



CATERING

Menu





Table

MINIMUM 25 GUESTS

Served with Coffee, Decaf, Hot Teas, and Orange Juice

FRANKLIN ST. \$27 pp

Assortment of Breakfast Pastries
Assorted Greek Yogurt
Seasonal Fruit with Berrie

SOUTHERN \$38 pp

Fresh Seasonal Fruit
Cage Free Scrambled Eggs
Hardwood Smoked Bacon
Sausage Links
Breakfast Potatoes
Biscuits and Sausage Gravy
Stone Ground Grits

MEDITERRANEAN \$36 pp

Fresh Seasonal Fruit
Assorted Artisanal Pastries
Roasted Fingerling Potato Hash
Italian Sausage, Cremini, Roasted Tomato
and Mascarpone Strata

RIVERWALK \$37 pp

Fresh Seasonal Fruit
Assortment of Breakfast Pastries
Cage Free Scrambled Eggs
Hardwood Smoked Bacon
Sausage Links
Breakfast Potatoes

SWEET AND SAVORY \$40 pp

Fresh Seasonal Fruit
Cage Free Scrambled Eggs
Hardwood Smoked Bacon
Eggs Benedict
Breakfast Potatoes
Cheese Blintz with Assorted Toppings

YBOR \$38 pp

Fresh Seasonal Fruit
Cage Free Scrambled Eggs
Hardwood Smoked Bacon
Cuban Fresh Toast
Mojo Pork Hash



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Plated

starting at **\$38** pp

MINIMUM 25 GUESTS

All Plated Breakfast are served with the following:

Fresh Fruit Salad, Breakfast Pastries with Butter and Fruit Preserves, Regular and Decaffeinated Coffee, Herbal Teas, Orange Juice

CHOOSE 1 FROM EACH CATEGORY

Choice of 1

- Cage Free Scrambled Eggs
- Eggs Benedict
- Roasted Mushroom and Spinach Quiche
- French Toast
- Ybor City Benedict
- Caramelized Onion and Bacon Quiche

Choice of 1

- Country Ham
- Hardwood Smoked Bacon
- Sausage Links
- Turkey Bacon
- Canadian Bacon
- Petite Sirloin

Choice of 1

- Breakfast Potatoes
- Potato Pancakes
- Cheddar Grits
- Fingerling Potato Hash

Ala Carte

PRICE PER DOZEN

Assorted Muffins	\$60
Breakfast Breads	\$60
Fresh Baked Danish and Breakfast Pastries	\$60
Assorted Bagels and Cream Cheese <i>4-dozen minimum</i>	\$72
Assorted Artisan Donuts <i>4-dozen minimum</i>	\$72
Steel Cut Oatmeal <i>Honey and Brown Sugar</i>	\$72

PRICE EACH

Fresh Fruit Cups	\$5
Assorted Cereals and Milk	\$6
Greek Fruit Yogurts	\$6

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Sandwich \$8 each

MINIMUM 25 GUESTS (*maximum 4 selections*)

CROISSANT SANDWICH

Egg, Canadian Bacon, Cheddar
Egg, Bacon, Cheddar
Egg, Sausage Patty, Cheddar

ENGLISH MUFFIN SANDWICH

Egg, Canadian Bacon Cheddar
Egg, Sausage Patty, Cheddar
Egg, Bacon, Cheddar
Egg White, Turkey Bacon, Swiss

BISCUIT SANDWICH

Scrambled Egg, Bacon, Cheddar
Scrambled Egg, Sausage Patty, Cheddar
Scrambled Egg, Canadian Bacon, Cheddar

BREAKFAST CUBAN

Mojo Pork, Ham, Egg, Swiss on Cuban Bread



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ONE HOUR

BREAK

Specialty Theme Breaks

MINIMUM 25 GUESTS

THE CANDY STORE \$26 pp

Candy Bars, Cookies, Brownies
Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks,
and Bottled Water

