



**JW MARRIOTT**

MARCO ISLAND

CATERING MENU

[CLICK HERE](#)



## TABLE OF CONTENTS

---

### BREAKFAST

---

#### Continental

Classic  
Sunrise  
Morning Fuel

#### Buffet

Fresh Start  
The Classic Breakfast  
Southern Accents  
Indulgent Breakfast  
Breakfast Action Stations  
Morning Displays

#### Plated

Breakfast Plated

#### On The Go

Continental  
Handheld

### BRUNCH

---

Griffin  
Build Your Own Brunch

### BREAKS

---

#### Refreshments

Coffee & Tea  
Juice  
Aqua Fresca  
Soft Drinks & Water  
Bottled Beverages  
Beverage Action Stations

#### Crafted Snacks

Individually Bagged Snacks  
By The Piece  
Kitchen Crafted  
Crafted Bakery Snacks

#### Small Plates

Tea Time  
Florida Citrus  
Lavant  
Twisted  
Nutty

### LUNCH

---

#### Buffet

Daily Lunch Buffet  
Small Lunch Buffet

#### Plated

Three Course Plated Lunch  
Two Course Entree Plated

#### On The Go

Build Your Grab & Go Lunch

### RECEPTIONS

---

Cold Hors d'oeuvres  
Hot Hors d'oeuvres  
Chilled Stations  
Hot Stations  
Carving Stations  
Dessert Stations

### BEVERAGES

---

Exceptional Package  
Griffin Package  
Specialty Beverages

### DINNER

---

#### Buffet

A Night in Positano  
Southern Comfort  
Gulf Coast Food Festival  
Route 41 BBQ  
Land & Sea  
The Taste of JW Marco Island

#### Plated

Appetizers & Salads  
Entrées  
Desserts





# BREAKFAST







## CONTINENTAL BUFFET

### Classic | 50

Orange, Ruby Grapefruit, Pineapple Juices  
Sliced Seasonal Fruits  
Dry Cereals, Granola, Skim Milk, 2% Milk  
Assorted House-made Breakfast Pastries,  
Croissants & Muffins (N)  
Freshly Brewed Coffee, Tea & Iced Water

### Sunrise | 52

Orange, Ruby Grapefruit, Pineapple Juices  
Sliced Seasonal Fruits  
Assorted House-made Breakfast Pastries,  
Croissants & Muffins (N)  
Caramel Pecan Buns  
Individual Greek Style Yogurts  
Freshly Brewed Coffee, Tea & Iced Water

### Morning Fuel | 56

Orange, Ruby Grapefruit, Pineapple Juices  
Sliced Seasonal Fruits  
Assorted House-made Breakfast Pastries,  
Croissants & Muffins (N)  
NY S Bagels, Cream Cheeses, Jams, Butter  
Morning Fuel Energy Shooter  
Steel Cut Oatmeal, Brown Sugar, Almonds,  
Honey and Blueberries (N)  
Individual Greek Style Yogurts  
Freshly Brewed Coffee, Tea & Iced Water

### Revive | 58

Cold Pressed Juices | Beet, Apple & Turmeric Elixir  
Coffee, Decaffeinated Coffee, Tea, Iced Water  
Mini Baguette, Cinnamon Raisin Rolls, Dark Bavarian  
Rye, Focaccia Sun-Dried Tomato Halloumi  
Chocolate Croissant | Nutella, Hazelnut Croquantine  
Butter Croissant | Key Lime Curd, Orange Blossom  
Marmalade  
Brioche Tropicézienne | Chocolate Ganache, Salted  
Caramel  
Apple Cinnamon Muffin  
Banana Pecan and Flax Seed Cake  
Cured Meat & Cheese Table, Preserves and  
Accoutrements  
Exotic Fruits | Papaya, Dragon Fruit, Mango, Pineapple





## BREAKFAST BUFFET

Includes | Iced Water

*Groups under 30 guests will incur an additional fee of 10%*

*Meal Duration for Breakfast Buffet is maximum 90 Minutes, additional \$10 per person per 30 minutes to extend.*

### TO INCLUDE

Orange, Ruby Grapefruit, Pineapple Juices

Assorted House-made Breakfast Pastries, Croissants & Muffins (N)

Freshly Brewed Coffee & Tea

### Fresh Start | 67

Seasonal Fruits & Berries

Cage-Free Scrambled Eggs

Applewood Bacon

Country Style Breakfast Potatoes (V)

Steel Cut Oatmeal, Brown Sugar, Almonds, Honey, Dried Blueberries (N)(GF)

### The Classic Breakfast | 69

Seasonal Fruits & Berries

Dry Cereals, Granola, Skim Milk, 2% Milk (N)

Cage-Free Scrambled Eggs

Applewood Bacon

Chicken Apple Sausage

Golden Hash Brown Potatoes, Chives (V)

### Southern Accents | 71

Fresh Cut Seasonal Fruits

Breads, Butter and Assorted Jams

Buttermilk Biscuits, Sausage Gravy

Assorted Greek Yogurt

Cage-Free Scrambled Eggs

Apple Wood Smoked Bacon

Country Style Ham with Whole Grain Honey Glaze

Yukon Gold Breakfast Potatoes

### Indulgent Breakfast | 72

Sliced Seasonal Fruits

Steel Cut Oatmeal (GF)

Brown Sugar, Almonds, Honey and Dried Blueberries

Assorted Greek Yogurts

Cage-Free Scrambled Eggs

Apple Wood Smoked Bacon

Chicken Apple Sausage

Pork Belly Hash, Sweet & Yukon Gold Potatoes, Scallions



## ENHANCEMENT STATION

*Minimum 50 guests; Must order Continental Breakfast or Breakfast Buffet to go with Enhancement Station.*

### PANCAKE OR WAFFLE STATION | 24

Choice of Pancake or Waffle  
Fruit Toppings | Sliced Bananas,  
Mixed Berries, Blueberry Preserves  
The Fun Stuff | Whipped Butter,  
Chocolate Shavings, Vanilla Chantilly,  
Toasted Almonds, Maple Syrup, Agave (N)

### OMELET | 26\*

Farm Fresh Eggs & Egg Whites  
Toppings | Ham, Bacon, Chicken Sausage,  
Crimini Mushrooms, Sautéed Onions, Asparagus,  
Tomatoes, Bell Peppers  
Cheese | Cheddar, Swiss, Gruyère, Aged Swiss,  
Feta

### POWER COCONUT BOWLS | 26

PB&J | Quinoa, Cashew Milk, Honey, Jelly, Sliced  
Banana (V)(VG)(DF)(N)  
Blueberry Oatmeal Protein | Hemp Seeds,  
Hazelnut Butter, Acai (V)(VG)(N)  
Peaches & Cream Smoothie Bowl | Coconut Milk,  
Raspberries, Almonds (V)(VG)(GF)(DF)(N)

### AVOCADO TOAST | 26

Multigrain, Sourdough  
Shaved Radish, Cherry Tomato, Feta Cheese,  
Petite Cilantro, Olive Oil, Sea Salt (V)

### SIGNATURE ORANGE BLOSSOM FRENCH TOAST STATION | 25

Fruit Toppings | Sliced Bananas,  
Mixed Berries, Strawberry Preserves  
The Fun Stuff | Whipped Butter,  
Chocolate Shavings, Nutella Whipped Cream,  
Vanilla Chantilly, Caramelized Walnut (N)  
Syrup | Maple, Agave

### TROPICAL & EXOTIC FRUIT CARVING | 24

Papaya, Pink Pineapple, Guava, Dragon Fruit,  
Mango, Agave, Toasted Coconut, Passion Fruit  
Puree, Tajin, Pickled Fresno (V) (VG) (DF) (GF)

### ANSON MILLS STONE GROUND GRITS | 26\*

Toppings | Applewood Bacon Bits, Sausage  
Crumble, Spicy Chorizo, Caramelized Onion,  
Roasted Tomato, Bell Peppers, Scallions  
Cheese | Sharp Cheddar, Boursin, Pepperjack  
Maple Syrup, Pepper Gravy, Hot Honey

### CHEF CURATED YOGURT PARFAITS | 26

Yogurts | Greek, Vanilla, Plant-Based  
Toppings | Mixed Berries, Toasted Coconut, House  
Granola, Almonds, Caramelized Pecans, Dried  
Tropical Fruits  
Sauces | Mango Puree, Berry Coulis, Orange  
Compote



## MORNING DISPLAYS

---

### NY STYLE BAGELS | 72 DOZEN

---

Local Jams

Assorted Cream Cheeses, Vegetable,  
Strawberry, Plain Whipped

### JW LUXURY CROISSANTS | 84 DOZEN (N)

---

One Dozen Minimum per Flavor

Almond Croissant, Chocolate, Pistachio & Apricot Mascarpone

### SCOTTISH ALDERWOOD SMOKED ATLANTIC SALMON | 29 PER GUEST

---

Red Onions, Egg Whites, Yolks, Sliced Tomatoes, Capers,  
Whipped Cream Cheese, Mini Bagels

### BREAKFAST ENHANCEMENTS+ | 16 PER SANDWICH

---

**McMarco** | Cage-Free Egg, Applewood Bacon,  
Cheddar Cheese on English Muffin

**Breakfast Burrito** | Cage-Free Egg, Potatoes,  
Chorizo, Pepper Jack, Pico de Gallo

**Cuban Torta** | Cage-Free Egg, Black Pepper Maple  
Pork Belly, Aged Cheddar

**Egg White Frittata Wrap** | Spinach, Peppers, Feta,  
Sofrito, Whole Wheat Wrap (V)

**Croissant** | Cage-Free Eggs, Ham, Aged Cheddar Cheese





## PLATED BREAKFAST

### FOR THE TABLE

*Price Included With Main Course*

Florida Orange Juice

Bakery Basket | Croissants, Danishes, Muffins (N)

Freshly Brewed Coffee & Tea

### FIRST COURSE

*One Section Per 100 Guests*

*Select One From Below*

**Parfait** | Mixed Berry, Granola, Picked Mint (N)

**Baked Yogurt** | Citrus Segments, Granola, Fresh Mint (N) (V)

**Brûlée Oatmeal** | Steel Cut Oats, Brown Sugar (V)

**Fruit Cup** | Cantaloupe, Watermelon, Pineapple & Berries

### MAIN COURSE

*Select One From Below*

**Cage-Free Scrambled Eggs** | 56  
Semi-Dried Tomatoes, Crisp Bacon, Chicken Sausage, Home-Style Roasted Potatoes

**Bacon & Gruyere Quiche** | 57  
Lyonnaise Potatoes, Frisée Salad, Vine-ripe Tomato

**Vegetable Egg White Frittata** | 57  
Grilled Onions, Mushrooms, Peppers, Roasted Tomato, Home-Style Roasted Potatoes (GF)(V)

**Sausage Strata** | 58  
Brioche, Italian Sausage, Sharp Cheddar, Cage Free Eggs, Vine Ripe Tomatoes, Tossed Spinach & Arugula

**Ancient Grain Power Bowl** | 57  
Cage Free Eggs, Quinoa, Kale, Sweet Potato, Crimini Mushrooms, Roasted Tomatoes, Herbs

## ON THE GO | BOXED BREAKFAST

### CONTINENTAL | 50

Choice of Orange or Pineapple Juice

Croissant & Muffin of the Moment (N)

