

ROSEN SHINGLE CREEK



2025 Banquet Menus



ALL RESERVATIONS AND AGREEMENTS FOR BANQUET EVENT ORDERS AS SCHEDULED/CONTRACTED ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF ROSEN SHINGLE CREEK, AND THE FOLLOWING CONDITIONS:

BANQUET SERVICE CHARGE

A taxable service charge of twenty-six (26%) percent is to be added to the customer's bill for food, beverages, and room rental. All off-premises catering services will be subject to an additional \$40 per server per hour and \$50 per captain per hour charge. Additional equipment rental fees will also be added to the customer's bill based on the size of the group's function and requirements.

CONTRACTUAL LIABILITY

Performance of a contracted event is contingent upon the ability of the Hotel management to complete the same and is subject to labor troubles; disputes or strikes; accidents; government (federal, state, or municipal) requisitions; restrictions upon travel, transportation, foods, beverages, or supplies; and other causes whether enumerated herein or not, beyond the control of management, preventing or interfering with performance. In no event shall Rosen Shingle Creek be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

FOOD AND BEVERAGE

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, Rosen Shingle Creek requires that only food and beverages purchased from the Hotel be served on property

DECORATIONS/BALLONS

The customer is responsible for the removal of all decorations; however, the use of confetti is not permissible. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the pre-function areas. Helium balloons must be deflated and/or removed at the end of the function by the Group. If a balloon is released into the pre-function areas and/or Ballroom ceiling grid area(s), fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500 charge.

DAMAGE

Customer agrees to be responsible and reimburse Rosen Shingle Creek for any damage done by the customer, customer's guests and contractors.

FUNCTION SPACE

Function space is assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to reassign appropriate space for the group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Hotel. Functions must be confined to contract-designated areas.

GUARANTEES

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11 a.m. seventy-two (72) business hours in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five (5%) percent over the guarantee for parties up to 500; parties over 500, three (3%) percent. Guarantees for Saturday, Sunday and Monday are due by 12 p.m. the preceding Wednesday. If a guarantee is not given to the Hotel by 11 a.m. on the date it is due, the lower number on the Banquet Event Order will automatically become the guarantee. Special meals for health, dietary and religious reasons may be arranged with the Catering Manager in advance. The exact number of special meals must be included with your final guarantee. If a Preset is required for any course served at a Banquet function, the Hotel will Preset based on the guaranteed number of people. Any additional Preset requests will be charged at an additional fee.

LOST AND FOUND

Rosen Shingle Creek does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.



PACKAGE HANDLING

Charges for all incoming materials will be assessed and charged at a rate of \$1.00 per pound. Pallets will be charged at the same rate with a maximum charge weight of 400 pounds for each pallet received. Storage for boxes received more than five (5) days prior to the group's or recipient's arrival, an additional charge of \$5 per box per day, and \$50 per pallet per day will be incurred. For shipping out, pre-labeled packages will be charged at a rate of \$10 per box, \$15 per plastic container and \$100 per pallet.

MINIMUMS AND LABOR CHARGE

For functions with groups of twenty (20) or less, the Hotel will charge a \$125 labor charge. A Service Charge of \$225 per bartender is applicable whenever minimum beverage sales are less than \$500 per bar, for bars utilized up to three (3) hours. Each additional hour will be charged at \$40 per bartender, per hour. Room setups changed within twenty-four (24) hours to start of function will result in setup fees charged to the group's master account. Fees are based on size of group/meeting and must be consulted with the group's Catering/Convention Services Manager prior to change.

OUTDOOR EVENTS

Rosen Shingle Creek reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an outdoor location will be made by 1 p.m. EST based on prevailing weather conditions and the local forecast for all evening functions. For daytime events, the Hotel will decide by 6 p.m. EST the day prior. For every hour past the listed weather call time a charge of \$7 per person will be assessed. Should the weather forecast report thirty (30%) percent or more precipitation in the area, the scheduled function will take place at the designated backup location.

Temperatures below sixty (60) degrees and/or wind gusts in excess of twenty (20) mph will also be cause to hold the function indoors. Should a customer insist on having a function outdoors, against the Hotel's discretion, and the staff has to reset indoors due to weather conditions, a \$10 per person surcharge will be added to the customer's menu price .

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outdoor contractors hired for use by a conference/convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and fire department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Encore Audiovisual. Only Encore Audiovisual has access to the Hotel's Sound Board, therefore, Encore reserves the right to charge outside Audiovisual Vendors patch fees, where applicable, and labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage an outside contractor incurs while in the employ of a customer.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable as determined by the Hotel Finance Department.

PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to cancel the function within seven (7) days after such written notice from the Hotel.



SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel lobby. Signage on the meeting room levels will be permitted upon approval from the Catering/ Convention staff. Only one (1) sign in front of a meeting/function room is acceptable. Signage should be of professional quality and approved by the Hotel. No signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings. The Hotel's in-house audiovisual company or rigging company will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

No smoking will be permitted inside the Convention Facility locations such as the function rooms, pre-function areas or any of its public space. Smoking is permissible only in the designated outside areas.

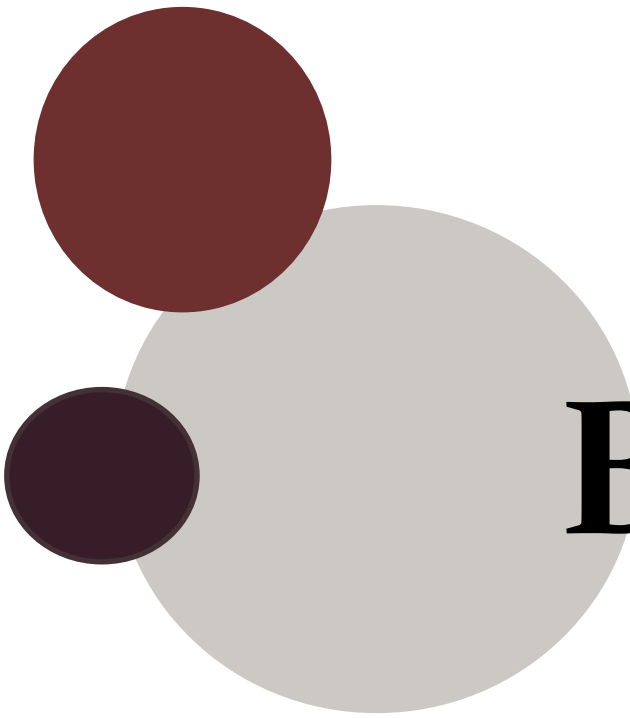
STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

TAX

All federal, state and municipal taxes that may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately. Tax-exempt groups must provide a Florida Tax Exemption certificate.





BREAKS



BREAKS
À LA CARTE SPECIALITY ITEMS

BEVERAGES

By the Gallon

- ♦ Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection \$138++
- ♦ Freshly Brewed Iced Tea \$138++
- ♦ Fruit Infused Water \$87++
- ♦ Lemonade \$87++

Individual

- ♦ Individual Whole and Skim Milks \$5.25++ each
- ♦ Assorted Flavored Gatorade® \$9++ each
- ♦ Flavored Bottled Iced Teas \$8.50++ each
- ♦ Assorted Fruit Juices \$42++ per quart
- ♦ Gourmet Bottled Fruit Juice \$8.50++ each
- ♦ Individual Bottled Smoothies \$8.50++ each
- ♦ Red Bull® Energy Drinks \$9.50++ each
- ♦ Starbucks® Cold Brew - Black \$10.50++ each
- ♦ Mosaic Cold Brew Coffee - Assorted Flavors \$9.25++ each
- ♦ Assorted Regular and Diet Soft Drinks \$8.25++ each
- ♦ Shingle Creek Bottled Waters \$8.25++ each
- ♦ Sparkling or Mineral Waters \$9++ each
- ♦ Fiji® Bottled Waters \$9++ each

BAKERY

Per Dozen

- ♦ Freshly Baked Danish, Muffins, Croissants and Coffee Cake \$83++
- ♦ Assortment of Donuts \$83++
- ♦ Artisan Bagels, Whipped Regular and Flavored Cream Cheeses \$87++
- ♦ Gluten-Free Assorted Muffins \$83++
- ♦ Sliced Fruit Breads, Cream Cheese, Butter and Preserves \$83++
- ♦ Chocolate Iced Brownies and Blondies \$83++
- ♦ Rice Krispies® Treats \$79++
- ♦ Chocolate-Dipped Strawberries \$83++
- ♦ Assortment of Gourmet Cookies \$87++
- ♦ Assortment of Chocolate and Vanilla Cupcakes \$87++
- ♦ French Pastries and Petit Fours \$95++
- ♦ Soft Pretzel Bites, Mustard and Ale Fondue \$39++



