2020 BANQUET MENUS
BREAKFAST BUFFET

priced per person | based on one hour of service | minimum 20 guests
all buffets include freshly squeezed Florida orange & apple juice
freshly brewed Starbucks regular & decaffeinated coffee, selection of tea forté

RESORT CONTINENTAL | 25
fresh seasonal fruits & berries
mini breakfast pastries, croissants, fresh muffins
sweet butter, peanut butter, nutella & preserves

SAND KEY | 29
fresh seasonal sliced fruit & berries
mini breakfast pastries, croissants, fresh muffins
sweet butter & preserves
greek nonfat yogurt & individual fruit yogurts
assorted cereals with 2% & low fat milk
steel cut oatmeal with cut almonds, golden raisins & brown sugar

CAUSEWAY | 36
fresh seasonal sliced fruit & berries
mini breakfast pastries, croissants, fresh muffins
sweet butter & preserves
house made granola, individual fruit yogurts
farm fresh scrambled eggs
breakfast potatoes or cheddar potato casserole
applewood smoked bacon, sausage links

all prices are subject to a 23% service charge & applicable Florida state sales tax
CLEARWATER | 38
fresh seasonal sliced fruit & berries
mini breakfast pastries, croissants, fresh muffins
sweet butter & preserves
assorted cereals with 2% & low fat milk
house made granola, individual fruit yogurts
farm fresh scrambled eggs
breakfast potatoes or cheddar potato casserole
applewood smoked bacon, sausage links
french toast, fresh fruit compote & warm maple syrup

ENHANCEMENTS
price one per person | must be ordered in conjunction with a breakfast buffet
buttermilk biscuits, sausage gravy | 4
manchego grits | 5
individual quiche lorraine or vegetable quiche | 5
smoked salmon, mini bagels, sliced tomato, red onion, capers, cream cheese | 5
crab cake eggs benedict | 9
traditional eggs benedict | 7
breakfast burritos with egg: choice of manchego, cheddar cheese & sausage, or roasted vegetable | 6
*omelet station: black forest ham, sausage, peppers, onions, mushrooms, tomatoes, cheddar cheese, fresh salsa | 11

BREAKFAST SANDWICHES
bacon, egg & cheese on english muffin | 6
warm ham & cheese on croissant | 6
egg, canadian bacon & white cheddar on ciabatta roll | 6
scrambled egg, fresh vegetable & cheddar cheese in whole wheat wrap | 6

*chef attended station | 150 chef fee every 75 guests

all prices are subject to a 23% service charge & applicable florida state sales tax
Beverage Break
half day | 4 hours of service | 12
all day | 8 hours of service | 24
spring water, assorted soft drinks
starbucks regular & decaffeinated coffee and selection of tea forté

Build Your Own Parfait Bar | 15
plain greek yogurt, house made granola, candied pecans, blueberries, diced strawberries, dark chocolate shavings, local honey
fruit infused waters

A Fresh Start | 15
granola & energy bars
individual fruit yogurts, fresh fruit skewers
fruit infused waters

Avocado Toast Break | 16
fresh avocado on sourdough and rye bread with sliced radish, micro greens, sliced tomato, pickled red onions, sliced hard boiled eggs, chopped bacon, smoked salmon, fresh basil, lemon wedges, salt, peppercorn and crushed pepper
COOKIES & MILK | 13
house made chocolate chip, peanut butter, sugar & oatmeal raisin cookies
fudge brownies & blondies
chocolate milk, 2% milk

SWEET & SALTY SNACK | 15
assorted candy bars, pretzels, chips
whole fresh fruit
assorted soft drinks

BEACH SNACK MIX | 15
trail mix, chocolate & yogurt covered nuts & raisins
mixed nuts, dried fruits, wasabi mix
raspberry iced tea, mint tea & lemonade

SANDPEARL SNACK | 15
assorted vegetable crudités, chef’s selection of hummus
spinach artichoke dip, roasted red pepper tapenade
grilled pita & pita chips
chocolate drizzled coconut macaroons, sugar cookies

SPRING TRAINING | 16
warm pretzels, whole grain mustard, caramel, beer cheese
cracker jacks, freshly popped popcorn
mini nathan’s hot dogs with trimmings
root beer

