

Breakfast Buffet

DUVAL CONTINENTAL

Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Herbal and Hot Teas, Fresh Florida
Orange Juice and Assorted Fruit Juices

Seasonal Tropical Fruit Salad

Plain and Fruit Yogurt with Granola

Danishes, Muffins, and Scones
Preserves, Marmalade, and Butter

\$17 per person

CAPITAL START BRUNCH

Seasonal Fruit and Berry Display

Selection of Croissants, Danishes, Muffins, and
Scones Preserves, Marmalade, and Butter

Egg Frittata with Bradley's Sausage,
Caramelized
Mushroom and onion,
Fresh Spinach, Parmesan Cheese

Brown Sugar and Pepper Rubbed Bacon

Shrimp and Cheddar Cheese Grits

Potato Pancakes with Green onions

\$22 per person

BREAKFAST STATIONS

OMELET STATION

Made to Order Topped with Your Choice of Fresh
Fillings To Include An Assortment of Cheeses, Diced
Ham, Bacon, Sausage, Mushrooms, Red and Green
Peppers, onion, Scallions, Spinach, Diced Tomato and
Salsa Includes Breakfast Potatoes,
Assorted Pastries and Breakfast Breads, Juices

\$18 per person*

FLORIDA SUNRISE

Seasonal Fruit and Berry Display

Selection of Croissants, Danishes Muffins, and
Scones Preserves, Marmalade, and Butter

Fresh Scrambled Eggs
Garnished with Smoky Cheddar Cheese

CHOOSE TWO

Crisp Slab Applewood
Bacon Sausage Links
Sausage Patties
Turkey Bacon

CHOOSE ONE

Old Fashioned Home
Fries Southern Style
Grits

CHOOSE ONE

Texas French Toast
Buttermilk Pancakes
Biscuits and Gravy

INCLUDES

Freshly-Brewed Regular and Decaffeinated
Coffees, Hot Herbal Teas, Ice Water,
Fresh Florida Orange Juice

\$20 per person

SILVER DOLLAR PANCAKE STATION

Made to Order Buttermilk Pancakes Topped with Your
Choice of Blueberries, Bananas, Chocolate Chips, Apple
Butter, Candied Maple Bacon Bits, Maple Syrup, Fresh
Berries, and Whipped Cream

\$8 per person*



*When Purchased as a Buffet Upgrade
Chef Attendant Required | \$75 per
Attendant 1 Attendant per 30 Guests,
Minimum Order 15



Breakfast

SIGNATURE BREAKFAST

Served with Baskets of Assorted Pastries,
Orange Juice, Coffee and Herbal Teas

ALL AMERICAN

Scrambled Eggs with Country Style Home Fries,
Applewood Smoked Bacon, Fresh Fruit and Berries

\$18 per person

HUEVOS RANCHEROS BREAKFAST BURRITO

Scrambled Eggs, Jack Cheese and
Pinto Beans

Wrapped in a Flour Tortilla and
served with Salsa,
Sour Cream and Home Fries

\$20 per person

BRADLEY'S BENEDICT

Bradley's Stone Ground Cheddar Grit Cake
Topped with Bradley's Sausage P
atty, Poached Eggs, Roasted Pepper and
Onion Hollandaise

\$22 per person

ENHANCEMENTS

VEGETABLE QUICHE

Sun Dried Tomato, Spinach and Feta Cheese

\$5 per person

COUNTRY STYLE QUICHE

Bradley's Sausage, Cheddar Cheese,
and Caramelized onions

\$5 per person

CROISSANTS WITH CANADIAN BACON EGGS AND DILL HAVARTI CHEESE

\$5 per person

FRESH BAKED BISCUITS WITH COUNTRY SAUSAGE EGG AND CHEDDAR CHEESE

\$5 per person

BLUEBERRY PAIN PERDU

Croissant French Toast Casserole with Fresh
Blueberries and Blueberry Syrup Dusted with
Powdered Sugar

\$6 per person

CEREAL AND MILK

Assorted Varieties of Individual Cereals
with 2% and Skim Milk

\$5 per person

ADDITIONAL BREAKFAST OPTIONS

BAGELS WITH CREAM CHEESE

\$33 per Dozen

LOCALLY CRAFTED DONUTS

\$29 per Dozen

FRESH WHOLE FRUIT

\$4 Each

LOW-FAT OR WHOLE MILK

\$16 per Carafe



Lunch Buffet

Includes Water, Iced Tea and Coffee Service

Buffet menus are prepared for a minimum of 25 guests

HD DELI BOARD

Chef's Selection Boar's Head Shaved Meats and Cheeses (Roasted Turkey, Maple Glazed Ham, London Broil Roast Beef Salami Cheddar, Swiss, American, Pepper Jack)

Lettuce, Tomato, Shaved Red onion, Pickles, Pepperoncini

Assortment of Breads and Buns,

House Made Aioli,
Whole Grained and Yellow Mustard

Garden Salad

Seasonal Tropical Fruit Salad

House Made Potato Chips

An Assortment of Freshly Baked Cookies

\$27 per person

THE MIDTOWN

Soup Du Jour

Pasta Salad

Salad Bar 2 Types of Garden Fresh Greens Tomato, Cucumber, Carrots, Diced Boiled Eggs, Chick Peas, Sunflower Seeds, Shredded Cheese and More...

