

EVENTS

Coastal Elegance

Culinary Excellence

Banquet and Catering Menu



Meet Chef Philippe Robles

Robles, a graduate of the Haute-Vue Culinary School in Morlàss, France, has more than twenty-five years of experience in highly respected dining establishments. Before joining RC Events, Robles was executive chef for Sandestin Golf and Beach Resort. Prior to his tenure at Sandestin, he held the position of chef de cuisine at Criolla's Restaurant on Highway 30A in Santa Rosa Beach, Florida.

Robles' talent has carried him to positions in France, Switzerland, and Hawaii. Robles has worked for five-star fine dining restaurants such as the Ritz Carlton Hotel, Buckhead in Atlanta and the Ritz Carlton Hotel in Maui, Hawaii. In France, the prestigious Restaurant Gerard employed Robles' talent as did Hôtel du Béarn, Restaurant La Marmite, Hôtel du Palais, and Hôtel de Chiberta. His skills were further honed during his work at Noga Hilton in Geneva, Switzerland.

"I have a life-long passion for food. My commitment to quality and excellence can be tasted in every dish!"

–Philippe Olivier Robles

Guidelines

- Thirty (30) days prior to all Food and Beverage functions, the Event Center requires the customer to submit an expected number of guests for each scheduled event and a menu selection. A 72-hour guarantee is required on all meal functions (3 business days). Your Event Representative must be notified of the exact number of attendees from whom you wish to guarantee payment by 12:00 p.m., on the specified days. In the event a guarantee is not received by 12:00 p.m., the original estimated attendance count will be prepared and billed. For functions scheduled on Tuesday, the guarantee must be received by 12:00 p.m. on the preceding Friday. The Event Center will only plate food for the guaranteed number of meals and prepare to serve the set number of seats if needed.
- The Event Center does not allow any food or beverages to be brought in from the outside by guests,due to city, state, health and liquor laws. The Event Center will purchase any special items requested from a licensed purveyor.
- The Event Center reserves the right to add a $100 fee to all “pop-up” events. A “pop-up” is classified as an event that is requested (minimum 10 people) within the 72 business hours of the event start time.
- RC Events, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Department of Business and Professional Regulation (DBPR), Division of Alcohol and Tobacco. It is our policy, therefore, that the Event Center must supply all liquor. The Event Center will purchase specific items requested from licensed vendors.
- The use of hazers and or smoke machines, even water-based devices, is strictly prohibited.
- The use of confetti, silly string and any other related party favors is strictly prohibited and subject to a cleaning fee up to $2,000.
- Any meal functions requiring table set-ups less than one-half hour before serving time, or a delay of more than one-half hour over the planned serving time, are subject to a labor charge.
- All buffets will be allocated up to a maximum of 90 minutes service time. All mid breaks will be allocated a maximum of 60 minutes service time.
- The Event Center, according to the guaranteed minimum number of people anticipated, assigns function rooms. Room rental fees are applicable, and additional set-up fees could be applied for room sets changed on the day of the event. The Event Center reserves the right to change groups to a room more suitable at our discretion, if attendance decreases or increases.
- The Event Center reserves the right to make the decision to move any outdoor function to the inside backup space due to inclement weather. You will be advised of all options for your function at a minimum of eight (8) hours in advance of the event. The Event Center’s decision is final. Plated and or buffet events are subject to a $5 per person labor charge for pool deck events, or $10 for sandy beach events. Reception-style events are subject to a $500 labor charge for outside events.
- Prices herein are subject to increase in the event that costs of food, beverages or other costs of operations increase at the time of the function. Customer grants the right to the Event Center to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer.
- To ensure efficient handling and storage of materials, please allow your representative to assist you. Boxes may be sent to: **520 R Jackson Blvd., c/o Event Center, Panama City Beach, Florida 32407**. A charge of $10 per box under 40 lbs., $20 per box over 40 lbs. and $150 per pallet will apply. All repacking and shipping of materials will be available upon request and require adequate notice to the Banquet Department. All charges for reshipping will be billed to the master account unless otherwise noted. Please fill in the appropriate shipping forms with your account information.
- Should the event be cancelled, deposits are non-refundable. Cancellation of an event will be subject to a cancellation fee per your contract. Cancellation fee will be a percentage of expected revenues from the event.
- The Event Center is not responsible for any damage or loss to any merchandise, articles, or valuables belonging to the host or their guests prior to, during, or subsequent to any event.
- Any and all signage needs to be approved by the RC Events Marketing Department
- All prices are subject to a 24% service fee and prevailing sales tax and city fee.

