

ROSEN SHINGLE CREEK



2024 Banquet Menus



ALL RESERVATIONS AND AGREEMENTS FOR BANQUET EVENT ORDERS AS SCHEDULED/CONTRACTED ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF ROSEN SHINGLE CREEK, AND THE FOLLOWING CONDITIONS:

BANQUET SERVICE CHARGE

A taxable service charge of twenty-six (26%) percent is to be added to the customer's bill for food, beverages, and room rental. All off-premises catering services will be subject to an additional \$40 per server per hour and \$50 per captain per hour charge. Additional equipment rental fees will also be added to the customer's bill based on the size of the group's function and requirements.

CONTRACTUAL LIABILITY

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same and is subject to labor troubles; disputes or strikes; accidents; government (federal, state, or municipal) requisitions; restrictions upon travel, transportation, foods, beverages, or supplies; and other causes whether enumerated herein or not, beyond the control of management, preventing or interfering with performance. In no event shall Rosen Shingle Creek be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

FOOD AND BEVERAGE

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, Rosen Shingle Creek requires that only food and beverages purchased from the Hotel be served on property

DECORATIONS/BALLONS

The customer is responsible for the removal of all decorations; however, the use of confetti is not permissible. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the pre-function areas. Helium balloons must be deflated and/or removed at the end of the function by the Group. If a balloon is released into the pre-function areas and/or Ballroom ceiling grid area(s), fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500 charge.

DAMAGE

Customer agrees to be responsible and reimburse Rosen Shingle Creek for any damage done by the customer, customer's guests and contractors.

FUNCTION SPACE

Function space is assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to reassign appropriate space for the group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Hotel. Functions must be confined to contract-designated areas.

GUARANTEES

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11 a.m. seventy-two (72) business hours in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five (5%) percent over the guarantee for parties up to 500; parties over 500, three (3%) percent. Guarantees for Saturday, Sunday and Monday are due by 12 p.m. the preceding Wednesday. If a guarantee is not given to the Hotel by 11 a.m. on the date it is due, the lower number on the Banquet Event Order will automatically become the guarantee. Special meals for health, dietary and religious reasons may be arranged with the Catering Manager in advance. The exact number of special meals must be included with your final guarantee. If a Preset is required for any course served at a Banquet function, the Hotel will Preset based on the guaranteed number of people. Any additional Preset requests will be charged at an additional fee.

LOST AND FOUND

Rosen Shingle Creek does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.



PACKAGE HANDLING

Charges for all incoming materials will be assessed and charged at a rate of \$1.00 per pound. Pallets will be charged at the same rate with a maximum charge weight of 400 pounds for each pallet received. Storage for boxes received more than five (5) days prior to the group's or recipient's arrival, an additional charge of \$5 per box per day, and \$50 per pallet per day will be incurred. For shipping out, pre-labeled packages will be charged at a rate of \$10 per box, \$15 per plastic container and \$100 per pallet.

MINIMUMS AND LABOR CHARGE

For functions with groups of twenty (20) or less, the Hotel will charge a \$125 labor charge. A Service Charge of \$225 per bartender is applicable whenever minimum beverage sales are less than \$500 per bar, for bars utilized up to three (3) hours. Each additional hour will be charged at \$40 per bartender, per hour. Room setups changed within twenty-four (24) hours to start of function will result in setup fees charged to the group's master account. Fees are based on size of group/meeting and must be consulted with the group's Catering/Convention Services Manager prior to change.

OUTDOOR EVENTS

Rosen Shingle Creek reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an outdoor location will be made by 1 p.m. EST based on prevailing weather conditions and the local forecast for all evening functions. For daytime events, the Hotel will decide by 6 p.m. EST the day prior. For every hour past the listed weather call time a charge of \$7 per person will be assessed. Should the weather forecast report thirty (30%) percent or more precipitation in the area, the scheduled function will take place at the designated backup location.

Temperatures below sixty (60) degrees and/or wind gusts in excess of twenty (20) mph will also be cause to hold the function indoors. Should a customer insist on having a function outdoors, against the Hotel's discretion, and the staff has to reset indoors due to weather conditions, a \$10 per person surcharge will be added to the customer's menu price .

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outdoor contractors hired for use by a conference/convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and fire department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Presentation Services Audiovisual. Only Presentation Services Audiovisual has access to the Hotel's Sound Board, therefore, Presentation Services reserves the right to charge outside Audiovisual Vendors patch fees, where applicable, and labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage an outside contractor incurs while in the employ of a customer.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable as determined by the Hotel Finance Department.

PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.



SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel lobby. Signage on the meeting room levels will be permitted upon approval from the Catering/ Convention staff. Only one (1) sign in front of a meeting/function room is acceptable. Signage should be of professional quality and approved by the Hotel. No signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings. The Hotel's in-house audiovisual company or rigging company will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

No smoking will be permitted inside the Convention Facility locations such as the function rooms, pre-function areas or any of its public space. Smoking is permissible only in the designated outside areas.

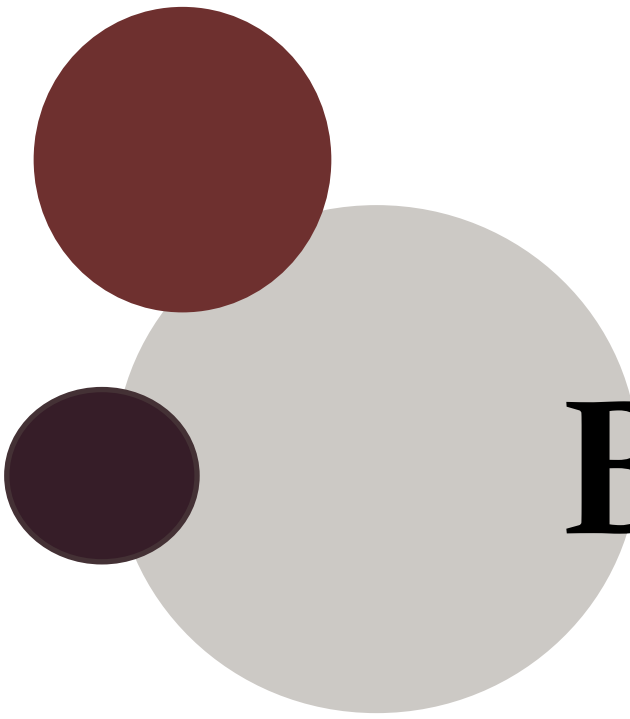
STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

TAX

All federal, state and municipal taxes that may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately. Tax-exempt groups must provide a Florida Tax Exemption certificate.





BREAKS



BREAKS
À LA CARTE SPECIALITY ITEMS

BEVERAGES

By the Gallon

- ◆ Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection \$130++
- ◆ Freshly Brewed Iced Tea \$130++
- ◆ Fruit Infused Water \$82++
- ◆ Lemonade \$82++

Individual

- ◆ Individual Whole and Skim Milks \$5++ each
- ◆ Assorted Flavored Gatorade® \$8++ each
- ◆ Flavored Bottled Iced Teas \$8++ each
- ◆ Assorted Fruit Juices \$40++ per quart
- ◆ Gourmet Bottled Fruit Juice \$8++ each
- ◆ Individual Bottled Smoothies \$8++ each
- ◆ Red Bull® Energy Drinks \$9++ each
- ◆ KOIA® Protein Shakes (GF, DF, V) \$8.25++ each
- ◆ Starbucks® Cold Brew - Black \$10++ each
- ◆ Mosaic Cold Brew Coffee - Assorted Flavors \$9.25++ each
- ◆ Assorted Regular and Diet Soft Drinks \$7.75++ each
- ◆ Shingle Creek Bottled Waters \$7.75++ each
- ◆ Sparkling or Mineral Waters \$8++ each
- ◆ Fiji® Bottled Waters \$8.50++ each

BAKERY

Per Dozen

- ◆ Freshly Baked Danish, Muffins, Croissants and Coffee Cake \$79++
- ◆ Assortment of Donuts \$79++
- ◆ Artisan Bagels, Whipped Regular and Flavored Cream Cheeses \$83++
- ◆ Gluten-Free Assorted Muffins \$79++
- ◆ Sliced Fruit Breads, Cream Cheese, Butter and Preserves \$79++
- ◆ Chocolate Iced Brownies and Blondies \$79++
- ◆ Rice Krispies® Treats \$75++
- ◆ Chocolate-Dipped Strawberries \$79++
- ◆ Assortment of Gourmet Cookies \$83++
- ◆ French Pastries and Petit Fours \$89++
- ◆ Soft Pretzel Bites, Mustard and Ale Fondue \$37++



