SUNSEEKER
RESORT
FLORIDA GULF COAST

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.

WEATHER CALL:

Our Weather Protocol ensures guest safety, minimizes operational risks, and delivers consistent, proactive communication for all outdoor events. We monitor conditions primarily through the National Weather Service (NWS) starting 72 hours in advance, with assessments at 48 and 24 hours, and a final decision by the hotel no later than 8 hours prior (or immediately in case of sudden severe weather). Our goal is to keep you informed with calm, partnership-oriented updates while the decision is made to proceed, delay, relocate indoors, or cancel based on official NWS data and safety priorities. In the event of a change, our team coordinates swiftly to execute contingency plans with minimal disruption, and provides on-site support. All decisions and communications are thoroughly documented for transparency. Further information on our weather protocol can be provided upon request.

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BREAKFAST BUFFETS



CONTINENTAL BREAKFASTS

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 ..... *$37 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 ..... *$47 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



FULL BREAKFAST BUFFETS

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. 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: CHARLOTTE COUNTY BREAKFAST ..... *$55 per guest*

Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Coffees and Teas

Sliced Seasonal Melons and Fresh Berries

Healthy Cereals and Chilled Milk

Chef's Selection of Yogurts with House-Made Granola

Freshly Baked Mini Muffins, Danish and Croissants

Sweet Cream Butter

French Toast Sticks

Country Scrambled Eggs with Sweet Cream & Chives

Applewood Smoked Bacon

Sweet Potato Hash

Sausage Kielbasa Links

MONDAY: HARBOR SUNRISE BREAKFAST ..... *$55 per guest*

Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Coffees and Teas

Sliced Seasonal Melons and Fresh Berries

Healthy Cereals and Chilled Milk

Chef's Selection of Yogurts with House-Made Granola

Freshly Baked Mini Muffins, Danish and Croissants

Sweet Cream Butter

Stone Ground Aged Cheddar Grits

Fluffy Scrambled Eggs

Applewood Smoked Bacon

Breakfast Potatoes

Pork Sausage Links

TUESDAY: PEACE RIVER BREAKFAST ..... *$55 per guest*

Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Coffees and Teas

Sliced Seasonal Melons and Fresh Berries

Healthy Cereals and Chilled Milk

Chef's Selection of Yogurts with House-Made Granola

Freshly Baked Mini Muffins, Danish and Croissants

Sweet Cream Butter

Country Sausage Gravy & Biscuits

Denver Scrambled Eggs with Ham, Peppers, Onions and Cheese

Applewood Smoked Bacon

Hash Brown Patties

Signature Chicken Sausage



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WEDNESDAY: BAYSHORE BREAKFAST ..... *$55 per guest*

Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Coffees and Teas

Sliced Seasonal Melons and Fresh Berries

Healthy Cereals and Chilled Milk

Chef's Selection of Yogurts with House-Made Granola

Freshly Baked Mini Muffins, Danish and Croissants

Sweet Cream Butter

Corned Beef Hash

Spanish Frittata with Potatoes & Onions

Applewood Smoked Bacon

Breakfast Tots

Turkey Sausage Links

THURSDAY: CEDAR POINT SUNRISE BREAKFAST ..... *$55 per guest*

Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Coffees and Teas

Sliced Seasonal Melons and Fresh Berries

Healthy Cereals and Chilled Milk

Chef's Selection of Yogurts with House-Made Granola

Freshly Baked Mini Muffins, Danish and Croissants

Sweet Cream Butter

Cinnamon Sugar Buttermilk Pancakes

Florentine Scramble Eggs

Spinach, Tomatoes and Mushrooms

Applewood Smoked Bacon

Skillet Breakfast Potatoes

Pork Sausage Patties

FRIDAY: MANGROVE MORNING BREAKFAST ..... *$55 per guest*

Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Coffees and Teas

Sliced Seasonal Melons and Fresh Berries

Healthy Cereals and Chilled Milk

Chef's Selection of Yogurts with House-Made Granola

Freshly Baked Mini Muffins, Danish and Croissants

Sweet Cream Butter

Vanilla French Toast

Chorizo Scramble Eggs

Applewood Smoked Bacon

Breakfast Potatoes

Ham Steaks



GF - GLUTEN FRIENDLY / DF - DAIRY FREE / 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

FULL BREAKFAST BUFFETS

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SATURDAY: DOLPHIN BAY BREAKFAST ..... *$55 per guest*

Fresh Florida Orange Juice, Cranberry Juice and Grapefruit Juice

Freshly Brewed Coffees and Teas

Sliced Seasonal Melons and Fresh Berries

Healthy Cereals and Chilled Milk

Chef's Selection of Yogurts with House-Made Granola

Freshly Baked Mini Muffins, Danish and Croissants

Sweet Cream Butter

Belgian Waffles

Classic Quiche Lorraine

Applewood Smoked Bacon

Skillet Breakfast Potatoes

Turkey Sausage Patties





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 ..... *$22 per guest*

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

**Requires Attendant*

Juice Bar ..... *$15 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

**Requires Attendant*

Bagel Experience Toaster Station ..... *$11 per guest*

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

Artisan Daily Baked Breads Toaster Station ..... *$10 per guest*

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

Omelets Prepared to Order ..... *$22 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

Spiked Adaptogen Shot Station ..... *$26 per guest*

This functional drink hub dispenses vitality in vibrant hues without caffeine jitters. Blended in guest view with organic adaptogen powders — Ashwagandha (for calmness), Lion's Mane (for cognition), and Rhodiola (endurance).

