



The Shores
RESORT & SPA

Banquet & Event
MENU

Banquet & Event Guidelines

FOOD & BEVERAGE

Due to liability and legal restrictions, **no** outside food and beverages of any kind may be brought into the Resort by guests or exhibitors. The Shores Resort & Spa is the only licensed authority to sell and serve liquor for consumption on the premises. Individuals must be a minimum of 21 years of age to consume alcoholic beverages on site and must process a valid form of identification. The Shores Resort & Spa reserves the right to refuse alcohol service to anyone. Please note that menu items and prices are subject to change based on availability and market conditions. **PRICING FOR EVENTS IS GUARANTEED 90 DAYS IN ADVANCE OF YOUR EVENT.** Prices and menu selections will be considered final once signed Banquet Event Order(s) are received by the Sales and Catering office. To ensure food quality, our buffet pricing is based on 1.5 hours of service or less. Additional charges may be incurred for extending hours of service.

SERVICE CHARGE & TAX

All food and beverage charges, meeting room rental, audio visual charges, miscellaneous charges are subject to service charges totaling 24% and any applicable federal, state and municipal taxes, currently 6.5%. All prices are quoted per person unless otherwise indicated. Additional fees for events not meeting required minimums, carvers, attendants, bartenders, etc. are listed on our banquet menus. All fees are subject to applicable taxes. Please note all charges are subject to change.

OUTDOOR FUNCTIONS

All catered food and beverage will be served using non-breakable plates and glassware. Glass beverage containers are prohibited. Due to local city ordinances, all music must end prior to 10:00 p.m. During the dates of May 1 - October 31, special permits are required for additional lighting needed for outside evening events due to lighting restrictions caused by local sea turtle nesting season. The cost of any special permitting will be the financial responsibility of the client and will be communicated in writing.

WEATHER POLICY FOR OUTDOOR FUNCTIONS

In all cases, the Resort reserves the right to make a final decision whether existing and / or anticipated weather conditions expected in the vicinity of the Resort will impact any planned outdoor function and may endanger the safety of guests or employees. This decision will be made no less than three (3) hours prior to the scheduled starting time of the function.

SMOKE POLICY · DAMAGES · OUTSIDE VENDORS

The Shores Resort & Spa is a smoke free environment (this includes guest rooms and all public indoor space). There are designated outdoor smoking areas where smoking is allowed. A deep clean fee will apply to any guest that violates this policy. Any damages to the Resort, including both guest rooms and event space, because of group activity, will be subject to a repair fee paid by the group. . ENCORE Audio Visual is the official audio-visual provider for the Resort. In the event, a group elects to use another AV provider, it must be approved by the Resort. For all other services, all outside vendors must be approved by the Resort .

Please discuss with your sales, catering, or convention service professional any additional information related to our resort guidelines, fees and policies.

Banquet & Event Internet Services

OVERVIEW

Complimentary Basic Wi-Fi Services are offered throughout the property allowing individuals to perform basic tasks like access emails and surf the web on individual devices.

For enhanced speed, streaming capabilities, and use of multiple devices in any of our function spaces, we offer the following options. Customized solutions are also available that include streaming presentations and video conferencing. Please ask your Event Manager for more information.

WIRELESS INTERNET

Enhanced Wi-Fi

Up to 60Mbps per user**

\$15 per person, per day
(Up to 100 attendees)

WIRED INTERNET

High-Speed Wired Internet Connection

Up to 1Gbps**

\$350 Flat Rate*
(per day, per connected device)

*Hardwire Labor Charge: \$100

**Internet speeds will vary based on number of users

Pricing in effect as of May, 2026. Additional labor rates may be incurred based on customized proposals and requirements. All fees are subject to applicable taxes. Please note all charges re subject to change.

Breakfast

THE SHORES BUFFET

Breakfast Buffets require a minimum of 25 guests.
Served for one and a half hours.

Fresh Florida Juices

Orange • Cranberry • Grapefruit • Apple

Sliced Seasonal Fruit

Farm Fresh Scrambled Eggs

Bacon & Sausage Links

Skillet Fried Potatoes

Bell Peppers • Florida Sweet Onions

Fresh Baked Muffins, Danish & Breakfast Pastries

Fruit Preserves • Honey • Butter

Freshly Brewed Coffee, Decaffeinated Coffee & a selection of Fine Teas

\$36++ Per Person

ENHANCEMENTS*

Omelets Cooked to Order**

Ham • Bacon • Sausage • Tomatoes • Mushrooms • Onions • Peppers • Cheddar or Jack Cheese

\$19.95++ per person

Biscuits & Sausage Gravy

\$12.95++ per person

Southern Style Grits

Cheddar Cheese • Whipped Butter

\$10.95++ per person

Smoked Salmon & Mini Sliced Bagels

Whipped Cream Cheese • Capers • Diced Cucumbers • Chopped Egg

• Diced Red Onion • Fresh Dill • Lemons

\$24.50++ per person

Silver Dollar Waffles

Maple Syrup • Powdered Sugar • Whipped Cream • Seasonal Berries

\$14.95++ per person

** A culinary fee of \$150 per Chef will be added.

Breakfast

CREATE YOUR OWN BREAKFAST

Breakfast Buffets require a minimum of 25 guests. Served for one and a half hours.