Choice of Dressings

Chef's Selection Handcrafted Wraps

Turkey, Chicken, Ham and Vegetarian Options

An Assortment of Brownies and Blondies

\$29 per person

SMOKEHOUSE PICNIC

Loaded Baked Potato Salad

Carolina Cole Slaw

Barbecue Pulled Pork Buns

Applewood Smoked Chicken with Chef's Recipe

Garnet and Gold Barbecue Sauces

Bourbon Molasses Baked Beans

Creamed Corn O'Brien

Georgia Peach Cobbler

\$30 per person

COASTAL COOKOUT

Island Chopped Salad with Romaine Cabbage Red, Yellow Peppers, Shaved onion, Oranges and Grilled Pineapple

Quinoa and Kale Salad with Avocado, Peppers, onions, Tomato and Key Lime Vinaigrette

Mojo Chicken with Garlic Lime Butter

Jerk Grilled Mahi-Mahi

Pineapple Mango Salsa

Island Style Red Beans and Rice

Chef's Choice Vegetable Medley

Key Lime Pie
\$32 per person

PRONZO ITALIANO

Caprese Salad with Tomato, Basil and Buffalo

Mozzarella | Balsamic and Olive Oil

Italian Marinated Salad with Marinated Cucumbers, Tomatoes, Croutons, Onions Over Gourmet Greens

Pesto Grilled Chicken with Roasted Tomatoes

Baked Ziti with Italian Sausage and Fresh Mozzarella

Mushroom and Parmesan Risotto

Roasted Medley of Seasonal Vegetables

Buttermilk and Wild Berry Panna Cotta
\$31 per person



Plated Lunch

Includes Water, Iced Tea and Coffee Service
Fresh Bread Basket with Butter Balls and Starter

STARTERS

HD DAYBREAK SALAD

Mixed Garden Greens with Tomatoes, English
Cucumber, Shaved Carrots, House Croutons

BEST BABY BLEU

Baby Kale, Local Bleu Cheese, Dried Cranberries,
Spiced Walnuts, Shaved Pickled Red onion

SMOKED TOMATO BISQUE

Goat Cheese Crouton

TROPICAL FRUIT SALAD

Citrus Lime Dressing

ENTRÉES

CHICKEN POMODORO

Pan Seared Chicken Breast Over
Linguine, Tossed In Fresh Pomodoro
Sauce and Topped with Melted
Mozzarella and Fried Basil, Grilled
Asparagus

\$20 per person

PANHANDLE CHICKEN

Herb Roasted Breast of Chicken with Sweet
onion Jus, Parmesan and Spinach Risotto, Chef's
Seasonal Vegetable

\$20 per person

BOURBON STREET CHICKEN

Blackened and Bourbon Glaze Served Over
Cajun Yellow Rice Pilaf,
Chef's Seasonal Vegetable Medley

\$20 per person

TEXAS STEAKHOUSE

Marinated Flank Steak Sliced and Served Over
Three Bean Corn and Pepper Salad, Jalapeno
Lime Crema and Fried Cotton onions

\$22 per person

SESAME SEARED SALMON

Glazed with Orange Ginger Soy and Served with
Coconut Scented Jasmine Rice with Asian Slaw
and Crispy Wontons

\$21 per person

WILD MUSHROOM RAVIOLI (VEGETARIAN)

Wild Mushroom Filled Ravioli Over A Bed
of Spinach and Roasted Tomatoes
Topped with Lemon Basil Beurre
Blanc Grilled Asparagus

\$21 per person



Boxed Lunch

Includes Bottled Water, Fruit Salad, Chips and Fresh Baked Cookie

TRADITIONAL

BOAR'S HEAD® TURKEY AND SWISS CHEESE

Lettuce, Tomato, on Wheat-Berry Bread

BOAR'S HEAD® MAPLE GLAZED HAM

Aged Cheddar, Lettuce, Tomato,
Challah Bun

BOAR'S HEAD® ROAST BEEF

Horseradish and Cheddar, Lettuce, Tomato
on Croissant

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine,
Traditional Caesar Dressing, Croutons,
wrapped in Wheat Tortilla

GLUTEN FREE VEGETARIAN WRAP

Lettuce Chiffonade, Diced Heirloom
Tomatoes, Cucumber, Shaved Red onion,
and Boursin Spread

\$18 per person

GOURMET

THAI CHICKEN SALAD WRAP

Asian Slaw, Chili Glazed Chicken, Jasmine
Rice, Quick Pickled Cucumber and Carrots,
Fresh Herbs and Wonton Crisps

