



Catering Menu

Chef Daphne Garcia Lebron, Hotel Executive Chef



TABLE OF CONTENTS

CONTINENTAL BREAKFAST BUFFET	3
HOT BREAKFAST BUFFET	4
BREAKFAST BUFFET ADDITIONS A LA CARTE	5
PLATED BREAKFAST	6
BOXED BREAKFAST	7
BROWNWOOD BRUNCH BUFFET	8
BREAKS & DELIGHTS - MORNING & AFTERNOON	9
REFRESHMENTS À LA CARTE	10
SNACKS À LA CARTE	11
BEVERAGE SERVICE	12
LUNCH CHILLED PLATED	13
LUNCH BUFFET	14
LUNCH HOT PLATED	16
BOXED LUNCH	17
RÉCEPTION HOR D'OEUVRES	18
RÉCEPTION DISPLAYS	19
RÉCEPTION ACTION STATIONS	20
DINNER PLATED	21
DINNER BUFFET	22
LATE NIGHT SNACK BREAK	24
BAR	25
WINE	26



CONTINENTAL BREAKFAST BUFFET

Minimum of 30 Guests

A service fee for 29 guests or less \$100

Breakfast Buffets are served for a maximum of 90 minutes

THE VILLAGES BREAKFAST

- Seasonal Whole Fruit
- Individual Flavored Yogurts
- Assorted Cereals
- Dried Fruit and Nuts
- Danishes, Muffins, and Croissants
- Fruit Marmalades and Butter
- Chilled Orange, Apple, Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated, Selections of Teas, Half & Half, Whole, and Skim Milk

HEALTHY CONTINENTAL

- Fresh Cut Fruit and Berries
- Low Fat Cottage Cheese
- Yogurt Bar - Plain Greek, Vanilla, Tropical Flavored Yogurts, Dried Fruit, Granola, Organic Honey
- Mini Muffins
- Chilled Orange, Apple, Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated, Selections of Teas, Half & Half, Whole, and Skim Milk

BROWNWOOD CONTINENTAL BREAKFAST

- Tropical Fruit and Berries
- Individual Flavored Yogurts
- Fruit Compote
- Granola
- Chilled Orange, Apple, Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated, Selections of Teas, Half & Half, Whole, and Skim Milk

Hot Selections:

- Ham and Cheese Croissant Sandwich
- Hot Oatmeal with Coconut Milk, Berries, Almonds

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



HOT BREAKFAST BUFFET

Minimum of 30 Guests

A service fee for 29 guests or less \$100

Breakfast Buffets are served for a maximum of 90 minutes

THE CLASSIC

- Fresh Cut Fruit and Berries
- Individual Flavored Yogurts
- Assorted Cereals with Whole or Skim Milk
- Dried Fruit and Nuts
- Pastries, Danishes, and Muffins
- Bagels and Croissants
- Fruit Marmalades, Butter, Flavored Cream Cheese
- Chilled Orange, Apple, Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated, Selections of Teas, Half & Half, Whole, and Skim Milk

Hot Selections:

- Scramble Farm Fresh Eggs
- Applewood Smoked Bacon
- Chorizo or Chicken Sausage
- Herbed Breakfast Potatoes

SUNSHINE AT THE VILLAGES

- Fresh Cut Fruit and Berries
- Ambrosia Salad
- Pastries, Cinnamon Rolls, and Turnovers
- Chorizo Sausage, Cheddar Cheese, Onion Frittata
- Gruyere Cheesy Stone Ground Grits
- Sauté Baby Potatoes, Peppers, Onions, Cajun Seasoning
- Chilled Orange, Apple, Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated, Selections of Teas, Half & Half Whole, and Skim Milk

ENHANCEMENT STATIONS

Omelet & Egg Station

Cheddar Jack, Mozzarella, Goat Cheese, Villages Grown Tomatoes, Onions, Peppers, Spinach, Mushrooms, Bacon, Ham, Chorizo

Burrito Station (*Display or Action Station*)

Scramble Egg Burrito; Sauté Mushrooms, Sauté Onions, Chorizo, Shredded Chicken, Tater Tots, Salsa, Sour Cream

Waffle & Pancake Station (*Display or Action Station*)

Pancakes, Waffles, Fresh Strawberries and Blueberries, Guava Sauce, Pecans, Chocolate Chips, Fruit Compote, Whipped Cream

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BREAKFAST BUFFET ADDITIONS À LA CARTE

BREAKFAST SANDWICHES | PRICE PER PERSON

Montecristo

Baked Ham, Gruyere Cheese, White Bread Dipped in Egg Batter
Served with Fruit Compote