BREAKS

À LA CARTE SPECIALITY ITEMS

PANTRY

By the Pound

- ◆ *Dry Snacks to Include Potato Chips, Pretzels and Popcorn* \$42++
- ◆ *Trail Mix* \$47++
- ◆ *Premium Assorted Mixed Nuts (GF, DF, VGN)* \$60++

Per Dozen

- ◆ *Shelled Hard-Boiled Eggs (GF, DF)* \$50+
- ◆ *Traditional Finger Sandwiches* \$79++
- ◆ *Finger Sandwiches Roulades* \$99++

Individual

- ◆ *Cheese Sticks and Babybel® Cheeses* \$4++ each
- ◆ *Individual Bags of Chips, Pretzels and Nuts* \$5++ each
- ◆ *Individual Yogurts (GF)* \$6++ each
- ◆ *Protein and Energy Bars* \$7++ each
- ◆ *Crudité Cups, Ranch Dressing* \$9++ each
- ◆ *Individual Cold Cereals and Milk* \$9++ each
- ◆ *Strawberry and Blueberry Yogurt Parfaits* \$9++ each
- ◆ *Candy Bars* \$5.25++ each
- ◆ *Granola and Nutri-Grain® Bars* \$5.50++ each
- ◆ *Assorted Ice Cream Novelties and Frozen Fruit Bars* \$8.50++ each
- ◆ *Fruit and Cheese Cups* \$9.50++ each
- ◆ *Whole Fresh Fruit (GF, DF, VGN)* \$5++ each
- ◆ *Hummus and Pita Chips* \$10++ per person
- ◆ *Fruit Kabobs and Yogurt Dip (GF) (minimum 25 guests)* \$9++ per person
- ◆ *Tortilla Chips, Salsa and Guacamole (GF, DF)* \$10++ per person
- ◆ *Sliced Fresh Seasonal Fruits (GF, DF, VGN) (minimum 25 guests)* \$16++ per person
- ◆ *Spinach or Cipollini Onion Dip* \$37++ per quart



ANYTIME AFTERNOON TEA

Collection of Tea Cookies, Green Tea Madeleines,
Sugar and Spice Palmiers, Blueberry Scones,
Lemon Curd

Time-Honored Finger Sandwiches,
Country-Style Egg Salad-Arugula,
Smoked Salmon-Cucumber, Cranberry Chicken-Watercress,
Cucumber-Mint Infused Water and
Blueberry-Citrus Infused Water
Gourmet Selection of Teas
\$27++ per person

SMOOOTH JAVA JOY

House-Made Chocolate-Dipped Biscotti, Butter
Cookies, Coffee Cakes and Lemon Bars
Hand-Crafted Cappuccino and Espresso*
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Gourmet Selection of Teas
Fresh Whipped Cream, Chocolate Shavings,
Cinnamon Sticks,
Lemon Zest, Rock Candy Stir Sticks
\$27++ per person

TASTE OF HOBE SOUND

Strawberries and Golden Pineapple,
White and Dark Chocolate Fondue,
Coconut Macaroons, White Chocolate Macadamia Nut
Cookies, and Key Lime Tartlets
Strawberry-Lemon Infused Water and
Pineapple-Orange Infused Water
\$25++ per person

FRESH FROM THE MARKET

Roasted Pepper-Chickpea Hummus,
Edamame-White Bean Spread,
Just Harvest Vegetables, Raw and Pickled (GF, DF, VGN)
Flatbread Crisp, Pretzel Rods,
Health Nut Trail Mix (DF, VGN)
Peanut Butter and Celery Sticks, Buttermilk Ranch
and Carrot Sticks (GF)
Strawberry-Orange-Basil Infused Water
and Lemonade
\$26++ per person

OPTIMUM ENERGY

Beef and Turkey Jerky
Stuffed and Dressed Eggs
Whole Bananas and Apples
Build-Your-Own Trail Mix with Dark Chocolate Bark,
Assorted Dried Fruits, Nuts and Seeds (GF, DF)
Assortment of Protein Bars and KIND Bars
KOIA® Protein Shakes (GF, DF, VGN), Chocolate Milk,
Red Bull; Regular and Sugar Free
\$28++ per person

INTERMISSION

Freshly Popped Popcorn,
White Chocolate Salted Caramel Popcorn (GF)
Nacho Chips, Jalapeños and Cheese Sauce,
Warm Pretzel Bites, Three-Mustard Aioli
Retro Candy, Sno-Caps, Raisinets, Milk Duds
\$22++ per person

Specialty Break prices are based on 30 minutes of service time.

Additional service will be charged on consumption.

**Attendant(s) required, \$225 per attendant*

GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan

LOW-CARB GRAZING BOARDS

*Creek Charcuterie, Arranged Cheeses,
Flatbread Crisp and Olives
Market-Fresh Raw Vegetables, Spinach and
Cipollini Onion Dip (GF)
Crispy Chickpeas, Pumpkin and Sunflower Seeds (GF, DF, VGN)
Lemon-Lime Infused Water and
Watermelon-Rosemary Infused Water
\$27++ per person*

NINTH-HOLE NOSH

*Mini Hot Dogs and Cheeseburgers, Traditional Toppings
Assorted Kettle Chips, Honey-Roasted Peanuts
Lemonade and Iced Tea
\$25++ per person*

I ME MINE ICE CREAM SHOPPE

Craft Your Own Ice Cream Sundae
Vanilla and Chocolate Ice Cream,
Caramel, Strawberry and Chocolate Sauces
Fresh Whipped Cream, Wet Walnuts, M&M Candies,
Maraschino Cherries and Sprinkles
A&W Root Beer Floats, Assorted Ice Cream Novelty Bars
\$24++ per person*

COOKIES BY THE DOZEN

*Sumptuous Chocolate Chip, Cranberry-Orange, Oatmeal
Nut, White Chocolate Macadamia Nut
and Double Fudge Cookies
Whole, Low-Fat and Chocolate Milk
\$22++ per person*

REFRESHMENTS

*Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
Gourmet Tea Selection
Assorted Regular and Diet Soft Drinks Fiji® Bottled Waters
30 Minutes - \$14++ per person
Half Day (4 hours) - \$39++ per person
Full Day (8 hours) - \$56++ per person*




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Attendant(s) required, \$225 per attendant

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++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax



Three overlapping circles in shades of brown and grey are positioned to the left of the title.

BREAKFAST



DAY OF THE WEEK**\$41++ per person*****All Continental Breakfasts Include:**

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Freshly Brewed Starbucks® and Decaffeinated Coffee, Gourmet Selection of Teas*

Continental Breakfasts are Based on (1) Hour of Service

Monday

*All-Natural Oatmeal (VGN, DF), Raisins, Brown Sugar, Cinnamon, Walnuts
Warm Cinnamon Rolls (V)*

Tuesday

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
Assorted Doughnuts (V)*

Wednesday

*Buckwheat and Coconut Porridge (GF,DF,VGN), Walnuts, Cranberries
Breakfast Streusel (V)*

Thursday

*Quinoa & Oats (GF,DF, VGN), Toasted Coconut, Almonds, Caramelized Apples, Peanut Butter Sauce
Carrot Quick Bread (V)
Warm Cinnamon Bread Pudding (V)*

Friday

*All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar, Cinnamon, Walnuts
Sticky Buns (V)*

Saturday

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
Sorghum & Pecan Monkey Bread (V)*

Sunday

*Quinoa & Oats, Toasted Coconut (GF,DF, VGN), Almonds, Caramelized Apples, Peanut Butter Sauce
Assorted Scones (V)*

*Continental Breakfasts are designed for service inside the meeting room or an adjacent pre-function foyer.
If additional seating and/or table service is required, an additional \$5.00++ per person will apply.*

By selecting an alternative day for your function, the continental breakfast menu will be priced at \$46++ per person

GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan

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DAY OF THE WEEK

\$56++ per person*

All Breakfast Buffets Include:

Florida Orange, Grapefruit, Cranberry and Apple Juice
 Assorted Melons, Fruits, Berries (VGN)
 Greek Yogurt, Almond Granola, Honey (V)
 Assortment of Individual Dry Cereal, Whole, Low-Fat Milk
 House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
 Cream Cheese, Whipped Butter, Honey, Preserves
 Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
Breakfast Buffets are Based on (1.5) Hours of Service