BREAKS

À LA CARTE SPECIALITY ITEMS

PANTRY

By the Pound

- ◆ Dry Snacks to Include Potato Chips, Pretzels and Popcorn \$44++
- ◆ Trail Mix \$49++
- ◆ Premium Assorted Mixed Nuts (GF, DF, VGN) \$60++

Per Dozen

- ◆ Shelled Hard-Boiled Eggs (GF, DF) \$52+
- ◆ Traditional Finger Sandwiches \$83++
- ◆ Finger Sandwiches Roulades \$99++

Individual

- ◆ Cheese Sticks and Babybel® Cheeses \$4.25++ each
- ◆ Individual Bags of Chips, Pretzels and Nuts \$5.25++ each
- ◆ Individual Yogurts (GF) \$6++ each
- ◆ Protein and Energy Bars \$7.50++ each
- ◆ Crudité Cups, Ranch Dressing \$9.50++ each
- ◆ Individual Cold Cereals and Milk \$9++ each
- ◆ Strawberry and Blueberry Yogurt Parfaits \$10++ each
- ◆ Candy Bars \$5.50++ each
- ◆ Granola and Nutri-Grain® Bars \$5.75++ each
- ◆ Assorted Ice Cream Novelties and Frozen Fruit Bars \$9++ each
- ◆ Fruit and Cheese Cups \$10++ each
- ◆ Whole Fresh Fruit (GF, DF, VGN) \$5.25++ each
- ◆ Hummus and Pita Chips \$10.50++ per person
- ◆ Fruit Kabobs and Yogurt Dip (GF) (minimum 25 pieces) \$9.50++ each
- ◆ Tortilla Chips, Tomato Salsa, Salsa Verde, Guacamole (GF, DF) \$15++ per person
- ◆ Sliced Fresh Seasonal Fruits (GF, DF, VGN) (minimum 25 guests) \$17++ per person
- ◆ Spinach or Cipollini Onion Dip \$39++ per quart



SMOOOTH JAVA JOY *

Bacon Egg and Cheese Bites
 House-Made Chocolate-Dipped Biscotti (V)
 Butter Cookies, Lemon Pound Cake (V)
 Hand-Crafted Cappuccino and Espresso
 Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
 Gourmet Selection of Teas
 Fresh Whipped Cream, Chocolate Shavings
 Cinnamon Sticks, Lemon Zest, Rock Candy Stir Sticks
\$29++ per person

HIGH PROTEIN

Almond Butter Energy Bites (GF, DF, VGN)
 Assorted Protein Bars, String Cheese
 Spicy Garlic Edamame (GF, DF, VGN)
 Deviled Eggs (GF, DF, V), Beef Sticks
 Assorted Protein Beverages
\$33++ per person

THE FRONT NINE

Trail Mix
 Build Your Own Greek Yogurt Parfaits (V)
 with Berries, Granola, Nuts, Seeds
 Avocado Toast, Tomato Bruschetta, Feta, Basil (V)
 Blueberry Oat Croquettes (V)
 Arnold Palmer Half & Half
\$33++ per person

CELEBRATING FLORIDA CITRUS

Key Lime Pie Overnight Oats (V)
 Warm Biscuits and Marmalade (V)
 Whipped Ricotta Toast (V)
 with Grapefruit and Orange Blossom Honey
 Mini Orange and Strawberry Muffins (V)
 Citrus Madeleines (V)
 Orange-Mint Fruit Infused Water
\$32++ per person

CHOC-CUTERIE

Chocolate Dipped Bacon (GF), Fudge Brownies (V)
 Chocolate Truffles (V), Dark Chocolate Bark (V)
 White Chocolate Clusters, Yogurt Pretzels
 Cold Brew Coffee
\$30++ per person

GRAPEFRUIT LEAGUE BALL PARK

Warm Mini Pretzels (V)
 Assorted Mustard, Ale Cheese Sauce
 Mini Italian Sausage, Roasted Peppers, Marinara, Provolone
 Served on a Hoagie
 Cracker Jacks®
 Assorted Ice Cream Bars
 Americana® Bottled Sodas
\$34++ per person

Specialty Break prices are based on 30 minutes of service time.

Additional \$10++ per person for each additional 30 minutes.

**Attendant(s) required, \$225 per attendant*

GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax



CHIPS AND DIP

Lavash Bread and Hummus (V)
 House Made Potato Chips and French Onion Dip (V)
 Sourdough Crackers and Brie Dip (V)
 Tortilla Chips, Guacamole, and Salsa (V)
 Shortbread Cookies and Cannoli Dip (V)
 Assorted Flavored Sparkling Water
\$28++ per person

I ME MINE ICE CREAM SHOPPE

Craft Your Own Ice Cream Sundae*
 Vanilla and Chocolate Ice Cream,
 Caramel, Strawberry and Chocolate Sauces
 Fresh Whipped Cream, Wet Walnuts, M&M Candies,
 Maraschino Cherries and Sprinkles
 A&W Root Beer Floats
\$26++ per person

THE BACK NINE

Heirloom Tomato BLT Biscuits
 Assorted Jerky
 Mini Hot Dogs (DF)
 Sauerkraut, Relish, Grain Mustard, Ketchup
 Orange Coconut and Dark Chocolate Chip Cookies (V)
 Key Lime Bars (V)
 Assorted Sports Drinks
\$33 per person

COOKIES GALORE

Sumptuous Chocolate Chip (V), Cranberry-Orange (V),
 Oatmeal Nut (V), White Chocolate Macadamia Nut (V)
 and Double Fudge (V) Cookies
 Whole, Low-Fat and Chocolate Milk
\$24++ per person

REFRESHMENTS

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
 Gourmet Tea Selection
 Assorted Regular and Diet Soft Drinks Fiji® Bottled Waters
30 Minutes - \$18++ per person
Half Day (4 hours) - \$42++ per person
Full Day (8 hours) - \$60++ per person




*Specialty Break prices are based on 30 minutes of service time.
 Extend additional 30 minutes for \$10++ per person.
 Attendant(s) required, \$225 per attendant

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BREAKFAST



DAY OF THE WEEK**\$45++ per person*****All Continental Breakfasts Include:**

*Florida Orange, Grapefruit, Cranberry and Apple Juice
Assorted Melons, Fruits, Berries (VGN)
Greek Yogurt, Almond Granola, Honey (V)
House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
Cream Cheese, Whipped Butter, Honey, Preserves
Freshly Brewed Starbucks® and Decaffeinated Coffee, Gourmet Selection of Teas*
Continental Breakfasts are Based on (1) Hour of Service

Monday

*All-Natural Oatmeal (VGN, DF), Raisins, Brown Sugar, Cinnamon, Walnuts
Warm Cinnamon Rolls (V)*

Tuesday

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
Assorted Doughnuts (V)*

Wednesday

*Buckwheat and Coconut Porridge (GF,DF,VGN), Walnuts, Cranberries
Crumb Cake (V)*

Thursday

*Quinoa & Oats (GF,DF, VGN), Toasted Coconut, Almonds, Caramelized Apples, Peanut Butter Sauce
Carrot Quick Bread (V)
Warm Cinnamon Bread Pudding (V)*

Friday

*All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar, Cinnamon, Walnuts
Sticky Buns (V)*

Saturday

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese, Chopped Bacon, Green Onion
Apple Cinnamon Monkey Bread (V)*

Sunday

*Quinoa & Oats, Toasted Coconut (GF,DF, VGN), Almonds, Caramelized Apples, Peanut Butter Sauce
Assorted Scones (V)*

*Continental Breakfasts are designed for service inside the meeting room or an adjacent pre-function foyer.
If additional seating and/or table service is required, an additional \$5.00++ per person will apply.*

By selecting an alternative day for your function, the continental breakfast menu will be priced at \$50++ per person

GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan



DAY OF THE WEEK

\$59++ per person*

All Breakfast Buffets Include:

Florida Orange, Grapefruit, Cranberry and Apple Juice
 Assorted Melons, Fruits, Berries (VGN)
 Greek Yogurt, Almond Granola, Honey (V)
 House-Baked Fruit and Cheese Danish, Croissants, Muffins and Bagels (V)
 Cream Cheese, Whipped Butter, Honey, Preserves
 Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
Breakfast Buffets are Based on (1.5) Hours of Service