Continental Breakfast

Morning Kick-off Continental | $18

Fresh-squeezed Florida orange and assorted juices
Presentation of seasonal fruits and berries
Assorted breakfast pastry and assorted muffins with fruit preserves and butter
Freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas with honey



Wake-up Call Continental | $21

Fresh-squeezed Florida orange and assorted juices
Presentation of seasonal fruits and berries with whole bananas
Assorted breakfast pastry
served with fruit preserves and butter
Individual fruit yogurts with toasted granola
Assorted cereals with milk
Freshly brewed coffee, decaffeinated coffee,
and a selection of specialty teas with honey

Breakfast Buffet

All breakfast buffets include freshly squeezed Florida orange and assorted juices, assorted breakfast pastry served with fruit preserves, cream cheese and butter, seasonal sliced fresh fruit, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas with honey. Bottled waters and ice-cold assorted sodas can be added and charged on consumption. Breakfast buffets for fewer than 30 guests are subject to a $3.00 per person charge.

Awake Buffet | $25

Farm-fresh scrambled eggs
Applewood-smoked bacon or Southern sausage links
Breakfast potatoes

Royal Buffet | $32

Farm-fresh scrambled eggs
Cinnamon roll French toast with Maple syrup
Applewood-smoked bacon and Southern sausage links
Breakfast potatoes



Custom Breakfast Buffet | $35

Breakfast Entrée – (Select One)

- Ham and Cheese Scramble with shaved ham, and cheddar cheese
- Vegetable Scramble with farm fresh vegetables
- Grand Lagoon Scramble with sautéed peppers, diced tomato, diced ham, and jalapeños, topped with American cheese
- Chicken Potato Hash and Egg with sautéed chicken with onions, celery, carrots, and roasted potatoes, topped with fluffy scrambled eggs

Breakfast Accompaniments (Select Two)

- Applewood-smoked bacon
- Country link sausage
- Grilled Virginia ham steak
- Turkey bacon or sausage

Breakfast Accompaniments (Select One)

- Cheddar cheese grits
- Southern biscuits and gravy
- Herb-roasted Red Bliss potatoes
- Home-fried potatoes

Please not that all prices are subject to applicable sales tax and service charge



Breakfast Enhancements

Add any number of the items listed below to enhance your breakfast plated or buffet event. Pricing is per person.

Custom Omelette Station | $20

Farm-fresh egg omelette made to order, accompanied with diced ham, sautéed mushrooms, peppers, sliced scallions, cheddar cheese, pickled jalapeños, and salsa fresca

**Stations requiring an attendant will be subject to an additional $175 labor charge per 50 people.*



Smoked Salmon Display | $360 (serves 20)

Nova Scotia smoked salmon served with cream cheese, capers, red onions, chopped eggs, sliced Roma tomatoes, bagels and cream cheese

A La Carte

- Freshly brewed regular and decaffeinated coffee | $60 per gallon
- Assorted breakfast pastries – Danishes, pound cakes, muffins and croissants | $48 per dozen
- Assorted bagels with cream cheese, butter and fruit preserves | $45 per dozen
- Jumbo cinnamon rolls | $40 per dozen
- Fresh fruit cup | $5 per each
- Yogurt parfaits | $6 per each
- Whole fruit | $36 per dozen
- Assorted cereals with milk | $5 each
- Assorted fruit yogurts | $4 each
- Breakfast Croissants – Ham, egg, and cheddar or smoked bacon, egg, and pepper jack cheese | $8 each
- Breakfast Biscuits – Sausage, egg and cheddar or Southern chicken biscuit and American cheese | $6 each
- Ice-cold assorted sodas | $2 each
- Bottled water | $3 each
- Assorted energy drinks | $5 each
- Assorted fruit juices | $6 per liter



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Themed Breaks

Pack-A-Punch | $18
Pound cake, breakfast pastry, fresh fruit wedges with vanilla yogurt dip. Assorted fruit juices, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas with honey

Well Being | $16
Assorted bagels with flavored cream cheeses, Nutri-Grain bars, granola bars and energy bars. Fresh sliced seasonal fruit, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas with honey

Give Me A Break! | $20
Assorted croissants and scones with butter and fruit preserves, fruit yogurts with toasted granola, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas with honey

Something Sweet | $17
Peanut butter, chocolate chip, oatmeal raisin and white chocolate macadamia nut cookies, double fudge brownies, whole milk and chocolate milk. Freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas with honey

Strawberry Fields Forever | $21
Strawberry shortcake with angel food cake, fresh whipped cream, strawberry sauce and fresh sliced strawberries, strawberry ice cream, assorted ice-cold sodas, bottled water, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas with honey

El Charro | $20
Taco bar with cheese queso, guacamole, fresh salsa, tortilla chips, sour cream, and jalapeños, mini chicken quesadillas, assorted ice-cold sodas, bottled water