ICE-CREAM SHOP \$26 pp

Assorted Ice Cream Novelties
Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks,
and Bottled Water

SWEET & SALTY \$28 pp

Brownies
Warm Soft Pretzels
Warm Chocolate Sauce,
Beer Cheese Sauce and Spicy Mustard
Soft Drinks and Bottled Water

TASTE OF THE GULF \$32 pp

Smoked Fish Spread, Pimento Cheese
Assorted Crackers and Vegetables
Key Lime Tarts and
Chocolate Chunk Cookies
Lemonade, Soft Drinks,
and Bottled Water

CHOCOLATE & CAFFEINE \$36 pp

Gourmet Brownies
Chocolate Truffles
Chocolate Chip Cookies
Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks,
and Bottled Water
Red Bull, Sugar Free Red Bull



HEALTH & HAPPINESS \$30 pp

Fresh Fruit with Key Lime Yogurt
Vegetable Crudité and
Pita Chips with Hummus
Lemonade, Fruit Juice,
and Bottled Water

CHEESEMONGER \$32 pp

Imported and Domestic Cheeses
Flatbreads, Crackers, and Crisps
Honey, Jams, and Accompaniments
Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks,
and Bottled Water

SALUMIST \$34 pp

Imported and Domestic Cured Meats
and Salami
Flatbreads, Crackers, and Crisps
Pickles, Mustards, and Accompaniments
Regular and Decaffeinated Coffee
Herbal Teas, Soft Drinks,
and Bottled Water

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A la Carte

BEVERAGES

PRICE PER GALLON

Regular and Decaffeinated Coffee	\$85
Herbal Teas	\$85
Hot Chocolate	\$85
Tropical Fruit Punch	\$80
Lemonade	\$80
Fruit Juices <i>Orange, Grapefruit, Apple, Tomato, Cranberry, Pineapple</i>	\$80
Lemon and Basil Infused Water	\$55
Cucumber and Mint Infused Water	\$55

PRICE EACH

Soft Drinks	\$5
Bottled Teas	\$6
Bottled Water	\$4
Premium Bottled Water	\$5
Sparkling Water	\$5
Fruit Juices <i>Individual Bottled</i>	\$5
Energy Drinks	\$6
Red Bull <i>Regular and Sugar Free</i>	\$6

SNACKS

PRICE EACH

Whole Fresh Fruit	\$3
Gourmet Brownies	\$4
Gourmet Cookies	\$3
Cupcakes	\$4
Dessert Bars	\$3
Granola Bars	\$3
Protein Bars	\$4
Candy Bars and M&M's®	\$3
Hot Soft Pretzels with Mustard	\$5
Jalapeño Cheese Stuffed Pretzel	\$8
Novelty Ice Cream Bars	\$5
Kind Bars	\$4
Pretzel Twists	\$4
Popcorn	\$4
Assorted Chips	\$4
Sabra Hummus Cups	\$4
Snack Mix	\$4
Trail Mix	\$4
Mixed Nuts	\$6



