



TABLE OF CONTENTS

RISE AND SHINE	PG. 1
THE BRUNCH	PG. 2
BREAKFAST a la carte	PG. 3-4
THE BOXED LUNCH	PG. 5
CUTTING BOARD LUNCH	PG. 6-7
COCKTAIL HOUR	PG. 8-9
RECEPTION	PG. 10
BACKYARD BBQ	PG. 11
BEACH SIDE	PG. 12
FIESTA	PG. 13
ITALIAN	PG. 14
TAILGATE	PG. 15
TRADITIONAL BUFFET	PG. 16-17
DELUXE BUFFET	PG. 18-19
PREMIER BUFFET	PG. 20-22
THE SWEET STUFF	PG. 23
BEVERAGES	PG. 24



RISE AND SHINE \$15 pp

SLICED FRESH FRUIT
strawberry yogurt dip

PASTRIES & BREADS
danish / croissant / banana bread
muffin assortment / butter / mango jam

CHEESEY SCRAMBLED EGGS
cream cheese / chives

BREAKFAST POTATOES
peppers / onions

SIDE – select one
bacon
sausage
honey ham



THE BRUNCH \$19 pp

SLICED FRESH FRUIT
strawberry yogurt dip

PASTRIES & BREADS
danish / croissant / banana bread
muffin assortment / butter / mango jam

MINI FRITATTA – select 2
bacon/white cheddar
roasted red pepper/ caramelized onion / Smoked gouda
honey ham / swiss

BREAKFAST POTATOES
peppers / onions

BLINTZ
cheese / fruit compote



BREAKFAST

A la carte

PASTRIES & DANISH 12-18 people \$60
danish / croissant / banana bread
muffin assortment / butter / mango jam

SLICED FRESH FRUIT 12-18 people \$75
strawberry yogurt dip

WHOLE SMOKED SALMON mkt price
eggs / capers / red onions

BAGELS 12-18 people \$45
butter / creamcheese / strawberry cream cheese

EGGS 12-18 people \$60
scrambled / creamcheese / chives
scrambled / bacon / cheddar
scrambled / ham / swiss



BREAKFAST CONTINUED

MINI FRITATTAS 12-18 people \$75

roasted red pepper / caramelized onion / smoked gouda
honey ham / swiss
bacon / white cheddar

BLINTZ 12-18 people \$60

cheese / fruit compote

MEATS 12-18 people \$45

bacon
sausage
honey ham



THE BOXED LUNCH \$12 pp

ROAST BEEF

white cheddar / horseradish cream

CRANBERRY NUT CHICKEN SALAD

croissant

CAPRESE

tomato / mozzarella / basil / pesto

HONEY HAM

swiss / mayo / mustard

VEGETARIAN

portobello / caramelized onion avocado / spinach / garlic aioli

house made chips/chocolate chip cookie

minimum of 5 of each style



CUTTING BOARD LUNCH \$19 pp

SALADS / SIDES – select two

CHOPPED SALAD

bacon / tomato / cucumber / egg
asiago / rice wine vinaigrette

ISLAND SLAW

LOADED POTATO SALAD

bacon / chives / cheese

PASTA SALAD

cucumber / tomato / feta

HOUSE MADE POTATO CHIPS



CUTTING BOARD CONTINUED

DELI MEATS AND SALADS

3 oz. – select three

honey ham

sliced turkey

sliced roast beef

cranberry nut chicken salad

shrimp salad

albacore tuna salad

sliced chicken

SANDWICH PAIRINGS

bread assortment / lettuce / tomato / mustard / mayo / sliced
cheeses

DESSERTS – select two

fudge brownies

chocolate chip cookies

chocolate mousse



COCKTAIL HOUR

a la carte

CHEESE BOARD – 12-18 people \$90

cheese assortment / bread sticks / crackers / spicy pecans
fresh fruit / pickles / sweet pepper jelly

CROSTINI – 12-18 people \$45

Tuscan white bean / tomato

MARKET CRUDITES – 12-18 people \$38

seasonal vegetable assortment with dip

SHRIMP COCKTAIL – doz. \$22

housemade cocktail sauce/ wasabi aioli

SUSHI BAR – 12-18 people \$59 traditional

12-18 people \$180 premium
assortment of rolls / sashimi / sushi
traditional accompaniments

