Individual Whipped Mascarpone & Ricotta Parfaits, Berry Gelato, Limoncello Crumble and Mint

Tartine | Artisan Sourdough, Avocado, Blue Crab and Tomato Basil Relish

Eggs | Sicilian Scramble with Farm Fresh Eggs, Sun-dried Tomatoes, Wilted Spinach and Parmesan Reggiano

Specialty Eggs | Caprese Benedict with Smoked Salmon, Buffalo Mozzarella, Prosciutto, Roasted Tomatoes, Pesto Hollandaise and Arugula

Meats | Applewood Smoked Bacon, Heritage Pork Sausage Links, and Chicken & Apple Sausage

Breakfast Breads | Lemon-Ricotta Pancakes with Whipped Citrus Mascarpone and Lemon-Honey Sciroppo

Pastries | Lemon Sfogliatella, Berry Bomboloni & Breakfast Cannoli's



DAY BREAKS

LE CAFE

32 per guest

Warm Beignets with Powdered Sugar, Crème Anglaise
Mini Tiramisu & Mocha Mousse Cups
Iced & Hot Coffee Bar with Flavored Syrups and
Chantilly Cream

THE COOKIE JAR

28 per guest

Miniature Cookies | Chocolate Chip, Oatmeal Raisin,
Peanut Butter, White Chocolate Macadamia & Chef's
Seasonal Creation
Chocolate Brownies and Blondies
Whole, Chocolate, Almond-Soy Milk

ENERGY BREAK

38 per guest

Individually Portioned Cheese and Charcuterie Cups
with Artisan Meats, Gourmet Cheese and Crackers
DIY Trail Mix Station | Assorted Nuts, Seeds,
Chocolate Covered Pretzels, Candies, Dried Fruits,
House Made Granola

GARDEN + GLOW

37 per guest

Mini Toast Trio | Avocado & Cucumber on
Sourdough, Smoked Salmon & Lemon-Dill Cream
Cheese on Rye, Curried Egg Salad on Whole Grain
Fresh Pressed Juice Bar | Green Super Juice, Orange
Mango, Carrot Ginger, Blood Orange-Beet
Smoothie Shots | Mango-Vanilla Greek Yogurt and
Banana, Tropical Acai and Pineapple
Seasonal Fruit Skewers

7TH INNING STRETCH

35 Per Guest

Freshly Popped Popcorn
House-Made White Chocolate Pretzel Bark
Roasted Peanuts, Cracker Jacks
Mini Baked Kielbasa Sausage Wrapped in Puff Pastry,
Served Warm with IPA Mustard & Spicy Ketchup
Warm Soft Pretzel Bites with Stout Beer Cheese



CONSUMPTION BREAK ITEMS

BEVERAGES

Coke, Diet Coke, Sprite | *7 each*
Energy Drinks | *9 each*
Still and Sparkling Water | *7 each*
Starbucks Frappuccino or Double Shot Espresso | *12 each*
Vitamin Waters, Red Bull | *9 each*
Bottled Juices | *10 each*
Whole, 2%, Chocolate, or Strawberry Milk | *5 each*
Fresh Brewed Iced Tea with Lemon | *75 per gallon*
Tomato, Apple, Orange or Cranberry Juice | *75 per gallon*
Lemonade | *75 per gallon*
Fresh Brewed Regular and Decaf Coffee | *108 per gallon*
Selection of Gourmet and Herbal Hot Teas | *108 per gallon*

BAKE SHOP

Breakfast Bakery Specialties, Croissants, Muffins | *72 per dozen*
Assorted Bagels with Whipped Regular, Fruit Flavored, Garlic-Chive Cream Cheese | *72 per dozen*
Cinnamon Rolls | *65 per dozen*
Freshly Baked Cookies | *62 per dozen*
Brownies & Blondies | *72 per dozen*
Assorted Scones | *72 per dozen*

INDIVIDUAL BREAK ITEMS

Hand Selected Seasonal Berries & Melons, Local Honey | *15 per guest*
Seasonal Whole Fruit | *7 each*
Assorted Individual Yogurts | *7 each*
Granola Bars | *7 each*
Assorted Candy Bars | *7 each*
Individual Bags of Kettle Chips: Regular, Salt & Vinegar, BBQ | *6 each*
Individual Bags Pretzels, White Cheddar Popcorn | *6 each*



BUFFET LUNCHESES

All Lunches are served with Fresh Brewed Iced Tea and Lemonade.