Monday

All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar,
 Cinnamon, Walnuts
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Three-Cheese Blend, Fresh-Cut Chives
 Corned Beef Hash (GF,DF)
 Applewood Smoked Bacon (GF,DF)
 Country Sausage (GF,DF)
 Marble Breakfast Potatoes, Caramelized Onions (DF,VGN)
 Warm Cinnamon Rolls (V)

Tuesday

Stone Ground Grits (GF, V), Butter, Cheddar Cheese,
 Chopped Bacon, Green Onion
 Buttermilk Biscuits & Gravy
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Shaved Parmesan, Tomato Bruschetta
 Applewood Smoked Bacon (GF,DF)
 Turkey Sausage (GF,DF)
 Yukon Gold Breakfast Potatoes,
 Roasted Peppers & Onions (DF,VGN)
 Assorted Doughnuts (V)

Wednesday

Buckwheat and Coconut Porridge (GF, DF, VGN)
 Walnuts, Cranberries
 Vanilla French Toast, Grade A Maple Syrup (V)
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Roasted Tomato Salsa, Queso Fresco
 Applewood Smoked Bacon (GF,DF)
 Chicken Sausage (GF,DF)
 Sweet & Medley Potato Hash,
 Caramelized Shallots (DF,VGN)
 Breakfast Streusel (V)

Thursday

Quinoa & Oats, Toasted Coconut, Almonds (DF),
 Caramelized Apples, Peanut Butter Sauce
 Warm Cinnamon Bread Pudding (V)
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Basil Pesto, Gruyere
 Applewood Smoked Bacon (GF,DF)
 Georgia Sausage (GF,DF)
 Potato Cakes (DF,VGN)
 Carrot Quick Bread (V)

**By selecting an alternative day for your function, the breakfast menu will be priced at \$61++ per person*

Buffets require a minimum of 50 people. Fewer than 50 people, add \$7 per person

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DAY OF THE WEEK

\$56++ per person*

Breakfast Buffets are Based on (1.5) Hours of Service

Friday

Saturday

*All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar,
Cinnamon, Walnuts
Gruyere & Leek Quiche (V)
Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
Roasted Mushrooms, Crumbled Goat Cheese
Applewood Smoked Bacon (GF,DF)
Country Sausage (GF,DF)
Marble Breakfast Potatoes, Caramelized Onions (DF,VGN)
Sticky Buns (V)*

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese,
Chopped Bacon, Green Onion
Blueberry & Granola Buttermilk Tart (V)
Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
Marinated Olive Tapenade, Feta
Applewood Smoked Bacon (GF,DF)
Chicken Apple Sausage (GF,DF)
Yukon Gold Breakfast Potatoes,
Roasted Peppers & Onions (DF,VGN)
Sorghum & Pecan Monkey Bread (V)*

Sunday

*Quinoa & Oats (DF, VGN), Toasted Coconut, Almonds, Caramelized Apples, Peanut Butter Sauce
Avocado Toast, Pico de Gallo, Feta, Everything Seasoning (V)
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Salsa Verde, Cotija, Pickled Jalapeños
Applewood Smoked Bacon (GF,DF)
Chorizo Links (GF,DF)
Sweet & Medley Potato Hash, Caramelized Shallots (DF,VGN)
Assorted Scones (V)*



**By selecting an alternative day for your function, the breakfast menu will be priced at \$61++ per person*

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BREAKFAST

ENHANCEMENTS

CHEF-ATTENDED STATIONS*

Designed as Enhancements to Breakfast Buffets and Continental Breakfasts

THE CREEK OMELET STATION

Made-to-Order Farm-Fresh Whole Eggs or Just the Whites,
Irish Ham, Country Sausage, Crumbled Bacon,
Bell Pepper, Onion, Spinach, Mushroom,
House Cheese Blend of Monterey Jack, Cheddar and Swiss
\$13++ per person

BREAKFAST FLATBREADS STATION

House-Made Flatbreads
Herb Scrambled Eggs, Irish Ham, Dubliner Cheddar Cheese
Scrambled Eggs, Artichokes, Pesto, Mushrooms, St. Andre's Brie
(Fire Watch Required Indoors)
\$15++ per person

SILVER DOLLAR PANCAKES (V)

Made-to-Order Silver Dollar Buttermilk Pancakes, Blueberries,
Cinnamon Butter, Whipped Butter, Warm Maple Syrup
\$13++ per person

SUGAR AND SPICE CHALLAH BREAD

FRENCH TOASTS (V)
Made-to-Order Vanilla-Spice-Battered Challah Bread,
Powdered Sugar, Cinnamon Butter, Whipped Butter,
Warm Maple Syrup
\$13++ per person

BREAKFAST HANDHELDS

Designed as Enhancements to Breakfast Buffets and Continental Breakfasts

CROISSANT SANDWICH

Fried Egg, Ham and White Cheddar Cheese
\$14++ each

SUNRISE ENGLISH MUFFIN

Turkey Sausage, Egg Whites and Cheese
\$13++ each

BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Sweet Peppers, Cilantro, Jack
Cheese, Salsa, and Sour Cream
\$13++ each

JUST-BAKED BISCUITS

Irish Ham, Fig Jam and Saint-André Brie Cheese
\$13++ each
Sausage, Egg, and Cheese Biscuit
\$13++ each
Sausage and Cheese Biscuit
\$11++ each

BREAKFAST CUBAN

Grilled Cuban Bread, Ham, Salami, Egg, and Cheese
\$14++ each

BREAKFAST ENHANCEMENTS

Individual Cold Cereals and Milk
\$9++ each

Smoked Cheddar Grits (GF, V)
\$9++ per person

Bircher Muesli (V)
\$12++ per person

Biscuits and Gravy
\$10++ per person

All-Natural Oatmeal, Raisins,
Brown Sugar, Cinnamon, and Walnuts (VGN, DF)
\$10++ per person

French Toast Bread Pudding (V), Maple Butter
\$12++ per person

Spinach, Tomato and Feta Frittata Muffin (V)
\$12++ per person

*Attendant(s) Required, \$225 per Attendant

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Gatlin

Market-Fresh Fruit, Vanilla Yogurt and Almond Granola Parfait (V)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF)

Crisp Applewood Smoked Bacon and Country Sausage Links (GF,DF)

Home-Fried Potatoes (GF,DF, VGN)

House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake (V)

Whipped Butter, Honey, and Preserves

Florida Orange Juice

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

\$45++

Panzacola

Greek Yogurt Parfait, Fresh Berries, Almond Granola (V)

Corned Beef Hash (GF)

Poached Eggs, Green Onions, Hollandaise Sauce, Hash Brown

House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake (V)

Whipped Butter, Honey, and Preserves

Florida Orange Juice

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

\$47++

Shingle Creek

Cinnamon Roll French Toast, Fresh Berries, Granola, Grade A Maple Syrup (V)

Farm-Fresh Fluffy Scrambled Eggs (GF,DF)

Crisp Applewood Smoked Bacon and Country Sausage Links (GF,DF)

Home-Fried Potatoes (GF,DF)

House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake (V)

Whipped Butter, Honey, and Preserves

Florida Orange Juice

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

\$50++

Mi Casa Breakfast

Avocado Toast, Pico de Gallo, Cotija, Micro Greens, Cilantro Vinaigrette (V)

Huevos Rancheros Bowl (GF,DF)

Mi Casa Beans, Spanish Rice, Salsa Roja, Fried Eggs, Salsa Verde, Crispy Tortilla Strips

Mexican Sweet Breads (V)

Florida Orange Juice

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

\$50++





LUNCH



First Course (Select One)**Lobster Bisque**

Cream Sherry, Crème Fraiche, Maine Lobster

Classic Caesar Salad

*Local Baby Romaine, Olive Oil Focaccia Croutons,
Shaved Parmesan Reggiano, House Caesar Dressing*

Heirloom Tomato and Mozzarella Caprese (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

Farmer's Salad (DF,VGN)

*Local Mixed Greens, Heirloom Tomato, Cucumber, Focaccia Crouton,
Shredded Carrot, Honey Citrus Vinaigrette*

Entrée Selections (Select One)**Filet Mignon (GF)**

*Potato Au Gratin, Local Mushrooms,
Baby Vegetables Bordelaise*

\$78++

Beef Short Rib (GF)

