



Catering Menu



TABLE OF CONTENTS

BREAKFAST	3
BREAKFAST ADDITIONS / À LA CARTE	4
BREAKFAST STATIONS	5
BREAKFAST: PLATED	5
BREAKS: MORNING + AFTERNOON	6
REFRESHMENTS / À LA CARTE	7
SNACKS À LA CARTE	8
BEVERAGE SERVICE	9
LUNCH: CHILLED PLATED	10
LUNCH: BUFFET	11
LUNCH: HOT PLATED	13
RECEPTION: HORS D'OEUVRES	14
RECEPTION: DISPLAYS	15
RECEPTION: ACTION STATIONS	16
DINNER: PLATED	17
DINNER: BUFFET	18
BAR	19
WINE	20



BREAKFAST

CONTINENTAL | \$23

- Chilled Orange, Apple, Cranberry and Tomato Juices
- Caffeinated and Decaffeinated Coffee and Hot Tea Service
- Fresh Squeezed Florida Orange and Pink Grapefruit Juices - Add \$2
- Seasonal Fruit and Berries
- Selection of Morning Pastries and Assorted Muffins
- Sweet Butter and Fruit Preserves

HEALTHY FIT CONTINENTAL | \$25

- Chilled Orange, Apple, Cranberry and Tomato Juices
- Caffeinated and Decaffeinated Coffee and Hot Tea Service
- Fresh Squeezed Florida Orange and Pink Grapefruit Juices - Add \$2
- Seasonal Fruit and Berries
- Create Your Own Parfait with Vanilla Yogurt and Granola
- Hard Boiled Cage Free Eggs
- English Muffins with Almond Butter, Nutella and Fruit Preserves
- NutriGrain Bars

BREAKFAST BUFFETS

Minimum of 30 guests

- A service fee will apply for 29 guests or less | \$100
- Brunch Buffets are serviced for a maximum of 2 hours

FIT START BREAKFAST | \$26

- Chilled Orange, Apple, Cranberry and Tomato Juices
- Caffeinated and Decaffeinated Coffee and Hot Tea Service
- Fresh Squeezed Florida Orange and Pink Grapefruit Juices - Add \$2
- Seasonal Fruit and Berries
- Whole Grain Breads
- Assorted Regular and Greek Yogurts
- Chicken Sausage
- Egg Whites with Kale, Tomatoes and Fontina Cheese

- Selection of Morning Pastries and Assorted Muffins
- Assorted Regular and Greek Yogurts
- Seasonal Fruit and Berries

Pick One:

Seasoned Redskin Potatoes with Rosemary or Roasted Breakfast Potatoes with Sweet Peppers, Aioli and Chimichurri on the side

Pick Two:

Breakfast Meats - Applewood Smoked Bacon, Cured Ham, Link Sausage or Chicken Sausage

Egg Beaters Available Upon Request

BROWNWOOD BUFFET | \$30

- Chilled Orange, Apple, Cranberry and Tomato Juices
- Caffeinated Coffee and Decaffeinated Coffee and Hot Tea Service
- Fresh Squeezed Florida Orange and Pink Grapefruit Juices - Add \$2
- Soft Scrambled Eggs with White Cheddar Cheese, Chives and Crème Fraiche on the side

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.



BREAKFAST ADDITIONS/À LA CARTE

Steel Cut Oatmeal with Raisins, Brown Sugar, Whole, Low Fat, Skim;
Vanilla Soy Milk | \$5 per person

Redskin Potatoes with Rosemary | \$4 per person

Soft Scrambled Eggs with White Cheddar Cheese, Chives and Crème Fraiche
on the side | \$5 per person

Parfait with Vanilla Yogurt and Granola | \$6 each

Breakfast Meats – Pick Two: Applewood Smoked Bacon, Cured Ham,
Link Sausage or Chicken Sausage | \$7 per person

Panini with Cage Free Eggs, Fig, Prosciutto and Provolone | \$9 each

House Smoked Salmon with Classical Accoutrements
and Fresh Bagels | \$10 per person

Classic Eggs Benedict | \$8 per person

Fresh Bagels with Accoutrements of Cream Cheese and Fruit Preserves
with a Toaster Station | \$48 per dozen

Assorted Muffins | \$42 per dozen

Assorted Morning Pastries | \$42 per dozen

Assorted Regular and Greek Yogurts | \$36 per dozen

Individually Boxed Kellogg's Cereals with Whole, Low Fat, Skim; Vanilla and
Chocolate Soy Milk | \$36 per dozen