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Plated

starting at \$42 pp

MINIMUM 25 GUESTS

All Entrées include choice of Salad, Dessert, Regular and Decaffeinated Coffee,

SALAD

Choice of 1

Baby Greens and Garden Vegetables

Choice of Dressing

Wedge Salad

Bacon, Pickled Onions, Tomatoes, Bleu Cheese, Ranch Dressing

Baby Romaine

Herbed Croutons, Traditional Caesar Dressing

Romaine and Iceberg Lettuce

Tomatoes, Pimento, Artichoke Hearts, Red Onion, Romano, Italian Vinaigrette

Baby Kale, Radish

Carrot, Heirloom Tomatoes, Citrus Vinaigrette

Baby Spinach

Aged Cheddar, Spiced Pecans, Pickled Red Onions, Sherry Vinaigrette

ENTRÉE

Choice of 1

Roasted Chicken

Natural Jus, Fine Herbs, Whipped Potatoes, Seasonal Vegetables

Confit Chicken Leg

Roasted Fingerling Potatoes, Crispy Brussels, Pomegranate, Dijon

Seared Chicken Breast

Madeira Wild Mushroom Sauce, Mascarpone Polenta, French Beans

Seared Filet of Salmon

Lemon Emulsion, Fingerling Potatoes, French Beans

Gulf Shrimp

Cheddar Grits, Gremolata, Seasonal Vegetables

Seared Gulf Grouper

Fingerling Potato Hash, Baby Vegetables

Roasted Pork Tenderloin

Blistered Grapes, Whipped Potatoes, Baby Carrots

Grilled Pork Chop

Sweet Potato Mash, Lager Mustard Jus, French Beans

Petite Filet Mignon

Potato Gratin, Merlot Demi, Seasonal Vegetables

Beef Short Rib

Whipped Potatoes, Natural Reduction, Seasonal Vegetables

DESSERT

Choice of 1

NY Cheesecake

Carrot Cake

Chocolate Torte

Key Lime Tart

Flourless Chocolate Cake

Red Velvet Cake

Chocolate Tuxedo Bombe

Chocolate Trilogy

Mango Guava Cheesecake

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Build Your Own Buffet

starting at \$44 pp

MINIMUM 25 GUESTS

Served with Coffee, Decaf, Hot Teas, and Iced Tea

COLD SELECTIONS

Choice of 1

- Potato Salad
- Macaroni Salad
- Pasta Salad
- Cole Slaw
- Fresh Fruit Salad
- Traditional Caesar Salad
- Ybor Salad
- Tossed Salad with Dressings
- Marinated Tomato and Mozzarella Salad
- Baby Kale, Root Vegetables, Citrus Vinaigrette

HOT SELECTIONS

Choice of 2

- Fried Chicken
- Chicken Cacciatore
- Seared Salmon, Lemon Emulsion
- Roast Beef, Cippolini Onions, Natural Jus
- Roasted Cod, Fennel and Orange
- Herb Roasted Chicken, Natural Jus
- Italian Sausage, Peppers, and Onions
- Baked Meatballs Marinara
- Chicken Marsala
- Baked Ziti
- Tomato Glazed Meatloaf
- Pot Roast with Root Vegetables
- Grilled Salmon with Lemon and Capers
- Blackened Mahi Mahi, Tropical Salsa
- Andouille Stuffed Pork Loin
- Manicotti
- Roasted Pork Loin with Honey and Thyme
- Tortellini and Pesto Cream

ACCOMPANIMENTS

Choice of 2

- Macaroni and Cheese
- Brown Butter Green Beans
- Quinoa
- Oven-Roasted Red Skin Potatoes
- Rice Pilaf
- Corn Souffle
- Whipped Sweet Potatoes
- Fresh Seasonal Vegetables
- Couscous with Fruit and Nuts
- Au Gratin Potatoes
- Whipped Potatoes
- Steamed Broccoli
- Roasted Fingerling Potatoes
- Blended Wild Rice
- Roasted Mushrooms

DESSERTS

Choice of 1

- NY Cheesecake
- Carrot Cake
- Chocolate Torte
- Key Lime Tart
- Flourless Chocolate Cake
- Red Velvet Cake
- Chocolate Tuxedo Bombe
- Chocolate Trilogy
- Mango Guava Cheesecake

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Boxed \$40 each

MINIMUM 25 GUESTS

Served with a piece of Whole Fresh Fruit, Chips, Cookie, and a Bottled Water
(maximum 3 selections)