*Yukon & White Sweet Potato Puree, Grilled Asparagus,
Green Onion, Parsley Puree*

\$65++

All-Natural Chicken (GF)

*Cheesy Polenta Cake, Grilled Broccoli,ini,
Parmigiana Chicken Jus*

\$62++

All-Natural Chicken Francese

*Mashed Yukon Potato, Sauteed Spinach,
White Wine Lemon Butter*

\$62++

Miso Glazed Faroe Island Salmon (GF,DF)

Purple Rice, Bok Choy

\$67++

Seared Grouper

*Black Barley Risotto, Grilled Caulilini,
Lemon Butter*

\$70++

**Plated lunch menus include choice of one starter, choice of one dessert, Freshly Baked Rolls and butter,
Freshly Brewed Starbucks® Decaffeinated Coffees, Gourmet Selection of Teas, and Freshly Brewed Iced Tea.**

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Dessert Options (Select One)

Key Lime Pie (V)

Vanilla Whipped Cream, Fresh Berries and Raspberry Coulis

Carrot Cake (V)

Cream Cheese Icing and Caramel Sauce

Dark Chocolate Mousse (V)

Chocolate Cake, Raspberry Sauce

Vanilla Bean Cheesecake (V)

Strawberry Coulis, Strawberries

Strawberry Shortcake (V)

*Vanilla Sponge Cake, Vanilla Bean Mousse,
Whipped Cream, Strawberry Coulis*

Spiced Apple Tart (V)

*Frangipane Base, Toasted Almonds,
Streusel, Salted Caramel*



DAY OF THE WEEK**\$72++ per person*****Lunch Buffets Based on (1.5) Hours of Service****MONDAY****Cala Bella**

*Baby Kale Caesar, Shaved Parmesan, Olive Oil Parmigiana Crouton, Caesar Dressing
Panzanella Salad, Croutons, Marinated Tomatoes, Fresh Mozzarella, Frisée,
Arugula, Onions, Prosciutto, Torn Basil
Cassarecce Pasta Salad, Creamy Feta Vinaigrette, Radish, Grilled Rapini, Artichoke (V)
Focaccia (V), Butter*

*Cala Bella Meatballs, San Marzano Tomato Sauce
Semolina Gnocchi, Heirloom Tomato, Wild Mushroom, Smoked Chicken
Grilled Pompano Beach Swordfish, Eggplant Caponata, Lemon Gremolata, Preserved Lemon (GF)
Toasted Farro and Bulgur Risotto, Aged Parmesan
Ras El Hanout Roasted Vegetables (GF,VGN)
Italian Style Desserts (V)*

Additional \$4++ per person: *Italian Sausage and Borlotti Bean Soup with Greens (GF,DF)*

TUESDAY**Latin**

*Chipotle Quinoa Salad, Black Beans, Red Pepper, Cilantro, Chipotle Avocado Vinaigrette (GF,DF,V)
Royal Red Shrimp Ceviche, Leche De Tigre (GF,DF)
Mexican Street Corn Salad (GF) Roasted Poblano, Cotija Cheese, Chili, Citrus Crema (GF,V)*

Street Tacos (Select Three):

Served with Corn Tortillas

*Chicken (GF), Pork Carnitas (GF,DF), Barbacoa (GF,DF), Ft. Pierce Swordfish (GF,DF),
and Red Chile Beyond Beef (GF,DF,VGN)*

*Toppings to Include: Pico De Gallo, Salsa, Guacamole, Sour Cream, Jalapeños,
Cilantro, Lime, Chopped Onion, Tortilla Chips*

Beef Empanadas, Rocoto Aioli

Poblano Rice (GF,VGN)

Mi Casa Beans (GF,DF)

Desserts with a Latin Flair (V)

Additional \$4++ per person: *Linguica and Potato Soup (GF, DF), Brazilian Cheese Breads (V)*

All Lunch Buffets Include:

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea

**By selecting an alternative day for your function, the lunch menu will be priced at \$82++ per person*

Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

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DAY OF THE WEEK**\$72++ per person*****Lunch Buffets Based on (1.5) Hours of Service****WEDNESDAY****Floribbean***Butter Lettuce, Radicchio, Tomato, Watermelon Radish, Celery, Hearts of Palm, Blood Orange Dressing (GF, DF, VGN)**Green Bean Salad, Blackened Cauliflower, Roasted Carrots, Shaved Fennel (VGN)**Potato Salad (V, GF, DF)**Mini Biscuits and Butter**Pressed Cuban Sandwiches**Lake Meadows Jerk Rub Chicken, Pan Jus, Green Tomato Chow Chow (GF,DF)**Shrimp and Andouille Sausage with Logan Turnpike Grits, Pepper Relish, Hot Sauce Bar**Mojo Flank Steak (GF, DF)**Whipped Potato and Boniato (GF, V)**Orange Zest Roasted Carrots (GF, DF, VGN)**Signature Desserts (V)***Additional \$4++ per person: Sweet Corn and Conch Chowder****THURSDAY****Shingle Creek Farmhouse***Farmers Salad, Radish, Grilled Asparagus, Broccolini,**Cucumber, Heirloom Tomato, Lemon Pecorino Vinaigrette (GF,V)**Roasted Beet Salad, Soft Goat Feta, Pistachio and Pumpkin Seed Dukkah, Grain Mustard Citrus Dressing (GF,V)**Marinated Tomato and Burrata, Extra Virgin Olive Oil Toasted Baguette (GF, V)**Freshly Baked Rolls and Butter**Roasted Lake Meadows Chicken, Parmesan Chicken Jus, Roasted Wild Mushrooms, English Pea Puree**Seared Local Grouper, Fennel Butter (GF)**Red Wine Beef Short Ribs, Garden Herb Gremolata (GF, DF)**Orecchiette Pasta Mac & Cheese, Buttered Biscuit Crumb (V)**Seasonally Roasted Farm Vegetables (GF, DF, VGN)**Southern Farm Inspired Desserts (V)***Additional \$4++ per person: Creamy Tomato Bisque (GF,V), Sourdough Grilled Cheese Bites (V)****All Lunch Buffets Include:***Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea***By selecting an alternative day for your function, the lunch menu will be priced at \$82++ per person**Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person**GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan**++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax*

DAY OF THE WEEK**\$72++ per person*****Lunch Buffets Based on (1.5) Hours of Service****FRIDAY****A Land Remembered**

Chilled Gulf Shrimp, Horseradish Cocktail, Lemon (GF, DF)
Seared Beef Striploin Carpaccio, Black Garlic Soy, Shaved Radish, Extra Virgin Olive Oil, Grilled Baguette
Steakhouse Wedge, Heirloom Tomato, Smoked Bacon, Bleu Cheese, Buttermilk Dressing (GF)
Heirloom Tomato and Mozzarella, Extra Virgin Olive Oil, Sea Salt (GF, V)
Freshly Baked Rolls and Butter

Grilled Steak Tips, Roasted Mushrooms, White Shoyu Butter
Grilled Herb Marinated Chicken Breast (GF,DF)
Seared Snapper, Roasted Caulilini, Sweet Potato Puree (GF)
Creamed Spinach and Baby Greens (GF,V)
Loaded Baked Potato (GF,V,DF) Green Onion, Bacon, Butter, Sour Cream, Aged Cheddar
Grilled Asparagus, Hollandaise (GF, V)
Steakhouse Inspired Desserts (V)

Additional \$4++ per person: *Lobster Bisque, Crème Fraiche, Chopped Lobster***SATURDAY****Mediterranean***Mediterranean Salad Bar*

Baby Romaine, Baby Medley Tomatoes, Kalamata Olives, Cucumbers, Feta, Shaved Red Onion, Artichokes, Croutons
Dressings: Greek Vinaigrette, Herb & Yogurt Dressing
Asparagus & Cous Cous Salad, Lemon & Mint Vinaigrette (VGN,DF)

Build Your Own Gyro

Oregano Marinated Chicken (GF,DF), Grilled Flank Steak (GF,DF), Falafel (V)
Lemon Hummus, Tzatziki, Cucumber, Roasted Chickpeas, Goat Feta, Sliced Tomatoes, Shredded Lettuce, Warm Pita

Harissa Spiced Mahi Mahi, Stewed Tomatoes, Capers, Parsley (GF,DF)
Lemon Wild Rice, Toasted Pine Nuts, Roasted Leeks (GF,DF)
Grilled Vegetables, Roasted Eggplant, Artichokes, Crispy Garbanzo Beans (VGN,DF,GF)
Mediterranean Inspired Desserts