AMERICAN CLASSICS

65 per guest

Roasted Corn Bisque | Smoked Paprika, Chives

Potato Salad | Red, White and Blue Potato Salad

Coleslaw | Cabbage, Kale, Granny Smith Apples,
Creamy Dressing

Links | Nathan's Jumbo All Beef Hot Dogs with Buns

Sliced Chicken | Grilled Boneless Chicken Thighs with
Smoky BBQ Glaze

Vegan | Grilled Portobello Mushroom Sliders, Sautéed
Peppers & Onions, Pesto Aioli, Kings Hawaiian Rolls

Toppings | Assorted Cheese and Relish Tray and
Ketchup, Mustard, Lettuce, Tomato, Red Onion

Baked Beans | Slow Cooked with Bacon & Brown
Sugar

Corn off the Cob | Butter Braised Sweet Corn

Additional Sides | Kettle Chips

Sweets | Strawberry Shortcake Mini Bundts and Salted
Caramel Brownie Bites

TACO TRUCK

76 per guest

Soup | Spicy Chicken Tortilla, Avocado Crema

Mexican Street Corn Salad | Cotija Cheese, Roasted
Chilis, Cilantro, Lime

Fiesta Salad | Chopped Romaine, Diced Tomato, Pickled
Red Onions, Shredded Cheddar, Avocado-Ranch

Chicken | Sliced Grilled Chipotle Marinated Thighs

Shrimp | Tequila-Lime Marinated

Steak | Sliced Grilled Chimichurri Marinated Skirt Steak

Taco Bar Essentials | Soft Corn and Flour Tortillas

Additional Toppings | Shredded Lettuce, Pico de Gallo,
Cotija Cheese, Shredded Cheddar, Guacamole, Sour
Cream, Salsa Verde, Chipotle Aioli, Pickled Red Onions

Sides | Spanish Rice with Roasted Tomato, Cuban Black
Beans with Roasted Poblanos & Cilantro, Sautéed
Peppers and Onions

Sweets | Mini Tres Leches Cakes, Cinnamon-Sugar
Churros with Chocolate Sauce

SLICE OF PARADISE

68 per guest

Chowder | Curried Crab + Corn Chowder

Florida Cobb Salad | Grilled Chicken Breast, Avocado,
Mango, Boiled Egg, Applewood Bacon, Baby Tomatoes,
Gorgonzola, Mango Sesame + Red Wine Vinaigrettes

Pasta Salad | Grilled Vegetable Pasta Salad

Chicken Salad | Field Greens and Tomato on Mini
Croissant

Mini Muffalettas | Italian Olive Salad, Genoa, Capicola,
Mortadella, Provolone, on Italian Sesame Bread

Turkey Club Wrap | Butter Lettuce, Bacon, Tomato,
Avocado Aioli, on Brioche Bun

Vegetarian Caprese | Buffalo Mozzarella, Sliced
Tomatoes, Arugula, Pesto, on Ciabatta

Sweets | Tangy Lemon Meringue Tarts and Chocolate-
Espresso Panna Cotta



BUFFET LUNCHES

All Lunches are served with Fresh Brewed Iced Tea and Lemonade.

OLIVE AND GRAIN

70 per guest

Soup | Golden Tomato Gazpacho, Coconut Cream Drizzle

Tomato Salad | Heirloom Tomato, Baby Mozzarella Salad, Basil Pesto with Aged Balsamic

Root Salad | Quinoa and Roasted Vegetable Salad with Lemon-Tahini Dressing

Green Salad | Arugula and Frisee, Shaved Fennel, Pickled Red Onions, Orange Segments, Marcona Almonds, Lemon Vinaigrette

Mediterranean Grazing Board | Roasted Garlic and Red Pepper Hummus, Baba Ganoush, Marinated Olives, Grilled Artichokes, Tzatziki, Fiery Harissa, Herb Gremolata, Olive Tapenade, Romesco Sauce, Warm Pita

Chicken | Mediterranean Marinated + Grilled Chicken with Blistered Cherry Tomatoes

Fish | Pan Seared Salmon with Curried Pearl Pasta

Shrimp | Garlic-Thyme Roasted Shrimp, Lemon-Orzo

Sides | Fennel Roasted Cauliflower, Marinated and Roasted Mushrooms

Sweets | Lemon-Almond Cake with Berry Coulis, Whipped Chantilly, Dark Chocolate Sea Salt Tartlets

HENDERSON MARKET

75 per guest

Chili | White Bean Chicken Chili

Chef's Market Salad | Baby Lettuces, Shaved Vegetables, Cherry Tomatoes, Buttermilk Ranch Dressing

Couscous Salad | Roasted Vegetables, Fresh Parsley, Tomatoes, Red Onion, Mint, Olive Oil Vinaigrette

Chicken | Citrus and Herb Brined and Roasted Airline Chicken Breast with Natural Jus

Fish | Pan Seared Faroe Islands Salmon, Maple-Dijon Glaze

Beef | Braised Beef Short Ribs with Red Wine-Tomato Reduction

Sides | Roasted Garlic Herb Smashed Fingerling Potatoes, Brown Butter and Sage Orzo, Roasted Root Vegetables

Sweets | Limoncello-Blueberry Key Lime Tartlets, Dark Chocolate Caramel Pot-de-crème



CURATED PLATED LUNCHESES

All Lunches are served with Fresh Brewed Iced Tea and Lemonade.