Create Your Own Buffet includes Freshly Brewed Coffee, Decaffeinated Coffee & a selection of Fine Teas

Fresh Florida Juices

Orange • Cranberry • Apple • Grapefruit

Sliced Seasonal Fruit

Assorted Dry Cereals

Whole Milk • Skim Milk

Farm Fresh Scrambled Eggs

From the Griddle

Choice of One (1)

Pancakes • Waffles • French Toast

Accompanied by Warm Maple Syrup, Berries & Sweet Butter

Breakfast Pastries & Breads

Choice of Three (3)

Freshly Baked Muffins • Chef Selection of Croissants • Assorted Danish & Breakfast Pastries • English Muffins •

Assorted NY Bagels with Plain, Herb & Strawberry Cream Cheese

Accompanied by Fruit Preserves, Honey, & Butter

Breakfast Proteins

Choice of Two (2)

Bacon • Sausage Links • Turkey Bacon • Sliced Country Ham

Skillet Fried Potatoes

Bell Peppers • Florida Sweet Onions

\$52++ Per Person

ENHANCEMENTS*

Omelets Cooked to Order**

Ham • Bacon • Sausage • Tomatoes • Mushrooms • Onions • Peppers • Sharp Cheddar or Pepper Jack Cheese

\$19.95++ per person

Smoked Salmon

Whipped Cream Cheese • Capers • Diced Cucumbers • Chopped Egg • Diced Red Onion • Fresh Dill • Lemons

\$24.50++ per person

** A culinary fee of \$150 per Chef will be added.

Breakfast

PLATED

All plated breakfasts include:

Fresh Florida Juices

Orange • Cranberry • Apple • Grapefruit

Basket of Assorted Breakfast Pastries

Fruit Preserves • Honey • Butter

Freshly Brewed Coffee, Decaffeinated Coffee & a selection of Fine Teas

CHOOSE FROM THE FOLLOWING

American Breakfast

Farm Fresh Scrambled Eggs • Choice of Bacon, Sausage Links or Ham •
Skillet Fried Potatoes with Bell Peppers • Florida Sweet Onions

\$32++ per person

Cinnamon French Toast

Served with Warm Maple Syrup & Whipped Butter
Choice of Bacon, Sausage Links or Ham

\$31++ per person

Steak & Eggs

Char-Grilled New York Strip & Farm Fresh Scrambled Eggs
Skillet Fried Potatoes with Bell Peppers & Florida Sweet Onions

\$49++ per person

ENHANCEMENTS*

Seasonal Fruit Parfait

Housemade Granola • Vanilla Yogurt

\$7++ per person

Breakfast

CONTINENTAL OPTIONS

CHOOSE FROM THE FOLLOWING

The Shores Continental

Choice of Two (2) Fresh Florida Juices:

Orange • Cranberry • Apple • Grapefruit

Sliced Seasonal Fruit & Berries

Freshly Baked Assorted Muffins • Danish • Breakfast Pastries

Fruit Preserves • Honey • Butter

Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

\$27.95++ per person

The Sunrise Continental

Fresh Florida Juices:

Orange • Cranberry • Apple • Grapefruit

Sliced Seasonal Fruit & Berries

Assorted Yogurts

Freshly Baked Assorted Muffins • Danish • Breakfast Pastries

Fruit Preserves • Honey • Butter

Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

\$30.95++ per person

ENHANCEMENTS*

Cinnamon French Toast

Thick Cut Texas Toast dipped in Vanilla Custard

Hot Maple Honey • Whipped Cream • Strawberries

English Muffin Sandwich

Fried Egg • Bacon • Cheese on an English Muffin

Breakfast Croissant

Croissant filled with Eggs • Ham • Cheddar Cheese

Egg & Sausage Burrito

Farm Fresh Scrambled Eggs • Chorizo • Monterey Cheese • Pepper Jack Cheese in a Rolled Flour Tortilla
Salsa • Sour Cream • Jalapeños

\$14++ per item

Grand Brunch

Breakfast Buffets require a minimum of 25 guests. Served for one and a half hours.

THE SHORES CONTINENTAL

Assorted Muffins & Danishes

Fresh Fruit Display

Artisan Bread Display with Flavored Whipped Butters

Choice of One (1)

Smoked Salmon Display

Smoked Salmon • Mini Bagels • Whipped Cream Cheese • Capers • Diced Red Onions • Diced Cucumbers • Diced Hard Boiled Eggs • Fresh Dill • Lemons

Shrimp Cocktail Display

Chilled Jumbo Shrimp • Cocktail Sauce • Sauce Louie • Lemons

Salad Bar

Arcadian Spring Mix • European Cucumbers • Heirloom Cherry Tomatoes • Sliced Black Olives • Shredded Carrots • Candied Walnuts • Dried Cranberries • Crumbled Blue Cheese • Choice of Two Dressings

Mains

Omelet Station

Diced Peppers • Diced Spanish Onions • Diced Tomatoes • Sliced Mushrooms • Spinach • Diced Ham • Chopped Bacon • Chopped Sausage • Cheddar Jack Cheese

Chicken Dish

Choice of One (1)

Chicken Marsala • Chicken Picata • Chicken Caprese • Chicken Florentine

Eggs Benedict

\$9.00++ per person

Sides

Bacon (Turkey Bacon Available)

Sausage (Plant Based Sausage Patties Available)

Roasted Potato Medley or Herb Seasoned Rice Pilaf

Grits or Smoked Cheddar Grits

Oatmeal with Brown Sugar and Raisins

Roasted Asparagus with Blistered Tomatoes

\$49.95++ per person

Bottomless Mimosa add on \$25++ per person

All Day Meeting Package

EXECUTIVE MEETING PACKAGE

Includes podium, screen, Wi-Fi, meeting room rental
Breakfast, Lunch & listed Breaks

Breakfast Display

Sliced Seasonal Fruit & Berries
Freshly Baked Assorted Muffins • Danishes
Fruit Preserves • Butter
Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

