



Holiday Menus

Hors d'Oeuvres Packages

Selection of 5 Hors d'Oeuvres – \$30 per guest
1 hour (based on 5 pieces per guest)

Selection of 7 Hors d'Oeuvres – \$45 per guest
2 hours (based on 7 pieces per guest)

Cold Hors d'Oeuvres

Tropical Tomato Bruschetta – \$5 each

Smoked Salmon, Crème Fraîche, Chives on French Blinis – \$7 each

Sundried Tomato Tapenade on Crostini with Shaved Parmesan – \$5 each

Tuna Tartar, Pickled Ginger, Wasabi Cream, Wonton Shell – \$7 each

Prosciutto & Seasonal Melon with Balsamic Syrup – \$5 each

Blood Orange Crab Mimosa Shooters with Sparkling Wine - \$8 each

Bamboo Skewers of Cherry Tomatoes, Mozzarella, Balsamic Drizzle – \$5 each

Shrimp Ceviche in a Chinese Spoon – \$7 each

Chile Lime Lobster Margarita Shooters with Blanco Tequila - \$8 each

Spiny Lobster Bites, Lime-Tarragon Sauce, Mango Cocktail Sauce - \$8 each

Seared Margarita Marinated Yellowtail, Papaya Jalapeno – \$7 each

Herbed Chevre and Tomato Tartlet – \$5 each

Gulf Shrimp Blood Mary Shooters with Vodka - \$8 each

Fried Chicken Cobb Salad on Endive - \$7 each

Florida Bay Grilled Jumbo Shrimp in Gazpacho Shot – \$8 each



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2 hours (based on 7 pieces per guest)

Hot Hors d'Oeuvres

Crispy California Artichokes with Boursin Cheese – \$5 each

Vegetable Spring Roll with Plum Sauce – \$5 each

Caribbean Conch Fritters with Mustard Caper Rémoulade - \$6 each

Margaritaville Jerk Shrimp & Tomato Bruschetta – \$7 each

Roasted Beef Tenderloin, Caramelized Onion on Crostini – \$7 each

Spinach and Feta Cheese in Phyllo – \$5 each

South Pacific Shrimp Spring Roll with Mango Chutney Sauce - \$6 each

Calypso Coconut Shrimp with Horseradish Orange Marmalade – \$7 each

Blackened Bleu Cheese Crusted Diver Scallop – \$8 each

Pork Pot Stickers with Asian Dipping Sauce – \$6 each

Miniature Crab Cake with Rémoulade – \$8 each

Grilled Lamb Lollipop with Herb de Provence – \$8 each

Petite Beef Wellingtons with Wild Mushroom Sauce – \$7 each

Beef Satays with Shoyu and Green Onion Sauce – \$7 each

Curried Chicken Beggars Purse with Pomegranate – \$6 each

Chicken Satays with Soy Ginger Dipping Glaze – \$6 each

Lava Shrimp with Chili Lime Aioli - \$7 each

Beef Empanada with Tomato Relish – \$7 each

Brie Cheese with Raspberry en Croûte – \$5 each



BUFFET SELECTIONS

SALADS

Baby Kale & Brussel Sprouts Salad

Shaved Manchego Cheese, Dry Figs, Applewood Smoked Bacon
& Pickled Mustard Seed Vinaigrette

Fall Couscous Salad

Roasted Squash, Sundried Cranberries, Shallots, Fennel, Toasted Almonds
& Apple Cider Vinaigrette

ENTREES

(Choice of one)

Coriander Crusted Chicken Breast

Roasted Wild Mushrooms Sauce

Fresh Local Fish

Roasted Peppers with Pomegranate Beurre Blanc

Maple & Espresso Rub Strip Sirloin Steak

Red Currant Demi



BUFFET SELECTIONS

CARVING STATION

(Choice of one)
(\$150 Chef Attendant Fee)

Honey Glazed Spiral Ham

Pretzel Rolls, Grilled Pineapple Relish & Whole Grain Mustard Sauce

Oven Roasted Turkey Breast

Holiday Artisan Bread, Citrus Cranberry Sauce & Sage Gravy Sauce

SIDES

Sweet Potato Mash with Roasted Marshmallows
Sautéed Seasonal Vegetables

DESSERTS

Holiday Gift Wrap Red Velvet Cake,
Hot Chocolate Pot de Crème, Mini Apple Cranberry Crisp & Cherry Mini Pies.

