

Banquet Menu 2022



T A B L E • T O P
C A T E R I N G

CUSTOM • FRESH • SEASONAL

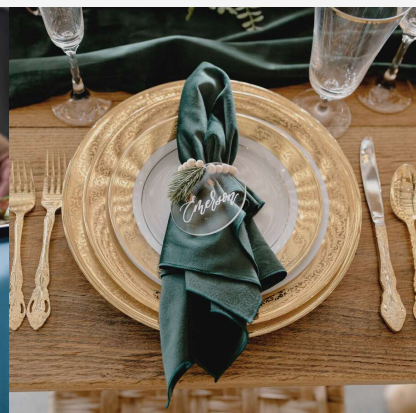
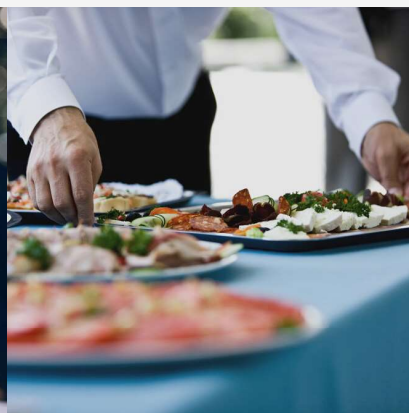




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BREAKFAST BUFFET

MINIMUM OF **20 GUESTS**

BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN
ADDITIONAL SURCHARGE OF **\$125**



Awake Continental Breakfast \$21.25

Platters of seasonal vine & tree ripened fruit
Assortment of muffins and danish with preserves & butter
Natural granola with skim milk
Regular & decaffeinated coffee
Selections of hot teas
Fresh Fruit Juices: orange, apple & cranberry

Enhanced Continental breakfast \$22.50

Rum roasted pineapple parfaits
Berry compote
Seasonal Florida melons & fresh berries
Fresh baked muffins & croissants
Vegan banana nut bread
Cinnamon rolls with crème fondant
Preserves & honey
Natural granola with skim milk
Regular & decaffeinated coffee
Selections of hot teas
Fresh Fruit Juices: orange & apple





BREAKFAST BUFFET

MINIMUM OF **20 GUESTS**

BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN
ADDITIONAL SURCHARGE OF **\$125**



Americana breakfast buffet \$32.50

Sliced seasonal Florida melons & fresh berries
Individual yogurts
Oatmeal with brown sugar & cinnamon
Assorted mini muffins & pastries
Scrambled organic eggs with chives
Choice of 2 meats:
• Smoked bacon links • Sausage links
• Grilled thick cut ham • Thick cut turkey
Skillet roasted potatoes with peppers & onions
Regular & decaffeinated coffee
Selections of hot teas
Fresh fruit juices: orange & apple

Florida Breakfast Buffet \$32.50

Florida citrus & fresh sliced melons
Frittata with fresh vegetables & mozzarella cheese
Skillet roasted potato with crème fraîche
French toast skewers, mascarpone & berries
Crispy dulce de leche blintz
Crispy bacon
Assortment of muffins, croissants & danish with preserves, honey & butter
Assorted breakfast cereals
Natural granola with skim milk
Regular & decaffeinated coffee
Selections of hot teas
Fresh squeezed fruit juices: Orange, grapefruit





Beverages

All Day Beverage Package - **\$11 per person**
assorted soft drinks, bottled water, fresh brewed coffee, decaf coffee,
assorted teas

Bottled or Still Water - **\$3.75 each**

Assorted Fruit Juice - **\$3.75 each**

Lemonade - **\$43.75 per gallon**

Brewed Iced Tea - **\$37.50 per gallon**

Fresh Brewed Coffee - **\$43.75 per gallon**

Assorted Hot Teas - **\$25 per gallon**





BREAKFAST LIVE STATIONS

MINIMUM OF **20 GUESTS**

BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN
ADDITIONAL SURCHARGE OF **\$125**