Mid-Morning Break

Hot Beverage Refresh
Bottled Water
Choice of One (1) Light Bite
Whole Fresh Fruit • Granola & NutriGrain Bars • Individual Fruit Yogurts

Lunch

Choice of One (1)

THE SHORES DELI

Thinly Sliced Oven Roasted Turkey •
Ham • Roast Beef • Cheeses: Cheddar,
Swiss, Provolone • Sliced Pickles •
Tomatoes • Leaf Lettuce • Mustard •
Horseradish • Mayonnaise • Potato
Chips • Fresh Sliced Breads • Rolls •
Wraps

Choice of One (1) Side

Soup of the Day •
Seasonal Greens with Assorted
Condiments & Dressings •
Red Bliss Potato Salad

\$112++

TACO BAR

Tri-Colored Corn Tortillas •
Guacamole • Salsa • Queso Blanco •
Shredded Lettuce • Diced Red Onions
• Diced Tomatoes • Sliced Black
Olives • Pico De Gallo • Jalapeños •
Sour Cream • Shredded Cheddar •
Jack Cheese • Cilantro-Lime Rice •
Fiesta Corn • Seasoned Taco Beef •
Flour, Corn, Hard Shell Tortillas

Choice of Refried Beans or Seasoned
Black Beans or both (\$6.95++ add on
per person)

\$95++

BBQ

Choice of Two (2)

All Beef Hot Dogs
B.B.Q Pulled Pork
Angus Burgers
Garden Burgers: Cheddar • Swiss •
Provolone • Leaf Lettuce • Tomato •
Pickle • Red Onion • Mayonnaise •
Mustard •
Ketchup • Pickle Relish
Creamy Azure Slaw
Red Bliss Potato Salad
Baked Beans

\$109++

Mid-Afternoon Break

Hot Beverage Refresh
Bottled Water • Assorted Sodas • Assorted Iced Teas
Choice of One (1) Light Bite
Selection of Candy Bars • Freshly Baked Cookies • Ice Cream Novelties

Pricing is per person plus tax and gratuity.
Package available for 25 person minimum and 50 person maximum

Lunch

PLATED | LIGHT FARE

All plated light fare lunches include:

Assorted Luncheon Rolls (Sweet Cream Butter) • Iced Tea Service • Hot Beverage Station

CHOOSE ONE (1) OF THE FOLLOWING

The Shores Cobb Salad

Choice of One (1) Protein

Shrimp • Marinated Chicken Breast • Seared Salmon

Served on a bed of Mixed Greens • Black Beans • Bacon • Chopped Egg • Diced Tomatoes • Cucumber •
Blue Cheese Crumbles • Black Olives • Ranch Dressing • Vinaigrette

\$32.95++ per person

The Shores Caesar Salad

Crisp Hearts of Romaine • Shaved Parmesan • Herbed Croutons • Classic Caesar Dressing

Grilled Chicken Breast | \$26.95++ per person

Grilled Seasoned Shrimp | \$28.95++ per person

Grilled Blackened Salmon | \$31.95++ per person

Roasted Chicken Salad Croissant

Roasted Chicken Salad • Apples • Pecans • Served on a Flakey Croissant

\$25.95++ per person

The Deli Plate

Thinly Sliced Oven Gold Turkey • Rare Roast Beef • Virginia Ham

Cheddar • Provolone Cheeses

Vegetable Pasta Salad

Assorted Breads • Wraps

\$32.95++ per person

ENHANCEMENTS*

Dessert

Choice of One (1)

Dark Chocolate Mousse with Chambord Whipped Cream • Florida Key Lime Pie with Raspberry Coulis •
New York Cheesecake • Carrot Cake with Cream Cheese Icing • Old Fashioned Chocolate Cake

\$9++ per person

Lunch

PLATED

All plated lunches include:

Choice of Side Salad & Two (2) Sides • Assorted Luncheon Rolls • Sweet Cream Butter •
Iced Tea Service • Hot Beverage Station

Choice of One (1)

Shores Salad

Crisp Variety of Greens • Tomato • Cucumber •
Shredded Carrots • Champagne Vinaigrette

Caesar Salad

Crisp Hearts of Romaine • Shaved Asiago • Cheese •
Herbed Croutons • Classic Caesar Dressing

ENTRÉES

Choice of One (1)

Chicken Marsala

Marsala Mushroom Sauce
\$37.95++ per person

Miso Glazed Salmon

Jalapeño Soy Reduction • Scallion Oil
\$41.95++ per person

Jerked Mahi-Mahi

Citrus Butter Sauce • Mango Salsa
\$43.95++ per person

Roasted Chicken Breast

Herbed Pan Au Jus
\$42.95++ per person

Cheese Ravioli

Shaved Parmesan
\$32.95++ per person

Petit NY Strip

Caramelized Shallots • Mushroom Demi
\$49.95++ per person

SIDES

Choice of Two (2)

Roasted Garlic Mashed Potatoes • Yukon Mashed Potatoes • Grilled Asparagus •
Steamed Jasmine Rice • Creamy Risotto • Roasted Vegetable Medley • Buttered
Broccoli

DESSERT

Choice of One (1)

Dark Chocolate Mousse with Chambord Whipped Cream • Florida Key Lime Pie with Raspberry Coulis •
New York Cheesecake • Carrot Cake with Cream Cheese Icing • Old Fashioned Chocolate Cake

\$9++ per person

Lunch

LUNCH BUFFETS

Lunch Buffets require a minimum of 25 guests. Served for one and a half hours.