\$85.00 per person ++



PLATED HOLIDAY SELECTIONS

SALADS & SOUPS

(Choice of one)

Butternut Squash Soup
Wild Mushrooms Bisque

Cranberry & Spiced Pumpkin Seed Salad

Organic Field Greens, Sundried Cranberries, Spiced Pumpkin Seeds
Rainbow Micro Greens
Acai Berries Vinaigrette

Baby Spinach Salad

Candied Walnuts, Crumbled Goat Cheese, Dried Mango
Warm Bacon Vinaigrette

ENTREES

(Choice of one)

All Entrees come with Sweet Potato Mash with Roasted Marshmallows and Haricot Verts

Herbed Marinated Chicken Breast

Thyme Jus

Braised Short Ribs

Cabernet Sauvignon Reduction

Fresh Local Fish

Pan Seared with Capers Beurre Blanc Sauce

DESSERTS

(Choice of One)

Eggnog Cheesecake

Raspberry Coulis

Holiday Gift Wrap Cake

Red Velvet

\$65.00 per person ++

Add \$5.00 per person for Tableside Choice



HOLIDAY STATION MENUS

Make your Own Holiday Cobb Salad

Winter Greens, Roasted Squash, Toasted Pumpkin Seeds, Avocado
Cherry Tomatoes, Hard Boiled Eggs, Grilled Chicken,
Applewood Smoked Bacon, Crumbled Bleu Cheese,
Buttermilk Ranch & Pumpkin Vinaigrette
\$15.00 per person ++

South Florida Holiday Station

(6 pieces per person)

Shrimp, Oysters, Medium Stone Crabs
Champagne Mignonette, Lemon, Key Lime Mustard,
Spicy Cocktail Sauce & Horseradish
Crackers
\$ Market Price per person ++

Add Asiago Crab Dip \$6.00 per person ++
Sharp Asiago Cream with Crabmeat and Artichoke served with Crostini Bread

Tiradito & Ceviche Station

(\$150 Chef Attendant Fee)

CEVICHE

Traditional Snapper Ceviche
Tropical Shrimp Ceviche

TIRADITOS

Grouper Tiradito 3 Ways
Al Fresco, Aji Amarillo & Rocoto

\$27.00 per person ++



HOLIDAY STATION MENUS

Charcuterie & Cheese Station

Prosciutto, Salami, Capicola,
Manchego Cheese, Aged Cheddar, Traditional Holiday Cheese,
Caper Berries, Kalamata Olives, Grilled Breads,
Fig Jam, Whole Grain Mustard, Sundried Tomatoes & Cranberry Spread

\$21.00 per person ++

Pasta Station

(\$150 Chef Attendant Fee)
Accompanied with Garlic Bread

Wild Mushrooms, Peas & Chicken Cavatappi Pasta
Fired Roasted Tomato Sauce & Shaved Parmesan Cheese

Pumpkin & Sweet Potato Ravioli
Sage & Walnut Brown Butter

\$23.00 per person ++

Dessert Station

Holiday Gift Wrap Red Velvet Cake
Eggnog Crème Brulee Shot, Apple Cranberry Cobbler Shot,
Swirl Peppermint Cheesecake & Chocolate Spice Cake Pops

\$18.00 per person ++



CARVING STATIONS

(\$150 Chef Attendant Fee)

Oven Roasted Turkey Breast

(Serves 20 People)