Break Enhancements

- Assorted cookies | $40 per dozen
- Chocolate brownies | $44 per dozen
- Hot chocolate | $36 per gallon
- Lemonade | $45 per gallon
- Iced tea | $45 per gallon
- Tortilla chips and salsa | $8 per person
- Mixed nuts | $20 per pound
- Potato chips | $11 per pound
- Dry snack mix | $11 per pound



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Buffet Lunch



Lunch buffets served for dinner service are subject to a $10.00 per person charge. All luncheon buffets include house-baked breads and chef's assorted desserts, sweet and unsweet tea with lemon, freshly brewed coffee, and decaffeinated coffee. Bottled waters and ice-cold assorted sodas can be added and charged on consumption. Lunch buffets for fewer than 30 guests are subject to a $5.00 per person charge.

Custom Lunch Buffet

One Entrée Lunch | $45
Two Entrée Lunch | $55
Three Entrée Lunch | $65

Lunch Buffet Soup du Jour (Select One)

- Moroccan lentil
- Broccoli cheese
- Tortilla soup
- Tomato basil bisque

Lunch Buffet Salads (Select Two)

- Deluxe salad bar with assorted toppings and dressings
- Marinated cucumber and tomato salad with red onions and herbs
- Baked potato salad
- Italian-style pasta salad
- Traditional Caesar salad
- Mediterranean chopped salad
- Tabbouleh salad

Lunch Buffet Vegetables (Select One)

- Fresh vegetable medley
- Haricot verts with tomato concasse, roasted garlic and fresh basil
- Stir-fried vegetables
- Roasted baby carrots with bacon and pearl onions
- Zucchini Provencal
- Grilled asparagus with shredded Parmesan cheese
- Roasted zucchini
- Curried vegetables

Lunch Buffet Accompaniments (Select One)

- Buttermilk mashed potatoes
- Bacon and smoked gouda polenta
- Roasted red bliss potatoes
- Rice pilaf
- Gratin potatoes
- Grilled Mediterranean vegetables couscous with fresh mint and feta cheese
- Pesto cream penne pasta

Lunch Buffet Entrées

- Chicken Provencal with capers, olives, tomatoes and feta cheese
- Blackened mahi-mahi with Jamaican curry sauce
- Whole roasted sirloin of beef, roasted cherry tomato and mushroom port demi
- Grilled chicken Cordon Bleu with whole grain mustard beurre blanc
- Rosemary and garlic-rubbed pork loin
- Ginger seared salmon with a lemon-dill beurre blanc
- Chicken Marsala with Marsala wine demi and wild mushrooms
- Chicken piccata with lemon caper beurre blanc
- Beef tips with burgundy wine, roasted tomato and pearl onions

Themed Lunch Buffets

Lite Fare | $35
Chef 's Selection of two homemade soups
Salad bar with assorted toppings
Cranberry walnut chicken salad
Smoked tuna salad
Croissants
Chef 's assorted desserts

Emerald Coast Deli Board | $35
Soup du jour
Mixed garden greens with choice of dressings and assorted toppings
Baked potato salad
Sliced deli meat and cheese display to include roast beef, ham, turkey and salami, Swiss cheese, cheddar cheese, pepper jack cheese
Sliced tomato and red onion relish tray
Assorted freshly baked deli breads
Traditional condiments
Freshly baked cookies and brownies

Poolside Cookout | $35
Baked potato and bacon salad
Creamy poppy seed coleslaw
Grilled hamburgers and hot dogs
Assorted cheese tray, Traditional condiments
Baked Beans
Sweet corn on the cob
Potato chips
Fresh assorted buns
Assorted chef's desserts

Rustic Italian Feast | $45
Tomato basil bisque
Traditional Caesar salad
Caprese salad with toasted pine nuts and balsamic vinaigrette
Parmesan-crusted chicken with tomato caper sauce
Grilled mahi-mahi with lemon beurre blanc
Penne pasta primavera with pesto cream sauce
Sautéed market-fresh vegetables
Tiramisu and assorted cheesecakes

Southern Belle | $45
Loaded baked potato soup
Iceberg lettuce with cucumber, tomato, chopped eggs, bacon, cheddar cheese, croutons, and Ranch dressing
Marinated onion and cucumber salad
Chicken-fried chicken with herb veloute
Blackened pork loin with Creole mustard demi
Vegetable Medley
Mashed potatoes
Pecan and apple pie

Mexican Fiesta | $45
Tortilla soup
Taco salad bar with spicy ground beef, shredded lettuce, shredded cheddar cheese, jalapeños, pico de gallo, sour cream, and guacamole
Chicken fajitas with flour tortillas
Spanish rice and cowboy beans
Fried cheese cake and cinnamon sugar churros



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Plated Lunch



All plated lunch entrées include a field greens salad with tomatoes, cucumbers, vegetable threads, and your choice of dressing, along with the chef's choice of starch and vegetable, freshly baked house rolls with butter, sweet and unsweetened tea with lemon, and freshly brewed coffee (regular and decaf). Lunch plates served at dinner incur a $6.00 per person charge, and for duo entrée selections, the highest menu price will apply due to additional labor. Guests may choose up to two entrées.