SOUTHERN COMFORT

72 per guest

Starter | Baby Kale and Frisée Salad, Cherry Tomatoes, Roasted Sweet Potatoes, Candied Pecans, Pimento Pups, Honey Mustard Vinaigrette

Entrée | Buttermilk-Brined and Roasted Airline Chicken Breast, Stone Ground Cheddar Grit Cake, Sautéed Green Beans, Applewood Bacon, Natural Jus

Dessert | Bourbon Pecan Mason Jar with Whipped Vanilla Chantilly and Salted Caramel

GLOBAL FUSION

76 per guest

Starter | Shaved Fennel and Citrus Salad, Pomegranate Seeds, Toasted Almonds, Lemon Vinaigrette

Entrée | Thai Basil Pesto Skirt Steak, Coconut Jasmine Rice, Baby Bok Choy, Sweet Chili Vinaigrette

Dessert | Mini Mango-Coconut Tart, Lime Chantilly, Candied Ginger

COASTAL FLAIR

80 per guest

Starter | Heirloom Tomato and Stracciatella Salad, Basil Oil, Aged Balsamic, Microgreens

Entrée | Pan-Seared Faroe Islands Salmon, Carrot-Ginger Butter, Curried Red Potatoes, Baby Carrots, Wilted Spinach

Dessert | Coconut Panna Cotta, Passionfruit Gelee, Toasted Almond Tuile

VEGETARIAN

75 per guest

Starter | Quinoa and Roasted Vegetable Salad, Baby Arugula, Dried Cherries, Toasted Pumpkin Seeds, Lemon-Tahini Dressing

Entrée | Moroccan-Spiced Chickpea and Vegetable Stew, Saffron-Infused Israeli Couscous, Charred Courgettes, Harissa-Yogurt Drizzle

Dessert | Chocolate-Avocado Mousse, Raspberry Coulis and Pistachio Crumble



CUSTOMIZED BOXED LUNCHES

All Boxed Lunches are custom built for you and your guests and served with your choice of side, dessert and bottled water. Choose up to three main selections, side choice must be the same for all lunches.

SANDWICHES

50 per guest

Marinated and Grilled Vegetable Wrap, Seasonal Vegetables, Spinach Tortilla, Avocado Aioli, Goat Cheese

Oven Roasted Turkey Breast, Chipotle Aioli, Aged Cheddar, Whole Wheat

Sweet Slice Ham, Pimento Cheese, Applewood Bacon, Deli Croissant

Tuna or Chicken Salad: Field Greens, Tomato, Brioche

Grilled Chicken Caesar Salad Wrap, Parmesan, Herbed Croutons, Flour Tortilla

Roast Beef, Gorgonzola, Horseradish Cream, Butter Lettuce, Oven-Roasted Tomatoes, Pretzel Roll

Thai Chicken Wrap, Alfalfa Sprouts, Cucumbers, Field Greens, Sweet Chili Vinaigrette

Italian Hero, Giardiniera, Sweet Slice Ham, Genoa Salami, Mortadella, Provolone, Ciabatta

SIDES

Irish Potato Salad

Creamy Southern-Style Coleslaw

Roasted Red Pepper Pesto Pasta Salad

Individual Bags of Kettle Chips

DESSERT

Chocolate Chip Cookie

Fudge Brownie

Butterscotch Blondie



RECEPTION HORS D'OEUVRES

Minimum of 25 pieces per selection. Choose to have them tray passed or displayed.

CHILLED WAVES

Heirloom Tomato and Pesto Mozzarella | Balsamic Reduction, Micro Basil | *10 per piece*

Compressed Watermelon Cup | Whipped Feta, Citrus Zest, Garden Herbs | *10 per piece*

Mediterranean Mezze Tartlet | Crispy Phyllo Cup, Hummus, Cucumber-Olive Tapenade | *10 per piece*

Southern Deviled Eggs | Farm Eggs, Wickles Relish, Tomato-Bacon Marmalade | *12 per piece*

Prosciutto + Brie Crostini | Fig Jam, Olive Oil Drizzle, Petite Arugula | *12 per piece*

Local Shrimp Shooter | Cucumber, Lemon Aioli, Gochujang Cocktail | *12 per piece*

Ahi Tuna Taco | Crispy Wonton Shell, Sweet Chili Vinaigrette, Wakame, Chipotle Aioli | *15 per piece*

Colossal Blue Crab Brioche Crostini | Green Goddess, Tomato Chutney, Avocado | *15 per piece*

Seared Scallop Crudo | Jalapeno Ponzu, Crispy Shallots, Micro Cilantro | *18 per piece*

Butter Poached Lobster Tartlet | Parmesan Shortbread, Saffron Aioli, Chives, Tobiko | *20 per piece*