All Lunch Buffets include Assorted Lunch Rolls • Sweet Cream Butter • Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

The Shores Signature Luncheon

Field Greens • European Cucumbers • Cherry Tomatoes • Cheddar Cheese • Crumbled Bacon • Croutons • Artichoke • Mushroom • Roasted Red Pepper

ENTRÉES

Choice of One (1)

Grilled Breast of Chicken with a Lemon Caper Sauce
Roasted Mahi Mahi with Tropical Fruit Salsa
Sliced Grilled Flank Steak with Chimichurri Sauce

STARCH

Choice of One (1)

Cheddar & Chive Mashed Potatoes
Roasted Garlic Smashed Potatoes

Rice Pilaf
Seasonal Fresh Vegetables

DESSERT

Florida Key Lime Pie

\$51.95++ per person

South of the Border

Southwestern Caesar

Crispy Romaine Hearts • Chipotle Caesar Dressing • Queso Fresco • Crispy Tortilla Strips
Tri Color Tortilla Chips with Guacamole & Salsa

Make Your Own Fajitas

Marinated Beef • Chicken Sauteed with Bell Peppers & Onions • Flour Tortilla • Sour Cream • Cheddar & Jack Cheeses • Shredded Lettuce • Pico de Gallo

Cheese Enchiladas

Spanish Rice
Refried Beans or Seasoned Black Beans

Dessert

Churros with Mexican Chocolate Fondue

Pitcher Margaritas \$19.95++

\$48.95++ per person

Lunch

LUNCH BUFFETS

Lunch Buffets require a minimum of 25 guests. Served for one and a half hours.

All Lunch Buffets include Assorted Lunch Rolls • Sweet Cream Butter •
Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

Italian Luncheon

Classic Caesar Salad

Crispy Romaine • Shaved Parmesan • Croutons

Fresh Mozzarella & Tomato Salad

Artichoke Hearts • Olives • Shaved Red Onions • Baby Spinach • Extra
Virgin Olive Oil • Balsamic Reduction

ENTRÉES

Choice of Two (2)

Chicken ala Cacciatore

Baked Penne Pasta • Italian Sausage • Ricotta Cheese

Tuscan Grilled Flank Steak • Blistered Tomato • Spinach • Ragout

Vegetable Ratatouille

Garlic Breadsticks

Tiramisu

\$49.95++ per person

BBQ Luncheon

Creamy Azure Slaw

Red Bliss Potato Salad

ENTRÉES

Choice of Two (2)

All Beef Hot Dogs

B.B.Q Pulled Pork

Angus Burgers

Garden Burgers: Cheddar • Swiss • Provolone • Leaf Lettuce • Tomato • Pickle •
Red Onion • Mayonnaise • Mustard • Ketchup • Pickle Relish

Baked Beans

Watermelon

All American Truffle or Peach Cobbler

\$46.95++ per person

Lunch

LUNCH BUFFETS

Lunch Buffets require a minimum of 25 guests.
Served for one and a half hours.

All Lunch Buffets include Assorted Lunch Rolls • Sweet Cream Butter •
Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

Deli Luncheon

Thinly Sliced Oven Roasted Turkey • Ham • Roast Beef Cheddar
Swiss Cheese • Provolone Cheese
Sliced Pickles • Tomatoes • Leaf Lettuce
Mustard • Horseradish • Mayonnaise
Fresh Sliced Breads • Rolls • Wraps

SOUP

Choice of One (1)

Tomato Bisque
Florida Seafood Chowder
Italian Wedding Soup
Traditional Chicken Noodle

SIDE

Choice of One (1)

Red Bliss Potato Salad
House made Azure Cole Slaw
Pasta Salad

Assorted Flavored Individual Bagged Potato Chips

Assortment of Cookies & Brownies

\$48.95++ per person

Lunch

TACO BAR

Lunch Buffets require a minimum of 25 guests.
Served for one and a half hours.

Tri-Colored Corn Tortillas • Guacamole • Salsa • Queso Blanco • Shredded Lettuce •
Diced Tomatoes • Diced Red Onions • Sliced Black Olives • Pico De Gallo • Jalapeños •
Sour Cream • Shredded Cheddar • Jack Cheese

Cilantro-Lime Rice

Choice of Refried Beans or Seasoned Black Beans or both
\$6.95++ add on per person

Fiesta Corn

Seasoned Taco Beef

Flour Tortillas

Corn Tortillas

Hard Taco Shells

ADD-ONS

All prices are per person

Carnitas | \$9.00 ++

Chicken Tinga | \$12.00 ++

Taco Mahi | \$13.00++

Taco Shrimp | \$15.00++

Fajita Chicken with Sautéed Peppers & Onions | \$12.00++

Fajita Beef with Sautéed Peppers & Onions | \$18.00++

DESSERT

Sugar Dusted Churros with Mexican Chocolate Fondue

Pitcher Margaritas \$19.95++

\$32.95++ per person

Lunch

BOXED

All boxed lunches include:

Individual Bags of Potato Chips • Seasonal Fresh Whole Fruit • One (1) Side Salad • One (1) Entrée •
Appropriate Condiments • Freshly Baked Cookies •
Choice of One (1) Beverage (Bottled Waters • Assorted Coke Products)

SALAD

Choice of One (1)

Penne Pasta Salad
Red Bliss Potato Salad
Azure Creamy Cole Slaw

ENTRÉE SANDWICH

Choice of One (1)

Sandwich comes with choice of one bread selection:
White • Wheat • Rye • Croissant • Hoagie Roll

Roast Beef & Cheddar

Lettuce • Tomato

Chicken Waldorf Salad

Served with Lettuce

Vegetarian

Roasted Zucchini • Yellow Squash •
Marinated Portobello • Boursin Cheese •
Lettuce • Tomato • Artichoke Hearts

Caprese

Marinated Tomato • Fresh Mozzarella •
Arugula • Balsamic • Focaccia

Smoked Turkey Breast & Provolone

Lettuce • Tomato

\$37++ per person

Dinner

PLATED

All dinner entrées include choice of salad, dessert and are served with an assortment of dinner rolls, sweet cream butter, iced tea service, & hot beverage station.