ITALIAN SUB BOAR'S HEAD®

CAPICOLA, SALAMI, SHAVED HAM
Provolone, Lettuce, Tomato, Pepper Relish,
and Italian Vinaigrette on Ciabatta Bread

TALLY CLUB

Shaved Turkey and Ham, Applewood
Smoked Bacon, Cheddar Cheese,
Avocado, Lettuce, Tomato, Boursin
Spread on Wheat-Berry Bread

GRILLED VEGGIE WRAP

Grilled Zucchini, Squash, Red
Peppers, onion and Asparagus Tossed
in White Balsamic Vinaigrette with
Fried Chickpeas and Mixed Greens Wrapped
in a Gluten Free Tortilla

BEEF AND BRIE

Shaved London Broil, Caramelized Onion
Jam, Brie, Arugula, Tomato and
Horseradish Aioli

\$19 per person



Breaks

EYE OPENER

LUCKY GOAT® COFFEES
HERBAL AND HOT TEA ASSORTMENT
GRANOLA AND KIND® BARS
BASKET OF WHOLE FRESH APPLES, BANANAS
AND ORANGES
AN ASSORTMENT OF INDIVIDUAL
GREEK YOGURTS
\$14 PER PERSON

SEEING GREEN

CHEF'S GREEN SMOOTHIE CREATION OF THE DAY
GREEN APPLES
MINI AVOCADO TOAST
ZUCCHINI BREAD
ICED GREEN TEA
\$16 PER PERSON

SWEET AND SALTY

A VARIETY OF CANDY BARS FRESHLY
BAKED COOKIES AND BROWNIES
AN ARRAY OF INDIVIDUAL BAGS OF
CHIPS AND PRETZELS
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$14 PER PERSON

7TH INNING STRETCH

BRADLEY'S MINI CORNDOG LOLLIPOPS
BLACK ANGUS SLIDER STATION - CHEESE,
MUSTARD, KETCHUP, PICKLE,
ONION
HOUSE MADE KETTLE CHIPS WITH
FRENCH ONION DIP
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$18 PER PERSON

AFTERNOON SIESTA

BLUE AND YELLOW CORN TORTILLA CHIPS
HOUSE MADE PICO DE GALLO AND
GUACAMOLE
QUESO BLANCO WITH CHORIZO
AQUA FRESCA AND HORCHATA ICED COFFEE
\$17 PER PERSON

MEDITERRANEAN RESPITE

CHEF'S HUMMUS HEIRLOOM
TOMATO BRUSCHETTA
OLIVE TAPENADE
ANTIPASTO DISPLAY - CURED MEATS, CHEESES,
PEPPERONCINI, ARTICHOKEs, CRUDITÉ
PITA CHIPS AND LAVOSH
\$18 PER PERSON



Dinner Buffet

Includes Water, Iced Tea and Coffee Service

*Fresh Bread Basket with Butter Balls, Starter, One Entree and Dessert
Buffet menus are prepared for a minimum of 25 guests*

SOUTHERN SMOKEHOUSE BBQ

Farmer's Chopped Salad
Medley of Garden Greens, Chopped Bacon, Egg,
Tomato, Cucumber, onion, Cheddar, Buttermilk
Ranch Homemade Coleslaw

Creamy Southern Style Potato Salad

Pulled Pork Butt

Smoked Bradley's Sausage
with Carolina Barbecue

Smoked Airline Chicken Breast
with Georgia Gold Barbecue

Coffee Rubbed Smoked Beef
with Brisket Texas Style Barbecue Sauce

Kentucky Bourbon and Bacon Cowboy Beans

Macaroni and Cheese

Chef's Choice Vegetable Medley

Home-Style Peach Cobbler
with Spiced Whipped Cream
\$42 per person

THE FRENCH QUARTER

Duval Garden Salad
Mixed Greens, Heirloom Tomatoes, Shaved
Carrots, Cucumber, House Croutons

Creole Chicken and Pasta Salad

Bayou Seafood Gumbo with White Rice

Blackened Prime Rib
with Cajun Mushroom Gravy

Jackson Square Chicken
Pan-Seared Chicken with Tasso Béchamel

Nola Dirty Rice with Holy Trinity

Green Beans with Sweet onion

Banana Fosters Bread Pudding
\$50 per person

FESTA ITALIANO

Insalata Caprese
Sliced Mozzarella, Heirloom Tomatoes, Basil,
Sea Salt and Balsamic Glaze

Italian Wedding Soup

Baked Ziti Bolognese

Pesto Grilled Chicken with Roasted Tomato and
Parmesan Sautéed Seafood Primavera

Clams, Shrimp and Mussels In Rich Sundried
Tomato and White Wine Butter Sauce

Rosemary Roasted Vegetable Medley

Fresh Baked Flatbreads, Focaccia and
Garlic Bread

Buttermilk Panna Cotta
Topped with Macerated Strawberries and
Local Honey
\$44 per person

SOUTH BEACH

Fresh Greens, Napa Cabbage, Citrus, Shaved Peppers
and Red Onion, Cucumber, Jalapeno and Cilantro Vinaigrette