COASTAL FLAMES

Mac and Cheese Bite | Smoked Gouda and Gruyere, Chipotle Aioli | *10 per piece*

Vegetable Spring Roll | Sweet Chili Marmalade | *10 per piece*

Boneless Fried Chicken Bite | Chipotle Honey, Maldon Salt | *12 per piece*

Truffle Parmesan Arancini | Saffron Aioli | *12 per piece*

Mini Beef Wellington | Truffle Aioli | *15 per piece*

Wagyu Short Rib Croquette | Horseradish Aioli, Pickled Onion | *15 per piece*

Lamb Kofta Skewer | Tzatziki, Pomegranate | *15 per piece*

Duck Confit Empanada | Cherry Gastrique | *18 per piece*

Bacon Wrapped Scallop | Maple Mustard, Chives | *18 per piece*

Gulf Grouper Bite | Crispy Panko, Citrus-Caper Aioli | *18 per piece*



RECEPTION DISPLAYS

We recommend a minimum of three (3) stations if Action Stations and Displays are planned as a dinner alternative.

ARTISAN CHEESE BOARD

44 per guest

Hand-Selected Farmhouse Cheeses, Honeycomb, Fig Chutney, Dried Fruits, Mixed Nuts, Gourmet Crackers and Bake Shop Breads

EUROPEAN CHARCUTERIE

46 per guest

Genoa and Finocchiona Salamis, Sopressata, Prosciutto, Mortadella, Capicola, Marinated Olives, Cornichons, Caper Berries, Mustards, Aiolis, Crostini

MEDITERRANEAN ANTIPASTI TABLE

48 per guest

Marinated Cherry Tomatoes, Baby Mozzarella, Basil, Roasted Peppers, Marinated and Grilled Artichokes, Pickled Vegetables, Olives, Infused Olive Oil, Focaccia, Grissini

CRUDITE

20 per guest

Fresh Selection of Seasonal Vegetables served with Ranch, French Onion, and Blue Cheese Dipping Sauces

SUSHI

45 per guest (Based on 6 pieces per guest)

Additional Rolls | 28 per roll

California Roll, Spicy Tuna, Shrimp Tempura, Veggie Roll

BOUNTY OF THE GULF

72 per guest

Poached Gulf Shrimp, Freshly Shucked Oysters, Snow Crab Cocktail Claws, Smoked Fish Dip with Marinated Crackers, Classic Accompaniments: Gochujang Cocktail, Shallot Mignonette, Fresh Horseradish, Lemon



RECEPTION STATIONS

We recommend a minimum of three (3) stations if Action Stations and Displays are planned as a dinner alternative.

MEDITERRANEAN MEZZE AND KEBAB BAR

56 per guest

Lamb and Chicken Skewers, Falafel, Hummus, Baba Ganoush, Tzatziki, Pita, Naan, Pickled Vegetables

ASIAN STREET MARKET

58 per guest

Dim Sum Steamer Baskets, Bao Buns with Pork Belly and Hoisin, Crispy Pork Potstickers, Ponzu with Jalapeno and Sweet Chili Vinaigrette Dipping Sauces

SPANISH TAPAS

60 per guest

Ham and Mediterranean Gouda Croquettes with Smoked Tomato Aioli, Patatas Bravas with Smoked Paprika, Lamb and Conecuh Albondigas with San Marzano Sauce, Gambas al Ajillo

MAC ATTACK

45 per guest

Individual Servings of Gourmet Mac n Cheese Presented in Individual Cast Iron Skillets
Southern Classic | White Cheddar and Smoked Gouda, Bacon Breadcrumbs

Buffalo Chicken | Buffalo Butter, Blue Cheese, Celery Crunch

Truffle and Wild Mushroom | Parmesan, Garden Herbs, Lemon Gremolata

DESSERT STATIONS

We recommend a minimum of three (3) stations if Action Stations and Displays are planned as a dinner alternative.

MINIATURE PATISSERIE TABLE

29 per guest

Selection of Bite-Size Eclairs, Fruit Tartlets, Cream Puffs, Opera Cake and Seasonal Petite Fours

CHOCOLATE INDULGENCE

32 per guest

Handcrafted Truffles, Flourless Chocolate Cake Bites, Chocolate Dipped Strawberries, White Chocolate Mousse Verrines

SOUTHERN SWEET BITES

29 per guest

Mini Pecan Pies, Mini Banana Pudding Trifles, Blueberry Key Lime Tartlets, Chocolate Chess Pie Bars



RECEPTION ACTION STATIONS

Chef attendant required at 250 per chef (two hour maximum) with one chef per 75 guests. Serving portions are estimated based on the average guest consumption. We recommend a minimum of three (3) stations if Action Stations and Displays are planned as a dinner alternative.

