



INCLUSIVES

White porcelain trays, chafing dishes, china plates, stainless flatware

Basic presentation linens and accents for buffet
Linen service to include black floor length linens for guest seating tables and folded black linen napkins

Pre-set water with lemon

(12) 8ft tables
(200) white padded folding chairs
(20) 60" round tables
(6) 30" round tall cocktail tables

Service personnel includes event delivery, setup, table service and cleanup

\$54.00 per person

inclusive of menu, service team and rentals

*tax and gratuity not included



short rib on corn cakes

PRE-RECEPTION

BUTLER PASSED HORS D'OEUVRES (select four)

Bison Tostada with picadillo, pico de gallo, chipotle creme, and cilantro leaf

Braised Short Rib on Corn Cakes with demi glace, fried shallots, chives and sour cream

Peppered Beef Tenderloin Crostini with caramelized onions and horseradish

Cuban Cigar spring roll with roasted pork, pickle and ham bites with mayo-mustard dip, passed in cigar boxes

Pulled Osso Bucco braised veal shank with preserved lemon gremolata on a focaccia crisp

Bacon-Wrapped Potato Tot with sour cream and chive

Chipotle Churrasco Chicken Skewer served with chipotle-cilantro sour cream

Buffalo Chicken Cup with celery leaf

Petite Strudel with Roasted Chicken, Smoked Gouda, Spinach & Sage

Ahi Tartare Crisps on wonton crisps finished with wasabi cream and a wasabi pea

Maryland Crab Cake Towers* seared and served with a Cajun rémoulade

**item contains real and imitation crab*

Fish & Chips beer battered fried fish bite on a potato gaufrette with malt vinegar aioli and micro greens

Char-Grilled Bacon Wrapped Shrimp jalapeno and cheese stuffed with lime chipotle pepper aioli

Caprese Skewers marinated fresh mozzarella skewered with grape tomatoes, fresh basil, and balsamic drizzle

Goat Cheese Peppadew blended goat cheese and chives, presented in a petite peppadew pepper

Three Cheese Bruschetta with a Sundried Tomato Olive Tapenade

Pear & Goat Cheese Flatbread with baby spinach, sautéed onions and thyme cream

Fava Bean Focaccia Crisp fava bean puree, garlic oil, roasted mushrooms, shaved Pecorino

BUFFET RECEPTION

Featuring a salad, one entrée, one vegetable, two starches and freshly baked artisan breads with whipped butter

SALAD (select one)

Baby Winter Greens sun-dried cranberries, candied walnuts, crumbled bleu cheese, mandarin oranges finished and berry vinaigrette

Caesar Salad fresh lettuce tossed with house-made parmesan croutons, fresh grated Parmesan cheese and classic Caesar dressing

Citrus Greens Salad frisée, arugula and baby spinach with sliced Florida oranges, fennel, toasted almonds and citrus vinaigrette

Fresh Garden Salad tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and our house basil vinaigrette

VEGETABLE (select one)

Brussels Sprouts braised with bacon jam

Honey-Glazed Carrots & Green Beans

Creamed Corn Souffle

Provencal Vegetable Gratin layers of Roma tomatoes, squash and zucchini baked with Asiago cheese

Crisp Green Beans with Lemon Butter

Parmesan-Crusted Roma Tomatoes



mushroom duxelles

STARCH (select two)

Wild Mushroom Bread Pudding with fresh herbs and gruyere cheese

Creamy Baked Macaroni & Cheese

Fresh Herbed Orzo with fresh herbs, garlic and e.v.o.o.

Gruyère Potato Gratin

Garlic & Rosemary Roasted New Potatoes

"Mashed Your Way" Chive & Roasted Garlic creamy potatoes infused with chive and roasted garlic

Twice Baked Potatoes with cheddar, chives and sour cream

Creamy Corn Risotto

Baked Sweet Potato Casserole with brown sugar and pecan-marshmallow topping

ENTREE (select one)

Herb Stuffed Chicken Breast Wrapped in Bacon
6 oz. chicken breast filled with herb cream cheese, then wrapped in bacon and finished with a white wine sauce

Chicken Champagne 6 oz. with smoked Gouda and caramelized onions in a champagne cream sauce

Chicken Duxelles 6 oz. stuffed with mushroom duxelles and Brie in a lite cream-thyme sauce

Chicken Franzia 6 oz. lemon, white wine and artichoke sauce

Stuffed Chicken Roulade Florentine 6 oz. spinach, Gruyere, and roasted red pepper cream

Chicken Saltimbocca 6 oz. with oregano oil prosciutto wrapped, on roasted tomato compote

BBQ Chicken Breast 6 oz.



