



TASTE OF Summer/Fall

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

It is what your guests deserve.

CHEF & PARTNERS

CHEF'S PHILOSOPHY

As Chef, I have been very fortunate to make my passion for food and the art and craft of cooking, my job.

This career has led me to many areas of the world, and I have been able to learn, incorporate and reflect many of these regional flavors.

My experience combined with my passion for this art has been a platform of what I hope to reflect in the offerings of our menus.

Classic – true clean cooking, combined with today's need for creative experiences, with the freshest local offerings in season, ensures we deliver culinary excellence.

CONTINENTAL BREAKFAST

HYATT SIGNATURE CONTINENTAL

Freshly Squeezed Florida Juices
 Local Seasonally Inspired Sliced Fruits and Berries
 Bakery Specialties, No Two Days Alike
 Coffee and Tazo Tea Selection

34.00 Per Guest

ENHANCE YOUR CONTINENTAL BREAKFAST...

FARM BREAKFAST

Cage Free Scrambled Eggs
 with Roasted Sweet Onion and
 Green Tomato Salsa
 Grilled Chicken Sausage
 Natural, Uncured Bacon
 Rosti Potatoes

12.00 Per Guest

EGG STATION*

Cage Free Eggs and Omelets
 Prepared to Order with a Selection of
 Seasonally Inspired Ingredients
 Lyonnaise Potatoes

16.00 Per Guest

SEASONAL EGGS BENEDICT

Multi-Grain Crouton
 Wilted Spinach and Chard
 Hollandaise with Sundried Tomato

11.00 Per Guest

PANCAKE STATION*

Freshly Prepared to Order
 Buttermilk Pancakes with Chocolate Chips,
 Seasonal Fruits, Warm Fruit Compote, Powdered Sugar,
 Whipped Cream, Whipped Butter and Warm Vermont
 Maple Syrup

11.00 Per Guest

WAFFLE STATION*

Freshly Prepared to Order
 Buttermilk Waffles
 Chocolate Chips, Seasonal Fruits and Fruit Compote
 Powdered Sugar, Whipped Cream, Whipped Butter and
 Warm Vermont Maple Syrup

11.00 Per Guest

FRUIT-YOGURT-TINI*

(1 Chef Per 50 Guests)
 Made to Order Parfaits
 Granola, Muesli, Millet, Seasonal Berries,
 Tropical Fruit, Fruit Puree and Yogurt

11.00 Per Guest

CONTINENTAL BREAKFAST

BREAKFAST TACO*

Flour Tortillas, Chicken Sausage and Bacon
Cage Free Egg, Baked Bean, Pico de Gallo
Shredded Queso Fresco

12.00 Per Guest

EARLY RISER PANINI

Cage Free Eggs Prepared Over Medium on
Rustic Bread with Aged Cheddar and
Beechwood Smoked Ham
Lyonnais Potatoes

9.00 Per Guest

BREAKFAST BUFFET

ESTERO

Freshly Squeezed Florida Juices
Seasonally Inspired Fruits
Fresh Baked Muffins and Croissants
Butter, Jam and Honey
Individually Flavored Fruit Yogurts
Assorted Dry Cereals, Bananas
with Whole, 2%, and Skim Milk
Little Donuts
Brioche French Toast
with Fruit Compote and Maple Syrup
Cage Free Scrambled Eggs
with Local Broiled Tomato Salsa
Crispy Bacon and
Mediterranean Chicken Sausage
Hash Brown Potatoes

45.00 Per Guest

SUNRISE ON THE GULF

Freshly Squeezed Florida Orange and Grapefruit Juices
Locally and Seasonally Inspired Fruit and Berries
Individual Flavored Fruit Yogurts with Granola
Muffins, Croissants and Danish
Sweet Butter, Jam and Preserves
Cage Free Scrambled Eggs and
Florida Vegetable Frittata
with Local Goat Cheese
Uncured Bacon and
Mediterranean Chicken Sausage
Roasted Fingerling Potatoes

45.00 Per Guest

BREAKFAST BUFFET

STAYFIT CONTINENTAL BREAKFAST

Selection of Chilled Juices
Fresh Berries and Granola Parfaits with Greek
and Low-Fat Yogurt
Protein Smoothies
Display of Sliced Seasonal Fruits and Berries
Protein Bread with Local Honey
Assorted Cereals
Gluten Free Muffins
Flax Seed Muffins
Low-Fat Fruit Muffins
Hard Boiled Eggs
Steel Cut Oatmeal and Muesli
Coffee and Tazo Tea Selection

37.00 Per Guest

BREAKS

Theme Breaks Include Freshly Brewed Coffee, Decaffeinated Coffee, Tazo® Teas and Assorted Pepsi® Soft Drinks

CREATE YOUR OWN TRAIL MIX

Walnuts, Pecans, Almonds, Pistachios, White Chocolate Bits, Milk Chocolate Chips and M&M's®, Quinoa Puffs, Golden Raisins, Dried Cherries, Yogurt Covered Raisins, Dried Banana Chips, Sunflower Seeds

23.00 Per Guest

CRISP

White Bean Hummus
 Heirloom Roasted Tomato Bruschetta
 Grilled Portabella Relish and Farmer's Cheese Liptauer
 Grilled Herb Crostini, Bagel Chips
 Parmesan Crisps & Pita Chips
 Fresh Vegetable Sampling
 Iced Chai Tea

25.00 Per Guest

BEAT THE HEAT

Sundae Bar with Vanilla, Strawberry and Chocolate Ice Cream
 Hot Fudge, Butterscotch, Whipped Cream, Crushed Oreo Cookies, Cherries, Jimmies, Coconut Flakes, Almonds, Macerated Strawberries and Chopped Nuts

25.00 Per Guest

HEALTHY BREAK

Spicy Carrot Dip, Sunflower Seeds
 Herb-Avocado Hummus
 Pepitas Dip with Crisp Vegetables
 Selection of Whole Fruit
 Bowls of Dried Fruits
 Gluten Free Chocolate Cookies and Coconut Macaroons

24.00 Per Guest

HEALTHY COMFORT

Honey Roasted Apples
 Lime and Mint Dip
 Chocolate Dipped Red and Green Grapes
 Cereal-Clusters
 Mango Smoothie Shooters
 Peanut Butter and Jelly Banana Bread
 Freshly Roasted Nuts with Chipotle

19.00 Per Guest

BREAKS

TASTE OF BONITA SPRINGS

Strawberry and Orange Blossom Honey Smoothies
Freshly Squeezed Florida Orange Juice
Banana Bread with Sweet Butter
Fresh Fruit Tarts and Key Lime Cookies
Chocolate Dipped Mango and Papaya
Orange Scones with Marmalade