SALAD

Choice of One (1)

The Shores Salad

Crisp Variety of Greens • Tomato • Cucumber • Shredded Carrots • Champagne Cider Vinaigrette

Classic Caesar Salad

Shaved Asiago Cheese • Herbed Croutons • Classic Caesar Dressing

Classic Wedge Salad

\$5++ per person

Tomato • Red Onion • Smoked Bacon • Bleu Cheese Dressing

Caprese Salad

\$7++ per person

Marinated Tomato • Fresh Mozzarella • Arugula

ADDITIONAL STARTERS

Soup Course

Choice of One (1): Tomato Bisque • Florida Seafood Chowder • Italian Wedding Soup

\$8.00++ per person

Jumbo Shrimp Cocktail

House Made Cocktail Sauce • Lemon Wedge

\$22.00++ per person

Lobster Bisque

Butter Poached Lobster Bits • French Brandy • Tarragon • Crème Fraiche

\$19.00++ per person

The Shores Crab Cake

Jumbo Lump Crab • Cajun Remoulade • Baby Arugula • Local Citrus

\$17.00++ per person

Prime Beef Tenderloin Carpaccio

Truffle Oil • Arcadia Mix • Capers • Shredded Red Onion • Fleur De Sel •

Herb Crostini's • Shredded Parmesan Cheese

\$17.00++ per person

Wild Mushroom Risotto

Black Truffle Butter • Thyme • Aged Asiago

\$17.00++ per person

Dinner

PLATED CONTINUED

ENTRÉE

Choice of One (1)

Stone Roasted Grouper

Shrimp & Corn Risotto • Asparagus •
Baby Carrots • Old Bay Butter Sauce
\$53.95++ per person

House Aged Ribeye

Yukon Mashed Potatoes • Seasonal Vegetable •
Wild Mushroom Demi
\$69.95++ per person

Roasted Vegetable Tower

Eggplant • Zucchini • Tomato • Wilted Spinach •
Asparagus • Brown Rice & Quinoa Medley
\$47.95++ per person

Breast of Chicken Florentine

Creamy Parmesan Polenta • Jumbo Asparagus •
Baby Carrots • Florentine Sauce
\$52.95++ per person

Grilled Atlantic Salmon

Artichoke & Bacon Mashed Potatoes • Lemon •
Caper • Beurre Blanc • Haricot Vert
\$53.95++ per person

Grilled Filet Mignon

Potato Puree • Jumbo Asparagus •
Baby Carrots • Port Wine Demi-Glace
\$80.95++ per person

DUETS TO ANY ENTRÉE

Choice of One (1)

Key West Pink Shrimp

Italian Parsley • Garlic •
White Butter
\$28.00++ per person

Diver Scallops

Tomato Bacon Jam •
Basil Parsley Gremolata
\$42.00++ per person

Whole Maine Lobster Tail

Tarragon Garlic Butter •
White Wine
\$38.00++ per person

DESSERT

Choice of One (1)

Dark Chocolate Mousse with Chambord Whipped Cream • Florida Key Lime Pie with Raspberry Coulis •
New York Cheesecake • Carrot Cake with Cream Cheese Icing • Old Fashioned Chocolate Cake

DESSERT ENHANCEMENTS

Assorted Dessert Shooters

Served Family Style per table
\$9.50++ per person

Bananas Foster**

Chef attended display
\$15.50++ per person

The Shores Smores Experience**

Chef attended display
\$18.50++ per person

** A culinary fee of \$150 per Chef will be added.

Dinner

DINNER BUFFETS

Dinner Buffets require a minimum of 25 guests. Served for one and a half hours.

All Dinner Buffets include Assorted Baked Rolls • Sweet Cream Butter •
Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

THE TUSCAN

Select Two (2) Entrées: One Side \$59.95 ++ per person

Select Three (3) Entrées: Two Sides \$78.95 ++ per person

SALADS

Choice of Two (2)

Antipasto Salad

Herb Vinaigrette

Classic Caesar

Crispy Romaine • Parmesan Cheese • Classic Caesar • Garlic Croutons

Fresh Mozzarella & Tomato Salad

Artichoke Hearts • Red Onions • Olives • Baby Arugula • Basil •
Extra Virgin Olive Oil • Balsamic Reduction

ENTRÉES

Mahi Mahi Putanesca

Chicken Saltimbocca

Prosciutto • Sage • Mozzarella

Rigatoni or Penne Bolognese

Ground Veal • San Marzano Tomato •
Basil • Pecorino Romano

Grilled Vegetable Primavera

Cheese Ravioli

Marinara Sauce

Herb Crusted New York Strip

Barolo Mushroom Sauce
\$12.00++ per person

SIDES

Creamy Parmesan Risotto
Sautéed Broccolini with Garlic
Garlic Breadsticks

DESSERT

Choice of Two (2)
Tiramisu
Lemon Cream Cake
Mini Cannolis

Dinner

DINNER BUFFETS

Dinner Buffets require a minimum of 25 guests. Served for one and a half hours.

