

2019 Banquet Menus

BREAKFAST BUFFETS

Priced per person Based on One Hour of Service

All Buffets Include Freshly Squeezed Florida Orange Juice and Apple Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté
Minimum of 20 Guests Please

Resort Continental

Fresh Seasonal Sliced Fruits and Berries
Assortment of Mini Breakfast Pastries, Croissants,
Fresh Muffins (Gluten Free Upon Request) Sweet
Butter, Peanut Butter, Nutella and Preserves

\$24

Sand Key

Fresh Seasonal Sliced Fruit and Berries
Assortment of Mini Breakfast Pastries, Croissants and Fresh Muffins,
Sweet Butter and Preserves
Greek Nonfat Yogurt & Individual Fruit Flavored Yogurts
Assorted Cereals with 2% and Low Fat Milk
Steel Cut Oatmeal with Cut Almonds, Golden Raisins and Brown Sugar

\$28

Causeway

Fresh Seasonal Sliced Fruit and Berries
Assortment of Mini Breakfast Pastries, Croissants and Fresh Muffins,
Sweet Butter and Preserves
House Made Granola with Assorted Fruit Yogurts
Farm Fresh Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon, Sausage Links

\$34

All Pricing Subject to 23% Service Charge and 7% Sales Tax
Room Sets will not exceed 3% Over Guest Guarantee

BREAKFAST BUFFETS

Priced per person Based on One Hour of Service

All Buffets Include Freshly Squeezed Florida Orange Juice and Apple Juice
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté
Minimum of 20 Guests Please

Clearwater

Fresh Seasonal Sliced Fruit and Berries
Assortment of Mini Breakfast Pastries, Croissants and Fresh Muffins,
Sweet Butter and Preserves
Assorted Cereals with 2% Milk and Low Fat Milk
House Made Granola with Assorted Fruit Yogurts
Farm Fresh Scrambled Eggs
Apple Wood Smoked Bacon and Sausage Links
French Toast, Fresh Fruit Compote, Warm Maple Syrup
Cheddar Potato Casserole
\$36

ENHANCEMENTS

Priced per Person, based on Guaranteed Guest Count, Priced One Per Guest
(Items Must Be Ordered in Conjunction with a Breakfast Buffet)

Buttermilk Biscuits with Sausage Gravy	\$4.00
Individual Quiche Lorraine or Vegetable Quiche	\$5.00
Smoked Salmon, Mini Bagels, Sliced Tomatoes, Red Onion, Capers and Cream Cheese	\$5.00
Crab Cake Eggs Benedict	\$9.00
Traditional Eggs Benedict	\$7.00
Breakfast Burritos with Egg: Choice of Manchego, Cheddar Cheese and Sausage or Roasted Vegetable	\$6.00
Breakfast Sandwiches:	
Bacon, Egg and Cheese on an English Muffin	\$6.00
Warm Ham and Cheese Croissants	\$6.00
Ciabatta Roll, Egg, Canadian Bacon and White Cheddar	\$6.00
Scrambled Egg, Fresh Vegetable and Cheddar Cheese in Whole Wheat Wrap	\$6.00
*Omelet's prepared to order: Black Forest Ham, Sausage, Peppers, Onions Mushrooms, Tomatoes, Cheddar Cheese and Fresh Salsa	\$10.00
*One Chef Required per Station per 75 Guests at \$150 Per Chef	

All Pricing Subject to 23% Service Charge and 7% Sales Tax
Room Sets will not exceed 3% Over Guest Guarantee

BREAKS AND MORE BREAKS

Minimum of 20 Guests Please
Priced per person, 45-minute Duration

All Day Beverage Break

Spring Water and Assorted Soft Drinks
Starbucks Regular and Decaffeinated Coffee
Selection of Tea Forté

\$12 Half Day (4 Hours of Service)

\$24 All Day (8 Hours of Service)

Poppin Popcorn

Freshly Popped Popcorn enhanced with Parmesan Cheese
Cajun Spice or Garlic and Herb Salt
Assortment of Soft Drinks and Bottled Water

\$10

Cookies and Milk

House Made Cookies to Include:
Chocolate Chip, Peanut Butter, Sugar and Oatmeal Raisin
Fudge Brownies and Blondie's
Chocolate Milk, 2% Milk

\$12

A Fresh Start

Granola and Energy Bars
Assorted Individual Fruit Yogurts
Fresh Fruit Skewers
Water Infused with Lemon, Orange Slices

\$14

Sweet & Salty Snack Break

Assorted Candy Bars, Pretzels, Assorted Chips, Whole Fresh Fruit
Assortment of Soft Drinks