23.00 Per Guest

CHOCOLATE MADNESS

Dark Chocolate Fudge Brownies
Mousse Filled Chocolate Cups
Chocolate Cheesecake Bites
Fresh Fruit with Orange-White Chocolate Fondue
Starbucks® Frappuccinos

25.00 Per Guest

SORBET TINIS*

Freshly Prepared Fruit Sorbets
Served in Mini Cones
Fruit Sauces

18.00 Per Guest

COOL BEANS BREAK*

Assorted Selection of Sweet and Savory Snack Novelties,
Including Gluten Free, Dairy Free, Nut Free, Organic and
Non GMO

Scoops Ice Cream Station with Mini Cones and Toppings
25.00 Per Guest

A LA CARTE & PACKAGES

TODAY'S FRESH BAKERIES

49.00 Per Dozen

HYATT SIGNATURE FRUIT CROUSTADE

49.00 Per Dozen

ASSORTMENT OF BAGELS

With Strawberry, Vegetable, and Low Fat Cream Cheese
56.00 Per Dozen

WHOLE FRESH FRUIT

38.00 Per Dozen

PEACE, LOVE AND LITTLE DONUTS

Assorted Groovy, Far Out and Funkadelic Cake Donuts
49.00 Per Dozen

WARM CINNAMON BUNS

52.00 Per Dozen

ASSORTED ALL NATURAL ENERGY BARS

54.00 Per Dozen

YOGURT PARFAITS

Layers of Fruit, Swiss Muesli, Granola and Yogurt
60.00 Per Dozen

JUMBO HOMEMADE COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk,
Fudge Nut, Peanut Butter and Oatmeal Raisin
Coconut Macaroons and Biscotti Garnish
56.00 Per Dozen

ASSORTED HOMEMADE RICE KRISPIES TREATS

Sprinkled with Cereals
49.00 Per Dozen

CHOCOLATE-CARAMEL BROWNIES, PECAN AND LEMON BARS

56.00 Per Dozen

BENTO BOXES

Dried Fruits with Salty, Sweet, or Savory Snacks
15.00 Per Guest

FRESH BAKED JUMBO PRETZELS

Salt Pretzels with Mustard Dipping Sauce
Cinnamon Pretzels with Vanilla Glaze Dipping Sauce
54.00 Per Dozen

A LA CARTE & PACKAGES

FRESH BAKED SCONES

Traditional Flavors and Orange Marmalade
49.00 Per Dozen

INDIVIDUAL GREEK YOGURTS REGULAR AND LOW FAT WITH GRANOLA

60.00 Per Dozen

INDIVIDUAL FRUIT YOGURT WITH GRANOLA

49.00 Per Dozen

ASSORTED BREAKFAST AND GRANOLA BARS

4.50 Each

ULTIMATE "DELUXE" CHOCOLATE BREAK

Organic, Bean to Bar Fabricated Chocolates with Fruit and Savory Fillings by Zotter Chocolates
78.00 Per Dozen

DEEP RIVER SNACKS

Original Potato Chips,
Light Salted Reduced Fat Potato Chips,
White Cheddar Popcorn,
Rosemary and Olive Oil Kettle Chips,
Sea Salt and Vinegar Chips
4.75 Each

ASSORTED ICE CREAM NOVELTIES

74.00 Per Dozen

ASSORTMENT OF CANDY BARS

4.50 Each

ALL DAY BEVERAGES

(Based on 8 Hours of Service)

Torrefazione Italia® Coffee, Decaffeinated Coffee and Tazo® Tea Selections
Assorted Pepsi Soft Drinks and Bottled Waters
Assorted Bottles of Gatorade® and Sobe®
38.00 Per Guest

COFFEE AND HOT TEA

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea Selection
98.00 Per Gallon

PEPSI REGULAR, DIET AND DECAFFEINATED SOFT DRINKS

6.00 Each

STILL AND SPARKLING BOTTLED WATER

6.00 Each

A LA CARTE & PACKAGES

TROPHY FARMS NUTS

Individual Bags of: Almonds, Cashews,
Trail Mix and Fruit Mix

5.00 Each

GOURMET CUPCAKES

Vanilla, Orange, Chocolate, Red Velvet and
Hazelnut Praline with Buttercream Icing

75.00 Per Dozen

CHILLED JUICES

Orange, Grapefruit, Cranberry and Apple

25.00 Per Quart

FRUIT AND YOGURT SMOOTHIES*

8.00 Per Guest

GO GREEN WATER STATION

Selection of Two Seasonally Infused Waters

3.50 Per Guest

LOCAL KENNESAW JUICES

Orange Juice, Grapefruit Juice, and Lemonade

6.00 Each

LEMONADE AND ICED TEA

85.00 Per Gallon

ASSORTMENT OF NAKED® JUICES

7.50 Each

PLATED LUNCHES

STARTERS (SELECT ONE)

Red & Green Romaine Lettuce
Shaved Pecorino, Parmesan Crostini
Creamy Caesar Dressing

Baby Spinach Tossed with Poppy Seed Dressing,
Shaved Strawberries, Candied Walnuts and Feta Dust

Florida Sweet Corn Soup
Succotash Garnish

Chicken and Brown Rice Soup

Local Greens with Tomatoes & Asparagus and Prosciutto
Chiffonade White Balsamic Vinaigrette

Chilled Crème of Fennel and Dill
Smoked Salmon Julienne

DESSERTS (SELECT ONE)

Strawberry Citrus Shortcake with Marscarpone Cream
Filling, Macerated Strawberries, Strawberry & Balsamic
Reduction

Chocolate Crusted Key Lime Tart with Candied Citrus

Vanilla Bean Panna Cotta, Fresh Berry Compote

S'mores Crème Brûlée with Chocolate Dipped Lady
Finger

Croissant-Bread Pudding Brandied Sauce Anglaise

Dark Chocolate Pots de Crème, Biscotti

PLATED LUNCHES

ENTREES (SELECT ONE)

Herb Crusted All Natural Joyce Farms Chicken Breast with Lemon-Tarragon Jus, Sauteed Carrot Ribbons and Sorrel Risotto

52.00 Per Guest

Moroccan Spiced Bistro Steak
Orange Scented Cous Cous with Golden Raisins
Tahini Laced Demi Glace Carrot and Green Beans

52.00 Per Guest

Wild Isle Sustainable Salmon
Herb Vin Blanc Sauce
Served over Green Peas and Kohlrabi
Fingerling Potatoes