Focus Forge: Banana-Oat Milk, Lion's Mane, Spinach, Almond Butter, Cinnamon

Calm Cascade: Berry Puree, Coconut Water, Ashwagandha, Lavender Syrup, Chia

Energy Eclipse: Mango, Ginger, Rhodiola, Turmeric, Pineapple, Hemp Seeds

**Requires Attendant*



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. *$11 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

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

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



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 ..... *$47 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 ..... *$49 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 ..... *$55 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

GF - GLUTEN FRIENDLY / DF - DAIRY FREE / 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

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 *(one piece per guest)* ..... *$5 per guest*

Fruit Skewers ..... *$7 per guest*

Fruit Flavored Retail-Style Yogurts ..... *$7 per guest*

FROM OUR IN-HOUSE BAKERY

Assorted Danish Pastries ..... *$58 per dozen*

Assorted Muffins ..... *$60 per dozen*

Cinnamon Rolls ..... *$58 per dozen*

Pecan Sticky Buns ..... *$60 per dozen*

Assorted Freshly Baked Butter, Chocolate, and Almond Croissants ..... *$60 per dozen*

Assorted Donuts ..... *$58 per dozen*

Scones (Choose Two) ..... *$58 per dozen*

Blueberry, Cinnamon, Dark Chocolate

Gluten-Free Muffins GF ..... *$62 per dozen*

Gluten-Free Brownies GF • DF ..... *$58 per dozen*

Vegan Chocolate Chip Cookies ..... *$64 per dozen*

Gluten-Free Chocolate Chip Cookies ..... *$60 per dozen*

Assorted Cupcakes ..... *$60 per dozen*

Freshly Baked Cookies ..... *$58 per dozen*

Chocolate Chip, White Chocolate Macadamia, Peanut Butter, and Oatmeal

Chocolate Fudge Brownies ..... *$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	*$99 per gallon*
Freshly Brewed Decaf	*$99 per gallon*
Iced Tea	*$33 per gallon*
Lemonade	*$47 per gallon*
Fruit Infused Water	*$17 per gallon*
Orange Juice	*$99 per gallon*
Selection of Hot Teas	*$99 per gallon*
Premium Filtered Sunseeker Bottled Water	*$7 each*
Pellegrino Sparking Water	*$8 each*
Acqua Panna	*$10 each*
Assorted Gold Peak Teas	*$7 each*
Assorted Soft Drinks	*$8 each*
Coke, Diet Coke, Sprite, Barq's Rootbeer, Coke Zero	
Bottled Fruit Smoothies	*$11 each*
Chilled Coffee Beverages	*$9 each*
Red Bull Energy Drink	*$10 each*
Sports Drink (Assorted Flavors)	*$9 each*
Sugarfree Red Bull Energy Drink	*$10 each*



REWARDS

Classic Lemon Bars	*$60 per dozen*
Rice Crispy Bars	*$58 per dozen*
Gooey Butter Bars	*$60 per dozen*
French Macarons	*$74 per dozen*
Coconut Macaroons	*$65 per dozen*
Assorted Candy Bars	*$7 each*
Assorted Energy Bars	*$9 each*

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À LA CARTE BREAK ITEMS

Create your own break by choosing from snacks and beverages.

CRUNCH

Individual Bags of Popcorn ..... *$8 each*

Individual Bags of Trail Mix ..... *$7 each*

Individual Bags of Potato Chips ..... *$5 each*

Individual Bags of Pretzels ..... *$8 each*

Retail Packaged Gluten Free Snacks GF ..... *$9 each*

Pretzels, Bulk *(one pound serves roughly 5 to 6 people)* ..... *$30 per pound*

Mixed Nuts *(one pound serves roughly 5 to 6 people)* ..... *$40 per pound*



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. Extend with an additional 30 minutes of service for $5 per person.

Casa Cocina ..... *$26 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

Half Time..... *$29 per guest*

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

Crunch Time..... *$26 per guest*

- Cheez-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

The Lorelei Spa Treatment ..... *$26 per guest*

- Wine-Marinated and Sugar-Coated Grapes
- Individual Orange-Mango Smoothies
- Basil-Honey Local Melon Salad
- Vegan Chocolate Chip Cookies
- Lemon Basil Infused Water

Raw Excitement..... *$26 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



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DESIGNER BREAKS

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Packaged breaks must be ordered for the entire group. Extend with an additional 30 minutes of service for $5 per person.

Peace River Smoothie Package GF.....*$27 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
- **Requires Attendant*

The Health Nut.....*$29 per guest*

- Colorful Quinoa Salad with Baby Tomatoes and Pistachio Nut and Kale Pesto
- Custom Blend Sea Salt Mixed Nuts
- Individual Granola Bars
- Vegan Chocolate Chip Cookies
- Acai Berry Infused Water

Typical Floridian.....*$31 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

The Spread.....*$27 per guest*

- 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



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. Lunches are designed for 90 minutes of service. Change in buffet menus will incur a $5 per person charge per event.

SUNDAY - CASUAL ..... *$62 per guest*

COMPOSED SALAD

Garden Salad GF • DF • VG
Cherry Tomatoes, Shaved Electric Carrots and Watermelon Radish, Young Cucumbers, and Sweet Pea Sprouts with House Vinaigrette

Shaved Fennel Salad GF • DF
Marinated Artichokes, Sweet Fennel, Heirloom Tomatoes, and Salem Green Goddess Dressing

Grain Salad DF • 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 • DF

Line-Caught Fresh Catch GF

Fire-Roasted Cauliflower GF • VG • DF
Chili Flakes, Lemon Zest, and Garlic Broccoli

Shallow Fried Fingerling Potatoes GF • VG
Sea Salt And Cracked Pepper

SWEET

Strawberry & Cream Cups GF • VG • DF
Coconut Macaroons
Chocolate Chip Cannoli

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea
Coffee
Iced Water



Gluten-free guests can enjoy the Garden Salad, Oven-Roasted Butcher Block Chicken with Fingerling Potatoes, and Strawberry Cups for a balanced meal.

Dairy-free guests can enjoy the Grain Salad, Line-Caught Fresh Catch with Fingerling Potatoes, and Strawberry Cups for a balanced meal.

Vegan guests can enjoy the Grain Salad, Fire-Roasted Cauliflower with Fingerling Potatoes, and Strawberry Cups for a balanced meal.

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BUFFET LUNCH OF THE DAY

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MONDAY - DELICATESSEN ..... *$62 per guest*

SOUP

Garden Vegetable Soup GF • VG • DF

COMPOSED SALAD

French Potato Salad GF • VG • DF
Yukon Potatoes, Scallion, Herbs, and Mustard Maple Vinaigrette

Organic Kale Salad GF • VG • DF
Shallot, Crimini Mushroom, Red Onion, Roasted Chick Peas, and Red Wine Vinaigrette

Classic House Salad GF
Organic Mixed Greens, Shaved Red Onions, Cherry Tomatoes, Side of Shredded Cheddar, 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
Leaf Lettuce
Whole Grain Mustard
Mayonnaise
Artisan Sliced Breads
Croissants

SWEET

Berry Cobbler GF • VG • DF

Whipped Cheesecake Tart

GF Brownie GF • DF

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea

Coffee

Iced Water

Gluten-free guests can enjoy the soup, three salads, any protein with lettuce wrap, and Chocolate Brownie for a balanced meal.