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BREAK ENHANCEMENTS

added to morning or afternoon breaks | minimum of one dozen

BEVERAGES

freshly brewed starbucks coffee, selection of tea forté | 75 per gallon
iced tea | 75 per gallon
fruit infused water: lemon, lime, orange or cucumber | 14 per gallon
assorted juices: orange, grapefruit, cranberry, apple | 36 per gallon
assorted bottled juices | 6 per bottle
bottled water | 4 per bottle
assorted soft drinks | 4 per bottle
red bull, sugar free red bull | 6 per can
gatorade, vitamin water | 5 per bottle
lemonade, fruit punch / non alcoholic punch | 35 per gallon
yogurt smoothies, banana, strawberry | 6 each

SNACKS

assorted mini morning pastries | 38 per dozen
assorted bagels & cream cheese | 44 per dozen
large muffins: blueberry, carrot, cappuccino, gluten free | 48 per dozen
house baked cookies | 44 per dozen
fudge brownies & blondie bars | 44 per dozen
assorted petit fours | 48 per dozen
granola, cereal, power & fiber bars | 4 each
assorted candy bars | 4 each
seasonal tree ripened fruit | 4 each
fresh seasonal fruit kabobs | 44 per dozen
individual yogurts, house granola | 5 each
corn tortilla chips, chunky salsa & guacamole | 6 per guest
soft warm pretzels, yellow mustard, caramel sauce | 46 per dozen
individual bags of chips & pretzels | 4 each
bar mix or assorted nuts | 25 per pound

all prices are subject to a 23% service charge & applicable florida state sales tax
three courses | priced per person
served with assorted fresh breads & creamery butter
freshly brewed starbucks regular & decaffeinated coffee, selection of tea forté

select one of each course

higher priced entrée prevails if more than one is chosen

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

ENTREE

pre-selected choice of entrée available | additional $3 per person
all entrees include chef’s selection of starch & vegetable

grilled organic chicken breast | 34
parmesan risotto, roasted asparagus, lemon crème sauce

crispy skin organic chicken breast, natural pan jus | 36
lemon orzo, foraged mushroom, roasted asparagus

herb roasted grouper | 39
basmati rice, broccolini, lemon beurre blanc

jumbo lump crab cake | 39
chipotle creamed corn, tostones, tomato relish

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DESSERT

tropical mousse bar
macadamia coconut crunch, passion fruit gelée

new york cheesecake
mixed berry coulis, crème chantilly

key lime tart
blueberry compote, crème chantilly

salted dulce de leche chocolate tart
hazelnut crunch, guava coulis

coconut cream cheese flan
fresh berries

flourless chocolate cake
cherry cream, passion fruit sauce

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LUNCH BUFFET

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SANDPEARL DELI SELECTION | 36

greek pasta salad
chef’s selection of hummus, grilled pita
melon & berry salad
selection of oven smoked turkey, sliced top sirloin, black forest ham
selection of cheeses including english cheddar, pepper jack, swiss cheese
romaine hearts & sliced tomatoes
horseradish cream, spicy dijon, roasted tomato aioli & mayonnaise
assorted fresh sandwich breads & kaiser rolls
salted caramel tart, inside out cookies

EXECUTIVE WORKING LUNCH | 39

heirloom tomato soup
antipasto salad, italian meats, assorted cheeses, olives, marinated vegetables
mini pre-made sandwiches: spicy seafood salad on croissant, mesquite chicken salad on eight grain bread
grilled vegetable wrap, boursin cream, kettle chips
vanilla cheesecake, strawberry glaze

CREATE YOUR OWN SALAD | 40

crisp romaine, croutons, reggiano, parmesandressing
baby spinach, bacon, eggs, tomatoes, blue cheese
sweet vidalia onions, sherry vinaigrette
fennel & fingering potato salad, sherry vinaigrette, whole grain mustard
grilled cajun shrimp
grilled sliced herb chicken
ponzu marinated flank steak
assorted fresh breads & creamery butter
strawberry shortcake, mini lemon meringue tarts

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SAND KEY | 43
baby gem wedge salad, bacon, danish blue cheese, heirloom tomatoes, roasted pearl onion homemade buttermilk ranch dressing
fingerling potato salad
assorted fresh breads, creamery butter
herb seared salmon, saffron mustard crème
herb marinated chicken breast, sautéed spinach, chicken jus
rosemary dijon pork loin, caramelized apples
fresh vegetable medley
jasmine rice pilaf
salted caramel tartlet, chocolate cupcakes