(ALL PRICES BELOW ARE PER PERSON)

ALL THE BELOW STATIONS REQUIRE A
CHEF - CHARGED AT **\$125 EACH**

Omelettes madeTo Order \$12.50

Eggs & omelettes made to order with:

- Ham • Bacon
- Onions • Peppers
- Mushrooms • Diced tomatoes
- Swiss & cheddar cheeses

Breakfast taco station \$15

Charred flour tortillas, crispy tortillas strips, chorizo, salsa, cilantro & aged cheddar





BREAKFAST ENHANCEMENTS

THE FOLLOWING ENHANCEMENTS ARE INDIVIDUALLY
PRICED TO BE ADDED TO A BREAKFAST BUFFET
MENU.

Yogurt \$3.75

Assorted Individual Plain & Fruit Flavored Greek Yogurt

Vegan Central \$8.75

Vegan Muffins

Vegan eggs with vegan chorizo, cheddar, and salsa

Bagels \$50 per dozen

Assortment of freshly baked bagels

Cream cheese

Selection of Dry Cereals \$5

Whole & Low Fat

Skim Milk

Breakfast sandwiches \$12.50

Ham, egg & cheese on croissant

Brisket, egg, & cheese biscuit, with aged cheddar & salsa

Scrambled eggs & veggie wrap with mascarpone





CREATE YOUR OWN SANDWICH & WRAP BUFFET

SANDWICHES & WRAPS **\$36.25**

SANDWICH BUFFETS COME WITH ONE SOUP OR SALAD,
TWO SANDWICHES OR WRAPS, AND ONE DESSERT

ADD SALAD, SOUP, OR DESSERT **\$5**

ADD SANDWICH OR WRAP **\$5**

Soups

Tomato gazpacho & cucumber salsa

Sweet corn chowder

Farmer's market minestrone

Baked potato with cheddar & sour cream

Potato leek

Broccoli & cheddar with roasted broccoli florets

Tortilla soup with grilled chicken with shredded Monterey Jack

Salads

Whole & Low Fat

Skim Milk





Sandwiches & Wraps - Choose 2

Turkey, bacon & avocado BLT wrap

Grilled chicken pesto wrap with sundried tomato, balsamic glaze & arugula

Grilled veggie wrap with herbed mascarpone spread

Waldorf chicken salad wrap with green apples, grapes & arugula

Curried chicken salad sandwich with raisins & toasted hazel nuts, on croissant

Roasted turkey with goat cheese, cranberry mayo & pancetta on toasted challah

Buffalo Chicken - spicy marinated chicken breast with Monterey Jack cheese, sliced tomato, celery & blue cheese

Italian Submarine Sandwich - layers of salami, mortadella, ham, soppressata, provolone, & red roasted peppers

Grilled shrimp wrap with lettuce, tomato, crispy shallots & cajun remoulade

Portobello with roasted peppers, zucchini, fresh mozzarella & balsamic glaze on focaccia bread

Pulled pork sandwich with crisp coleslaw on brioche bun

Prosciutto, sundried tomato, arugula on fontina baguette

Sliced skirt steak & chimichurri wrap

Grilled NY strip steak with caramelized onions, crispy onion rings & herbed mayo





Desserts \$5 per person

Mango & guava cheesecakes

Warm apple crisp oat streusel

Mini cannoli

Tres leches cake with caramel sauce

Vegan & gluten free - Chocolate with peanut butter tarts

Assorted house made dessert shots: key lime, espresso mousse
& chocolate with peanut butter

Plater of house baked cookies & brownies





THEMED LUNCH BUFFET



MINIMUM OF **20 GUESTS**

BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN
ADDITIONAL SURCHARGE OF **\$125**

Deli Buffet \$35

Chef's daily soup creation
Traditional Caesar salad
Haricot vert potato salad, dill, red onions
Selection of slow roasted & sliced roast beef, honey baked ham, genoa salami, country style turkey, sliced imported & domestic cheeses
Vine ripened sliced heirloom tomatoes, red onion, green leaf lettuce & butter pickles
Assorted country mustards & mayo
Individually bagged kettle chips
Fresh baked cookies & double fudge brownies