52.00 Per Guest

Petite Filet with Extra Virgin Olive Oil, Sea Salt
Boulangere Potato, Baked Florida Tomato and Braised Swiss Chard

52.00 Per Guest

Blackened Sustainable Bass Fillet
Served with a Mango Salsa
Edamame - Rice Pilaf

52.00 Per Guest

ENTREE SALAD

Organic Greens & Bibb Lettuce Cobb Salad
Smoked Chicken, Shaved Beef Tenderloin, Oregon Blue Cheese, Applewood Smoked Cheddar, Hard Boiled Egg, Crisp Speck, Cherry, Shaved Carrots
Champagne Vinaigrette & Blue Cheese Dressing

52.00 Per Guest

BUFFET LUNCHESES

GARDEN

Florida Vegetable Minestrone Soup
 Local Mixed Greens with Shaved Radishes
 Herb Focaccia, Olive Oil & Balsamic
 Tomato-Cucumber-Red Onion Salad
 Grilled Marinated Lemon-Garlic Chicken Breast with Peas and Carrots
 Freshly Roasted Turkey Breast
 Minnesota Wild Rice Blend
 Blue Corn Crusted Rainbow Trout with Fried Green Tomatoes
 Warm Herb Vinaigrette
 Honey-Vanilla Panna Cotta
 Carrot Cake with Spiced Cream Cheese Icing

56.00 Per Guest

BAYSIDE

Bouillabaisse Style Gulf Chowder
 Roasted Cauliflower Salad with Radicchio and Pecorino
 Asparagus with Sauteed Proscuitto, Egg Vinaigrette
 Baked Cornish Hens with Young Vegetables
 Grilled Cobia over Pepper Soffritto
 Roasted Bistro Steak,
 Carved Over Herbed Spatzle
 White Chocolate, Hazelnut Mousse Cups
 Berry Tartlets

56.00 Per Guest

BEACHCOMBER

Conch Chowder
 Cucumber Dill Salad
 Penne Pasta Salad with Basil, Parmesan and EVOO
 Mixed Garden Greens with Vegetables
 Red Wine Vinaigrette & Herb Ranch
 Buttermilk Fried Chicken
 Assorted Wraps: Vegetarian, Chicken Caesar, Roasted Turkey Breast with Aged Cheddar, Ham and Havarti Cheese Wraps
 Individual Bags of Chips
 Sliced Chilled Watermelon
 Assorted Jumbo Cookies, Peanut Butter Chocolate Bar and S'mores Bar

56.00 Per Guest

BUFFET LUNCHES

SEASON'S BBQ

- Baby Romaine Caesar Salad with French Bread Croutons
- Toasted Orzo Salad with Green Peas
- Lemon Rosemary Baked Chicken
- Sea Salt Roasted Potato
- Dry Rubbed Flank Steak with White Bean Salsa
- Baked Korobuta Baby Back Ribs
- Blackberry BBQ Sauce
- Grilled Broccolini and Fennel
- Blueberry Cobbler with Vanilla Ice Cream
- Red Velvet-Cream Cheese Brownies

56.00 Per Guest

NOURISH

- Clear Vegetable Broth - Crisp Shallots
- Mango, Avocado and Shrimp Salad over Butter Lettuce Hearts
- Cucumber and Tomato Salad
- Grilled Natural Joyce Farms Skinless Chicken Breast with Fresh Asparagus and Tomatoes
- Seared Arctic Char with a Braised Fennel Dill Sauce
- Sweet Potato, Chayote Squash Hash
- Angel Food Cake with Citrus Curd, Fruit Compote, Whipped Cream

56.00 Per Guest

THE LAKESIDE

- Cream of Summer Squash-Jalapeno-Crème Fraiche
- Melon Wedges with Prosciutto & Bresaola
- Grilled Tri-Color Carrot Salad with Coriander Butter Lettuce and Heart of Palm with Florida Citrus, White Balsamic Dressing
- Sliced Tomatoes and Buffalo Mozzarella with Fresh Basil, Lemon Oil
- Spinach Salad with Fresh Mushrooms, Minced Red Onions and Chopped Egg, Pancetta Vinaigrette
- Chilled Grilled Salmon with Cucumber and Watercress
- Chilled Roasted Tenderloin of Beef over Smashed Potato Salad with Horseradish Remoulade
- Brined Roasted Chicken
- Vegetarian Quiche
- Selection of Country Breads and Creamy Butter Chocolate Mousse Cups
- Miniature Fruit Tarts
- Cheesecake Bites

60.00 Per Guest

BUFFET LUNCHESES

SEASONAL DELI

Homemade Chicken Noodle Soup
Roasted Vegetable Crostini
Roasted Fingerling Potato Salad
Napa Summer Slaw
Butter Lettuce Salad with Vegetable Straws
Sugar Cured Ham and Gruyere on Rustic Bread
House Roasted Turkey, Tomato and
Smoked Gouda on Ciabatta Roll
Tuna Salad Croissant with Hard Boiled Eggs
Warm-Grilled Chicken Muffalietta with Eggplant
Tapenade on Ciabatta, Sliced Mozzarella
Individual Bags of Local Chips
Rocky Road Brownies, Pecan Bars and Lemon Bars
54.00 Per Guest

BUFFET LUNCHES

TO-GO DELI BUFFET

(Select 4 Premade Sandwiches - Including One Vegetarian)

Sliced Turkey and Swiss on a French Roll

Roast Beef, Cheddar and Horseradish

Mayo on a French Roll

Italian Hoagie with Ham, Salami,

Provolone and Crushed Oregano Aioli

Black Forest Ham with Grilled Bermuda

Onions, Brie and Honey Mustard on a Baguette

Chicken Caesar with Chopped Romaine and

Shaved Parmesan in a Sun Dried Tomato Tortilla

Grilled Vegetable Wrap- Marinated Vegetables,

Provolone Cheese and Avocado Spread

Mozzarella, Sliced Tomatoes, Black Pepper,

Basil, Balsamic Vinegar and Olive Oil on a Baguette

54.00 Per Guest

Choice of (2) Salad Options

Fingerling Potato Salad

Orzo Pasta Salad

Macaroni Salad

Traditional Coleslaw

Tomato and Cucumber Salad

Choice of (2) Snack Options

Assorted Potato Chips

Whole Fresh Fruit - Apples, Bananas, Oranges

Pretzels

Popcorn

Sun Chips

Cliff Bars

Choice of (2) Sweet Treats

Assorted Jumbo Cookie

Fudge Brownie

Chocolate Pecan Bar

White Chocolate Blondie

Assorted Candy Bar

HORS D'OEUVRES

COLD HORS D'OEUVRES

Jumbo Shrimp Shooter with Cocktail Sauce
84.00 Per Dozen

White Asparagus and Prosciutto Bundle
84.00 Per Dozen

Tuna Tartare on Plantain Chip with Wasabi
84.00 Per Dozen

Mini Caprese Tartlet (V)
84.00 Per Dozen

Smoked Chicken, Roasted Onion on Olive Rounds,
Whole Grain Mustard Hummus
84.00 Per Dozen