Bacon-Wrapped Pork | $32
Pork medallion, served with a Madeira wine reduction

Grilled Caprese Chicken | $32
Served with fresh mozzarella, grilled tomato and topped with a red pepper tomato coulis

Roasted Chicken a la Puttanesca | $35
Served with a spicy mélange of tomatoes, onions, capers, kalamata olives, anchovies, and garlic

Blackened Mahi-Mahi | $38
Served with a lemon butter sauce

Salmon | $40
Served with a dill beurre blanc and Dijon mustard cream

Grilled Gulf Grouper | $45
Served with a lemon caper beurre blanc

Dessert Accompaniments (choose 1)
- Strawberry Cheesecake
- Key Lime Tart
- Kentucky Bourbon Pecan Pie
- Double Chocolate Cake

Lite Fare Lunch

Choose any combination of two, all lite lunches are served with freshly baked rolls and butter, sweet and unsweet tea with lemon, freshly brewed coffee and decaffeinated coffee.

Classic Chicken Caesar Salad | $25
Served with marinated grilled chicken, crispy romaine lettuce, Parmesan-Reggiano cheese, and garlic croutons tossed in our homemade Caesar dressing

Beach Cobb Salad | $25
Served with chopped grilled chicken, romaine lettuce, Maytag bleu cheese, hard-boiled egg, tomato, cucumber and bacon served with your choice of dressing: ranch, Italian, balsamic vinaigrette, Thousand Island or French

Trio Salad | $25
Served with fresh seasonal greens, chicken, shrimp and albacore tuna salad with boiled egg and tomato, and mini croissants

Nicoise Salad | $25
Served with Boston bibb lettuce, pepper-seared yellow fin tuna, hard-boiled egg, haricot vert, roasted red peppers, boiled new potatoes and kalamata olives, served with your choice of dressing (ranch, Italian, vinaigrette, French)

Chef's Salad | $25
Served with fresh seasonal greens with oven-roasted turkey, roast beef, ham, gruyere and cheddar cheese, hard-boiled egg, and tomato served with your choice of dressing: ranch, Italian, balsamic vinaigrette, Thousand Island, or French

Artisan Box Lunch

All box lunches are served with baked chips, whole fruit, fresh-baked cookie and ice-cold assorted beverages. (minimum of 20ppl)

Turkey Club | $20
Served with shaved turkey, lettuce, tomato, Gruyère cheese, and bacon on wheat bread, served with mayonnaise

Chicken Salad Croissant | $20
Our house recipe chicken salad served on a flaky croissant with lettuce, tomato and your choice of cheese: American, Swiss, or Provolone

Santa Fe Chicken Wrap | $20
Served with chili-rubbed chicken, pepper jack cheese, applewood-smoked bacon, lettuce and tomato, wrapped in a chipotle tortilla, served with jalapeño Caesar dressing

Italian Fury | $20
Served with shaved roast beef, ham, Italian salami with provolone cheese, lettuce, tomato, and shaved red onions, served on an Italian hoagie with Italian dressing

Veggie Wrap | $20
Served with grilled bell peppers, zucchini, mushrooms, onions and cilantro wrapped in a spinach tortilla

Ham and Swiss | $20
Served with black forest ham, Swiss cheese, lettuce and tomato. Served on white bread

Themed Dinner Buffets

All dinner buffets include house-baked breads, sweet and unsweet tea with lemon, freshly brewed coffee, and decaffeinated coffee. Bottled waters or ice-cold assorted sodas can be added and charged on consumption. Dinner buffets for fewer than 30 guests are subject to a $5.00 per person charge.