PASTA SAUTÉ STATION

46 per guest

Farfalle and Penne Pastas tossed to order with Classic Alfredo or Pomodoro Sauces, Roasted Chicken, Shrimp, Diced Salami. Finished with Garden Vegetables, Parmesan and Garden Herbs. Served with Garlic Bread.

NEW ORLEANS GUMBO FLAMBÉ STATION

48 per guest

Bourbon and Black Roux Gumbo with Andouille Sausage, Okra, Gulf Shrimp, Louisiana Crawfish Tails. Flambéed with Jack Daniels. Served with Popcorn Rice

PRIMROSE COASTAL ITALIAN STATION

52 per guest

Wagyu Short Rib Ragu with Mafaldine Pasta and Kasha, Seafood Linguine with Boursin Lobster Cream, Potato Gnocchi with Pesto Cream. Served with Garlic Bread.

PANHANDLE POKE EXPERIENCE

60 per guest

Nishiki Sticky Rice, Carolina Gold Rice and Quinoa. Marinated Ahi Tuna and Garlic Butter Poached Shrimp with Steamed Edamame, Cucumber, Radish, Wakame Salad, Masago, Furikake, Scallions, Pickled Ginger, Avocado. Tamari Soy, Ponzu, Sweet Chili Vinaigrette, Spicy Kewpie Mayo, Wasabi

LEMONGRASS AND GINGER INFUSED, SAGE BUTTER ROASTED TURKEY

28 per guest

Served with Henderson Signature Rolls, Cranberry Relish, Cornbread Dressing & Giblet Gravy

SLOW SMOKED BEEF BRISKET

34 per guest

Served with Texas Toast, Baked Beans, Alabama White & Spicy BBQ Sauces

SLOW ROASTED PRIME RIB

44 per guest

Served with Henderson Signature Rolls, Creamy Horseradish Sauce, Au Jus, Roasted Garlic Mashed Potatoes

HERB MARINATED TENDERLOIN OF BEEF

55 per guest

Served with Henderson Signature Rolls, Roasted Garlic Cream, Truffle Bordelaise, Roasted Fingerling Potatoes

JAPANESE A5 WAGYU TENDERLOIN

450 per lb

True Luxury, Seared to Medium Rare only, Presented with Sautéed Morel Mushrooms, Yakimiku Sauce, Truffle Potato Puree



CURATED PLATED DINNERS

All plated dinners are served with Henderson Signature Rolls, Freshly Brewed Coffee and Teas.

YARD BIRD

120 per guest

Baby Lettuce Salad | Whipped Goat Cheese, Roasted Beets, Pickled Red Onions, Candied Walnuts, Sherry-Shallot Vinaigrette

Banyuls and Herb Marinated Roasted Half Chicken | Roasted Brussels with Bacon, Red Potatoes, Shiitake Jus
Chocolate Espresso Panna Cotta

MEDITERRANEAN COAST

130 per guest

Greek Salad | Chopped Romaine, Feta Cheese, Sliced Black Olives, Sundried Tomatoes, Shaved Red Onions, Pepperoncini, Feta-Olive Vinaigrette

Grilled Atlantic Salmon | Salmoriglio, Mediterranean Orzo, Marinated Tomatoes, Eggplant Caponata, Herbed Yogurt Crema

Lemon Meringue Panna Cotta

WARM AND WELCOMING

140 per guest

Baby Iceberg Wedge | Stilton Blue, Bacon, Tomato, Creamy Blue Cheese Dressing, Pickled Onions

Coffee and Stout Braised Beef Short Rib | Herbed Parmesan Risotto, Roasted Baby Vegetables, Merlot Reduction

Bourbon Pecan Tart with Vanilla Chantilly

TUSCAN TABLE

145 per guest

Caprese Salad | Buffalo Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Garden Basil, Balsamic Reduction

Fennel Seared American Red Snapper | Quinoa Pilaf, Caramelized Fennel and Tomato Ragu, Grilled Zucchini, Saffron White Wine Sauce

Classic Tiramisu

STEAKHOUSE STANDARD

155 per person

Caesar Salad | Romaine Spears, Parmesan, Traditional Caesar Dressing

Grilled Filet Mignon | Parmesan Potato Terrine, Citrus-Honey Glazed Carrots, Wild Mushrooms, Bordelaise
Flourless Chocolate Torte, Raspberry Coulis

GULF PARADISE

165 per guest

Baby Spinach Salad | Sliced Strawberries, Sweet & Spicy Pecan Brittle, Smoked Bacon, Goat Cheese, Raspberry Vinaigrette

Potato Crusted Gulf Grouper | Carolina Gold Grit Cake, Wilted Spinach, Marinated Tomatoes, Blue Crab Fondue
Key Lime Cheesecake, Blueberry Compote

GARDEN INSPIRATION ENTRÉES

90 per guest

Harissa Roasted Cauliflower "Chop" | Cauliflower Puree, Arugula, Marcona Almonds, Green Tea Umami Sauce