Shrimp and Crab Ceviche with Hearts of Palm Tostones

Jerk Rubbed Mahi-Mahi with Grilled Pineapple and Mango Salsa

Adobo Crusted Beef Tenderloin

Mojo Marinated Chicken Breast Island Style

Red Beans and Rice

Fried Yucca

Chili Roasted New Potatoes

Key Lime Pie
\$55 per person

Build Your Own Dinner Buffet

Includes Water, Iced Tea and Coffee Service
Fresh Bread Basket with Butter Balls, Starter, One Entree and Dessert

Buffet menus are prepared for a minimum of 25 guests

CHOOSE TWO STARTERS

PANZANELLA SALAD

Grilled Ciabatta, Marinated Heirloom Tomatoes, Cucumbers, Vidalia onion Tossed with Gourmet Greens Mediterranean Orzo Pasta Salad Orzo, Artichokes, Sundried Tomatoes, Kalamata Olives Red onion and Feta Cheese

DUVAL GARDEN SALAD

Mixed Greens, Heirloom Tomatoes, Shaved Carrots, Cucumber, House Croutons

ANTIPASTO PASTA SALAD

Rotini Pasta, Salami, Cheddar, Roasted Red Pepper, Onion and House Vinaigrette

TROPICAL FRUIT SALAD

LOADED BAKED POTATO SOUP

CRAB BISQUE WITH SHERRY

CREAM BEST BLEU SALAD

Baby Kale, Local Bleu Cheese, Dried Cranberries, Spiced Walnuts, Pickled Red Onions

CHOOSE ONE STARCH

Wild Rice Pilaf

Garlic and Chive Mashed Potatoes
Calico Roasted Potatoes
Mango and Cilantro Sticky Rice
Smoked Gorgonzola Mac & Cheese

CHOOSE ONE VEGETABLE

Garlic and Herb Roasted Haricot Vert
Chef's Roasted Vegetable Mélange
Balsamic Grilled Jumbo Asparagus
Country Collards with Hint of Pork
Island Style Red Beans and Rice

CHOOSE TWO ENTREES

HERB CRUSTED AIRLINE CHICKEN BREAST

SPICE RUBBED GRILLED CHICKEN with Southwestern Verde Cream

BUTTERMILK FRIED CHICKEN

with Country Gravy

GRILLED FLAT IRON STEAKS

Topped with Grilled Baby Peppers and Sweet onions

PORTER BRAISED SHORT RIB

with Wild Mushroom Demi Glace

TENDERLOIN TIP AND RAPINI PENNE with

Gorgonzola Alfredo

PONZU GLAZED SALMON

with Toasted Sesame Seeds

GRILLED GULF GROUPER

with Citrus Mojo

CREOLE SHRIMP

with Bradley's Stone-ground Cheese Grits

JERK SEASONED PORK TENDERLOIN

with Spiced Meyer's Rum Glaze

DOUBLE CUT PORK CHOPS

with Caramelized Fennel and Apple Butter

ROASTED VEGETABLE LASAGNA

with Herbed Alfredo and Local Cheeses (V)

DESSERT

An Amazing Assortment of Chef's Choice



\$42 Choice of Two Entrées

\$48 Choice of Three Entrées



AUTOGRAPH COLLECTION®

Plated Dinner

Includes Water, Iced Tea and Coffee Service
Fresh Bread Basket with Butter Balls, Starter, One Entree and Dessert

Maximum of 3 Entree Selections For Plated Dinners.
Higher Priced Entree Prevails When Selecting More Than One Entree.
Entree Counts Due 3 Business Days Prior to Event.

STARTERS

DUVAL HOUSE SALAD

Mixed Greens, Shaved Carrots,
English Cucumber,
Heirloom Tomatoes and House Croutons
Choice of Dressings

UPTOWN CAESAR SALAD

Hearts of Romaine Lettuce,
Shaved Parmesan Cheese,
House Croutons and Heirloom Tomatoes
Creamy Caesar Dressing

MIDTOWN WEDGE

Wedge of Iceberg Lettuce,
Crumbled Gorgonzola,
Diced Tomatoes, Red onions, Crisp Bacon
House Made Bleu Cheese
Dressing

ROASTED BEET AND FRISEE SALAD with

Goat Cheese, Pickled Red onions
White Balsamic Vinaigrette

ENTRÉES

HERB ROASTED CHICKEN

Roasted Garlic and Herb Rubbed
Airline Chicken Breast,
Sweet onion and
Heirloom Tomato Beurre Blanc,
Roasted Pepper and Spinach Risotto,
Broccolini
\$33 per person

BRADLEY'S COUNTRY CHICKEN

Country Fried Airline Chicken Breast,
Bradley's Sausage Gravy, Whipped Mashed
Potatoes and Skillet Greens
\$33 per person

POLLO MOJO

Grilled Marinated Chicken with
Sweet Jalapeno Mojo,
Black Beans and Jasmine Rice and
Plátanos Maduros
\$33 per person