Dairy-free guests can enjoy the soup, kale salad, any protein on lettuce wrap, and Cherry Cobbler for a balanced meal.

Vegan guests can enjoy kale salad, soup and Cherry Cobbler for a balanced meal.

BUFFET LUNCH OF THE DAY

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TUESDAY - CUBANO ..... *$62 per guest*

COMPOSED SALAD

Avocado & Tomato Salad GF • VG • DF
Tomato, Red Onion, Avocado, Cilantro, and Lime Vinaigrette

Esalada Picada GF • VG • DF
Romaine, Cucumber, Bell Pepper, Tomato, Red Onion, Green Olive, and Red Wine Oregano 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

Cuban Style Black Beans & Rice GF • VG • DF
Garlic, Bell Pepper, Onion, and Cuban Spices

SWEET

Coffee and Cream Cup GF • VG • DF
Guava Cheese Pastry
Mango Crème Brûlée GF

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea
Coffee
Iced Water



Gluten-free guests can enjoy the salads, Mojo Roasted Chicken, cuban black beans with rice, and coffee & cream cup for a balanced meal.

Dairy-free guests can enjoy the two salads, the Havana-Style Beef Picadillo, cuban black beans and rice, and coffee & cream cup for a balanced meal.

Vegan guests can enjoy the salads, cuban black beans and rice, and coffee & cream cup for a balanced meal.

BUFFET LUNCH OF THE DAY

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WEDNESDAY - COMFORTABLE ..... *$62 per guest*

COMPOSED SALAD

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

Chilled Cavatappi Pasta VG • DF
Vine Ripened Grape Tomato, Fresh Basil, Kalamata Olives, and Extra Virgin Olive Oil

Asparagus Salad GF • DF
Sun-Dried Tomatoes, Marinated Artichokes, and Lemon Oil

ENTRÉES

Chicken Florentine
Mozzarella Ciliegine, Wilted Spinach, and Parmesan Reduction

Seared Sustainable Salmon GF • DF
Fresh Snipped Chives, and Meyer Lemon Vinaigrette

Braised Angus Beef Short Ribs GF
Cipollini Onions, and Rosemary-Infused Red Wine Jus

Penne Primavera VG
Garden Vegetables, Fresh Herbs, Olive Oil

SWEET

Chocolate Chip Cannoli
Amareno Cherry Cup GF • VG • DF
Almond Frangipane Tarts

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea
Coffee
Iced Water



Gluten-free guests can enjoy the Asparagus Salad, Seared Sustainable Salmon, Short Ribs,, Penne Primavera and amareno cherry cup for a balanced meal.

Dairy-free guests can enjoy the Asparagus Salad, Sustainable Salmon, Penne Primavera, and amareno cherry cup for a balanced meal.

Vegan guests can enjoy the Chilled Cavatappi Pasta Salad, Penne Primavera, and amareno cherry cup for a balanced meal.

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. Lunches are designed for 90 minutes of service and a minimum of 25 guests. Change in buffet menus will incur a $5 per person charge per event.

THURSDAY - SOUTHERN FLORIDA ..... *$62 per guest*

COMPOSED SALAD

Handpicked Mixed Greens GF • VG • DF
Grape Tomatoes, Sweet Red Onion, Shaved Carrots, and Balsamic Vinagrette

Season's Best Tomatoes GF • VG • DF
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 GF • DF
Wild Mushroom Jus and Hand-Cut Scallions

Seared Cajun Snapper GF • DF
Andouille Sausage and Sweet Peppers

Season's Best Caramelized Vegetables GF • VG • DF
Heirloom Carrots, Roasted Cauliflower, Broccoli, and Honey Glazed Squash

Southern Style Smashed Potato GF • VG • DF
Hand Crushed, Garlic, Onion, Fresh Herbs, Olive Oil

SWEET

Key Lime Tarts
Pecan Turtle Cheesecake
Chocolate Mousse Cup GF • VG • DF

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea
Coffee
Iced Water



Gluten-free guests can enjoy the three salads, Snapper or Flank Steak with Southern Style Smashed Potato, and Chocolate Mousse Cup for a balanced meal.

Dairy-free guests can enjoy the Season's Best Tomatoes, Snapper or Flank Steak with Season's Best Caramelized Vegetables, Southern Style Smashed Potato, and Chocolate Mousse Cup for a balanced meal.

Vegan guests can enjoy the Mixed Greens Salad, Tomato Salad, Season's Best Caramelized Vegetables with Southern Style Smashed Potato, and Chocolate Mousse Cup for a balanced meal.

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. Lunches are designed for 90 minutes of service and a minimum of 25 guests. Change in buffet menus will incur a $5 per person charge per event.

FRIDAY - GULF OF MEXICO ..... *$62 per guest*

COMPOSED SALAD

Tequila Lime Marinated Shrimp
Chophouse Greens, Grape Tomatoes, Avocado, and Cilantro Lime Vinaigrette

Island Cobb Salad GF • VG • DF
Young Iceberg, Roasted Corn, Pico de Gallo, and Avocado Vinaigrette

Braised Black Bean and Corn Salad GF • VG • DF
Diced Bermuda Peppers and Cava Lime Vinaigrette

ENTRÉES

Coffee-Braised Angus Flat Iron Steak DF
Roasted Boniato Potatoes, Crispy Green Peas, and Grilled Pineapple

Cochinita Pibil GF • DF
Slow-Roasted Pork, Pickled Vidalia Onions, and Handpicked Cilantro

Achiote Marinated Chicken Breast GF • DF
Spicy Chorizo Stew

Spanish Vegetable Paella GF • VG • DF
Yellow Rice, Olive, Tomato, Sweet Peppers

SWEET

Mango Mousse, Roasted Pineapples GF • VG • DF
Tres Leches Bars
Dulce de Leche Ganache Tarts

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea
Coffee
Iced Water



Gluten-free guests can enjoy the Island Cobb, Black Bean Corn Salad, Achiote Marinated Chicken Breast, Spanish Vegetable Paella, and Mango Mousse for a balanced meal.