All Dinner Buffets include Assorted Baked Rolls • Sweet Cream Butter •
Freshly Brewed Coffee • Decaffeinated Coffee • Selection of Fine Teas

THE OCEAN BREEZE BBQ

Select Two (2) Entrées: One Side \$68.95 ++ per person

Select Three (3) Entrées: Two Sides \$78.95 ++ per person

SALADS

Choice of Two (2)

Wedge Salad

Iceberg Lettuce • Tomato • Onion • Bacon • Blue Cheese Dressing

Red Skin Potato Salad

Creamy Azure Slaw

ENTRÉES

Herb Marinated Breast of Chicken

Apple Cider BBQ Sauce

Grilled New York Strip

Sauteed Wild Mushrooms • Cipollini Onion Sauce

Herb Rubbed Salmon

Saffron Beurre Blanc

SIDES

Mashed Red Potatoes

Southern Style Mac & Cheese

Seasonal Vegetable Medley

DESSERT

Choice of Two (2)

Apple Crisp

Pecan Pie

Fruit Tarts

Dinner

CREATE YOUR OWN BUFFET

Dinner Buffets require a minimum of 25 guests. Served for one and a half hours.

Create Your Own Buffet includes Assortment of Dinner Rolls • Sweet Cream Butter • Chef's Selection of Starch • Seasonal Fresh Vegetables • Ice Tea Service • Hot Beverage Station

THE SHORES CYO

Choice of Soup or Salad
Choice of Two (2) Entrées
Chef's Choice of Dessert
\$68.00++ per person

THE OCEANSIDE CYO

Choice of Soup or Salad
Choice of Three (3) Entrées
Chef's Choice of Dessert
\$83.00++ per person

SOUP SELECTIONS

Tomato Bisque • Florida Seafood Chowder • Italian Wedding Soup • Chicken Noodle

SALAD SELECTIONS

Mixed Green Salad

Mixed Greens • Cherry Tomatoes • Cucumbers •
Dried Cranberries • Candied Pecans • Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine • Parmesan Cheese • Seasoned Croutons •
Creamy Caesar Dressing

Asian Sesame Salad

Cold Sesame Noodles • Shaved Cucumbers •
Red Peppers • Bamboo Shoots • Snow Peas

Quinoa Salad

Black Beans • Charred Corn

Creamy Azure Slaw

ENTRÉE SELECTIONS

Grilled Vegetable Primavera

Cheese Ravioli with Marina Sauce

Pesto Grilled Chicken Breast

Rigatoni or Penne Bolognese

Roasted Breast of Turkey

Sage Gravy

Chicken Saltimbocca

Prosciutto • Sage • Mozzarella

Sliced Beef Tenderloin

Red Wine Demi Glaze

\$15++ per person

Herb Crusted Salmon

Citrus Salsa

Mojo Marinated Broiled

Florida Grouper

Old Bay Butter Sauce

Roasted Pork Loin

Amarena Cherry Chutney

Wine Marinated Short Ribs

Cipollini Onions

Grilled NY Strip

Red Wine Demi Glaze

\$12++ per person

Reception Hors D'oeuvres

COLD HORS D'OEUVRES

Tomato Bruschetta on Crostini with Parmesan & Balsamic Glaze	\$ 6.00++ per piece
Virginia Ham, Smoked Gouda and Asparagus Roll	\$ 7.00++ per piece
Deviled Eggs, Duck Confit	\$ 8.75++ per piece
Lump Crab Salad, English Cucumber, Pink Peppercorn Dust	\$ 9.50++ per piece
Sesame Seared Tuna Tataki, Soy Drizzle, Crisp Wonton	\$ 9.00++ per piece
Maine Lobster Salad with Tarragon and Caviar, Savory Tart Shell	\$10.75++ per piece
Smoked Salmon on Rye Crisp, Dill & Lemon Cream Cheese	\$ 8.50++ per piece
Seared Beef, Mustard Aioli, Fried Capers, Truffle Oil on a Crostini	\$ 9.00++ per piece

HOT HORS D'OEUVRES

Parmesan Crusted Artichoke Hearts	\$6.00++ per piece
BBQ Bacon Wrapped Shrimp	\$9.25++ per piece
Teriyaki-Orange Marinated Beef Sate	\$8.50++ per piece
Chicken Quesadilla with Salsa	\$7.25++ per piece
Diver Scallop Wrapped in Crispy Bacon	\$10.75++ per piece
Coconut Fried Shrimp with Sweet Thai Chili Sauce	\$7.50++ per piece
Azure Crab Cakes, Cajun Remoulade, Micro Chard	\$9.50++ per piece
Pecan Crusted Chicken Tenders, Bourbon Maple Sauce	\$7.00++ per piece
Miniature Beef Wellington, Port Wine Demi	\$9.50++ per piece

HORS D'OEUVRES DISPLAYS

Market Crudite Display Broccoli • Cauliflower • Yellow Squash • Celery • Carrots • Radish • Grape Tomatoes • Buttermilk Ranch Dip	\$15.00++ per person
International Cheese Display Domestic Cheeses • Imported Cheeses • Water Crackers • Flatbreads	\$17.00++ per person
Italian Antipasto Display Cured Meats • Marinated Vegetables • Olives • Cheeses • Baguette • Fresh & Dried Fruits • Water Crackers • Flatbreads	\$21.00 ++ per person
Mediterranean Hummus Classic Hummus • Red Pepper Hummus • Mediterranean Olives • Tzatziki • Crisp Market Vegetables • Crumbled Feta • Baked Pita Bread • Crostini • Flatbread	\$17.00++ per person
Warm Baked Brie Brie with Apples & Strawberry Preserves Wrapped in Puff Pastry • Grapes • Seasonal Berries • Sliced Baguettes	\$225.00 (Serves 30 guests)