\$14

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Beach Snack Mix

Trail Mix, Chocolate and Yogurt Covered Nuts and Raisins
Mixed Nuts, Dried Fruits, Wasabi Mix
Raspberry Ice Tea, Mint Tea and Lemonade

\$14

Sandpearl Snack

Assorted Vegetable Crudités with Roasted Garlic Hummus
Spinach Artichoke Dip with Roasted Red Pepper Tapenade
Grilled Pita and Pita Chips
Chocolate Drizzled Coconut Macaroons and Sugar Cookies

\$14

Spring Training

Warm Pretzels served with Yellow Mustard and Caramel Sauce
Cracker Jacks, Freshly Popped Popcorn
Mini Nathan's Hot dogs with all the Trimmings

Root Beer

\$15

All Pricing Subject to 23% Service Charge and 7% Sales Tax
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BREAK ENHANCEMENTS

Enhancements can be added to your morning or Afternoon Breaks

One Dozen Minimum Please

Beverages

Freshly Brewed Starbucks Coffee and Tea Forté	\$70.00 per gallon
Iced Teas	\$70.00 per gallon
Infused Filtered Water: Choice of Lemon, Lime, Orange or Cucumber	\$12.00 per gallon
Assorted Juices: Orange, Grapefruit, Cranberry, Apple	\$36.00 per gallon
Assorted Bottled Juices	\$ 5.00 per bottle
Bottled Water	\$ 4.00 per bottle
Assorted Soft Drinks	\$ 4.00 per bottle
Red Bull, Sugar Free Red Bull	\$ 6.00 per can
Gatorade, Vitamin Water	\$ 5.00 per bottle
Lemonade, Fruit Punch or Non Alcoholic Punch	\$30.00 per gallon
Yogurt Smoothies, Banana, Strawberry	\$ 6.00 each

Snacks

Assorted Mini Morning Pastries	\$38.00 per dozen
Assorted Bagels with Cream Cheese	\$44.00 per dozen
Large Muffins: Blueberry, Carrot, Cappuccino, Gluten Free	\$48.00 per dozen
House Baked Cookies	\$42.00 per dozen
Fudge Brownies and Blondie Bars	\$42.00 per dozen
Assorted Petit Fours	\$44.00 per dozen
Granola, Cereal, Power and Fiber Bars	\$ 4.00 each
Assorted Candy Bars	\$ 4.00 each
Seasonal Tree Ripened Fruit	\$ 4.00 each
Fresh Seasonal Fruit Kabobs	\$40.00 per dozen
Individual Yogurt with House Granola	\$ 4.00 each
Corn Tortilla Chips, Chunky Salsa and Guacamole	\$ 6.00 per guest
Soft Warm Pretzels with Yellow Mustard	\$36.00 per dozen
Individual Bags of Chips and Pretzels	\$ 4.00 each
Bar Mix or Assorted Nuts	\$25.00 per pound

All Pricing Subject to 23% Service Charge and 7% Sales Tax
Room Sets will not exceed 3% Over Guest Guarantee

PLATED LUNCH

Three-Course Priced Per Person - Select One of Each Course
Higher priced entrée prevails if more than one entrée is chosen.
Served with Assorted Fresh Breads and Creamery Butter,
Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté

First Course

Cucumber Wrapped Mixed Green Salad

Mixed Greens, Grape Tomatoes, Watermelon Radish, Goat Cheese,
Grilled Lemon Vinaigrette

Organic Spinach Salad

Balsamic Strawberry, Aged Gouda, Toasted Almonds, Roasted Shallot Vinaigrette

Heirloom Tomato Soup

Roasted Tomato, Basil Oil

Corn and Crab Bisque

Roasted Corn and Lump Crab

Entrees

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

Eggplant and Artichoke Ravioli

Roasted Tomato, Arugula, Boursin Cheese

\$28

Grilled Organic Chicken Breast

Parmesan Risotto, Roasted Asparagus, Lemon Crème Sauce

\$33

Crispy Skin Organic Chicken Breast with Natural Pan Jus

Potato Puree, Edamame Succotash

\$35

Herb Roasted Grouper

Basmati Rice, Broccolini, Lemon Beurre Blanc

\$38

Jumbo Lump Crab Cake

Red Pepper Couscous, Corn and Tomato Relish, Crispy Shallots

\$38

All Pricing Subject to 23% Service Charge and 7% Sales Tax

Room Sets will not exceed 3% Over Guest Guarantee

PLATED LUNCH

Three-Course Priced Per Person - Select One of Each Course

Higher priced entrée prevails if more than one entrée is chosen.