Dairy-free guests can enjoy the Island Cobb, Black Bean Corn Salad, Flat Iron or Chicken Breast, Spanish Vegetable Paella, and Mango Mousse for a balanced meal.

Vegan guests can enjoy the Island Cobb Salad, Black Bean & Corn Salad, Spanish Vegetable Paella,, and Mango Mousse for a balanced meal.

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. Lunches are designed for 90 minutes of service and a minimum of 25 guests. Change in buffet menus will incur a $5 per person charge per event.

SATURDAY - CLASSICAL ..... *$62 per guest*

COMPOSED SALAD

Salt-Baked Beet Salad GF • VG • DF
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

DISPLAY

Hearth-Baked Artisan Bread and Butter Display

BEVERAGES

Freshly Brewed Iced Tea

Coffee

Iced Water

SWEET

Berries and Cream GF • VG • DF

Chocolate Cheesecake

Apple Crumb Cobbler

ENTRÉES

Chicken Provencal GF • DF
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 GF
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



Gluten-free guests can enjoy the Salt-Baked Beet Salad, Chicken Provencal, Grouper Picatta, DeSoto County Potatoes, Garde Vegetables, and berries & cream for a balanced meal.

Dairy-free guests can enjoy the Salt-Baked Beet Salad, Chicken Provencal, Roasted DeSoto County Potatoes, Garden Vegetables, and berries & cream for a balanced meal.

Vegan guests can enjoy the Salt-Baked Beet Salad, DeSoto County Potatoes, Roasted Garden Vegetables, and berries & cream for a balanced meal.

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 ..... *$61 per guest*
Herbed Mascarpone Polenta, Citrus Broccolini, and Charred Young Carrots with Pan Reduction

Pan-Roasted Manhattan Sirloin GF..... *$62 per guest*
Whipped Potato Purée and Butter-Braised Asparagus with Cipolini Onions and Red Wine Reduction

Tanglewood Farms Free-Range Chicken Breast ..... *$55 per guest*
Hand-Harvested Zucchini and Squash, Blistered Tomatoes with Lemon Tarragon Verjus, and Wild Rice Pilaf

Herb-Crusted Florida Local Fresh Catch ..... *$59 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*

**Additional entree choice is $10 per person added to the menu price.*

GF - GLUTEN FRIENDLY / DF - DAIRY FREE / 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

Berries & Cream GF • VG • DF
Berry Whip, Almond Crumble, Strawberry Sauce

Angel Food Cake
Lime Curd, Strawberries, and Cream

New York-Style Cheesecake
Vanilla Bean Cheesecake with Fresh Berries, and Raspberry Sauce

Market Seasonal Fruit Plate GF • VG
Variety of Fresh Selections to Include Melons, Berries, and Tropical Fruits





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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.

Á LA CARTE ..... *$8 per piece*

BEST SELLERS

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

Chicken and Waffles

Chicken BBQ Biscuit with Smokey BBQ

Duck Spring Roll, Apricot Hoisin Sauce

Beef Short Rib Empanada with Manchego

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

Gruyère and Melted Leek Tartlet VG

Ratatouille Tartlet, Balsamic Reduction VG



GF - GLUTEN FRIENDLY / DF - DAIRY FREE / 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.