Croissant Sandwich

Baked Ham, Manchego Cheese, Scrambled Eggs

Bagel Sandwich

Scramble Egg, Bacon, Cheddar Cheese

INDIVIDUAL BREAKFAST QUICHE

EGGS BENEDICT | PRICE PER PERSON

Traditional

Canadian Bacon, Poached Egg, Toasted English Muffin, Hollandaise Sauce

Florentine

Sautéed Spinach, Poached Egg, Toasted English Muffins, Herb Hollandaise Sauce

Smoked Salmon

Poached Egg, Toasted English Muffin, Hollandaise Sauce

Caribbean

Mojo Pulled Pork Over Sweet Plantain Mash, Topped with Cilantro Hollandaise Sauce

CHILLED TRADITIONS | PRICE PER DOZEN

- Assorted Bagels, Flavored Cream Cheese, Jams
- Assorted Breakfast Cereals
- Smoked Salmon, Bagels, Cream Cheese, Traditional Condiments
- Hard Boiled Eggs
- Ambrosia Salad
- Assorted Muffins
- Assorted Pastries
- Assorted Regular and Greek Yogurts

HOT SELECTIONS | PRICE PER PERSON

- Gruyere Cheesy Stone Ground Grits
- Hot Oatmeal with Coconut Milk. Served with Raisins, Brown Sugar
- Fennel Sausage Gravy and Biscuits
- Spiced Brioche French Toast, Fruit Compote
- Guava and Cheese Pancakes
- Applewood Smoked Bacon (2 pieces per person)
- Country Style Pork Sausage
- Chorizo OR Chicken Sausage
- Scramble Fresh Eggs
- Herbed Breakfast Potatoes
- Sauté Baby Potatoes, Peppers, Onions, Cajun Seasoning

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PLATED BREAKFAST

All Entrées Include a Chilled Orange, Apple, or Cranberry, Juice

FIRST COURSE

Select ONE of the Following

- Vanilla Yogurt, Granola, Berries
- Citrus and Melon Salad

SECOND COURSE

Select ONE of the Following

- Soft Scramble Free Range Eggs with Aged Cheddar, Smoked Ham
- Free Range Egg Omelet with Gruyere cheese, Chives, Mushrooms
- Classic Free Range Eggs Benedict
- Free Range Eggs, Chorizo Sausage, Cheddar Cheese, Onion Frittata
- Guava and Cheese Pancakes, Vermont Pure Maple (Grade A) Organic Syrup
- Banana & Candied Nuts French Toast, Vermont Pure Maple (Grade A) Organic Syrup

ACCOMPANIMENT

Select TWO of the Following

- Applewood Smoked Bacon
- Crispy Turkey Bacon
- Country Style Pork Sausage
- Chorizo or Chicken Sausage
- Cured Ham
- Grilled Asparagus
- Herbed Breakfast Potatoes
- Sauté Baby Potatoes, Peppers, Onions, Cajun Seasoning

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BOXED BREAKFAST

COLD SELECTIONS

Select TWO of the Following

- Flavored Yogurts
- Seasonal Whole Fruit
- Home Baked Muffins
- Energy Bars

SANDWICH SELECTIONS

Select ONE of the Following

- Smoked Ham, Aged Cheddar Cheese Croissant
- Smoked Salmon, Chive Cream Cheese, Shaved Red Onion on Sour Dough Bread
- Villages Grown Tomato, Brie Cheese, Arugula, Pesto Aioli on Ciabatta Bread

BEVERAGES

Select ONE of the Following

- Individual Bottle of Orange Juice
- Individual Bottle of Apple Juice
- Individual Bottle of Cranberry Juice
- Individual Bottle of Water



BROWNWOOD BRUNCH BUFFET

Minimum of 30 Guests

A service fee for 29 guests or less \$100

Breakfast Buffets are served for a maximum of 90 minutes

BAKERS SELECTION

All Items Included

- Artisan Breads
- Danishes, Muffins, Croissants, Bagels
- Jams, Butter, Flavored Cream Cheese
- Dried Fruit and Nuts

CHILLED SELECTION

Select TWO of the Following

- Villages Grown Greens, Champagne Vinaigrette, Green Goddess Dressing
- Shrimp & Oyster Bar: Cocktail, Remoulade Sauce, Spicy Mignonette (Additional Cost Per Person)
- Caprese Salad: Mozzarella, Roma Tomatoes, Villages Grown Basil, Extra Virgin Olive Oil, Modena Balsamic Vinegar
- Smoked Salmon, Capers, Red Onions, Villages Grown Tomatoes

ACTION SELECTION

Select Two of the Following

- **Prime Rib Carving:** Horseradish Cream, Au Jus (Additional Cost Per Person)
- **Omelets & Eggs:** Free Range Eggs, Cheddar Jack, Mozzarella, Goat Cheese, Villages Grown Tomatoes, Onions, Peppers, Spinach, Mushrooms, Bacon, Ham, Chorizo
- **Waffle & Pancake Display:** Pancakes, Waffles, Fresh Strawberries and Blueberries, Guava Sauce, Pecans, Chocolate Chips, Fruit Compote, Whipped Cream