Served with Assorted Fresh Breads and Creamy Butter,

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté

Desserts

Strawberry Mousse Bomb

Yellow Sponge, Vanilla Anglaise

Vanilla Bean Cheesecake

Mango Gel, Crème Fraiche

Key Lime Tart

Berry Sauce, Crème Fraiche

Salted Caramel Tart

Candied Peanuts, Chocolate Sauce

Chocolate Torte

Coconut Mousse, Almond Dacquoise

Chocolate Cake, Almond Anglaise

Milk Chocolate Layer Cake

Hazelnut Dacquoise, Chocolate Sauce

Flourless Chocolate Cake

Cherry Cream, Passion Fruit Sauce

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LUNCH BUFFETS

Price Per Person Based on One Hour of Service

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté
Minimum of 20 Guests Please

Sandpearl Deli Selection

Greek Pasta Salad

Lemon Pepper Hummus and Grilled Pita

Melon and Berry Salad

Selection of Oven Smoked Turkey, Sliced Top Sirloin, Black Forest Ham

Selection of Cheeses Including English Cheddar, Pepper Jack and Swiss Cheese

Romaine Hearts and Sliced Tomatoes

Horseradish Cream, Spicy Dijon, Roasted Tomato Aioli and Mayonnaise

Assorted Fresh Sandwich Breads and Kaiser Rolls

Salted Caramel Tart and Inside Out Cookies

\$35

Executive Working Lunch

Heirloom Tomato Soup

Antipasto Salad, Italian Meats, Assorted Cheeses, Olives and Marinated Vegetables

Mini Pre Made Sandwiches to include:

Spicy Seafood Salad on Croissant

Mesquite Chicken Salad on Eight Grain Bread

Grilled Vegetable Wrap with Boursin Cream, Kettle Chips,

Vanilla Cheesecake with Strawberry Glaze

\$37

Create Your Own Salad

Crisp Romaine, Pulled Croutons, Reggiano, Parmesan Dressing

Baby Spinach, Bacon, Eggs, Tomatoes, Blue Cheese,

Sweet Vidalia Onions, Sherry Vinaigrette

Fingerling and Fennel Potato Salad with Sherry, Whole Grain Mustard

Grilled Cajun Shrimp

Grilled Sliced Herb Chicken

Ponzu Marinated Flank Steak

Assorted Fresh Breads and Creamery Butter

Strawberry Shortcake and Mini Lemon Meringue Tarts

\$38

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LUNCH BUFFETS

Price Per Person Based on One Hour of Service

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté
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
Fresh Vegetable Medley
Jasmine Rice
Salted Caramel Tartlet and Chocolate Cupcakes
\$42

Southern Breeze Lunch Buffet

Mixed Greens, Roasted Grapes, Onion, Manchego, Herb Balsamic Vinaigrette
Watermelon and Berry Salad
Assorted Fresh Breads and Creamery Butter
Rum Glazed Mahi Mahi, Baby Bok Choy
Jerk Chicken with Corn Tomato Relish
Beef Short Ribs with Jalapeno Mango Barbeque Glaze
Grilled Vegetables and Couscous Mac 'n Cheese
Coconut Rum Profiterole and Mini Key Lime Pie
\$43

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 Tomato Broccolini
Cannoli and Tiramisu
\$43

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LUNCH BUFFETS

Price Per Person Based on One Hour of Service

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté
Minimum of 20 Guests Please

Floribbean Beach Buffet

Grilled Andouille and Shrimp Salad
Bibb and Romaine Salad, Hearts of Palm, Orange, Mango, Cucumber,
Avocado-Lime Vinaigrette
Fresh Parker House Rolls and Butter
Cuban Spice Pulled Pork, Pickle 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
\$44

Sandpearl Signature Buffet

Gulf Seafood Gumbo
Goat Cheese and Tomato Salad, Fresh Herbs, Arugula
Organic Greens Salad, Bibb Lettuce, Navel Oranges, Blue Cheese,
Toasted Walnuts, White Balsamic
Assorted Fresh Breads and Creamery Butter
Guajillo Chicken Paillard, Balsamic Pearl Onions
Charred Skirt Steak
Cauliflower and Gruyere Gratin
Crushed Garlic Fingerling Potatoes
Pecan Tart
Flourless Chocolate Cake
\$44

Simple Boxed Lunch

Oven Roasted Turkey on Ciabatta, Roasted Tomato Aioli
Roast Sirloin and Provolone Multigrain Bread, Horseradish Cream
Black Forest Ham and Swiss Cheese on a Butter Croissant, Honey Chipotle Sauce
Grilled Vegetable Wrap with Spring Lettuces, Traditional Hummus
(All to Include House Made Cookie and Individual Chips and Appropriate Condiments)
(Boxed Lunches preferred for day of departure or day of activities)
\$25