Á LA CARTE ..... *$8 each*

BEST SELLERS

Seared Tuna Tataki with Seaweed Salad, Wasabi Mayo, Rice Cake GF

Tomato and Fresh Mozzarella Tartlet, Balsamic Reduction

Beef Tenderloin Bruschetta

Antipasto Tartlet

Wagyu Beef Tartar, Garlic Crostini

Antipasto Lollipops

Smoked Salmon Tartare on Blini

Mini Brioche New England Lobster Rolls

Cherry Compressed Watermelon, Feta Cheese GF

Cured Duck Prosciutto on Crostini, Fig Jam

Mango Lobster Ceviche

Mozzarella Prosciutto Skewer GF

Mini Smoked Salmon BLT

Cold Water Lobster Crostini

Ahi Poke with Sweet Watermelon, Asian Spoon

Aged Brie Baguette with Honey Cream, Shaved Pear

Scallop Ceviche GF

BBQ Beef Tenderloin, Bao Bun, Jalapeno Chutney

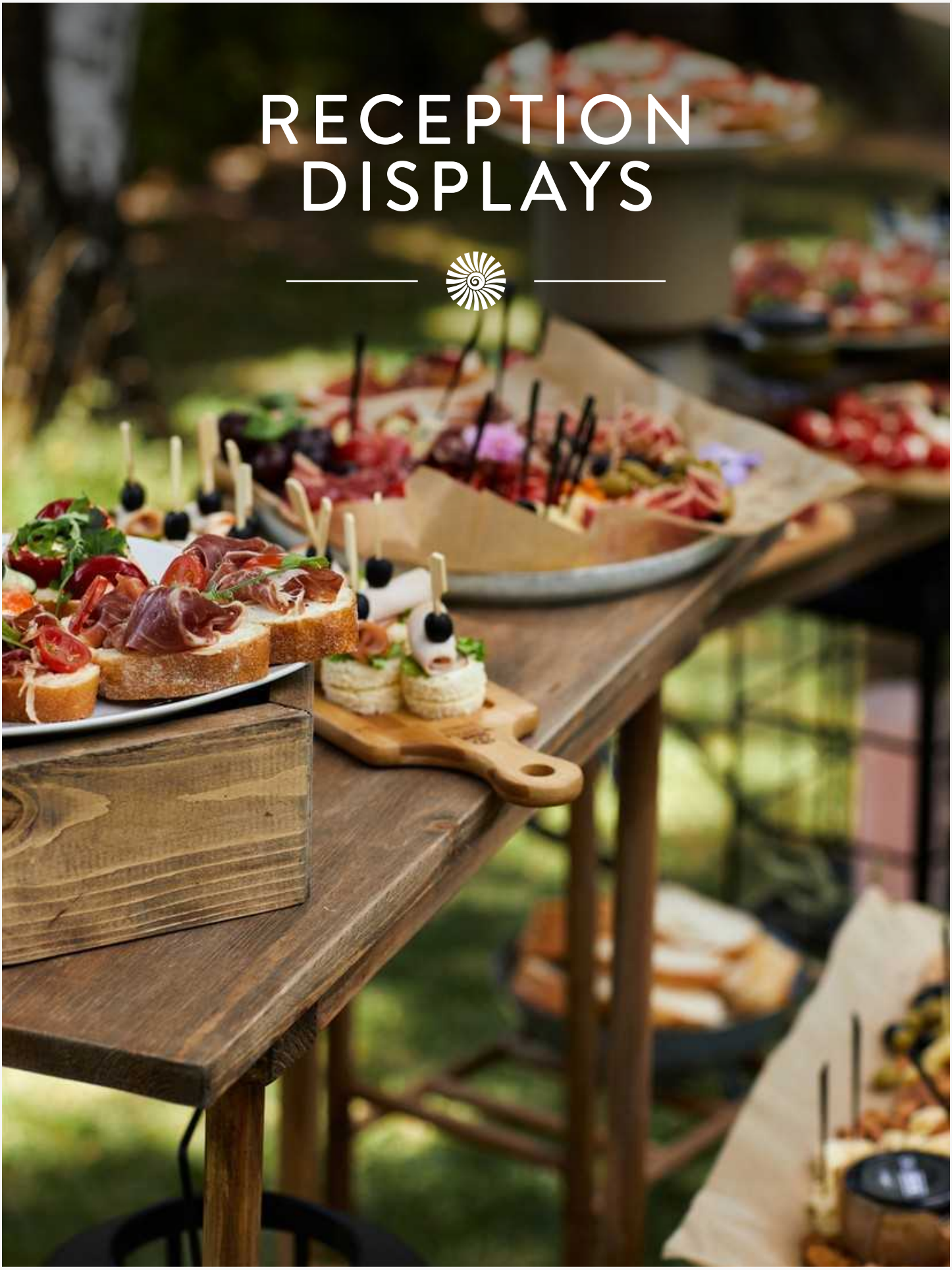
Black bean Hummus, Charred Corn Salad, Micro Cilantro, Plantain Chip



GF - GLUTEN FRIENDLY / DF - DAIRY FREE / 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 ..... *$20 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 ..... *$25 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 ..... *$27 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 ..... *$26 per guest*

Hand-Crafted Asian Small Bites to Dip and Enjoy!

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



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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 ..... *$41 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 ..... *$25 per guest*

Marinated Olives and Tomatoes with Fresh Herbs and Sea Salt

Manchego Cheese with Country-Style Proscuitto

Hummus, Lavosh Crisps, and Artisan Crackers

House-Picked Vegetables

Baba Ghanoush

STADIUM CLUB TASTING ..... *$31 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 ..... *$19 per guest*

Traditional Salted Pretzels

Garlic Butter Pretzels

Served with Traditional Beer Mustard and Philly-Style Cheese Sauce

JUST SLIDERS ..... *$31 per guest*

Wagyu Beef Slider, Bacon Jam, Cheddar Cheese, and Garlic Aioli

Cuban Sandwich Slider, Roast Pork, Salami, Ham, Pickles, and Dijon Mustard

Truffled Mushroom Slider, Marinated Portobella, Mozzarella Cheese, and Basil Pesto

House-Cooked Kettle Chips



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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 ..... *$38 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 ..... *$32 per guest*

Traditional Three-Cheese Mac and Cheese

Aged Cheddar, Velveeta, and Parmesan Reggiano

Fusilli Lobster Mac and Cheese

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

Smoked Ham and Peas Cavatelli

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



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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 ..... *$33 per guest*

Outdoor Venues Only

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

Requires Attendant

MARINATED AND CHARRED KABOBS ..... *$35 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

Requires Attendant

DUO RISOTTO TASTING ..... *$26 per guest*

Handpicked Wild Mushrooms, Toasted Arborio Rice, Parmigiano Reggiano Broth,

Saffron-Steeped Arborio Rice, House-Churned Mascarpone Cheese, and Scissor-Cut Chives

Requires Attendant

ASIAN NOODLE BOWLS ..... *$29 per guest*

Ramen Broths

Roasted chicken Broth, Shredded Citrus-Marinated 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



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 ..... *$32 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, Cilantro, and Lime Wedges

Requires Attendant

NACHO BAR ..... *$25 per guest*

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

HAND-CRAFTED AND COMPOSED PASTAS ..... *$33 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

Requires Attendant



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 ..... *$20 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 Strawberry Sauce

Requires Attendant

Fruit and Sorbets GF ..... *$19 per guest*

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

Requires Attendant

Fresh Fruit Frenzy GF ..... *$18 per guest*

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

Comfort Cravings ..... *$19 per guest*

Warm Brownies and Warm Chocolate Chip Cookies, Vanilla Ice Cream
GF brownies and cookies available for $5 per person added to menu price, must be ordered for the whole group

Requires Attendant

Crème Brûlée ..... *$20 per guest*

Vanilla, Chocolate, Hazelnut

Requires Attendant



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 ..... *$22 per guest*

Your Favorite Drinks In Dessert Form

Piña Colada – Roasted Brown Sugar Pineapples, Coconut Cream GF • VG • DF

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

Cherry Bomb – Frangipan, Amaretto Cherries, Toasted Almonds

Shortcake Station ..... *$19 Per Guest*

Strawberries & Cream – Vanilla 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 ..... *$18 per guest*

Cappuccino Cupcake – Chocolate Cupcake with Cocoa Dusted Buttercream

Salted Caramel Cupcake – Vanilla Cupcake with Salted Caramel Icing

Red Velvet Cupcake – Cream Cheese Buttercream



STATION PACKAGES



DESIGN YOUR OWN RECEPTION

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 *$115*

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

Tier #2 Menu *$145*

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

Tier #3 Menu *$160*

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



GF - GLUTEN FRIENDLY / DF - DAIRY FREE / 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 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

**Requires Attendant*

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



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

The Stadium Club 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

**Requires Attendant*

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

**Requires Attendant*

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

**Requires Attendant*

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


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.