Reception Offerings

CARVING STATIONS

Each station serves approximately 25 guests

Blackened Roasted Pork Loin (30) Dijon Sauce • Warm Rolls • Sweet Cream Butter	\$375++
Honey Glazed Ham (30) Assorted Mustards • Warm Rolls • Sweet Cream Butter	\$470++
Creole Butter Basted Whole Tom Turkey (25) Cranberry Relish • Giblet Gravy • Warm Rolls • Sweet Cream Butter	\$475++
Peppercorn Crusted Tenderloin of Beef (30) Pinot Noir Sauce • Horseradish Crème Sauce • Warm Rolls • Sweet Cream Butter	\$825++
Herbed Roasted Prime Rib of Beef (30) Roasted with Garlic, Herbs and Spices • Rosemary Au Jus • Horseradish Sauce • Warm Rolls • Sweet Cream Butter	\$750++
Whole Herb Roasted Salmon (10) Dijon Dill Crema • Balsamic Onions • Warm Rolls • Sweet Cream Butter	\$450++

THE SHORES RAW BAR *

Served on Crushed Ice • Citrus Cocktail Sauce • Spicy Remoulade • Lemon • Tabasco •
Jumbo Gulf Shrimp • Snow Crab Clusters • Shucked Oysters • Sauce Louis • Oyster
Shooters • Marinated Mussels • Clams • Seared Tuna Chilled • Lobster Tail

Market Price per person
Market Price per piece or cluster

**Seafood is contingent upon seasonal availability and quality.

* A culinary fee of \$150 per Carver will be added.

Reception Specialty Stations

Reception Stations require a minimum of 25 guests. Served for one and a half hours.

PASTA STATION

Penne • Cheese Filled Tortellini
Plum Tomato • Pesto Sauce • Alfredo Sauce
Grated Parmesan Cheese • Garlic Bread Sticks
Tossed Salad

\$28.00++ per person

ENHANCEMENTS

Italian Sausage or Meatballs
\$13.00++ per person

Grilled Chicken
\$9.00++ per person

Sautéed Shrimp
\$15.00++ per person

SUSHI & SASHIMI STATION

Based on four (4) pieces per person
Selection of Tuna • Salmon • Crab • Vegetable Rolls
Sashimi Selection of Shrimp • Tuna • Salmon Yellowtail
Wasabi • Pickled Ginger • Sriracha • Soy Sauce

Market Price per person

SHORES COMFORT STATION

Beef Sliders • Vermont Cheddar • Bacon Jam
Pulled Pork Sliders • Sweet BBQ
Celery Sticks • Buttermilk Ranch Dressing
Miniature Franks in a blanket with a Mustard Sauce
Truffle French Fries • Garlic Aioli

\$33.95++ per person

CAESAR SALAD STATION

Crisp Romaine Hearts • Parmesan Cheese • Garlic Croutons • Creamy Caesar Dressing

\$15.00++ per person

ENHANCEMENTS

Grilled Chicken
\$9.00++ per person

Shrimp
\$15.00++ per person

MASHED POTATO STATION

Roasted Garlic Mashed Potatoes
Bacon • Sour Cream • Green Onions • Brandied Mushrooms • Caramelized Onions
Parmesan Cheese • Cheddar Cheese • Blue Cheese Crumbles
Pan Gravy • Whipped Butter

\$22.95++ per person

Refreshment Break Options

À LA CARTE BEVERAGES

Fresh Florida Orange Juice or Grapefruit Juice	\$49.00++ gallon
Tomato, Apple or Cranberry Juice	\$45.00++ gallon
Tropical Fruit Punch, Iced Tea or Country Lemonade	\$32.00++ gallon
Hot Dutch Chocolate with Whipped Cream & Marshmallows	\$42.00++ gallon
Freshly Brewed Coffee	\$70.00++ gallon
Freshly Brewed Decaffeinated Coffee	\$70.00++ gallon
Selection of Hot Teas	\$65.00++ gallon
Iced Coffee	\$70.00++ gallon
Coke Products	\$4.00++ per
Gatorade	\$6.00++ per
Powerade	\$6.00++ per
Vitamin Water	\$6.00++ per
Red Bull	\$6.00++ per
Monster Energy Drinks	\$6.00++ per
Bottled Fruit Juices	\$5.00++ per
Bottled Water	\$3.75++ per
Perrier	\$6.00++ per
Water: Sparkling or Still	\$7.00++ per
Individual Iced Teas**	\$4.00++ per
Individual Hot Chocolate Packets with Whipped Cream & Marshmallows**	\$4.00++ per

**Charged on consumption

Refreshment Break Options

À LA CARTE SNACKS

Fresh Fruit & Vanilla Yogurt Parfaits	\$9.00++ each
Individual Fruit Yogurts	\$5.50++ each
Whole Fresh Fruit	\$4.00++ per piece
Seasonal Sliced Fruit	\$9.50++ per person
Fresh Pastries: Muffins, Danishes or Croissants	\$45.95++ per dozen
Ice Cream Novelties	\$9.00++ each
Candy Bars: Snickers, Milky Way, Twix or Three Musketeers	\$6.00++ each
Rice Crispy Treats	\$29.00++ per dozen
Freshly Baked Cookies	\$34.00++ per dozen
White Chocolate & Double Fudge Brownies	\$38.00++ per dozen
Chocolate Dipped Strawberries	\$44.00++ per dozen
Jumbo Soft Pretzels with Assorted Mustards	\$53.00++ per dozen
Granola & Nutri Grain Bars	\$4.00++ each
Individual Bags of Chips, Pretzels, Popcorn & Crackerjacks	\$5.00++ each
Gourmet Nuts	\$39.00++ per pound
Gluten Free Snack Bars	\$11.00++ each