HEAVENLY HIVE PORK LOIN

Local Honey and Grain Mustard Glazed
Hand Carved Pork Loin, Served Over
Creamy Bradley Grits Flavored with
Locally Sources Cheese, Topped with
Crispy Fried Cotton
onions and Roasted Medley of
Farm Vegetables
\$36 per person

ASIAN ORANGE-GINGER SALMON

Salmon Glazed with Burnt Orange and
Ginger Reduction, Cilantro Sticky Rice,
Stir-Fried Vegetable Medley
\$40 per person



Plated Dinner Continued

Includes Water, Iced Tea and Coffee Service
Fresh Bread Basket with Butter Balls, Starter, One Entree and Dessert

Maximum of 3 Entree Selections For Plated Dinners.
Higher Priced Entree Prevails When Selecting More Than One Entree.
Entree Counts Due 3 Business Days Prior to Event.



ENTRÉES



PAN SEARED FLORIDA SNAPPER

Crispy Skinned Pan-Seared Snapper Topped with Gulf Shrimp and Key Lime Chile Glaze with Fried Rice and Stir-Fried Broccoli Medley
\$40 per person

EGGPLANT PARMIGIANA (VEGETARIAN)

Napoleon Style Crisply Eggplant, Buttered Linguini, Pomodoro Sauce, Shaved Parmesan Cheese, Wilted Spinach
\$33 per person

PANACEA SHRIMP AND GRITS

Jumbo Grilled Shrimp, Creamy Bradley's Stoneground Pimento Cheese Grits, Spicy Tomato Creole Butter Sauce, Wilted Mustard Greens
\$40 per person

TASTE OF INDIA (VEGAN, GLUTEN FREE)

Curried Lentil and Potato Stuffed Red Pepper, Wilted Greens, Grilled Naan
\$33 per person

GRILLED EMERALD COAST GROUPER

Line Caught Grouper Grilled To perfection, Blue Crab Scampi, Whipped Yukon Gold Mashed Potatoes, Grilled Jumbo Asparagus, Grilled Lemon
\$ Market

LAND AND SEA

Grilled Filet Medallion and Jumbo Grilled Rosemary and Lemon Shrimp Topped with Scampi Beurre Blanc, Crispy Brussel Sprouts, Whipped Yukon Gold Mashed Potatoes
\$65 per person

347 STEAKHOUSE RIBEYE

Grilled Boneless Ribeye, Au Jus, Horseradish Crème Fresh, Whipped Yukon Gold Potatoes, Grilled Jumbo Asparagus
\$54 per person

BEEF AND BIRD DUO

Grilled Petit Filet with Henry Bain Sauce and Smoked Chicken Breast with Blueberry Gastrique, Calico Roasted Potato Medley, Chef's Seasonal Vegetable
\$53 per person

FILET MIGNON

Aged Center Cut Filet Mignon Pan Seared, Smoked Tomato Concassée and Port Wine with Pan Sauce, Herbed Duchess Potatoes, Grilled Broccolini
\$62 per person



DESSERTS



Carrot Cake
Salted Caramel Cheesecake
Triple Chocolate Mousse Cake
Key Lime Pie
Tartlet Lemon Cake
Flourless Dark Chocolate Torte with Raspberry Coulis
Creme Brulee Traditional Custard with Burnt Sugar Topping
New York Cheesecake with Traditional Graham Cracker Crust and Wild Berry Topping

Action Stations

THE HAUTE POTATO

FLUFFY WHIPPED MASHED POTATOES
FINISH AS YOU PLEASE: 4
CHEESE MORNAY, FIRE ROASTED
CORN AND TOMATO VELOUTÉ,
AND WILD MUSHROOM A LA
BOURGUIGNON, FINISHED WITH
SOUR CREAM, CHIVES, BACON
AND SHREDDED CHEESE
\$13 PER PERSON



ITALIAN PASTA SAUTE

LINGUINI IN PESTO WITH ROASTED RED
PEPPERS, ZUCCHINI, SAUTÉED
SPINACH AND TOASTED PINE NUTS, GRILLED
CHICKEN WITH PORCINI
MUSHROOM RAVIOLI SPICY POMADORO
SAUCE SHRIMP A LA VODKA WITH PENNE,
ASPARAGUS AND SUNDRIED TOMATO PAIRED
WITH FRESH SHAVED PARMESAN, CRUSHED
RED PEPPERS, AND GARLIC BREAD
\$20 PER PERSON



FRESH OFF THE WOK

ORIENTAL STIR FRY STATION
CHICKEN LO MEIN AND VEGGIES, KOREAN
BEEF BUGLOGI WITH PEPPERS AND JASMINE
RICE, AND SHRIMP FRIED RICE SERVED IN A
FUN CHINESE TAKE-OUT BOX WITH
CHOPSTICKS ASSORTED
CONDIMENTS TOPPINGS AND HOUSE MADE KIMCHI
\$16 PER PERSON



Carving Stations

A \$75 ATTENDANT FEE WILL BE ADDED FOR EACH STATION
CHEF OR ATTENDANT REQUIRED.