All Pricing Subject to 23% Service Charge and 7% Sales Tax
Room Sets will not exceed 3% Over Guest Guarantee

RECEPTION

Cold Hors d'oeuvres

Priced per Piece

Two Dozen Minimum per Selection

Tomato Bruschetta, Fresh Mozzarella, Balsamic Drizzle	\$4.00
Lemon Pepper Hummus, Baguette Crisp	\$4.25
Shrimp Basil Roll, Spicy Peanut Sauce	\$4.25
Chilled Vegetable Spring Roll, Kabayaki Sauce	\$4.50
Honey Glazed Blue Cheese, Toasted Walnut, Cornbread Crisp	\$4.50
Mini BLT	\$4.50
Pastrami on Rye, Gruyere, Whole Grain Mustard	\$4.50
Jumbo Gulf Shrimp with Spicy Cocktail Sauce and Lemons	\$5.00
Sesame Tuna Tataki, Wonton Crisp	\$5.00
Smoked Salmon, Wonton Crisp, Dill Crème Fraiche	\$5.00
Prosciutto, Goat Cheese and Fig Tarts	\$5.00

Hot Hors d'oeuvres

Priced per Piece

Two Dozen Minimum per Selection

Spinach and Feta Spanakopita	\$4.50
Apricot and Brie En Croute	\$4.50
Sesame Chicken Satay, Thai Chili Sweet Sauce	\$4.50
Sausage Stuffed Mushrooms	\$4.50
Pigs in a Blanket with Spicy Mustard	\$4.50
Country Fried Beef Satay, Chive Crème Fraiche	\$4.50
Thai Chicken Spring Roll, Thai Chili Sweet Sauce	\$4.50
Duck Pot Stickers, Orange Glaze	\$4.50
Lollipop Lamb Chops, Guava Mint Jelly	\$5.00
Petite Crab Cakes, Old Bay Aioli	\$5.00
Diver Scallops wrapped in Apple Wood Bacon	\$5.00
Crispy Lager Shrimp Tempura, Yuzu Aioli	\$5.00
Coconut Shrimp, Sweet Chili Sauce	\$5.00
Oyster Rockefeller	\$5.00
Andouille En Croute, Grain Mustard	\$5.00
Filet Mignon, Boursin Cheese En Croute	\$5.00
Short Rib Empanadas, Raspberry Chipotle BBQ	\$5.00

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Room Sets will not exceed 3% Over Guest Guarantee

SANDPEARL RECEPTION PACKAGE

One and Half Hour Duration

Minimum of 25 Guests Please

Hand Passed Hors d'oeuvres

Select 3

One of each per guest

Provençal Antipasto Platter

Imported Cured Meats, Marinated and Grilled Vegetables,
Fresh Assorted Cheeses, Mediterranean Specialties, Grilled Bread

Artisan Selection of Cheeses and Fruit

Imported and Domestic Cheeses, Fresh Fruit Garnish,
Georgian Honey Comb Preserves
Assorted Sliced Breads and Flatbreads

**Carved New York Strip, Horseradish Sauce, Roquefort Dressing
Parker House Rolls

**Petite Crab Cake Station,
Spicy Remoulade, Citrus Fennel Slaw, Romesco
\$60 per guest

**Two Chefs Required per 50 guests at \$150 Each Chef

All Pricing Subject to 23% Service Charge and 7% Sales Tax
Room Sets will not exceed 3% Over Guest Guarantee

RECEPTION DISPLAYS

One Hour Duration

Based on Guarantee - 25 Guest Minimum

2 Station Minimum

*Attendant or Carver Required at an Additional \$150 fee

Sliced Seasonal Fruits and Berries

Dark Chocolate Ganache, Honey Yogurt Dip

\$8

Artisan Cheese Display

Imported and Domestic Cheeses, Fruit Garnish, Georgian Honey Comb Preserves

Assorted Artisan Breads and Crackers

\$10

Bruschetta Display

Tomato Basil Bruschetta, Roasted Red Pepper Hummus, Spinach Artichoke Dip

Grilled Pita and Assorted Sliced Breads

\$11

Antipasto Display

Imported Cured Meats, Marinated and Grilled Vegetables, Fresh Assorted Cheeses

Mediterranean Specialties, Grilled Breads

\$12

*Brie Station

Warm Brie Cheese Wrapped in Pastry

Mixed Nuts, Sliced Caramelized Pear, Dried Fruit Honey Comb

Cranberry Chutney, Oven Roasted Tomatoes, Crispy Neuske Bacon

\$12

Sushi Display

Assortment of California Rolls, Spicy Rolls

Vegetable Rolls, Avocado Lobster Roll

Soy Sauce, Wasabi, Pickled Ginger

\$14

All Pricing Subject to 23% Service Charge and 7% Sales Tax

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RECEPTION DISPLAYS

One Hour Duration

Based on Guarantee - 25 Guest Minimum

2 Station Minimum

*Attendant or Carver Required at an Additional \$150 fee

Mac and Cheese Station

Chef's Choice of Specialty Macaroni and Cheese

Four Cheese, Chicken Chipotle and Lobster Havarti

\$15

Slider Station

(Please select Two)