Smoked Salmon Mousse, Micro Greens in a Savory
Cone
72.00 Per Dozen

Feta and Mint Salad on Watermelon (V/GF)
72.00 Per Dozen

Cranberry-Apple with Goat Cheese Crostini (V)
72.00 Per Dozen

Beef Carpaccio on Marble Rye - Shaved Parmesan and
Capers
84.00 Per Dozen

V = Vegetarian Option

HORS D'OEUVRES

HOT HORS D'OEUVRES

Vegetable Empanadas with Tomatillo Salsa (V)
84.00 Per Dozen

Roasted Vegetable Quesadilla, Salsa Verde (V)
84.00 Per Dozen

Mini Beef Wellington
84.00 Per Dozen

Raspberry and Brie Puff Pastry
with Honey (V)
72.00 Per Dozen

Red Curry Chicken Satay with Mint Yogurt
84.00 Per Dozen

Tempura Snapper with a Lemongrass & Mint
Mojo
84.00 Per Dozen

Grilled Cocktail Lamb Chop with Lentil Salsa
84.00 Per Dozen

Boursin Stuffed Mushroom Cap (V)
84.00 Per Dozen

Chicken Satay with Peanut Sauce
84.00 Per Dozen

Mushroom and Taleggio Arancini, Saffron Aioli
84.00 Per Dozen

Smoked Bacon Wrapped BBQ Shrimp
84.00 Per Dozen

V = Vegetarian Option

PRESENTATION STATIONS

MACARONI AND CHEESE BAR*

Assembled and Baked to Order
Choice of:

- Broccoli and Aged Cheddar
- Lobster Mac n' Cheese
- Wild Mushroom with Herbs

28.00 Per Guest

SHELLFISH BAR

- Fresh Seafood on Ice
- Fresh Peeled Jumbo Shrimp
- Oysters on the Half Shell
- Snow Crab Claws

Served with Horseradish, Tabasco and Cocktail Sauces
(Minimum 100 Pieces)

6.50 Per Piece

Stone Crab Claws Available October 15 through
May 15 at Market Price

SUSHI AND SASHIMI BAR

Assorted Maki and Nigiri Hand Rolls
Soy Sauce, Wasabi and Pickled Ginger
(Based on 4 Pieces per Person)

32.00 Per Guest

ANTIPASTO AND GRILLED VEGETABLE DISPLAY

Assorted Italian Meats and Cheeses to Include:
Prosciutto, Mortadella, Salami, Bresaola, Buffalo
Mozzarella, Gorgonzola, Pecorino Romano, and
Robiola Bosina Cheeses
Pepperoncini, Italian Black and Green Olives,
Roasted Peppers, Marinated Mushrooms,
Artichoke Hearts, Sun Dried Tomatoes,
Sliced Ripe Tomatoes
Herbs and Olive Oil
Herb Focaccia and Sliced Casareccio Olive Bread
(25-person minimum)

18.00 Per Guest

CRUDITÉ

Tri Color Bell Peppers, Broccoli, Cauliflower,
Celery Hearts, Cherry & Tear Drop Tomatoes,
Chayote Squash, Carrots, Jicama
Olive Tapenade, Spinach-Ranch Dip,
Roquefort Cheese Dip

12.00 Per Guest

PRESENTATION STATIONS

ARTISANAL CHEESE

Handcrafted Cheese Selection from Both Coasts and In-Between, To Include:

Vermont Cheddar, Oregon Bleu Cheese, Wisconsin Gruyere, Applewood Smoked Cheddar Cheese, California Brie and Florida Goat Cheese

Served with Crackers, Crisp Multigrain Flat Breads, Local Honey and Jams.

18.00 Per Guest

PINE ISLAND SALAD*

Crisp Romaine and Baby Watercress Tossed with:

Papaya, Mango, Strawberries, Spiced Pecans, Onions, Feta Cheese

Served with Lemon Poppy Seed Dressing

23.00 Per Guest

TARPON BAY CEVICHE BAR

Soy Marinated Tuna, Tropical Shrimp,

Tomato Snapper, and Almond Salmon

Served with Tri-Color Tortilla Chips and Plantain Chips

23.00 Per Guest

RISOTTO STATION*

(1 Chef Per 45 Guests)

Italian Arborio Rice Prepared to Order with

Choice of Ingredients:

Seafood Risotta with Mussels, Clams, Shrimp, Scallops

Vegetarian Risotto with Peas, Asparagus,

Tomato, Broccoli

Classic Risotto with Italian Sausage and Fennel

25.00 Per Guest

BAKED GULF COAST GROUPEL*

Banana Leaf Wrapped Whole Grouper

with Jerk Seasoning

Roasted Cornbread

Mango Chutney and Shallot Mignonette

Island Style Coconut Rice and Beans

32.00 Per Guest

PRESENTATION STATIONS

RAMEN NOODLE STATION*

Freshly Made Aromatic Broth with Vegetables and Ramen Noodles,
Finished with Your Choice of Beef, Chicken or Seafood
Soy and Sriracha Sauce

25.00 Per Guest

BAKED POTATO BAR*

Yukon Gold, Baby Sweet, & Russet Potatoes Broccoli, Caramelized Onions, Sautéed Mushrooms, Bacon Bits, Chives, Smoked Gouda, Cheddar Cheese, Sour Cream and Whipped Butter

18.00 Per Guest

ADD CHILI CON CARNE & WHITE CHILI 8.00

FRESH PASTA STATION*

Ballerine, Rigatoni & Tortellini
Choice of: Classic Marinara, Extra Virgin Olive Oil or Cream Based Sauce
Finish with Your Choice of:
Roasted Garlic Cloves, Sautéed Mushrooms, Olives, Fresh Herbs, Pesto, Italian Sausage, Shrimp, Clams, Scallops, Spinach, Roasted Peppers and Fresh Grated Parmesan
Garlic Bread

