

# Hotel Melby and The Landing Rooftop Breakfast Catering Menus

*All menus are subject to change · Prices will be confirmed 90 days prior to event. Menu prices are subject to 22% Service Charge & Applicable Sales Tax. Customizable menus are available. Accommodations for allergy and dietary restrictions available.*

## Breakfast Buffets

*Minimum Requirement of 25 Guests - 90 mins Food and Beverage Service on Buffets*

Buffets to Include Assorted Beverages: Orange, Grapefruit Juice, Tomato Juice, Milk: 2% and Skim, Brewed Caffeinated/Decaffeinated Coffee and Hot Tea

### URBAN BREAKFAST

Scrambled Eggs, Apple Chicken Sausage, Thick Cut Applewood Smoked Bacon served with Breakfast Potatoes and Seasonal Fruit, Mini Breakfast Pastries. Toaster Station with Assorted Breads and Bagels served with Complementing Condiments.

\$25/person

### CONTINENTAL

Seasonal Fruit, Individual Cold Cereals, Mini Breakfast Pastries and a Toaster Station with Assorted Breads and Bagels served with Complementing Condiments.

\$15/person

### HEALTH CONCIIOUS

Assorted Berries and House-made Granola with Greek Yogurt, Cereal options of Special K® and Cheerios®. Avocado Spread on Whole Wheat Toast Topped with Marinated Cherry Tomatoes and Garnished with Micro Basil. Egg Whites Frittata with Baby Spinach, Tomato and Goat Cheese and Seasonal Fruit

\$22/person

## Seated Breakfast

*All Seated Breakfast Selections Include. Max of Three Options. Meal Pre-counts and Meal Card Indicators Due Min of 4 Days Prior to Event Date.*

Seated Breakfast to include an option of Freshly Squeezed Orange Juice, Brewed Caffeinated and Decaffeinated Coffee, Hot Tea or Iced Tea

### EGGS BENEDICT

Poached Eggs with Canadian bacon served on Toasted English Muffin topped with Hollandaise Sauce and a side of Breakfast Potatoes and Seasonal Fruit \$25/person

### THE CLASSIC

Scrambled Eggs | Choice of Thick Cut Applewood Smoked Bacon or Apple Chicken Sausage Breakfast Potatoes | Assorted Breakfast Breads with Butter \$20/person

### HEALTH CONCIIOUS

Greek Yogurt, Granola and Fresh Berries. Egg Whites, Baby Spinach, Tomato, Goat Cheese Frittata Seasonal Fruit \$22/Person

### FRENCH TOAST BREAKFAST

French Toast/Fresh Berries Choice of Thick Cut Applewood Smoked Bacon or Apple Chicken Sausage Scrambled Eggs. \$25/person

# Hotel Melby and The Landing Rooftop Breakfast A La Carte Catering Menus

## **Breakfast A LA CARTE items**

Breakfast Burrito served with Bacon, Sausage, Ham, Cheddar, Tater Tots, House Salsa \$9

Sausage, Scrambled Eggs, Cheddar Cheese on Brioche Bun \$8

Eggs Benedict, Honey Glazed Ham, Hollandaise Sauce on English muffin \$9

French toast with Banana Bourbon Caramel Sauce and Whipped Crème Fresh \$8

Tomato, Onion, Spinach, Goat Cheese Frittata, Mix Green Salad \$8

House Made Granola served with Greek Yogurt, Fresh Berries and Lavender Honey \$6

Hash Browns \$5

Cheddar Bacon Tater Tots \$6

Seasonal Sliced Fruits \$6

Bagel/Cream Cheese \$4

Breakfast Pastry \$4

**Eggs to Order Action Station** - Chef to Prepare Omelet or Eggs to Your Taste. Option to Top with Chopped Apple Smoked Bacon, Honey Glazed Ham or Chorizo Sausage. Sautéed with Options of Mushrooms, Bell Pepper, Diced Tomatoes, Onions and Spinach. Choice of Cheddar and Swiss \$10/person  
Egg Beaters and Egg