MENU ENHANCEMENTS

CHEF ATTENDED ACTION STATIONS

(requires a floor Chef at an additional \$200 per station)

Specialty Pasta - \$9.50pp

Offered with the following combinations, with guests option of special request; all finished with freshly shaved Parmesan cheese and fresh cracked pepper

Caprese Orecchiette

Cavatelli in bleu cheese cream, with caramelized onion

Gemelli Chardonnay spring peas, mushrooms and roasted tomatoes in a Chardonnay cream sauce

Coffee & Chili Rubbed Sliced Black Angus

Cowboy Steak - \$15.50pp

served with a shallot butter and demi glace accompanied by creamed spinach and Yukon gold smashed potatoes

Rosemary & Garlic Crusted Flank Steak - \$13.50pp

Chef carved and served on truffle mashed potatoes with oak grilled asparagus and a rosemary demi-glaze

Bourbon Braised Short Ribs - \$13.00pp

served atop southern style cheese grits and a fried green tomato

Cuban Roast Pork - \$11.00pp

4 oz. marinated in dark rum, slow roasted and served with congri rice and pico de gallo

Shrimp & Grits - \$12.00pp

mascarpone-infused grits topped with seared-to-order Cajun shrimp, Louisiana Red Hot Caviar, Creole Gravy and fresh green onion

Local Florida Seafood Sauté - \$17.00pp

featuring fresh Florida seasonal catch, Chef sautéed atop orange Israeli couscous, chef tartar sauce and micro basil vinaigrette

North Carolina BBQ Stack - \$9.00pp

cheese grits, pulled pork, sliced beef brisket and apple baked beans, topped with North Carolina style coleslaw

Sliders - \$12.50pp

an assortment of sliders on silver dollar rolls served with sweet potato fries and assorted condiments

Miniature Black Angus Cheeseburger

Jumbo Lump Crab Cake with Cajun Rémoulade

Fried Chicken & Sausage Gravy

Anson Mills Grits - \$15.50pp

served from a Dutch Oven with condiments of smoked cheddar, classic cheddar, farm cheese, Winter Park Dairy - Blue Sunshine, spicy Dr. Pepper pulled pork, brown sugar and mustard glazed ham, crispy country bacon, scallions, and red eye gravy



action station

BEVERAGE OPTIONS

*Based on a five-hour event

Non-Alcoholic Beverage Station - \$9.00pp

Includes assorted soft drinks, sparkling and bottled water, cocktail napkins, assorted appropriate glassware, ice, and all serving equipment

Beer, Wine & Soda Bar - \$20.00pp

Includes assorted house wine, domestic and import beers, soft drinks, sparkling and bottled water, drink garnishes, cocktail napkins, assorted appropriate glassware, ice, ice down tubs and all serving equipment

Name Brand & Premium Bars - \$28.00-\$30.00pp

Includes assorted soft drinks, sparkling and bottled water, pineapple, cranberry, orange, grapefruit juices, tonic, club soda, ginger ale, sour mix, drink garnishes, cocktail napkins, assorted appropriate glassware, ice, ice down tubs and all serving equipment

The following brands are typically found on one of our Name Brand Bar setups, but may occasionally be substituted for a brand of equal or greater quality:

Smirnoff Vodka	Don Q Rum	Beaefeater Gin	Canadian Club Whiskey
Jim Beam Bourbon	House White Zinfandel	Sauza Gold Tequila	House Merlot
Dewar's Whiskey	House Riesling	House Chardonnay	House Pinot Grigio

The following brands are typically found on one of our Premium Brand Bar setups, but may occasionally be substituted for a brand of equal or greater quality:

Absolut Vodka	Jack Daniels	Chivas Regal Scotch	Cross Springs Cabernet
Bacardi Rum	Tanqueray Gin	Cross Springs Chardonnay	Cross Springs Merlot
Jose Cuervo Tequila	Riesling	Crown Royal Whiskey	Pinot Grigio

Ste. Genevieve Zinfandel