BREAKFAST SELECTION

All Items Included

- Ham and Cheese Free Range Soft Scrambled Eggs
- Applewood Smoked Bacon
- Chicken Sausage
- Seasonal Garden Vegetable
- Herb and Garlic Roasted Fingerling Potatoes

ENTRÉE SELECTION

Select TWO of the Following

- **Seafood Paella:** Clams, Mussels, Shrimp, Smoky Chorizo, and Saffron Rice (Additional Cost Per Person)
- **Grilled Chicken Breast:** Chimichurri Sauce
- **Mojo Pulled Pork:** Slow Cooked Pork Shoulder, Citrus Marinade, Caribbean Spices
- **Roast Beef:** Au Jus, Horseradish Sauce, and Mustard Cream Sauce

DESSERT SELECTION

Select TWO of the Following

- Fruit Tarts
- Crêpe Suzette
- Southern Banana Pudding
- Bread Pudding with Dried Fruit & Nuts

BEVERAGES

- Chilled Orange, Apple, Cranberry Juice
- Freshly Brewed Coffee, Decaffeinated, Selections of Teas, Half & Half Whole, and Skim Milk

BEVERAGE ENHANCEMENTS

Additional Cost Per Person

- **Mimosa Station:** Prosecco, Assorted Traditional and Tropical Mimosas
- **Mimosa Experience:** Prosecco, Elevated Using High Quality Fruit Purées, Nectars
- **Bloody Mary Bar:** Assorted Accoutrements
- **Sangria Bar:** Classic Red, White, and Rose

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BREAKS & DELIGHTS

Morning & Afternoon, Price Per Person

HEALTHY BREAK

- Smoothie NAKED Juices
- Acai Mini Bowls Topped with Bananas, Strawberries, Granola, Organic Honey
- Energy Bars
- House Made Trail Mix
- Cucumber-Mint OR Citrus-Infused Water

SWEET & SAVORY BREAK

- Cinnamon Crumbs Coffee Cake
- Lemon Poppy Seed Muffins
- Warm Lobster Crostini - Crunchy Crostini Topped with Lobster, Cream Cheese Pepper Jack Cheese, Chives, Garlic
- Cucumber-Mint OR Citrus-Infused Water

FLORIDIAN BREAK

- Chilled Florida Orange Juice, Iced Teas
- Peach Tarts
- Seasonal Florida Berry Scones
- Mini Key Lime Pies
- Warm Mini Cuban Sandwiches

CRAVING BREAK

- Cracker Jacks
- Potato Chips with Onion Dip
- Chocolate Covered Pretzel
- Lightly Buttered Popcorn
- Warm Soft Pretzel, Cheese Fondue, Honey Mustard
- Cucumber-Mint or Citrus-Infused Water

WELLNESS BREAK

- Create your Own Parfait with Vanilla Yogurt, Granola, Fruit, Berries, Organic Honey
- KIND Bars
- Vegetable Crudit , Hummus, Za'atar Toasted Pita
- Smoothie NAKED Juices
- Cucumber-Mint or Citrus-Infused Water

SNACK BREAK

- Dark Chocolate and Sea Salt Popcorn
- Tortilla Chips, Mango de Gallo, Guacamole
- House Made Trail Mix
- Warm Churro Bites, Dusted with Cinnamon, Sugar, Chocolate Sauce
- Cucumber-Mint or Citrus-Infused Water

STRAWBERRY BREAK

- Fresh Strawberries
- Chocolate Dipped Strawberries
- Whipped Cream
- Strawberry Smoothie
- Strawberry Shortcake Shooter
- Strawberry Mint Water

ICE CREAM BAR

- Vanilla, Chocolate Ice Cream
- Assorted Toppings
- Chocolate and Caramel Syrup
- Whipped Cream
- Dark Chocolate Brownies
- Cucumber-Mint or Citrus-Infused Water

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REFRESHMENTS À LA CARTE

Coffee Flavor Enhancements

Half Pints of Milk - Whole, Low Fat, Skim; Vanilla and Chocolate Soy Milk

Assorted Coke Beverages to include Soft Drinks, Powerade, Lemonade, Flavored Waters, and Iced Teas

Bottled Water

Individual Fruit Juice - Assorted Varieties

Sparkling Water

Energy Drink

Cucumber-Mint Infused Water

Citrus-Infused Water

Hot Tea

Unsweetened Iced Tea

Hot Chocolate

Caffeinated and Decaffeinated Coffee



SNACKS À LA CARTE

Assorted Candy Bars

Assorted Power and Energy Bars

Assorted Regular and Greek Yogurt

Mini Bowls – Açaí Coconut, Banana, Granola

Tropical Fruit Skewers with Yogurt Mango Dipping Sauce

Whole Seasonal Fruit

Assorted Mixed Nuts

Assorted Brownies and Blondies

Assorted Cookies and Brownies

Assorted Cookies (Oatmeal, Peanut Butter, Chocolate Chip)