## **Whites Available Upon Request\***

*(Chef Required Per 100 Guests at \$75.00 Per Culinarian)*

# Hotel Melby and The Landing Rooftop Lunch Catering Menus

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## Seated Luncheons

*All Luncheon Selections Include a selection of one of Greens, Center Plate, Sweets, Baked Breads with Sweet Creamery Butter and Brewed Caffeinated or Decaffeinated Coffee, Hot Tea and Iced Tea.*

### SALADS - Select One

**Twisted Caesar** Romaine Lettuce, Kale, Parmesan, Cajun Croutons and Caesar Dressing

**Mix Greens** Candied Walnuts, Fuji Apples, Blue Cheese with Balsamic Dressing

**Butter Lettuce** Radicchio, Crispy Bacon, Cherry Tomatoes with Parmesan Dressing

**Arugula** Quinoa, Asparagus, Cherry Tomatoes, Sweet Onions with Champagne Mustard Vinaigrette

### MAIN PLATE – Select a max of three

**Grilled Chicken Paillard** Walnut Basil Pesto, Parmesan and Baby Mix Greens

\$24/Per Person

**Pan Roasted Chicken Breast** Garlic Yukon Potato Puree and Roasted Wild Mushrooms. Sauced with Natural Jus

\$25 /Per Person

**Scottish Salmon** Curried Cauliflower Puree, Stir-Fried Green Beans and a Green Curry Sauce

\$25/Per Person

**6oz NY Steak** Horseradish Potato Puree, Garlic Baby Spinach and a Dijon Mustard Cream Sauce

\$29/Per Person

**Grilled Cauliflower Steak** Romesco, Orzo and Sweet Corn

\$20/Per Person

### SWEETS - Select One

**Key Lime Bar** Macadamia Crunch with Raspberry Sauce and Caramel

**Carrot Cake** and a Cream Cheese Icing

**Cheesecake** with Berries

*Meal Pre-counts and Meal Card Indicators Due Min of 4 Days Prior to Event Date.*

# Hotel Melby and The Landing Rooftop Lunch Buffet Catering Menus

*Minimum Requirement 25 Guests. \$50 Setup fee for fewer guests. All Luncheon Buffet Selections Include Iced or Hot Tea, Brewed Caffeinated and Decaffeinated Coffee. **90 min of Food and Beverages Service***

## **THE EUROPEAN FASHION DISTRICT**

Mix Greens of Endive and Shaved Fennel topped Fuji Apples and Roasted Pumpkin Seeds  
Dressed with a Balsamic Vinaigrette and Antipasto Salad Display  
Pan Roasted Chicken Breast with Wild Field Mushrooms and a Natural Jus Sautéed  
Broccolini with Sundried Tomatoes and Garlic  
Roasted Lyonnaise Potatoes with Truffle Oil and Parmesan  
House Pasta with House Marinara Sauce and Basil  
Breadsticks, Butter and Herbed Olive Oil  
Assorted Cupcakes and Mini Cookies

**\$25/Per Person**

## **THE SPACE COAST**

Heritage Potato Salad and Roadhouse Coleslaw  
Country Garden Butter Lettuce, Radishes, Cucumber, Tomatoes and Olives and Ranch Dressing  
Southern Fried Chicken, Sirloin Strip in a Red Wine Sauce  
Southern Green Bean Casserole with Ham and Crispy Onions  
Crispy Potatoes, Bacon Cheddar Cornbread Muffins  
Vanilla Honey and Sweet Creamery Butter Warm Apple Pie Vanilla Ice Cream, Bread Pudding with KY Bourbon  
Sauce and Chocolate Pecan Tartlets

**\$27/Per Person**

## **SOUTH OF THE BORDER**

Warm Blue Tortilla Chips, Pico de Gallo, Tomato, Corn and Bean Salad  
Rotisserie Chipotle Chicken, Ranchero Rice, Skirt Steak Street Tacos, Tortillas and Taco Shells  
Shredded Lettuce, Cheddar Cheese, Diced Onion, Tomato, Lime, Sour Cream, Cilantro,  
Guacamole and Jalapenos  
Dessert of Tres Leches, Mexican Hot Chocolate Shooters and Mini Red Velvet Churros