Additional \$4++ per person: *Lentil & White Bean Soup (GF,DF)***All Lunch Buffets Include:***Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea***By selecting an alternative day for your function, the lunch menu will be priced at \$82++ per person**Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person**GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan**++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax*

DAY OF THE WEEK**\$72++ per person*****Lunch Buffets Based on (1.5) Hours of Service****SUNDAY****18 Monroe Deli***Lake Meadows Chicken Noodle Soup (DF)**Deli Style Potato Salad (GF,V)*

*Salad Bar to Include: Mixed Greens, Baby Tomatoes, Cucumber, Carrots, Grilled Broccoli, Shaved Onions, Roasted Beets, Kalamata Olives, Chickpeas, Three Cheese Blend, and Feta
Buttermilk Ranch, White Balsamic Vinaigrette, and Caesar Dressings
House-Made Salt-and-Vinegar Potato Chips*

*Hot Pastrami Piled High on Rye Bread, Whole-Grain Mustard**Display of Boars Head Deli Meats to Include:**Oven-Roasted Turkey Breast, Honey-Cured Ham, Roast Beef and Genoa Salami**Display of Cheeses to Include:**Swiss, American, Smoked Gouda and Provolone,**Angel Hair Iceberg Lettuce and Vine-Ripe Tomatoes*

*Relish Tray of Banana Peppers, Kosher Pickles, Pickled Tomatoes, Pepperoncini, Peppadews,
Mustard, Deli Mustard, Mayonnaise and Horseradish Cream*

*Artisan Deli Breads**18 Monroe Deli Dessert Selection***All Lunch Buffets Include:**

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea

The Sunday 18 Monroe Deli Lunch Buffet can be used any day of the week for the same price.

Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person

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TOUR LUNCHESES**\$54****SELECT UP TO THREE Per Function****PAR**

*Oven-Roasted Turkey and Shaved Ham, Provolone Cheese Lettuce and Tomato,
Red Pepper Mayonnaise, Hoagie Roll*

EAGLE

*Chilled Herbed Breast of Chicken Arugula, Pepper Jack Cheese,
Oven-Dried Tomatoes Olive Tapenade on Schiacciata Italian Bread*

BIRDIE

*Shaved Roast Beef, Genoa Salami and Provolone Cheese,
Watercress, Vine-Ripe Tomatoes, Horseradish Mayonnaise, Pretzel Roll*

ALBATROSS (V)

*Greek Salad, Herb Wrap, Romaine Hearts, and Baby Spinach Hummus,
Oven-Roasted Tomatoes, Feta Cheese, Cucumbers Kalamata Olives,
Banana Peppers, Olive Oil and Balsamic Drizzle*

BOGEY (GF)

*Citrus Grilled Chicken Breast, Spring Greens, Napa Slaw, Carrots,
Watermelon Radish, Cucumbers, Green Onions, Edamame, Sesame Seeds, Ginger Lime Dressing*

HOLE IN ONE (VGN)

*Roasted Red Pepper Hummus, Grilled Vegetables, Spicy Cucumbers,
Crunchy Onions, Spinach, Arugula, Whole Wheat Wrap*

SELECT ONE Per Category To Include with All Tour Lunches:**Salads & Fruit**

*Quinoa Salad
Fresh Strawberries and Blueberries
Marinated Five Beans*

Snacks

*Deep River Kettle Chips
Terra Chips
Red Delicious Apple
Pear*

Dessert

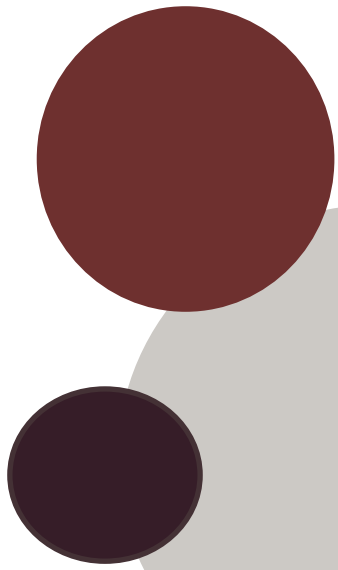
*Whole-Grain Gourmet Cookie
Banana Pudding with Whipped Cream
Florida Key Lime Pie Cup
KIND Bar*

*All Lunches include Dinnerware Packets, Napkins and Condiments.
Tour Lunches are designed for off-premises events or group departures.
Tour Lunches Requiring Seating and/or Table Service will be Charged an Additional \$7++ per person.
Beverages Available on Consumption Basis.*

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DINNER



First Course (Select One)**Classic Caesar**

Local Baby Romaine, Olive Oil Focaccia Croutons,
Shaved Parmesan Reggiano, House Caesar Dressing

Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab Bacon,
Drunken Baby Tomato, Herb Buttermilk Dressing

Harvest Farmers Salad (GF,V)

Local Greens, Radish, Grilled Asparagus and
Broccoli, Fava Bean,
English Pea Puree, Cucumber, Sweet Onion,
Toasted Sunflower Seeds, Creamy Feta,
Preserved Lemon Vinaigrette

Baby Kale Salad (GF,V)

Seasonal Squash, Candied Pistachios,
Pickled Golden Raisins, Roasted Brussel Sprouts,
Gorgonzola Cheese, Apple Cider and Maple Vinaigrette

Heirloom Tomato and Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel,
Smoked Tomato Vinaigrette

Roasted Baby Beets (GF,V)

Golden Beet and Citrus Puree, Whipped Ricotta,
Local Hydroponic Greens,
Arugula, Toasted Hazelnut Dukkah, Florida Honey,
Pink Grapefruit Vinaigrette

First Course Enhancement Options**Coriander Crusted Yellowfin Tuna (GF,DF)**

Caper Berry, Castelvetrano Olive, Avocado Puree, Fennel & White Balsamic
\$13++

Seared A5 Wagyu Beef Carpaccio (DF)

Pickled Mustard Seeds, Hardwood Smoked Soy, Shaved Radish, Cured Egg Yolk, Focaccia Toast
\$16++

Gulf Shrimp Cocktail (GF,DF)

Horseradish, Cocktail Sauce, Lemon
\$13++

Red Snapper Ceviche (GF,DF)

Leche De Tigre, Aji Dulce Pepper, Shaved Onion, Cilantro, Fried Peruvian Corn
\$11++

Fresh Rigatoni Pasta

Oxtail Bolognese, Stracciatella Cheese, Herb Crumb, Shishito Peppers
\$11++

All plated dinner menus include choice of one starter, choice of one dessert, Freshly Baked Rolls and butter,
Freshly Brewed Starbucks® Decaffeinated Coffees and Gourmet Selection of Teas.

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Entrée Selections**Peppercorn Crusted Filet of Beef (GF)**

Golden Cauliflower Puree, Potato Pave, Local Mushrooms,
Mustard Greens, Bone Marrow Sauce

\$129++

New York Strip (GF)

Sweet Potato Puree, Roasted Marble Potatoes, Grilled Asparagus,
Green Onion and Parsley Puree

\$120++

Slow Cooked Beef Short Rib (GF)

Potato and Celeriac Puree, Glazed Baby Roots,
Horseradish Gremolata, Red Wine Reduction

\$112++

All-Natural Chicken

Semolina Gnocchi, Confit Leeks, Fried Brussels,
Truffle Chicken Jus

\$98++

Joyce Farms Chicken Saltimbocca

Baby Spinach, Local Mushrooms, Potato Puree,
Prosciutto, Crisp Sage

\$102++

Grilled Faroe Island Salmon (GF,DF)

Smoky Fava and Lima Beans, Crispy Black Garbanzos,
San Marzano Tomato, Swiss Chard, Romanesco

\$108++

Chilean Sea Bass (GF)

White Lentil Risotto, Seasonal Squash, Romanesco, Roasted Cauliflower,
Pistachio Crunch, Meyer Lemon Butter Sauce

\$124++

Blackened Pompano Beach Swordfish

Black Barley, Chorizo Emulsion, Sweet Corn Puree, Tarragon

\$113++

**All Plated Dinner Menus Include Choice of One Starter, Choice of One Dessert, Freshly Baked Rolls and Butter,
Freshly Brewed Starbucks® Decaffeinated Coffees and Gourmet Selection of Teas**



Duo Plate Options

(Added to Entrée Selections)