MEDITERRANEAN – 12-18 people \$45

hummus / tzatziki / house pita chips



COCKTAIL HOUR CONTINUED

TUSCAN – 12-18 people \$90

salami / prosciutto / mozzarella / olives / artichokes / marinated
mushrooms

KABOBS 2oz. – 12-18 people \$38

THAI / peanut sauce

JAPANESE / teriyaki sauce

AMERICAN / bbq sauce

TENDERLOIN – 12-18 people \$180

chilled seared tenderloin / chimmi churri / pistachio fingerling
potato salad

DEVEILED EGGS – 12-18 people \$22

traditional / avocado / spicy bacon

SEARED TUNA – 12-18 people \$160

Wasabi aioli / soy dipping

SMOKED FISH SPREAD – 12-18 people \$60



RECEPTION

CARVING BOARD – a la carte

BEEF TENDERLOIN \$21 pp
red wine demi / horseradish cream/ whole grain mustard

PIT HAM \$8 pp
dijonnaise

BACON WRAPPED PORK LOIN \$10 pp
bourbon glaze

TURKEY BREAST \$8 pp
sundried tomato aioli

WHOLE SMOKED HOG \$12 pp
mango bbq



BACKYARD BBQ \$27 pp

ISLAND SLAW

WATERMELON SALAD
feta cheese / mint / white balsamic

DEILED EGGS
traditional

BBQ RIBS
cranberry jerk

PULLED PORK SLIDERS
mango bbq

CHICKEN THIGHS
orange glaze

CORN BREAD MUFFINS

MAC N' CHEESE
Vermont white cheddar



BEACH SIDE \$69 PP

SHRIMP COCKTAIL
wasabi aioli / cocktail sauce

CRAB CAKES
lemongrass aioli

GROUPE FRITTERS
sweet pepper jelly

FRESH CATCH
pineapple salsa

KEYWEST LOBSTER TAILS

SLAW

ROASTED BABY REDS

CORNBREAD MUFFINS



FIESTA \$34 pp

HOUSE CHIPS & DIPS
salsa / guacamole / queso

STREET TACOS
PORK – salsa verde
CHICKEN – tomato salsa
SHORT RIB – chili rubbed

STREET CORN
chipotle crème / black pepper / salsa roja

BLACK BEANS
garlic / epazote

AVOCADO SALAD
brussels sprouts / tomatillo / cotija / quinoa

QUESADILLAS
red onion / peppers / aztec corn / spinach / jack cheese / shrimp



ITALIAN \$34 pp

CAESER SALAD

romaine / parmesan / croutons

TOMATO MOZZARELLA

basil / balsamic reduction / pesto

MEATBALLS

marinara

ROLLS

CHEF'S PASTA STATION

sausage / chicken / shrimp

onions / peppers / broccoli / mushrooms / Sundried tomatoes

alfredo / marinara / pesto



TAILGATE \$20 pp

BEEF SLIDERS

caramelized onions / blue cheese

FRESH CATCH

key lime aioli

PULLED CHICKEN

cilantro aioli

CHICKEN WINGS

cranberry jerk / mango bbq

LOADED POTATO SALAD

bacon / cheddar / chives

DEVILVED EGGS

traditional

HOUSE MADE CHIPS



TRADITIONAL BUFFET \$27 PP

HORS D'OEUVRE

cheese assortment / crackers / bread sticks/ spicy pecans / fresh fruit / pickles / sweet pepper jelly

SALAD – select one

CAESER SALAD

romaine / parmesan / croutons

ISLAND SALAD

mixed greens / jicama / tomato
cucumber / carrots / asiago
roasted pumpkin seeds
vinaigrette

CAPRESE SALAD

tomato / mozzarella / basil
Balsamic reduction



TRADITIONAL BUFFET CONTINUED

ENTRÉE 4 oz, select two

BEEF TIPS

mushroom marsala

GRILLED CHICKEN

picatta – lemon/capers/white wine
caprese – tomato/basil/mozzarella
island – spinach/mozzarella, lemon butter