Monday

All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar,
 Cinnamon, Walnuts
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Three-Cheese Blend, Fresh-Cut Chives
 Corned Beef Hash (GF,DF)
 Applewood Smoked Bacon (GF,DF)
 Country Sausage (GF,DF)
 Marble Breakfast Potatoes, Caramelized Onions (DF,VGN)
 Warm Cinnamon Rolls (V)

Wednesday

Buckwheat and Coconut Porridge (GF, DF, VGN)
 Walnuts, Cranberries
 Vanilla French Toast, Grade A Maple Syrup (V)
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Roasted Tomato Salsa, Queso Fresco
 Applewood Smoked Bacon (GF,DF)
 Chicken Sausage (GF,DF)
 Sweet & Medley Potato Hash,
 Caramelized Shallots (DF,VGN)
 Crumb Cake (V)

Tuesday

Stone Ground Grits (GF, V), Butter, Cheddar Cheese,
 Chopped Bacon, Green Onion
 Buttermilk Biscuits & Gravy
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Shaved Parmesan, Tomato Bruschetta
 Applewood Smoked Bacon (GF,DF)
 Turkey Sausage (GF,DF)
 Yukon Gold Breakfast Potatoes,
 Roasted Peppers & Onions (DF,VGN)
 Assorted Doughnuts (V)

Thursday

Quinoa & Oats, Toasted Coconut, Almonds (DF),
 Caramelized Apples, Peanut Butter Sauce
 Warm Cinnamon Bread Pudding (V)
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
 Basil Pesto, Gruyere
 Applewood Smoked Bacon (GF,DF)
 Georgia Sausage (GF,DF)
 Potato Cakes (DF,VGN)
 Carrot Quick Bread (V)

**By selecting an alternative day for your function, the breakfast menu will be priced at \$64++ per person*

Buffets require a minimum of 50 people. Fewer than 50 people, add \$7 per person

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++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax



DAY OF THE WEEK

\$59++ per person*

Breakfast Buffets are Based on (1.5) Hours of Service

Friday

*All-Natural Oatmeal (DF, VGN), Raisins, Brown Sugar,
Cinnamon, Walnuts
Gruyere & Leek Quiche (V)
Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
Roasted Mushrooms, Crumbled Goat Cheese
Applewood Smoked Bacon (GF,DF)
Country Sausage (GF,DF)
Marble Breakfast Potatoes, Caramelized Onions (DF,VGN)
Sticky Buns (V)*

Saturday

*Stone Ground Grits (GF, V), Butter, Cheddar Cheese,
Chopped Bacon, Green Onion
Blueberry & Granola Buttermilk Tart (V)
Farm-Fresh Fluffy Scrambled Eggs (GF,DF),
Marinated Olive Tapenade, Feta
Applewood Smoked Bacon (GF,DF)
Chicken Sausage (GF,DF)
Yukon Gold Breakfast Potatoes,
Roasted Peppers & Onions (DF,VGN)
Apple Cinnamon Monkey Bread (V)*

Sunday

*Quinoa & Oats (DF, VGN), Toasted Coconut, Almonds, Caramelized Apples, Peanut Butter Sauce
Avocado Toast, Pico de Gallo, Feta, Everything Seasoning (V)
Farm-Fresh Fluffy Scrambled Eggs (GF,DF), Salsa Verde, Cotija, Pickled Jalapeños
Applewood Smoked Bacon (GF,DF)
Chorizo Links (GF,DF)
Sweet & Medley Potato Hash, Caramelized Shallots (DF,VGN)
Assorted Scones (V)*



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BREAKFAST

ENHANCEMENTS

Designed as Enhancements to Breakfast Buffets and Continental Breakfasts

CHEF-ATTENDED STATIONS*

SUGAR AND SPICE CHALLAH BREAD

FRENCH TOASTS (V)

*Made-to-Order Vanilla-Spice-Battered Challah Bread,
Powdered Sugar, Cinnamon Butter, Whipped Butter,
Warm Maple Syrup*
\$15++ per person

CREPE STATION (V)

*Nutella and Crème Filled Crepes
Strawberries, Bananas, Blueberries, Toasted Almonds,
Chocolate Chips, Whipped Cream
Chocolate and Raspberry Sauces*
\$14++ per person

BREAKFAST FLATBREADS STATION

*House-Made Flatbreads
Herb Scrambled Eggs, Irish Ham, Dubliner Cheddar Cheese
Scrambled Eggs, Artichokes, Pesto, Mushrooms, St. Andre's Brie
(Fire Watch Required Indoors)*
\$16++ per person

SILVER DOLLAR PANCAKES (V)

*Made-to-Order Silver Dollar Buttermilk Pancakes, Blueberries,
Cinnamon Butter, Whipped Butter, Warm Maple Syrup*
\$14++ per person

THE CREEK OMELET STATION

*Made-to-Order Farm-Fresh Whole Eggs or Just the Whites, Irish Ham, Country Sausage, Crumbled Bacon,
Bell Pepper, Onion, Spinach, Mushroom, House Cheese Blend of Monterey Jack, Cheddar and Swiss*
\$16++ per person

BREAKFAST HANDHELDS

Minimum Order of (1) Dozen per Selection

CROISSANT SANDWICH

Fried Egg, Cheshire Bacon, and White Cheddar Cheese
\$14.50++ each

BREAKFAST CUBAN

Grilled Cuban Bread, Ham, Salami, Egg, and Cheese
\$14.50++ each

SUNRISE ENGLISH MUFFIN

Irish Ham, Egg, and Cheese
\$13.50++ each

JUST-BAKED BISCUIT

Sausage, Egg, and Cheese Biscuit
\$13.50++ each

BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Sweet Peppers, Cilantro, Jack Cheese, Salsa, and Sour Cream
\$13.50++ each

~Substitute Turkey Sausage or Vegan Protein in Any Handheld~

BREAKFAST ENHANCEMENTS

Bircher Muesli (V)
\$12++ per person

*All-Natural Oatmeal, Raisins,
Brown Sugar, Cinnamon, and Walnuts (VGN, DF)*
\$10++ per person

Smoked Cheddar Grits (GF, V)
\$9++ per person

Biscuits and Gravy
\$11++ per person

French Toast Bread Pudding (V), Maple Butter
\$13++ per person

Bacon and Cheese OR Three Cheese Egg Bites
\$11++ each

**Attendant(s) Required, \$225 per Attendant*

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Gatlin

Market-Fresh Fruit, Vanilla Yogurt and Almond Granola Parfait (V)
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF)
 Crisp Applewood Smoked Bacon and Country Sausage Links (GF,DF)
 Home-Fried Potatoes (GF,DF, VGN)
 House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake (V)
 Whipped Butter, Honey, and Preserves
 Florida Orange Juice
 Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$47++

Panzacola

Greek Yogurt Parfait, Fresh Berries, Almond Granola (V)
 Corned Beef Hash (GF)
 Poached Eggs, Green Onions, Hollandaise Sauce, Hash Brown
 House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake (V)
 Whipped Butter, Honey, and Preserves
 Florida Orange Juice
 Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$49++

Shingle Creek

Cinnamon Roll French Toast, Fresh Berries, Granola, Grade A Maple Syrup (V)
 Farm-Fresh Fluffy Scrambled Eggs (GF,DF)
 Crisp Applewood Smoked Bacon and Country Sausage Links (GF,DF)
 Home-Fried Potatoes (GF,DF)
 House-Baked Fruit and Cheese Danish, Croissants, Muffins and Coffee Cake (V)
 Whipped Butter, Honey, and Preserves
 Florida Orange Juice
 Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$52++

Mi Casa Breakfast

Avocado Toast, Pico de Gallo, Cotija, Micro Greens, Cilantro Vinaigrette (V)
 Huevos Rancheros Bowl (GF,DF)
 Mi Casa Beans, Spanish Rice, Salsa Roja, Fried Eggs, Salsa Verde, Crispy Tortilla Strips
 Mexican Sweet Breads (V)
 Florida Orange Juice
 Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas
\$52++





LUNCH



First Course (Select One)**Lobster Bisque**

Cream Sherry, Crème Fraiche, Maine Lobster

Classic Caesar Salad

*Local Baby Romaine, Olive Oil Focaccia Croutons,
Shaved Parmesan Reggiano, House Caesar Dressing*

Heirloom Tomato and Mozzarella Caprese (GF,V)