Seared Center Cut Filet Mignon (GF)	\$36++
Slow Braised Short Rib (GF,DF)	\$29++
All-Natural Chicken Breast (GF,DF)	\$19++
Butter Poached Maine Lobster Tail (GF)	\$36++
Chilean Seabass (GF)	\$33++
Brown Butter Seared Day Boat Sea Scallops (GF)	\$31++
Grilled Gulf Shrimp (GF)	\$29++
Blackened Pompano Swordfish (GF)	\$29++
Grilled Faroe Island Salmon (GF)	\$24++

Dessert Options (Select One)

Dark Chocolate Pecan Turtle Tart (V)
Caramel and Milk Chocolate Pecan Filling

Pineapple and Orange Sponge Cake (V)
Coconut Mousse, Fresh Tropical Fruit

Madagascar Vanilla Bean Pudding (V)
Bananas, Salted Caramel, Vanilla Wafers, Whipped Cream

Tiramisu Cheesecake (V)
Coffee-Soaked Ladyfinger Sponge, Marsala Wine Cheesecake, Vanilla Bean Whipped Mascarpone

White Chocolate Mousse Dome (V)
Seasonal Fruit Center, Chocolate Crunch Bottom

Bailey's Irish Cream Crème Brûlée (GF, V)
Fresh Fruit, Whipped Cream



Dinner Buffets Based on (2) Hours of Service

Smoke on the Creek

*Burnt Ends Chili (GF,DF),
Sour Cream, Chives, Three Cheese Blend*

Southern Style Coleslaw (GF,V)

*Marble Potato Salad, Pecorino,
Chopped Bacon, Boiled Egg (GF)*

*Pasta Salad, Kalamata Olives, Cucumbers, Tomatoes,
Peppers, Smoked Tomato Vinaigrette (V,DF)*

*Grilled Vegetables, Roasted Peppers, Pickled Peppers,
Green Goddess Dressing (GF,V)*

Jalapeño Corn Bread, Honey Butter (V)

CARVING STATION*

Black Angus Smoked Beef Brisket (GF,DF)

Slow Smoked Pulled Pork (GF,DF)

BBQ Rubbed Chicken (GF,DF)

Assorted BBQ Sauces:

Carolina Vinegar, Alabama White, Kansas City, Grain Mustard

Cajun Spiced Shrimp, Lemon Garlic Butter (GF)

Ranch Style Pinto Beans, Bourbon and Molasses (GF,DF)

*Potatoes Au Gratin, Pepper Jack,
Pecanwood Smoked Bacon (GF)*

Chef's Choice of Desserts (V)

\$152++

Creek Luau

*Banrai Sushi Display: Nigiri and Maki Rolls (GF)
Wasabi, Soy Sauce, and Pickled Ginger
(Based on 3 Pieces Per Person)*

*Mixed Greens, Edamame, Shredded Carrots,
Bean Sprouts, Shaved Radish, Cucumbers,
Crispy Wonton Strips, Miso & Ginger Dressing (DF,VGN)*

*Tuna Tataki, Seaweed Salad, Ponzu,
Green Onion Vinaigrette (DF)*

Dim Sum

*Pork Pot Sticker, Shrimp Shumai, Vegetable Spring Roll
(Based on 3 Pieces Per Person)*

CARVING STATION*

Kalua Whole Smoked Pig

*Hawaiian Sweet Rolls, Macadamia Sesame Slaw,
Hawaiian BBQ Sauce, Huli-Huli Sauce,
Toasted Sesame Dressing*

Miso Marinated Chilean Seabass (DF)

Teriyaki & Sesame Glazed Chicken (DF)

Korean Barbecue Short Ribs, Grilled Green Onions (DF)

Coconut Jasmine Rice (GF,VGN)

*Stir Fried Vegetables,
Local Mushrooms, Edamame (DF,VGN)*

Chef's Choice of Desserts (V)

\$162++

All Dinner Buffets Include:

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

Buffets require a minimum of 50 people. Fewer than 50 people, add \$11 per person

**Attendant(s) Required, \$225 per Attendant*

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Dinner Buffets Based on (2) Hours of Service

Seafood Boil

Bay Scallop & Corn Chowder
 German Style Potato Salad (GF,DF)
 Heirloom Tomato Salad, Cucumbers, Feta Cheese,
 Pickled Onions (GF,V)
 Peel and Eat Shrimp Cocktail (GF,DF)
 Cocktail Sauce and Lemons
 Freshly Baked Rolls, Corn Bread, and Butter
 PEI Mussels, Lemon and White Wine Butter,
 Leeks, Fresh Tomato (GF)
 Lemon and Garlic Grilled Chicken,
 Marinated Olives, Capers (GF,DF)
 Seafood Boil (GF)
 Lobster, Jumbo Shrimp, Clams, Andouille Sausage,
 Marble Potatoes, Corn, Roasted Garlic Butter
 CARVING STATION*
 New York Strip (GF,DF)
 Potato Puree, Local Mushrooms, Chimichurri,
 Horseradish Cream
 Seared Florida Grouper (GF)
 Grilled Artichokes, Baby Tomatoes, Lemon Garlic Butter
 Green Beans, Parmesan, Crispy Garlic (GF, V)
 Chef's Choice of Dessert (V)

\$162++**Down South**

Southern Hummus- Boiled Peanut Hummus (GF,DF,VGN),
 Black Eye Pea Hummus (GF,DF,VGN)
 Pimento Cheese, Marinated Green Tomatoes,
 B&B Pickles, Drunken Mustard, Deviled Eggs
 Toasted Pretzel Bread, Sourdough
 Market Style Southern Cobb Salad
 Chopped Greens, Bacon, Chopped Egg, Bleu Cheese,
 Cucumber, Tomato, Green Onion, Toasted Pecans,
 Black Eyed Peas & Grilled Corn, Chopped Avocado,
 Sourdough Croutons, Dijon Vinaigrette
 Freshly Baked Rolls and Butter
 Gulf Shrimp and Andouille Sausage, Stone Ground Grits (GF)
 Salsa Verde, Cheddar, Chopped Bacon,
 Chimichurri, Assorted Hot Sauce
 Boneless Buttermilk Fried Chicken
 Carolina BBQ, Alabama White, Buffalo Sauce
 Slow Smoked Spareribs (GF,DF)
 Blackened Salmon, Chow-Chow, Pickled Okra (GF,DF)
 Hoppin' John, Smoked Ham Hock,
 Carolina Gold Rice, Pepper Relish (DF)
 Jalapeño Corn Pudding (V)
 Braised Collard Greens (GF)
 Chef's Choice of Dessert (V)

\$152++**All Dinner Buffets Include:**

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

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*Attendant(s) Required, \$225 per Attendant

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RECEPTION



**Minimum of 50 Pieces Each Selection
Priced Per Piece**

Cold Selection

<i>Crostini, Hummus, Marinated Tomatoes, Crispy Chickpeas, Pine Nuts (DF, VGN)</i>	\$9++
<i>Focaccia, Olive Tapenade, White Shoyu Mushrooms, Seaweed Salad (DF, VGN)</i>	\$9++
<i>Mini Avocado Toast, Salsa Verde, Pumpkin Seeds, Micro Greens (DF, VGN)</i>	\$9++
<i>Golden Baby Beet, Whipped Ricotta, Pistachio Gremolata (GF,V)</i>	\$8++
<i>Mushroom Toast, Local Mushrooms, Sherry Wine, Stracciatella (V)</i>	\$9++
<i>Corn Bread, Brie Cheese, Apple Butter, Caramelized Pears (V)</i>	\$9++
<i>Compressed Watermelon and Soft Goat Feta, Garden Mint (GF,V)</i>	\$9++
<i>Labneh, Roasted Squash, Pine Nut, Chickpeas, , Grilled Naan (V)</i>	\$9++
<i>Grilled Focaccia, Burrata, Tomato Bruschetta (V)</i>	\$9++
<i>Deviled Eggs, Dijon Aioli, Cured Egg Yolk, Caviar (DF,GF)</i>	\$9++
<i>Pastrami Smoked Salmon, Pumpernickel, Lemon Caper Cream Cheese, Chives</i>	\$10++
<i>Chilled Shrimp BLT Profiterole</i>	\$10++
<i>Smoked Sablefish, Whipped Creme Fraiche, Blini</i>	\$10++
<i>Local Fish Dip, Lavash, Barrel Aged Hot Sauce</i>	\$10++
<i>Tuna Poke Taco, Crisp Wonton, Avocado (DF)</i>	\$11++
<i>Lobster Roll, Shaved Lettuce, Toasted Brioche (DF)</i>	\$11++
<i>Mini Buttermilk Biscuits, Pimiento Cheese, Marinated Green Tomato, Aged Country Ham</i>	\$9++
<i>Seasonal Fruit and Aged Country Ham (GF)</i>	\$10++
<i>Wagyu Beef Carpaccio, Sweet Soy Glaze, Bearnaise, Brioche (DF)</i>	\$11++