OVEN ROASTED BEEF TENDERLOIN

SERVED WITH GREEN PEPPERCORN AU POIVRE SAUCE CREAMY BERNAISE
AND WARM YEAST ROLLS WITH HOUSE MADE BUTTER
(SERVES 35 PEOPLE) - \$415

CAJUN CRUSTED BONE IN ANGUS PRIME RIB

SERVED WITH CRACKED PEPPER AU JUS, CREAMY HORSERADISH SAUCE,
AND A GOURMET ASSORTMENT OF ROLLS
(SERVES 40 PEOPLE) - \$550

MOLASSES BARBECUE GLAZED PORK LOIN

SERVED WITH VIDALIA ONION RELISH AND MINI CHEDDAR AND HERB
BISCUITS
(SERVES 40 PEOPLE) - \$200

CITRUS ROASTED CARVING TURKEY

SERVED WITH GIBLET GRAVY, APPLE CRANBERRY JAM
AND A GOURMET ASSORTMENT OF ROLLS
(SERVES 30 PEOPLE) - \$220

BOURBON AND MAPLE GLAZED VIRGINIA HAM

SERVED WITH GRILLED PINEAPPLE CHUTNEY, STONE GROUND MUSTARD
AIOLI AND SWEET HAWAIIAN ROLLS
(SERVES 50 PEOPLE) - \$305

GARLIC AND HERB CRUSTED STEAMSHIP ROUND

RED WINE AND HERB DEMI GLACE, HENRY BAIN STEAK SAUCE
SERVED WITH ASSORTED ROLLS
(SERVES 100+) \$550

Dessert

CARROT CAKE

SALTED CARAMEL CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE

KEY WEST MANGO KEY LIME

TARTLET LEMON CAKE

**FLOURLESS DARK
CHOCOLATE TORTE**
with Raspberry Coulis

CRÈME BRULÉE
Traditional Custard with
Caramelized
Sugar Topping

NEW YORK CHEESE CAKE
Traditional Graham Cracker Crust and
Wild Berry Topping

\$7 per person



Reception Displays

FARMER'S MARKET VEGETABLE DISPLAY

FRESHLY-CUT, CRISP SEASONAL
VEGETABLES, PICKLED VEGETABLES,
AND GRILLED VEGETABLES | BUTTERMILK
RANCH-STYLE DIP
\$9 PER PERSON

TROPICAL FRUIT AND BERRIES

CANTALOUPE, HONEYDEW,
PINEAPPLE, WATERMELON, STRAWBERRIES AND
OTHER SEASONAL FRUITS | CINNAMON VANILLA
YOGURT DIP
\$10 PER PERSON

IMPORTED AND DOMESTIC CHEESE DISPLAY

MANCHEGO, SMOKED CHEDDAR, SWISS, SMOKED
GOUDA, DILLED HAVARTI, BABY BRIE AND
GORGONZOLA WITH ASSORTED CRACKERS,
WHOLE GRAPES AND STRAWBERRIES
\$11 PER PERSON

ANTIPASTI

MARINATED AND ROASTED SEASONAL
VEGETABLES, OLIVES, PEPPERS,
CHEESES, CURED MEATS, HUMMUS,
ASSORTED ARTISAN BREADS AND CROSTINI
\$14 PER PERSON

HOUSE CURED SMOKED SALMON

CREAM CHEESE, CHOPPED EGG, DICED
ONIONS, CAPERS AND LEMON
TOASTED BAGUETTES AND MINI BAGELS
\$14 PER PERSON

CHILLED GULF SHRIMP DISPLAY

FRESH ICED BOILED SHRIMP | LEMON AND
COCKTAIL SAUCE
\$18 PER PERSON

DOCKSIDE SEAFOOD AND RAW BAR

BOILED AND GRILLED GULF SHRIMP, CRAB
CLAWS, OYSTERS ON THE HALF SHELL,
GAZPACHO CEVICHE | LEMON, CAJUN
REMOULADE AND COCKTAIL SAUCE HOT
SAUCE AND SALTINES
\$28 PER PERSON

SWEET TREATS

CHOCOLATE-DIPPED STRAWBERRIES, KEYLIME
TARTLETS, CREAM PUFFS, ASSORTED PETIT FOURS
AND MINI CHEESECAKES
\$11 PER PERSON



Reception Displays Continued

DOWNTOWN CHOW DOWN

FARMER'S MARKET VEGETABLE DISPLAY
VEGETABLE SPRING ROLLS
CRISPY HOT WINGS WITH COOL FRESH CHIVE DIP
GORGONZOLA MEATBALLS WRAPPED IN BACON
SMOKED SALMON CANAPE
CAPRESE SKEWER OF FRESH MOZZARELLA,
TOMATO AND BASIL
\$18 PER PERSON