SOUTHERN BREEZE | 44
petit greens, manchego, pistachio, grape, onion, herb balsamic vinaigrette
watermelon & berry salad, feta, white balsamic vinaigrette
assorted fresh breads, creamery butter
rum glazed mahi mahi, baby bok choy
jerk chicken, mango salsa
beef short ribs, jalapeno mango barbeque glaze
grilled vegetables, couscous mac ‘n cheese
coconut rum profiterole, mini key lime pie

MANDALAY | 44
duo of asparagus salad, baby carrots, fresh parmesan, lemon & parsley
tuscan pasta salad, heirloom tomato, buffalo mozzarella, soppressatta
assorted fresh breads, creamery butter
chicken piccata, artichoke, roasted tomatoes, caper berries
oregano & dijon crusted sliced strip steak, foraged mushrooms, pan jus
three cheese gnocchi carbonara, smoked bacon, green peas
roasted tomato broccolini
cannoli, tiramisu

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FLORIBBEAN | 45
grilled andouille & shrimp salad
bibb & romaine salad, hearts of palm, orange, mango, cucumber
avocado-lime vinaigrette
fresh parker house rolls, butter
mojo pulled pork
chimichurri chicken, plantain & black bean relish
fire roasted grouper, grilled pineapple salsa
basmati rice pilaf
steamed fresh vegetables
key lime cheesecake, chocolate profiteroles

SANDPEARL SIGNATURE | 46
chef’s selection of soup
herbed artisanal greens, roasted tomato, cucumber, goat cheese
white balsamic vinaigrette
baby romaine, hearts of palm, roasted peppers, cucumber, artichoke, crispy plantain, feta vinaigrette
assorted fresh breads, creamery butter
guajillo chicken paillard, salsa roja, queso fresco
charred skirt steak, cilantro chimichurri
crab, cauliflower & gruyere gratin
crispy fingerling potatoes
pecan tart
flourless chocolate cake

SIMPLE BOXED LUNCH | 27
oven roasted turkey, ciabatta, roasted tomato aioli
roast sirloin, provolone, multigrain bread, horseradish cream
black forest ham, swiss cheese, butter croissant, honey chipotle sauce
grilled vegetable wrap, spring lettuces, traditional hummus
all include house made cookie, individual chips & condiments

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RECEPTION

priced per piece | minimum of two dozen

HORS D’OEUVRES

COLD
tomato bruschetta, fresh mozzarella, balsamic drizzle | 4.5
lemon pepper hummus, baguette crisp | 4.5
shrimp basil roll, spicy peanut sauce | 4.5
chilled vegetable spring roll, kabayaki sauce | 4.75
honey glazed blue cheese, toasted walnut, cornbread crisp | 4.75
mini blt | 4.75
pastrami on rye, gruyere, whole grain mustard | 4.75
jumbo gulf shrimp, spicy cocktail sauce, lemons | 5.5
sesame tuna tataki, wonton crisp | 5.5
smoked salmon, wonton crisp, dill crème fraiche | 5.5
prosciutto, goat cheese, fig tarts | 5.25

HOT
spinach & feta spanakopita | 4.75
apricot & brie en croute | 4.75
sesame chicken satay, thai chili sweet sauce | 4.75
sausage stuffed mushrooms | 4.75
pigs in a blanket, spicy mustard | 4.75
country fried beef satay, chive crème fraiche | 4.75
thai chicken spring roll, thai chili sweet sauce | 4.75
lollipop lamb chops, guava mint jelly | 5.5
petite crab cakes, old bay aioli | 5.5
diver scallops wrapped in applewood bacon | 5.5
crispy lager shrimp tempura, yuzu aioli | 5.5
coconut shrimp, sweet chili sauce | 5.5
oyster rockefeller | 5.5
and ouille en croute, grain mustard | 5.5
filet mignon, boursin cheese en croute | 5.5
short rib empanadas, raspberry chipotle bbq | 5.5
SANDPEARL RECEPTION PACKAGE

65

based on one hour of service | minimum 25 guests

PASSED HORS D’OEUVRES
choice of three | one per guest

PROVENCAL ANTIPASTO PLATTER
imported cured meats, marinated & grilled vegetables
fresh assorted cheeses, mediterranean specialties, grilled bread

ARTISAN SELECTION OF CHEESE & FRUIT
imported & domestic cheeses, fresh fruit garnish
georgian honey comb preserves
assorted sliced breads & flatbreads

* CARVED NEW YORK STRIP
horseradish sauce, roquefort dressing
parker house rolls

* PETITE CRAB CAKE STATION
spicy remoulade, citrus fennel slaw, romesco sauce

* two chefs required per 50 guests | 150 each chef

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RECEPTION DISPLAYS
based on one hour of service | minimum 25 guests | two displays minimum
carving stations: based on four ounces of protein per guest
* chef fee of 150