Southern Fried | $55

Mixed garden greens with tomato and cucumbers,
served with ranch dressing
Southern recipe fried chicken
Fried or blackened fish of the day (served with appropriate condiments)
Cheese and scallion grits
Southern green beans with bacon
Corn soufflé
Pecan pie and assorted cheesecakes

Ol' El Paso | $60

Deluxe salad bar with assorted toppings and dressings
Sweet corn and tomato salad with black beans
Baked potato bar with sour cream, scallions, bacon,
cheddar cheese and butter
Grilled vegetables
Chili-rubbed chicken with chipotle butter
Shaved roasted NY strip loin
Deconstructed strawberry shortcake
Peach cobbler and vanilla ice cream

Emerald Coast Shrimp Boil | $55

Deluxe salad bar with assorted toppings and dressings
Roasted potato salad
Marinated cucumber and purple onion salad
Shrimp boil with fresh Gulf shrimp, served with tartar sauce, spicy cocktail sauce and drawn butter, Kielbasa and Andouille sausages, fresh corn on the cob, potatoes, and onions
Chef's selection of dessert

Taste of the Sea | $70

Blue crab bisque
Baby green salad mix with roasted pecans,
Maytag bleu cheese, dried cranberries, golden raisins,
Roma tomatoes and assorted dressings
Bahamian ceviche with tri-colored tortilla chips
Crab cakes with remoulade
Blackened, fried or grilled catch of the day with appropriate condiments
Shaved roasted NY strip loin with horseradish cream sauce
Seasonal vegetable medley
Smashed potatoes
Saffron rice pilaf
Hushpuppies
Assorted cheesecakes and chocolate decadence cake

Polynesian Luau | $70

Mixed greens with dried fruits and mango dressing
Seasonal fruit salad
Island cole slaw
Curried vegetables
Teriyaki chicken quarters
Island spiced ribs
Sesame-crusted mahi-mahi with coconut beurre blanc
Fried rice
Chef selection of tropical desserts

Puesta Del Sol | $55

Poblano pepper and sweet yellow corn soup
Chopped romaine, roasted bell peppers, shredded cheese,
sliced black olives, fire roasted corn, sunflower seeds,
and cilantro caesar dressing
Carne Asada with bell peppers and onions
Smoked paprika and lime Mahi-Mahi
Black beans
Spanish rice
Shredded lettuce, pico de gallo, guacamole, and sour cream
Fried cheesecake churros



Fleur de lis Feast | $55

Seafood gumbo
Crisp greens with tomatoes, eggs, bacon, cucumber,
Maytag bleu cheese, toasted pecans and cayenne
buttermilk ranch dressing
Red skin potato salad
Red beans and rice with smoked sausage
Fried catfish with spicy tartar sauce
Blackened pork loin
Collard greens
Dirty rice
Pecan pie and New Orleans
bread pudding

Custom Dinner Buffet

One Entrée Dinner | $55
Two Entrée Dinner | $65
Three Entrée Dinner | $75

Dinner Buffet Soup du Jour (Select One)

- Cheesy chicken enchilada
- Tomato basil bisque
- Chicken gumbo
- New England clam chowder

Dinner Buffet Salads (Select Two)

- Deluxe salad bar with premium toppings and dressings
- Sliced Roma tomatoes, shaved red onions, and Maytag bleu cheese
- Marinated artichoke and tomato salad
- Fresh fruit salad

Dinner Buffet Vegetables (Select One)

- Fresh vegetable medley
- Haricot verts with tomato concasse, roasted garlic and fresh basil
- Stir-fried vegetables
- Roasted baby carrots with bacon and pearl onions
- Brown butter Brussells sprouts
- Grilled asparagus with shredded Parmesan cheese
- Roasted zucchini
- Curried vegetables

Dinner Buffet Accompaniments (Select One)

- Buttermilk mashed potatoes
- Bacon and smoked gouda polenta
- Roasted red bliss potatoes
- Rice pilaf
- Gratin potatoes
- Grilled Mediterranean vegetables couscous with fresh mint and crumbled feta cheese
- Pesto cream penne pasta

Dinner Buffet Entrées

- Braised short ribs served with oven-roasted mushrooms and glace de veau
- Grilled chicken Cordon Bleu with whole grain mustard beurre blanc
- Blackened pork loin served with caramelized onion and andouille sausage
- Seared salmon served with whole grain mustard and horseradish cream sauce
- Lemon and thyme baked chicken marinated in lemon, fresh thyme and olive oil
- Beef tips and tails with red wine demi
- Grilled mahi-mahi served with pineapple salsa beurre blanc
- Grouper Your Way (Blackened, grilled, or fried) – Up charge $10 per person)
- Veal Marsala served with mushrooms, pearl onions and Marsala demi

Dessert Accompaniments (choose 2)

- Peach cobbler with vanilla ice cream
- Red velvet cake
- Tiramisu
- Key Lime Pie
- Assorted Cheesecakes
- Double Chocolate Cake





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Plated Dinner

All dinner selections include chef's house salad, chef's selection of starch and vegetable, rolls and butter, freshly brewed coffee and decaffeinated coffee, and iced tea. Choice of up to 2 entrées for dinner service. Third entrée available on request for additional cost per person. Highest menu price of selections will be charged for all entrées due to additional labor involved.