Holiday Artisan Bread
Sweet Mashed Potato with Roasted Marshmallows
Citrus Cranberry Sauce & Sage Gravy

\$300.00 ++

Honey Glazed Spiral Ham

(Serves 30 People)

Pretzel Rolls
Haricot Verts Almondine
Grilled Pineapple Relish & Whole Grain Mustard Sauce

\$480.00 ++

Rosemary Marinated Leg of Lamb

(Serves 20 People)

Holiday Rolls
Roasted Garlic Mashed Potatoes
Zinfandel Demi & Mint Yogurt Sauce

\$400.00 ++



CARVING STATIONS

(\$150 Chef Attendant Fee)

Apricot Glazed Pork Loin

(Serves 25 People)

Cuban Rolls
Yuca Fries with Mojo
Granny Smith Apple Demi Sauce

\$425.00 ++

Herb Roasted Prime Rib of Beef

(Serves 20 People)

Sour Dough Rolls
Au Gratin Potatoes
Rosemary Jus & Horseradish Sauce

\$400.00 ++

Whole Roasted Mutton Snapper

(Serves 25 People)

Cornbread
Wild Rice Pilaf
Charred Lemons & Jalapeno Tartar Sauce

\$450.00 ++



Beverages Package

A Bartender fee of \$150.00 will be applied to all bars
1 bartender per 75 guests

Consumption Bar

(Charged On Consumption per Drink)

Premium Cocktail	\$11.00
House Wine	\$8.00 per glass
Soda & Bottled Water	\$3.00
Beer	
Specialty/Craft	\$6.50
Import	\$5.50
Domestic	\$4.75

Drink Coupons

Premium Cocktails	\$11.00
Beer, Wine, Soda	\$7.00

Open Bar Packages

(Prices are per Person, per Hour)

Call

House Vodka, Pinnacle Vodka, House Gin, Beefeater Gin, Bacardi Silver Rum, Captain Morgan Rum, Margaritaville Rum, Curazon Blanco Tequila, Luna Zul Reposado Tequila, Seagram 7 Whiskey

1 Hour - \$22.00 2 Hours - \$30.00 3 Hours - \$38.00
(Each Additional 30 Minutes - \$6.00)

Premium

Absolut Vodka, Tito's Vodka, Bombay Sapphire Gin, Tanqueray Gin, Flor De Cana Rum, Sailor Jerry's, 1800 Tequila, Margaritaville Tequila, Jim Bean Bourbon, Ole Smoky Bourbon, Dewar's White Label Scotch

1 Hour - \$25.00 2 Hours - \$34.00 3 Hours - \$43.00
(Each Additional 30 Minutes - \$7.00)



Beverages Package

A Bartender fee of \$150.00 will be applied to all bars
1 bartender per 75 guests

Open Bar Packages

(Prices are per person, per hour)

Deluxe

Stoli Elit, Ciroc Vodka, Hendrick's Gin, Plymouth Gin, Ron Zacapa Rum 23 yr, Bacardi Maestro Light Rum, Patron Silver Tequila, Sauza Tres Generation Anejo Tequila, Johnnie Walker Black Scotch, Glenfiddich Single Malt Scotch, Jack Daniel's Single Barrel, Woodford Reserve Bourbon

1 Hour - \$31.00 2 Hours - \$42.00 3 Hours - \$53.00
(Each Additional 30 Minutes - \$9.00)

Margaritas, Beer, Wine & Soda

1 Hour - \$22.00 2 Hours - \$27.00 3 Hours - \$34.00
(Each Additional 30 Minutes - \$6.00)

Beer, Wine & Soda

1 Hour - \$19.00 2 Hours - \$26.00 3 Hours - \$33.00
(Each Additional 30 Minutes - \$5.00)

*All Items are subject to a 21% Taxable Service Charge,
8% Florida State Sales Tax & Fees, unless otherwise noted.
Food & Beverage Items and Pricing are Subject to Change.*