SLICED SEASONAL FRUITS & BERRIES | 9
dark chocolate ganache, honey yogurt dip

ARTISAN CHEESE DISPLAY | 11
imported & domestic cheeses, fruit garnish, georgian honey comb preserves
artisan breads & crackers

BRUSCHETTA DISPLAY | 11
tomato basil bruschetta, chef’s selection of hummus, spinach artichoke dip
grilled pita, assorted sliced breads

ANTIPASTO | 13
imported cured meats, marinated & grilled vegetables, fresh assorted cheeses
mediterranean specialties, grilled breads

*BRIE | 13
warm brie cheese wrapped in pastry
marcona almonds, honeycomb, fig preserves, dried fruit, grilled breads

SUSHI | 15
assortment of california, spicy tuna, vegetable & avocado lobster rolls
soy sauce, wasabi, pickled ginger
MAC & CHEESE | 15
chef’s choice of specialty macaroni and cheese
four cheese, chicken chipotle and lobster havarti

SLIDERS | 16
(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
griiled portobello slider

*PETITE LUMP CRAB CAKE | 18
petite lump crab cakes served with
spicy remoulade, citrus fennel slaw, romesco

*DIM SUM| 15
steamed assortment of vegetable and shrimp shumai
thai vegetable pot stickers, chicken pot stickers
sweet chili sauce, ginger ponzu, sweet and sour sauce

GULF SHRIMP | 22
poached shrimp, pickled ginger dressing
chili lime grilled shrimp
coconut shrimp, orange chili sauce
(price based on six (6) pieces per guest)

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CHILLED SEAFOOD RAW BAR | 22
jumbo gulf shrimp, oysters, cocktail crab claws
spicy cocktail sauce, horseradish, saltine crackers, lemon and limes
(priced based on five (5) pieces per guest)

ARTISAN PASTA | 19
(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

*TACO | 19
(please select two)
grouper, pulled chicken or skirt steak
pineapple salsa, guacamole, shaved romaine, pico de gallo, salsa verde,
queso fresco, jalapeno, sour cream, pickled onion

*BACON, BACON, BACON | 17
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

*CARVED BRISKET STATION | 15
sage mostarda

*SRIRACHA MUSTARD RACK OF LAMB | 18
quinoa tabbouleh, passion fruit jelly

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*SALMON EN CROUTE | 18
fresh sides of salmon, spinach and feta cheese wrapped in puff pastry
tabbouleh and chive crème fraîche

*HERB CHARRED NEW YORK STRIP | 19
chimichurri, tomato and onion relish, parker house rolls

*ROASTED TENDERLOIN OF BEEF | 22
béarnaise sauce, horseradish cream and parker house rolls

*CARVED PRIME RIB STATION | 20
horseradish cream, mustard cream and parker house rolls

PASTRY | 14
mini pastries to include black forest layer cake, tiramisu, vanilla cheesecake
truffles, chocolate dipped strawberries
(price based on four (4) pieces per person)

CUPCAKE | 12
(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

GOURMET COFFE & TEA | 10
freshly brewed starbucks regular and decaffeinated coffee, gourmet tea forte,
flavored syrups with whipped cream, ground cinnamon in shaker, chocolate shavings
rock candy sticks
lemon, honey and biscotti

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three courses | priced per person
served with assorted fresh rolls & creamery butter
freshly brewed starbucks regular & decaffeinated coffee, selection of tea forté

select one of each course
*higher priced entrée prevails if more than one is chosen*

**FIRST COURSE**

*chef’s selection of soup*

**baby spinach & arugula**
candied mango, roasted red grapes & cashews, manchego cheese
sherry wine vinaigrette

**petite wedge of gem lettuce**
roasted pearl onions, prosciutto, heirloom tomato, danish bleu cheese, buttermilk ranch dressing

**cucumber wrapped petit greens**
heirloom tomatoes, watermelon radish, goat cheese, grilled lemon vinaigrette

**ENTREE**

**crispy skin breast of chicken | 74**
lemon orzo, seasonal succotash, scampi butter

**peppered new york strip | 81**
whipped yukon gold potatoes, baby vegetables, red wine jus

**pan seared filet mignon | 84**
black truffle potato gratin, vegetable bundles, red wine jus

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herb seared salmon | 77
basmati pilaf, broccolini & roasted tomatoes, eggplant caponata

herb marinated gulf grouper | 79
roasted tomato & parmesan risotto, broccolini, scampi butter