Aged Balsamic, Arugula, Grilled Fennel, Smoked Tomato Vinaigrette

Farmer's Salad (V)

*Local Mixed Greens, Heirloom Tomato, Cucumber, Focaccia Crouton,
Shredded Carrot, Radish, Honey Citrus Vinaigrette*

Entrée Selections (Select One)**Filet Mignon (GF)**

*Potato Au Gratin, Local Mushrooms,
Baby Vegetables Bordelaise*

\$84++

Beef Short Rib (GF)

*Yukon & White Sweet Potato Puree, Grilled Asparagus,
Green Onion, Parsley Puree*

\$71++

All-Natural Chicken (GF)

*Cheesy Polenta Cake, Grilled Broccoli,ini,
Parmigiana Chicken Jus*

\$68++

All-Natural Chicken Francese

*Mashed Yukon Potato, Sauteed Spinach,
White Wine Lemon Butter*

\$68++

Miso Glazed Faroe Island Salmon (GF,DF)

Purple Rice, Bok Choy

\$73++

Seared Grouper

Garden Herb Risotto, Grilled Caulilini, Lemon Butter

\$76++

**Plated lunch menus include choice of one starter, choice of one dessert, Freshly Baked Rolls and butter,
Freshly Brewed Starbucks® Decaffeinated Coffees, Gourmet Selection of Teas, and Freshly Brewed Iced Tea.**

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Dessert Options (Select One)

Key Lime Pie (V)

Vanilla Whipped Cream, Fresh Berries and Raspberry Coulis

Carrot Cake (V)

Cream Cheese Icing and Caramel Sauce

Dark Chocolate Mousse (V)

Chocolate Cake, Raspberry Sauce

Vanilla Bean Cheesecake (V)

Strawberry Coulis, Strawberries

Strawberry Charlotte (V)

Strawberry Cake, Vanilla Bean Mousse

Mixed Berry Streusel Tart (V)

*Frangipane, Mixed Berry Filling,
Toasted Almonds, Raspberry Coulis*



DAY OF THE WEEK**\$77++ per person*****Lunch Buffets Based on (1.5) Hours of Service****MONDAY****Shingle Creek Farmhouse**

*Farmers Salad, Radish, Grilled Asparagus, Broccolini,
Cucumber, Heirloom Tomato, Lemon Pecorino Vinaigrette (GF,V)
Roasted Beet Salad, Soft Goat Feta, Pistachio and Pumpkin Seed Dukkah, Grain Mustard Citrus Dressing (GF,V)
Marinated Tomato and Burrata, Extra Virgin Olive Oil Toasted Baguette (GF, V)
Freshly Baked Rolls and Butter*

*Roasted Lake Meadows Chicken, Parmesan Chicken Jus, Roasted Wild Mushrooms, English Pea Puree
Seared Local Grouper, Fennel Butter (GF)
Red Wine Beef Short Ribs, Garden Herb Gremolata (GF, DF)
Orecchiette Pasta Mac & Cheese, Buttered Biscuit Crumb (V)
Seasonally Roasted Farm Vegetables (GF, DF, VGN)
Southern Farm Inspired Desserts (V)*

Additional \$4++ per person: Creamy Tomato Bisque (GF,V), Sourdough Grilled Cheese Bites (V)

TUESDAY**A Land Remembered**

*Chilled Gulf Shrimp, Horseradish Cocktail, Lemon (GF, DF)
Seared Beef Striploin Carpaccio, Black Garlic Soy, Shaved Radish, Extra Virgin Olive Oil, Grilled Baguette
Steakhouse Wedge, Heirloom Tomato, Smoked Bacon, Bleu Cheese, Ranch Dressing (GF)
Heirloom Tomato and Mozzarella, Extra Virgin Olive Oil, Sea Salt (GF, V)
Freshly Baked Rolls and Butter*

*Grilled Steak Tips, Roasted Mushrooms, White Shoyu Butter
Grilled Herb Marinated Chicken Breast (GF,DF)
Seared Snapper, Roasted Caulilini, Sweet Potato Puree (GF)
Creamed Spinach and Baby Greens (GF,V)
Loaded Baked Potato (GF,V,DF) Green Onion, Bacon, Butter, Sour Cream, Aged Cheddar
Grilled Asparagus, Hollandaise (GF, V)
Steakhouse Inspired Desserts (V)*

Additional \$4++ per person: Lobster Bisque, Crème Fraiche, Chopped Lobster

All Lunch Buffets Include:

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea

**By selecting an alternative day for your function, the lunch menu will be priced at \$87++ per person*

Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person

GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax



DAY OF THE WEEK**\$77++ per person*****Lunch Buffets Based on (1.5) Hours of Service****WEDNESDAY****Mediterranean***Mediterranean Salad Bar**Baby Romaine, Baby Medley Tomatoes, Kalamata Olives, Cucumbers, Feta, Shaved Red Onion, Artichokes, Croutons**Greek Vinaigrette, Herb and Yogurt Dressing**Asparagus & Cous Cous Salad, Lemon & Mint Vinaigrette (DF, VGN)**Build Your Own Gyro**Greek Yogurt Marinated Chicken, Oregano, Lemon (GF), Grilled Flank Steak (GF,DF), Falafel (V)**Lemon Hummus, Tzatziki, Cucumber, Roasted Chickpeas, Goat Feta, Sliced Tomatoes, Shredded Lettuce, Warm Pita**Harissa Spiced Mahi Mahi, Stewed Tomatoes, Capers, Parsley (GF,DF)**Lemon Wild Rice, Toasted Pine Nuts, Roasted Leeks (GF,DF)**Grilled Vegetables, Roasted Eggplant, Artichokes, Crispy Garbanzo Beans (GF, DF, VGN)**Mediterranean Inspired Desserts***Additional \$4++ per person:** *Lentil & White Bean Soup (GF,DF)***THURSDAY****Cala Bella***Baby Kale Caesar, Shaved Parmesan, Olive Oil Parmigiana Crouton, Caesar Dressing**Panzanella Salad, Croutons, Marinated Tomatoes, Fresh Mozzarella, Frisée, Arugula, Onions, Prosciutto, Torn Basil**Cassarecce Pasta Salad, Creamy Feta Vinaigrette, Radish, Grilled Rapini, Artichoke (V)**Focaccia (V), Butter**Cala Bella Meatballs, San Marzano Tomato Sauce**Chicken Marsala, Roasted Mushrooms (DF)**Grilled Pompano Beach Swordfish, Eggplant Caponata, Lemon Gremolata, Preserved Lemon (GF)**Toasted Farro and Bulgur Risotto, Aged Parmesan**Ras El Hanout Roasted Vegetables (GF,VGN)**Italian Style Desserts (V)***Additional \$4++ per person:** *Italian Sausage and Borlotti Bean Soup with Greens (GF,DF)***All Lunch Buffets Include:***Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea***By selecting an alternative day for your function, the lunch menu will be priced at \$87++ per person**Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person**GF—Gluten Free • DF—Dairy Free • V—Vegetarian • VGN—Vegan**++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax*

DAY OF THE WEEK**\$77++ per person*****Lunch Buffets Based on (1.5) Hours of Service****FRIDAY****Latin***Chipotle Quinoa Salad, Black Beans, Red Pepper, Cilantro, Chipotle Avocado Vinaigrette (GF,DF,VGN)**Royal Red Shrimp Ceviche, Leche De Tigre (GF,DF)**Mexican Street Corn Salad Roasted Poblano, Cotija Cheese, Chili, Citrus Crema (GF,V)**Street Tacos**Served with Corn Tortillas**Chicken (GF), Beef Barbacoa (GF,DF), Ft. Pierce Swordfish (GF,DF),**Toppings to Include: Pico De Gallo, Salsa, Guacamole, Sour Cream, Jalapeños,**Cilantro, Lime, Chopped Onion, Queso Fresco, Tortilla Chips**Beef Empanadas, Rocoto Aioli**Poblano Rice (GF,VGN)**Mi Casa Beans (GF,DF)**Desserts with a Latin Flair (V)***Additional \$4++ per person:** *Linguica and Potato Soup (GF, DF), Brazilian Cheese Breads (V)***SATURDAY****Floribbean***Butter Lettuce, Radicchio, Tomato, Watermelon Radish, Celery, Hearts of Palm, Blood Orange Dressing (GF, DF, VGN)**Green Bean Salad, Blackened Cauliflower, Roasted Carrots, Shaved Fennel (VGN)**Potato Salad (V, GF, DF)**Mini Biscuits and Butter**Pressed Cuban Sandwiches**Lake Meadows Jerk Rub Chicken, Pan Jus, Green Tomato Chow Chow (GF,DF)**Shrimp and Andouille Sausage with Logan Turnpike Grits, Pepper Relish, Hot Sauce Bar**Mojo Flank Steak (GF, DF)**Whipped Potato and Boniato (GF, V)**Orange Zest Roasted Carrots (GF, DF, VGN)**Signature Desserts (V)***Additional \$4++ per person:** *Sweet Corn and Conch Chowder***All Lunch Buffets Include:***Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea***By selecting an alternative day for your function, the lunch menu will be priced at \$87++ per person**Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person**GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan***++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax**