House-made Corned Beef Hash | \$6 per person

House-made Buttermilk Biscuits and Fennel Sausage Gravy | \$6 per person

Assorted Mini Smoothies | \$4 per person

French Toast with Maple Syrup | \$6 per person

Cheese Grits | \$4 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness. We are not an
allergen free facility.*



BREAKFAST STATIONS

Chef Fee (one chef per 100 guests) duration 2 hours | \$100

Additional Hours (Per Chef, Per Hour) | \$50

OMELET STATION | \$12

Omelets made to order, Egg Whites and Egg Beaters, Diced Black Forest Ham, Applewood Smoked Bacon, Link Sausage and Chicken Sausage, Mushrooms, Tomatoes, Onions, Peppers and Baby Spinach, Cheddar and Triple Cheese Blends

WAFFLE STATION | \$12

Buttermilk Waffles made to order, Michigan Maple Syrup and Seasonal Fruit Purée, Roasted Pecans, Vanilla Bean Whipped Cream, Dried Michigan Cherries, Fresh Strawberries and Blueberries, Powdered Sugar

BREAKFAST/PLATED

ENTRÉES

Breakfast Bowl with Baked Egg Whites, Tomato Florentine, Quinoa, Sautéed Kale and an English Muffin | \$24

Soft Scrambled Eggs with White Cheddar Cheese and Chives, Applewood Smoked Bacon, Link Sausage and Seasoned Redskin Potatoes with Rosemary | \$24

Brioche French Toast with Warm Fruit Compote, Maple Syrup, Honey Butter and Applewood Smoked Bacon | \$24

Farm Country Cheddar Cheese Grits, Locally Made Sausage, Maple Glazed Apples and Poached Eggs on Sourdough Toast | \$24

House-made Corned Beef Hash, Poached Eggs and Lemon Chive Hollandaise on Toast | \$27

All Entrées Include: Chilled Orange Juice, Caffeinated Coffee, Decaffeinated Coffee and Hot Tea Service, Seasonal Fruit, Selection of Morning Pastries, Sweet Butter and Fruit Preserves

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.



BREAKS: MORNING + AFTERNOON

UPTOWN | \$12

Vanilla Yogurt, House-made Granola with Flax Seeds, Mixed Dried Fruits, Salted Almonds, Assorted Muffins, Half Pints of Milk - Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk

FRUIT BREAK | \$11

Hand-cut Seasonal Fruit and Berries, Yogurt Mango Dipping Sauce

INSPIRE WELLNESS BREAK | \$12

Create Your Own Parfait with Vanilla Yogurt and Granola, Sliced Fruit, Kind Bars

Pick one: Cucumber Mint or Citrus-Infused Water

REVIVE WELLNESS BREAK | \$17

Create Your Own Parfait with Vanilla Yogurt and Granola, Sliced Fruit Salad, Kabobs, Vegetable Crudités, Hummus and Pita Chips

Pick one: Cucumber Mint or Citrus-Infused Water

MAKE YOUR OWN TRAIL MIX | \$12

Assorted Nuts

Mixed Dried Fruits

Yogurt Covered Raisins

Candy Covered Chocolate

Mini Pretzels

CRAVING FOOD BREAK | \$14

Potato Chips and Onion Dip

Warm Soft Pretzels with Cheese Fondue and Honey Mustard

Snack Mix

Lightly Buttered Popcorn

Peanut Brittle

Chocolate Covered Pretzels

Cracker Jacks

ICE CREAM AND BROWNIES BREAK | \$14

Vanilla and Chocolate Ice Cream

Assorted Toppings

Chocolate and Caramel Syrup

Whipped Cream

Dark Chocolate Brownies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.



REFRESHMENTS À LA CARTE

Coffee Flavor Enhancements | \$2 per person

Half Pints of Milk - Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk | \$4 each

Assorted Coke Beverages to include Soft Drinks, Powerade, Lemonade,
Flavored Waters and Iced Teas | \$6 each

Bottled Water | \$4 each

Individual Fruit Juice - Assorted Varieties | \$5 each

Assorted Starbucks Canned Drinks | \$6 each

Sparkling Water | \$5 each

Energy Drink | \$6 each

Cucumber-Mint Infused Water | \$30 per gallon

Citrus-Infused Water | \$30 per gallon

Hot Tea | \$54 per gallon

Unsweetened Iced Tea | \$54 per gallon

Hot Chocolate | \$54 per gallon

Caffeinated and Decaffeinated Coffee | \$60 per gallon



SNACKS À LA CARTE

Assorted Candy Bars | \$4 each

Assorted Mixed Nuts | \$4 each

Potato Chips with Onion Dip | \$4 each

Yogurt Covered Raisins | \$4 each

Assorted Regular and Greek Yogurts | \$4 each

Whole Seasonal Fruit | \$4 each

Lightly Buttered Salt and Pepper Popcorn | \$4 each

Ice Cream Sandwiches | \$5 each

Granola Bars | \$4 each

Assortment of Locally Packaged Trail Mixes | \$5 each

Vegetable Crudités with Creamy Ranch | \$4 each

Fruit Skewers with Yogurt Mango Dipping Sauce | \$4 each

Assorted Muffins | \$42 per dozen

Assorted Cookies – Peanut Butter, Chocolate Chip, Oatmeal Scotchies | \$42 per dozen