Angus Beef, Onion and Bacon Marmalade, Blue Cheese Spread

Blackened Grouper and Fennel Slaw, Romesco Spread

Crab Cake, Crispy Neuske Bacon, Guacamole or

Grilled Portobello Slider

\$16

*Petite Lump Crab Cake Station

Petite Lump Crab Cakes served with

Spicy Remoulade, Citrus Fennel Slaw, Romesco

\$18

*Dim Sum Station

Steamed Assortment of Vegetable and Shrimp Shu Mai

Thai Vegetable Pot Stickers, Chicken Pot Stickers

Sweet Chili Sauce, Ginger Ponzu, Sweet and Sour Sauce

\$14

Gulf Shrimp Display

Poached Shrimp with Pickled Ginger Dressing, Chili Lime Grilled Shrimp

Tempura Shrimp with Spicy Aioli

Mango Slaw

\$22

(price based on six (6) pieces per guest)

All Pricing Subject to 23% Service Charge and 7% Sales Tax

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RECEPTION DISPLAYS

One Hour Duration

Based on Guarantee - 25 Guest Minimum

2 Station Minimum

*Attendant or Carver Required at an Additional \$150 fee,

**Attendant and Grill Fee of \$150

Carving Stations: Based on four (4) ounces of protein

Chilled Seafood Raw Bar

Jumbo Gulf Shrimp, Oysters, Cocktail Crab Claws

Spicy Cocktail Sauce, Horseradish, Saltine Crackers, Lemon and Limes

\$20

(priced based on five (5) pieces per guest)

Artisan Pasta Station

(Please Select Two)

Penne Chicken Carbonara, Gnocchi with Bolognese

Farfalle with Roasted Garlic, Tomato and Gulf Shrimp

Caesar Salad with Parmesan Dressing, Croutons, Garlic Bread

Red Pepper Flakes and Parmesan Cheese

\$18

**Taco Station

(Please Select Two)

Grouper, Pulled Chicken or Skirt Steak

Pineapple Salsa, Guacamole, Shaved Iceberg, Pico De Gallo, Salsa Verde,

Queso Fresco, Jalapeno, Sour Cream

\$18

*Bacon, Bacon, Bacon Station

Seared Pork Belly, Manchego Mascarpone Grits, Apple Cider Balsamic Reduction,

Crisp Nueske Bacon, Traditional and Sweet and Salty,

Shaved Prosciutto and Aged White Cheddar Cheese

\$16

*Whole Roasted Tom Turkey Station

Honey Maple Dijon, Cranberry Chutney, Parker House Rolls

\$14

*Rosemary Crusted Rack of Lamb Station

Couscous Salad, Passion Fruit Jelly

\$17

RECEPTION DISPLAYS

One Hour Duration

Based on Guarantee - 25 Guest Minimum

2 Station Minimum

*Attendant or Carver Required at an Additional \$150 fee,

**Attendant and Grill Fee of \$150

Carving Stations: Based on four (4) ounces of protein

*Salmon En Croute

Fresh Sides of Salmon, Spinach and Feta Cheese Wrapped in Puff Pastry

Tabbouleh and Chive Crème Fraiche

\$18

*Herb Charred New York Strip Loin

Chimichurri, Tomato and Onion Relish, Parker House Rolls

\$18

*Peppercorn Crusted Tenderloin of Beef Station

Sauce Béarnaise, Horseradish Cream and Parker House Rolls

\$20

Pastry Display

Mini Pastries to include Black Forest Layer Cake, Tiramisu, Vanilla Cheesecake,
Truffles, Chocolate Dipped Strawberries

\$12

(price based on four (4) pieces per person)

Cupcake Display

(Please Select Two)

Chocolate Buttercream Devil's Food Cupcakes

Vanilla Cupcakes topped with Buttercream Frosting

Chocolate Cupcakes with Coconut Filling topped with Slivered Almonds

Red Velvet Cupcakes Topped with White Chocolate Cream Cheese Frosting

\$10

Gourmet Coffee and Tea Station

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Gourmet Tazo Teas,
Flavored Syrups with Whipped Cream, Ground Cinnamon in Shaker, Chocolate Shavings,