Assorted Individual Yogurts

Individual Fruit Salad

Freshly Brewed Coffee & Tea

### HANDHELDS + | 56

Choice of Orange or Pineapple Juice

Muffin of the Moment (N)

Assorted Individual Yogurts

Individual Fruit Salad

*Select Up To Three of the Following Sandwiches For Groups Over 150 guests Otherwise Two Selections*

**McMarco** | Cage-Free Egg, Applewood Bacon, Cheddar Cheese on English Muffin

**Breakfast Burrito** | Cage-Free Egg, Potatoes, Chorizo, Pepper Jack, Pico de Gallo

**Cuban Torta** | Cage-Free Egg, Black Pepper Maple Pork Belly, Aged Cheddar

**Egg White Frittata Wrap** | Spinach, Peppers, Feta, Sofrito, Whole Wheat Wrap (V)

**Croissant** | Farm Fresh Eggs, Hickory Smoked Ham, Aged Cheddar Cheese

Freshly Brewed Coffee & Tea

## BRUNCH

*Minimum of 50 People*

### GRIFFIN | 84

Orange, Ruby Grapefruit,  
Pineapple Juices

Tropical Sunrise Shooter | Pineapple, Mango,  
Coconut Water

Greek Style Yogurt

Assorted House-made Breakfast Pastries,  
Croissants & Muffins (N)

Freshly Brewed Coffee & Tea

### From The Garde Manger

Sliced Seasonal Fruits and  
Seasonal Mixed Berries

Scottish Alderwood Smoked Atlantic Salmon |  
Sliced Tomatoes, Red Onions, Capers,  
Assorted Bagels, Assorted Cream Cheeses

Artisan Cheese & Charcuterie |  
Seasonal Preserves, Whole Grain Mustard,  
Petite Baguettes

**From The Hot Kitchen | Carving Station\***  
*Select One Station From Below*

**Slow-Smoked Bone-In Country Ham |**  
Agave & Grilled Pineapple Glaze

**Black Pepper & Maple Glazed Pork Belly |**  
Dijon Mustard, Giardiniera

**Apple Cider Brined Turkey |**  
Golden Raisin Chutney, Vidalia Onion Soubise

**1855 Black Angus Beef Tenderloin |**  
Chianti Reduction, Lemon Zest, Maldon

*All Carvings Served With Warm Milk Bread Rolls*

### Hot Display

Cage-Free Scrambled Eggs

Applewood Bacon

Chicken Apple Sausage

Country Style Breakfast Potatoes (V)

### Crafted Batter

*Select One Station From Below*

**Lemon Ricotta Pancakes |** Peruvian Blueberry  
Compote, Zested Lemon, Maple Drizzle, Whipped  
Chantilly (V)

**Croissant Waffle |** Cinnamon Sugar, Vanilla  
Sugar, Pineapple Mango Chutney, Raspberry  
Lime Compote, Whipped Chocolate Cream,  
Chocolate Shavings, Sprinkles (V)(E)

### BUILD YOUR OWN BRUNCH | 94

Patisserie

Orange, Ruby Grapefruit, Pineapple Juices

Mixed Berry Energy Shooter

Greek Style Yogurt

Croissants, Danishes, Muffins, Banana Bread,  
Chocolate Loaf

Freshly Brewed Coffee & Tea

### From The Garde Manger

Sliced Seasonal Fruits and  
Seasonal Mixed Berries

Scottish Alderwood Smoked Atlantic Salmon,  
Sliced Tomatoes, Red Onions, Capers,  
Assorted Bagels, Assorted Cream Cheeses

Artisan Cheese & Charcuterie,  
Seasonal Preserves, Whole Grain Mustard,  
Petite Baguettes

### Butchers Block | Carving Station

*Select One Station From Below*

**Slow-Smoked Bone-In Country Ham |**  
Agave & Grilled Pineapple Glaze

**Black Pepper & Maple Glazed Pork Belly |**  
Dijon Mustard, Giardiniera

**Apple Cider Brined Turkey |**  
Golden Raisin Chutney, Vidalia Onion Soubise

**1855 Black Angus Beef Tenderloin |**  
Chianti Reduction, Lemon Zest, Maldon

*All Carvings Served With Warm Milk Bread Rolls*

### Omelet

Farm Fresh Eggs and Egg Whites Created  
with Ham, Bacon, Chicken Sausage, Crimini  
Mushrooms, Sautéed Onions, Asparagus, Diced  
Tomatoes, Scallions, Bell Peppers, Cheddar,  
Pepper Jack, Fresh Mozzarella

### Stove Top

Cage-Free Scrambled Eggs

Apple Wood Smoked Bacon

Pork Sausage Patties

Three Potato Hash, Crimini Mushrooms,  
Caramelized Onions

### Crafted Batter

*Select One Station From Below*

**Lemon Ricotta Pancakes |** Peruvian Blueberry  
Compote, Zested Lemon, Maple Drizzle,  
Whipped Chantilly (V)

**Croissant Waffle |** Cinnamon Sugar, Vanilla  
Sugar, Pineapple Mango Chutney, Raspberry  
Lime Compote, Whipped Chocolate Cream,  
Chocolate Shavings, Sprinkles (V)(E)





# BREAKS



## BREAK SELECTIONS

Refreshments Between Meetings / Breaks

*Freshly Brewed Coffee, Decaffeinated Coffee & Soft Drinks | 22 Per Person for 30 Minutes*

### COFFEE & TEA

Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Tea | 145 Gallon

Iced Tea Station | 100 Gallon

Cold Brew Coffee | 160 Gallon

Iced Coffee | 145 Gallon

Hot Chocolate | 120 Gallon

### JUICES | 145 GALLON

Locally Sourced Florida Orange, Grapefruit

### SOFT DRINKS & WATER | 9 EACH

Assorted Pepsi Soft Drinks, Bottled Water, and  
Assorted Bubbly Water

### BEVERAGES | EACH

Red Bull Energy Drink | 12

Coconut Water | 12

Celcuis | 14

Kombucha | 14

Sports Drinks | 12

Naked Juices | 11

Individual Bottled Juices | 10

Orange, Grapefruit, Apple, Grape, Cranberry





## BREAK SELECTIONS

### Between Meetings / Breaks

#### INDIVIDUALLY BAGGED | EACH

##### **Protein Bars | 11 (N)**

##### **Cereal & Candy Bars | 10**

Assorted Novelty Candy, Quaker Chewy, Nature Valley, Nutri Grain Cereal, Kashi Trail Mix (N)

##### **Assorted Bags | 9**

Potato Chips, Vegetable Chips, Pretzels and Popcorn

##### **Nuts & Seeds | 14**

Sahale Snacks, Pistachios, Smoked Almonds, Chocolate Covered Almonds, Salted Cashews, Roasted Peanuts, Honey Roasted Peanuts, Trail Mix, Roasted Pumpkin Seeds (N)

#### BY THE PIECE

##### **Whole Fruit | 6**

Honey Crisp, Fuji & Granny Smith Apples, Local Navel Oranges, Mandarin Oranges, Bananas, Pears

##### **Yogurt Parfaits | 12**

House-made Honey Almond Granola, Chia Seed, Fresh Berries, Blueberry Lavender Reduction (N)

##### **Individual Flavored Yogurts | 7**

Plain & Greek

##### **Baked Yogurt | 12**

Citrus Segments, Granola, Fresh Mint (V)

##### **Locally Sourced Frozen Treats | 12**

*Choose One Option from Below*

Frozen Fruit Bars | Assorted Flavors

Gelato Sandwiches | Belgium Chocolate, Vanilla, Strawberry

Gelato Bars | Belgium Chocolate, Vanilla, Key Lime (GF)

#### KITCHEN CRAFTED

##### **Fresh Fruit Skewers | 72 Dozen**

##### **Live Popcorn Cart | 18 Per Guest**

##### **Smoothies | 19 (Choice of 2):**

Green Power | Spinach, Lemon, Pear, Matcha, Almond Milk

Tropical Sunshine | Pineapple, Mango, Banana, Coconut Water

Berries & Cream | Seasonal Berries, Oats, Maple Syrup, Oat Milk

Beet Booster | Beet Juice, Grape, Strawberry, Ginger

##### **Chia Pudding | 16 (Choice of 2):**

Vanilla Sunrise | Citrus, Kiwi, Raspberry

Antioxidant | Coconut, Turmeric, Ginger, Cinnamon, Mandarin Zest, Macerated Strawberry

Lemon Cream | Pomegranate, Toasted Coconut, Micro Mint

#### CRAFTED BAKERY SNACKS | BY THE DOZEN

##### **JW Pecan Sticky Buns | 92**

Cinnamon Honey Syrup (N)

##### **Aunt Cindy's Warm Cinnamon Rolls | 92**

Cream Cheese Icing

##### **Donuts | 84**

Assortment of Cake Donuts (N)

##### **Muffins | 84**

Blueberry, Banana, Chocolate

##### **Breakfast Danishes | 84**

Flavor of the Month

##### **Madeleines | 72**

Assorted Flavors

##### **Fudge Brownie Bars | 72**

Whipped Chocolate Ganache, Chocolate Pearls

##### **Signature Gourmet Cookies | 84**

Double Chocolate, Toasted Macadamia, Premium Chocolate Chunk (N)

##### **JW Crafted Cupcakes | 84**

Red Velvet, Vanilla, Chocolate, Lemon

##### **Rice Crispy Treats | 72**

## BREAK SELECTIONS

Between Meetings / Breaks | Price Per Person

### TEA TIME | 42

#### Crafted Tea Sandwiches (Choose 3):

BLT | Candied Bacon, Baby Lettuce, Cherry Tomato, Herb Aioli  
Chicken Tartine | Cranberry, Almond (N)  
English Cucumber | Chive, Cream Cheese  
Goat Cheese Profiterole | Poached Pear Jam  
Smoked Salmon Pinwheel | Dill Cream Cheese, Lemon Zest,  
Pickled Onion

**Garden Vegetable Crudit ** | Pepita Hummus, Avocado Ranch,  
Roasted Pepper Spread, Eggplant Dip

**Warm Scones** | Strawberry Preserves, Clotted Cream, Lemon  
Curd

**Ice Tea**

### FLORIDA CITRUS | 32

**Juice** | Florida Orange

**Individual Fruit Salad** | Grapefruit, Orange,  
Lime Honey Mint Dressing

**Parfait** | Lemon-Ricotta, Granola, Petite Basil (N)

**Orange Creamsicle Smoothie** | Citrus, Greek Yogurt,  
Banana, Honey

**Sweets** | Lemon Vanilla Cupcake, Orange Madeleine,  
Grapefruit Pistachio Tart (N)

### MEZZE | 36

**Breads** | Pita, Lavash, Focaccia

**Spreads** | Hummus, Baba Ganoush, Tzatziki (V)

**Castelvetrano Olives** | Citrus, Argan Oil

**Cheese** | Aged Manchego, Grilled Haloumi, Local Honey

**Warm** | Crispy Artichokes with Boursin Cheese (V)

**Baklava** | Walnut, Pistachio (N)

**Ice Tea** | Garden Mint

### TWISTED | 38

**Soft Pretzels** | Salt, Cinnamon Sugar

**Pretzel Balls** | Cheese Fondue, Dijon & Whole Grain Mustard

**Bacon Wrapped Baby Peppers** | Jalapeno Chive Cream Cheese

**Popcorn** | Butter, Caramel (GF)

**Root Beer Floats** | Vanilla Bean Ice Cream

### NUTTY | 36

Smooth French Macarons

Italian Amaretti, American Coconut, Raspberry

Chocolate Covered Almonds, Spiced Pecan, Candied Walnuts

Peanut Butter Cookies

### BACON, MILKSHAKES & ALCOHOL | 38

*\*ADULTS ONLY - 21 & OVER*

Bacon Flight – Candied, Peppered & Pecan wood Chili Lime  
Adobo Spiced Chicharr n  
Milkshakes | Bourbon, Bailey’s, Kahlua

### IT’S 5 O’CLOCK SOMEWHERE | 38

Amaretto Banana Bread,  
Grand Marnier Orange Pound Cake  
Jack Daniel’s Dream Cake  
Pineapple Bacardi Rum Cake  
Maker’s Mark Caramel Pecan Cake

### COCOA | 40

White Chocolate Macadamia Nut Cookies  
Indulgent Valrhona Chocolate Caramel Brownies  
Chocolate Madeleines  
Hazelnut Rocher Profiterole  
Chocolate Pralines and Truffles

### FARM TO TABLE | 44

Sweet Grass Dairy Cheeses | Thomasville Tomme, Green Hill  
Double Cream, Asher Blue  
Cured Meats | Prosciutto, Salami  
SWFL Truffle Honey, Dried Tropical Fruits, Cotton Candy  
Grapes, House Baked Lavosh



# LUNCH





## DAILY LUNCH MENU

Daily Lunch Menu Includes Bread, Butter, Coffee & Tea.