DINNER DUOS

herb marinated gulf grouper & crispy organic chicken | 88
crushed fingerling potatoes, seasonal succotash

crispy organic chicken & braised short ribs | 89
parmesan creamed risotto, baby vegetables

petite grilled steak & crab stuffed shrimp | 91
potato soufflé, vegetable bundle

lobster wrapped crab cake & pepper seared petite filet | 96
whipped yukon gold potatoes, seasonal succotash

DESSERT

tropical mousse bar
macadamia coconut crunch, passion fruit gelee

new york cheesecake
mixed berry coulis, crème chantilly

key lime tart
blueberry compote, crème chantilly

salted dulce de leche chocolate tart
hazelnut crunch, guava coulis

coconut cream cheese flan
fresh berries

flourless chocolate cake
cherry cream, passion fruit sauce

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TABLESIDE DINNER SELECTIONS

select one of each course & three entrees | $99 per person

APPETIZER
seared jumbo crab cake
chipotle cream corn, tostones, tomato relish

coriander crusted diver scallops
corn & poblano maque choux, nueske bacon, tarragon butter

braised short ribs
mascarpone polenta, broccolini, roasted tomatoes, caramelized cipollini onion

seared ahi tuna niçoise
red corn crusted, egg, toybox tomato, haricot vert, fingerling potato, charred scallion, tarragon vinaigrette

gorgonzola & pear sachet
saffron crème, english pea, prosciutto

FIRST COURSE
chef’s selection of soup

baby spinach salad
strawberries, aged gouda, marcona almonds, sherry maple vinaigrette

panzanella
fried mozzarella, cucumbers, toybox tomatoes, roasted pearl onion, basil
grilled lemon vinaigrette

cucumber wrapped petit greens
toybox tomatoes, cucumbers, artichoke, goat cheese, grilled lemon vinaigrette

heirloom tomato, burrata, garlic oil & balsamic, basil
white balsamic reduction

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ENTREES
crispy skin breast of chicken
chicken jus

peppered new york strip
red wine jus

pan seared filet mignon
red wine jus

herb marinated gulf grouper filet
scampi butter

chilean sea bass filet
orange butter

all entrees served with chef's choice of starch & vegetable

DESSERT
tropical mousse bar
macadamia coconut crunch, passion fruit gelee

new york cheesecake
mixed berry coulis, crème chantilly

key lime tart
blueberry compote, crème chantilly

salted dulce de leche chocolate tart
hazelnut crunch, guava coulis

coconut cream cheese flan
fresh berries

flourless chocolate cake
cherry cream, passion fruit sauce

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DINNER BUFFET

priced per person | based on one hour of service | minimum 25 guests

TASTE OF THE SOUTH | 78
baby spinach, pickled red onion, grilled peaches, candied pecans, smoked gouda, sherry vinaigrette
southern style potato salad
assorted fresh rolls & creamery butter
pulled pork, housemade barbecue, assorted house rolls
barbecue chicken thighs
roasted blackened grouper, broccolini
four cheese mac & cheese
baked beans
brussels sprouts, bacon & onions
chocolate pecan tart
peach cobbler, crème chantilly

CARIBBEAN | 80
melon & papaya salad, aged prosciutto ham
bibb & romaine, hearts of palm, citrus cucumber, pineapple rum dressing
assorted fresh rolls & creamery butter
sofrito chicken
charred skirt steak
jerk spiced shrimp, sweet plantains
spanish rice & beans, roasted seasonal vegetables
pineapple upside down cake
mango passion fruit profiterole

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MEDITERRANEAN | 81
greek salad, romaine & baby greens, tomatoes, olives, red onion, croutons, feta vinaigrette
quinoa tabbouleh
assorted fresh rolls & creamery butter
short rib bourguignonne, pearl onion & mushrooms
crispy chicken piccata, artichokes, roasted tomatoes, caper berries
roasted shrimp ratatouille
roasted garlic & tomato broccolini
classic tiramisu, lemon ricotta cheesecake, baklava

NEW ENGLAND | 84
new england clam chowder
baby gem wedge salad, roasted pearl onions, prosciutto, heirloom tomato, danish bleu cheese,
buttermilk ranch dressing
lobster tarts
black cod, lemon ricotta creamed spinach
*carved prime rib - assorted fresh rolls, horseradish crème, hollandaise
lobster risotto
corn on the cob, old bay butter
maine blueberry tarts
boston cream pie