Rock Candy Sticks

Lemon, Honey and Biscotti

\$8

All Pricing Subject to 23% Service Charge and 7% Sales Tax

Room Sets will not exceed 3% Over Guest Guarantee

PLATED DINNERS

Three Courses, Served with Assorted Fresh Breads and Creamery Butter
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tea Forté

First Course

Choice of:

Please Select One Below

Wild Mushroom Bisque

Baby Spinach and Arugula

Candied Mango, Roasted Red Grapes and Cashews, Manchego Cheese,
Sherry Wine Vinaigrette

Petite Wedge of Iceberg

Caramelized Gold Onions, Shaved Prosciutto Ham, Grape Tomato,
Danish Blue Cheese

Cucumber Wrapped Mesclun Greens

Grape Tomatoes, Watermelon Radish, Goat Cheese, Grilled Lemon Vinaigrette

Entrees

Please Select One Below

Crispy Skin Breast of Chicken

Cauliflower Mash, Balsamic Pearl Onion, Chicken Jus

\$72

Blackened New York Strip

Horseradish Yukon Gold Potatoes, Baby Vegetables, Port Wine Pan Jus

\$79

Pan Seared Filet Mignon

Black Truffle Potato Gratin, Vegetable Bundles, Cabernet Jus

\$81

Marin Marinated Salmon

Basmati Pilaf, Braised Baby Bok-Choy, Heirloom Carrots, "General Tso's Glaze"

\$74

Herb Marinated Grouper Filet

Roasted Tomato and Parmesan Risotto, Broccolini, Basil Lemon Beurre Blanc

\$76

Dinner Duos

Combination Entrees - Priced per Guest

Herb Marinated Grouper and Crispy Organic Chicken
Crushed Fingerling Potatoes, Roasted Root Vegetable
\$86

Crispy Organic Chicken and Braised Short Ribs
Parmesan Creamed Risotto, Baby Vegetables
\$87

Petite Blackened Strip Steak and Crab Stuffed Shrimp
Potato Soufflé, Vegetable Bundle
\$89

Lobster Wrapped Crab Cake with Tellicherry Seared Petite Filet
Potato Puree, Seasonal Vegetables
\$91

Finishing Touches

Please Select One Below

Key Lime Tart

Berry Sauce, Crème Fraiche

Salted Caramel Tart

Chocolate Sauce, Candied Peanuts

Tiramisu

Mocha Anglaise, Cocoa Nibs

Coconut Torte

Devil's Food Cake, Almond Dacquoise

Flourless Chocolate Cake

Cherry Cream, Passion Fruit Sauce

Chocolate Mogador

Chocolate Sponge, Raspberry Marmalade

Trio Sampler

Tiramisu, Flourless Chocolate Cake, Milk Chocolate Layer Cake

Add \$3 per guest

Tableside Dinner Selections

Four Courses, Served with Assorted Fresh Breads and Creamery Butter

Chef's Choice of Starch and Vegetable for Entrée

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Selection of Tea Forté

We are delighted to offer Tableside Selections allowing your guests to choose their entrée selection.

The Appetizer, First Course and Dessert is selected in advance by the planner/host.

Your guest chooses from an array of three entrees tableside.

Appetizer

Please Select One Below

Choice of:

Seared Jumbo Crab Cake

Tostones, Bacon, Tomato and Corn Relish, Piquillo Puree

Seared Diver Scallops

Sweet Potato Puree, Brussels Sprouts, Balsamic Port Reduction

Braised Short Ribs

Mascarpone Polenta, Broccoli Rabe, Tomatoes and Cipollini Onions

Seared Ahi Tuna

Sesame Crusted, Carrot Ginger Puree, Grilled Scallions, Kabayaki Sauce

Butternut Squash Ravioli

Spaghetti Squash, Sage and Walnut Crumbles, Mascarpone Crème

First Course

Please Select One Below

Choice of:

Wild Mushroom Bisque

Baby Spinach Salad

Balsamic Strawberries, Gouda and Almonds, Roasted Shallots Vinaigrette

Cucumber Wrapped Mesclun Greens

Grape Tomatoes, Watermelon Radish, Goat Cheese, Grilled Lemon Vinaigrette

Fresh Herb Mozzarella, Heirloom Tomato, Cucumber

White Balsamic Reduction

All Pricing Subject to 23% Service Charge and 7% Sales Tax

Room Sets will not exceed 3% Over Guest Guarantee

Tableside Dinner Selections

Entrees

Please Select Three from Below

Crispy Skin Breast of Chicken

Chicken Jus

Blackened New York Strip

Reduced Port Demi

Pan Seared Filet Mignon

Cabernet Demi

Herb Marinated Grouper Filet

Lemon Beurre Blanc

Chilean Sea Bass Filet

Citrus Butter

All Entrees served with Chef's Choice of Starch and Vegetables

Finishing Touches

Please Select One Below

Choice of:

Vanilla Bean Cheesecake

Lime Crème Fraiche, Mango Gel

Tiramisu

Mocha Anglaise, Cocoa Nibs

Coconut Torte

Devil's Food Cake, Almond Dacquoise

Flourless Chocolate Cake

Cherry Cream, Passion Fruit Sauce

Milk Chocolate Layer Cake

Hazelnut Dacquoise, Chocolate Sauce

\$96

All Pricing Subject to 23% Service Charge and 7% Sales Tax

Room Sets will not exceed 3% Over Guest Guarantee

BANQUET DINNER BUFFETS

Priced per Person, Based on One and a Half Hour Service Time

Minimum of 25 Guests Please

Taste of the South

Baby Spinach with Blue Cheese, Pickled Red Onion, Strawberries, Candied Pecans
Peach Espresso Vinaigrette
Southern Style Potato Salad
Assorted Fresh Breads and Creamery Butter
Pulled Pork with House Made BBQ, Parker House Rolls
Buttermilk Fried Chicken
Roasted Blackened Grouper, Steamed Broccoli
Four Cheese Mac and Cheese
Corn on the Cob with selection of: Maple Butter, Chili Butter and Smoked Salt Butter
Chocolate Pecan Tart
Peach Crisp with Crème Fraiche
\$76

Caribbean

Melon and Papaya Salad, Aged Prosciutto Ham
Bibb and Romaine, Hearts of Palm, Citrus Cucumber, Rum and Pineapple Dressing
Assorted Fresh Breads and Creamery Butter
Sofrito Chicken
Charred Skirt Steak
Jerk Spiced Shrimp, Sweet Plantains
Yellow Rice and Beans, Roasted Root Vegetables
Pineapple Cake
Chocolate Dipped Coconut Macaroons
\$78

Mediterranean

Greek Salad, Romaine and Baby Greens, Tomatoes, Olives, Red Onion, Croutons and Feta
Couscous Tabbouleh Style
Assorted Fresh Breads and Creamery Butter
Short Rib Bourguignonne, Pearl Onion and Mushrooms
Crispy Skin Breast of Chicken, Lemon Caper Sauce
Roasted Shrimp Ratatouille
Roasted Garlic and Tomato Broccolini
Pistachio Tiramisu, Honey Lady Fingers, Pistachio, Mascarpone Mousse
Dried Fruit Tart and Lemoncello Tiramisu
\$79

BANQUET DINNER BUFFETS

Priced per Person, Based on One and a Half Hour Service Time

Minimum of 25 Guests Please

New England

New England Clam Chowder

Iceberg Wedge Salad, Tomato, Caramelized Onion, Banana Peppers

Blue Cheese, Bacon Ranch Dressing

Lobster Tarts

Herb Roasted Chicken

*Carved Prime Rib, Parker House Rolls, Horseradish Crème

Rosemary and Shallots, Red Potatoes

Corn on the Cob, Old Bay Butter

Mini Maine Blueberry Pies

Eclairs with Vanilla Pastry Cream

\$81

*Carver Required at an additional \$150 fee

Beach Oyster Roast

Steamed Gulf Oysters with Crackers, Cocktail, Hot Sauce, Green and Red Tabasco

Low Country Boil, Gulf Shrimp, Corn on the Cob, Andouille Sausage, New Potatoes

Assorted Fresh Breads and Creamery Butter

Mesclun Greens, Green Beans, Egg, Bacon, Tomato, Dark Balsamic Vinaigrette

Mango and Cucumber Slaw

Petite New York Steaks, Caramelized Onions

Cuban Spiced Chicken Breast

Smoked Pork Ribs with Jalapeno Barbeque

Cajun Roasted Potatoes

Roasted Baby Vegetables

Cast Iron Cornbread with Apple Butter

Apple Crisp with Crème Fraiche

White Chocolate Vanilla Bean Tart

\$88

All Pricing Subject to 23% Service Charge and 7% Sales Tax

Room Sets will not exceed 3% Over Guest Guarantee

BANQUET DINNER BUFFETS

Priced per Person, Based on One and a Half Hour Service Time

Minimum of 25 Guests Please

Land and Sea

Tomato Mozzarella Salad, Baby Arugula, Balsamic Cream
Mixed Greens, Hearts of Palm, Jicama, Grape Tomato, Cucumber, Citrus Vinaigrette
Assorted Fresh Breads and Creamery Butter