DAY OF THE WEEK**\$77++ per person*****Lunch Buffets Based on (1.5) Hours of Service****SUNDAY****18 Monroe Deli***Lake Meadows Chicken Noodle Soup (DF)**Deli Style Potato Salad (GF,V)*

Salad Bar to Include: Mixed Greens, Baby Tomatoes, Cucumber, Carrots, Grilled Broccoli, Shaved Onions, Roasted Beets, Kalamata Olives, Chickpeas, Three Cheese Blend, and Feta Buttermilk Ranch, White Balsamic Vinaigrette, and Caesar Dressings
House-Made Salt-and-Vinegar Potato Chips

*Hot Pastrami on Rye Bread, Whole-Grain Mustard**Display of Boars Head Deli Meats to Include:**Oven-Roasted Turkey Breast, Honey-Cured Ham, Roast Beef and Genoa Salami**Display of Cheeses to Include:**Swiss, American, Smoked Gouda and Provolone,**Angel Hair Iceberg Lettuce and Vine-Ripe Tomatoes*

Relish Tray of Banana Peppers, Kosher Pickles, Pickled Tomatoes, Pepperoncini, Peppadews, Mustard, Deli Mustard, Mayonnaise and Horseradish Cream

*Artisan Deli Breads**18 Monroe Deli Dessert Selection***All Lunch Buffets Include:**

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas, and Freshly Brewed Iced Tea

The Sunday 18 Monroe Deli Lunch Buffet can be used any day of the week for the same price.

Buffets require a minimum of 50 people. Fewer than 50 people, add \$9 per person

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TOUR LUNCHESES**\$57****Select Up to THREE Per Function****PAR**

*Oven-Roasted Turkey and Shaved Ham, Provolone Cheese Lettuce and Tomato,
Red Pepper Mayonnaise, Hoagie Roll*

EAGLE

*Chilled Herbed Breast of Chicken Arugula, Pepper Jack Cheese,
Oven-Dried Tomatoes Olive Tapenade on Schiacciata Italian Bread*

BIRDIE

*Shaved Roast Beef, Genoa Salami and Provolone Cheese,
Watercress, Vine-Ripe Tomatoes, Horseradish Mayonnaise, Pretzel Roll*

ALBATROSS (V)

*Greek Salad, Herb Wrap, Romaine Hearts, and Baby Spinach Hummus,
Oven-Roasted Tomatoes, Feta Cheese, Cucumbers Kalamata Olives,
Banana Peppers, Olive Oil and Balsamic Drizzle*

BOGEY (GF)

*Citrus Grilled Chicken Breast, Spring Greens, Napa Slaw, Carrots,
Watermelon Radish, Cucumbers, Green Onions, Edamame, Sesame Seeds, Ginger Lime Dressing*

HOLE IN ONE (VGN)

*Roasted Red Pepper Hummus, Grilled Vegetables, Spicy Cucumbers,
Crunchy Onions, Spinach, Arugula, Whole Wheat Wrap
Deep River Kettle Chips (GF,DF,VGN), Marinated Five Bean Salad (GF,DF,VGN), and Pear (GF, DF,VGN)*

SELECT ONE Per Category To Include with All Tour Lunches*:**Salads**

*Quinoa Salad (GF, V)
Fresh Strawberries and Blueberries (GF, DF, VGN)
Marinated Five Beans (GF, DF, VGN)*

Snacks

*Deep River Kettle Chips (GF, DF, VGN)
Terra Chips (GF, DF, VGN)
Red Delicious Apple (GF, DF, VGN)*

Dessert

*Whole-Grain Gourmet Cookie (V)
Vanilla Bean Cheesecake (V)
Florida Key Lime Pie Cup (V)
KIND Bar (GF)
Pear (GF, DF, VGN)*

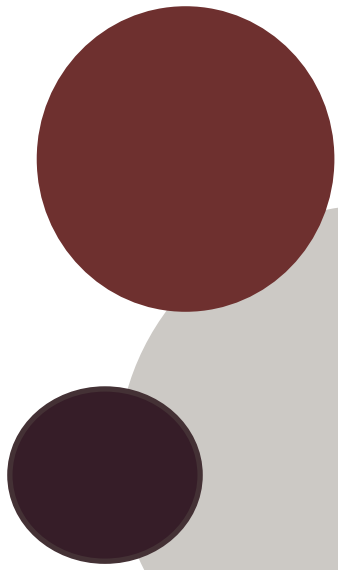
**Vegan Sides Included with Vegan Tour Lunch*

*All Lunches include Dinnerware Packets, Napkins and Condiments.
Tour Lunches are designed for off-premises events or group departures.
Tour Lunches Requiring Seating and/or Table Service will be Charged an Additional \$7++ per person.
Beverages Available on Consumption Basis.*

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DINNER



First Course (Select One)**Classic Caesar**

Local Baby Romaine, Olive Oil Focaccia Croutons,
Shaved Parmesan Reggiano, House Caesar Dressing

Iceberg Wedge (GF)

Sweet Grass Dairy Bleu, Benton's Slab Bacon,
Drunken Baby Tomato, Herb Buttermilk Dressing

Harvest Farmers Salad (GF,V)

Local Greens, Radish,
Grilled Asparagus and Broccoli, Fava Bean,
English Pea Puree, Cucumber, Sweet Onion,
Toasted Sunflower Seeds, Creamy Feta,
Preserved Lemon Vinaigrette

Baby Kale Salad (GF,V)

Seasonal Squash, Candied Pistachios,
Pickled Golden Raisins, Roasted Brussel Sprouts,
Gorgonzola Cheese, Apple Cider and Maple Vinaigrette

Heirloom Tomato and Burrata Salad (GF,V)

Aged Balsamic, Arugula, Grilled Fennel,
Smoked Tomato Vinaigrette

Roasted Baby Beets (GF,V)

Golden Beet and Citrus Puree, Whipped Ricotta,
Local Hydroponic Greens,
Arugula, Toasted Hazelnut Dukkah, Florida Honey,
Pink Grapefruit Vinaigrette

Second Course Enhancement Options**Coriander Crusted Yellowfin Tuna (GF,DF)**

Caper Berry, Castelvetrano Olive, Avocado Puree, Fennel & White Balsamic
\$13++

Seared A5 Wagyu Beef Carpaccio (DF)

Pickled Mustard Seeds, Hardwood Smoked Soy, Shaved Radish, Cured Egg Yolk, Focaccia Toast
\$16++

Gulf Shrimp Cocktail (GF,DF)

Horseradish, Cocktail Sauce, Lemon
\$13++

**All plated dinner menus include choice of one starter, choice of one dessert, Freshly Baked Rolls and butter,
Freshly Brewed Starbucks® Decaffeinated Coffees and Gourmet Selection of Teas.**

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Entrée Selections**Peppercorn Crusted Filet of Beef (GF)**

Crème Fraiche Potato Puree, Local Mushrooms,
Asparagus, Bone Marrow Sauce

\$135++

Grilled New York Strip (GF)

Golden Cauliflower Puree, Roasted Sweet Fingerlings,
Cipollini Onions, Green Beans, Steak Butter

\$126++

Slow Cooked Beef Short Rib (GF)

Potato and Celeriac Puree, Glazed Root Vegetables,
Horseradish Gremolata, Red Wine Reduction

\$118++

All-Natural Chicken

Roasted Garlic Mashed Potatoes, Confit Leeks, Fried Brussels,
Truffle Chicken Jus

\$99++

Joyce Farms Chicken Saltimbocca

Baby Spinach, Local Mushrooms, Potato Puree,
Prosciutto, Crisp Sage

\$107++

Grilled Faroe Island Salmon

Cous Cous Risotto, Fava and Lima Beans,
San Marzano Brodo, Romanesco

\$113++

Chilean Sea Bass (GF)