BEACH OYSTER ROAST | 89
steamed gulf oysters, crackers, cocktail sauce, green & red tabasco
low country boil, gulf shrimp, corn on the cob, andouille sausage, new potatoes
assorted fresh rolls & creamery butter
petit greens, green beans, egg, bacon, tomato, dark balsamic vinaigrette
fingerling potato salad
petite new york steaks, caramelized onions
cuban spiced chicken breast
smoked pork ribs, jalapeno barbeque
cajun roasted potatoes
roasted baby vegetables
cornbread, apple butter
apple crisp, crème chantilly
white chocolate vanilla bean tart

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heirloom tomato, burrata, garlic oil & balsamic, basil
baby greens, hearts of palm, jicama, toybox 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, lemon scampi butter
petite new york strip steaks, foraged mushrooms, roasted pearl onions, red wine jus
crispy skin organic chicken, sautéed spinach, roasted garlic butter
crispy fingerling potatoes
asparagus and carrots
turtle cheesecake
turtle cheesecake
fresh fruit tarts

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BARS + BEVERAGES

PREMIUM

New Amsterdam Vodka
Bombay Gin
Bacardi Rum
Sauza Blue Tequila
Jim Beam Bourbon
Dewars White Label
Canadian Club Whiskey
E&J Gallo Brandy

Canyon Road - Pinot Grigio,
Chardonnay, Cabernet, Pinot
Noir
LaMarca Prosecco

SUPER PREMIUM

Tito’s Handmade Vodka
Tanqueray Gin
Captain Morgan Rum
Dewars
Cuervo Gold Tequila
Johnny Walker Red Scotch
Courvoisier
Jack Daniel’s Bourbon
Seagram's VO Whiskey
E&J Gallo Brandy
Chivas Regal

VIP

Grey Goose Vodka
Bacardi Rum
Hennessy
No Ten Tanqueray Gin
Johnny Walker Black Scotch
Patron Silver Tequila
Maker’s Mark Bourbon
Crown Royal Whiskey
Grand Marnier
Romana Sambuca
Disaronno Amaretto
Bailey’s Irish Crème

DOMESTIC BEER

Bud Light
Michelob Ultra
Samuel Adams
Yuengling
Coors Light

IMPORTED BEER

Heineken
Amstel Light
Corona
Corona Light

NON-ALCOHOLIC

O’Doul’s (non-alcoholic)
Soda
Water
Juices

all prices are subject to a 23% service charge & applicable florida state sales tax
**BEVERAGES ON CONSUMPTION**

cash bar pricing excludes tax + service charge

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<td>one hour</td>
<td>17</td>
</tr>
<tr>
<td>two hours</td>
<td>30</td>
</tr>
<tr>
<td>three hours</td>
<td>40</td>
</tr>
<tr>
<td>four hours</td>
<td>50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VIP</th>
<th>BEER+WINE+SOFTDRINKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>one hour</td>
<td>22</td>
</tr>
<tr>
<td>two hours</td>
<td>38</td>
</tr>
<tr>
<td>three hours</td>
<td>52</td>
</tr>
<tr>
<td>four hours</td>
<td>66</td>
</tr>
</tbody>
</table>

all prices are subject to a 23% service charge & applicable florida state sales tax
SIGNATURE DRINK STATIONS

up to 4 hours | minimum 100 drinks | 100 per bartender
priced per drink

BLOODY MARY BAR | 12
celery, carrot sticks, pearl onions, olives, hot peppers, hot sauce, horseradish, celery salt, cracked pepper, spicy + regular tomato juice, flavored vodkas

SHAKEN NOT STIRRED | 13
martini bar to include:
premium vodkas, traditional vermouth, pearl onions, olives
sour apple cosmo
dirty martini

BLUE BAR | 12
blue hawaiian: coconut rum, vodka, pineapple, blue curacao
blue whale: vodka, lemonade, bluecuracao

MOJITO MADNESS | 12
traditional cuban mojito; original bacardi rum, fresh mint leaves, sugar
pomegranate + watermelon mojitos: fresh fruit, flavored rum

CORDIALS | 12
amaretto disaronno, bailey’s irish cream, chambord, frangelico, grand marnier, kahlua, romana sambuca

PUNCH BY THE GALLON
non-alcoholic fruit punch or lemonade | 35
red, peach or white sangria | 100
champagne punch | 95
autumn spiced cider | 90
warm mulled wine | 85

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