**\$22/Per Person**

## **FROM THE GRILL**

Tomato, Cucumber, Red Onion and Basil Salad  
House-Made Cole Slaw  
Brown Sugar Bacon Baked Beans  
Cheeseburgers and Grilled BBQ Chicken Thighs  
Jalapeño Bacon Cheddar Cornbread with Sweet Butter  
Complementing Condiments and Buns  
Apple Crisp and Watermelon Wedge  
Desserts Strawberry Shortcake Seasonal Fruit & Berries  
Lemonade and Passion Fruit Iced Tea

**\$25/Per Person**

# Hotel Melby and The Landing Rooftop Lunch Catering Menus

## Lunch on the Run Sandwiches

*Minimum Requirement of 12 Orders. Selections Includes Choice of Three Sandwich Options TOGO served with Potato Salad, Kettle Chips, Whole Fruit and Assorted Cookies/ Water **\$22/Per Box***

**PO BOY** Crisp Pork Belly, Pickled Vegetables, Grilled Red Onion Baby Arugula, Garlic Aioli on Hoagie Roll

**Roma Tomato Caprese** Roma Tomatoes, Buffalo Mozzarella, Kale Pesto, Fresh Basil, Extra Virgin Olive Oil on French Baguette

**Roasted Turkey** Sliced Turkey, Avocado, Yellow Cheddar, Baby Arugula, Pickled Red Onion, Herb Aioli, Jalapeno Cheddar Bread

**The Godfather** Salami, Prosciutto, Capicola, Mortadella, Provolone cheese, Tomatoes, Red Onions, Giardiniera on Sourdough Baguette

**The Cuban** Pressed Ciabatta Bread with House Roast Pork, Ham, Pickles and Swiss Cheese with Whole Grain Mustard

# Hotel Melby and The Landing Rooftop Dinner Catering Menus

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## Evening Plated Dinners

*Plated-Dinner Selection Includes Salad, Main Plate Baked Bread Assortments and Butter, Dessert, Iced Tea Brewed and Decaffeinated Coffee and a Selection of Fine Hot Teas*

### **SALAD** - *Select One*

Mix Greens/Candied Walnuts/Fuji Apples/Blue Cheese/ Balsamic Vinaigrette Prosciutto & Mozzarella

Cheese Salad/ Poached Pear/ Basil Oil/ Aged Balsamic/Extra Virgin Olive Oil/ Micro Greens

Butter Lettuce/ Crumbled Blue Cheese /Crispy Bacon Lardons/ Creamy Sherry Vinaigrette

Roasted Baby Beets/Herbed Goat Cheeses/Roasted Almonds/Citrus Shallot Vinaigrette/Micro Greens

### **MAIN PLATE** - *Select One*

#### **SEA**

Roasted Salmon/ Roasted Fingerling Potatoes /Bacon Confit/ Leek Puree/ Whole Grain Mustard Butter \$32

Miso Pompano/Stir-Fried Bok Choy/Baby Shitakes/Sliced Carrots/ Lotus Root/Sweet Soy/ Steamed Jasmine Rice \$36

#### **LAND**

Pan Seared Duck Breast/Soft Polenta/Wild Mushroom/ Sweet and Sour Cippolini \$40

Grilled NY Steak/Bacon Potato Terrine/Balsamic Glazed Cipollini onions / Mustard & Peppercorn Sauce \$44

#### **FARM**

Apple Roasted Pork Belly/Broccolini/ Sundried Tomatoes/Parmesan Polenta \$32

Pan Roasted Chicken Breast/Garlic Yukon Potato Puree/Roasted Wild Mushrooms/Natural Jus \$28

Cauliflower Steak/Herb Pistou Sauce/Blistered Heirloom Tomatoes/Radish and Spinach Salad \$26

### **SWEETS** - *Select One*

Chocolate Hazelnut Crunch Bar, Vanilla Ice Cream, Nutella Espresso Glaze Strawberry Cheesecake topped with Raspberry Sauce

Strawberry Cheesecake

Crème Brulee, Vanilla Whip Cream and a Brown Sugar Glaze

Banana Cream Pie/ Brown Sugar Sauce

Carrot Cake

*Minimum Requirement 25 Guests. \$50 Setup fee for fewer guests. All Dinner Selections Include Iced or Hot Tea, Brewed Caffeinated and Decaffeinated Coffee. **90 min of Beverages Service with Dinner***