Toasted Rice and Marshmallow Treats | \$40 per dozen

Assortment of Brownies and Cookies | \$42 per dozen

Assortment of Brownies and Blondies | \$44 per dozen



BEVERAGE SERVICE

ALL DAY COLD BEVERAGE SERVICE | \$19 PER PERSON

- Assorted Coke Beverages to include Soft Drinks, Powerade, Lemonade, Flavored Waters and Iced Teas, Bottled Water
- *Up to eight hours of service*

ALL DAY HOT AND COLD BEVERAGE SERVICE | \$23 PER PERSON

- Caffeinated and Decaffeinated Coffee
- A Selection of Hot Tea
- Sweeteners and Milk
- Assorted Coke Beverages to include Soft Drinks, Powerade, Lemonade, Flavored Waters and Iced Teas, Bottled Water
- *Up to eight hours of service*

HALF DAY COLD BEVERAGE SERVICE | \$12 PER PERSON

- Assorted Coke Beverages to include Soft Drinks, Powerade, Lemonade, Flavored Waters and Iced Teas, Bottled Water
- *Up to four hours of service*

HALF DAY HOT AND COLD BEVERAGE SERVICE | \$18 PER PERSON

- Caffeinated and Decaffeinated Coffee
- A Selection of Hot Tea
- Sweeteners and Milk
- Assorted Coke Beverages to include Soft Drinks, Powerade, Lemonade, Flavored Waters and Iced Teas, Bottled Water
- *Up to four hours of service*





LUNCH: CHILLED PLATED

All Chilled Entrées Include:

- Choice of One Dessert
- Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service, Artisan Bread and Butter

SALADS

Floridian Cobb Salad with Applewood Smoked Bacon, Mixed Cherry Tomatoes, Sieved Egg, Crab Salad, Avocado and Ranch Dressing GF | \$28

Poached Gulf Shrimp with Leaves of Arugula and Hearts of Romaine, Heirloom Carrot Ribbons and Charred Lemon Vinaigrette GF | \$31

Asian Marinated Grilled Chicken Breast Salad with Vegetable Slaw, Toasted Peanuts and Citrus-Sesame Vinaigrette GF | \$29

SANDWICHES

Shrimp BLT - Arugula, Avocado, Garlic Aioli, House-made Chips | \$26

Club Sandwich - Ham, Turkey, Bacon, Egg, Cheddar, Garlic Aioli, House-made Chips | \$26

Italian Grinder - Sliced Salami, Capicola Ham, Mozzarella, Garlic Hummus on a French Baguette | \$26

Smoked Turkey - Swiss, Applewood Smoked Bacon, Avocado, Peppered Mayonnaise wrapped in a Flour Tortilla | \$26

Roast Beef - Aged Farmhouse White Cheddar, Horseradish Crème, Pickled Red Onion and Arugula on a French Baguette | \$26

DESSERTS

Mango Coconut Cake, Red Berry Cheese Cake, Key Lime Pie, Caramelized Apple Pound Cake, and Cappuccino Pie



LUNCH: BUFFET

Minimum of 30 guests

- A service fee will apply for 29 guests or less | \$100
- Lunch Buffets are serviced for a maximum of 2 hours
- All Buffet Lunches served with tableside coffees, hot teas, and iced tea
- Add Soup from our selection or Beef and Bean Chili (GF) for an Additional Cost per Person | \$4
- Add Pre-made Sandwiches, Additional Price per Person | \$7

SOUP AND SALAD | \$24

Soups

(select 2) Broccoli Smoked Gouda, Herb Tomato (GF), Beef and Bean Chili (GF), Chicken Noodle

Salads

Seasonal Baby Greens, Kale, Chopped Romaine

Artisan breads

Pan de Sal Rolls, Seven-grain Rolls, Butter

Accompaniments

Chilled Sliced Grilled Chicken, Bacon Crumbles, Cucumbers, Chopped Eggs, Cherry Tomatoes, Garbanzo Beans, Cheddar Cheese, Feta Cheese Crumbles, Croutons, Dried Cherries, Sunflower seeds, Assorted Individual Dressings