Potato Chips with Onion Dip

Buttered Popcorn

Cracker Jacks

Vegetables, Sundried Tomato Hummus, Pita Bread

Local Market Crudités with Roasted Garlic Ranch

Cup Cakes

Assorted Muffins

Sweet Caribbean Turnovers – Cheese (Quesitos) or Guava and Cheese

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BEVERAGE SERVICE

ALL DAY COLD BEVERAGE SERVICE

- Assorted Coke Beverages to Include Soft Drinks, Sports Drinks, Lemonade, Iced Teas, Bottled Water
- *Up to eight hours of service*

ALL DAY HOT AND COLD BEVERAGE SERVICE

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

HALF DAY COLD BEVERAGE SERVICE

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

HALF DAY HOT AND COLD BEVERAGE SERVICE

- Caffeinated and Decaffeinated Coffee
- A Selection of Hot Tea
- Sweeteners and Milk
- Assorted Coke Beverages to include Soft Drinks, Sports Drinks, Lemonade, 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

SALADS

Florida Cobb Salad

Villages Grown Mixed Greens, Applewood Smoked Bacon, Blue Cheese, Villages Grown Mixed Cherry Tomatoes, Boiled Egg, Avocado, Roasted Garlic Ranch

Citrus Arugula & Kale

Arugula and Flowering Kale, Local Orange Segments, Blood Orange Segments, Pomegranate Seeds, Toasted Almonds, Poached Shrimp, Citrus Herb Vinaigrette

Asian Marinated Grilled Chicken Salad

Villages Grown Greens, Vegetable Slaw, Toasted Peanuts, Wonton Chips, Citrus Sesame Vinaigrette

Italian Salad

Hearts of Romaine, Iceberg, Radicchio, Villages Grown Mixed Cherry Tomatoes, Red Onions, Pepperoncini, Sicilian Pitted Olives, Crispy Capicola, Parmesan Cheese, Italian Herb Vinaigrette

Traditional Caesar Salad

Stack Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

ADDITIONS

- Poached Shrimp
- Sliced Turkey
- Grilled Chicken

SANDWICHES

Pulled Jerk Chicken Wrap

Hearts of Romaine, Rum Mango Pineapple Chutney, Alfalfa Sprouts, Roasted Red Pepper Aioli

Mojo Pork Cuban

Mojo Pork, Boar's Head Ham, Swiss Cheese, Garlic Oil, Mustard, Pickles Served on Cuban Bread

Turkey Club Sandwich

Boar's Head Turkey, Bacon, White Cheddar, Lettuce, Villages Grown Tomato, Roasted Garlic Aioli, Served on White Bread

Italian Grinder

Boar's Head Salami, Capicola, Provolone, Villages Grown Tomatoes, Shredded Hearts of Romaine, Italian Aioli, Served on a Hoagie Bun

Roast Beef

Aged Farmhouse Cheddar, Horseradish Crème, Pickled Red Onion, Arugula Served on a French Baguette

DESSERTS

Select ONE of the Following

- Red Berry Cheesecake
- Key Lime Pie
- Orange Chocolate Mousse
- Classic Tiramisu
- Old Fashion Apple Pie

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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 90 minutes
- 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
- Add Pre-made Sandwiches, Additional Cost per Person

SOUP AND SALAD

Soups

Select TWO of the Following

- Broccoli Smoked Gouda
- Basil Tomato Bisque
- Chicken Noodle
- Chicken Tortilla
- Pumpkin Coconut Cream

Salads

- Seasonal Baby Greens
- Assorted Microgreens
- Assorted Dressings

Accompaniments

Chilled Sliced Grilled Chicken, Bacon Crumbles, Cucumber, Chopped Egg, Villages Grown Mixed Cherry Tomatoes, Garbanzo Beans, Cheddar Cheese, Feta Cheese, Croutons, Mandarin Orange Segments, Toasted Almonds, Strawberries

Artisan Rolls and Butter

Desserts

Almond Financier, Chocolate Espresso Mousse, Assorted Cookies

BURGER BAR

Salads

- Garden Salad - Dried Cherries, Villages Grown Mixed Grape Tomatoes, Cucumber
- Assorted Dressings
- Kale Slaw

Proteins

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

Accompaniments

Lettuce Leaves, Sliced Villages Grown 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 Bread

Brioche Buns

Desserts

Assorted Pies, Chewy Goopy Brownies, Churros with Chocolate Sauce



LUNCH | BUFFET (CONT.)