Roasted Chicken Breast | $45
Topped with Italian prosciutto, spinach and goat cheese with smoked tomato and red pepper coulis

Braised Short Ribs | $50
Braised in Italian Chianti and slow cooked, served with glace de veau

Bacon-Wrapped Pork Loin | $45
Seared, served with green peppercorn sauce

Bone-In Chicken Breast | $45
Topped with wild mushrooms

Chicken Provence | $45
Marinated chicken with olive tapenade and encrusted with Parmesan cheese, served with roasted garlic, basil, and thyme jus

Dessert Accompaniments (choose 1)
- Crème brûlée cheesecake with raspberry puree
- Homemade apple pie with cinnamon cream
- Chocolate Trilogy
- Tiramisu



Lemon-Peppered Filet of Salmon | $50
Served with tomatoes, capers and olive relish

Seared Mahi-Mahi | $50
Served with pineapple salsa and coconut beurre blanc

Grilled Hanger Steak | $55
House-seasoned grilled hanger steak with caramelized shallot demi-glace

Seared Tenderloin of Beef | $65
Served with wild mushroom and shallot ragout, topped with a brandy demi glace

Blackened or Grilled Grouper | $60
Served with chef's choice of accompaniments

Petite Filet of Beef and Herb Shrimp | $75
Served with Bearnaise sauce and remoulade

Ultimate Duo | $85
Grilled beef tenderloin and South African lobster, served with green peppercorn sauce and drawn butter

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Hors d'Oeuvres

All hors d'oeuvres have a 50-piece minimum and are sold in 50-piece increments. Reorders during event are based upon availability. All butler-passed hors d'oeuvres are subject to a $25 per passer charge (minimum 2 passers per 50 guests).



Cold Hors d'Oeuvres

Bruschetta | $150
Tomato basil salad served on toasted crostini with balsamic glaze

Boursin Cheese Crostini | $150
Served with toasted pecans

Smoked Salmon Crostini | $250
Served with lemon dill cream cheese and capers

BLT Bites | $150
Skewers of cherry tomatoes, iceburg lettuce, and applewood-smoked bacon. Served with blue cheese dip

Prosciutto and Brie Crostini | $170
Served with balsamic glaze

Melon and Prosciutto | $170
Honeydew, cantaloupe, and proscuitto on a skewer

Assorted Sushi | $250
Variety of sushi served with wasabi, soy sauce, and pickled ginger

Blackened Beef Tenderloin | $250
Served on toasted crostini with Dijon horseradish cream and capers

Spicy Crab Tartlets | $225
Blue crab with wakame salad and sriracha, served inside phyllo tartlets

Jumbo Shrimp Cocktail | $250
Served with spicy cocktail sauce

Sesame Yellow Fin Tuna | $250
Served on wonton crisp with wakame salad and wasabi aioli



Hors d'Oeuvres

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Hot Hors d'Oeuvres

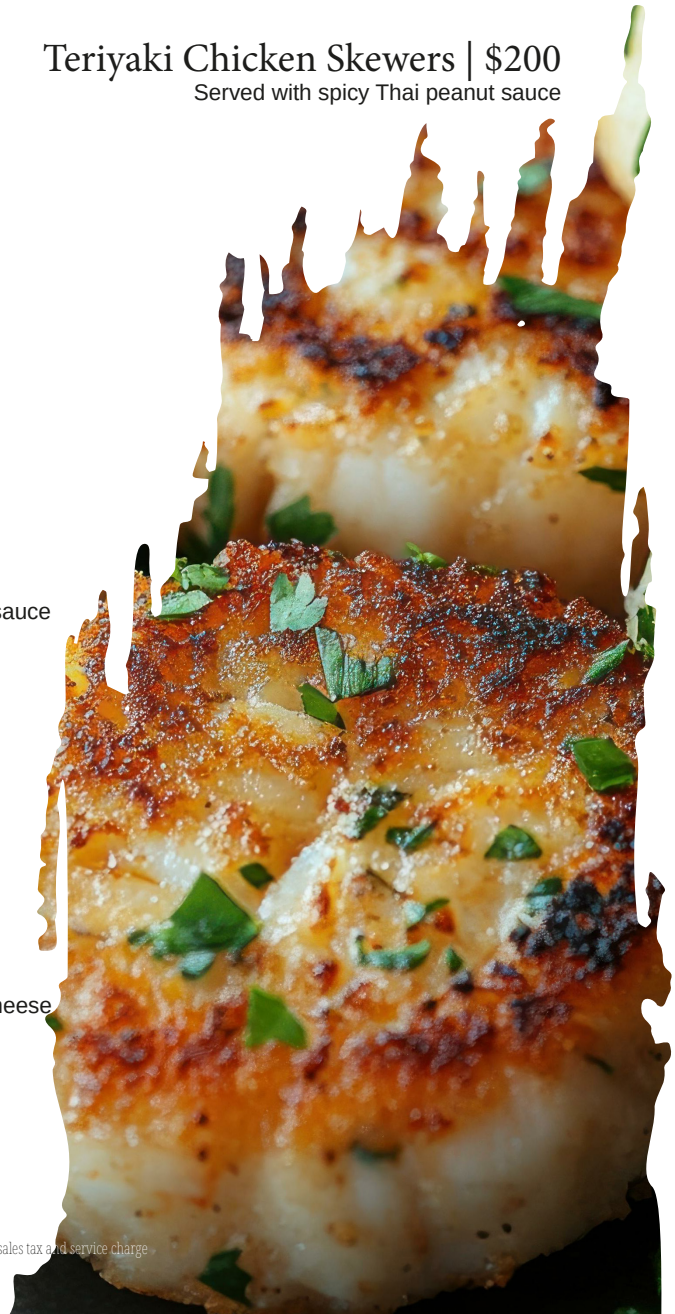
Spanakopita | $150
Spinach and feta cheese wrapped in phyllo