Roasted Turkey & Swiss

Lettuce, Tomato on Ciabatta

Roasted Turkey & Cheddar

Lettuce, Tomato on Multigrain

Sous Vide Chicken Breast

Lettuce, Tomato on Brioche Roll

Grilled Chicken Caesar Wrap

Ham & White Cheddar

Lettuce, Tomato on Pretzel Roll

Ham & Swiss

Lettuce, Tomato on Multigrain

Roast Beef & Swiss

Lettuce, Tomato on Ciabatta

Portobello Mushroom

Tomatoes, Arugula, Vegan Mayo on Ciabatta

Fresh Mozzarella & Tomato

Arugula Pesto Aioli on Focaccia

BLTA

Bacon, Lettuce, Tomato, Avocado Aioli on Sourdough



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Plated

starting at \$55 pp

MINIMUM 25 GUESTS

Dinner Selections include choice of Salad, Entrée and Dessert, Fresh Baked Rolls and Butter, Regular or Decaffeinated Coffee, Herbal Teas, and Iced Tea

SALAD

Choice of 1

Baby Greens and Garden Vegetables

Choice of Dressing

Wedge Salad

Bacon, Pickled Onions, Tomatoes, Bleu Cheese, Ranch Dressing

Baby Romaine

Herbed Croutons, Traditional Caesar Dressing

Romaine and Iceberg Lettuce

Tomatoes, Pimento, Artichoke Hearts, Red Onion, Romano, Italian Vinaigrette

Baby Kale, Radish

Carrot, Heirloom Tomatoes, Citrus Vinaigrette

Baby Spinach

Aged Cheddar, Spiced Pecans, Pickled Red Onions, Sherry Vinaigrette

Ybor-Romaine and Iceberg

Swiss, Tomato, Ham, Olives, Garlic Vinaigrette

ENTRÉE

Choice of 1

Seared Chicken Breast

Chardonnay Jus, Fingerling Potatoes, Seasonal Vegetables

Roasted Chicken

Natural Jus, Fine Herbs, Whipped Potatoes, Seasonal Vegetables

Confit Chicken Leg

Roasted Fingerling Potatoes, Crispy Brussels, Pomegranate, Dijon

Seared Chicken Breast

Madeira Wild Mushroom Sauce, Mascarpone Polenta, French Beans

Coffee Scented Duck Breast

Sour Cherry Demi, Herb Spaetzle, Seasonal Vegetables

Herbed Crust Lamb

Crushed Potatoes, Rosemary Jus, Seasonal Vegetables

Seared Scottish Salmon

Charred Lemon, Citrus Emulsion, Couscous, Seasonal Vegetables

Bronzed Grouper

Maque Choux, Stone Ground Grits, Seasonal Vegetables

Roasted Pork Tenderloin

Blistered Grapes, Whipped Potatoes, Baby Carrots

Grilled Pork Chop

Sweet Potato Mash, Lager Mustard Jus, French Beans

Braised Beef Short Rib

Natural Reduction, Mascarpone Polenta, Seasonal Vegetables

Roasted Filet of Beef

Bordelaise, Potato Gratin, Seasonal Vegetables

Grilled Striploin

Compound Butter, Whipped Potatoes, Seasonal Vegetables

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Plated *continued*

MINIMUM 25 GUESTS

Dinner Selections include choice of Salad, Entrée and Dessert, Fresh Baked Rolls and Butter, Regular or Decaffeinated Coffee, Herbal Teas, and Iced Tea