Groups under 30 guests will incur an additional fee of 10%. Meal Duration for Lunch Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.

### MONDAY • EATALY | 88

**Bread** | Garlic Knots, Herb Focaccia, Olive Oil

#### Soup

Italian White Bean Soup | Cannellini Beans, Fire Roasted Tomatoes, Kale, Summer Squash (V)

#### Salads

Caesar | Romaine, Shaved Parmesan, Focaccia Croutons, Creamy Caesar Dressing

Roasted Butternut Squash | Heirloom Carrot, White Bean, Red Onion, Herb Pangrattato, Prosecco Vinaigrette

Antipasti | Frisée, Endive, Artisan Salumi, Provolone, Pepperoncini, Olives, Roasted Tomato, White Balsamic Dressing

#### Proteins

Pan Seared Bronzini | Salmoriglio, Zested Lemon

Chicken Marsala | Wild Mushrooms, Italian Parsley

Pasta alla Arrabbiata | San Marzano Tomato, Spinach, Chili Flakes, Shaved Parmesan, Herbs

#### Sides

Roasted Italian Vegetables | Aubergine, Zucchini, Squash, Tomato, Onion, Basil (V)

Rosemary Marble Potatoes | Garlic, Shallots, Extra Virgin Olive Oil (V)

#### Desserts

Tiramisu | Whipped Zabaglione, Coffee Cremoso

Caramel Budino | Vanilla Bean Mascarpone

Pastiera Napoletana | Ricotta, Candied Orange

### TUESDAY • TEX-MEX | 88

#### Soup

Classic Tortilla Soup | Cilantro (V)

#### Salads

Southwest | Iceberg, Tomatoes, Black Beans, Roasted Corn, Tomato, Red Onion, Corn Tortilla Strip, Chipotle Ranch (V)

Roasted Pepper Slaw | Napa Cabbage, Sweet Pepper, Shredded Carrot, Cilantro Leaves, Lime Vinaigrette (VG)

#### Nacho Bar

Warm Tortillas  
Guacamole, Poblano Queso, Salsa Roja, Salsa Verde (V) (GF)

#### Baja Coastal Tacos Station

Blackened Mahi, Vegetable Calabacitas, Beef Fajitas  
Napa Cabbage, Lime, Hot Sauce, Pickled Fresno, Chipotle Aioli Sour Cream  
Pico de Gallo, Cotija Cheese  
Warm White Corn & Flour Tortillas

#### Sides

Yellow Rice | Guajillo Chili, Cilantro, Roasted Corn (V)

Frijoles Negros | Hominy, Cumin, Fire Roasted Tomatoes, Garlic

#### Desserts

Warm Peach Cobbler | Whipped Chantilly

Margherita Bars | Toasted Coconut, Lime

Rice Pudding | Cinnamon, Caramel Sauce

### WEDNESDAY • DOCKSIDE | 88

#### Soup

Crab Chowder | Fire Roasted Corn, Potato, Sherry, Seasoned Oyster Crackers (SF)

#### Salads

Citrus | Crisp Romaine, Orange, Grapefruit, Dried Cranberry, Cilantro, Honey Lime Dressing (V)(GF)(DF)

Mango | Artisan Baby Lettuce, Fresno Chili, Spiced Cashew, Toasted Coconut, Papaya Vinaigrette (VG)(GF)(N)

Confetti | Mixed Cabbage, Sugar Snap Peas, Jicama, Bell Pepper, Green Onion, Zesty Dressing (VG)(GF)

#### Mains

Jamaican Jerk Chicken | Char-Grilled Thighs, Orange Mojo, Lime (GF, DF)

Caribbean Mahi Mahi | Vanilla Roasted Pineapple, Coconut Cream (GF)

Key West Shrimp | Chorizo, Stewed Vegetables (GF)(DF)(SF)

#### Sides

Saffron Rice | Pigeon Peas (VG)(GF)

Mojo Roasted Roots | Sweet Potato, Carrots, Parsnip, Orange Zest (VG)(GF)

Pikliz (VG)

#### Desserts

Mango Cheesecake | Citrus Melange, Vanilla Cream

Dulcey Chocolate Verine | Dulcey Mousse, Banana Confit, Moscovado Crumble

Baba au Rum | Aged Bermuda Rum, Madagascar Vanilla Bean Cream

### THURSDAY • ASIAN INSPIRATION | 88

#### Soup

Hot & Sour | Enoki & Shiitake Mushrooms, Carrot, Tofu, Ginger, Sesame, Green Onions

#### Salads

Polynesian | Artisan Greens, Purple Cabbage, Wonton Crisps, Sugar Snap Peas, Radish, Yuzu Vinaigrette

Rice Noodle | Carrots, Roasted Sesame, Scallions, Shiitake Mushrooms, Crunchy Peanuts, Ginger Soy Dressing (N)

#### Dim Sum

Gyoza | Sautéed Vegetables, Thai Sweet Glaze

#### Proteins

Kara Miso Salmon | Roasted Pineapple, Sake, Toasted Sesame, Scallions

Thai Red Curry Vegetables | Kaffir Lime, Coconut Milk, Lemon Grass

Gochujang Chicken Breast | Char-Grilled, Shaved Radish, Cilantro

#### Sides

Scented Jasmine Rice | Green Cardamom, Cinnamon, Bay Leaf (V)

Charred Bok Choy | Lime Vinaigrette, Sesame Seeds (V)

#### Light Desserts

Honey Baked Yogurt | Maple and Bourbon Infused Blueberries

Green Tea Financier | Farm Raspberries, Raspberry Jam (N)

Amatika Chocolate Crèmeux | Whipped Coconut Cream (VG)



## DAILY LUNCH MENU

Daily Lunch Menu Includes Bread, Butter, Coffee & Tea.

Groups under 30 guests will incur an additional fee of 10%. Meal Duration for Lunch Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.

### FRIDAY • COASTAL | 88

#### Breads

Pita, French Demi Baguette, Oven Dried Tomato  
Focaccia Selection of Olive Oils and Balsamic Vinegars

#### Salad Bar Market (V)

Greens | Romaine, Baby Kale, Spinach, Arugula  
Vegetables | Tomatoes, Cucumber, Carrot, Radishes,  
Onions  
Cheese | Parmesan, Feta, Ricotta Salata  
Vinaigrette | Red Wine Vinaigrette, Caesar

#### Cold Mezzah (V)

Hummus, Baba Ghanoush, Tzatziki Sauce,  
Muhammara, Marinated Olives

#### Protein

Gulf Coast Red Snapper | Roasted Corn & Okra Relish,  
Pickled Fresno Chili  
Harissa Marinated Chicken Kebabs | Bell Peppers,  
Onions  
Falafel | Garbanzo, Green Chili, Cilantro, Cumin

#### Sides

Mediterranean Pulao | Basmati, Cauliflower, Peas,  
Carrots, Saffron  
Haricot Verts | Garlic Chips, Toasted Almond

#### Patisserie

Strawberry Inspiration Tart  
Yogurt Panna Cotta | Rosemary Apricot Compote  
Lemon Almond Delice | Soft Lemon Cake, Almond  
Mousse

### SATURDAY • CRAFTED SANDWICH SHOP | 88

#### Soup

Roasted Plum Tomato | Herb Croutons (V)

#### Salads

Young Heirloom Tomatoes | Fresh Mozzarella, Hand  
Torn Basil, Red Onions, Balsamic Glaze (V)  
Citrus Watermelon | Arugula, Frissee, Citrus  
Segments, Goat Cheese, Lime Mint Vinaigrette (V)  
Ancient Grains | Roasted Cauliflower, Barley, Farro,  
Golden Raisin, Preserved Lemon Herb Dressing

#### Sandwiches

Chicken Tarragon Salad | Arugula, Toasted Almonds,  
Dried Cranberries, Whole Grain Croissant  
Turkey Panini | Balsamic Onions, Provolone, Sundried  
Tomato Aioli, Focaccia  
Rueben | Corned Beef, Sauerkraut, Swiss Cheese,  
Russian Dressing, Marble Rye  
Vegan Wrap | Spinach, Eggplant, Roasted Tomato,  
Portobello Mushroom, Chickpea Spread

#### Accompaniments

House-Made Potato Chips, Pickle Spears

#### Desserts

Chocolate Craquelin | Manjari Chocolate  
Hazelnut Macaroon Biscuit | Amarula Cremeux Tart  
Mango Mousse | Passionfruit Coulis

### SUNDAY • HEALTHY BOWLS | 88

#### Grain & Lettuce (V)

Barley, Quinoa, Brown Rice, Black Lentils  
Romaine, Kale, Spinach, Napa Cabbage

#### Croutons

Wontons, Herb Croutons

#### Cup of Soup

Yellow Lentil (V)

#### Add Your Protein

Garlic Shrimp, Char-Sui Pork Belly, Blackened  
Chicken, Crispy Cauliflower & Tofu

#### Refreshing Toppings

Radishes, Pickled Onions, Cucumber,  
Avocado, Edamame, Baby Corn  
Fresno Peppers, Broccoli, Mint, Cilantro,  
Lemon Wedges

#### Dressings

Green Goddess, Sesame Ginger, Mandarin Orange

#### Light Desserts

Coconut Rice Pudding | Alphonso Mango, Lime Pearls  
Strawberry Blossom Cremoso | Lemon Marshmallow  
Tropical Fresh Cut Fruits

### DAY AT THE BEACH • OUTDOOR ONLY | 88

#### Salads

Potato | Bacon, Scallions, Cheddar  
Broccoli | Shredded Carrot, Raisins, Walnuts,  
Honey Mustard (N)  
Watermelon | Cucumber, Pickled Red Onions, Feta,  
Arugula, Balsamic Glaze (V)

#### From The Grill

JW Marco Burger\* | Angus Blend  
Beyond Burger | Plant Based Vegan Burger (V)  
Blackened Mahi | Spiced Rub  
Snake River Farms Kobe Beef Hot Dog

#### Gourmet Toppings

Cheeses | Cheddar, Pepper Jack, Provolone, Swiss,  
Lettuce, Tomato, Red Onions, Pickle Spears, Pickled  
Jalapeños

#### Warm Toppings | Caramelized Onions, Applewood Bacon

#### Spreads | Ketchup, Mustard, Mayonnaise, Pickle Relish

#### Buns | Potato, Brioche, Hot Dog Roll, Gluten Free

#### Sides | Florida Potato Chips

#### Desserts

Key Lime Tart | Italian Meringue  
White Chocolate Blondies  
Old Fashioned Carrot Cake | Cream Cheese Icing



## THREE COURSE PLATED LUNCH

Includes | Hearth Breads Butters, Silent Vegetarian, Freshly Brewed Coffee & Tea Service.