Crispy Chicken Fingers | $150
Served with BBQ or honey mustard sauce

Swedish Meatballs | $150
Served with sour cream Dijon sauce

Vegetable Egg Rolls | $150
Served with sweet and sour sauce

Teriyaki Chicken Skewers | $200
Served with spicy Thai peanut sauce



Vegetable Samosas | $170
Served with tzatziki dressing

Coconut Shrimp | $250
Served with sweet chili sauce

Steamed Pot Stickers | $200
Choice of chicken or pork, tossed in soy sauce, served with sweet chili sauce

Andouille Sausage en Croute | $250
Served with Creole Dijon cream

Petite Jumbo Lump Crab Cakes | $275
Served with French tartar sauce

Mini Beef Wellingtons | $275
with mushroom duxelle and red wine demi

Stuffed Mushrooms | $200
Stuffed with Italian sausage, golden raisins, pine nuts, and Parmesan cheese

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Display Stations

Crudites Display | $10
Colorful arrangements of fresh cut vegetables accompanied by a selection of peppercorn ranch and cucumber wasabi dipping sauces

Seasonal Fruit Display | $12
Selection of fresh cut fruits of the season, artistically displayed with fresh seasonal berries, served with assorted fruit yogurt dipping sauces

Domestic and Imported Cheese Display | $15
Imported and domestic cheese, displayed in whole and cut forms, garnished with fresh and dried fruit, served with a variety of party crackers and sliced French bread

Grilled Vegetable Display | $13
Basil pesto-marinated and grilled fresh seasonal vegetables served with a red pepper aioli and basil pesto

Charcuterie Display | $20
Italian carved meats and assorted artisan cheese with nuts, dried fruits, cornichon, crackers and sliced baguettes

Baked Brie in Flaky Pastry Crust
Whole wheel of Brie cheese with orange marmalade, brown sugar and walnuts baked in puff pastry and served with sliced French bread
$100.00 (Serves 20)

Baked Chicken and Cranberry Salad | $12
Served with carrots, cucumbers, celery and assorted crackers ***(minimum of 35ppl)***

Spinach and Artichoke Dip | $15
Served with lavash and crackers (minimum of 35ppl)

Mediterranean Hummus Display | $12
Served with assorted vegetables and crackers (minimum of 25ppl)

Action Stations

Chef Action Stations Chef fee applies, 175.00 per station, one chef per 50 guests

Quesadilla Station | $20
Chipotle beef and grated cheddar, cilantro chicken and pepper jack cheese, pico de gallo, tomatillo salsa, guacamole, queso fresco and sour cream (minimum of 20ppl)

Pasta Station | $30 (select two)
Farfalle bowtie pasta with grilled chicken, sweet peas, button mushrooms, and Alfredo sauce with fresh herbs
Penne pasta with shrimp, diced bell peppers, diced tomatoes, and pesto cream sauce with fresh herbs
Cheese tortellini with smoked bacon, fresh spinach, roasted zucchini, and smoked marinara sauce with fresh herbs

Baked Potato Bar | $9
Smoked bacon, sour cream, butter, cheddar jack cheese and green onions
*Add BBQ beef brisket or Mojo pulled pork - $4

Mac + Cheese Bar | $10
Smoked bacon, cheddar jack cheese, herb garlic bread crumbs and cheddar mac + cheese
*Add BBQ beef brisket or Mojo pulled pork - $4

Carving Stations

All carved items are subject a $175 per station Chef fee, one chef per 50 guests | All stations are served with assorted dinner rolls.