Desserts

Almond and Fruit Financier, Chocolate Espresso Mousse (GF), Blondie Brownie

BURGER | \$26

Salads

Garden Salad - Dried Cherries, Grape Tomato, Cucumber (GF), Assorted Individual Dressings, Fresh Fruit Salad

Proteins

Beef Burger, Grilled Chicken Breast, Vegan Burgers (*Available upon Advance Request*)

Accompaniments

Lettuce Leaves, Sliced Ripe Tomatoes, Bermuda Onion Rings, American Cheese, Swiss Cheese, Warm Crisp Bacon, Sliced Dill Pickles, BBQ Sauce, Mustard, Mayonnaise, Tomato Ketchup

Sides

Seasoned Potato Wedges, Beer Battered Onion Rings

Artisan Breads

Hamburger Buns

Desserts

Assorted Fruit Pies, Warm Chewy Goopy Brownies, Miniature Cupcakes



LUNCH: BUFFET (CONT.)

DELI SANDWICH | \$29

Salads

Mixed Field Greens with Radish and Carrot,
Assorted Individual Dressings, Fresh Fruit Salad,
Seasonal Pasta Salad, Potato Chips

Selections

Sliced Ham, Turkey, Roast Beef, Albacore White
Tuna, Swiss, Colby, Pepper Jack, Cheddar

Accompaniments

Sliced Tomatoes, Lettuce, Kosher Pickles,
Mustard, Whole Grain Mustard, Mayonnaise,
Potato Chips

Artisan Breads

Multigrain, Pan de Sal Rolls, GF Bread
upon Request

Desserts

Chocolate Chip Cookies, Lemon Berry Cake,
Pecan Pie

FLORIDA | \$33

Soup

Conch Chowder

Salads

Mixed Green Salad with Citrus Vinaigrette and
Strawberries, Quinoa and Shaved Fennel Salad
with Lime

Proteins

Mahi Mahi with Mango, Black Bean Salsa, Coco-
nut Rice, Pork Scaloppini with Roasted Peppers
and Mojo Criollo

Dessert

Fresh Fruit, Cuban Flan, Key Lime Pie

TOUR OF ITALY | \$32

Salads

Mixed Field Greens and Romaine Lettuce
with Tomato, Pickled Onions and Olives,
Assorted Individual Dressings, Fresh Fruit Salad

Pastas

Cheese Tortellini with Baby Spinach, Roasted
Vegetables and Red Pepper Cream Sauce

Proteins

Tuscan Breast of Chicken (GF), Italian Meatloaf
with Mushrooms

Vegetables

Cauliflower (GF), Broccoli and Carrot Medley (GF)

Accompaniments

Freshly Grated Parmesan Cheese (GF),
Red Pepper Flakes (GF)

Bread

Parmesan Garlic Breadsticks

Desserts

Tiramisu, Raspberry Panna Cotta Shooter (GF),
Chocolate Hazelnut Cannoli

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness. We are not an
allergen free facility.*



LUNCH: HOT PLATED

All Hot Entrées Include:

- Choice of One Luncheon Starter
- Choice of One Dessert
- Artisan Bread and Butter, Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

STARTERS: PICK ONE

- Conch Chowder
- Tomato Bisque
- Broccoli Smoked Gouda
- Market Inspired Seasonal Soup
- Caesar Salad of Romaine Lettuce with Herb Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing
- Baby Iceberg with Tomato, Cucumber, Smoked Blue Cheese and Green Goddess Dressing
- Spinach and Romaine Lettuces with Tomatoes, Cucumbers, Garbanzo Beans, Crumbled Feta and Lemon Oregano Vinaigrette
- Floribbean Salad - Mixed Greens, Blue Cheese, Avocado, Strawberries, Citrus Vinaigrette

ENTRÉE: PICK ONE

Grilled Jumbo Shrimp, Romesco Sauce, Braised Leeks, Rice Pilaf | \$31

Slow Roasted Atlantic Salmon, Soft Polenta, Lemon Crème and Garlic Braised Spinach GF | \$29

Herb Crusted Chicken, Asparagus Risotto, Fresh Cherry Tomato Sauce | \$27

Rosemary Roasted Chicken Breast, Whipped Potatoes, Wild Mushrooms, Braised Leeks and Madeira Jus GF | \$28

Spice Crusted Pork Loin, Black Beans, Citrus Mojo, Chili Broth and Pico de Gallo GF | \$28

Meatloaf - Smoked Bacon, Whipped Potatoes, Onion Rings, Wild Mushroom Sauce | \$26

LUNCH | DESSERTS: PICK ONE

- Key Lime Pie, Crème Caramel Flan, Tiramisu, Chocolate Flourless Cake with Vanilla Cream and Raspberries, Angel Food Cake, Strawberry Sauce, and Vanilla Chantilly
- Trio of Petit Desserts | add \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.