Charred and Roasted Steakhouse Eggplant | Chef's Signature Rub, Wine Glazed Mushrooms, Creamy Mashed Potatoes

Lentil and Black Bean Bolognese | Ribboned Mafaldine, Lemon-Parmesan Breadcrumbs, Kasha, Arugula

Roasted Vegetable Napoleon | Honey Goat Cheese, Fresh Herbs, San Marzano Tomato Sauce, Pumpkin Seed Pesto



BUFFET DINNERS

All buffet dinners are served with Freshly Brewed Coffee and Selection of Hot Teas

GULF COUNTRY

125 per guest

Starters

Chowder | Roasted Corn and Crab Chowder

Dip | Warm Pimento Cheese with Assorted Pickles and Gourmet Crackers

Tomato Salad | Cucumber Tomato Salad, Red Onion, Fresh Dill, Sour Cream

Black-Eyed Pea and Sweet Corn Salad | Applewood Bacon, Roasted Peppers, Cherry Tomatoes, Cilantro

Seafood | Parmesan-Baked Oysters with Lemon Garlic Butter

Entrées

Low Country Boil | Florida Hopper Shrimp, Cedar Key Clams, Crawfish, Kielbasa and Conecuh Sausages, Corn on the Cob, Red Potatoes

Chicken | Beer Brined Chicken Quarters with Herb Jus

Beef | Smoked St. Louis Style Ribs with House Rub, Spicy BBQ Sauce

Sides

Grits | Carolina Gold Rice Grits

Southern Succotash | Corn, Lima Beans, Peppers

Greens | Calaloo-Style Collard Greens with Bacon and Coconut Milk

Bread | Buttermilk Fried Hushpuppies

Dessert

Bourbon Pecan Pie Bars

Banana Pudding Trifle

Key Lime Tartlets

SMOKEHOUSE BBQ

130 per guest

Starters

Ma's Brunswick Stew

Kale Coleslaw | Garden Herbs, Shaved Red Onion

Red Bliss Potato Salad | Whole Grain Mustard, Bacon

Butter-crunch Salad | Butter Lettuce, Spring Mix, Tomatoes, Cucumbers, Croutons, Selection of Dressings

Entrées

Slow-Smoked Brisket with Williamson Bros. BBQ Sauce

Pulled Pork Shoulder with Spicy BBQ Sauce

Bourbon-Marinaded Chicken Thighs with Mango BBQ Glaze

Gulf Shrimp BBQ Skewers with Chipotle-Honey Glaze, Charred Lime

Sides

Mac & Cheese | Smoked Gouda & Gruyere with Bacon-Panko Crust

Creamed Sweet Corn

BBQ Ranch Beans | Bacon and Roasted Peppers

Chargrilled Seasonal Vegetables

Jalapeno-Cheddar Corn Muffins | Whipped Honey Butter

Desserts

Banana Cream Pie

Warm Apple Cobbler

Blondies & Brownies



BUFFET DINNERS

All buffet dinners are served with Freshly Brewed Coffee and Selection of Hot Teas

PACIFIC RIM

145 per guest

Starters

Hot and Sour Soup | Shiitake Mushrooms, Tofu, Scallions
Green Papaya Salad | Peanuts, Chili-Lime Vinaigrette
Wakame and Cucumber Salad | Sesame + Rice Wine Vinegar
Steamed Edamame | Sea Salt

Entrées

Korean BBQ Short Ribs | Soy-Garlic Marinade, Scallions, Sesame Seeds
Thai Green Curry Chicken | Bamboo Shoots, Eggplant, Coconut Milk
Soy Seared Salmon | Baby Bok Choy, Carrot Ginger Glaze
Vegetable Lo Mein | Pan Fried Noodles, Seasonal Vegetables, Oyster Sauce

Sides

Jasmine Rice
Garlic Fried Rice | Egg, Peas, Scallions
Steamed Pork Dumplings | Black Garlic + Sweet Chili Sauce
Wok Fried Vegetables
Spicy Szechuan Green Beans

Desserts

Mango Sticky Rice | Coconut Cream
Green Tea Panna Cotta
Dark Chocolate-Dipped Fortune Cookies

FRENCH QUARTER BUFFET

155 per guest

Starters

Bourbon & Black Roux Seafood Gumbo | Popcorn Rice
Shrimp Remoulade | Baby Romaine, Creole Mustard Dressing
Marinated Crab Claws | Lemon & Herb Vinaigrette
Cajun Potato Salad | Bacon, Mustard, Scallion, Pickled Okra

Entrées

Herb Roasted Chicken | Creole Tomato & Okra Gravy
Shrimp & Crawfish Etoufee | Jasmine Rice
Blackened Redfish with Tomato Chutney, Lemon Butter
Grilled Flank Steak with Bourbon-Peppercorn Sauce