Blackened Pork Loin | $320 (serves 40)
Served with assorted mustards and spicy fruit compote

Maple Dijon-Glazed Breast of Turkey | $250 (serves 30)
Served with assorted mustards

Pineapple-Glazed Ham | $450 (serves 75)
Served with assorted mustards and pineapple chutney

Roasted Strip Loin of Beef | $400 (serves 30)
Served with au jus and horseradish cream

Mediterranean Rubbed Prime Rib of Beef | $500 (serves 25)
Served with au jus and horseradish cream

Herb and Pepper-Crusted Tenderloin of Beef | $600 (serves 20)
Served with au jus and horseradish cream

Garlic and Rosemary-Rubbed Steamship of Beef | $800 (serves 125)
Served with assorted mustards and horseradish cream

Whole Roasted Pig | $300 (serves 25)
Served with chimichurri sauce



Please not that all prices are subject to applicable sales tax and service charge



Dessert Stations

*Chef Action Stations Chef fee applies, 175.00 per station, one chef per 50 guests

Sundae Bar* | $18 (select one)

S'Mores

- Vanilla ice cream with crumbled graham crackers, mini marshmallows, mini chocolate chips and chocolate sauce

All American

- Vanilla ice cream with crumbled oreos, crushed peanutes, maraschino cherries, chocolate and caramel sauce

Tropical

- Vanilla ice cream with shredded coconut, crushed pineapple, maraschino cherries, strawberry and chocolate sauce

Chef's Selection Station | $15

A selection of assorted cakes and pies hand selected by our own Resort Chef

Deconstructed Strawberry Shortcake | $16

Fresh field strawberries, angel food cake, whipped cream, strawberry sauce and strawberry ice cream

French Macarons | $60 (per dozen)

Light almond meringue sandwiched around intensely-flavored cream

Miniature Mousse Cloud | $50 (per dozen)

Individual cups filled with richly-flavored mousses, berries and chocolate

Petit Fours | $60 (per dozen)

Beverage and Bars

All bars are subject to a $175 bartender labor charge



Cash Bar Pricing

- House Brand Liquor | $7
- Call Brand Liquor | $8
- Premium Brand Liquor | $9
- Super Premium Brand Liquor | $10
- Domestic Beer | $6
- Imported Beer | $7
- House Wine by the Glass | $8
- Soft Drinks (can) | $3
- Bottle Water | $4

Host Bar Pricing

- House Brand Liquor | $6
- Call Brand Liquor | $7
- Premium Brand Liquor | $8
- Super Premium Brand Liquor | $9
- Domestic Beer | $5
- Imported Beer | $6
- House Wine by the Glass | $7
- Soft Drinks (can) | $2
- Bottle Water | $3

Host Bar Per Person Pricing

Beer and Wine Only

- Domestic and Import Beer, House Wines by the Glass
- 1 hour | $21 per person
- 2 hours | $28 per person
- Each additonal hour | $12 per person

House Bar

- Domestic and Import Beer, House Wines by the Glass, House Brand Liquor
- 1 hour | $29 per person
- 2 hours | $37 per person
- Each additonal hour | $17 per person

Deluxe Bar

- Domestic and Import Beer, House Wines by the Glass, Call Brand Liquor
- 1 hour | $31 per person
- 2 hours | $40 per person
- Each additonal hour | $15 per person

Ultimate Bar

- Domestic and Import Beer, House Wines by the Glass, Premium and Super Premium Liquor
- 1 hour | $34 per person
- 2 hours | $43 per person
- Each additonal hour | $19 per person

Please not that all prices are subject to applicable sales tax and service charge

Enhancements

- Votive candles | $1 each
- Spandex chair covers (black or white) | $10 per chair cover
- 8-foot tables | $50 each
- 8-foot classroom tables | $25 each
- Cocktail tables | $15 each
- Highboy cocktail tables | $15 each
- 66-inch large round | $25 each
- Stackable banquet chairs | $8 each
- Folding chairs (White) | $5 each
- Linen napkins | $2 each
- Banquet linen | $10 each
- Conference cloths | $15 each
- Table skirting | $25 each
- Chafing dishes | $25 each
- Glassware (all types) | $2 each
- China Plates | $3 each
- Flatware(silverware) | $2 each
- Electric scissor lift | $200 per day
- Banner, hanging | $1 per square foot
- Pallet jack | $50 per day
- Dance floor | $7 per 3’ tile
- Stage riser | $50 per 6’x8’ section
- 10’ x 10’ pop-up tent | $100 each
- 10’ x 20’ tent with sides | $200 each

Note: Outdoor events and items associated with such events (e.g. tents, staging, etc.) may be subject to city permits and fees.





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