DUO ENTRÉE

Filet of Beef and Cold Water Lobster Tail

Beurre Fondue, Merlot Demi, Potato Gratin, Seasonal Vegetables

Filet of Beef and Chicken Breast

Maître D Butter, Natural Jus, Fingerling Potatoes, Seasonal Vegetable

Braised Short Rib and Pan Seared Sea Bass

Citrus Beurre Blanc, Natural Reduction Creamy Polenta and Tuscan Kale

Braised Short Rib and Gulf Shrimp

Beurre Fondue, Braising Jus, Seasonal Vegetables



DESSERT

Choice of 1

NY Cheesecake

Carrot Cake

Chocolate Torte

Key Lime Tart

Flourless Chocolate Cake

Red Velvet Cake

Chocolate Tuxedo Bombe

Chocolate Trilogy

Mango Guava Cheesecake

ENHANCEMENTS

Market Price

Lump Crab Cakes

Apple and Fennel Slaw, Grain Mustard

Chilled Shrimp Cocktail

Charred Lemon, Atomic Horseradish, Chili Sauce

Mushroom Risotto

Spring Peas, Grana Padano

Charcuterie-Cured Meats

Cheese, Pickles, Accompaniments

Cheese-Imported and Domestic Cheeses

Crisps, Accompaniments

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Table

MINIMUM 25 GUESTS

Served with Coffee, Decaf, Hot Teas, and Iced Tea

CHANNEL SIDE

\$70 pp

SALAD

Mixed Greens

Garden Vegetables with
Choice of Dressing

Haricot Vert Salad

Crispy Shallots,
Sherry Vinaigrette

ENTRÉE

Whole Roasted Beef Tenderloin

Wild Mushrooms,
Pearl Onions, English Peas

Roasted Chicken

Herbed Chicken Jus

Pan Seared Salmon

Fennel and Tomato Confit

Roasted Fingerling Potatoes

Garlic Broccolini

DESSERT

Cheesecake

Flourless Chocolate Cake

Freshly Baked Rolls with Butter

ITALIAN

\$70 pp

SALAD

Caesar Salad

Fresh Mozzarella and Tomato Salad

ENTRÉE

Seared Chicken Marsala

Wild Mushrooms

Slow Roasted Strip Loin

Fire Roasted Tomatoes,
Peppadews and
Cippolini Onions

Seared Grouper

Roasted Fennel
and Orange

Roasted Zucchini

Baked Ziti

Garlic Mashed Potatoes

DESSERT

Italian Pastry Station

Freshly Baked Rolls with Butter

DOWN SOUTH

\$66 pp

SOUP AND SALAD

Seafood Gumbo

Mustard Potato Salad

Cole Slaw

HOT SELECTIONS

Cajun Shrimp Boil

New Potatoes and Corn

Buttermilk Fried Chicken

House Smoked BBQ Pork

Braised Greens

Mac and Cheese Toasted Breadcrumb

DESSERT

Key Lime Pie

Pecan Pie

Freshly Baked Rolls and Corn Bread

Sweet Butter

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Create Your Own Table starting at \$65 pp

MINIMUM 25 GUESTS

Served with Coffee, Decaf, Hot Teas, and Iced Tea, Freshly Baked Rolls with Butter

SALAD

Choice of 1

Tomato and Mozzarella Salad

Balsamic Vinegar

Fresh Fruit Salad

Traditional Caesar Salad

Tossed Salad

Choice of Dressing

Baby Kale, Root Vegetables

Citrus Vinaigrette

Farm Greens

Pears, Walnuts, Crispy Fried Corn
with Choice of Dressing

Frisée and Mache

Pistachios, Fig Balsamic
with Blood Orange Vinaigrette

Roasted Beets and Goat Cheese

Haricot Vert Salad

Crispy Shallots with Sherry Vinaigrette



HOT SELECTIONS

Choice of 2

Whole Roasted Beef Tenderloin

Wild Mushrooms, Pearl Onions, Peas

Braised Chicken

Grilled Lemon, Marinated Artichoke

Pan Seared Grouper

Fennel & Tomato Confit

Roasted Chicken

Herbed Jus

Slow Roasted Strip Loin

Fire Roasted Tomatoes, Peppadews,
Cippolini Onions

Seared Grouper

Roasted Fennel and Orange

Pork Tenderloin

Sour Cherry Demi

Grilled Salmon

Lemon Buerre Blanc and Fried Capers

Roasted Pork Loin

Blistered Grapes and Melted Leeks

Chicken Marsala

Wild Mushroom Sauce

Chicken Parmesan

House Smoked Beef Brisket

House Smoke BBQ Pork

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Create-Your-Own Table *continued*