Sides

Dirty Rice | Trinity Broth, Chicken GIBLETS & Sausage
Rock Shrimp Grits | Buffalo Butter
Corn Maque Choux | Sweet Corn, Peppers, Cajun Cream
Green Beans Amondine | Toasted Almonds, Lemon Butter
Tomato & Okra Ratatouille

Desserts

Mini Beignets | Powdered Sugar, Crème Anglaise
Bananas Foster Bread Pudding
Pecan Praline Cheesecake



BUFFET DINNERS

All buffet dinners are served with Freshly Brewed Coffee and Selection of Hot Teas

COASTAL ITALIAN

160 per guest

Starters

Burrata Caprese | Heirloom Tomatoes, Basil, Aged Balsamic

Grilled Vegetable Antipasti | Eggplant, Zucchini, Peppers, Artichokes, Extra Virgin Olive Oil

Italian Chopped Salad | Crisp Romaine, Radicchio, Cherry Tomatoes, Cucumber, Pepperoncini, Kalamata Olives, Finocchiona Salami, Parmesan, Red Wine Vinaigrette

Cacciucco | Tuscan White Bean and Seafood Stew
Rosemary, EVOO, Parmesan

Entrées

Chianti Braised Beef Short Rib Ragu | Mafaldine Pasta, Pecorino Romano

Pan-Seared American Red Snapper | Puttanesca Sauce
Shrimp Scampi | White Wine, Garlic, Lemon, Parsley, Linguine

Lemon herb Roasted Chicken Breast | Garlic and Rosemary Jus

Sides

Parmesan Risotto | Wild Mushrooms and Truffle Essence
Potato Gnocchi | Basil Cream Sauce

Roasted Fingerling Potatoes | Sea Salt & Rosemary

Charred Broccolini | Garlic and Lemon-Parmesan Breadcrumbs

Roasted Cauliflower | Calabrian Chili & Olive Oil

Desserts

Classic Tiramisu

Mini Cannoli | Chocolate and Pistachio

Limoncello Panna Cotta

THE HENDERSON STEAKHOUSE

205 per guest

Starters

Poached Gulf Shrimp | Gochujang Cocktail Sauce, Lemon
Baby Iceberg Wedge | Stilton Blue, Bacon, Tomato, Creamy Blue Cheese Dressing

Baby Spinach and Frisee Salad | Danish Feta, Toasted Almonds, Blackberry, Watermelon Radish, Balsamic Vinaigrette

Gulf Coast Crab Cakes | Roasted Red Pepper Remoulade
Lobster Bisque | Cognac Cream, Chive Oil

Entrées

Bacon Wrapped Beef Tenderloin | Garlic-Herb Butter
Herb Crusted Pork Tenderloin | Bourbon Apple Chutney

Pan Seared Gulf Grouper | Lemon Herb Crust, White Wine Butter Sauce

Butter Poached Lobster Tails | Tarragon Beurre Fondue

Sides

Parmesan Potato Terrine

Roasted Garlic Mashed Potatoes

Truffle Mac and Cheese

Creamed Spinach

Grilled Asparagus with Lemon Zest

Wild Mushroom Ragout

Desserts

Warm Bread Pudding | Henderson Whiskey Sauce

Blood Orange Crème Brûlée

Hummingbird Cake

Flourless Chocolate Torte | Raspberry Coulis



BEVERAGES

Full bar includes your choice of Premium or Resort Liquor, House Wine, Domestic & Imported Beers, Hard Seltzers, Soft Drinks and Water

Premium

20 per drink

Titos Vodka
Bacardi Superior Silver Rum
Hendrick's Gin
Patron Silver Tequila
Angel's Envy Bourbon
Crown Royal Whiskey
Dewar's 12 Year Scotch

Resort

16 per drink

Wheatley Vodka
Castillo Silver Rum
Bombay Sapphire Gin
Cazadores Blanco Tequila
Jack Daniels Whiskey
Seagrams 7 Whiskey
Dewar's White Label Scotch

Domestic & Imported Beer

9 per drink

Miller Lite
Michelob Ultra
30A Blonde Ale
Budweiser
Corona
Heineken
Heineken 00

Decoy by Duckhorn

16 per drink

Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon
Rosé

Hard Seltzers

12 per drink

High Noon

Additional Inclusions

7 per drink

Coke
Diet Coke
Sprite
Still & Sparkling Water



ADDITIONAL BEVERAGE UPGRADES

Per Person Hosted Package Bar

Charges are calculated based on guaranteed attendance for a pre-determined period of time.