29.00 Per Guest

SLIDERS MADE IN PARADISE*

(1 Chef Per 45 Guests)
Freshly Grilled All Natural Kobe Beef, Turkey or Vegetarian
Bleu Cheese, Pepper Jack, Smoked Gouda, Baby Brie and Havarti Slices
Hand Sliced Dill Pickles, Sweet Pickles, Chopped Onions, Lettuce, Tomatoes, Salsa and Relish
Fried Onion Rings and House Made Potato Chips
Ketchup, Mustard Dip, Barbeque Sauce and Bacon Mayo

36.00 Per Guest

ORIENTAL STIR FRY STATION*

(1 Chef Per 60 Guests)
Wok Fried Vegetables
Choice of Beef, Chicken, or Shrimp in Oriental Spices, Steamed Dim Sum and Spring Rolls
Fried Rice

28.00 Per Guest

CRAB CAKES*

Fresh Crab Cakes Sautéed to Order with Chow Chow Garnish, Brioche Crouton and Spiced Remoulade Sauce
(Based on 3 Pieces per Person)

24.00 Per Guest

PRESENTATION STATIONS

PAELLA STATION*

Valencia Style Rice Dish with Saffron
 Our Chefs will Prepare Fresh on the Buffet
 with Tender Cooked Rice in a Saffron Broth
 Chicken, Chorizo Sausage, Shrimp, Mussels,
 Green Peas and Grilled Peppers

27.00 Per Guest

SEAFOOD FRY*

Rice Flour Crusted Shrimp, Oysters,
 Calamari, Mussels, Snapper Fingers, and Grouper
 Flash Fried with Tropical Slaw, Aioli and Herb Sauces

29.00 Per Guest

BERRY SHORTCAKE SWEETS

Freshly Baked Citrus-Sugar Biscuits and Slices of
 Pound Cake Garnished with Fresh Berries
 Accompanied with Vanilla Whipped Cream, Strawberry
 Sauce and Toasted Almonds

24.00 Per Guest

EUROPE'S FAMOUS SWEETS

Delicious Selection of Miniature Cakes, Variety of
 Mousses, Petite Varieties of Tarts, Éclairs, Chocolate
 Truffles, Crème Brulee

21.00 Per Guest

FLORIDA'S FAMOUS SWEETS

Delicious Selection of:
 Mini Strawberry Shortcakes,
 Mini Key Lime Pies, Fruit Tarts
 Variety of Mousses and
 Pineapple - Coconut Macaroons

23.00 Per Guest

CARVING STATIONS

WHOLE BONELESS TURKEY*

Blue Moon Ale and Orange Brine
Pumpernickel & Onion Roll
Cranberry Orange Relish
(Serves 40)

425.00 Each

JACKMAN RANCH FLORIDA WAGYU RIB-EYE*

Raised in Clewiston, Akaushi Cattle
Natural, High Marbled Beef
Freshly Grated Horseradish
Potato Gratin
(Serves 50)

700.00 Each

SLOW ROASTED STEAMSHIP ROUND OF BEEF*

Cabernet Infused Natural Au Jus with Horseradish Cream
Creamy Mashed Potatoes
Split Multi-Grain and Brioche Rolls
(Serves 100)

975.00 Each

SEARED PEPPERCORN CRUSTED TENDERLOIN OF BEEF*

Served with Horseradish Cream, Castello Bleu Cheese,
Shallot Madeira Confit
Parmesan Crusted Duchess Potatoes
Split Multi-Grain and Brioche Rolls
(Serves 10-15)

525.00 Each

CHURRASCO-SKEWERED AND GRILLED MEATS AND SEAFOOD*

Marinated Beef, Pork, Lamb, Chicken Breast and Thigh,
Sausage, Swordfish or Carved Pineapple
Appropriate Sauces and Condiments
Caribbean Spiced Plantains and Rice and Beans

46.00 Per Person

Add Lobster - Market Price

Additional Items at \$12 Each

WHOLE ROASTED FLORIDA SUCKLING PIG*

Prepared "Cuban" Style in La Caja Box
Vinaigrette Coleslaw, Sweet Rolls
Mustard, Horseradish and Mojo
(Minimum of 25 people)

22.00 Per Person

RECEPTION PACKAGES

HIBISCUS

Caprese Bruschetta
Tuna Tartar, Marinated Diced Ahi Tuna on Plantain Chip
Beef Wellington in Puff Pastry
Chicken Satay with Peanut Sauce
(Based on a Total of 4 Pieces per Person)
24.00 Per Guest

IRIS

Shaved Heirloom Tomato with Sea Salt and Bruschetta
Peruvian Ceviche
Spanakopita
Coconut Curry Chicken, Mango Chutney
(Based on a Total of 4 Pieces per Person)
24.00 Per Guest

MANGROVES

Smoked Salmon and Crab Pinwheel on Crouton with
Dill Cucumber Relish
Baba Ganoush Tartlet with Spiced Sprouts
Spiced Flank Steak on Skewer
Wild Mushroom Arancini, Truffle Aioli
(Based on a Total of 4 Pieces per Person)
24.00 Per Guest

PERSONAL PREFERENCE

Guests choose their own entrées in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad and dessert in advance.
2. A custom printed menu featuring three entrée selections and one vegetarian entrée selection is provided for guests at each setting.
3. Specially trained servers take your guests' order as they are seated.

Four Courses
Including Appetizer, Salad, Entrée and Dessert
155.00 Per Person

PLANNER'S CHOICE OF APPETIZER

Roasted Florida Corn Bisque, Red Chili Oil

Marinated Seafood: Shrimp, Mussels, Calamari, Scallops with Baby Artichoke and Vinaigrette

Fiocchetti with Prosciutto Crisps
Absolut Peppar Tomato Fondue

Seared Scallops Over Celeriac Puree, Aged Balsamic Reduction

Crab Cake, Oven Baked with a Stoneground Mustard Sauce Remoulade and Roasted Tomato Relish

Green and White Asparagus Risotto, Basil Oil
Shaved Pecorino Cheese

3T's - Tuna Tataki, Spicy Tuna Roll, Tuna Ceviche Cone, Wakame Salad, Wonton Crisp

Smoked Duckbreast Served with Shaved Cabbage and Orange Salad with Dried Pomegranate

PERSONAL PREFERENCE

PLANNER'S CHOICE OF SALAD

Curly Frisée and Spinach in a Radicchio Cup with Caramelized Hazelnuts, Spiced Baby Beets, Ice Wine Vinaigrette

BLT- Tender Mesclun Lettuce with Bacon Lardon, Farm Fresh Beefsteak Tomato, Honey Laced Vinaigrette