Amalfi Coast \$40

Antipasto Display:
Imported & domestic artisan cheeses
Cured meats, grilled veggies & marinated olives
Heirloom tomato & fresh mozzarella salad with pesto oil
Classic Caesar salad with aged parmesan & house made croutons
Orzo salad, tomato, gorgonzola & kalamata olives
Pesto marinated chicken breast, sundried tomato tapenade & shaved parmesan
Pan seared mahi mahi with brown butter sage sauce
Individual baked fontina & wild mushroom lasagna rolls
Roasted broccolini, charred lemons & blistered tomato
Focaccia bread with rosemary & garlic
Mini Cannolis





THEMED LUNCH BUFFET

MINIMUM OF **20 GUESTS**

BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN
ADDITIONAL SURCHARGE OF **\$125**

Out On The Range \$45

Deep kettle chili
Corn bread soufflé
Southwest salad with tortilla & roasted corn
Bacon wrapped jalapeno poppers
8 hours pulled pork with rolls
Tender sliced beef brisket
Guava glazed BBQ chicken
Tri colored chips & fire roasted salsa
Turtle Brownies
House made chocolate chip pretzel cookies

Guadalajara \$43.75

Tortilla soup with shredded Monterey cheese
Cilantro lime rice
Assorted salsa & tri colored corn chips
Individual mini taco salads
Taco & fajita bar featuring: carnitas, ancho rubbed chicken, marinated skirt
steak asada, blackened shrimp
Fresh seasonal vegetables
Accompaniments:
Ancho refried beans with cotija cheese & chives
Sautéed peppers & onions, salsa, warm flour tortilla & crispy corn tortillas
Guacamole, sour cream, shredded cheese, onions, jalapenos & pico de
gallo
Crispy churro lollipops with cinnamon sugar dust
Mini vanilla flan with caramel sauce





LUNCH ENHANCEMENTS

Soups \$6.25 per person

Tomato gazpacho & cucumber salsa
Sweet corn chowder
Farmer's market minestrone
Baked potato with cheddar & sour cream
Potato leek
Broccoli & cheddar with roasted broccoli florets
Tortilla soup with grilled chicken with shredded Monterey Jack

Salads \$6.25 per person

Shaved Parma ham, vine ripened local melon, lemon oil & arugula
Farmer's market tomato salad, fresh basil & mozzarella
Organic field lettuce, cucumbers, carrots, grape tomatoes & goat cheese crostini
Baby spinach, pickled red onion, toasted pine nuts, aged gouda & citrus vinaigrette
Florida Caesar: house made dressing, aged parmesan, focaccia croutons & roasted tomato
Baby Arugula: beets, tangerine, goat cheese & pecans
Wedge of Iceberg: crispy bacon, tomato cucumber relish & blue cheese dressing
Mixed greens, fresh strawberries, feta cheese, red onions & vidalia vinaigrette

Side dishes \$6.25 per person

Potato au gratin
Wild rice
Crispy garlic & herb smashed potato
Herb roasted fingerlings
Creamy polenta with aged parmesan
Manchego biscuits
Minted & herbed pearl couscous
Charred broccolini, lemon, blistered tomato
Sautéed seasonal mixed veggies





PLATED LUNCH

3 COURSE PLATED LUNCH TO INCLUDE

1 SALAD OR SOUP • 1 ENTRÉE • 1 DESSERT

FRESH BREAD ACCOMPANY ALL LUNCHEON SELECTIONS.