RECEPTION: HORS D'OEUVRES

HORS D'OEUVRES: COLD

Bruschetta with Tapenade, Tomato Confit and Parsley Pesto | \$42 per dozen

Peppadew Pepper Stuffed with Dungeness Crab and Chèvre | \$42 per dozen

Caprese Skewer GF | \$42 per dozen

Grilled Marinated Asparagus Wrapped with Prosciutto GF | \$42 per dozen

Antipasto Skewer, Balsamic Marinated Cipollini Onion, Grape Tomato,
Dry Cured Soppressata GF | \$42 per dozen

Curried Deviled Egg with Fresh Chives GF | \$42 per dozen

Wasabi Deviled Egg with Pickled Ginger and Black Sesame Seeds GF | \$42 per dozen

Smoked Nori Wrapped Salmon with Dill Cream Cheese GF | \$42 per dozen

Gazpacho Shrimp Shooter GF | \$48 per dozen

Seared Black Sesame Crusted Ahi Tuna with Ginger Apricot Glaze GF | \$48 per dozen

Rare Beef Tenderloin with Boursin Garlic Spread and Japanese Radish Sprouts
on Tuscan Bread | \$48 per dozen

Individual Shrimp Ceviche | \$48 per dozen

HORS D'OEUVRES: WARM

Crab Cake with Red Pepper Aioli | \$48 per dozen

Coconut Shrimp with Chili Garlic Sauce | \$48 per dozen

Chicken Quesadilla with Smokey Tomato Sauce | \$42 per dozen

Empanada de Pollo with Roasted Chili Mole | \$42 per dozen

Citrus Roasted Chicken Skewer with Chimichurri GF | \$42 per dozen

Swedish Meatball with Capers and Smitane Sauce | \$42 per dozen

Lamb Kafta with Tzatziki Sauce GF | \$48 per dozen

Herb Baby Lollipop Lamb Chop with Red Onion Marmalade GF | \$54 per dozen

House-made Pepper Bacon Wrapped Scallop with Citrus Sauce | \$54 per dozen

Roasted Yukon Gold Potatoes with Truffled Gremolata | \$42 per dozen

Crispy Cauliflower with Ginger Glaze | \$42 per dozen

Caribbean Rum Soaked Pineapple and Shrimp Skewer | \$54 per dozen

Chicken Wings, Buffalo, Parmesan, General Tso, Lemon Garlic | \$42 per dozen

Conch Fritters with Chili Garlic Sauce | \$42 per dozen

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness. We are not an
allergen free facility.*



RECEPTION: DISPLAYS

ANTIPASTO

A Variety of Salami including Genoa, Prosciutto, Mortadella and Soppressata, Stuffed Grape Leaves, Olives, Pepperoncini, Roasted Button Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Romano Chunks, Gorgonzola, White Bean Hummus, Seasoned Pita Chips, Grissini, Grape Clusters

Small | Serves Approximately 25 guests | \$225

Large | Serves Approximately 50 guests | \$450

ARTISAN CHEESE DISPLAY

Selection of Everyday Favorites and Artisan Quality Cheeses with Nuts, Dried Fruits, Toasted Baguette and Crackers

Small (25 guests) | \$250 per platter; Large (50 guests) | \$475 per platter

MARKET VEGETABLE DISPLAY

Selection of Seasonal Vegetables with Green Goddess and Avocado Ranch Dressing

Small (25 guests) | \$250 per platter; Large (50 guests) | \$475 per platter

SEASONAL FRUIT DISPLAY | \$7 PER PERSON

Fresh Fruits and Berries with Agave Nectar and Greek Yogurt

BRUSCHETTA | \$12 PER PERSON

Tomatoes, Artichokes, Edamame, Hummus, Mushrooms, Grilled Breads

CHILLED SHRIMP DISPLAY | \$14 PER PERSON

Gulf Shrimp, Traditional Cocktail Sauce, Lemon Wedges



RECEPTION: ACTION STATIONS

Chef Fee (one chef per 100 guests) duration 2 hours | \$100

Additional Hours (Per Chef, Per Hour) | \$50

MAC AND CHEESE ACTION STATION | \$12 (PICK ONE: CHICKEN \$6 OR CRAB \$8)