Butter Lettuce and Florida Citrus, Toasted-Slivered Almonds, Vanilla Yogurt Dressing

Baby Lettuce Stack, Pistachio Rolled Goat Cheese, Roasted Red Peppers and Cider Vinaigrette

INDIVIDUAL GUEST CHOICE OF ENTREES

Harris Ranch All Natural Filet of Beef, Grilled Portobello Duxelles and Cognac Cream

Seared Baked Gulf Grouper Fillet with Vanilla Rum Beurre Blanc

All Natural Kurobuta Pork Chop, Stone Ground Mustard Sauce

All Natural Joyce Farms Chicken Breast Stuffed with Artichoke, Olive, Fire Roasted Tomato & Brioche Stuffing Red Wine Reduction

Jumbo Key West Prawns, Grilled over Spicy Local Tomato Chutney, Cilantro Pesto Drizzle

Pan Seared Florida Red Snapper Fillet Pink Grapefruit Beurre Blanc

Grilled Florida Wagyu Ribeye Steak, Sauce Perigueux

*Entrees are Served with Fresh Seasonal Vegetables and Accompaniments

PERSONAL PREFERENCE

PLANNER'S CHOICE OF DESSERT

Lemon & Blueberry Custard, Toasted Meringue,
Candied Citrus Chip

Chocolate Hazelnut Mousse Cake:
Delicate Sponge Cake Filled with Nutella Chocolate and
Hazelnut Mousse, Accompanied with Dark Chocolate
Ganache and Crème Anglaise

Brandied Cherry Mousse in a Chocolate Shell,
Pistachio Bark

Florida Sampler: Key Lime Mousse Tart, Strawberry
Tartlet and Chocolate & Toasted Coconut Torte

Hemingway's Trio: Praline Fudge Cake, Chocolate Chip
Canoli Napoleon, Spiced Rum Mousse with Mango Rose

Baked Chocolate Mousse Tart with Chocolate Mirror
Glaze, Fresh Berries and Marshmallow Anglaise

PLATED DINNERS

STARTERS (SELECT ONE)

Roasted Tomato Bisque with Pesto Crème Fraiche

Fiocchetti with Blue Cheese and Pear,
Parsley and Walnut Pesto

Seared Scallop, Warm Fennel Salad, Julienne Leek

Jumbo Lump Crab and Avocado Napoleon with
Heirloom Tomato

Spinach Gnocchi with Caramelized Fennel,
Vermouth Cream with Fennel Frond

SALADS (SELECT ONE)

Heirloom Tomato Salad, Shaved Cucumber,
Micro Greens, Organic Olive Oil

Tossed Table Side: Romaine Heart Caesar Salad,
Parmesan Crisp, Focaccia Crouton, Caesar Dressing

Butter Lettuce Hearts with Grilled Portabello and Baby
Bell Peppers, Local Goat Cheese and Aged Balsamic
Vinaigrette

Heart of Palm and Florida Citrus Salad with Frisee
Greens and a Green Peppercorn Vinaigrette

Tossed Table Side: Baby Spinach & Arugula Salad,
Lardons, Spiced Walnuts, Sundried Strawberries,
Port Vinaigrette

PLATED DINNERS

ENTREES

Grilled Harris Ranch All Natural Filet Mignon,
 Glazed Cippolini Onions with White Balsamic Glaze,
 Vegetable Straw, Potato and Wild Mushroom Hash
 140.00 Per Guest

Beef Filet Medallion and Gulf Shrimp,
 Aged Cheddar Grits and Baked Tomato with Garlic
 145.00 Per Person

All Natural Tanglewood Farms Grilled Chicken Breast,
 Lemon Herb Butter, Minnesota Wild Rice Pilaf, Haricots
 Verts and Sauce Barigoule
 105.00 Per Guest

Red Snapper Fillet, Herb Tossed Potatoes,
 Oven Baked Baby Squash Ratatouille
 120.00 Per Guest

Duet of Harris Ranch All Natural Beef Filet Medallion and
 Seared Scallops, Creamed Spinach, Baked Yukon Potato
 and Merlot Reduction, Blue Cheese & Horseradish
 145.00 Per Guest

Gulf Grouper from the Grill over
 Fava Bean Risotto and Red Pepper Coulis
 120.00 Per Guest

Grilled Kurobuta Pork Chop with Apple Compote &
 Parsley with Tossed Butter Noodles
 109.00 Per Guest

PLATED DINNERS

DESSERTS (SELECT ONE)

Praline Fudge Cake with Hazelnut Creme Anglaise

Tahitian Vanilla Crème Brulee with a
Chocolate Dipped Lady Finger

Strawberry-Rhubarb Tart with Torched Meringue and
White Chocolate Vanilla Sauce with Strawberry Swirl

Dark and White Chocolate Mousse Dome atop Chocolate
Fudge Cake, Chocolate Glaze and
Strawberry Coulis

Orange Panna Cotta Atop a Vanilla Sugar Cookie
Candied Orange Slice

Very Berry Tiramisu-
Macerated Berries, Lady Fingers, Mascarpone Cream

DINNER BUFFET

LITTLE HICKORY BEACH BBQ*

Napa Cabbage and Pineapple Slaw
Field Greens with Jicama, Radish, Cucumbers,
Heart of Palm with Orange Vinaigrette
Seafood Salad with Shrimp, Scallops, Calamari, Mussels
Mango BBQ Glazed Baby Back Ribs
Grilled Chicken Breast with Tomatillo Salsa
~Sliced to Order~
NY Grilled Marinated Steaks with Horseradish and
Herb Compound Butter
Rosemary Roasted New Potatoes
Melted Cherry Tomatoes with Haricots Verts
Honey Corn and Jalapeno Poppy Seed Muffin
Fresh Fruit Trifle
Pineapple Pie, Rum Raisin Ice Cream and
Hazelnut Cookie

138.00 Per Guest

THE GULF COAST*

Conch Chowder, Taro Root Straw
Gulf Shrimp Cocktail with Lemon Scented Arugula
Citrus Marinated Grilled Chicken, Seasonal Fruit Salsa
Shaved Zucchini & Yellow Squash Salad with
Pumpkin Seed Pesto & Pepitas
Roasted Heart of Palm and Tear Drop Tomato Salad
~Carved to Order~
Peppercorn Crusted Tenderloin of Beef, Pinot Noir Sauce
Rigatoni with Scallops & Clams, in a
Lemon & White Wine Fondue
Oven Roasted Grouper with Tri-Pepper Salsa
Garlic Whipped Potatoes with Grilled Broccolini & Endive
Crispy Shallots
Orange - Vanilla Eclair
Guava Panna Cotta, Papaya Glaze
Dark Chocolate Fudge Cake