White Lentil Risotto, Squash, Romanesco, Roasted Cauliflower,
Pistachio Crunch, Meyer Lemon Butter Sauce

\$130++

Blackened Pompano Beach Swordfish

Sweet Corn Succotash, Green Beans,
Andouille Sausage, Tarragon Oil

\$119++

**All Plated Dinner Menus Include Choice of One Starter, Choice of One Dessert, Freshly Baked Rolls and Butter,
Freshly Brewed Starbucks® Decaffeinated Coffees and Gourmet Selection of Teas**



Duo Entrée Selections

Peppercorn Crusted Filet of Beef, Bone Marrow Sauce
Butter Poached Maine Lobster Tail, Beurre Blanc Duo (GF)
 Crème Fraiche Potato Puree, Local Mushrooms, Asparagus
\$175++

Chilean Sea Bass, Meyer Lemon Butter Sauce
Brown Butter Seared Day Boat Scallops Duo (GF)
 White Lentil Risotto, Romanesco, Roasted Cauliflower, Pistachio Crunch
\$161++

Slow Cooked Beef Short Rib, Red Wine Reduction
Grilled Gulf Shrimp, Lemon Butter Duo (GF)
 Potato and Celeriac Puree, Glazed Baby Roots, Horseradish Gremolata
\$150++

Grilled New York Strip, Steak Butter
All-Natural Chicken Breast, Parmesan Chicken Jus Duo (GF)
 Golden Cauliflower Puree, Roasted Sweet Fingerlings, Cipollini Onions, Green Beans
\$148++

Dessert Options (Select One)

Dark Chocolate Pecan Turtle Tart (V)
 Caramel and Milk Chocolate Pecan Filling

Tropical Pavlova (GF, V)
 Passion Fruit Curd, Vanilla Bean Whipped Ganache, Mango Popping Pearls, Fresh Fruit

Banana Chiboust Torte (V)
 Dark Chocolate Cake, Caramelized Bananas, Caramel Sauce

Tiramisu Cheesecake (V)
 Coffee-Soaked Ladyfinger Sponge, Marsala Wine Cheesecake, Vanilla Bean Whipped Mascarpone

White Chocolate Mousse Dome (V)
 Seasonal Fruit Center, Chocolate Crunch Bottom

Pistachio Raspberry Mousse Cake (V)
 Pistachio Nougatine Cremieux, Candied Pistachios

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Dinner Buffets Based on (2) Hours of Service

Smoke on the Creek

*Burnt Ends Chili (GF,DF),
Sour Cream, Chives, Three Cheese Blend
Southern Style Coleslaw (GF,V)
Marble Potato Salad, Pecorino,
Chopped Bacon, Boiled Egg (GF)
Pasta Salad, Kalamata Olives, Cucumbers, Tomatoes,
Peppers, Smoked Tomato Vinaigrette (V,DF)
Grilled Vegetables, Roasted Peppers, Pickled Peppers,
Green Goddess Dressing (GF,V)
Jalapeño Corn Bread, Honey Butter (V)
CARVING STATION*
Black Angus Smoked Beef Brisket (GF,DF)
Slow Smoked Pulled Pork (GF,DF)
BBQ Rubbed Chicken (GF,DF)
Assorted BBQ Sauces:
Carolina, Alabama White, Texas, Kansas City
Cajun Spiced Shrimp, Lemon Garlic Butter (GF)
Ranch Style Pinto Beans, Bourbon and Molasses (GF,DF)
Collard Greens (GF)
Chef's Choice of Desserts (V)*

\$162++

Creek Luau

*Banrai Sushi Display: Nigiri and Maki Rolls (GF)
Wasabi, Soy Sauce, and Pickled Ginger
(Based on 3 Pieces Per Person)
Mixed Greens, Edamame, Shredded Carrots,
Bean Sprouts, Shaved Radish, Cucumbers,
Crispy Wonton Strips, Miso & Ginger Dressing (DF,VGN)
Tuna Tataki, Seaweed Salad, Ponzu,
Green Onion Vinaigrette (DF)
Dim Sum
Pork Pot Sticker, Shrimp Shumai, Vegetable Spring Roll
(Based on 3 Pieces Per Person)
CARVING STATION *
Karlua Whole Smoked Pig
Hawaiian Sweet Rolls, Macadamia Sesame Slaw,
Hawaiian BBQ Sauce, Huli-Huli Sauce,
Toasted Sesame Dressing
Miso Marinated Chilean Seabass (DF)
Teriyaki & Sesame Glazed Chicken (DF)
Korean Barbecue Short Ribs, Grilled Green Onions (DF)
Coconut Jasmine Rice (GF,VGN)
Stir Fried Vegetables,
Local Mushrooms, Edamame (DF,VGN)
Chef's Choice of Desserts (V)*

\$169++

All Dinner Buffets Include:

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas

Buffets require a minimum of 50 people. Fewer than 50 people, add \$11 per person

**Attendant(s) Required, \$225 per Attendant*

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Dinner Buffets Based on (2) Hours of Service

Seafood Boil

Bay Scallop & Corn Chowder
German Style Potato Salad (GF,DF)
*Heirloom Tomato Salad, Cucumbers, Feta Cheese,
 Pickled Onions (GF,V)*
Peel and Eat Shrimp Cocktail (GF,DF)
Cocktail Sauce and Lemons
Freshly Baked Rolls, Corn Bread, and Butter
*PEI Mussels, Lemon and White Wine Butter,
 Leeks, Fresh Tomato (GF)*
Lemon and Garlic Grilled Chicken (GF,DF)
Seafood Boil (GF)
*Lobster, Jumbo Shrimp, Clams, Andouille Sausage,
 Marble Potatoes, Corn, Roasted Garlic Butter*

CARVING STATION*
New York Strip (GF,DF)
*Potato Puree, Local Mushrooms, Chimichurri,
 Horseradish Cream*

Seared Florida Grouper (GF)
Grilled Artichokes, Baby Tomatoes, Lemon Garlic Butter

Green Beans, Parmesan, Crispy Garlic (GF, V)

Chef's Choice of Dessert (V)

\$172++

Down South

*Southern Hummus- Boiled Peanut Hummus (GF,DF,VGN),
 Black Eye Pea Hummus (GF,DF,VGN)*

*Pimento Cheese, Marinated Green Tomatoes,
 B&B Pickles, Drunken Mustard, Deviled Eggs*

Toasted Pretzel Bread, Sourdough

Market Style Southern Cobb Salad
*Chopped Greens, Bacon, Chopped Egg, Bleu Cheese,
 Cucumber, Tomato, Green Onion, Toasted Pecans,
 Black Eyed Peas & Grilled Corn, Chopped Avocado,
 Sourdough Croutons, Dijon Vinaigrette*

Freshly Baked Rolls and Butter

Gulf Shrimp and Andouille Sausage, Stone Ground Grits (GF)
*Salsa Verde, Cheddar, Chopped Bacon,
 Chimichurri, Assorted Hot Sauce*

Boneless Buttermilk Fried Chicken
Carolina BBQ, Alabama White, Buffalo Sauce

Slow Smoked Spareribs (GF,DF)

Blackened Salmon, Chow-Chow, Pickled Okra (GF,DF)

*Hoppin' John, Smoked Ham Hock,
 Carolina Gold Rice, Pepper Relish (DF)*

Jalapeño Corn Pudding (V)

Braised Collard Greens (GF)

Chef's Choice of Dessert (V)