Cavatappi "Mac" and Cheese Assorted Toppings: Smoked Pecans, Farmhouse White Cheddar, Roasted Mushrooms, Chives, Crème Fraiche, Scallions, Pancetta, Curried Peas, Crumbled Maytag Bleu Cheese, Buttered Panko and Chorizo

SLIDER ACTION STATION | \$15

Char Crusted Beef, Pulled Pork Sliders and Vegan Burger on Brioche Buns, Hearts of Romaine, Sliced Tomato, Red Onion, Caramelized Onions, White Cheddar, Mustard, Ketchup, Sliced Dill Pickles, Sweet Pickles and Sweet and Tangy Barbecue Sauce, Tomato Mayonnaise and Dijon Aioli

STREET TACOS | \$15

Tender Barbacoa, Spicy Shredded Chicken, Flour Tortillas, White Onions, Cilantro, Cotija Cheese Pico de Gallo, Drunken Black Beans, Cabbage Salad, Assorted Salsas, Mexican Crema

PASTA ACTION STATION | \$14

Pick Two:

- Arrabbiata, Garlic, Tomatoes, Dried Red Chili Pepper, Olive Oil
- Ragù alla Bolognese, Tomatoes, Minced Beef, Garlic, Wine and Herbs
- Alfredo, Asparagus, Peas, Grilled Chicken Breast
- Puttanesca, Tomatoes, Olive Oil, Anchovies, Olives, Capers and Garlic
- Vodka Sauce, Italian Sausage, Heavy Cream, Crushed Tomatoes, Onions and Peas
- Braised Short Rib Ravioli, Sage Brown Butter

All Pastas Come with Fresh Garlic Bread, Parmesan, Red Pepper Flakes

RECEPTION | ROASTED AND CARVED FOR YOU

Chef Fee (one chef per 100 guests) duration 2 hours | \$100

Additional Hours (Per Chef, Per Hour) | \$50

Roasted Turkey Breast

Basted and Slow Cooked, Cranberry Sauce, Dijon Mustard, Chipotle Mayonnaise, Rolls, Butter - Serves Approximately 35 Guests | \$325

Bavarian Slow Roasted Pork Loin

Jäger Sauce, Rolls, Butter - Serves Approximately 30 Guests | \$325

Honey-Glazed Country Ham

Slow Baked GF, Honey Dijon Mustard, Stone Ground Mustard, Jalapeno Corn Bread Muffin, Butter - Serves Approximately 50 Guests | \$350

Fire-Roasted Tenderloin of Beef | GF

Dijon Mustard, Green Peppercorn Sauce, Rolls, Butter - Serves Approximately 25 Guests | \$475

Herb-Crusted New York Strip Loin | GF

Dijon Mustard, A1 Sauce, Creamy Horseradish Sauce, Rolls, Maître d'Hotel Butter - Serves Approximately 30 Guests | \$495

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.



DINNER | PLATED

All Entrées Include:

Choice of One Dinner Starter, Choice of One Dessert, Artisan Bread and Butter, Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

STARTERS: PICK ONE

- Wild Mushroom Bisque Soup with Fines Herbes and White Truffle Oil
- San Marzano Tomato Soup with Toasted Orzo and Garden Vegetables
- Baby Spinach, English Cucumber, Marinated Tomatoes, Crumbled Feta and Herbed Vinaigrette
- Caprese Salad with Sliced Heirloom Tomatoes, Buffalo Mozzarella, Sweet Basil, Extra Virgin Olive Oil and Freshly Cracked Pepper (GF)
- Romaine Lettuce with Focaccia Croutons, Shredded Parmesan Cheese and Caesar Dressing
- Crisp Baby Iceberg Lettuce with Carrots, Tomatoes, Cucumbers, White Cheddar and Ranch Dressing (GF)
- Roasted Watermelon Salad with Lime, Mint, Mixed Olives, Goat Cheese Crumbles, Fleur de Sel and Extra Virgin Olive Oil (GF)
- Sunshine Salad of Romaine, Spinach and Radicchio with Sliced Strawberries, Walnuts, Dried Cherries, Blue Cheese Crumbles and Raspberry Vinaigrette GF
- Scarlet and Black Kale, Arugula and Frisée Lettuce with Pickled Carrots, Romano, Roasted Grape Tomatoes and Balsamic Vinaigrette (GF)

ENTRÉES

Filet of Beef, Whipped Potatoes, Roasted Mushrooms and Merlot Reduction (GF) | \$68

Braised Beef Short Rib, Roasted Root Vegetables, Potato Purée and Natural Jus (GF) | \$53

Roasted Boneless Pork Loin, Herb Polenta, Broccolini and Lemon-Thyme Jus (GF) | \$45

Mahi Mahi Fillet, Grilled Zucchini over Saffron Parmesan Risotto GF | \$64

Roasted Red Fish, Corn Succotash, New Potatoes and Smoked Tomato Broth (GF) | \$47

Chicken Piccata, Sautéed Spinach and Kale, Tomato Caper Sauce GF | \$45

Rosemary Roasted French Cut Chicken Breast, Haricot Vert, Roasted Corn Johnny Cake, Pan Jus (GF) | \$43

DESSERTS

Mango Coconut Cake, Red Berry Cheesecake, Key Lime Pie, Caramelized Apple Pound Cake, Cappuccino Pie

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.