PREMIUM UPGRADES - ADD **\$7** PER PERSON

Soups

Tomato gazpacho & cucumber salsa

Sweet corn chowder

Farmer's market minestrone

Baked potato with cheddar & sour cream

Potato leek

Broccoli & cheddar with roasted broccoli florets

Tortilla soup with grilled chicken with shredded Monterey Jack

Salads

Shaved Parma ham, vine ripened local melon, lemon oil & arugula

Farmer's market tomato salad, fresh basil & mozzarella

Organic field lettuce, cucumbers, carrots, grape tomatoes & goat cheese
crostini

Baby spinach, pickled red onion, toasted pine nuts, aged gouda & citrus
vinaigrette

Florida Caesar: house made dressing, aged parmesan, focaccia croutons &
roasted tomato

Baby arugula with beets, tangerine, goat cheese & pecans

Wedge of Iceberg: crispy bacon, tomato cucumber relish & blue cheese
dressing

Mixed greens, fresh strawberries, feta cheese, red onions & vidalia
vinaigrette



PLATED LUNCH

3 COURSE PLATED LUNCH TO INCLUDE

1 SALAD OR SOUP • 1 ENTRÉE • 1 DESSERT

FRESH BREAD ACCOMPANY ALL LUNCHEON SELECTIONS.

CHICKEN OR PORK **\$36.25** / FISH **\$38.75** / BEEF **\$47.50**

PREMIUM UPGRADES - ADD **\$8.75** PER PERSON

Lunch Entrees

French cut chicken breast, mashed potato, roasted artichoke, blistered tomato & lemon thyme butter

Free range chicken, roasted mushroom, asparagus wild rice salad & truffle oil drizzle

Pesto marinated grilled chicken breast, sundried tomato tapenade, balsamic glaze, gorgonzola. tomato, kalamata orzo salad & charred broccolini

Blackened chicken breast, tomato bacon jam, sauteed spinach, blistered tomato & crispy herb smashed potato

Farfalle pasta, pesto cream, roasted portobello mushrooms & fresh basil
Rigatoni, marsala cream sauce, wild mushrooms, caramelized onions & shredded chicken

Grilled wild salmon, mango chutney, fragrant minted couscous & citrus glazed tri colored rainbow carrots

Papaya marinated skirt steak, charred lime, chimichurri, potato au gratin & lemon lime green beans

Jumbo gulf shrimp, orange grand marnier glaze, charred orange, sauteed bok choy & jasmine rice

Thai chicken salad - grilled chicken breast in Thai peanut sauce with iceberg lettuce, julienne carrots, cilantro, green onions, red cabbage, topped with crispy rice noodles with Thai chili vinaigrette dressing

Premium Upgrades

Grilled beef tenderloin with sauteed haricot verts

Shrimp Saltimbocca - jumbo shrimp, prosciutto, sage & herbed bean puree

Blackened Florida snapper with coconut rum glaze & toasted coconut



PLATED LUNCH

3 COURSE PLATED LUNCH TO INCLUDE

1 SALAD OR SOUP • 1 ENTRÉE • 1 DESSERT

FRESH BREAD ACCOMPANY ALL LUNCHEON SELECTIONS.

PREMIUM UPGRADES - ADD **\$7** PER PERSON

Desserts

Mango & guava cheesecakes

Warm apple crisp oat streusel

Mini cannoli

Tres leches cake with caramel sauce

Vegan & gluten free - Chocolate with peanut butter tarts

Assorted house made dessert shots: key lime, espresso mousse
& chocolate with peanut butter

Gluten free flourless chocolate cake with chantilly cream





BOXED LUNCH

PRESENTED IN INDIVIDUAL TO-GO BOXES **\$23**
ALL BOXED LUNCHES COME WITH 1 SANDWICH OR WRAP,
WHOLE FRUIT, DESSERT, INDIVIDUAL BAGED KETTLE
CHIPS