GRILLED SALMON

pineapple salsa

SIDES – select two

wasabi mashed potatoes
loaded mashed potatoes
roasted baby reds
island rice
black beans & rice
green beans
zucchini & squash medley
mac n' cheese
hoisin glazed carrots



DELUXE BUFFET \$37 PP

HORS D' OEUVRE

cheese assortment / crackers / bread sticks / spicy pecans fresh
fruit / pickles / sweet pepper jelly
tomato bruschetta
mini shrimp cakes

SALAD – select one

CAESER

romaine / parmesan / croutons

GREEK

feta / olives / tomatoes / pepperoncini / cucumbers / onions /
vinaigrette

WEDGE

Iceberg / bacon / tomato / onion / bluecheese

ENTRÉE 4 oz / select two

BEEF TENDERLOIN TIPS

red wine demi

BRAISED SHORT RIBS



DELUX BUFFET CONTINUED

CHICKEN BREAST

piccata – lemon/capers/white wine
caprese – tomato/mozzarella, basil
island – spinach/mozzarella, lemon butter

PORK

bacon wrapped/maple bourbon

MAHI

grilled/pineapple salsa

SIDES – Select two

wasabi mashed potatoes
loaded mashed potatoes
island rice
sweet potato mashed
cauliflower gratin
mac n' cheese
roasted baby reds
root vegetables
hoisin glazed carrots
zucchini & squash medley



PREMIER BUFFET \$50 PP

HORS D'OEUVRE

cheese assortment / crackers / bread sticks / spicy pecans fresh
fruit / pickles / sweet pepper jelly
season vegetables assortment / dip
mini crab cakes/sweet pepper jelly
tomato bruschetta

SALAD – select one

CAESER

romaine / parmesan / croutons

STRAWBERRY

spring mix/spicy pecans / blue cheese / strawberries / vinaigrette

WEDGE

Iceberg / bacon / tomato
red onion / blue cheese



PREMIER BUFFET CONTINUED

ENTRÉE 4 oz – select three

BEEF TENDERLOIN CARVING

Horseradish cream

BRAISED SHORT RIBS

PORK

bacon wrapped/maple bourbon glaze

CHICKEN

boursin stuffed/peach chutney

TURKEY

traditional/pan gravy

GROUPER

grilled/pineapple salsa



PREMIER BUFFET CONTINUED

SIDES - select two

wasabi mashed potatoes
loaded mashed potatoes
island rice
sweet potato mashed
cauliflower gratin
mac n' cheese
roasted baby reds
root vegetables
hoisin glazed carrots
zucchini & squash medley



THE SWEET STUFF

CHOCOLATE CHIP COOKIES \$2

FUDGE BROWNIES \$2

CUPCAKES \$3

chocolate
red velvet
carrot cake

MOUSSE CUPS \$3

chocolate
keylime
white chocolate banana
peanut butter

CHEESE CAKE \$4

fresh fruit garnish



BEVERAGES

COFFEE POT \$16

BOTTLED JUICE \$4

COCA~COLA SOFT DRINKS \$2

BOTTLED WATER \$2
spring / sparkling

BOTTLED ICED TEA \$2

BAR PACKAGES

4 HOUR FULL BAR SETUPS

customer provides the alcohol, we take care of everything else
\$10 per person

4 HOUR BEER & WINE BAR

\$19 per person

4 HOUR FULL LIQUOR, BEER & WINE BAR

\$28 per person

75 person minimum, plus 7% sales tax and 20% staff gratuity.



25 person minimum on delivery and set up events within 15 miles
to insure quality.
Delivery and set up fee \$75

25 person minimum on staffed events.
Staffed events will be staffed with chefs and servers and
bartenders as needed @ \$100 per staff member.
Staff amount to be determined with guest count.

All deliveries to include eco-friendly disposable plates, napkins
and silverware.
Hot items served in aluminum pans.
Wire chaffers and sternos upon request for an additional charge.

7 % sales tax and 20% staff gratuity to be applied on staffed events
7% tax to be applied on deliveries.