### SALADS

*Select One From Below*

**Classic Caesar** | Baby Romaine Lettuce, Herbed Croutons, Aged Parmesan, Creamy Dressing (V)

**Baby Gem** | Marinated Melon, Fennel Confit, Crispy Prosciutto, Pecorino, Sherry Dressing

**Iceberg Wedge** | Crispy Pancetta, Cherry Tomato, Pickled Red Onions, Blue Cheese Dressing

**Watermelon Salad** | Mache, Frisée, Shaved Radish, Blue Cheese, Citrus Vinaigrette

**Tomato & Roasted Lemon** | Frisée, Heirloom Baby Tomatoes, Shaved Red Onion, Sage, Extra Virgin Olive Oil, Pomegranate Molasses, Sage (VG)

### ENTRÉES

*Select One From Below*

**Florida Citrus Brined Chicken Breast** | 70  
Warm Cannellini Bean Salad, Garden Pepper & Tomato Ragout, Roasted Heirloom Carrots, Olive Tapenade

**Seared Atlantic Salmon** | 73  
Roasted Herb Tomato Risotto, Asparagus, Petite Salad, Burre Blanc

**Pan-Seared Mahi Mahi** | 76  
Toasted Orzo, Grilled Artichokes, Oven-Roasted Tomato, Baby Squash, Black Garlic, Fried Capers, Meyer Lemon Cream

**Seared Filet of Beef** | 80  
Crisp Fingerling Potato, Carrot Puree, Roasted Romanesco, Port Wine Glaze

*Silent Vegetarian Option Available to Select as an Entrée*

**Vegan & Vegetarian** | (All Entrees are GF)  
Thai Red Curry Vegetables | Jasmine Rice, Kaffir Lime, Coconut Milk, Lemon Grass

Corn Fusilli Pomodoro | Spinach, Roasted Vegetable, Fresh Basil

Moroccan Spiced Cauliflower Steak | Salted Mushrooms, Tomato Raisin Chutney

Vegetable Napoleon | Marinated & Grilled Seasonal Vegetables, Quinoa Cake, Red Pepper Coulis

King Trumpet Mushroom “Scallop” | Creamy Polenta, Charred Asparagus, Red Pepper, Radicchio, Aged Balsamic

Burnt Sweet Potato | Pomegranate, Ricotta, Florida Honey, Roquette

### DESSERT

*Select One From Below*

**Milk Chocolate Mousse Dome** | Caramel Banana Jam, Hazelnut Dacquoise (N)

**Pineapple Upside Down Cake** | Cinnamon Roasted Pineapple, Tahitian Vanilla Whipped Ganache

**Classic Cheesecake** | Poached Raspberries, Chambord Foam

**Southern Key Lime** | Crystallized Graham Cracker, Raspberry Jam, Coconut Ganache

**Tahitian Vanilla Crème Brûlée** | Lemon Financier, Almond Florentine

**Amatika Chocolate Crèmeux** | Whipped Coconut Cream

### Personalize Your Dessert Presentation

Add a Chocolate Monogram or Corporate Identity Logo to Any Dessert.

Please Allow 3 Weeks for Special Orders.  
Prices Minimum of 50 Pieces. Start at \$9 per guest.

## TWO COURSE SALAD LUNCH

Includes | Hearth Breads, Butter, Freshly Brewed Coffee & Tea Service.

### ENTRÉE SALAD

*Select One From Below*

**Roasted Heirloom Cauliflower and Super Grains** | 62 (V, VG, GF, DF, NF)

Lentils, Quinoa, Wild Rice, Spinach, Fire Roasted Peppers, Sun Dried Tomato Vinaigrette

**Southwest Chicken** | 64

Romaine, Crispy Tortilla Strips, Black Beans, Tomato Confit, Roasted Corn, Cotija Cheese, Chipotle Dressing

**Char-Grilled Sirloin** | 66

Arugula and Red Endive, Grilled Red Onion, Goat Cheese, Heirloom Tomato, Roasted Corn, Barolo Dressing

**Sesame Crusted Ahi Tuna** | 68

Rice Noodle, Red Cabbage, Bok Choy, Wakame, Crushed Peanuts, Chili, Thai Basil, Ginger Soy Vinaigrette (N)

### DESSERT

*Select One From Below*

**Milk Chocolate Mousse Dome** | Caramel Banana Jam, , Hazelnut Dacquoise (N)

**Pineapple Upside Down Cake** | Cinnamon Roasted Pineapple, Tahitian Vanilla Whipped Ganache

**Classic Cheesecake** | Poached Raspberries, Chambord Foam

**Southern Key Lime** | Crystallized Graham Cracker, Raspberry Jam, Coconut Ganache

**Amatika Chocolate Crèmeux** | Whipped Coconut Cream

**Lemon Almond Delice** | Candied Lemon Sponge, Almond Chocolate Mousse

## GRAB & GO LUNCH

Includes a Bottle Water, Whole Fruit of the Moment, Side Salad, Crafted Sandwich, Vegetable Chips & Dessert.

*Select Up To Three of the Following Sandwiches or Entrée Salads For Groups Over 150 guests, Otherwise Two Selections.*

### BUILD YOUR OWN LUNCH BOX | 70

*Select One From Below*

**Potato** |

Bacon, Scallions, Cheddar

**Broccoli** |

Shredded Carrot, Raisins, Walnuts, Honey Mustard (V)(N)

**Watermelon** |

Cucumber, Pickled Red Onions, Feta, Arugula, Balsamic Glaze (V)

**Tri Color Pasta** |

Red Onion, Cucumber, Tomato, Olive, Greek Vinaigrette (VG)

### SANDWICHES

**Turkey Club** | Bacon, Lettuce, Tomato, Herb Mayonnaise

**Italian** | Salami, Capicola, Ham, Provolone Cheese, Roasted Peppers, Pepperoncini, Oil & Vinegar

**Roast Beef** | Horseradish Mayonnaise, Aged Cheddar, Caramelized Onions, Arugula, Roasted Tomatoes

**Caprese** | Fresh Mozzarella, Heirloom Tomatoes, Pesto Spread, Balsamic Reduction (V)

**Chicken PLT Wrap** | Grilled Chicken, Crispy Pancetta, Lettuce, Tomato, Garlic Aioli

**Vegan Wrap** | Spinach, Eggplant, Roasted Tomato, Portobello Mushroom, Chickpea Spread (V)

### ENTRÉE SALAD

*Select One From Below*

**Roasted Heirloom Cauliflower and Super Grains** | Lentils, Quinoa, Wild Rice, Spinach, Fire Roasted Peppers, Sun Dried Tomato Vinaigrette (V)(VG)(GF)(DF)(NF)

**Southwest Chicken** | Romaine, Crispy Tortilla Strips, Black Beans, Tomato Confit, Cojita Cheese, Roasted Corn, Chipotle Dressing

**Grilled Shrimp** | Arugula and Red Endive, Grilled Red Onion, Goat Cheese, Heirloom Tomato, Roasted Corn, Barolo Dressing

**Classic Chicken Caesar** | Romaine, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

### DESSERT

*Select One From Below*

Oreo Brownie

7-Layer Bar

Banana Bread, Flax Seed, Pecans (N)

Triple Chocolate Cookie

White Chocolate Buddies

Fruit Cup





# RECEPTIONS





## RECEPTION | CHILLED HORS D'OEUVRES

Minimum of 30 Pieces

### MEAT & POULTRY | 12 EACH

**Smoked Chicken Salad** | Apples, Celery, Candied Walnut, Truffle Aioli

**Deviled Egg** | Wasabi Tobiko, Smoked Paprika (GF)

**Roasted Beef Skewer** | Gorgonzola, Cotton Candy Grapes

**Vol au Vent** | Red Pepper Compote, Bresaola, Balsamic Crema, Micro Basil

### FISH & SEAFOOD | 12 EACH

**Poached Shrimp** | Cocktail Sauce, Finger Lime, Lemon (SF)(GF)

**Salmon** | Toasted Brioche, Ikura, Preserved Lemon (GF)

**Yellowtail Crudo** | Florida Grapefruit, Pickled Chili (GF)

**Ahi Tuna** | Carrot & Sesame Slaw, Wasabi Foam, Squid Ink Cone, Crushed Nuts (N)

**Lobster Eclair** | Butter Poached Maine Lobster, Chives, Pate a Choux (SF)

### VEGETARIAN | 12 EACH

**Spiced Watermelon** | Manouri Cheese, Balsamic Pearls, Micro Watercress

**Herbed Goat Cheese** | Roasted Pepper Jam, Basil Tartelette

**Brie Cheese** | Raisin Cranberry Crostini, Apricot Rosemary Gel

**Roasted Tomato Bruschetta** | Aged Parmesan, Garlic Toast

**Black Bread Crostini** | Chives, Crème Fraiche, Tomato Marmalade



## RECEPTION | HOT HORS D'OEUVRES

Minimum of 30 Pieces

### MEAT & POULTRY | 12 EACH

**Polynesian Chicken & Waffle** | Gochujang, Sesame Waffle Basket, Peppadew

**Pork Belly** | Bourbon Glazed, Whipped Sweet Potato, Pickled Apple Relish (GF)

**Teeny-Tiny JW Burger** | Angus Beef, Aged Cheddar, BBQ Onions, Pickle

**Katsu Chicken Bite** | Sesame, Sweet Soy

**Barbacoa Arepa** | Cotija Cheese, Pickled Onion, Mezcal Crema

**Ham & Cheese Empanadas** | Fire Roasted Salsa Verde, Crumbled Cotija, Petite Cilantro

### FISH & SEAFOOD | 12 EACH

**Shrimp Dumpling** | Ponzu (SF)

**Maryland Crab Cake** | Key Lime Tartar (SF)

**Coconut Shrimp** | Orange Chili Sauce (SF)

**Scallop** | Applewood Smoked Bacon, Citrus Maple Glaze (SF)

**Gulf Grouper Fritter** | Buttermilk, Cornmeal, Cilantro Lime Crema

### VEGETARIAN | 12 EACH

**Vegetable Spring Roll** | Sweet Chili

**Breaded Artichoke** | Roasted Tomato, Goat Cheese

**Wild Mushroom Arancini** | Truffle Essence, Parmesan, Lemon Aioli

**Vegetable Samosa** | Tamarind Chutney

**Cauliflower Manchurian** | Orange Chili

**Tomato Tar Tatin** | Roasted Tomato, Caramelized Onion, Balsamic Vinegar, Puff Pastry

**Brie En Crouste** | Raspberry Gel, Toasted Almonds (N)

### SWEET | 12 EACH

**Cheesecake Lollipop**

**Miniature Lemon Tart** | Crispy Meringue

**Chocolate Cone** | Caramel & Praline Cream

**Assorted French Macarons**

**Chocolate Covered Strawberry**

**House-made Chocolate Pralines**



## RECEPTION | CHILLED STATIONS

*Minimum of Six Stations If Serviced as Dinner, Minimum of Three Stations If Served as Reception Prior to Dinner.*