DELI SANDWICH

Salads

- Villages Grown Mixed Field Greens and Spinach, Watermelon Radish, Carrots, Villages Grown Cherry Tomatoes
- Classic Potato Salad
- Creamy Coleslaw

Selection

- Boar's Head Roast Beef
- Boar's Head Roast Turkey
- Boar's Head Ham
- Tuna Salad

Accompaniments

Lettuce, Sliced Villages Grown Tomato, Kosher Pickles, Whole Grain Mustard, Mayonnaise, Potato Chips

Artisan Bread

Brioche, Multigrain

Desserts

Chocolate Chip Cookies, Lemon Berry Cake, Pecan Pie

FLORIDA

Soup

Conch Chowder, Oyster Crackers

Salads

- Brownwood Salad - Romaine, Radicchio and Kale Blend, Crisp Bacon, Villages Grown Cherry Tomatoes, Scallion, Strawberries, Pecans, Heirloom Carrots, Orange Vinaigrette
- Watermelon Salad, Feta Cheese, Pickled Red Onion, Mint

Proteins

- Blackened Mahi-Mahi with Charred Corn Black Bean Salsa (GF)
- Grilled Mojo Chicken Scaloppini with Roasted Peppers, Jasmine Cilantro Rice

Desserts

Mint Orange Salad, Cuban Flan, Key Lime Pie

TOUR OF ITALY

Salad Bar

- Villages Grown Mixed Field Greens and Romaine Lettuce, Villages Grown Tomatoes, Marinated Artichokes, Olives
- Assorted Dressings
- Caprese Salad, Mozzarella, Roma Tomatoes, Villages Grown Basil, Extra Virgin Olive Oil, Modena Balsamic Vinegar

Pasta

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

Protein

- Tuscan Breast of Chicken (gf)
- Italian Meatloaf with Wild Mushrooms

Accompaniments

Cauliflower, Broccoli, and Carrot Medley

Accompaniments

Freshly Grated Parmesan, Red Pepper Flakes

Desserts

Tiramisu, Raspberry Panna Cotta (GF), Hazelnut Cannoli

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LUNCH | HOT PLATED

Menu Price Based Upon Entrée Selection Price Per Person

All Hot Entrées Include:

- Artisan Bread and Butter, Caffeinated Coffee, Decaffeinated Coffee, Unsweetened Iced Tea, and Hot Tea Service

STARTERS

Select ONE of the Following

Cold

- **Market Fish Ceviche:** Passion Fruit, Cilantro, Bell Peppers, Potato Chips
- **Caesar Salad:** Romaine Lettuce, Herb Croutons, Parmesan Cheese, Traditional Caesar Dressing
- **Baby Iceberg:** Villages Grown Tomato, Cucumber, Smoked Blue Cheese, Green Goddess Dressing
- **Spinach & Romaine Lettuce:** Villages Grown Tomato, Cucumber, Garbanzo Beans, Crumbled Feta, Herb Vinaigrette
- **Floridian Salad:** Arugula, Strawberries, Blueberries, Mandarin Segments, Candied Pecans, Goat Cheese, Raspberry Vinaigrette

Hot

- Tomato Bisque Soup
- Broccoli Smoked Gouda Soup
- Conch Chowder

ENTRÉE

Select ONE of the Following

- **Baked Cod:** White Wine, Butter, Garlic, Herbs, Braised Leeks Over Wild Rice Pilaf | 33
- **Atlantic Salmon:** Slow Roasted, Garlic Herb Creamy Polenta, Lemon Crème, Braised Spinach | 39
- **Herb Crusted Chicken:** Asparagus Risotto, Cherry Tomato Sauce | 33
- **Rosemary Roasted Chicken:** Whipped Potatoes, Wild Mushrooms, Braised Leeks, Madeira Jus | 32
- **Mediterranean Stuffed Pork Loin:** Sun Dried Tomatoes, Spinach, Feta Cheese Over Roasted Vegetables, Moroccan Couscous, Olive Tapenade Vinaigrette | 28
- **Meatloaf:** Smoked Bacon, Whipped Potatoes, Onion Rings, Wild Mushroom Sauce | 32

DESSERTS

Select ONE of the Following

- Key Lime Pie
- Sweet Corn Pana Cotta and Blueberry Compote
- Tiramisu
- Chocolate Flourless Cake with Vanilla Cream, Raspberries
- Angel Food Cake with Strawberry Sauce and Vanilla Chantilly

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BOXED LUNCH

All Boxed Lunches Include:

Choice of One Sandwich, Chips, Cookies, Whole Fruit, and a Bottle of Water.

SELECT TWO

- **Pulled Jerk Chicken Wrap:**
Hearts of Romaine, Rum Mango Pineapple Chutney,
Alfalfa Sprouts, Roasted Red Pepper Aioli
- **Turkey Club Sandwich:**
Boar's Head Turkey, Bacon, White Cheddar, Lettuce, Villages
Grown Tomato, Roasted Garlic Aioli - Served on White Bread
- **Italian Grinder:**
Boar's Head Salami, Capicola, Provolone, Villages Grown Tomatoes,
Shredded Hearts of Romaine, Italian Aioli - Served on a Hoagie Bun
- **Roast Beef:**
Aged Farmhouse Cheddar, Horseradish Crème, Pickled Onion, Arugula
- Served on a French Baguette





RECEPTION | HORS D'OEUVRES

HORS D'OEUVRES: COLD

Bruschetta, Tapenade, Tomato Confit, Parsley Pesto, Shaved Parmesan

Stuffed Peppadew Peppers, Dungeness Crab, Chevre (gf)

