PLATED LUNCH

Three-Course, Priced per Person
Select One of Each Course
Served with Assorted Fresh Breads and Creamy Butter
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas and Iced Tea

First Course

Cucumber Wrapped Mixed Green Salad
Mixed Greens, Grape Tomatoes, Watermelon Radish, Goat Cheese Soufflé, Grilled Lemon Vinaigrette

Organic Spinach Salad
Roasted Shallot, Balsamic Strawberry, Aged Gouda, Toasted Almonds, Sweet Onion Vinaigrette

Heirloom Tomato Soup
Roasted Red Tomato, Fried Mozzarella, Basil Oil

Corn and Crab Bisque
Roasted Corn, Chipotle Crème Fraiche

Entrées

Pre-selected Choice of Entrée Available for an Additional $3 per Person
All Entrees Will Include Chef's Selection of Starch and Vegetable

Mushroom, Spinach and Pine Nut Ravioli
Lemon Mascarpone Crème, Arugula Pesto
$28

Chicken and Chorizo Mac and Cheese
Grilled Chicken, Spanish Chorizo, Chipotle and Aged Cheddar Cheese, Grilled Bread
$33

Crispy Skin Organic Chicken Breast with Natural Pan Jus
Peruvian Purple Potato, Edemame Succotash
$35

Herb Seared Grouper
Bamboo Rice, Broccolini, Lemongrass Beurre Blanc
$38

Jumbo Lump Crab Cake
Red Pepper Couscous, Corn and Tomato Ragout, Crispy Leeks
$38

All Pricing Subject to 21% Service Charge and 7% Sales Tax
Room Sets will not Exceed 3% Over Guest Guarantee

Sandpearl RESORT

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Select One of Each Course
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Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas and Iced Tea

Desserts

Lemon Meringue Tart
Pomegranate, Lemon Gelee

Vanilla Bean Cheesecake
Strawberry Puree, Crème Fraiche

Key Lime Tart
Berry Sauce, Crème Fraiche

Chocolate Peanut Butter Mousse
Caramel Sauce, Peanut Tuile

Coconut Rum Cake
Lemon Mousse, Candied Macadamia Nuts

Milk Chocolate Layer Cake
Hazelnut Dacquoise, Chocolaté Sauce

Chocolaté Mogador
Chocolaté Sponge Cake, Raspberry Marmalade

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Sandpearl RESORT

LUNCH BUFFETS

Priced per Person Based on One Hour of Service
Served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas
Minimum of 20 Guests Please

Executive Lunch

Tomato Soup
Antipasto Salad, Italian Meats, Assorted Cheeses, Olives and Marinated Vegetables
Mini Pre Made Sandwiches to include:
Spicy Crab and Shrimp Salad
Mesquite Chicken Salad
Grilled Vegetable with Boursin Crème
Kettle Chips
Strawberry Mousse Tarts
$34.00

Sandpearl Deli Selection

Vegetable Coleslaw
Lemon Pepper Hummus and Grilled Pita
Melon and Blueberry Salad
Selection of Oven Smoked Turkey, Sliced Top Sirloin, Black Forest Ham
Selection of Cheeses Including English Cheddar, Pepper Jack and Smoked Gouda
Romaine Hearts and Farm Grown Tomatoes
Horseradish Cream, Spicy Dijon, Roasted Tomato Aioli, Arugula Pesto and Mayonnaise
Assorted Fresh Sandwich Breads and Kaiser Rolls
Salted Caramel Tart
Chocolate Raspberry Cheesecake
$36

Create Your Own Salad

Crisp Romaine, Pulled Croutons, Reggiano, Parmesan Dressing
Baby Spinach, Bacon, Eggs, Tomatoes, Blue Cheese,
Sweet Vidalia Onions, Sherry Vinaigrette
Southern Style Potato Salad
Chilled Cajun Shrimp
Grilled Sliced Herb Chicken
Ponzu Marinated Flank Steak
Assorted Fresh Breads and Creamery Butter
Strawberry Shortcake
Lemon Tarts
$37

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Sandpearl RESORT

LUNCH BUFFETS

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Selection of Tazo Hot Teas
Minimum of 20 Guests Please

Floribbean Beach Buffet

Grilled Andouille and Shrimp Salad
Bibb and Romaine Salad, Hearts of Palm, Orange, Mango, Avocado-Lime Vinaigrette
Assorted Fresh Parker House Rolls and Butter
Cuban Spice Pulled Pork, Pickled Slaw
Chimichurri Chicken, Plantain and Black Bean Relish
Fire Roasted Grouper, Grilled Pineapple Salsa
Basmati Rice Pilaf
Steamed Fresh Vegetables
Key Lime Cheesecake
Chocolate Profiteroles
$40

Sandpearl Signature Buffet

Gulf Seafood Gumbo
Goat Cheese and Tomato Salad, Fresh Herbs, Arugula
Organic Greens Salad, Endive, Navel Oranges, Blue Cheese, Toasted Walnuts
Assorted Fresh Breads and Creamery Butter
Guajillo Chicken Paillard, Balsamic Pearl Onions
Jumbo Lump Crab Cakes, Tomatillo Salsa
Cauliflower and Gruyere Gratin
Crushed Garlic Fingerling Potatoes
Chocolate Ganache Tart
Raspberry Cheesecake
$44

Mandalay Lunch Buffet

Duo of Asparagus Salad, Baby Carrots, Fresh Parmesan, Lemon and Parsley
Tuscan Pasta Salad, Heirloom Tomato, Buffalo Mozzarella, Soppresatta
Assorted Fresh Breads and Creamery Butter
Chicken Piccata, Lemon Caper Sauce, Braised Fennel
Oregano and Dijon Crusted Sliced Strip Steak, Foraged Mushrooms, Pan Jus
Three Cheese Gnocchi Carbonara, Smoked Bacon, Green Peas
Roasted Balsamic Vegetables
Cannolis and Tiramisu
$42

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LUNCH BUFFETS

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Served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas
Minimum of 20 Guests Please

Sand Key Lunch Buffet

Classic Iceberg Salad, Bacon, Crumbled Blue Cheese, Tomatoes,
Onion and Homemade Ranch Dressing
New York Style Potato Salad
Assorted Fresh Breads and Creamery Butter
Salmon with Mustard Crème
Herb Marinated Chicken Breast, Sautéed Spinach, Chicken Jus
Pork Loin, Caramelized Apples and Sweet Potato Puree
Fresh Vegetable Medley
Jasmine Rice
Salted Caramel Tart
Chocolate Layer Cake
$40

Southern Breeze Lunch Buffet

Arugula, Roasted Grapes, Onion, Manchego, Herb Balsamic Vinaigrette
Watermelon and Blueberry Salad
Assorted Fresh Breads and Creamery Butter
Rum Glazed Mahi Mahi, Baby Bok Choy
Jerk Chicken with Corn Tomato Relish
Short Ribs with Jalapeno Mango Barbeque Glaze
Grilled Vegetables
Couscous Mac 'n Cheese
Rum Cake
Key Lime Tart
$36

SIMPLE BOXED LUNCH

- Oven Roast Turkey Club on Ciabatta with Avocado Aioli
- Roast Sirloin and Provolone on Sundried Tomato Focaccia, Horseradish Mustard
- Black Forest Ham and White Cheddar on Wheat Bread, Honey Chipotle Sauce
- Grilled Vegetable Wrap with Herbed Hummus, Alfalfa Sprouts and Feta Cheese

All to Include House Made Cookie and Individual Chips
Bottled Spring Water and Appropriate Condiments
$25

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Sandpearl RESORT