145.00 Per Person

DINNER BUFFET

A TASTE OF THE TROPICS

Jamaican Pepper Pot Soup with Black Beans,
Tasso Ham, Okra and Callaloo
Chayote Squash and Red Quinoa Salad
Boniato Sweet Potato Salad with
Crispy Bacon Celery Hearts
Tarpon Bay Shrimp and Tropical Ceviche
Corn Tortilla Chips
Spiced Pineapple Salad with Coconut
Hearts of Palm and Avocado with
Pink Peppercorn Grapefruit
Baked Chicken Breast and Criollo Sauce
Grilled Mahi Mahi, Escabeche
Jamaican Jerk Pork Loin with Tropical Chutney and
Rum Spiced Yams
Seasoned Caribbean Fried Plantains
Fire Roasted Vegetables
Mango Tartlet
Coconut Crème Brulee
Custard Filled Spiced Rum Cake

126.00 Per Guest

CASINO ROYALE*

Marinated Yellow and
Red Vine-Ripened Tomatoes with Basil
Tender Spinach Leaves, Shiitake Mushrooms,
Applewood Smoked Bacon and Grilled Onions
with Honey Mustard Vinaigrette
Grilled Eggplant and Artichokes with
Lemon Infused Olive Oil
Seared Snapper with Chive Beurre Blanc
Roasted Florida Cornish Hen, Dried Apricot Chutney
~Carved to Order~
Herb and Pepper Marinated Roasted Prime Rib with
Horseradish and Au Jus
Sautéed Seasonal Vegetables
Risotto with Caramelized Onions and Fresh Herbs
Walnut and Caramel Tart
Grand Marnier Napoleon

138.00 Per Guest

DINNER BUFFET

R & R*

BLT Salad Bar:
 Chilled Iceberg Lettuce, Applewood Smoked Bacon,
 Herbed Croutons, Blue Cheese and
 Thousand Island Dressing
 Crudite Display:
 Carrots, Cucumber, Kohlrabi, Cherry Tomato, Jicama,
 Ranch and Avocado Dip
 Buffalo Chicken Wings with a Side of Bleu Cheese Dip
 Build Your Own Sliders:
 Beef, Turkey and Vegetarian Sliders
 Accompanied by Rolls, Lettuce, Tomato, Onion,
 Cheeses, Mustard, Mayo and Ketchup
 Pizzas:
 Traditional Cheese, Pepperoni,
 Accompaniments of Parmesan Cheese,
 Red Pepper Flakes and Ranch
 Ice Cream Sundae and Root Beer Floats
 Toppings to Include: Hot Fudge, Butterscotch, Crushed
 Oreo and Heath Bars, Strawberry Sauce, Sprinkles,
 M&Ms and Nuts
 Selection of Brownie Bites

115.00 Per Guest

THE BIG HICKORY CLAM BAKE*

Florida Clam Chowder
 Chilled, Grilled Asparagus
 ~Salad Station~
 Garden Greens with Sprouts, Micro Greens, Shredded
 Candy Stripe Beets, Black Radishes, Herb Vinaigrette,
 Florida Honey and Yogurt Dressing
 Roasted Corn and Asparagus Salad with Black Garlic
 Fresh Jumbo Shrimp
 (4 Pieces Per Person)
 Served with Cocktail Sauce,
 Tabasco Sauce and Fresh Lemons on the Side
 Steamed Maine Lobsters & Mussels with Corn and
 Young Potatoes, served with Drawn Butter and
 Fresh Lemons
 Garlic and Rosemary Marinated Grilled Chicken Breast
 ~Grilled to Order~
 Filet Mignon Steaks with Peppered Herb Butter
 Grilled Young Zucchini and Patty Pan Squash
 White Bean and Leek Cassoulet
 Rustic Rolls and Herb Biscuits with Honey and Butter
 Warm Bananas Foster Bread Pudding,
 Citrus Rum Sauce
 Key Lime Cheesecake with Oreo Crust
 S'mores Bars

185.00 Per Guest

SIGNATURE WINE SERIES

HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

- PINOT GRIGIO, VENETO, ITALY** 44.00
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.
- CHARDONNAY, CALIFORNIA** 44.00
Aromas of vivid red fruit with hints of spice that complement the lithe texture.
- PINOT NOIR, CALIFORNIA** 44.00
Aromas of vivid red fruit with hints of spice that complement the lithe texture.
- MERLOT, CALIFORNIA** 44.00
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.
- CABERNET SAUVIGNON, CALIFORNIA** 44.00
Subtle hints of oak and spice married with lively tannins.

PERFECTLY PAIRED WINES FOR THE SEASON

Cooler days and nights bring us a bounty of fresh offerings both in the garden and the kitchen. Roasted meats, intensely flavored fruits and vegetables are the inspiration for our seasonal menu. The flavors of autumn, pair perfectly with the wines from Lapostolle.

- LAPOSTOLLE CASA GRAND SELECTION, SAUVIGNON BLANC, RAPEL VALLEY, CHILE** 50.00
Expressive and intense with notes of pear, peach and fresh citrus aromas.
- LAPOSTOLLE CASA GRAND SELECTION, CHARDONNAY, RAPEL VALLEY, CHILE** 50.00
Fresh and expressive with notes of sweet flowers and tropical fruit such as pineapple and papaya.
- LAPOSTOLLE CASA GRAND SELECTION, CABERNET SAUVIGNON, RAPEL VALLEY, CHILE** 50.00
A medium body wine with juicy tannins and an expressive nose of full of fresh red fruit, plums and cherries.