Caprese Skewers (gf)

Grilled Marinated Asparagus Wrapped with Prosciutto (gf)

Antipasto Skewer, Cheese Tortellini, Olives, Villages Grown Tomato, Sorpresatta, Artichokes

Wasabi Devil Eggs - Pickled Ginger, Black Sesame Seed (gf)

Loaded Devil Eggs - Bacon Chips, Scallion, Cheddar Cheese (gf)

Smoked Salmon Mousse, Cucumber, Fried Capers (gf)

Thai Chile Shrimp Cocktail Shooter (gf)

Seared Black Sesame Crusted Ahi Tuna, Ginger Apricot Glaze (gf)

Rare Beef Tenderloin, Boursin Garlic Spread, Radish Sprout on Tuscan Bread

Melon and Prosciutto Di Parma Skewers (gf)

HORS D'OEUVRES: WARM

Creole Crab Cake, Rep Pepper Aioli

Coconut Shrimp, Chili Garlic Sauce

Chicken Quesadilla Smoky Tomato Sauce

Empanada de Pollo, Roasted Chile Mole

Teriyaki Chicken Skewers, Toasted Sesame Seeds, and Scallions (gf)

Swedish Meatballs, Capers, Smitane Sauce - Display Only

Three Cheese and Sausage Stuffed Mushrooms, Toasted Breadcrumbs

Goat Cheese Mousse Stuffed Mushrooms (gf)

Herb Baby Lollipop Lamb Chop, Chimichurri Sauce (gf)

House Made Pepper Bacon Wrapped Scallop (gf)

Crispy Cauliflower, Ginger Glaze

Lobster Mac and Cheese Fritter, Blue Cheese Fondue, Crispy Bacon

Vegetable Spring Rolls, Hoisin Dipping sauce

Mini Beef Wellington Bites

Spanakopita - Spinach, Cheese

Fried Green Tomatoes, Remoulade Sauce

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RECEPTION | DISPLAYS

ANTIPASTO

Salami - Genoa, Prosciutto, Mortadella, 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

Large / Serves Approximately 50 guests

ARTISAN CHEESE DISPLAY

Everyday Favorites and Artisan Quality Cheeses, Nuts, Dried Fruit, Toasted Baguette, Crackers

Small / Serves 25 Guests

Large / Serves 50 Guests

MARKET VEGETABLE DISPLAY

Selection of Seasonal Vegetables with Green Goddess and Avocado Ranch Dressing

Small / Serves 25 Guests

Large / Serves 50 Guests

SEASONAL FRUIT DISPLAY

Fresh Fruits and Berries with Agave Nectar and Greek Yogurt

BRUSCHETTA

Villages Grown Tomatoes, Artichokes, Edamame, Hummus, Mushrooms, Caper Berries, Grilled Breads

CHILLED SHRIMP DISPLAY

Gulf Shrimp, Traditional Cocktail Sauce, Lemon Wedges



RECEPTION | ACTION STATIONS

Price Per Person

Chef Fee (one chef per 100 guests) duration 90 minutes | 100

Additional Hours (Per Chef, Per Hour) | 30

MAC AND CHEESE ACTION STATION

ADD ONS: CHICKEN | CRAB | LOBSTER

Cavatappi Mac and Cheese OR Risotto

Assorted Toppings: Pecans, Farmhouse White Cheddar, Roasted Mushrooms, Chives, Crème

Fraiche, Scallions, Pancetta, Curried Peas, Crumbled Maytag Bleu Cheese, Buttered Panko, Chorizo

SLIDER ACTION STATION

Char Crusted Beef, Pulled Pork Sliders and Vegan Burger on Brioche Buns, Hearts of Romaine, Sliced Villages Grown 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

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

VILLAGES GROWN LIVING SALAD BAR

Seasonal Baby Greens, Assorted Microgreens, Assorted Accompaniments, Assorted Dressings, Village Grown Tomato, Cucumber, Watermelon Radishes, Carrot, Chick Peas, Grilled Chicken, Chopped Bacon, Toasted Almond, Mandarin Segments, Chopped Egg

PENNE AND CAVATAPPI PASTA ACTION STATION

Pick Two:

- **Arrabbiata:** Garlic, Villages Grown Tomatoes, Dried Red Chili Pepper, Olive Oil
- **Ragù alla Bolognese:** Villages Grown Tomatoes, Minced Beef, Garlic, Wine, and Herbs
- **Alfredo:** Asparagus, Peas, Grilled Chicken Breast
- **Puttanesca:** Villages Grown Tomatoes, Olive Oil, Anchovies, Olives, Capers, and Garlic
- **Vodka Sauce:** Italian Sausage, Heavy Cream, Crushed Tomatoes, Onions, and Peas
- **Pesto:** Roasted Tomato, Sauté Onions