### DOMESTIC CHEESE DISPLAY | 40

#### Variety of Four Types of Cheese

Accompaniments | Grapes, Fig Jam, Local Honey,  
Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Sardinian Crackers (N)

### CHARCUTERIE | 40

Prosciutto, Soppressata, Coppa, Mortadella, Olives, Cornichon,  
Assorted Mustards, Giardiniera, Grilled Artichoke, Sardinian  
Cracker, Grissini, Grilled Baguette

### FARMER'S MARKET SALAD DISPLAY | 32

Baby Artisan Greens, Roasted Heirloom Carrots, Beets, Radish,  
Cucumber, Marinated Peppers, Spiced Chickpeas, Baby Tomatoes,  
Pine Nuts, Marcona Almonds, Parmesan, Ranch, Caesar, Raspberry  
Champagne Vinaigrette, Balsamic Vinaigrette

### MOZZARELLA BAR | 38

#### Burrata, Ciliegine, Stracciatella Di Bufala

Extra Virgin Olive Oil, Truffle Olive Oil,  
Basil Pesto, Roasted Peppers

Capicola, Salami, Roasted Garlic,  
Basil Marinated Heirloom Tomato

Grilled Rustic Ciabatta, Olive Oil Crostini

### GRAND ANTIPASTI | 48

Selection of Italian Cheeses, Marinated Olives and Pickles, Sliced  
Salami & Cured Ham, Grilled Artichokes in Extra Virgin Olive Oil,  
Marinated Mushrooms, Confit Tomatoes, Green Zucchini and Yellow  
Squash with Pesto, Roasted Red and Yellow Peppers

Sliced Baguette, Green Olive Bread, Sardinian Crackers

### MEZZE | 36 (V)

Selection of Garden Vegetables, Fattoush Salad, Olives

Dips | Roasted Tomato, Ranch, Hummus, Baba Ghanoush,  
Muhammara

Warm Pita, Lavosh

### GUACAMOLE & SALSA BAR | 38 (GF)

**Smokey & Charred** | Roasted Corn, Smoked Onion, Cilantro, Pico De  
Gallo, Fresh Chiles (V)

**Drunken Nut** | Don Julio Tequila Spiked, Lime, Sea Salt, Pomegranate,  
Smoked Almonds (N)

**Plain Jane** | No Frills, Just Good Old' Fashioned, Freshly Made  
Avocado Goodness (V)

Fire Roasted Tomato Salsa | Pico de Gallo | Salsa Verde

Fresh Fried Tortilla Chips | Blue Corn Chips | Plantain Chips

### HAND CRAFTED SUSHI | 54

*Based on 5pcs total per person*

#### Collection of Nigiri, Sashimi and Maki Rolls

Nigiri, BBQ Eel, Tuna, Salmon Sashimi, Salmon, Tuna  
Maki, Spicy Tuna, California, Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

### ICED SEAFOOD DISPLAY MARKET | 69

*Based on 5pcs total per person- 5pcs pp total (3 shrimp, 1 oyster, 1 clam)*

Poached Shrimp, Oysters, Middleneck Clams

Condiments | Shallot Vinegar, Tabasco, Cocktail Sauce,  
Wasabi Mayonnaise, Wrapped Lemon (SF)

### CLASSIC SHRIMP COCKTAIL DISPLAY | 52

*Based on 4pcs total per person*

Condiments | Cocktail Sauce, Marie Rose Sauce,  
Wasabi Mayonnaise, Fresh Lemons (SF)

#### Enhancements | Seasonal Market Price

Stone Crabs  
Alaskan King Crab Leg

## RECEPTION | HOT STATIONS

*Minimum of Six Stations If Serviced as Dinner, Minimum of Three Stations If Served as Reception Prior to Dinner.*

### MARCO GRILLED CHEESE | 42

**Ham & Cheese** | Provolone, Tomato Jam, Giardiniera Relish

**Cheesy Madness** | Cheddar, Provolone, Asiago Cheeses (V)

**Turkey & Bacon** | Gruyère Cheese, Tomato, Dijonnaise

### MAC & CHEESE | 48

*Select Two From Below*

**Traditional** | Velvety Cheese Sauce (V)

**Short Rib & Gouda** | 36 Hour Slow Braised Beef, Gremolata Crumb, Pickled Shimeji Mushrooms

**Atlantic Lobster** | Aged Vermont White Cheddar, Cognac, Chives, English Peas (SF)

**Jalapeño** | Applewood Smoked Bacon, Smoked Cheddar Cheese, Herb Crumb

Sliced Baguette, Green Olive Bread, Sardinian Crackers

### BAJA COASTAL TACOS | 48

**Blackened Mahi, Beef Fajitas**

Napa Cabbage, Lime, Hot Sauce Bar, Pickled Fresno, Chipotle Aioli, Sour Cream

Guacamole, Pico de Gallo, Cotija Cheese

Warm Flour & Corn Tortillas

### LA TRATTORIA ROMANA | 49

*Select Two From Below*

**Rotini** | Italian Sausage, Rapini, Spicy Arrabbiata

**Garganelle** | Chicken, White Wine, Fresh Mozzarella, San Marzano Tomato, Basil

**Orecchiette** | Roasted Tomato, Grilled Vegetables, Aged Parmesan, Pesto (V)

**Gemelli** | Shrimp, Toasted Bread Crumbs, Fontina Cream Sauce (SF)

### VALENCIA STYLE PAELLA | 48

*Minimum of 50 Guests*

Chicken & Chorizo | Roasted Pepper, Onion, Tomato (SF)

Shrimp, Clams & Mussels | Olive, Artichoke, Roasted Tomato, Pepper, Onion (SF)

### DIM SUM | CLASSIC CHINESE DUMPLINGS | 49

*Select Three From Below*

**Gyoza** | Pork & Chicken, Vegetable, Shrimp, Beef (SF)

**Shumai** | Shrimp, Pork (SF)

Accompaniments | Sweet Chili, Sweet Soya, Soy Ginger Vinaigrette

### MOCHIKO CHICKEN | 49

Jasmine Rice, Ko Choo Jung Sauce, Charred Scallion Aioli, Sesame

### SLIDER STATION | 44

*Select Two From Below*

**Beef** | Aged Cheddar, Applewood Smoked Bacon, Chipotle Aioli, Brioche

**Chicken & Biscuit** | Buttermilk Fried, Hot Honey, Cheddar Biscuits

**Pulled Pork** | BBQ Sauce, Coleslaw, Pickle, Soft Roll

**Chicken Parmesan** | Mozzarella Cheese, Pomodoro, Basil, Ciabattini Roll

**Beyond Burger** | “Vegan” Caramelized Onions, Tomato Jam, Russian Dressing, Wheat Roll (V)

**Portobello** | Fresh Mozzarella, Zucchini Squash, Roasted Tomatoes, Balsamic Glaze, Brioche (V)

#### Enhancement | Add Fries & Milk Shake Shooters | 24

**Fries\*** | Can Be Substituted With Potato Chips

**Parmesan Herb** | Truffle Mayonnaise | **Sweet Potato** | Maple Chipotle Aioli

**Shakes** | Strawberry, Chocolate, Vanilla

### FLATBREAD STATION | NEAPOLITAN STYLE CRUST | 38

*Up to 200 people. combined with other stations / Outdoors only*

*Select Two From Below*

**Margherita** | Tomato Sauce, Mozzarella Cheese, Basil

**Carne** | Pepperoni, Soppressata, Mozzarella Cheese

**Hawaiian** | Cured Ham, Grilled Pineapple, Jalapeno, Fontina

**Wild Mushrooms** | Parmesan Cream, Spinach, Fontina, Ricotta Cheese, Pesto

**Italian Sausage** | Caramelized Onions, Oregano



## RECEPTION | SMALL PLATES\*

*Minimum of Six Stations If Serviced as Dinner, Minimum of Three Stations If Served as Reception Prior to Dinner.*

---

### **Poke | 34**

Tuna, Salmon, Sushi Rice, Avocado, Edamame, Scallion, Seaweed Salad, Furikake Pickled Ginger, Wonton Crisps, Creamy Yuzu Dressing

### **Scallop | 26**

Charred Baby Corn, Citrus Beurre Blanc, Lemon, Petite Herbs (SF)

### **Shrimp & Grits | 25**

Stone Ground Grits, Andouille, Pepper, Onion, Aged Cheddar, Tasso Ham Gravy (SF)

### **Bronzini | 28**

Pancetta, Stewed Okra & Tomato, Fennel, Meyer Lemon Oil

### **Kalbi Short Rib | 27**

Charcoal Grilled, Baby Bok Choy, Sesame, Scallion

### **Peking Duck | 31**

Steamed Bao Bun, Julienne Cucumber, Spring Onion, Hoisin Sauce, Sambal, Pickled Stone Fruit

### **Beef Tenderloin | 30**

Potato Pave, Shaved Asparagus Salad, Truffle Demi-Glace

### **Grilled Skirt Steak | 27**

Cuban Congri Rice, Fried Plantains Chimichurri Sauce

### **Chicken Shawarma | 25**

Cucumber, Pickled Onion, Pickled Beets, Tomato, Sumac, Tahini, Pita Pocket

### **Fried Green Tomatoes | 23**

Smoked Corn Salsa, Chipotle Aioli, Radish Slaw, Agave Drizzle (V)

### **Roasted Poblano Esquites | 23**

Cilantro, Lime, Jalapeno, Red Pepper, Cotija (V)(GF)

### **Lion's Mane Mushroom "Crab Cake" | 23**

Red Pepper, Old Bay Aioli, Chives(V)(E)(DF)

## RECEPTION | CARVING STATIONS

All Carving Selections Served With Warm Silver Dollar Rolls

*Minimum of Six Stations If Serviced as Dinner, Minimum of Three Stations If Served as Reception Prior to Dinner.*

### POULTRY

#### **Spatchcock Grilled Chicken | 32**

Mushroom, Bacon and Pearl Onion Ragout, Natural Chicken Jus,  
Chicken Veloute, Apricot and White Sultana Chutney

### BEEF

#### **1855 Black Angus Beef Tenderloin | 52**

Truffle Mashed Potatoes, Rosemary Balsamic Beurre Blanc,  
Pinot Noir Reduction, Maldon

#### **Herbed Prime Rib of Beef | 49**

Yukon Gold Pomme Purée, Horseradish Cream, Red Wine Sauce,  
Assorted Dinner Rolls