Turkey, bacon & avocado BLT wrap
Grilled chicken pesto wrap with sundried tomato, balsamic glaze & arugula
Grilled veggie wrap with herbed mascarpone spread
Waldorf chicken salad wrap with green apples, grapes & arugula
Curried chicken salad sandwich with raisins & toasted hazel nuts, on croissant
Roasted turkey with goat cheese, cranberry mayo & pancetta on toasted challah
Italian Submarine Sandwich - layers of salami, mortadella, ham, soppressata, provolone, & red roasted peppers
Portobello with roasted peppers, zucchini, fresh mozzarella & balsamic glaze on focaccia bread
Prosciutto, sundried tomato, arugula on fontina baguette

Desserts

Chocolate chip cookie
Chocolate brownie
Kind bars
Fruit salad cups





HOR D'OEUVRES

APPETIZERS PRICES ARE PER PIECE
ALL APPETIZERS ARE AVAILABLE IN TWO SERVICE
STYLES: BUTLER PASSED OR BUFFET PRESENTED

Vegetarian \$4 per piece

Crispy phyllo with blue cheese, roasted orchard pear & balsamic fig reduction
Parmesan cheese risotto "tots" with tomato basil sauce
Heirloom tomato skewers with balsamic glaze & Maldon sea salt
Stuffed mushrooms with parsley, pecorino romano cheese & garlic
Balsamic glazed mission figs on crispy flat bread with goat cheese & arugula
Wild mushroom tart with boursin cheese
Vegetable momo's with plum sauce

Chicken-Beef-Pork-Seafood \$4.50 per piece

Chipotle chicken quesadilla with cucumber-mango salsa
Chicken parmesan lollipops with house marinara sauce, mozzarella & fresh basil
Crispy pork momo's with sweet soy glaze
Beef empanadas with roasted tomato salsa & manchego cheese
Chilled poached shrimp with house made cocktail sauce
Peruvian ceviche with pepper confetti & orange zest
Tangerine beef skewer with Thai peanut sauce
Coconut shrimp with sweet chili sauce
Wasabi shrimp with sweet chili sauce
Braised beef short rib ravioli with sage brown butter
Smoked salmon napoleons pumpnickel with chive cream cheese & cucumbers
Seasonal soup shooter with mini ham & gruyere grilled cheese
Oak smoked brisket with cornbread soufflé, jalapeno bourbon glaze & pickled onion



HOR D'OEUVRES

APPETIZERS PRICES ARE PER PIECE
ALL APPETIZERS ARE AVAILABLE IN TWO SERVICE STYLES:
BUTLER PASSED OR BUFFET PRESENTED

Premium Upgrades \$5 per piece

Spicy tuna tartar with sesame seeds & scallion slaw

Pepper bacon wrapped diver scallops with roasted corn salsa & mango sauce

Shredded duck tarts with sundried cherry

Mini crab cakes with lemon caper remoulade

Shrimp Saltimbocca with prosciutto & sage

Mini lamb gyro with tzatziki & cabbage slaw





CULINARY PRESENTED STATIONS

PREPARED FOR A MINIMUM OF **20 PEOPLE**
PRESENTED ON OUR UNIQUE AND ATTRACTIVE DISPLAYS
DESIGNED TO BE AN ADD ON FOR BUFFETS **PRICED PER PERSON**

Salsa Bar \$10

A selection of authentic salsas with crispy tri color corn tortilla chips
Salsa verde, pico de gallo & mango pineapple salsa

Grazing Table \$15

Display of domestic & imported artisan cheeses with seasonal berries and grapes, marinated olives, cured meats, breads & spreads

Display of Seasonal Tree & Vine Ripened Fruit \$8.75

Sliced fresh seasonal fruits & berries with vanilla citrus yogurt

Grilled Antipasto Toscana \$16.25

European & domestic cured meats, imported & domestic cheeses
Assortment of cured meats, stuffed olives, grilled & marinated vegetables

My Big Fat Greek Wedding \$18.75

Spinach & feta spanakopita, hummus & baba ghanoush
Lamb gyro with tzatziki & pita chips

The Great Impasta Bar \$22.50

Tomato pomodoro, basil pesto & creamy alfredo
Italian sausage, grilled chicken parmesan, broccoli, roasted peppers & forest mushrooms