Hot Selection

<i>Vegetable Spring Roll (DF, VGN), Nuoc Cham</i>	\$9++
<i>Mini Grilled Cheese, Sourdough, Aged Cheddar and Gruyere (V)</i>	\$9++
<i>Falafel, Tzatziki (V)</i>	\$9++
<i>Potato Pancake, Crème Fraiche, Smoked Trout Roe</i>	\$10++
<i>Crab Cake, Old Bay Remoulade</i>	\$11++
<i>Bacon Wrapped Scallops (GF,DF)</i>	\$11++
<i>Shrimp and Grit Cake, Crisp Andouille (GF)</i>	\$11++
<i>Barbecue Bacon Wrapped Shrimp (GF,DF)</i>	\$11++
<i>Middle Eastern Beef Dumpling, Sumac, Garlic Yogurt, Tomato Broth</i>	\$11++
<i>Firecracker Bacon-Wrapped Chicken (GF,DF)</i>	\$9++
<i>Bacon Wrapped Dates (GF,DF)</i>	\$10++
<i>Beef Empanadas, Salsa Verde (DF)</i>	\$10++
<i>Chicken Empanadas</i>	\$9++
<i>Birria Taco, Three Chile Reduction</i>	\$10++
<i>Pork Pot Stickers, Chile Crunch, Soy (DF)</i>	\$10++
<i>Fried Chicken Bites, Honey Seared Corn Bread, Bourbon Barrel Maple Butter, Chicken Gravy</i>	\$9++
<i>Cheese and Jalapeño Arepa, Guasacaca (V)</i>	\$9++
<i>Mushroom Arancini (V)</i>	\$9++
<i>Vietnamese Shrimp Bao Bun, Mint, Peanuts</i>	\$11++



Reception Displays Based on (1.5) Hours of Service

Domestic Cheese Board,

Hand Picked from Domestic Dairy Farms

Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese
Jasper Hill Farm, Greensboro, VT

Alpha Tolman, Alpine Style Cow's Milk Cheese
Jasper Hill Farm, Greensboro, VT

Two Year Aged Cheddar, Traditional New England Style
Grafton Village Cheese Co. Grafton, VT

Humboldt Fog, Soft Ripened Goat Cheese
Cypress Grove Creamery, Arcata, CA

Local Honeycomb, Assorted Jams & Spreads,
Marcona Almonds, Assorted Crackers and Breads

\$29++

Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate
Pickled Green Tomatoes, Marinated Olives, Pickled Peppers,
Grilled Artichokes, Pistachios, Mustards, Gherkins,
Drunken Tomatoes, Assorted Crackers & Breads

\$32++

Farmers Market (V)

Grilled Vegetables and Crudités,

Sliced Heirloom Tomatoes and Maldon Sea Salt,

Fava Bean Hummus, Olives, Marinated Tomatoes, Soft Goat Feta,
Pimiento Cheese, Stracciatella,

Pickled Vegetables, Bread and Butter Pickles, Pepper Relish,
Flatbreads, Pita Chips, Breadsticks, Cracker Bread

\$27++



Chilled Seafood Display (GF)

Minimum 25 persons

Jumbo Gulf Shrimp (three per person)

Crab Claws (two per person)

Lobster Tail (one per person)

Grilled Octopus Ceviche, Smoked Salmon, Tuna Poke,
Smoked Fish Dip and Crackers,

Lemons, Assorted Hot Sauce, Cocktail Sauce,
Whipped Dill Crème Fraiche

\$52++

Banrai Sushi Display

Handcrafted Rolls, Nigiri, and Maki

Wasabi, Soy, Pickled Ginger

(Based on Four Per Person)

\$35++

Salad Display

Local Mixed Greens and Romaine

Chickpeas, Roasted Beets, Cucumbers, Black Beans & Corn,
Shaved Radish, Tomatoes, Roasted Broccoli,

Chopped Eggs, Candied Bacon, Focaccia Croutons,

Shaved Parmesan, Three Cheese Blend,

Corn Vinaigrette and Parmesan Peppercorn Dressing

Tomato and Mozzarella Salad

\$24++

Fresh From the Hearth

House-made to Include

Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche,

Brazilian Cheese Bread, Sourdough, Croissants

Assorted Jams and Preserves, Local Honey, Whipped Butter,

Herb Crème Fraiche

\$15++

Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

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Reception Displays Based on (1.5) Hours of Service

Dim Sum*

Pork Pot Sticker (DF), Shrimp Shumai (DF)
 Beef Momo (DF), Vegetable Spring Roll (DF, VGN)
 Crispy Chicken Bao Bun, Pickled Cucumber
 and Onions, Gochujang (DF) Cilantro and Peanut Pesto
 Spicy Garlic Edamame (DF, VGN)
 Stir Fried Lo Mein, Local Mushrooms,
 Peppers, Onions, Sugar Snap Peas

\$29++

Taste of Tobias Sliders (Select Three)*

Crab Cake, Cajun Remoulade,
 Horseradish B&B Pickles, Arugula (DF)
 Black Angus Burger, Black Garlic Aioli, Dill Pickles,
 Cheese Fondue, Crispy Onions
 Grilled Chicken, Fried Pickled Green Tomato,
 Pimento Cheese, Country Ham
 Lamb Cheesesteak, Roasted Peppers,
 Local Mushrooms, Aged Provolone
 Porchetta, Broccoli Rabe Pesto, Fresh Mozzarella, Arugula

\$31++

The Smokehouse *

Carved Beef Brisket (GF,DF)
 Pulled Pork (GF,DF)
 Smoked Links (GF, DF)
 Carolina BBQ and Kansas City BBQ Sauces
 Coleslaw (GF,DF,V)
 Corn Bread and Butter (V)

\$38++

Stone Fired Pizza*

(Firewatch Required Indoors)

Margherita...San Marzano Tomato, Buffalo Mozzarella,
 Garden Basil (V)
 Funghi...Local Mushrooms, Herb Ricotta, Garlic Oil,
 Three Cheese Blend (V)
 Butcher Pie...Pepperoni, Italian Sausage

\$32++

Street Taco (Select Three) *

Served on Corn Tortillas

Birria Taco, Three Chile Reduction (GF)
 BBQ Pork, Southern Slaw, Pickled Jalapeños,
 Crispy Onions, Carolina BBQ Sauce (GF, DF)
 Adobo Chicken, Shaved Radish, Salsa Verde,
 Queso Fresco, Cilantro Crema (GF)
 Chili Rubbed Shrimp Taco, Guasacaca,
 Roasted Garlic Slaw, Cotija (GF)
 Blackened Mahi, Marinated Cabbage, Pico de Gallo,
 Cilantro Lime Crema (GF)
 Chili Rubbed Vegetables, Crispy Chickpeas, Smashed Avocado,
 Refried Black Beans, Salsa Roja (GF, VGN)

\$34++

All-American Grilled Cheese*

Slow Roasted Tomato Bisque (V)
 Three Cheese, Cheddar Fontina, Provolone (V)
 Fried Green Tomato, Country Bacon, Pimento Cheese,
 Tomato Aioli, Sourdough
 Oven Roasted Turkey, Local Mushrooms, Pesto,
 Caramelized Onions, Gruyere, Multigrain Bread

\$28++

Cala Bella Pasta (Select Two)*

Rigatoni, Oxtail Ragout, Stracciatella, Shishito Peppers
 Semolina Gnocchi, Confit Duck, Roasted Tomato,
 Roasted Duck Jus, Butter and Cream
 Linguini and Clams, White Wine and Garlic, Extra Virgin Olive Oil
 Cassarecce, Lentil Bolognese, Braised Tuscan Kale,
 Roasted Mushrooms (DF, VGN),
 Crushed Pepper, Pecorino and Parmigiana Blend, Focaccia Rolls