### LAMB

#### **Dijon Herb Crusted Rack of Lamb | 50**

Goat Cheese Polenta, Roasted Garlic Sauce, Natural Jus

### FISH

#### **Whole Florida Snapper | 48**

Mango-Papaya & Cabbage Slaw, Chipotle Cream, Lime Wedges,  
Warm Corn Tortillas

#### **Gulf Coast Mahi-Mahi | 39**

Banana Leaf Wrapped, Passion Fruit Butter Sauce, Roasted Pineapple Salsa

#### **Miso Glazed Pacific Sea Bass | 56**

Steamed Lemongrass Rice, Grilled Bok Choy, Soy-Lime Butter Sauce, Sesame





## ACTION DESSERT STATIONS

### NITRO ICE CREAM | 42\*

Nitrogen Fresh Made Ice Cream | Florida Orange, Vanilla Bean, Chocolate

Condiments | Chocolate Nibs, Sprinkles, Chocolate Pearls, Dried Raspberries

### CHOCOLATE DRAGONS BREATH | 36\*

Dark Chocolate Mousse Dome, Spiced Caramel Sauce, Roasted Hazelnut Praline,

### BANANA FOSTERS | 36\*

Vanilla Bean Ice Cream, 151 Proof Bermuda Rum Flambé Bananas Chocolate, Vanilla, and Orange Whipped Cream

### WARM BEIGNETS | 30\*

Infused Sugars | Cinnamon, Orange Lemon Curd, Vanilla Anglaise, Caramel Ganache

### S'MORES CAMPFIRE ON THE BEACH+ | 35\*

Milk Chocolate Bar  
Dark Chocolate Bourbon Fudge  
Honey Graham Cracker,  
Torched Marshmallow

### AFFOGATO | 32 \*

Vanilla, Chocolate, & Gianduja Ice Cream  
Freshly Brewed Espresso Coffee  
Chantilly, Candied Orange & Lemon, Lady Fingers, Biscotti

### CHEF CURATED CHOCOLATE & CONFECTIONS | 38

Display of Seasonal Artisan Bon-Bon's, Chocolate Bars, Crafted Marshmallows, and Chocolate Covered Almonds Glazed Pecans, House-made Pate de Fruit (N)

### ITALIAN STYLE GELATO & SORBETTO | 32

*Select Three Flavors From Below*

#### Gelato |

Dulce de Leche  
Tahitian Vanilla  
Pistachio (N)  
Dark Chocolate  
Hazelnut (N)  
Salted Caramel  
Rocky Road (N)

#### Sorbetto |

Mango  
Passion Fruit  
Raspberry  
Lemon  
Coconut  
Banana  
Strawberry

Waffle Cones, Sugar Cones

Assorted Toppings & Candie,  
Toasted Nuts (N)  
Whipped Vanilla Chantilly  
Bourbon Caramel  
Dark Chocolate Fudge





# BEVERAGES



## EXCEPTIONAL PACKAGE

### OPEN BAR | PER PERSON

One Hour | 58  
Two Hours | 67  
Three Hours | 72  
Four Hours | 78  
Each Additional Hour | 21

### SPIRITS

Tito's  
Jack Daniels  
Captain Morgan  
Wicked Dolphin  
Johnnie Walker Red  
Don Julio  
Bombay Sapphire  
Blanco  
Crown Royal  
Makers Mark

### WINE

#### Rose

Sirena del Mare Rose

#### White

Campo di Fiori Pinot Grigio  
Quintara Chardonnay  
Vin 21 Sauvignon Blanc

#### Red

Fable Roots Red Blend  
Harmony and Soul Cabernet  
Sauvignon

#### Sparkling

Capsolado Prosecco

### BEER

Michelob Ultra, Bud Light,  
Stella Artois, Corona Extra,  
High Five IPA, White Claw

### NON-ALCOHOLIC | 8 EACH

Assorted Soft Drinks,  
Bottled Water

## GRIFFIN PACKAGE

### OPEN BAR | PER PERSON

One Hour | 65  
Two Hours | 73  
Three Hours | 79  
Four Hours | 85  
Each Additional Hour | 24

### SPIRITS

Grey Goose  
Mount Gay Eclipse  
Bacardi Light  
Jonnie Walker Black  
Woodford Reserve  
Hennessy VSOP  
Don Julio 70  
Hendricks  
Jameson

### WINE

#### Rose

Whispering Angel Rosé

#### White

Kim Crawford Sauvignon Blanc  
Sonoma Cuter Chardonnay  
Santa Margarita Pinot Grigo

#### Red

Justin Cabernet  
Unshackled Red Blend  
La Crema Pinot Noir

#### Sparkling

Mumm Napa Brut Prestige

### BEER

Michelob Ultra, Bud Light,  
Stella Artois, Corona Extra,  
High Five IPA, White Claw

### NON-ALCOHOLIC | 8 EACH

Assorted Soft Drinks,  
Bottled Water

## TWENTY-FIVE & UNDER BAR PACKAGE

### OPEN BAR | PER HOUR

One Hour | 41  
Two Hours | 49  
Three Hours | 55  
Four Hours | 61  
Each Additional Hour | 17

### SPIRITS | *Select Three*

Grey Goose  
Bacardi Light  
Captain Morgan  
Bombay Sapphire  
Maker's Mark  
Crown Royal  
Don Julio Blanco

### WINE | *Select Three*

#### Rose

Sirena del Mare Rose

#### White

Campo di Fiori Pinot Grigio  
Quintara Chardonnay  
Vin 21 Sauvignon Blanc

#### Red

Fable Roots Red Blend  
Harmony and Soul Cabernet  
Sauvignon

#### Sparkling

Capsolado Prosecco

### ENHANCEMENTS PER PERSON

Woodford Reserve JW | 12  
Hennessy VS | 20  
Don Julio 70 | 12

### BEER | *Select Three*

Michelob Ultra, Bud Light,  
Stella Artois, Corona Extra,  
High Five IPA, White Claw,  
High Noon

### NON-ALCOHOLIC

Assorted Soft Drinks,  
Bottled Water



## Specialty Beverages | Per Drink

### COCKTAILS | 24

#### Raspberry French 75

Gin, Prosecco, Lemon Juice, Chambord Liqueur, & Lemon Twist

#### Mixed Berry Margarita

Tequila, Triple Sec, Lime, Organic Agave Infused with Fresh Mint & Mixed Berry Shrub

#### Good Morning Marco

Vanilla Vodka, Cold Brew Coffee, Crème de Cacao, & Kahlua

#### Island Breeze

Kettle One Cucumber Mint Vodka, St. Germaine, Sweet & Sour, & Club Soda

#### Gulf of Mexico

Tequila, Lemonade, Pineapple Juice, Blue Curacao, & Club Soda

#### Funky Flamingo

Tequila, Grapefruit Juice, Triple Sec, Simple Syrup, & Lemon Juice

#### The Sunshine State

Don Q Orange Rum, Orange Juice, Lemon Juice, Simple Syrup, & Club Soda

#### Paradise Passion Punch

Don Q Passionfruit Rum, Lime Juice, Orange Juice, Pineapple Juice, & Grenadine

#### Tipsy Turtle

Gin, Midori, Lime Juice, Simple Syrup, & Club Soda

#### Cucumber Cooler

Vodka, Fresh Pressed Cucumber, Fresh Pressed Lime, Organic Agave Infused with Thai Basil, & Green Chartreuse

#### Peachy Palmer

Whiskey, Tea, Lemonade, & Peach Puree

#### Mojito Bar

Choice of Don Q Coconut Rum, Orange Rum, or Passionfruit Rum with Mint Leaves, Simple Syrup, Lime Juice, & Club Soda

## Specialty Beverages | Per Drink

---

### REFRESHERS | 19

*Low Alcohol by Volume*

---

#### **Spiked Lavender Lemonade**

Vodka, Lemon Juice, Water, & Lavender Syrup

#### **Limoncello Spritz**

Limoncello, Prosecco, Club Soda, Mint, & Lemon Wedge

#### **Aperol Spritz**

Aperol, Prosecco, & Club Soda

#### **Sangria**

Red or White Wine, Fresh Seasonal Fruit, & Lemon-Lime Soda

### MOCKTAILS | 16

*Non-Alcoholic*

---

#### **Blackberry Mule**

Fresh Blackberries, Ginger Beer, Club Soda, Lime Juice, & Fresh Mint Leaves

#### **Spicy Pineapple**

Pineapple Juice, Agave, Fresh Jalapenos, & Lime Juice

#### **Pineapple Peach Agua Fresca**

Pineapple Juice, Peach Puree, Lime Juice, Coconut Water, Club Soda, & Fresh Mint Leaves

#### **Sunset Punch**

Orange Juice, Pineapple Juice, Cranberry Juice, Coco Lopez, & Grenadine



# DINNER



## Dinner Buffet Selection

Includes | Freshly Brewed Coffee, Tea Station and Iced Water

*Groups under 30 guests will incur an additional fee of 10%. Meal Duration for Dinner Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.*