DINNER | BUFFET

Minimum of 30 guests

A Service Fee will Apply for 29 guests or less | \$100

Dinner Buffets are Serviced for a Maximum of 2 hours

All Buffet Dinners served with Tableside Coffees, Hot Teas, and Iced Tea

BROWNWOOD BUFFET | \$63

Artisan Greens with Radishes, English Cucumbers and Red-Wine Oregano Vinaigrette, Caesar Salad Roasted Tomatoes, Asiago, and Croutons Caesar Dressing

Pick Two:

- Cabernet Braised Beef Short Rib with Marble Potatoes, Parmesan and Herbs
- Seared Salmon with Pearl Pasta and Romesco Sauce
- Rosemary Pork Loin with Sage-Cornbread Dressing and Apple Jus
- All served with Brown Butter Green Beans with Lemon

Desserts:

- Lemon Cheesecake with Local Fruit Preserves
- Flourless Chocolate Cake with Vanilla Cream and Raspberries
- Crème Caramel
- Artisan Bread and Butter, Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

THE CATTLE BARON'S BUFFET | \$69

- Hearts of Romaine with Cucumbers, Radish, Aged Parmesan, Garlic-Chive Croutons and Green Goddess Dressing
- Leaves of Baby Spinach with Farmhouse Cheddar, Applewood Smoked Bacon, Bermuda Onion, Grape Tomato and Sherry Vinaigrette
- Caprese Salad - Burrata Mozzarella, Seasonal Tomatoes, Sweet Basil, EVO.
- Penne Pasta with Ragu Bolognese
- Parmesan Cavatappi Pasta with Parmesan Crème, Charred Broccoli and Garlic Confit

Pick Two:

- Roasted New York Strip Sirloin with Horseradish Crème
- Red Snapper with Black Bean, Mango Salsa, Citrus Beurre Blanc
- Turkey Breast with Citrus and Honey Glaze
- Yukon Smashed Potatoes
- Chef's Seasonal Fresh Grilled Vegetables

Desserts:

- Chef's Selection of Petit Desserts
- Artisan Bread and Butter, Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea and Hot Tea Service

DINNER BUFFET UPGRADES

Chef Fee (one chef per 100 guests) duration 2 hours | \$100

Additional Hours (Per Chef, Per Hour) | \$50

Fire-Roasted Tenderloin of Beef - Sauce Béarnaise, Creamy Horseradish Sauce, Dijon Mustard, House Rolls and Butter - *Additional Price per Person | \$16*

Slow-Roasted Prime Rib Au Jus, Horseradish Sauce, Rolls, Butter - *Additional Price per Person | \$14*

Honey-Glazed Country Ham - Slow baked, Honey Dijon Mustard, Seasoned Mayonnaise, House Rolls, Butter - *Serves Approximately 50 guests | \$350*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.



BAR

Hosted Bar prices are subject to 22% Service Charge and 7% Sales Tax.

Cash Bar prices are inclusive of Service Charge and Tax.

A Bartender Fee of \$100 + Tax for each Bartender, for up to 2 Hours will be charged for each Bar and \$30 + Tax per Bartender will be charged for each Hour thereafter. We suggest 1 Bartender for 75 guests

A Cashier is required for all cash bars. Cashier fee is \$80 + Tax for up to 2 hours and \$25 + Tax per Hour thereafter.

ALL HOSTED BARS INCLUDE

Bourbon, Vodka, Gin, Scotch, Blend Whisky, Tequila, Rum, House Wines, Imported and Domestic Beer, Non-Alcoholic Beer, Soft Drinks and Bottled Water.