\$159++

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RECEPTION



**Minimum of 50 Pieces Each Selection
Priced Per Piece**

Cold Selection

<i>Crostini, Hummus, Marinated Tomatoes, Crispy Chickpeas, Pine Nuts (DF, VGN)</i>	\$9.50++
<i>Focaccia, Olive Tapenade, White Shoyu Mushrooms, Seaweed Salad (DF, VGN)</i>	\$9.50++
<i>Mini Avocado Toast, Salsa Verde, Pumpkin Seeds, Micro Greens (DF, VGN)</i>	\$9.50++
<i>Golden Baby Beet, Whipped Ricotta, Pistachio Gremolata (GF, V)</i>	\$8.50++
<i>Mushroom Toast, Local Mushrooms, Sherry Wine, Stracciatella (V)</i>	\$9.50++
<i>Corn Bread, Brie Cheese, Apple Butter, Caramelized Pears (V)</i>	\$9.50++
<i>Compressed Watermelon and Soft Goat Feta, Garden Mint (GF, V)</i>	\$9.50++
<i>Labneh, Roasted Squash, Pine Nut, Chickpeas, Grilled Naan (V)</i>	\$9.50++
<i>Grilled Focaccia, Burrata, Tomato Bruschetta (V)</i>	\$9.50++
<i>Deviled Eggs, Dijon Aioli, Cured Egg Yolk, Caviar (DF, GF)</i>	\$9.50++
<i>Pastrami Smoked Salmon, Pumpernickel, Lemon Caper Cream Cheese, Chives</i>	\$10.50++
<i>Chilled Shrimp BLT Profiterole</i>	\$10.50++
<i>Tuna Poke Taco, Crisp Wonton, Avocado (DF)</i>	\$11.50++
<i>Lobster Roll, Shaved Lettuce, Toasted Brioche (DF)</i>	\$11.50++
<i>Mini Buttermilk Biscuits, Pimiento Cheese, Marinated Green Tomato, Aged Country Ham</i>	\$9.50++
<i>Seasonal Fruit and Aged Country Ham (GF)</i>	\$10.50++

Hot Selection

<i>Vegetable Spring Roll, Thai Sweet Chili (DF, VGN)</i>	\$9.50++
<i>Mini Grilled Cheese, Sourdough, Aged Cheddar and Gruyere (V)</i>	\$9.50++
<i>Falafel, Tzatziki (V)</i>	\$9.50++
<i>Potato Pancake, Crème Fraiche, Smoked Trout Roe</i>	\$10.50++
<i>Crab Cake, Old Bay Remoulade</i>	\$11.50++
<i>Bacon Wrapped Scallops (GF, DF)</i>	\$11.50++
<i>Barbecue Bacon Wrapped Shrimp (GF, DF)</i>	\$11.50++
<i>Middle Eastern Beef Dumpling, Sumac, Garlic Yogurt, Tomato Broth</i>	\$10.50++
<i>Firecracker Bacon-Wrapped Chicken (GF, DF)</i>	\$9.50++
<i>Bacon Wrapped Dates (GF, DF)</i>	\$9.50++
<i>Beef Empanadas, Salsa Verde (DF)</i>	\$10.50++
<i>Chicken Empanadas</i>	\$9.50++
<i>Birria Taco, Three Chile Reduction</i>	\$10.50++
<i>Pork Pot Stickers, Chile Crunch, Soy (DF)</i>	\$10.50++
<i>Fried Chicken Bites, Honey Seared Corn Bread, Bourbon Barrel Maple Butter, Chicken Gravy</i>	\$9.50++
<i>Cheese and Jalapeño Arepa, Guasacaca (V)</i>	\$9.50++
<i>Mushroom Arancini (V)</i>	\$9.50++
<i>Lasagna and Meatball, San Marzano, Herb Ricotta</i>	\$11.50++

Butler Passed Hors d'oeuvre selections will result in a fee of \$55+ per server, per hour.

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Reception Displays Based on (1.5) Hours of Service

Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

Domestic Cheese Board,

Hand Picked from Domestic Dairy Farms

Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese
Jasper Hill Farm, Greensboro, VT

Alpha Tolman, Alpine Style Cow's Milk Cheese
Jasper Hill Farm, Greensboro, VT

Two Year Aged Cheddar, Traditional New England Style

Grafton Village Cheese Co. Grafton, VT

Humboldt Fog, Soft Ripened Goat Cheese

Cypress Grove Creamery, Arcata, CA

Local Honeycomb, Assorted Jams & Spreads,
Marcona Almonds, Assorted Crackers and Breads

\$30++

Charcuterie Display

Domestic and International Cured Meats, Smoked Sausages, Pate

Pickled Green Tomatoes, Marinated Olives, Pickled Peppers,

Grilled Artichokes, Pistachios, Mustards, Gherkins,

Drunken Tomatoes, Assorted Crackers & Breads

\$33++

Farmers Market (V)

Grilled Vegetables and Crudités,

Sliced Heirloom Tomatoes and Maldon Sea Salt,

Fava Bean Hummus, Olives, Marinated Tomatoes, Soft Goat Feta,

Pimiento Cheese, Stracciatella,

Pickled Vegetables, Bread and Butter Pickles, Pepper Relish,

Flatbreads, Pita Chips, Breadsticks, Cracker Bread

\$28++



Chilled Seafood Display (GF)

Minimum 25 persons

Jumbo Gulf Shrimp (three per person)

Crab Claws (two per person)

Lobster Tail (one per person)

Grilled Octopus Ceviche, Smoked Salmon, Tuna Poke,

Smoked Fish Dip and Crackers,

Lemons, Assorted Hot Sauce, Cocktail Sauce,

Whipped Dill Crème Fraiche

\$54++

Banrai Sushi Display

Handcrafted Rolls, Nigiri, and Maki

Wasabi, Soy, Pickled Ginger

(Based on Four Per Person)

\$37++

Salad Display

Local Mixed Greens and Romaine

Chickpeas, Roasted Beets, Cucumbers, Black Beans & Corn,

Shaved Radish, Tomatoes, Roasted Broccoli,

Chopped Eggs, Candied Bacon, Focaccia Croutons,

Shaved Parmesan, Three Cheese Blend,

Corn Vinaigrette and Parmesan Peppercorn Dressing

Tomato and Mozzarella Salad

\$25++

Fresh From the Hearth

House-made to Include

Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche,

Brazilian Cheese Bread, Sourdough, Croissants

Assorted Jams and Preserves, Local Honey, Whipped Butter,

Herb Crème Fraiche

\$15++

Reception Displays Based on (1.5) Hours of Service

Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

Dim Sum*

Pork Pot Sticker (DF), Shrimp Shumai (DF)
 Beef Momo (DF), Vegetable Spring Roll (DF, VGN)
 Crispy Chicken Bao Bun, Pickled Cucumber
 and Onions, Gochujang (DF) Cilantro and Peanut Pesto
 Spicy Garlic Edamame (DF, VGN)

\$30++

Taste of Tobias Sliders (Select Three)*

Crab Cake, Cajun Remoulade,
 Horseradish B&B Pickles, Arugula (DF)
 Black Angus Burger, Dijon Aioli, Bacon & Sauteed Onions,
 Jalapeño Queso, Dill Pickles
 Pulled Pork, Southern Style Slaw,
 Garlic Pickle Chips, Carolina BBQ (DF)
 Falafel, Hummus, Pickled Cucumbers, Feta, Tahini Slaw (V)

\$32++

The Smokehouse *

Carved Beef Brisket (GF,DF)
 Pulled Pork (GF,DF)
 Smoked Links (GF, DF)
 Carolina BBQ and Kansas City BBQ Sauces
 Coleslaw (GF,DF,V)
 Corn Bread and Butter (V)

\$40++

Stone Fired Pizza*

(Firewatch Required Indoors)

Margherita...San Marzano Tomato, Buffalo Mozzarella,
 Garden Basil (V)
 Funghi...Local Mushrooms, Herb Ricotta, Garlic Oil,
 Three Cheese Blend (V)
 Butcher Pie...Pepperoni, Italian Sausage

\$33++

Street Taco (Select Three) *

Served on Corn Tortillas

Birria Taco, Three Chile Reduction (GF)
 Adobo Chicken, Shaved Radish, Salsa Verde,
 Queso Fresco, Cilantro Crema (GF)
 Chili Rubbed Shrimp Taco, Guasacaca,
 Roasted Garlic Slaw, Cotija (GF)
 Blackened Mahi, Marinated Cabbage, Pico de Gallo,
 Cilantro Lime Crema (GF)
 Chili Rubbed Vegetables, Crispy Chickpeas, Smashed Avocado,
 Refried Black Beans, Salsa Roja (GF, VGN)

\$36++

All-American Grilled Cheese*

Slow Roasted Tomato Bisque (V)
 Three Cheese, Cheddar Fontina, Provolone (V)
 Bacon, Marinated Tomatoes, Pimiento Cheese
 Ham, Gruyere, Multigrain Bread

\$29++

Cala Bella Pasta (Select Two)*

Rigatoni Short Rib Bolognese
 Semolina Gnocchi, Bacon, Peas, Garlic Cream
 Linguini and Clams, White Wine and Garlic, Extra Virgin Olive Oil
 Cassarecce, Lentil Bolognese, Braised Tuscan Kale,
 Roasted Mushrooms (DF, VGN),
 Crushed Pepper, Pecorino and Parmigiana Blend, Stracciatella,
 Focaccia Rolls