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 90 minutes | \$100

Additional Hours (Per Chef, Per Hour) | \$30

Roasted Turkey Breast

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

Bavarian Slow Roasted Pork Loin

Jäger Sauce, Rolls, Butter - Serves Approximately 30 Guests

Honey-Glazed Country Ham

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

Fire-Roasted Tenderloin of Beef | GF

Dijon Mustard, Green Peppercorn Sauce, Rolls, Butter - Serves Approximately 25 Guests

Herb-Crusted New York Strip Loin | GF

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

Bourbon Wild Salmon | GF

Traditional Cornbread, Butter - Serves Approximately 25 Guests

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, Fine Herbes, White Truffle Oil
- San Marzano Tomato Soup Toasted Orzo, Garden Vegetables
- Baby Spinach, English Cucumber, Marinated Tomatoes, Crumbled Feta, Herbed Vinaigrette
- Caprese Salad, Sliced Villages Grown Tomatoes, Mozzarella, Sweet Basil, Extra Virgin Olive Oil, Freshly Cracked Pepper (GF)
- Romaine Lettuce with Focaccia Croutons, Shredded Parmesan Cheese, Caesar Dressing
- Crisp Baby Iceberg Lettuce with Carrots, Villages Grown Tomatoes, Cucumbers, White Cheddar, Ranch Dressing (GF)
- Roasted Watermelon Salad, Lime, Mint, Mixed Olives, Goat Cheese Crumbles, Fleur de Sel, Extra Virgin Olive Oil (GF)
- Sunshine Salad, Romaine, Spinach, Radicchio, Sliced Strawberries, Walnuts, Dried Cherries, Bleu Cheese Crumble, Raspberry Vinaigrette

ENTRÉES

- **Filet of Beef:** Whipped Potatoes, Roasted Mushrooms, Broccolini, Merlot Reduction (gf)
- **Braised Beef Short Rib:** Roasted Root Vegetables, Potato Purée, Natural Jus (gf)
- **Roasted Boneless Pork Loin:** Herb Polenta, Broccolini, Lemon-Thyme Jus (gf)
- **Mahi-Mahi Filet:** Grilled Zucchini Over Saffron Parmesan Risotto (gf)
- **Maple Bourbon Salmon:** New Potatoes, Broccolini, Saue Bearnaise
- **Chicken Piccata:** Sauté Spinach and Kale, Tomato Caper Sauce, Whipped Mashed Potatoes (gf)
- **Rosemary Roasted French Cut Chicken Breast:** Haricot Vert, Roasted Corn Johnny Cake, Pan Jus (gf)
- **Pork Shank or Lamb Shank:** Roasted Garlic Stone Ground Grits, Charred Broccolini, Lemon Parsley Gremolada

DESSERTS

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



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 90 minutes

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

BROWNWOOD BUFFET

Salads

- Villages Grown Artisan Greens, Radishes, English Cucumbers, Red-Wine Oregano Vinaigrette
- Caesar Salad Roasted Tomatoes, Asiago, Croutons, Caesar Dressing
- Burratta Caprese Salad Villages Grown Tomatoes, Burratta, Sweet Basil, Extra Virgin Olive Oil

Protein

Select TWO of the Following

- Cabernet Braised Beef Short Rib
- Seared Salmon
- Rosemary Pork Loin, Apple Jus
- Chicken Marsala

Sides

Select TWO of the Following

- Marble Roasted Potatoes, Parmesan, Herbs
- Jasmine Rice
- Pearl Pasta, Romesco Sauce
- Sage Cornbread Dressing
- Yukon Gold Potatoes
- Seasonal Vegetables

Artisan Rolls and Butter

Desserts

Lemon Cake with Local Fruit Preserves,
Flourless Chocolate Cake with Vanilla Cream,
Raspberries Crème Caramel

CATTLE BARRON'S BUFFET

- Hearts of Romaine, Cucumbers, Radish, Aged Parmesan, Garlic-Chive Croutons, Green Goddess Dressing
- Leaves of Baby Spinach, Farmhouse Cheddar, Applewood Smoked Bacon, Bermuda Onions, Grape Tomatoes, Sherry Vinaigrette
- Caprese Salad, Mozzarella, Villages Grown Tomatoes, Sweet Basil, Extra Virgin Olive Oil
- Penne Pasta with Ragu Bolognese
- Parmesan Cavatappi Pasta, Parmesan Crème, Charred Broccoli, Garlic Confit

Protein

Select TWO of the Following

- Roasted New York Striploin, Horseradish Crème
- Braised Red Snapper, Creole Sauce
- Turkey Breast, Citrus and Honey Glaze
- Chicken Piccata, Lemon, Capers, Butter Sauce

Sides

Select TWO of the Following

- Yukon Smashed Potatoes
- Roasted Herb Potatoes
- Chef's Seasonal Fresh Grilled Vegetables
- Rice Pilaf
- Wild Mushroom Risotto
- Candied Carrots, Parsnips