**ALL PRICING SUBJECT TO A 22% SERVICE CHARGE AND 7% SALES TAX**

# Hotel Melby and The Landing Rooftop Dinner Catering Menus

*Minimum Requirement 25 Guests. \$50 Setup fee for fewer guests. All Dinner Buffet Selections Include Iced or Hot Tea, Brewed Caffeinated and Decaffeinated Coffee. 90 min of Food and Beverages Service*

## Evening Buffets

*Minimum Requirement-30 Guests | \$50 Setup fee for fewer guests/ Chef Required Per 100 Guests at \$75.00 Per Culinarian*

*Dinner Selection Includes*

Salads/Pastas/Main Plate/Accompaniments/Sweets / Baked Bread Assortment/Sweet Creamery Butter Iced Tea/Brewed and Decaffeinated Coffee/Selection of Fine Hot Teas  
\$47/person

## STARTERS

*Select Two*

Mix Greens/Candied Walnuts/Fuji Apples/Blue Cheese/ Balsamic Vinaigrette Prosciutto & Burrata Cheese Salad/ Poached Pear/ Basil Oil/ Aged Balsamic/Extra Virgin Olive Oil  
Butter Lettuce/ Crumbled Goat Cheese /Roasted Apple/Chives /Bacon Vinaigrette Roasted Baby Beets/Feta Cheese/Roasted Almonds/Citrus Shallot Vinaigrette

## PASTAS - *Select One*

Pappardelle/Wild Field Mushrooms/Parmesan  
Corn Ravioli/ Caramelized White Corn, Truffle Butter Sauce  
Rigatoni Pasta/Beef Bolognese/Pecorino Romano

## CENTER PLATE - *Select Two*

Pan Roasted Chicken/Natural Jus  
Roasted Atlantic salmon  
Sake Glazed Miso Pompano  
Grilled NY Steak/ Mustard Peppercorn Cream Sauce  
Pan Seared Duck Breast/Lingonberry Red Wine Reduction

## ACCOMPANIMENTS - *Select Two*

Steamed Jasmine Rice  
Sautéed Broccolini, Sundried Tomatoes. Garlic  
Baby Bok Choy  
Roasted Brussels sprouts, Bacon/Young Onions  
Roasted Fingerling Potatoes

## SWEETS - *Select two*

Strawberry Cheesecake  
Red Velvet Mini Churros/Cream Cheese Frosting  
Chocolate Pecan Tartlet  
Carrot Cake  
Banana Cream Pie/ Brown Sugar Sauce

# Hotel Melby and The Landing Rooftop Breaks/Snack Catering Menus

## **BREAKOUT/SNACKS**

### **STADIUM WAY**

Individual Bags of Roasted Peanut and Cracker Jacks  
Mini Corn Dogs with House-Ketchup  
Mustard Street Pretzels/Assorted Mustards  
Kettle Chips  
Strawberry Mint Lemonade, Coca Cola, Ginger Ale, Dr. Pepper and Root Beer  
\$16.00/person

### **THE OSCARS ON BROADWAY**

Raisinettes, Milk Duds, Good & Plenty  
Junior Mints and Charleston Chews  
Goo Goo Clusters and Dots  
Warm Buttered Popcorn  
Soft Drinks and Bottled Water  
\$14.00/person

### **BEACH BODY HEALTH CONCIIOUS**

Seasonal Cut Fruit  
House Guacamole & Salsa Bar and Tortilla Chips  
Crisp Veggies on Ice, Green Goddess Dipping Sauce  
Roast Turkey, Smoked Gouda, Herb Lite Mayo, Wheat Wrap  
Bottled Water, Iced Tea and Sugar Free Lemonade  
\$19.00/person

### **GRAND DESSERT CART**

Apple Cinnamon Turnovers  
7 Layer Chocolate Cake  
House-Made Carrot Cake, Cheesecake Frosting  
Cookies: White Chocolate, Macadamia, Oatmeal Raisin Chocolate Chip.  
Cupcakes: Double Chocolate and Red Velvet  
Fresh Brewed Coffee & Decafe , Hot Tea and Accompaniments  
\$18.00/person