### A Night in Positano | 175

#### BREADS

Herb Focaccia, Garlic Knots, Fontina & Olive

#### SALADS

**Market Greens** | Romaine, Spinach, Radicchio Salad, Arugula, Focaccia Croutons, Barolo Dressing (V)

**Panzanella** | Croutons, Cappicola, Tomatoes, Cucumber, Asiago Cheese, Aged Balsamic Vinaigrette

#### ANTIPASTI

**Marinated Mushrooms** (V)

**Grilled Asparagus** | Shaved Parmesan, Lemon Zest (V)

**Marinated Zucchini** | Yellow Squash, Eggplant, Basil Oil (V)

**Roasted Red & Yellow Peppers** | Sweet Garlic (V)

**Citrus Marinated Olives** | Stuffed Cherry Peppers (V)

**Red & Yellow Semi-Dried Tomatoes** (V)

#### CHEESE & CURED MEAT STATION

**Soft Pecorino, Aged Parmesan, Marinated Mozzarella**

**Prosciutto, Salami**

Truffle Honey, Dried Fruit, Sardinian Crackers

#### PASTA

**Orecchiette** | Rock Shrimp and Crab, Green Peas, Mint Pesto (SF)

**Garganelli** | San Marzano Tomato, Shaved Parmesan, Dried Chili (V)

#### MAIN COURSE

**Chicken Saltimbocca** | Fresh Mozzarella, Sage, Madeira Jus

**Bronzini** | Tomato-Olive & Caper, Olive Oil & Fresh Herbs

**Braised Short Rib** | Organic Mushroom, Roasted Cipollini Onion, Sangiovese Reduction

#### SIDES

**Creamy Polenta** | Boursin

**Broccoli** | Sautéed Garlic & Fresh Parsley

#### DESSERTS

**Cannoli's** | Ricotta, White Chocolate, Chestnuts

**Crostata** | Frutti di Bosco

**Panna Cotta** | Macedonia di Frutta

**Limoncello Cheesecake** | Almafì Lemon Creme

**Pasteis de Nata** | Vanilla Custard



## Dinner Buffet Selection

Includes | Freshly Brewed Coffee, Tea Station and Iced Water

*Groups under 30 guests will incur an additional fee of 10%.*

*Meal Duration for Dinner Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.*

### Southern Comfort | 180

#### BREADS

Assorted Hearth Baked Dinner Rolls

#### SALADS

**Spinach** | Baby Spinach Leaves, Frisée, Pine Nuts, Crimini Mushrooms, Roasted Peppers, Champagne Dressing (V)

**JW BLTA** | Hearts of Romaine, Applewood Smoked Bacon, Semi-Dried Tomatoes, Haas Avocado, Ranch Dressing

#### SMALL PLATE

**Ceviche** | Red Snapper | Lime, Aji Amarillo, Avocado, Shaved Onion (GF)

#### MAIN COURSE

**Shrimp & Grits** | Local Grits, White Cheddar, Tabasco Cream (SF)

**Fried Chicken** | Country Gravy, Hot Honey

**Florida Grouper** | Mango-Papaya Relish, Champagne Butter Sauce, Lime Wedges

**Carved Prime Rib\*** | Pan Au jus, Horseradish Cream

*Served With Warm Silver Dollar Rolls*

#### SIDES

**Mashed Potatoes** | Farm Butter, Chives (V)

**Green Bean Casserole** | Wild Mushrooms, Creamy Fondue, Crispy Onions (V)

**Seasonal Steamed Vegetables** | Shallot Butter (V)

#### DESSERT

**Key Lime Pie** | Fresh Cream, Raspberry Crunch

**Cheesecake** | Blueberries, Lemon Jam

**Red Velvet Cake** | Cream Cheese Icing

**Warm Peach Cobbler** | Vanilla Anglaise, Whipped Chantilly

**Chocolate Pecan Tarts** | Bourbon Orange Caramel (N)

## Dinner Buffet Selection

Includes | Freshly Brewed Coffee, Tea Station and Iced Water

*Groups under 30 guests will incur an additional fee of 10%.*

*Meal Duration for Dinner Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.*

### Paradise Luau | 190

#### BREADS

Hawaiian Sweet Rolls

#### ISLAND SALADS

**Grilled Pineapple & Papaya** | Kale, Shallots, Crushed Macadamia Nuts, Citrus Dressing (N)(V)

**Hearts of Palm** | Fennel, Cabbage, Green Onions, Sweet Chili Vinaigrette (V)

**Macaroni** | Shredded Carrots, Creamy Dressing, Cider Vinegar (V)

**Mango Ceviche** | Mango Lime Purée, Fresno Chili, Coconut Flakes, Petite Cilantro (N)

#### MEATS

**Huli-Huli Chicken** | Palm Sugar-Soy-Glaze, Roasted Pineapple

**Kalbi Beef Short Rib<sup>+</sup>** | Toasted Sesame Seeds, Scallions

**Roasted Suckling Pig** | Kalua Barbeque, Spicy Rum Sauce, Pickled Vegetables

#### SIDES

**Pineapple Coconut Fried Rice** (V)

**Sautéed Green Beans** | Ginger, Cashews, Sweet Soy (N)(V)

**Bok Choy** | Steamed (V)

#### DESSERT

**Coconut Haupia** | Roasted Pineapple

**Baba au Rum Verrine** | Polynesian Vanilla Rum Syrup

**Strawberry Timut Pepper Geauteux** | Strawberry Gel, Vanilla Mousse

**Kaffir Lime Coconut Tapioca Verrine**

**Sliced Tropical Fruit**

## Dinner Buffet Selection

Includes | Freshly Brewed Coffee, Tea Station and Iced Water

*Groups under 30 guests will incur an additional fee of 10%.*

*Meal Duration for Dinner Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.*

## Gulf Coast Food Festival | 200

### BREAD

#### Warm Corn Bread Muffins

Plain & Jalapeño, Whipped Honey Butter

### SOUP

**Clam Chowder** | Spiced Oyster Crackers

### SALADS

**Baby Greens** | Cucumbers, Carrots, Spiced Pecans,  
Orange-Honey Vinaigrette (GF)(N)

**Little Gem** | Hard-Boiled Egg, Bacon,  
Oven-Roasted Tomatoes, Cilantro Vinaigrette (GF)

### MAIN COURSE

**Key West Pink Shrimp** | Grilled Corn, Cilantro,  
Tabasco Cream

**Diver Scallops** | Lemon, Citrus Butter

**Vegetarian Paella** | Saffron Rice, Black Beans, Peas,  
Asparagus, Peppers, Olives (VF)

### CARVING

**Cajun Black Grouper** | Shaved Cabbage-Cilantro,  
Mango-Papaya Slaw, Chipotle Cream, Lime Wedges,  
Warm Corn Tortillas

**Santa Maria Grilled Tri-Tip** | Dry Rubbed, Pickled Onions,  
Red & Green Chimichurri

### SIDES

**Charred Brussels Sprouts** | Maple Bacon Butter (GF)

**Celery Root-Potato Purée** (V)(GF)

**Roasted Heirloom Carrots** | Agave Glaze

### DESSERT

**Chocolate Delice** | Velvet Mousse, Hazelnut Crisp (N)

**Dulce de Leche Flan** | Caramel Jus

**Orange Creamsicle Bar** |  
Farm Raspberries, Vanilla Cream (N)

**Passionfruit Tropics Verrine** |  
Passionfruit Custard, Coconut Whipped Ganache

**Warm Mango Clafoutis** |  
Vanilla Chantilly, Strawberry Compote



## Dinner Buffet Selection

Includes | Freshly Brewed Coffee, Tea Station and Iced Water

*Groups under 30 guests will incur an additional fee of 10%.*

*Meal Duration for Dinner Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.*

### Route 41 BBQ | 210

#### BREADS

Jalapeño Cornbread  
Hawaiian Rolls

#### SALADS

**Smoked Corn** | Frisée, Fire Roasted Poblano, Red Onions, Cotija Cheese, Cilantro, Avocado Ranch

**Market Greens** | Baby Lettuces, Cucumbers, Tomatoes, Red Onions, Herb Croutons, Balsamic Vinaigrette

#### FROM THE PIT \*SMOKER DISPLAY OUTDOOR ONLY

**Beef Brisket** | House Rub, Overnight Smoke

**Pork Ribs** | St. Louis Style, Moppin' Sauce

**Chicken** | Jerk Marinade, Char-Grilled Caribbean Salsa

**Mahi Mahi** | Barbecue Dry Rub, Pineapple Pico De Gallo

**Sausage** | Chorizo, Andouille, Caramelized Vidalia Onion & Peppers

#### SIDES

**Mac & Cheese** | Sharp Cheddar, Pimento Pepper

**Baked Beans** | Brisket Burnt Ends, Molasses

**Collard Greens** | Ham Hock, Apple Cider Vinegar, Tabasco

**Corn Cob** | Butter

#### CONDIMENT COUNTER

**Pickles** | Baby Peppers, Red Onions, Dill Cucumber, Giardiniera

**Sauces** | Sweet KC BBQ, Carolina Gold, Alabama White, Polynesian

#### DESSERT

##### Cast Iron Dark Chocolate Brownie Skillet

**Blueberry Cheesecake** | Lemon Cream, Bourbon & Maple Infused Blueberries

**Peaches & Cream** | Peach Confit, Vanilla Mascarpone Cream, Shortcake

**Banana Coconut Pie** | Graham Cracker, Caramelized Banana, Toasted Coconut

## Dinner Buffet Selection

Includes | Freshly Brewed Coffee, Tea Station and Iced Water

*Groups under 30 guests will incur an additional fee of 10%.*

*Meal Duration for Dinner Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.*

### Land & Sea | 245 (50 Guest Minimum)

#### BREADS

Southern Biscuits & Truffle Brioche, Butter

#### SALAD

**Classic Caesar** | Romaine Lettuce, Herbed Garlic Croutons, Shaved Parmesan, Caesar Dressing (V)

**Roasted Heirloom Carrots** | Baby Greens, Toasted Pistachio, Bacon-Maple Vinaigrette (N)

#### MAIN COURSE

##### LAND

**Grilled Delmonico Steak** |  
Dry Rubbed, Steakhouse Sauce, Red Chimichurri,  
Balsamic Cipollini Onions

**Marinated Chicken Thighs** |  
Char-Grilled, Garlic & Lemon Butter

##### SEA

**Grilled Lobsters** | Drawn Butter, Lemons

**Miso Glazed Pacific Sea Bass** |  
Soy-Lime Butter Sauce, Sesame Teriyaki Glaze

**Jumbo Shrimp** | Jerk Honey Butter Glazed (SF) (GF)

#### SIDES

**Potato Gratin** (V)

**Creamed Corn** (V)

**Crispy Brussels Sprouts**

**Steamed Lemongrass Rice** (V)

#### DESSERTS

**Seasonal Fruit Tart**

**Tres Leche** | Compressed Pineapple

**Carrot Cake** | Cream Cheese Icing

**S'mores Campfire on the Beach** | A Dynamic Experience of  
Open Flame Torched Marshmallows & Chocolate

Milk Chocolate, Dark Chocolate, Bourbon Fudge Sauce,  
Marshmallow Fluff, Honey Graham Cracker,  
Cookie Cylinders of Marshmallow,  
Rocky Road Ice Cream (N)



## Dinner Buffet Selection

Includes | Freshly Brewed Coffee, Tea Station and Iced Water

*Groups under 30 guests will incur an additional fee of 10%*

*Meal Duration for Dinner Buffet is maximum 120 minutes, additional \$10 per person per 30 minutes to extend.*

### The Taste of JW Marco Island | 265 (100 Guest Minimum)

#### KORALS ASIAN FLARE

##### Hand Crafted Sushi

Collection of Nigiri & Maki Rolls

Nigiri | BBQ Eel, Tomago, Salmon, Hamachi

Maki | Tempura Shrimp (SF), California, Pickled Vegetable

Condiments | Pickled Ginger, Wasabi, Soy Sauce

#### TESORO MEDITERRANEAN COASTAL

**Cold Mezzah** | Hummus, Baba Ganoush, Tabbouleh, Warm Pita (V)

**Platters** | European Cured Meats & Cheeses

**Chicken Shawarma Station** | Lebanese Spice Blend, Citrus Yogurt Marinade, Tahini, Mint Yogurt, Harissa, Pita Pocket, French Fries, Garlic Sauce

#### PAZZI'S

##### Wood Fired Flat Breads<sup>†</sup>

**Caprese** | Burrata, Basil, Tomato (V)

**Carnivore Delight** | Spicy Salami

Parmesan, Chili Flakes, Extra Virgin Olive Oil

#### ARIO STEAKHOUSE

##### Salads

Caesar | Sweet Gem Lettuce, Grana Padano, Carasau, Soft Herbs

Carved Prime Beef Tenderloin | Au Poivre Sauce, Horseradish Cream

##### Sides

Truffle Mashed Potatoes (V)

Maple-Bacon Brussels Sprouts

Parker House Rolls

#### KANE POLYNESIAN DELIGHT

**Wonton Chips** | Pineapple Jam

**Vegetable Spring Rolls** | Sweet Chili Sauce (V)

**Chicken Skewer<sup>†</sup>** | Teriyaki Glaze

**Pork Belly Bao** | Steambun, Cucumber, Green Onion, Hoisin

#### QUINN'S CLASSIC BEACH CUISINE

##### Iced Seafood Display Market (SF)

Poached Shrimp, Crab Claws, Oysters, Clams

Condiments | Shallot Vinegar, Tabasco, Cocktail Sauce, Wasabi Mayonnaise, Wrapped Lemons

##### Carved Whole Florida Snapper (GF)

Smashed Avocado, Shaved Cabbage-Cilantro, Grilled Mango-Papaya Slaw, Chipotle Cream, Warm Corn Tortillas