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

Arugula Citrus Salad GF • VG • DF
Peppery Arugula with Segmented Oranges, Sliced Fennel, Toasted Almonds, and a Simple Balsamic-Olive Oil Reduction

Kale & Quinoa Harvest Salad GF • VG • DF
Kale and Quinoa Tossed With Roasted Brussels Sprouts And Sweet Potatoes, Dried Cranberries, Toasted Pecans, and Maple-Tahini Dressing

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 • DF
Charred Asparagus Tips, Shaved Fennel, and Meyer Lemon Vinaigrette

Garden-Fresh Brussels Sprouts GF • VG • DF
Hand-Cut and Caramelized Brussels Sprouts, Candied Pecans, Balsamic Glaze, and Cracked Black Pepper

Garlic Infused Olive Oil Whipped Potatoes GF • VG • DF
Black Truffle, Sea Salt

Hearth-Baked Artisan Bread and Butter Display

SWEET

Chocolate Peanut Butter Cup GF • VG • DF

Vanilla Bean Creme Brulee GF

Cheesecake with Berries



Gluten Free guests can enjoy the Citrus Salad and the Kale Salad, Chicken and Salmon, Brussels and Whipped Potatoes, and Chocolate Peanut Butter Cup for a balanced meal.

Dairy Free guests can enjoy the Citrus Salad and the Kale Salad, Sustainable Salmon, Brussels and Whipped Potatoes, and Chocolate Peanut Butter Cupfor a balanced meal.

Vegan guests can enjoy the Citrus Salad and the Kale Salad, Brussel Spouts, Whipped Potatoes, and Chocolate Peanut Butter Cup for a balanced meal.

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.

ISLAND FLAIR ..... *$119 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 • DF
Season's Best Rainbow Cauliflower, Dried Golden Grapes, Toasted Sunflower Seeds, Young Spinach, and Citrus Vinaigrette

Flame-Grilled Caribbean Chicken GF • DF
Marinated Tomatoes, Cilantro, and Kaffir Lime Glaze

Soy-Glazed Angus Flank Steak DF
Cracked Green Olives, Grilled Scallion, and Brown Sugar Soy Gastrique

Macadamia Nut Crusted Mahi Mahi GF • DF
Atlantic-Caught Mahi Mahi, and Mango Papaya Salsa

Crispy Fried Plantain Tostones GF • VG
Roasted Garlic Shallot and Minced Chives

Island Beans and Rice GF • VG • DF
Red Beans, Bell Peppers, Garlic and Herbs

Hearth-Baked Artisan Bread and Butter Display

SWEET

Key lime Tarts

Tropical Parfait GF • VG • DF

Tropical Fruit Plate with Melons and Seasonal Fruit



Gluten Free guests can enjoy the Tomato & Melon Salad, Cauliflower Salad, Caribbean Chicken, Mahi Mahi, Tostones, Island Beans & Rice, and Tropical Parfait for a balanced meal.

Dairy Free guests can enjoy the Roasted Cauliflower Salad, Caribbean Chicken, Flank Steak, Tostones, Island Beans & Rice, and Tropical Parfait for a balanced meal.

Vegan guests can enjoy the Roasted Cauliflower Salad, Crispy Tostones, Island Beans & Rice, and Tropical Parfait for a balanced meal.

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 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.

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

Clay Pot Saffron Rice GF • VG • DF
Caramelized Shallot and Leeks, Blistered Red Pepper

Hearth-Baked Artisan Bread and Butter Display

SWEET

Warm Peach Cobbler
Cherry Almond Cream Cups GF • VG • DF
Mixed Fruit Salad with Mint Syrup GF • VG



Gluten Free guests can enjoy the Harvest Salad, Cole Slaw, Lemon Chicken, Salmon, Garden Peas, Saffron Rice, and Cherry Almond Cream Cups for a balanced meal.

Dairy Free guests can enjoy the Cole Slaw, Lemon Chicken, Garden Peas, Saffron Rice, and Cherry Almond Cream Cups for a balanced meal.

Vegan guests can enjoy the Cole Slaw, Farfalle Pasta Salad, Garden Peas, Saffron Rice, and Cherry Almond Cream Cups for a balanced meal.

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.

UPSCALE FLAVORS ..... *$130 per guest*

Classic Caesar Salad
Romaine Hearts, Parmesan Herb Croutons, Pea Sprouts, and Creamy Caesar Dressing

Salt-Baked Beets GF • DF
Mixed Greens, Salt-Baked Beets, Citrus Supremes, and White Balsamic Vinaigrette

Garden Vegetables GF • VG • DF
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 DF
Blistered Baby Sweet Peppers, and Tarragon-Infused Glace de Veau

Broiled Gulf-Caught Grouper GF • DF
White Cannellini Bean Ragout, Blistered Heirloom Tomato, and Lemon Thyme Vinaigrette

Roasted Squash & Zucchini GF • VG • DF
Toasted Nuts, Flash-Fried Capers, Chives, Sage Emulsion

Flash Fried Rainbow Fingerling Potato GF • VG • DF
Fine Herbs, Roasted Shallot

Hearth-Baked Artisan Bread and Butter Display

SWEET

Coconut Panna Cotta GF

Passion Fruit Mousse GF • VG • DF

Avolino Bars



Gluten Free guests can enjoy the Beet & Mozzarella Salad, Garden Vegetable Salad, Chicken, Grouper, Roasted Squash & Zucchini, Potatoes, and Passion Fruit Mousse for a balanced meal.

Dairy Free guests can enjoy the Garden Vegetable Salad, Beet Salad, Filet Mignon, Grouper, Roasted Squash & Zucchini, Potatoes, andPassion Fruit Mousse for a balanced meal.

Vegan guests can enjoy the Garden Vegetable Salad, Beet Salad, Roasted Squash & Zucchini, Fingerling Potatoes, and Passion Fruit Mousse for a balanced meal.

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.

