PLATED LUNCH

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

First Course

Simple Green Salad
House Mesclun Greens, Goat Cheese Soufflé, Grilled Scallion, Lemon Basil Vinaigrette

Reggiano Romaine Salad
Hearts of Romaine Lettuce, Parmesan Dressing, Pulled Croutons, Manchego Tuille

Organic Spinach Salad
Mandarin Oranges, Danish Blue Cheese, Shaved Red Onion, Toasted Cashews,
Rosemary Grape Vinaigrette

Shrimp Etouffe
Gulf Shrimp, Caramel Onions, Bell Peppers, Celery Roasted Garlic, Short Grain Rice

Tomato Artichoke Soup
Roasted Red Tomato, Marinated Artichoke Hearts, Basil, Three Cheese Croutons

Chicken "Noodle" Soup
Herbed Chicken, Ditalini Pasta, Farmer Vegetables

All Pricing Subject to 21% Service Charge and 7% Sales Tax
Room Sets will not Exceed 5% Over Guest Guarantee

Sandpearl RESORT

Entrées

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

Fire Roasted Eggplant and Artichoke Ravioli

Heirloom Tomato Sauce, Shaved Reggiano, Parsley Lemon Salad
$28

Chicken and Chorizo Mac and Cheese

Grilled Chicken, Spanish Chorizo, Chipotle and Aged Cheddar Cheese, Grilled Bread
$32

Crispy Skin Organic Chicken Breast with Natural Pan Jus

Parmesan Creamed Risotto and Baby Vegetables
$34

Herb Seared Grouper

Polenta Couscous, Corn, Tomato and Cucumber Salsa, Crispy Leeks
$37

Jumbo Lump Crab Cake

Sweet and Sour Plantains, Smoked Fennel and Orange Coleslaw
$38

"Meat And Potatoes"

Slow Roasted Sliced New York Strip, Salt Crusted Fingerlings, Balsamic Roasted Portabella
$38

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Sandpearl RESORT

Desserts

Apricot Almond Tart
Port Reduction, Sweet Cream

Vanilla Bean Cheesecake
Strawberry Puree, Crème Fraiche

Key Lime Tart
Berry Sauce, Crème Fraiche

Chocolate Peanut Butter Mousse Bombe
Cinnamon Marshmallow, Peanut Crunch

Coconut Mousse
Pineapple Curd, Candied Macadamia Nuts

Milk Chocolate Layer Cake
Hazelnut Dacquoise, Chocolate Sauce

Chocolate Pecan Flourless Torte
Bourbon Glaze

Place cards denoting individual entrée selections are required.
Entrée selections are due three business days prior to event.

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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

Lighter Side of the Sandpearl

Minestrone Soup
Albacore Tuna Salad, Olive Oil and Fresh Herbs
Citrus Shrimp Salad
Chicken Salad with Apples and Candied Pecans
Antipasto Salad, Assorted Cheeses, Olives and Vegetables
Bibb Lettuce and Sliced Tomatoes
Assorted Fresh Breads and Creamery Butter
Chocolate Ganache Torte
Fresh Fruit Tartlets
Rum Babas
$34

Create Your Own Salad

Crisp Romaine, Pulled Croutons, Reggiano, White Anchovy Dressing
Baby Spinach Bacon, Eggs, Tomatoes Blue Cheese, Caramelized Onions, 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 Bars
$37

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 Gruyere
Romaine Hearts, Farm Tomatoes and Shaved Red Onion
Horseradish Cream, Spicy Dijon and Garlic Aioli
Assorted Fresh Sandwich Breads
Fresh Fruit Tart
Chocolate Swirl Cheesecake
$36

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Floribbean Beach Buffet

Minimum of 25 Guests Required

Grilled Andouille and Shrimp Salad
Bibb and Organic Watercress Salad, Hearts of Palm, Daikon, Radish, Pear Tomato,
Smoked Cucumbers, Key Lime Vinaigrette
Assorted Fresh Breads and Creamery Butter
Cuban Spice Pulled Pork Sandwiches
Chimichurri Chicken, Candied Plantains
Fire Roasted Grouper, Grilled Pineapple Salsa
Soft Manchego Polenta
Stewed Tomato, Grilled Eggplant, Fresh Basil
Miniature Boston Cream Pies
Chocolate Cherry Profiteroles
$38

Sandpearl Signature Buffet

Minimum of 25 Guests Required

Gulf Seafood Gumbo
Goat Cheese and Tomato Salad, Fresh Herbs, Arugula
Organic Greens Salad, Endive, Navel Oranges, Great Hill Blue Cheese, Toasted Walnuts
Assorted Fresh Breads and Creamery Butter
Guajillo Chicken Paillard
Jumbo Lump Crab Cakes Tomatillo Salsa
Cauliflower and Broccoli Gratin
Roasted Corn Couscous
Chocolate Ganache Torte
Apricot Clafouti
$44

Mandalay Lunch Buffet

Minimum of 25 Guests Required

Duo of Asparagus Salad, Fresh Parmesan, Lemon and Parsley
Tuscan Pasta Salad, Heirloom Tomato, Buffalo Mozzarella, Soppresatta
Assorted Fresh Breads and Creamery Butter
Chicken Piccata, Lemon Caper Sauce, Fresh Herbs
Oregano and Dijon Crusted Sliced Strip Steak, Pan Jus
Three Cheese Gnocchi Carbonara, Smoked Bacon, Green Peas
Roasted Garlic Broccoli Rabe
Italian Rum Cake
Tiramisu
$42

A fee will apply for small groups if below minimum.
All Pricing Subject to 21% Service Charge and 7% Sales Tax
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Sandpearl RESORT

GOURMET BOXED LUNCHES

Selection of Sandwich/Salad Combination,
Minimum of 25 Guests, Priced per Person
For Groups Below 25 Guests, Please Choose One Selection

Choose One

- Shrimp Caesar Salad
- Tuna Salad on Organic Greens with Lemon Vinaigrette
- Classic Iceberg Salad with New York Strip, Buttermilk Ranch

Choose One

- 1/2 Turkey Club Wrap
- 1/2 Chicken Salad Croissant
- 1/2 Grilled Vegetable Wrap

All to Include Greek Pasta Salad, Fruit Salad with Fresh Berries, Double Fudge Brownie,
Bottled Spring Water and Appropriate Condiments
$30

SIMPLE BOXED LUNCH

- Oven Roast Turkey Club on Wheat
- Roast Sirloin and Provolone on Cuban Bread
- Black Forest Ham and White Cheddar Croissant
- Grilled Vegetable Wrap with Herbed Crème Fraiche

All to Include House Made Cookie and Individual Chips
Bottled Spring Water and Appropriate Condiments
$20

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Sandpearl RESORT