Artisan Rolls and Butter

Desserts

Chef's Selection of Petit Desserts



DINNER | BUFFET

Chef Fee (One Chef Per 100 Guests) Duration 90 minutes | 100

Additional Hours (Per Chef, Per Hour) | 30

ENHANCEMENTS

Fire-Roasted Tenderloin of Beef Béarnaise Sauce:

Creamy Horseradish Sauce, Dijon Mustard, Rolls, Butter

Additional Price Per Person

Slow-Roasted Prime Rib Au Jus:

Horseradish Sauce, Rolls, Butter

Additional Price per Person

Luau Teriyaki Salmon,:

Roasted Salmon Filet, Grilled Pineapple Salsa, Toasted Sesame Seeds, Rolls, Butter

Serves Approximately 25 Guests

Roasted Turkey Breast:

Basted and Slow Cooked, Cranberry Sauce, Dijon Mustard, Chipotle, Mayonnaise, Rolls, Butter

Serves Approximately 35 Guests

Honey-Glazed Country Ham:

Slow baked, Honey Dijon Mustard, Seasoned Mayonnaise, Rolls, Butter

Serves Approximately 50 Guests

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LATE NIGHT SNACK BREAK

Taste of Puerto Rico:

Late Night Asopao – Caribbean Style Chicken, Rice and Vegetable Soup.
Served with Artisan Rolls, Fried Yucca Sticks, Lemon, Lime, Hot Sauce

Coffee Break:

Caffeinated and Decaffeinated Coffee, Hot Chocolate, Macarons, Cookies, Biscotti,
Sugar Swizzle, Marshmallows

Street Food Station:

Beef Sliders, Chicken Tenders, Potato Wedges, Lettuce, Villages Grown Tomato,
Sauces - Honey Mustard, Ketchup Aioli, Roasted Garlic Aioli

Donut Break:

Caffeinated and Decaffeinated Coffee, Hot Chocolate, Assortment of Donuts,
Churros, Chocolate Sauce, Caramel Sauce, Assorted Toppings

Brownwood Chicken and Waffles:

Hand Breaded Fried Chicken Tenders, Belgian Waffle, Brown Sugar, Cinnamon
Compound Butter, Bourbon Infused Maple Syrup



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 \$35 + Tax per Bartender will be charged for each Hour thereafter. We suggest 1 Bartender for 75-100 guests

For pricing, please contact your sales manager.

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.

LIQUOR SELECTION

	Select	Choice	Prime
BOURBON	Jim Beam	Bulleit	Makers Mark
VODKA	Epic	Tito's	Grey Goose
GIN	Beefeater	Bombay	Bombay Sapphire
SCOTCH	Cutty Sark	J&B	JW Black
BLEND	Canadian Club	Jack Daniels	Crown Royal
TEQUILLA	Sauza	Hornitos	Patron Silver
RUM	Bacardi	Mt Gay	Captain Morgan
WINE	House Wine	Tier 2 wine	Tier 3 wine

CORDIALS

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



WINE

For pricing, please contact your sales manager.

CHAMPAGNE HENRIOT, BRUT PRESTIGE

France

ROEDERER, BRUT PREMIER

France

SPARKLING

PROSECCO BRUT

Italy

LA CONTESSA PROSECCO

Italy

SPARKLING MOSCATO

Meali Ciallo, Italy

WHITE

BLEND, HUGEL GENTIL

France

CHARDONNAY, DONA SOL

California

CHARDONNAY, MCWILLIAMS HANWOOD ESTATE

Australia

CHARDONNAY, PAIL CHARM ACRES

Sonoma

CHENIN BLANC, DRY CREEK

California

PINOT GRIGIO, LECHTHALER

Italy

PINOT GRIS, PIERRE SPARR

Alsace, France

GEWÜRZTRAMINER, LATE HARVEST, WASHINGTON HILL WINERY

Washington

SAUVIGNON BLANC, GRAND RESERVE, PIERRE SPARR

France

SAUVIGNON BLANC, MANZANITA CREEK

Alexander Valley

WHITE ZINFANDEL, MONTEVINA

California

RED

BARBERA, FONTANAFREDDAM BRICCOTONDO

Piemonte, Italy

CABERNET SAUVIGNON, DONA SOL

California

CABERNET SAUVIGNON, PRIVATE SELECTION, MONDAVI

California

CABERNET SAUVIGNON, FRANCISCAN

Napa Valley

MALBEC, FAMILIA BONFANTI

Argentina

MERLOT, DONA SOL

California

MERLOT, ANTERA

Italy

MERLOT, DUCKHORN

2014 | Napa Valley

PINOT NOIR, WOLFGANG PUCK

California

SHIRAZ, MCWILLIAMS HANWOOD ESTATE

Australia

SHIRAZ, VITNERS BLEND, RAVENSWOOD

California

SHIRAZ, GREG NORMAN

Limestone Coast, Australia

VALPOLICELLE SUPERIORE, BERTANI

Italy

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