THE TAILGATE

HOUSE MADE POTATO CHIPS AND VIDALIA ONION DIP
VEGETABLE CRUDITE WITH
CHUNKY BLUE CHEESE
MINI BRADLEYS CORN DOG LOLLIPOPS WITH
GRAIN MUSTARD GRILLED SLIDERS WITH ALL THE
FIXINGS
GOOEY BROWNIES
\$18 PER PERSON

SOUTHWEST FIESTA

DIP AND SALSA DISPLAY OF QUESO CON CARNE
SOUTHWEST GUACAMOLE, FRESH SALSA,
HOUSEMADE TORTILLA CHIPS SHREDDED
BEEF AND SHARP CHEDDAR QUESADILLAS
MINI CHICKEN CHIMICHANGAS
ROASTED PORK FLAUTAS
CEVICHE GAZPACHO IN LIME CILANTRO
MARINADE
\$20 PER PERSON

FORGOTTEN COAST

MIXED MELONS AND STRAWBERRIES WITH
RUM GLAZE
FRIED GROUPER FINGERS WITH RÉMOULADE SAUCE
MINI CHICKEN BISCUITS WITH SPICED
MAPLE-HONEY BUTTER BROILED
OYSTERS WITH BRADLEYS SAUSAGE AND
SWEET GRASS DAIRY CHEESE
PULLED PORK STUFFED GRILLED
JALEPENO POPPERS WITH BBQ RANCH
SMOKED TUNA PATE WITH TOAST ROUNDS
\$28 PER PERSON

THE ISLANDS

MELONS, BERRIES AND MIXED FRUIT DISPLAY
JAMAICAN JERK CHICKEN WINGS
CRISPY SEARED GATORTAIL WITH SEMINOLE
AOLI
PORK TIKI BURGER ON PITA WEDGE
ISLAND STYLE MEATBALLS IN SWEET CHILI BBQ SAUCE
FRIED PLANTAINS AND TORTILLA CHIPS WITH
ROASTED CORN BLACK
BEAN SALSA
\$22 PER PERSON

BY THE BAYOU

OYSTERS BIENVILLE SEAFOOD
GUMBO WITH WHITE RICE
ROAST DUCK AND SAUSAGE JAMBALAYA CAKES
ANDOUILLE SAUSAGE FRITTERS WITH BOURBON SAUCE
SPICY CHICKEN EN BOUCHÉE
CAJUN BOILED SHRIMP WITH REMOULADE
WARM BREAD PUDDING WITH WHISKEY SAUCE
\$29 PER PERSON



Hors D'oeuvres

Displayed or Butler Passed
Available By the Piece - In Lots of 25

HOT HORS D'OEUVRES

MINI TWICE BAKED POTATO
CORN FRITTERS WITH CUCUMBER MINT SAUCE
BONELESS HOT WINGS WITH BLUE CHEESE
CARIBBEAN GLAZED JERK MEATBALLS
CHICKEN TENDERS WITH HONEY MUSTARD
THAI CHICKEN MEATBALLS
SPRING ROLLS
FRIED GREEN TOMATOES | GOAT CHEESE AND
PEPPER JELLY
CARAMELIZED ONION AND GRUYERE FLATBREAD
SPANAKOPITA TARTLETS
ASIAN CHICKEN SATAY WITH PEANUT SAUCE
\$3 Per Piece

BREADED RAVIOLI WITH PESTO CREAM
SMOKED BRADLEY'S CORN DOG LOLLIPOPS BACON
WRAPPED GORGONZOLA STUFFED MEATBALLS
COCONUT SHRIMP WITH PEPPER MARMALADE
GROUPE FINGERS WITH CAJUN REMOULADE
DUCK AND MUSHROOM ARANCINI
CRAB STUFFED BABY BELLA MUSHROOM | PEPPADEW COULIS
BRIE EN CROUTE BITES WITH HONEY AND ALMONDS BLACK
AND BLUE FLATBREAD WITH ONION JAMS
WILD MUSHROOM FLATBREAD WITH BOURSIN CREAM
\$4 Per Piece

SHRIMP CREOLE ARANCINI
CRAB RAGOON WITH KEY LIME CHILI SAUCE
SEARED GATOR BITES WITH SEMINOLE REMOULADE
MINI CHICKEN CHIMICHANGAS WITH QUESO
BACON STUFFED GRILLED JALAPEÑO POPPERS BBQ RANCH
JUMBO LUMP CRAB CAKE WITH MUSTARD AIOLI
BACON WRAPPED SCALLOPS WITH PEACH BBQ
HARISSA CRUSTED LAMB LOLLIPOP PINEAPPLE-MINT CHUTNEY
\$5 Per Piece

COLD HORS D'OEUVRES

STUFFED CHERRY TOMATO WITH TABBOULEH
SMOKED TOMATO BACON AND BOURSIN PINWHEELS
CAPRESE SKEWERS
ANTIPASTO SKEWERS
TROPICAL FRUIT KABOB WITH MINT YOGURT DIP
PEPPADEW DEVEILED EGGS
BOURSIN CHEESE CROSTINI | HOUSE PEPPER JAM
SMOKEY CHICKEN SALAD SWEET CORN ON BLUE
CORN CHIP
\$3 Per Piece