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

Marinated Asparagus GF • VG • DF
Marinated Farm-Fresh Asparagus, Fire-Charred Red Peppers, Cold Pressed Olive Oil, and Organic Butter Leaf Lettuce

Italian Table Salad GF • VG • DF
Hand-Mixed Garden Greens, Shaved Cucumber, Watermelon Radish, Chickpeas, and Wooden Bowl-Whisked Balsamic Vinaigrette

Herb and Garlic Crusted Chicken Breast GF • DF
Braised Rosemary White Beans and Wilted Tuscan Kale, and Parmigiano Reggiano

Roman-Style Charred Sirloin GF • DF
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

Classic Tuscan Stewed Beans GF • VG • DF
Cannellini Beans, Aromatic Herbs, White Wine, Garlic, and Seasonal Vegetables

Pasta Primavera VG
Garden Vegetables, Garlic Oil

Hearth-Baked Artisan Bread and Butter Display

SWEET

Chocolate Crème Brûlée GF

Cannoli

Cappuccino Cream Cup VG • DF



Gluten Free guests can enjoy the Asparagus Salad, Italian Table Salad, Chicken, Sirloin, Corvina, Tuscan Beans, and Chocolate Crème Brûlée for a balanced meal.

Dairy Free guests can enjoy the Asparagus Salad, Italian Table Salad, Sirloin, Chicken Breast, Tuscan Beans, and Cappuccino Cream Cup for a balanced meal.

Vegan guests can enjoy the Asparagus Salad, Italian Table Salad, Tuscan Beans, and Cappuccino Cream Cup for a balanced meal.

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.

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

Poached Hearts of Palm Salad GF • VG • DF
Yellow and Red Heirloom Tomatoes, Garden Asparagus, and Red Wine Vinaigrette

All-Natural Chicken Breast in Puttanesca Sauce GF • DF
Stewed Tomatoes, Flash-Fried Capers, Cracked Green Olives, and Chili Flakes

Black Pepper-Braised Short Rib DF
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 • DF
Tender Baby Carrots, Sunburst Squash, and Mini Zucchini

Floribbean Rice GF • VG • DF
Long Grain Rice, Carrots, Onion, Celery, Peas and Herbs, Key Lime Zest

Hearth-Baked Artisan Bread and Butter Display

SWEET

Orange Curd Tarts

Vanilla Bean Cream with Sugared Strawberries GF • VG • DF

Banana Cake with Cinnamon Buttercream



Gluten Free guests can enjoy the Hearts of Palm Salad, Chicken Puttanesca, Snapper, Floribbean Rice, Grilled Vegetables, and Vanilla Bean Cream for a balanced meal.

Dairy Free guests can enjoy the Farfalle Salad, Hearts of Palm Salad, Chicken Puttanesca, Short Ribs, Floribbean Rice, Grilled Vegetables, and Vanilla Bean Cream for a balanced meal.

Vegan guests can enjoy the Farfalle Salad, Hearts of Palm Salad, Floribbean Rice, Grilled Vegetables, and Vanilla Bean Cream for a balanced meal.

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.

SUMMER BBQ ..... *$115 per guest*

Charred Broccoli Salad GF • VG • DF
Grilled Broccoli tossed in Tahini Dressing, Toasted Almonds, Dried Cherries, Squeezed Lemon

B-Red Spud Salad GF
Baby Red Bliss Potatoes, Cheddar Cheese, Scallion, and Cracked Pepper Mayo

Cucumber, Tomato, and Onion Salad GF • VG • DF
European Cucumber, Beefsteak Tomatoes, Sweet Red Onion, and Sherry Vinaigrette

Dry-Rubbed Beef Brisket
Slow Cooked, House Made BBQ Sauce, and Crispy Onions

Char-Grilled Young Chicken GF • DF
Bone-In, Brown Sugar-Brined, and Apple Ancho Whiskey Sauce

Sugar Cane BBQ Mahi GF • DF
Shaved Mango, Fresh Herbs, and Smoked Mango BBQ Sauce

Chili-Lime Grilled Corn on the Cobb GF • VG • DF
Grilled Corn Dusted With Lime Juice, Chili Powder, Paprika And Cilantro