#### CAFÈ SAN MARCO DESSERTS

**Profiterole** | Crunchy Pistachio

**Strawberry Tart** | Orange Blossom Infused Strawberries

**Mango Custard** | Coconut Whipped Ganache, Passion Fruit

**Chocolate Delice** | Velvet Mousse, Hazelnut Crisp

#### ITALIAN STYLE GELATO & SORBETTO STATION

Dulce de Leche, Tahitian Vanilla, Strawberry Sorbet

Waffle Cones, Sugar Cones

Assorted Toppings & Candies, Toasted Nuts, Whipped Vanilla Chantilly, Bourbon Caramel, Dark Chocolate Fudge

## THREE COURSE PLATED DINNER SELECTIONS

Includes | Hearth Breads, Butter, Salad, Entrée, Silent Vegetarian, Dessert, Freshly Brewed Coffee & Tea Service

### SALADS

**Classic Caesar** | Baby Romaine Lettuce, Herbed Croutons, Aged Parmesan, Creamy Dressing (V)

**Compressed Watermelon** | Heirloom Baby Tomato, Goat Cheese Sphere, Lime Mint Vinaigrette (V)

**Burrata** | Watercress & Basil Pesto, Dried Olives, Confit Tomato, Seeded Lavash, Citrus Vinaigrette (V)

**Golden Beet** | Baby Greens, Red Endive, Grapefruit, Fromage de Chevre, White Balsamic Dressing

**Poached Pear** | Frisee, Endive, Walnut, Champagne Gastrique, Chive White Balsamic Vinaigrette

**Little Gem Wedge** | Pomegranate Seed, Pistachio, Pecorino, Tahini Dressing

(N) Contain Nuts (E) Contains Eggs (V) Vegetarian (VG) Vegan (SF) Shellfish (GF) Gluten Free (DF) Dairy Free | Enhancements may be added for an additional cost.

All food, beverage and room rental are subject to a taxable 25% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 28%. All events are subject to a sales tax of 6%.

## THREE COURSE PLATED DINNER SELECTIONS

Includes | Hearth Breads, Butter, Salad, Entrée, Silent Vegetarian, Dessert, Freshly Brewed Coffee & Tea Service

### SOUP | 12

**Loaded Baked Potato** | Bacon, Aged Cheddar Cheese, Chives, Truffle Oil

**Roasted Tomato Bisque** | Mozzarella Croquette, Petite Basil Cress (V)

**Vidalia Onions Soubise** | Caramelized Onions, Madeira, Chervil (V)

**Lobster Bisque** | Lobster Tail, Cognac, Tarragon (SF)

### APPETIZERS | 16

**Jumbo Lump Crab Cake** | Fried Green Tomato, Corn Salsa, Jalapeño Agave Drizzle

**Gulf Shrimp Scampi** | Purple Grits, Garlic, Buerre Blanc, Dried Chiles (SF)

**Crispy Pork Belly** | Toasted Garbanzo, Blackberry Gastrique

**Scallops** | Garlic, Citrus Buerre Blanc, Herb Sourdough Crumble, Micro Salad

**Gulf Shrimp Cocktail** | Marie Rose Sauce

### ENTRÉE

**Stuffed Chicken Breast | 150**  
Spinach, Boursin, Roasted Tomato, Garlic Potato Mousseline, Baby Vegetables, Natural Jus (GF)

**Roasted Free Range Chicken | 150**  
Asparagus, Root Vegetable Hash, Sweet Potato Purée, Caramelized Pearl Onions, Roasted Jus (GF)

**Atlantic Salmon | 154**  
Organic Mushroom & Tomato Risotto, Seasonal Vegetables, Fennel, Frisée, Chardonnay Butter (GF)

**Miso Sake Sea Bass | 168**  
Wasabi Parsnip Puree, Maitake Mushroom, Bok Choy, Tamari Soy-Lime Butter (GF)

**Braised Short Rib | 156**  
Herbed Polenta, Roasted Carrot Puree, Root Vegetables, Balsamic Cipollini, Natural Jus (GF)

**New York Strip | 160**  
Purple Potato Mash, Charred Carrots, Haricot Verts, Baked Onion Jam, Sauce Au Poivre (GF)

**8oz. Filet of Beef | 175**  
Horseradish Potato Puree, Young Vegetables, Vine-ripe Tomato, Port Wine Demi-Glace (GF)

### ENTRÉE DUET

**Filet of Beef & Shrimp Scampi | 185 (SF)**  
Horseradish Potato Puree, Young Vegetables, Vine-ripe Tomato, Port Wine Demi-Glace

**Barolo-Braised Short Rib & Miso Sea Bass | 205**  
Roasted Heirloom Carrot, Bloomsdale Spinach, Potato Dauphinoise, Barolo Demi

**Beef Filet & Butter-Poached Maine Lobster Tail | 220**  
Chive Lemon Ricotta Ravioli, Pencil Asparagus, Pommes Mousseline, Chanterelles, Black Truffle Demin

### SILENT VEGETARIAN | VEGAN OPTION

*Select One From Below*

**Vegan & Vegetarian** | (All Entrees are GF)

**Thai Red Curry Vegetables** | Jasmine Rice, Kaffir Lime, Coconut Milk, Lemon Grass

**Corn Fusilli Pomodoro** | Spinach, Roasted Vegetable, Fresh Basil

**Moroccan Spiced Cauliflower Steak** | Salted Mushrooms, Tomato Raisin Chutney

**King Trumpet Mushroom “Scallop”** | Creamy Polenta, Charred Asparagus, Red Pepper, Radichio, Aged Balsamic

**Burnt Sweet Potato** | Pomegranate, Ricotta, Florida Honey, Roquette

### PLATED DINNER DESSERTS

*Select One From Below*

**Malted Chocolate and Banana** | Malted Gianduja Mousse, Salted Caramel, Chocolate Ice Cream (N)

**Hazelnut Praline Cake** | Hazelnut Daquoise, Praline Cream, Madagascar Bourbon Vanilla Bean Ice Cream

**Black Forest** | Chocolate Crèmeux, Brandied Cherries, Vanilla, Micro Sponge

**Florida Key Lime Pie** | Raspberry Confit, Crystallized Graham Cracker

**Apple Tatin Style** | Vanilla Cake, Caramelized Apples, Calvados Ice Cream

**Tres Leches** | Roasted Pineapple, Rum Soaked Cake, Caramelized Coconut

**Caramelia Chocolate & Rubois Tea Tart** | Pistachio, Strawberry Gel

### Personalize Your Dessert Presentation

Add a Chocolate Monogram or Corporate Identity Logo to Any Dessert.

Please Allow 3 Weeks for Special Orders.

Prices Minimum of 50 Pieces.

Start at \$9 per guest.



# THE SMALL PRINT



## TERMS & CONDITIONS

### MENU TASTING

---

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$45,000 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at 50% of the menu price.

### SPLIT MENUS

---

If entrees are requested, the salad, entrée sides and dessert will be the same for all guests. You may choose up to three entrée proteins for your function. The cost for the higher price entrée will be charged plus \$32 dollars per guest to cover the spread.

### DISCLAIMER | BREAKFAST

---

Breakfast and Enhancements are charged on a guarantee or actual attendance if greater than guarantee.

Breakfast is designed for a maximum of 90 minutes of service. Additional 30 minutes are available at an additional charge of \$10.00 per person, per 30 minutes.

Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

### DISCLAIMER | LUNCH BUFFET

---

Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of 120 minutes of service.

Additional 30 minutes are available at an additional charge of \$10.00 per person, per 30 minutes.

Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

### DISCLAIMER | RECEPTION

---

Reception and Chef Attended Action Stations are based on guarantee or actual attendance if greater than guarantee, reception stations are designed for a maximum of 120 minutes of service. Additional 30 minutes are available at an additional charge of \$10.00 per person, per 30 minutes.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

### BUFFET MEALS

---

Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof.

Our buffets and food stations are all priced as per the following meal durations:

- Breakfast Buffet – 90 Minutes
- Lunch, Dinner Buffets, and Reception /Stations – 120 Minutes
- Coffee Breaks –Thirty Minutes

Should you require additional time, increments are available at an additional charge of \$10.00 per person, for every 30 minutes. Please coordinate with your Event Manager for a personalized proposal.

Buffets for 30 or less guests will incur an additional fee of 10% to the menu price.

## TERMS & CONDITIONS

### PRICES & PAYMENT

All food, beverage and room rental are subject to a taxable 25% Service Charge for indoor events and Outdoor events are subject to a taxable Service Charge of 28%. All events are subject to a sales tax of 6%. Prices are subject to change and will be guaranteed 90 days prior to your function.

### FEES

Bartender fees are \$300.00 per Bartender up to 4 hours. One Bartender will be staffed for every 75 guests. Each additional hour is \$100 per bartender.

Cashier fees are \$150.00 per hour, per Cashier with a two-hour minimum, and \$45 for each additional hour. One Cashier will be staffed for every 100 guests.

Buffets for 30 or less guests will incur an additional fee of 10% to the menu price.

### FOOD ALLERGY | SPECIAL MENU

In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food.

The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests.

It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

### BEVERAGE PACKAGES

Prices are quoted on a per person basis. A fee of \$300 per bartender will be applied to package bars up to 4 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$100 per bartender.

Table side wine service is not included in package bars. Please refer to the wine list for bottle pricing.

Consumption Bars require a minimum of 25 people for service. Bar service under 25 people will be based on a package/per person price, with a minimum revenue required of \$500.

### FOOD & BEVERAGE

All food and beverage must be purchased exclusively from JW Marriott Marco Island, and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location.

We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event Orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.



## TERMS & CONDITIONS

### GUARANTEES

---

The guaranteed number of attendees is due at 5PM, four business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products.

This guarantee will apply to all aspects of your event (Food, Beverage, and Destination Service). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater.

Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests.

Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

### OUTDOOR FUNCTIONS & WEATHER CALL

---

Weather calls will be made by the Client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors. The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to \$10 per person will be incurred for a double set of the weather backup location

### SIGNAGE & LITERATURE

---

Signage is to be used outside meeting rooms only. The Resort reserves the right to remove signage which is considered to be inappropriate and must be professional printed.

The posting of any items (posters, signs, etc.) on function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or cork-boards. Banner displays will incur an additional set-up charge.

### BEACH EVENTS

---

Each summer, Florida beaches host the largest gathering of nesting sea turtles in the United States, during which female sea turtles emerge from the Gulf of Mexico to lay their eggs. As artificial lighting disrupts the nesting process, a county ordinance has been enacted to protect the turtles: between May 1st and October 31st, all Beach functions must conclude by 8:00 pm and cannot begin prior to 8:00 am. Larger functions with extensive setup requiring 1½ hours of tear down must conclude by 8:30 pm.

### ALCOHOL

---

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time. For similar liability reasons, no food may be brought into the resort for any catered functions.

Florida law requires all alcohol service to end at 2:00 am.

We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

### SECURITY

---

The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function.

Dedicated security staff is available and the charge begins at \$65 per officer, per hour (4 hour consecutive minimum). Arrangements must be made in advance for Loss Prevention officers to be present.





JW MARRIOTT  
MARCO ISLAND BEACH RESORT

400 S. Collier Blvd.  
Marco Island, FL 34145 - USA

Tel 239 . 394 . 2511  
[jwmarriottmarcoisland.com](http://jwmarriottmarcoisland.com)



JW MARRIOTT  
MARCO ISLAND