# Hotel Melby and The Landing Rooftop Cocktail Hors d'oeuvre Catering Menus

## **Hors d'oeuvre – Choose Butler Passed or On Display**

Crispy Spicy Chicken Slider Arugula, Spicy Mayo, Pickled Red Onions \$5 Per Piece

Artisan Grilled Cheese Bites Tomato Herb Sauce \$3 Per Piece

Spicy Tuna Tostada Fried Tortilla, Sushi Soy, Wasabi Ginger Shoyu, Toasted Sesame Seeds \$5 Per Piece

Prime Cheese Burger Sliders Fancy Sauce, White Cheddar, Onion Jam, House Ketchup, Pickles, Brioche Bun \$5 Per Piece

Mini Crab Cakes Basil Aioli, Tomato Relish \$5 Per Piece

Heirloom Tomato Bruschetta Basil Aioli, Toasted French Baguette, Micro Basil \$3 Per Piece

Deviled Eggs- Crispy Bacon Lardons, Fried Shallots, Black Peppercorn \$2.50 Per Piece

Shrimp Ceviche Shooters, Avocado, Tomato, Onions, Spicy Clamato \$5 Per Piece

## **Skewers-(30 Piece Min.) Per Order**

Mediterranean Marinated Chicken Skewers Herb Oil Hoisin Glaze, Micro Cilantro \$4 Per Piece

Crispy Pork Belly Skewers \$4 Per Piece

Szechuan Marinated Flat Iron Beef Skewers Szechuan Glaze, Sesame Seeds, Chives \$5 Per Piece

Grilled Marinated Lamb Chop Lollypops Parsley, Sage, Rosemary, Dijon Mustard, Harissa Aioli \$7 Per Piece

## **Reception Displays - (30 Piece Min.) Per Order**

Fresh Veggie Crudit  Green Goddess Dipping Sauce \$5 Per Person

Assorted Cheese and Charcuterie - Seasonal Pickles And Mustard \$12 Per Person

Assorted Seasonal Fruit \$6 Per Person

# Hotel Melby and The Landing Rooftop Bar and Beverage Menus

## Cash Bar or Hosted Bar Billed On Consumption

Beer \$6

House Wine \$9

House Cocktail \$9

Premium Cocktail \$12

*\*Bartender Required with Cash Bar For Every 100 Guests at \$75 Per Bartender*

## Hourly Hosted Bar – Billed Per Hour

### **Beer & Wine Hourly Open Bar \$22 Per Person, 1st Hour, \$5 Each Additional Hour**

Open Bar to include a Selection of Domestic, Imported and Craft/Cider Bottled Beers, House Wines by the glass, Sodas, Bottle Waters and Juice.

### **Well Spirits Hourly Open Bar \$24 Per Person, 1st Hour, \$6 Each Additional Hour**

Open Bar to include a Selection of Well Spirits and Mixers - Sky, Bombay, Cruzan, Wild Turkey, Dewar's, Sauza Gold Liquors. Domestic, Imported and Craft/Cider Bottled Beers, House Wines by the glass, Sodas, Bottle Waters and Juice.

### **Premium Spirits Hourly Open Bar \$29 Per Person, 1st Hour, \$7 Each Additional Hour**

Open Bar to include a Selection of Premium Top Shelf Selections of All Mixers, Grey Goose, Bombay Sapphire, Pyrat, Makers Mark, Johnny Walker Black, & Patron, Selection of Domestic, Imported and Craft/Cider Bottled Beers, House Wines by the glass, Sodas, Bottle Waters and Juice and our Specialty Cocktails Prepared By Our Master Mixologist.

*\*1 Bartender Required For Every 100 Guests At \$75 Per Bartender*

## Beverages on Consumption

Brewed Coffee or Decaffeinated Coffee \$50 Per Gallon

Brewed Hot Tea \$40 Per Gallon

Brewed Iced Tea \$40 Per Gallon

Hibiscus Iced Tea \$42 Per Gallon

Lemonade \$40 Per Gallon

Strawberry Mint Lemonade \$42 Per Gallon

Artesian Spring Water: Still/ Sparkling \$4/Each

Soft Drinks \$3.75/Each

Energy Drink \$6/Each

Natural 100% Fruit Juice \$5/Each