HOSTED BAR BY THE HOUR: 20 TO 50 PEOPLE

	<i>Selection per person</i>		
	<i>One Hour</i>	<i>Two Hour</i>	<i>Additional Hour</i>
Call Brands	\$23	\$31	\$10
Premium Brands	\$25	\$33	\$11
Executive	\$30	\$40	\$12

HOSTED BAR BY THE HOUR: 50 PEOPLE AND UP

	<i>Selection per person</i>		
	<i>One Hour</i>	<i>Two Hour</i>	<i>Additional Hour</i>
Call Brands	\$21	\$26	\$6
Premium Brands	\$23	\$28	\$7
Executive	\$27	\$32	\$9

HOSTED AND CASH BARS

	<i>Selection per drink</i>	
	<i>Hosted Bar</i>	<i>Cash Bar</i>
Call Brands	\$9	\$11
Premium Brands	\$11	\$13
Executive	\$13	\$15
Domestic Beer	\$7	\$8
Imported Beer	\$8	\$9
Non Alcoholic Beer	\$5	\$7
House Wines	\$8	\$9
Cordials	\$9	\$12
Soft Drinks	\$4	\$5
Bottled Water	\$4	\$5

LIQUOR SELECTION

	<i>Call</i>	<i>Premium</i>	<i>Executive</i>
BOURBON	<i>Jim Beam</i>	<i>Bulleit</i>	<i>Makers Mark</i>
VODKA	<i>Absolut</i>	<i>Tito's</i>	<i>Grey Goose</i>
GIN	<i>Beefeater</i>	<i>Bombay</i>	<i>Hendricks</i>
SCOTCH	<i>Cutty Sark</i>	<i>J&B</i>	<i>JW Black</i>
BLEND	<i>Canadian Club</i>	<i>Jack Daniels</i>	<i>Crown Royal</i>
TEQUILLA	<i>EL Jimador</i>	<i>Cuervo Gold</i>	<i>Patron Silver</i>
RUM	<i>Bacardi</i>	<i>Mt Gay</i>	<i>Appleton</i>
WINE	<i>House Wine</i>	<i>Tier 2 wine</i>	<i>Tier 3 wine</i>

CORDIALS

Kahlua, Amaretto Di Saronno, Romana Sambuca, Baileys, Grand Marnier, Courvoisier Cognac

VODKA SLIDE

Assorted Flavors of Vodka including Stoli, Absolut and Kettle One | \$6 per person

Plus \$550 for the ice carving slide

PUNCHES BY THE GALLON

<i>Fruit Punch, Non-Alcoholic</i>	<i>\$40</i>
<i>Sangria</i>	<i>\$80</i>
<i>Champagne Mimosa</i>	<i>\$70</i>



WINE

CHAMPAGNE

HENRIOT, BRUT PRESTIGE | \$80

France

ROEDERER, BRUT PREMIER | \$100

France

SPARKLING

PROSECCO BRUT | \$30

Italy

LA CONTESSA PROSECCO | \$34

Italy

SPARKLING MOSCATO | \$46

Meali Ciallo, Italy

WHITE

BLEND, HUGEL GENTIL | \$33

France

CHARDONNAY, DONA SOL | \$22

California

**CHARDONNAY, MCWILLIAMS
HANWOOD ESTATE | \$30**

Australia

**CHARDONNAY, PAIL CHARM
ACRES | \$43**

Sonoma

CHENIN BLANC, DRY CREEK | \$33

California

PINOT GRIGIO, LECHTHALER | \$35

Italy

PINOT GRIS, PIERRE SPARR | \$43

Alsace, France

**GEWÜRZTRAMINER, LATE HARVEST,
WASHINGTON HILL WINERY | \$30**

Washington

**SAUVIGNON BLANC, GRAND
RESERVE, PIERRE SPARR | \$39**

France

WHITE CONTINUED

**SAUVIGNON BLANC, MANZANITA
CREEK | \$58**

Alexander Valley

**WHITE ZINFANDEL, MONTEVINA |
\$24**

California

RED

**BARBERA, FONTANAFREDDAM
BRICCOTONDO | \$39**

Piemonte, Italy

**CABERNET SAUVIGNON, DONA SOL
| \$22**

California

**CABERNET SAUVIGNON, PRIVATE
SELECTION, MONDAVI | \$34**

California

**CABERNET SAUVIGNON, FRANCIS-
CAN | \$73**

Napa Valley

MALBEC, FAMILIA BONFANTI | \$42

Argentina

MERLOT, DONA SOL | \$22

California

MERLOT, ANTERA | \$34

Italy

MERLOT, DUCKHORN | \$130

2014 | Napa Valley

PINOT NOIR, WOLFGANG PUCK | \$32

California

**SHIRAZ, MCWILLIAMS HANWOOD
ESTATE | \$30**

Australia

**SHIRAZ, VITNERS BLEND, RA-
VENSWOOD | \$34**

California

SHIRAZ, GREG NORMAN | \$39

Limestone Coast, Australia

**VALPOLICELLE SUPERIORE,
BERTANI | \$34**

Italy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.