Southern Style Baked Beans GF • VG • DF
Brown Sugar and Molasses



SWEET

Strawberry Shortcake Trifle

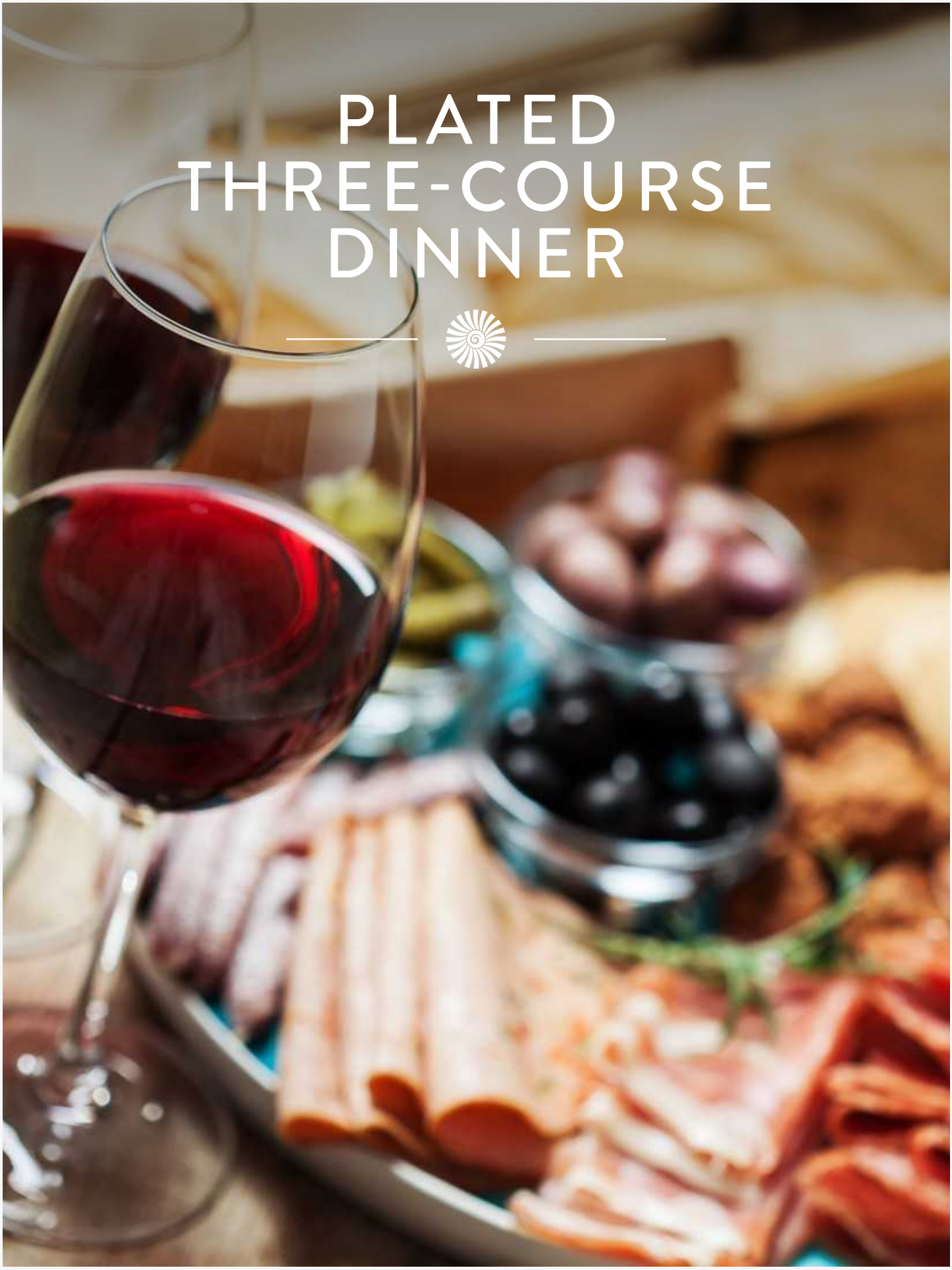
Coconut Cream Tarts

Warm Apple Pecan Crisp GF • VG • DF

Gluten Free guests can enjoy the three salads, Grilled Chicken, BBQ Mahi, Grilled Corn, Baked Beans, and Warm Apple Pecan Crisp for a balanced meal.

Dairy Free guests can enjoy the Broccoli Salad, Cucumber & Tomato Salad, Grilled Chicken, BBQ Mahi, Grilled Corn, Baked Beans, and Warm Apple Pecan Crisp for a balanced meal.

Vegan guests can enjoy the Broccoli Salad, Cucumber & Tomato Salad, Grilled Corn, Baked Beans, and Warm Apple Pecan Crisp for a balanced meal.



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

Steakhouse Salad
Mixed Greens, Blue Cheese, Candied Walnut, Cherry Tomato, Carrot, Raspberry Vinaigrette

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 ..... *$120 per guest*
Confit Fingerling Potatoes, Snipped French Beans, Charred Pearl Onions, and Citrus Emulsion

Red Wine-Braised Beef Short Rib ..... *$125 per guest*
Lemon Asparagus Tips, Honey Roasted Heirloom Carrots, and Olive Oil Pomme Purée with Natural Reduction

Center-Cut Angus Beef Filet Mignon GF ..... *$130 per guest*
Parmesan Potato Gratin, Snipped French Beans, and Blistered Cherry Tomatoes with Red Wine Reduction

Pan-Seared Ora King Salmon ..... *$123 per guest*
Creamed Farro Risotto, Charred Corn, and Sweet Sugar Snap Peas with Shallot and Tomato Jam

Gulf-Caught Black Grouper GF ..... *$125 per guest*
Sweet Coconut Jasmine Rice, Chili Dusted Kohlrabi, Charred Baby Pepper, Kaffir Lime Butter Sauce

Butter-Basted Line-Caught Mahi Mahi ..... *$121 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 ..... *$121 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.
*Additional entree choice is $10 per person added to menu price

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 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 Peppercress 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 GF
Chocolate Custard, Sugared Strawberries & Whipped Cream

Mango Tart
Coconut Cream, Tropical Slaw, Guava Sauce

Chocolate Truffle Slice GF • VG • DF
Cappuccino Cream, Berries

Lemon Cheesecake
Lemon Curd Sauce, Graham Sprinkle, Blueberries

Red Velvet Cake
Cream Cheese Mousse, Berries in Vanilla Bean Syrup

YOUNG DINERS MENU

$35 / for kids 12 and under

Kids Meal
Garden Salad With Ranch Dressing, Chicken Nuggets, French Fries, Ketchup, Chocolate Chip Cookie



GF - GLUTEN FRIENDLY / DF - DAIRY FREE / 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

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

Platinum 10x Vodka, New Amsterdam Gin, Cruzan Light Rum, Captain Morgan, Jim Beam Bourbon, Dewar's White Label Scotch, Crown Royal Canadian Whisky, Jose Cuervo Tradicionale

HOUSE SELECTION OF SELECT TIER WINES:
Dashwood Sauvignon Blanc, Substance Chardonnay, Mathew Fritz Pinot Noir, Rickshaw Cabernet Sauvignon, Avissi Prosecco

Soft Drinks, Juice, and Sunseeker Spring Bottled Water

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

ULTRA BRANDS

Wheatley Vodka, Tanqueray Gin, Bacardi Light Rum, Benchmark 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, Buffalo Trace 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*

Alcoholic Seltzer Drinks *$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 ..... *$19.00 per drink*

Sunseeker House Wine Selection ..... *$14.00 per drink*

See Wine List

Select Brands ..... *$17.00 per drink*

Premium ..... *$21.00 per drink*

Imported & Craft Beers ..... *$12.00 per drink*

Domestic Beers ..... *$11.00 per drink*

Red Bull Energy Drink ..... *$12.00 per drink*

Fruit Juices ..... *$7.00 per drink*

Soft Drinks ..... *$9.00 per drink*

Sparkling Water ..... *$9.00 per drink*

Sunseeker Spring Bottled Water ..... *$8.00 per drink*

Cordials ..... *$20.00 per drink*

Cointreau, Disaronno, Amaretto, B&B, Bailey's Irish Cream, Romana Sambuca, Drambuie, Frangelico, Grand Marnier, Hennessy VS Cognac, Kahlua

Specialty Drinks ..... *$14.00 per drink*



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.

SPECIALTY BAR PACKAGES

Must be purchased for group guarantee

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 Saphire 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, Cruzan 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

Buffalo Trace Bourbon, Sazerac 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

Avissi 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

Wheatley 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.

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



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