MINIMUM 25 GUESTS

Served with Coffee, Decaf, Hot Teas, and Iced Tea, Freshly Baked Rolls with Butter

ACCOMPANIMENTS

Choice of 2

- Barbecued Baked Beans
- Roasted Red Potatoes
- Herb-Roasted Fingerlings
- Whipped Potatoes
- Au Gratin Potatoes
- Blended Wild Rice
- Steamed Rice
- Saffron Rice
- Rice Pilaf
- Macaroni and Cheese
- Brown Butter Green Beans
- Green Peas and Pearl Onions
- Sweet Creamed Corn
- Whipped Sweet Potatoes
- Steamed Broccoli
- Spiced Cauliflower
- Roasted Asparagus
- Glazed Baby Carrots
- Couscous with Nuts and Dried Fruit
- Roasted Root Vegetables
- Quinoa Pilaf

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

DESSERT

Choice of 2

- Cheesecake
- Carrot Cake
- Blondies
- Chocolate Cake
- Macarons
- Brownies
- Cookies
- Apple Pie
- Key Lime Pie
- Dessert Verrines

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Light Selection

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Assorted Imported and Domestic Cheeses

Traditional accompaniments

Served with Assorted Crackers

Small	<i>serves 25 guests</i>	\$250
Medium	<i>serves 50 guests</i>	\$450
Large	<i>serves 100 guests</i>	\$700

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Marinated Vegetables

Served with Ranch or Bleu Cheese

Small	<i>serves 25 guests</i>	\$225
Medium	<i>serves 50 guests</i>	\$400
Large	<i>serves 100 guests</i>	\$600

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit

Small	<i>serves 25 guests</i>	\$225
Medium	<i>serves 50 guests</i>	\$400
Large	<i>serves 100 guests</i>	\$600

ANTIPASTO DISPLAY

Imported and Local Cured Meats, Domestic Imported Cheeses

Assorted Olives, Pickled Vegetables, Mustards and Accompaniments

Served with Toasted Sliced Baguettes and Crackers

Small	<i>serves 25 guests</i>	\$300
Medium	<i>serves 50 guests</i>	\$550
Large	<i>serves 100 guests</i>	\$800



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Hors D'oeuvres Market Price

MINIMUM ORDER IS FOUR DOZEN PIECES PER ITEM

- Antipasto Stack
- Watermelon Caprese Skewer
- Smoked Salmon on Bagel Chip
- Tomato Bruschetta
- French Onion Tart
- Fruit Skewers
- Beef Tenderloin Crostini
- Ahi Tuna Poke on Rice Cracker
- Jumbo Shrimp
- Assorted Miniature Quiche
- Beef Empanadas
- Cheese Empanadas
- Spanakopita
- Pork Pot Stickers
- Frank in Pastry
- Jerk Chicken Skewers
- Arancini
- Beef Brochettes with Chimichurri
- Chicken Tikka Skewer with Cucumber Raita
- Chicken Satay
- Miniature Beef Wellington
- Sea Scallops Wrapped in Bacon
- Mini Cuban Sliders
- Shrimp and Grit Cakes
- Short Rib Slider
- Reuben Spring roll
- Conch Fritters
- Chicken Sliders
- Buffalo Chicken Wontons
- Lamb Merguez



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Specialty Stations

MINIMUM 50 GUESTS

PASTA BAR \$28 pp

PASTA SELECTION

Choice of 3

Rigatoni
Orecchiette
Cheese Tortellini
Penne
Cavatappi

SAUCE SELECTIONS

Choice of 3

Classic Marinara
Pesto Cream
Alfredo
Bolognese
Vodka Pomodoro

Served with Garlic Bread,
Pepper Flakes and Parmesan Cheese

TACO STATION \$35 pp

PROTEIN SELECTIONS

Choice of 3

Ground Beef
Steak
Pulled Chicken
Shrimp
Pork
Grilled Chicken
Grilled Fish

CORN AND FLOUR TORTILLAS WITH YOUR SELECTION OF:

Pico de Gallo, Shredded Cheese,
Diced Tomatoes, Black Olives,
Green Onions, Shredded Lettuce,
Diced Onions and Cilantro, Limes,
and Sauces

Served with Tortilla Chips, Salsa,
and Guacamole

MINIMUM 25 GUESTS

Minimum order is two specialty stations.
Add \$2 per guest if under 25 guests

MAC & CHEESE STATION \$29 pp

Choice of 3

Mascarpone and Parma Ham
Gruyere and Wild Mushrooms
White Cheddar Classic
Fontina and Pancetta
BBQ Pork and Caramelized Onion

CHICKEN WING STATION \$30 pp

WING SELECTIONS

Choice of 2

Hot
Mild
BBQ
Garlic Parmesan
Dry Rub

Served with Ranch, Bleu Cheese,
Carrots, Celery

BUILD YOUR OWN SLIDERS STATION \$32 pp

SLIDER SELECTIONS

Choice of 2

Chicken
Hamburger
House Smoked Beef Brisket
House Smoked Pulled Pork
Grouper
Hot Dog Vegetarian

SIDE SELECTIONS

Choice of 2

Potato Salad
Cole Slaw
House-Made Chips
Tater Tots
French Fries
Onion Rings

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Carving Stations *Market Price*

CHEF'S LABOR FEE PER 50 GUESTS

BEEF STRIP LOIN

Approximately 50 servings

Served with Creamy Horseradish, Mustard, and Freshly Baked Rolls

CARVED PRIME RIB

Approximately 50 servings

Served with Creamy Horseradish, Au Jus, and Freshly Baked Rolls

ROASTED TURKEY BREAST

Approximately 50 servings

Served with Cranberry Aioli, Mustard, and Freshly Baked Rolls

BEEF TENDERLOIN

Approximately 25 servings

Served with Creamy Horseradish, Mustard, and Freshly Baked Rolls

LEG OF LAMB

Approximately 50 servings

Served with Mint Jus



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Hosted Bar and Cash Bar

Bartender Required (1) Per 100 Guests
\$150 for Two Hours and \$50 per additional Hour

BEER & WINE BAR

WINE

House Wine \$10
Chardonnay
Cabernet Sauvignon
Pinot Noir

BEER

Domestic Beer \$8
Yuengling
Bud Light

Imported Beer \$9
Stella
Corona

MIXERS

Non-Alcoholic \$5
Sprite
Diet Coke
Coca Cola
Standard Mixers

FULL BAR

WINE

House Wine \$10
CANYON ROAD
Chardonnay
Cabernet Sauvignon
Pinot Noir

Premium Wine \$13
J.LOHR
Chardonnay
Cabernet Sauvignon
Pinot Noir

BEER

Domestic Beer \$8
Yuengling
Bud Light

Imported Beer \$9
Stella
Corona

Craft Beer \$9
Rotating Florida Brews

LIQUOR

House Liquor \$11
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Jose Cuervo Tequila
Seagrams 7 Whiskey
Jim Beam Bourbon
Dewar's Scotch

Premium Liquor \$13
Tito's Vodka
Hendrick's Gin
Captain Morgan
Spiced Rum
1800 Tequila
Bulleit Bourbon
Jack Daniel's Whiskey
Johnnie Walker Black

MIXERS

Non-Alcoholic \$5
Sprite
Diet Coke
Coca Cola
Bottled Water
Standard Mixers

SPARKLING WINE

Lamarca Prosecco Splits \$12
Lamarca Prosecco, Italy \$45
Veuve Cliquot Brut, France \$125

ENHANCEMENTS

Consult with your catering sales professional for details and pricing

Batched Cocktails by the Gallon

Mocktails - 0% Abv

Florida Craft Beer Selections

Custom Specialty Cocktails

Packaged Sparkling Seltze

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