BLT CANAPÉ
BEEF CARPACCIO WITH TRUFFLE OIL
SMOKED SALMON CANAPÉ
\$4 Per Piece

SPICY TUNA TARTAR IN CUCUMBER WITH
WASABI CREAM
GULF COAST CEVICHE IN CHILI LIME MARINADE
BLOODY MARY SHRIMP COCKTAIL
SCALLOP CRUDO WITH PICKLED PEAR AND
RADISH
\$5 Per Piece



Libations

HOSTED OPEN BAR

Charges are per drink, based on actual consumption and paid by host. Host bar prices are exclusive of tax & service charge.

- Deluxe Brands - \$9
- Premium Brands - \$10
- Deluxe wine - \$9 per glass
- Premium Wine - \$10 per glass
- Domestic Beer - \$6
- Imported/Craft Beer - \$7.50
- Cordials - \$9
- Soft Drinks - \$4
- Mineral or Sparkling Water - \$5 per bottle

HOURLY HOSTED BAR

Pricing is per person based on the total number of guests over 21 years of age. All hourly bar packages include assorted soft drinks and bottled water, selection of beer, cordials and one of our packages:

Deluxe Open Bar

- 1 hour - \$21
- 2 hours - \$36
- 3 hours - \$45
- 4 hours - \$50

Premium Open Bar

- 1 hour - \$28
- 2 hours - \$40
- 3 hours - \$48
- 4 hours - \$55

Deluxe Brands Include: Titos Vodka, Tanqueray Gin, Bacardi Silver Rum, Dewars Scotch, Jim Beam Bourbon, Hennessy VS Cognac, Sauza Blanco Tequila

Premium Brands Include: Grey Goose Vodka, Bombay Sapphire Gin, Ron Zacappa Rum, Johnny Walker Red Scotch, Maker's Mark Bourbon, Remy Martin VSOP Cognac, Patron Silver Tequila

CASH ONLY BAR

Guest pays for their own beverages, host pays \$100 bar set-up fee. Cash bar prices are inclusive of tax.

- Deluxe Brands - \$10
- Premium Brands - \$11
- Deluxe wine - \$10 per glass
- Premium Wine - \$11 per glass
- Domestic Beer - \$7
- Imported/Craft Beer - \$8
- Cordials - \$10
- Soft Drinks - \$4
- Mineral or Sparkling Water - \$5 per bottle

DELUXE AND PREMIUM WINE SELECTION

Please select up to 4 wines you would like served at your event. If you do not make a selection, the bar manager will select appropriate wines for you.

Deluxe Wines - \$38 per bottle

- Kenwood Vineyards, Brut, "Yulupa Cuvée", California
- Castegio Moscato
- Vista Point Pinot Grigio
- Kim Crawford Sauvignon Blanc
- Vista Point Chardonnay
- AtoZ Pinot Noir
- Vista Point Merlot
- Vista Point Cabernet
- Connundrum Red Blend

Wine Service With Dinner Deluxe Wines \$18 Per Person

Premium Wines - \$56 per bottle

- Domain Chandon Rose
- Santa Margheritta Pinot Grigio
- TWOMEY Sauvignon Blanc
- La Crema Chardonnay
- Rodney Strong Merlot
- La Crema Pinot Noir
- Cabernet
- Red Blend

Wine Service With Dinner Premium Wines \$25 Per Person

Specialty Libations

SIGNATURE COCKTAILS

Created specifically for you by our Bar Manager to enhance your event.

Garnet and Gold Sangria

Red Wine, Orange Juice, Couantreau, Peach Schnapps

Pisco Punch

Kappa Pisco, Pinapple Juice, Simple Syrup, Lemon Juice, Orange Bitters

\$12 per drink

CHAMPAGNE BAR

There's no better way to celebrate than with bubbly!

This custom Mimosa and Bellini bar allows your guests to craft their own creation from a selection of fruit juices, nectar's and fruit garnishes.

**\$50 Setup Fee +
Champagne At \$32 per Bottle**

Charges based on consumption



BUILD YOUR OWN BLOODY MARY

Vodka
Choice of Titos or Kettle One

Duval's Bloody Mary Mix

Assorted Condiments and Toppings:
Lemon Wedges, Lime Wedges,
Worcestershire Sauce, Tabasco, Celery Salt,
Salt &
Pepper, Pickled Okra, Celery Stalks,
Green Olives, Bleu Cheese Stuffed, Pickle
Spears

\$12 per person per hour

GOURMET COFFEE STATION

Your guests will enjoy jazzing up their coffee with Chocolate Shavings, Flavored Syrups, Rock Candy Swizzle Sticks, Whipped Cream, Cinnamon and More

\$6 per person

****SUGGESTED UPGRADE:** *Add an assortment of Rums and Cordials to spice up this station.*

Add \$6 per person.