The Slider \$18.75

Beef sliders with brie & caramelized onions
Blackened chicken sliders with rum roasted pineapples, red pepper aioli
Pulled pork with house made coleslaw



CHEF-ATTENDED CARVING STATIONS

CARVING STATIONS ARE PRICED PER PERSON
EACH CARVING STATION REQUIRES ONE CULINARY
ATTENDANT AT **\$200**

Harris Ranch Beef Tenderloin \$21

Horseradish cream, pommery mustard & grilled flatbread

Beef Striploin \$20

Caramelized onions & garlic rolls

Pork Tenderloin \$16

Tomato bacon jam & creamy polenta

Boneless Leg of Lamb \$22

Walnut mint pest & herbed risotto cakes





THEMED DINNER BUFFETS

ALL LUNCH BUFFETS ARE PRICED FOR A MINIMUM OF **20 GUESTS**.
BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL
SURCHARGE OF **\$125**.

ALL BUFFETS INCLUDE ROLLS AND BUTTER.

“Out On Range” Summer Barbeque \$60

Black bean chili with jalapeno corn souffle
Grilled hearts of romaine with sundried cherries, red onions & crumbled blue citrus dressing
Fingerling potato salad with bacon & sour cream
Roasted corn on the cob with lime chili butter
Mango & napa cabbage slaw
Seasoned rice
Slow roasted sweet & tangy baked beans
Oak smoked Angus brisket with house made Carolina BBQ sauce & pickled onions
Mesquite salmon filets with chipotle butter
Barbeque chicken with maple BBQ sauce
Gourmet chocolate brownie
Bourbon pecan pie shooters
Espresso mousse shooters



Southern Comfort \$61.25

Citrus Chicken Soup
Kale salad with dried cranberries, blue cheese, candied nuts & citrus dressing
Sweet potato salad with pistachios & red onions
Fried green tomatoes with green goddess dressing
Green beans with caramelized onions
Macaroni & cheese with crispy thyme panko
Herb roasted chicken breasts with bourbon tomato & onion jam
Mustard & apricot glazed pork loin
Fried cod with cajun remoulade
Cinnamon strudel
Apple crisp
Ky lime dessert shots





THEMED DINNER BUFFETS

ALL LUNCH BUFFETS ARE PRICED FOR A MINIMUM OF **20 GUESTS**.
BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL
SURCHARGE OF **\$125**.

ALL BUFFETS INCLUDE ROLLS AND BUTTER.

Floridian Evening \$72.25

Jicama salad with arugula, watermelon & citrus segments
Hearts of romaine with island Caesar & Chile croutons
Minted papaya fruit salad
Mango grilled chicken breast with fresh mango salsa
Marinated & grilled Berkshire pork with sofrito panko crumble & mojo demi
Grilled skirt steak asada with cilantro chimichurri
Yellow rice with onion & garlic
Marinated grilled vegetable
Mango & guava cheesecakes
Rum roasted bananas with grilled pound cake & hazelnut crunch

An Evening In Chiang Mai \$70

Napa cabbage salad with crispy noodles, mandarins & ginger dressing
Seared beef salad with yakisoba noodles & peanut sauce
Crispy chicken momo's with plum sauce
Mongolian beef with mushrooms & scallions
Red coconut curry shrimp
Chicken pad Thai
Basil fried rice
Wok fried veggies
Green tea custard
Crispy xangos with banana, cream cheese, caramel & cinnamon sugar





THEMED DINNER BUFFETS

ALL LUNCH BUFFETS ARE PRICED FOR A MINIMUM OF **20 GUESTS**.
BUFFETS FOR LESS THAN 20 GUESTS WILL INCUR AN ADDITIONAL
SURCHARGE OF **\$125**.

ALL BUFFETS INCLUDE ROLLS AND BUTTER.