HAND CRAFTED COCKTAILS

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

DON COLLINS 14.00
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

SAGE MARGARITA 14.00
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

PALOMA FRESCA 14.00
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

THE DON'S MARTINI 14.00
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

SPICY PALOMA 14.00
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

BLUEBERRY LEMONADE COOLER 14.00
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

CITY PARK SWIZZLE 14.00
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

PINEAPPLE BASIL COOLER 14.00
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

SWEET ARNOLD 14.00
Bacardi Superior rum and raspberry puree with iced tea and lemonade

GRAPEFRUIT DELIGHT 14.00
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

HAND CRAFTED COCKTAILS

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

TEATO'S PASSION 14.00

Tito's Handmade vodka with passion herbal infused iced tea

TROPICAL SUNSET 14.00

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

WATERMELON JALAPENO COOLER 14.00

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

ISLAND SPLASH 14.00

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

MOCKINGBIRD GINGER 14.00

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

STRAWBERRY MULE 14.00

Tito's Handmade vodka, muddled mint and strawberries with ginger beer

RED AND WHITE WINES

WHITES

THE SEEKER, PINOT GRIGIO, VENETO, ITALY	55.00
SANTA MARGHERITA, PINOT GRIGIO, VALDADIGE, VENETO, ITALY	75.00
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	55.00
CAKEBREAD CELLARS, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	85.00
KENDALL-JACKSON, CHARDONNAY, VITNER'S RESERVE, CALIFORNIA	52.00
SONOMA-CUTRER, CHARDONNAY, RUSSIAN RIVER RANCHES, SONOMA COAST, CALIFORNIA	65.00
ZD WINES, CHARDONNAY, CALIFORNIA	82.00
CAKEBREAD CELLARS, CHARDONNAY, NAPA VALLEY, CALIFORNIA	128.00

REDS

DE LOACH, PINOT NOIR, WINEMAKER'S BLEND, CALIFORNIA	55.00
BIEN NACIDO VINEYARDS, PINOT NOIR, BECKON, SANTA MARIA VALLEY, CALIFORNIA	75.00
PATZ & HALL, PINOT NOIR, SONOMA COAST, CALIFORNIA	125.00
DUCKHORN, MERLOT, NAPA VALLEY, CALIFORNIA	135.00
RODNEY STRONG, CABERNET SAUVIGNON, SONOMA COUNTY, SUSTAINABLY GROWN, CALIFORNIA	55.00
B.R. COHN, CABERNET SAUVIGNON, SILVER LABEL, NORTH COAST, CALIFORNIA	72.00
ZD WINES, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	110.00
SILVER OAK, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	285.00

RED AND WHITE WINES

BUBBLES

SEGURA VIUDAS, BRUT, CAVA, CATALONIA, SPAIN	45.00
VILLA SANDI, BRUT, PROSECCO, IL FRESCO, VENETO ITALY	55.00
VEUVE CLICQUOT, BRUT, YELLOW LABEL, FRANCE	165.00
PERRIER-JOUET, BRUT, GRAND BRUT, FRANCE	140.00

BAR PACKAGES

HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

PREMIUM COCKTAILS	12.00
Beefeaters, Tito's, Johnnie Walker Red, Jack Daniels, Canadian Club, Captain Morgans, Sauza Gold	
SUPER PREMIUM COCKTAILS	15.00
Tangueray, Grey Goose, Johnnie Walker Black, Knob Creek, Crown Royal, Plantation Rum, and Patron Silver	
DOMESTIC BEER	7.00
PREMIUM AND IMPORTED BEER	8.00
ASSORTED FLORIDA CRAFT BEERS	9.00
SELECT WINE	10.00
SEASONAL WINE	12.00
CHAMPAGNE	10.00
CORDIALS	13.00
SOFT DRINKS	6.00
MINERAL WATER/JUICES	6.00

CASH BAR

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

PREMIUM COCKTAILS	12.00
SUPER PREMIUM COCKTAILS	15.00
DOMESTIC BEER	7.25
PREMIUM AND IMPORTED BEER	8.00
SELECT WINE	11.00
SEASONAL WINE	12.50
CORDIALS	14.00
CHAMPAGNE	11.00
SOFT DRINKS	6.00
MINERAL WATER/JUICES	6.00

LABOR CHARGES

BARTENDERS, EACH Up to Three Hours	200.00
WAITERS, EACH Up to Three Hours	200.00

BAR PACKAGES

THE CRAFT BAR EXPERIENCE

Craft is a term used to describe spirits and beers that are hand-made in smaller batches, with superior ingredients by people who are passionate about quality

CRAFT SPIRITS	15.00
Banyan Vodka, The Famous Grouse Scotch, St. George Botanivore Gin, Ridgemont Reserve Small Batch Bourbon, Wicked Dolphin Rum, Templeton Rye Whiskey, and Corralejo Tequila	
DOMESTIC BEER	7.00
PREMIUM AND IMPORTED BEER	8.00
ASSORTED FLORIDA CRAFT BEERS	9.00
PREMIUM WINE	15.00
SEASONAL WINE	12.00
SOFT DRINKS	6.00
MINERAL WATER AND JUICE	6.00

SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

PREMIUM HOST-SPONSORED BAR PER PERSON

FIRST HOUR	26.00
EACH ADDITIONAL HOUR	16.00

SUPER PREMIUM HOST-SPONSORED BAR PER PERSON

FIRST HOUR	32.00
EACH ADDITIONAL HOUR	24.00

THE CRAFT BAR EXPERIENCE - SPONSORED BAR PER PERSON

FIRST HOUR	36.00
EACH ADDITIONAL HOUR	30.00

ALTERNATIVE OPTIONS

LUNCH

Monday

Spinach Gnocchi with Toasted Pine Nuts and Broccolini

Tuesday

Polenta, Ratatouille and Goat Cheese Napoleon

Wednesday

Tempura Vegetables and Stir Fried Rice, Soy-Miso Dip

Thursday

Wild Mushroom Quiche, Arugula with Lemon & Extra Virgin Olive Oil

Friday

Spring Vegetable Crudite, Avocado & Vinaigrette Dip, Multigrain Grilled Cheese

Saturday

Cannelloni of Eggplant and Quinoa with Chayote Cilantro Pesto

Sunday

Roasted Cauliflower in Tomato Crème, Celeriac Quenelle

DINNER

Monday

Spinach, Potato and Mushroom Strudel with Oregano, Roasted Red Pepper Coulis

Tuesday

Zucchini and Squash Torte, Green Bean Salad

Wednesday

Whole Wheat Pappardelle, Leek, Ramps and Arugula with Farmer's Cheese

Thursday

White and Green Asparagus Gratin with Gruyere Cheese and Red Fingerling Potatoes

Friday

Mille Feuille of Spring Vegetable, Chervil Sauce

Saturday

Stuffed Peppers with Lentil, Rice, Cumin and Sautéed Eggplant

Sunday

Vol au Vent of Potato, Mushroom Ragout with Scallions and Ramps

ALTERNATIVE OPTIONS

Lunch

Vegan

Mediterranean Pearl Cous Cous, Sundried Tomatoes, Haricots Verts, Olives and Fine Herbs

Gluten Free

Fillet of Salmon with Yuzo Glaze, Steamed Bok Choy, Sticky Rice

Dinner

Vegan

Quinoa Paella with Tri-Colored Peppers, Cherry Tomatoes, and Peas

Gluten Free

Pan Seared Grouper Fillet, Tri-Colored Salad with Currants