Themed Breaks

That's The Way The Cookie Crumbles

Chocolate Chip • Peanut Butter • Oatmeal-Raisin • White Chocolate •
Macadamia Nut • Jumbo Salted Carmel Crunch • Butter Lemon Blueberry •
Assorted Sodas • Chilled Milk • Chocolate Milk

Fruit Festival

Fresh Cubed Fruit & Berries • Caramel Dipping Sauce • Yogurt Dipping Sauce •
Basket of Whole Fresh Seasonal Fruits • Fruit Smoothie Shooters •
Selection of Fruit Juices

A Lotta Chocolatta

White Chocolate & Double Fudge Brownies
Jumbo Chocolate Chunk Cookies
Chilled Snicker & Milky Way Bars
Assorted Sodas • Chilled Milk

7th Inning Stretch

Fresh Buttery Popcorn • Bags of Potato Chips and Crackerjacks • Tortilla
Chips & Fresh Salsa • Jumbo Soft Pretzels & Spicy Mustard • Warm Queso
Dip • Bottled Root Beer • Assorted Sodas

The Big Chill

Assorted Ice Cream Novelties • Ice Cream Bars • Ice Cream Cookie Sandwiches •
Ice Cream Drumsticks • Sherbet Cups • Assorted Sodas

\$27.95++ per person, per hour

Afterglow

Available at 10 pm. Minimum of 25 guests.
Served for one and a half hours.

SLIDERS

Choice of One (1)

Beef Sliders
Buffalo Chicken Sliders
Mini Hot Dogs

Crispy Chicken

Choice of One (1)

Chicken Wings
Buffalo • Garlic Parm •
Teriyaki • BBQ

Chicken Tenders
Buffalo • Garlic Parm • Teriyaki • BBQ •
Ranch • Honey Mustard

Flatbread Pizzas

Flatbread Pizza Shells • Pizza Sauce • Mozzarella Cheese

Choice of Two (2) Toppings

Pepperoni • Crumbled Sausage • Diced Ham • Bacon • Shredded Chicken

Mozzarella Sticks with Marinara Dipping Sauce

SIDES

Choice of Two (2)

French Fries • Potato Wedges • Beer Battered Onion Rings • Jalapeño Poppers

ADD-ON

Nacho Bar

\$19.95 ++ per person

Tri-Colored Corn Tortillas • Guacamole • Salsa • Queso Blanco • Shredded Lettuce • Diced Tomatoes • Diced Red Onions • Sliced Black Olives • Pico de Gallo • Jalapeños • Sour Cream • Shredded Cheddar Jack Cheese • Diced Fajita Chicken or Seasoned Ground Beef

\$29.95++ per person

Non-Alcoholic Beverages

SPIRIT-FREE SELECTIONS

MargNoRita	\$11++
Seedlip Notes de Agave • Lime Juice • Agave Nectar	
Paloma	\$11++
Seedlip Notes de Agave, Grapefruit Juice, Lime Juice, Club Soda	
CosNoPolitan	\$11++
Seedlip Grove 42 • Cranberry Juice • Lime Juice • Simple Syrup	
Grove & Tonic	\$11++
Seedlip Grove 43 • Tonic Water	
Spiced Mule	\$11++
Seedlip Spice 94 • Ginger Beer • Lime Juice	
Garden Mojito	\$11++
Seedlip Garden 108 • Simple Syrup, Lime Juice, Club Soda, Mint	
Seedlip Mary	\$11++
Seedlip Garden 108 • Bloody Mary Mix • Lemon Juice	

N/A BREWS

Mango Cart 0.0	\$11++
Wheat Ale • Mango Flavor & Aroma	
Stella 0.0	\$11++
Lager-Style • Sweet Aroma of Malted Barley • Crisp	
Michelob Ultra Zero	\$11++
Smooth Taste • Subtle Citrus Aroma	

Refreshment Break Options

BAR SERVICE

1st Hour	\$21.00	\$18.00	\$15.00
2nd Hour	\$14.00	\$12.00	\$10.00
3rd Hour	\$14.00	\$12.00	\$10.00
4th Hour	\$14.00	\$12.00	\$10.00

PREMIUM BRANDS

CALL BRANDS

BEER, WINE & SODA

PRIVATE BAR PACKAGES

A fully stocked bar featuring our premium or call selection of liquors, red and white wine, assorted domestic & specialty beer, soft drinks, mineral waters, juices and mixers, priced per person for a specific period of time. Our bartender charges are based on a final guarantee, not subject to reduction.

PACKAGE BAR SERVICE

Prices are based per person per hour.

CONSUMPTION BAR SERVICE

Charges are based on a per drink basis reflecting the actual number of drinks consumed.

CASH OR HOST BAR SERVICE

Beverage on Per Drink Basis

Premium Brands	\$14.00++
Call Brands	\$12.00++
Imported Beer	\$8.00++
Domestic Beer	\$7.00++
House Wine	\$12.00++
Non-Alcoholic Beer	\$7.00++
Soft Drinks	\$4.00++
Bottled Water	\$4.00++
Still & Sparkling	\$6.00++

A \$100.00 bar attendant fee will apply per bar for up to 4 hours
All Prices Subject to a 24% taxable Service Charge and 6.5% Sales Tax