Premium Bar

First Hour | 48 per guest

Each Additional Hour | 28 per guest

Resort Bar

First Hour | 44 per guest

Each Additional Hour | 24 per guest

Local Craft Selections

11 per drink

Mill Pond Blonde Ale

Rosemary Saison Ale

Hooter Brown "Brown Ale"

Emerald Coast Ultra Lager

Dank Side of the Moon

Grayton Beer Company IPA

Signature Cocktails

22 per drink

Floridian 75 | Ketel One Botanical, Citrus, Sparkling Wine

Henderson Old Fashioned | Henderson Signature Proprietary Rye or Bourbon, Angostura Bitters, Simple Syrup

Beachside Tiki Man | Flor de Cana Rum, Lime Juice, Blended Tropical Juices, Myers Rum Floater



BEVERAGES

FEATURED WINES

White Wine Selections

Maso Canali, Pinot Grigio, Trentino-Alto Adige, Italy | 72
Côtes de Femme, Rosé Blend, Languedoc, France | 78
Duckhorn, Sauvignon Blanc, Napa Valley, California | 88
Orin Swift Blank Stare, Sauvignon Blanc, California | 98
Rombauer, Chardonnay, Carneros, California | 105
Pascal Jolivet, Sauvignon Blanc, Sancerre, Loire Valley, France | 115
Cakebread Cellars, Chardonnay, Napa Valley, California | 120
Far Niente, Chardonnay, Napa Valley, California | 185

Red Wine Selections

Swanson Vineyards, Cabernet Sauvignon, Napa Valley, California | 92
Mount Veeder Winery, Cabernet Sauvignon, Mount Veeder, Napa Valley, California | 110
Quilt Pinot Noir Carneros, Napa Valley California | 110
Orin Swift Abstract, Red Blend, California | 110
The Prisoner, Red Blend, Napa Valley, California | 135
Thompson, Pinot Noir, Russian River Valley, Sonoma County, California | 145
Stag's Leap Wine Cellars Artemis, Cabernet Sauvignon, Napa Valley, California | 210
Caymus Vineyards, Cabernet Sauvignon, Napa Valley, California | 230
Silver Oak, Cabernet Sauvignon, Alexander Valley, Sonoma County, California | 245

Sparkling & Rosé

Jeio Bisol Prosecco, Glera, Veneto, Italy | 68
Raventós Blanc Cava, Traditional Blend, Penedès, Spain | 72
Nicolas Feuillatte Rosé, Champagne Blend, Champagne, France | 175
Veuve Clicquot Yellow Label, Champagne Blend, Champagne, France | 185

BANQUET GENERAL INFORMATION

MENU SELECTION & GUARANTEES

The Henderson Beach Resort requires notification to the Catering and Conference Services Department of the exact number of guests seven (7) business days prior to the function. If less than the guaranteed number of guests attend the event, the original guarantee number will be charged. If no guarantee is given, the original expected number of guests will be considered your guarantee.

All menus are designed for a guarantee count of 20 guests. In the event a group is less than 20, there will be a \$175 surcharge added to the event.

SERVICE CHARGES, TAXES, & FEES

A 26% taxable service charge is added to all food and beverage. Currently the state tax is 7%. The service charge and taxes are subject to change without notice.

Bartender fee is \$250 for up to four hours, \$75 for every additional hour. Chef Attendant fee is \$250 for up to 2 hours.

FUNCTION ROOMS

The Resort reserves the right to change event locations to a room more suitable at the Resort's discretion, with notification, if attendance drops or increases.

OUTDOOR FUNCTIONS

If the weather forecast is 40% chance of rain or higher, extreme temperatures, wind or lightning, the event will automatically be scheduled to take place inside the back-up location to ensure the safety of our guests and staff.

Outdoor heaters can be rented through the Resort, based on availability. There is a propane refill cost associated with each, priced at \$125.

Okaloosa County noise ordinance requires all outdoor functions to end by 10:00 pm.

OUTSIDE CONTRACTORS

The Resort will, upon reasonable notice, cooperate with outside contractors. Resort facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors will be required to submit proof of \$2,000,000 insurance, engineering /electrical needs and Fire Department approved permits to the Resort thirty (30) days prior to their set-up. The client is responsible for any charges and damage an outside contractor incurs while in the employ of the client.

FREIGHT INFORMATION

All shipping should be organized in advance.

All shipments should be communicated in advance and routed directly to the Resort:

Henderson Beach Resort

Attn: Conference Name / Client's Name

200 Henderson Resort Way Destin, FL 32541

SIGNS AND BANNERS

The Resort reserves the right to approve all signage. All signs must be professionally printed. Signage is not permitted on the exterior or interior of the guest rooms, or anywhere in public areas. Printed signs outside function rooms should be free standing or on an easel. The Resort will assist in placing all signs and banners and will charge a minimum of \$100 per banner.

SMOKING

Smoking is strictly prohibited on property.

LOST AND FOUND

The Henderson Beach Resort shall not be held responsible for the damage or loss of any items left in the Resort prior to, during or following the events.



HENDERSON

BEACH RESORT

HendersonBeachResort.com