Cape Cod \$77.50

New England style clam chowder with warm buttermilk biscuits
NY apple slaw
Select lettuces with pickled fennel, oranges & red onion
Poached shrimp with cocktail sauce & lemon
Mussels & clams steamed with garlic, herb butter, onions & pancetta
Grilled New York sirloin steaks with chili butter
Barbeque chicken with country maple barbeque sauce
Char grilled pork tenderloins with onion jam
Roasted garlic mashed potato
Roasted green beans with lemon zest
Chocolate peanut butter cakes
Lemon & raspberry bars

Toscana Cucina \$77.50

Antipasto display:
Imported & domestic artisan cheeses
Cured Salami & prosciutto
Feta, pepperoncini, black olives & cherry peppers
Classic Caesar salad with aged parmesan
Heirloom tomatoes & fresh mozzarella with balsamic glaze
Slow roasted chicken picatta with capers, lemon, artichokes & sundried tomatoes
Salmon putanesca with capers, lemon, garlic & tomato
Steak Pizaolia - Braised sirloin with pomodoro sauce
Individual wild mushroom lasagna rolls with mushroom, spinach & Boursin ricotta
Focaccia bread with rosemary & garlic
Triple espresso tiramisu
Miniature cannolis





PLATED DINNER

PLATED DINNER INCLUDES 3 COURSES
1 SALAD OR SOUP • 1 ENTRÉE • 1 DESSERT

Salads

Shaved Parma ham, vine ripened local melon, lemon oil & arugula

Farmer's market tomato salad, fresh basil & mozzarella

Organic field lettuce, cucumbers, carrots, grape tomatoes & goat cheese crostini

Baby spinach, pickled red onion, toasted pine nuts, aged gouda & citrus vinaigrette

Florida Caesar: house made dressing, aged parmesan, focaccia croutons & roasted tomato

Baby arugula with beets, tangerine, goat cheese & pecans

Wedge of Iceberg: crispy bacon, tomato cucumber relish & blue cheese dressing

Mixed greens, fresh strawberries, feta cheese, red onions & vidalia vinaigrette

Soup

Tomato gazpacho & cucumber salsa

Sweet corn chowder with crab & finer herbs

Farmer's market minestrone

Baked potato with cheddar & sour cream

Potato leek

Tortilla soup with grilled chicken & avocado

Butternut squash bisque with toasted almonds & herbs





PLATED DINNER

PLATED DINNER INCLUDES 3 COURSES

1 SALAD OR SOUP • 1 ENTRÉE • 1 DESSERT

Vegetarian Entrees \$50

Individual mushroom lasagna with roasted portobello, fresh spinach & mushroom cream sauce

Crispy gnocchi with sauteed escarole, creamy gorgonzola & toasted pine nuts

Chicken & Pork \$55

Pesto marinated and grilled free range chicken breast with orzo, gorgonzola, tomato & fresh basil

Prosciutto wrapped chicken with age wine sauce, roasted asparagus, pearl onions & roasted cherry tomato

Blackened chicken breast, herbed couscous, sauteed spinach & blistered tomato

Chicken piccata with capers, charred lemon, sundried tomato, fresh herb, bowtie pasta & roasted asparagus

Mustard & apricot glazed pork loin, mascarpone polenta & sauteed haricot verts

Grilled pork chop with cipollini onions, mushroom demi & roasted potato

Fish \$62.50

Roasted salmon with cucumber yogurt sauce, dill roasted potatoes & sauteed broccolini

Pan seared mahi mahi with cucumber mango salsa & griddled polenta cake





PLATED DINNER

PLATED DINNER INCLUDES 3 COURSES

1 SALAD OR SOUP • 1 ENTRÉE • 1 DESSERT

Premium Entrees \$77.50

Crispy seared grouper with rainbow baby carrots, roasted onions & ancho Chile butter

Seared rare tuna loin with bok choy & citrus ginger glaze

Seared diver scallops with parmesan truffle risotto

Spiced duck breast with sweet potato, grilled spring onions & crispy leeks

Beef chateaubriand with haricot verts, roasted fingerling potatoes & truffle butter