\$33++

Low Country Gulf Shrimp Boil

Marble Potatoes, Corn, Andouille Sausage, Garlic Butter

\$30++

Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

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*Reception Displays Based on (1.5) Hours of Service***Carving Stations***Served with House-Made Brioche Buns***Black Garlic Rubbed Beef Tenderloin*** (GF)*Parmesan Risotto, Local Mushrooms, Bone Marrow Sauce**(Serves 25)***\$785++****Herb Crusted Prime Rib*** (GF)*Potato Puree, Au Jus, Horseradish Cream**(Serves 40)***\$975++****Slow Smoked Beef Brisket*** (GF)*Corn Pudding, Crisp Onions, Assorted Barbecue Sauces**(Serves 30)***\$600++****Sea Salt and Cracked Pepper Crusted Beef Picanha*** (GF)*Brazilian Rice and Beans, Salsa Molho a Campanha**(Serves 15)***\$250++****Herb Roasted Turkey*** (GF)*Sourdough Stuffing, Sage Gravy, Cranberry Orange Jam**(Serves 40)***\$500++****Korean BBQ Pork Belly*** (DF)*Kimchi Fried Rice, Gochujang Glaze**(Serves 50)***\$475++****Blackened Mahi Mahi*** (DF, GF)*Coconut Rice, Yellow Curry, Lemongrass**(Serves 40)***\$995++****Whole Local Berkshire Hog*** (DF, GF)*Assorted Barbecue Sauces, Cole Slaw**(Serves 100)***\$27 Per Person****Reception Stations and Displays Designed to be Served in Conjunction with Additional Items****Attendant(s) Required at \$225 each**GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan**++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax*

Reception Displays Based on (1.5) Hours of Service

Hand Crafted Chocolates and Bark Display (V)

*Handmade Grand Marnier, Chambord, and Espresso Truffles
Sea Salt and Almond Chocolate Bark, Pistachio, Cranberry and Coconut Bark,
White Chocolate, Roasted Macadamia, and Candied Orange
Bourbon Crème, Pistachio and Key Lime Bonbons*

\$16++

Viennese Display (V)

*Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli,
Key Lime Panna Cotta, Chocolate Amaretto Blondies*

\$18++

From the South (V)

*Seasonal Cobbler, Coconut Bread Pudding with Anglaise
Chocolate Pecan Tarts, Banana Pudding, Red Velvet Cake*

\$17++



Mi Casa Desserts (V)

*Vanilla Flan, Tres Leches, Rice Pudding
Churros, Warm Chocolate Sauce*

\$16++

S'mores Station (V)

*Classic, Lavender, Orange Marshmallows
Chocolate and White Chocolate Bars
Graham Crackers, Chocolate Chip Cookies*

\$17++



Shortcake Station (V)

*Pound Cake, Biscuits, Strawberries, Mixed Berry Compote,
Bourbon Spiced Apples, Vanilla Whipped Cream*

\$18++

Gourmet Coffee Station (V)

*Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Fresh Whipped Cream Shaved Chocolate,
Cinnamon Sticks Lemon Zest and Rock Candy Sticks
Gourmet Tea Selection*

\$19++

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Reception Displays Based on (1.5) Hours of Service**Chocolate Dipped Cheesecake Station* (V)**

Vanilla Bean Cheesecake, Chocolate Cheesecake
Dark Chocolate, White Chocolate, Strawberry Compote,
Caramel Sauce, Dark Chocolate Sauce, Whipped Cream

\$17++**Nitrogen Ice Cream* (GF, V)**

Butterfinger, M&M's, Chocolate Chips, Toasted Coconut,
Health Bar, Walnuts, Cherries, Sprinkles,
Whipped Cream, Chocolate and Caramel Sauce

(250 people minimum)

\$31.50++**Donut Flambe Station* (V)**

Donuts, Brown Sugar, Whiskey, Vanilla Bean Ice Cream
(Flambéing Outdoors only)

\$20++**Sundae Funday* (GF, V)**

Local Ice Cream Selection
Brandied Cherries, Cocoa Nibs, Chopped Peanuts,
Vanilla Bean Whipped Cream,
Chocolate and Carmel Sauce
Waffle Bowls

\$19++**Churro Ice Cream Cones* (V)**

Churro Cones, Cinnamon Sugar,
Vanilla Ice Cream, Dulce De Leche

\$16++**Smooth Java Station* (V)**

Coffee Cake Biscotti, Hand Dipped in Chocolate
Cappuccino, and Espresso (Made to Order)
Freshly Brewed Starbucks®, Regular and Decaffeinated Coffee
Assorted Flavored Syrups, Fresh Whipped Cream, Shaved Chocolate, Cinnamon Sticks
Gourmet Tea Selection

\$28.50++**Reception Stations and Displays Designed to be Served in Conjunction with Additional Items**

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BAR SERVICE



HOSTED BAR – BY THE HOUR

<i>Per Person</i>	<i>Premium</i>	<i>Deluxe</i>
1 Hour	\$35++	\$38++
2 Hours	\$45++	\$48++
Additional Hours	\$15++	\$18++

HOSTED BAR – BY-THE-DRINK CONSUMPTION

- Premium Brands - \$14++*
- Deluxe Brands - \$16++*
- Select Wines - \$12++*
- Cognacs and Cordials - \$16++*
- Domestic Beer - \$10++*
- Imported Beer - \$11++*
- Hard Seltzer - \$12++*
- Soft Drinks - \$7.75++*
- Mineral Water - \$8++*

PREMIUM BRAND LIQUORS

- ABSOLUT® VODKA
- BEEFEATER® GIN
- BACARDI® RUM
- JOHNNIE WALKER® RED SCOTCH
- MAKER'S MARK® BOURBON
- CROWN ROYAL® WHISKY
- JOSE CUERVO® GOLD TEQUILA

DELUXE BRAND LIQUORS

- GREY GOOSE® VODKA
- TITO'S® VODKA
- AVIATION® GIN
- PAPA'S PILAR® DARK RUM
- JOHNNIE WALKER® BLACK SCOTCH
- KNOB CREEK® BOURBON
- CROWN ROYAL® RESERVE WHISKY
- PATRÓN® SILVER TEQUILA

*A fee of \$225 per Bartender is applicable whenever minimum Beverage sales are less than \$500 per bar, for bars utilized up to three hours.
 Each additional hour will be charged \$40 per Bartender, per hour.
 This fee will be applied even if the Beverage revenue minimum is met.*



BEVERAGES

MARTINI STATION

*Premium and Deluxe Vodkas and Gins
Prepared for the Perfect Martini,
Served in Chilled Martini Glasses with
Appropriate Condiments
\$17++ each*

BLOODY MARY BAR

*Tito's® Vodka, Pickapeppa Sauce, Horseradish, Tabasco,
Lemon Wedges, Celery Sticks, Stuffed Olives,
Pepperoni and Cheese Skewers
\$17++ each*

FROZEN DRINKS AND TROPICAL COCKTAILS

*A Variety of Piña Coladas, Daiquiris, Margaritas and More,
Blended to Order and Served with Appropriate Condiments
\$17++ each*

SPARKLING AND MIMOSAS

*Brut, Domaine Ste. Michelle, Washington State
Orange Juice, Pink Grapefruit Juice, Cranberry Juice,
Blueberries, Strawberries and Raspberries
\$17++ each*

CRAFTED COCKTAILS

\$17++ each

All American Mule

*Tito's® Vodka, Ginger Beer,
Lime Juice, Lime Garnish*

Cherry Mash

*High West® Double Rye, Luxardo® Liqueur,
Grenadine, Lemon Juice, Muddled Cherries*

The Aviation Cocktail

*Aviation® Gin, St. Germain Elderflower® Liqueur,
Simple Syrup, Lemon Juice, Lemon Twist*

Creek Paloma

*Patron® Tequila, Grapefruit Juice,
Sparkling Water, Pinch of Salt*

Blueberry Mojito

*Bacardi® Rum, Simple Syrup, Sparkling Water,
Mint, Fresh Blueberries*

Jalapeño Pineapple Margarita

*Cazadores® Blanco Tequila, Orange Liqueur,
Lemon Lime Juice, Pineapple Juice,
Fresh Jalapeños, Pineapple*

Old Fashioned

*Knob Creek® Bourbon, Simple Syrup,
Aromatic Bitters, Orange Peel, Cherry*

White Sangria

*Pinot Grigio, Prosecco, Grand Mariner®
Splash of Pineapple and Orange Juice,
Seasonal Fruits and Berries*

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