Chilled Seafood Display

Shrimp Cocktail, Gulf Oysters, Cocktail Crab Claws
Spicy Cocktail Sauce, Horseradish, Lemons and Limes

Grilled Half Lobster Tail, Cilantro Lemon Butter
Petite New York Strip Steaks, Caramelized Parsnips
Crispy Skin Organic Chicken, Lime Beurre Blanc
Salt Crusted Fingerling Potatoes
Asparagus and Carrots
Chocolate Profiteroles with Salted Caramel Filling
Strawberry Passion Fruit Cake

\$95

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BARS AND BEVERAGES

Hosted Bar - Per Hour Pricing Per Guest

	One Hour	Two Hours	Three Hours	Four Hours
Premium Bar	\$16.00	\$28.00	\$38.00	\$48.00
Super Premium Bar	\$18.00	\$31.00	\$43.00	\$55.00
VIP Bar	\$20.00	\$35.00	\$49.00	\$63.00
Beer, Wine and Soft Drink Bar	\$14.00	\$24.00	\$32.00	\$40.00

Hosted Bar & Cash Bar - Consumption Pricing

	Host Bar	Cash Bar*
Premium Bar	\$ 8.00	\$ 10.25
Super Premium Bar	\$ 8.25	\$ 10.50
VIP Bar	\$ 8.50	\$ 11.00
Premium Wine	\$ 8.00	\$ 10.50
Super Premium Wine	\$ 8.25	\$ 10.50
VIP Wine	\$ 8.50	\$ 11.00
Imported Beer	\$ 6.50	\$ 8.50
Domestic Beer	\$ 5.50	\$ 7.25
Bottled Water	\$ 4.00	\$ 5.00
Soft Drinks	\$ 4.00	\$ 5.00
Cordials	\$ 10.00	\$ 13.00

*Cash Bar Prices are exclusive of Tax and Gratuity

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BARS AND BEVERAGES

Premium Brands

New Amsterdam Vodka, Bombay Gin, Bacardi Rum, Sauza Blue Tequila, Jim Beam, Canadian Club, Dewars White Label, Captain Morgan Rum, E&J Gallo Brandy Proverb Chardonnay, Cabernet Sauvignon, Pinot Noir and Pinot Grigio, LaMarca Prosecco

Super Premium Brands

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Cuervo Gold Tequila, Jack Daniel's Bourbon, Johnnie Walker Red, Seagram's VO Whisky, Chivas Regal, Courvoisier, E&J Gallo Brandy, William Hill Chardonnay, Cabernet Sauvignon, Pinot Noir and Sauvignon Blanc, LaMarca Prosecco

VIP Brands

Grey Goose Vodka, No Ten Tanqueray Gin, Bacardi Rum 8, Patron Silver Tequila, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Crown Royal Whisky, Hennessy, Kendall Jackson "Vintner's Reserve" Chardonnay, Cabernet Sauvignon, Pinot Noir and Sauvignon Blanc, LaMarca Prosecco, Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier, Romana Sambuca

Imported Beer

Corona, Corona Light, Heineken, Amstel Light

Domestic Beer

Bud Light, Michelob Ultra, Coors Light, Yuengling Lager, Sam Adams Lager, O'Doul's (non-alcoholic)

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Signature Drink Stations

*Bartender Fee: \$100 per Bartender:

Up to 4 Hours

Minimum 100 Drinks

Bloody Mary Bar

Celery and Carrot Sticks, Pearl Onions and Olives, Hot Peppers,
Hot Sauce, Horseradish, Celery Salt, Cracked Pepper,
Spicy and Regular Tomato Juice, Flavored Vodkas

\$12 per drink

Shaken Not Stirred

Martini Bar to include: Premium Vodkas, Traditional Vermouth, Pearl Onions,
Olives, Sour Apple, Cosmo and Dirty Martini

\$12 per drink

Blue Bar

Blue Hawaiian: Coconut Rum, Vodka, Pineapple, Blue Curacao

Blue Whale: Vodka, Lemonade, Blue Curacao

\$12 per drink

Mojito Madness

Traditional Cuban Mojito with Original Bacardi Rum, Fresh Mint Leaves and Sugar
Fresh Fruit with Flavored Rums to create Pomegranate Mojitos and

Watermelon Mojitos

\$12 per drink

Cordials

Amaretto Disaronno, Bailey's Irish Cream, Chambord, Frangelico,

Grand Marnier, Kahlua, Romana Sambuca

\$12 per drink

Punch by The Gallon

Non-Alcoholic Fruit Punch or Lemonade \$30.00

Red, Peach or White Sangria \$80.00

Champagne Punch \$85.00

Autumn Spiced Cider \$45.00

Warm Mulled Wine \$60.00

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