Sliced beef tenderloin with port wine reduction, dauphine potatoes, caramelized shallots & chanterelle mushrooms

Herb crusted roasted lamb, herbed risotto cake & walnut mint pesto

Grilled 1855 coffee & ancho crusted ribeye steak with roasted pepper relish, queso fresco & garlic roasted potatoes

Jumbo seared scallops with crisp bacon, roasted corn salsa, sweet & spicy mango sauce, organic greens & grilled Meyer lemon

Shrimp Saltimbocca - Sage & prosciutto, wrapped jumbo shrimp, herbed bean puree & crispy grissini

Pan seared Florida grouper tomato fennel broth with little neck clams & house made pappardelle

Desserts

Vanilla panna cotta with seasonal berries

Individual cheesecake with berry compote & fresh whipped cream

Fresh berries with rum sabayon

Triple espresso tiramisu

Grindlle pound cake with caramelized bananas & hazelnut crunch

Bourbon chocolate cake with cherry compote

Individual chocolate peanut butter cake





BREAKS

Trend Setter \$20

Crudité
Pretzel & hummus cups
Gluten free snacks
Gluten free snack bars
Flavored sparkling water

Fiesta Welcome \$20

Tri-colored chips
Salsa Bar - Pico de gallo, salsa verde, mango salsa
Chicken quesadilla
Soft drinks & water

Bagged Express \$20

Assorted individual bagged potato chips
Individual bagged pretzels
Individual bagged popcorn
Individual bagged veggie straw

Fiesta Welcome \$20

Assorted granola bars
Fresh fruit skewers
Citrus mint yogurt
Bottled water

Pretzel Station \$20

Warm cinnamon sugar & salted pretzels
Mini hard pretzels
Warm pretzel bites
Assorted mustards
Warm beer cheese

Sweet & Sassy \$20

Chocolate chip pretzel cookies
Double fudge brownies
Mini chocolate peanut butter cakes
Yohoo drinks

Candy Bar \$17.50

Assorted "fill your own" candy bars
Sodas





BEVERAGE PACKAGE

Bar Package

Premium Open Bar

1st Hour - \$28
2nd Hour - \$12.50
3rd hour - \$11.25



Non Alcoholic Beverage Package

\$6.25 per person

Includes:

Bottled water
Coke
Diet coke
Sprite
Iced tea
Ice
Cups

Included Rentals

China - Glassware • Silverware • House linen napkins (black or white)



NOTES & CONDITIONS

The Basics

Menu pricing can only be guaranteed 90 days prior to your event. Table Top Catering reserves the right to make substitutions based on product availability and will inform you in writing of such changes.

Due to the artistic nature of our events, Table Top Catering reserves the right to exercise artistic judgment where required, with advance client approval, to successfully produce your event.

Guarantee

Table Top catering must be notified of the exact number of guests and any special dietary needs of those guests attending a function at least FIVE business days prior to the function. This will be considered a guarantee for which you will be charged, even if fewer guests attend.

Table Top Catering will not be able to reduce the guarantee number after the guarantee is given. If your attendance increases after the final guarantee is given, Table Top Catering will make every attempt to accommodate this increase. However, there may be substitutions to the original menu based on timing of notification and additional charges.

Table Top Catering charges for the guarantee number or actual consumed meals, whichever is higher.

Dietary Considerations

Dietary substitutions are available upon advance request with the final guarantee. Final guarantees must be received no later than three (3) business days prior to the event.

Cancellations

Cancellations of any event, or portion of an event will be subject to a cancellation fee.. All deposits are non-refundable and will be held by the hotel as a credit on any future events. See Deposit Schedule on your contract.



T A B L E • T O P
C A T E R I N G

Thank you for selecting Table Top Catering as your caterer. We truly look forward to being of service to you and your guests.

www.tabletopcatering.com