\$35++

Low Country Gulf Shrimp Boil

Marble Potatoes, Corn, Andouille Sausage, Garlic Butter

\$31++

*Attendant(s) Required at \$225 each

GF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan

++ Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax



Reception Displays Based on (1.5) Hours of Service
Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

Carving Stations

Black Garlic Rubbed Beef Tenderloin* (GF)

Parmesan Risotto, Local Mushrooms, Bone Marrow Sauce
(Serves 25)
\$825++

Herb Crusted Prime Rib* (GF)

Potato Puree, Au Jus, Horseradish Cream
(Serves 40)
\$1025++

Slow Smoked Beef Brisket* (GF)

Corn Pudding, Crisp Onions, Assorted Barbecue Sauces
(Serves 30)
\$625++

Sea Salt and Cracked Pepper Crusted Beef Picanha* (GF)

Brazilian Rice and Beans, Salsa Molho a Campanha
(Serves 15)
\$265++

Herb Roasted Turkey* (GF)

Sourdough Stuffing, Sage Gravy, Cranberry Orange Jam
(Serves 40)
\$525++

Korean BBQ Pork Belly* (DF)

Kimchi Fried Rice, Gochujang Glaze
(Serves 50)
\$500++

Blackened Mahi Mahi* (DF, GF)

Coconut Rice, Yellow Curry, Lemongrass
(Serves 40)
\$1050++

Whole Local Berkshire Hog* (DF, GF)

Assorted Barbecue Sauces, Cole Slaw
(Serves 100)
\$29++ per person

**Attendant(s) Required at \$225 each*

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Reception Displays Based on (1.5) Hours of Service

Reception Stations and Displays Designed to be Served in Conjunction with Additional Items

Hand Crafted Chocolates and Bark Display (V)

*Handmade Grand Marnier, Chambord, and Espresso Truffles
Sea Salt and Almond Chocolate Bark, Pistachio, Cranberry and Coconut Bark,
White Chocolate, Roasted Macadamia, and Candied Orange
Bourbon Crème, Pistachio and Key Lime Bonbons*

\$17++

Viennese Display (V)

*Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli,
Key Lime Panna Cotta, Chocolate Amaretto Blondies*

\$19++

From the South (V)

*Seasonal Cobbler, Coconut Bread Pudding with Anglaise
Chocolate Pecan Tarts, Banana Pudding, Red Velvet Cake*

\$18++

Mi Casa Desserts (V)

*Vanilla Flan, Tres Leches, Rice Pudding
Churros, Warm Chocolate Sauce*

\$17++

S'mores Station (V)

*Classic, Strawberry, Espresso Marshmallows
Chocolate and White Chocolate Bars
Graham Crackers, Chocolate Chip Cookies*

\$18++

Bars and Bites (V)

*Lemon & Pecan Bars
Caramel Brownies, Cheesecake
Macarons, Assorted Cupcakes, Chocolate Almond Crème Shots
Mini White Chocolate & Raspberry Mud Cakes*

\$25++

Gourmet Coffee Station (V)

*Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Fresh Whipped Cream, Shaved Chocolate,
Cinnamon Sticks, Lemon Zest and Rock Candy Sticks
Gourmet Tea Selection*

\$20++



Reception Displays Based on (1.5) Hours of Service*Reception Stations and Displays Designed to be Served in Conjunction with Additional Items***Sundae Funday*** (GF, V)

Local Ice Cream Selection
 Brandied Cherries, Cocoa Nibs, Chopped Peanuts,
 Vanilla Bean Whipped Cream,
 Chocolate and Caramel Sauce
 Chocolate Chip Cookies, Brownies, Waffle Bowls
\$24++

Cannoli Station*

White & Dark Chocolate Dipped Cannoli
 Toasted Pistachios, Chocolate Chips, Caramel Crispearls
\$19++

Toffee Pudding with Ice Cream*

Warm Toffee Pudding
 Butter Rum Sauce, Creamy Vanilla Ice Cream
\$18++

Crepe Station*

Nutella & Crème Filled Crepes
 Strawberries, Bananas, Blueberries, Toasted Almonds, Chocolate Chips, Whipped Cream
 Chocolate and Raspberry Sauces
\$25++

Smooth Java Station* (V)

Coffee Cake Biscotti, Hand Dipped in Chocolate
 Cappuccino, and Espresso (Made to Order)
 Freshly Brewed Starbucks®, Regular and Decaffeinated Coffee
 Assorted Flavored Syrups, Fresh Whipped Cream, Shaved Chocolate, Cinnamon Sticks
 Gourmet Tea Selection
\$30++

Attendant(s) Required at \$225 eachGF—Gluten Free • DF— Dairy Free • V—Vegetarian • VGN—Vegan***++** Denotes 26% Taxable Service Charge and 6.5% Florida Sales Tax



BAR SERVICE



HOSTED BAR – BY THE HOUR

<i>Per Person</i>	<i>Premium</i>	<i>Deluxe</i>
1 Hour	\$35++	\$38++
2 Hours	\$45++	\$48++
Additional Hours	\$15++	\$18++

HOSTED BAR – BY-THE-DRINK CONSUMPTION

- Premium Brands - \$14++*
- Deluxe Brands - \$16++*
- Select Wines - \$13++*
- Cognacs and Cordials - \$17++*
- Domestic Beer - \$10++*
- Imported Beer - \$11++*
- Hard Seltzer - \$12++*
- Soft Drinks - \$8.25++*
- Mineral Water - \$9++*

PREMIUM BRAND LIQUORS

- ABSOLUT® VODKA
- BEEFEATER® GIN
- BACARDI® RUM
- JOHNNIE WALKER® RED SCOTCH
- MAKER'S MARK® BOURBON
- CROWN ROYAL® WHISKY
- JOSE CUERVO® GOLD TEQUILA

DELUXE BRAND LIQUORS

- GREY GOOSE® VODKA
- TITO'S® VODKA
- AVIATION® GIN
- PAPA'S PILAR® DARK RUM
- JOHNNIE WALKER® BLACK SCOTCH
- KNOB CREEK® BOURBON
- CROWN ROYAL® RESERVE WHISKY
- PATRÓN® SILVER TEQUILA

*A fee of \$225 per Bartender is applicable whenever minimum Beverage sales are less than \$500 per bar, for bars utilized up to three hours.
 Each additional hour will be charged \$40 per Bartender, per hour.
 This fee will be applied even if the Beverage revenue minimum is met.*



BEVERAGES

\$17++ each

MARTINI STATION

*Premium and Deluxe Vodkas and Gins
Prepared for the Perfect Martini,
Served in Chilled Martini Glasses
with Appropriate Condiments*

BLOODY MARY BAR

*Tito's® Vodka, Pickapeppa Sauce,
Horseradish, Tabasco, Lemon Wedges,
Celery Sticks, Stuffed Olives,
Pepperoni and Cheese Skewers*

FROZEN DRINKS AND TROPICAL COCKTAILS

*A Variety of Piña Coladas, Daiquiris, Margaritas and More,
Blended to Order and Served with Appropriate Condiments
(Separate Bar Required)*

SPARKLING AND MIMOSAS

*Brut, Domaine Ste. Michelle, Washington State
Orange Juice, Pink Grapefruit Juice, Cranberry Juice,
Blueberries, Strawberries and Raspberries*

CRAFTED COCKTAILS

\$17++ each

All American Mule

*Tito's® Vodka, Ginger Beer,
Lime Juice, Lime Garnish*

Old Fashioned

*Knob Creek® Bourbon, Simple Syrup,
Aromatic Bitters, Orange Peel, Cherry*

The Aviation Cocktail

*Aviation® Gin, St. Germain Elderflower® Liqueur,
Simple Syrup, Lemon Juice, Lemon Twist*

Cherry Mash

*High West® Double Rye, Luxardo® Liqueur,
Grenadine, Lemon Juice, Muddled Cherries*

Jalapeño Pineapple Margarita

*Cazadores® Blanco Tequila, Orange Liqueur,
Lemon Lime Juice, Pineapple Juice,
Fresh Jalapeños, Pineapple*

White Sangria

*Pinot Grigio, Prosecco, Grand Mariner®
Splash of Pineapple and Orange Juice,
Seasonal Fruits and Berries*

Blueberry Mojito

*Bacardi® Rum, Simple Syrup, Sparkling Water,
Mint, Fresh Blueberries*

Creek Paloma

*Patron® Tequila, Grapefruit Juice,
Sparkling Water, Pinch of Salt*

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