



SAFETY HARBOR
RESORT AND SPA

105 N BAYSHORE DRIVE
SAFETY HARBOR, FL 34695
(727) 726-1161

Banquet Menus

Banquet Information

The following menu is a mere suggestion of our culinary capabilities. The Safety Harbor Resort and Spa is happy to provide custom menus upon request. As a Spa, we are also happy to tend to your special dietary needs and prepare meals to accommodate them. Please ask your Conference Service Manager for suggestions and assistance.

Also all reservations and agreements are made upon, and are subject to the rules and regulations of the Historic Safety Harbor Resort and Spa, and the following conditions.

Menu Preparation

To ensure every detail is handled in a professional manner, the Resort requires that your menu selections and specifics are finalized three weeks prior to your function. At this point you will receive a copy of the banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

Guarantees

We need your assistance in making your banquet a success. The Historic Safety Harbor Resort and Spa requires notification to the Convention Services Department of the exact number of banquet or reception guests three business {72 hours} days prior to the function. This confirmed number constitutes the guarantee. Guarantees for Saturday, Sunday or Monday events must be confirmed on the preceding Thursday. Tuesday events must be confirmed on the preceding Friday. If less than the guaranteed numbers of guests attend the function, the original guarantee number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. Guarantees are not automatically taken from the Sales Contract. Resort sets and prepares for 5% over the guarantee.

Guaranteed Minimums

On any *buffet* where the guaranteed number is below 25 persons, meal price will increase \$3.00 per person. On any event where the guaranteed number is below 25, a labor charge of \$35.00 will be added.

Service Charge and Tax

A 22% service charge is added to all food and beverage charges. Applicable State and 7% Local Sales Tax is added to all food and beverage charges including service charge. The service charges and taxes are subject to change without notice.

Food and Beverage

Current prices are indicated on the enclosed menus. The quotation herein is subject to a proportionate increase to meet the cost of food and beverages and the other costs of operation existing on the date of the scheduled function. The Resort reserves the right to supply all the food and beverages. All food and beverage prices are subject to change without notice unless menu prices are contracted with our Convention Service Department. The Resort does not allow any food to be brought on the property from outside sources or the removal of any food after the functions.

Bartender Charges

If bar consumption does not exceed \$450.00 per bar {exclusive of service charge and tax}, a bartender labor charge of \$85.00 per bartender for 4 hour will apply. This also applies to Cash Bars regardless of consumption. The Florida State Liquor Commission regulated the sales and service of alcoholic beverages and The Historic Safety Harbor Resort and Spa is the ONLY licensee authorized to sell and service alcoholic beverages on the premises.

Contractual Liability

Performance of the agreement is contingent upon the ability of the Resort management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government {federal, state or municipal} requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall The Historic Safety Harbor Resort and Spa be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Storage / Drayage

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Resort for storage of supplies or equipment. For pre-meeting or convention storage and handling of large amounts of materials, exhibits or boxes, the Resort recommends that customers use a drayage-exhibit company or plan to have empty boxes of materials stored back on delivery trucks.

Prices

The prices herein are subject to increase in the event of any increases in food, beverage or other costs of operation at the time of the function. The customer grants the right for the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to customer. (Children's pricing is 50% of pricing; 10 and older will be charged full price). The customer shall have the right to terminate the event order in question within seven {7} days after such written notice from The Historic Safety Harbor Resort and Spa.

Security

The Historic Safety Harbor Resort and Spa does not accept any responsibility for the damage or loss of any merchandise or article left in the Resort prior to, during or following the function. Therefore you may want to consider arranging for security personnel.

Damage

The customer agrees to be responsible and reimburse The Historic Safety Harbor Resort and Spa for any damage done by the customer, customer's guests or contractors.

Outside Contractors

The Resort reserves the right to advance approval of all outside contractors hired for the use a convention group. The Resort will, upon reasonable notice, cooperate with the outside contractors. Resort facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department approved permits to the Resort fourteen {14} days prior to their set-up. Smoking by outside contractors in public areas or in the storage areas of the Resort is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of the customer. The Resort will give customers a preferred vendor list upon request. Outside Contractor needs to remove all decors at the end of the event. If not storage fees will apply.

Signs and Banners

The Resort has the following policy with respect to signs in the banquet and meeting areas. The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on exterior or interior of guest lodges. Printed signs outside function rooms should be free standing or on an easel. The Resort will assist in placing the all signs and banners and will charge a minimum of \$35.00 per banner. The total number and size of any given banner{s} will determine the actual charge for hanging.

Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rentals are applicable if group attendance drops below the estimated attendance at the time of booking. The Resort reserves a right to change event locations to a room more suitable at the Resorts discretion, with notification, if an attendance drops or increases.

Set Up Charges / Room Change Over

Functions that require change in the room set-up within 8 hours of the event will be assessed a master bill charge starting at \$250 per room to cover additional labor.

Outdoor Functions

Due to the demands of scheduling staff and equipment movement, the Resort will decide the day of your function (5 hours prior to your function), whether the function will be held inside or outside. If the weather forecast is 30% chance of rain or higher, extreme temperature or lightning, the party will automatically be inside to insure the safety of our guests and staff. Curfew for outdoor function is 11:00pm for entertainment (i.e., DJ, Bands, etc), and pools must be vacated by 12:00 Midnight.

Themes, Entertainment and Florals

To enhance your event, your Convention Service Manager can provide a vast-array of décor, linen, floral, music and entertainment options to elevate your experience.

Shipping / Mailing / Package Handling

The Historic Safety Harbor Resort and Spa has a \$5.00 per box handling fee in and out for all materials shipped to the Resort. Shipping and receiving is open six days a week with limited hour of access through the Shipping Department. If you are planning to ship a large quantity, heavy or large crates in advance, please advise the Convention Service Manager, as there may be a labor free in addition to the storage and handling fee.

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Continental Breakfast Buffet

Continental Breakfasts are served for 1 hour

The Starter

Freshly Brewed Coffee and Tea
Grove Fresh Florida Orange Juice
Cranberry Juice
Freshly Baked Muffins, Croissants and Danishes
Butter, Jams, Honey and Marmalade

\$14 per person

The Tropical

Freshly Brewed Coffee and Tea
Grove Fresh Florida Orange Juice
Cranberry Juice
Freshly Baked Muffins, Croissants and Danishes
Butter, Jams, Honey and Marmalade
Fresh Sliced Seasonal Fruit

\$17 per person

The Metropolitan

Freshly Brewed Coffee and Tea
Choice of 2 Juices:
 Grove Fresh Florida Orange Juice
 Grapefruit Juice
 Cranberry Juice
New York Style Bagels, Freshly Baked Muffins and Croissants
Butter, Jams, Honey and Cream Cheese
Granola
Fresh Sliced Seasonal Fruit
Individual Yogurts

\$19 per person

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Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(12/16)*

Buffet Breakfast

(On any *buffet* where the guaranteed number is below 20 persons, meal price will increase \$3.00 per person. On any event where the guaranteed number is below 25, a labor charge of \$35.00 will be added.)

The Cornerstone

Freshly Brewed Coffee and Tea

Choice of Juices:

Grove Fresh Florida Orange Juice

Cranberry Juice

Sliced Fresh Fruit

Fresh Baked Muffins, Danishes, and Croissants

Butter, Jams, Honey and Marmalade

Fluffy Scrambled Eggs with Cheddar Cheese and Chives

Crispy Potatoes with Caramelized Onions

Choice of 1:

Applewood Smoked Bacon

Country Sausage

Grilled Ham

\$26 per person

Add Scrambled Eggs with Chorizo, Cheese and Queso for \$6.00 per person

Low Country Morning

Freshly Brewed Coffee and Tea

Grove Fresh Florida Orange Juice

Cranberry Juice

Fresh Baked Muffins, Danishes, and Croissants Butter,

Jams, Honey and Marmalade

Assorted Cereals

Fresh Sliced Seasonal Fruit

Fluffy Scrambled Eggs

Choice of 1: Hot Biscuits with Sausage Gravy

Pancakes with Warm Crushed Berries

Waffles with Maple Syrup

Choice of 1: Grilled Ham

Applewood Smoked Bacon

Country Sausage

Choice of 1: Home-Fried Potatoes

Cheddar Cheese Grits

\$28 per person

“Breakfast Buffet are served for one hour”

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Buffet Breakfast

Early Elegance

Freshly Brewed Coffee and Tea

Choice of 2 Juices:

Grove Fresh Florida Orange Juice, Apple Juice, Grapefruit Juice, Cranberry Juice

Fresh Baked Muffins, Croissants and Bagels

Butter, Jams, Marmalade, Cream Cheese

Steel Cut Oatmeal with Brown Sugar and Cinnamon

Granola and Individual Yogurts

Seasonal Fruits and Berries

Mini Potato Pancakes

Choice of 1:

Eggs Benedict (Fresh Egg on a Toasted English Muffin, Canadian Bacon, Hollandaise Sauce)

Choice of 1:

Waffles with Maple Syrup

Pancakes with Maple Syrup

French Toast

Choice of 1:

Grilled Ham

Applewood Smoked Bacon

Country Sausage

\$30 per person

* Add Smoked Salmon with Capers for \$7 per person

Spa Buffet

Smoothie Shooters

Hard-Boiled Eggs

Low Fat Yogurt

Egg Whites

Steel Cut Oatmeal

Turkey Bacon

Granola Bars

Grove Fresh Florida Orange Juice and Pomegranate Juice

Freshly Brewed Coffee and Tea

\$28 per person

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Plated Breakfast

The Contemporary

Freshly Brewed Coffee and Tea

Choice of 2 Juices:

Grove Fresh Florida Orange Juice, Apple Juice, Grapefruit Juice, Cranberry Juice

Fresh Baked Muffins, Danishes, and Croissants

Butter, Jams, Honey and Marmalade

Individual Yogurts

Choice of 1:

Eggs Benedict (Fresh Egg on a Toasted English Muffin, Canadian Bacon, Hollandaise Sauce with fresh Fruit Garnish), Crispy Potatoes with Caramelized Onions

Or~

Quiche Lorraine, Crispy Potatoes with Caramelized Onions

\$26 per person

The Classic American

Freshly Brewed Coffee and Tea

Choice of 2 Juices:

Grove Fresh Florida Orange

Juice Apple Juice

Grapefruit Juice

Cranberry Juice

Fresh Baked Muffins, Danish, and Croissants

Butter, Jams, Honey and Marmalade

Fluffy Scrambled Eggs with Cheddar Cheese and Chives

Potatoes O'Brien

Choice of 1 Breakfast Meat:

Applewood Smoked Bacon

Country Sausage

Grilled Ham

\$23 per person

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Breakfast Enhancement

Custom Oatmeal Station

Cinnamon Roasted Almonds Dutch Apples, and Golden Raisins,
Vermont Maple Syrup, Orange Blossom Honey,
Brown Sugar, Cinnamon, and Nutmeg.

\$5 per person with Buffet

\$8 per person

Belgium Waffle Station

\$85.00 Chef Attendant Fee

Wild Berry Compote, Marinated Strawberries, Bananas Foster,
Cinnamon Roasted Almonds, Vanilla Whipped Cream,
Maple Syrup and Sweet Cream Butter.

\$8 per person with Buffet

\$10 per person

Omelet Station

\$85.00 Chef Attendant Fee

Cheddar Cheese, Swiss Cheese, Feta Cheese, Wild Mushrooms,
Applewood Bacon, Virginia Ham, Pork Sausage, Scallions,
Vine Ripened Tomato, Baby Spinach, and Bell Peppers
Egg Whites, Egg Beaters and Fresh Eggs any way

\$9 per person with Buffet

\$11 per person

Super-Sized Breakfast Sandwiches- Self-Serve Buffet Station

Butter Croissant layered with Virginia Ham, Egg and Cheddar Cheese
Biscuit or English Muffin layered with Applewood Bacon, Egg and American Cheese
Breakfast Burrito with Spanish Chorizo, Egg and Pepper Jack Cheese

\$50 per dozen

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Beverage Breaks

Total break*

Freshly Brewed Coffee and Teas
Assorted Sodas, Bottles of Water

½ day \$14 pp Full Day \$22 pp

Coffee Break *

Freshly Brewed Coffee and Teas
½ day \$10 pp Full Day \$17 pp

Soda Break*

Assorted Sodas, Bottles of Water
½ day \$8 pp Full Day \$15 pp

* Continuous beverage service is considered as a break and can not be used to supplement Breakfast, Lunch or Dinner beverage

Themes Break Suggestions

All breaks are served for 30 minutes.

The Healthy

Granola Bars
Seasonal Fresh Fruit
Assorted Fruit Juices, Bottles of
Water \$12 per person

The Home Run

Individual Popcorn Bags
Miniature Franks in Puff Pastry with Dijon Mustard
Assorted Sodas
\$14 per person

The Spa

Artisan Cheeses with Water Crackers
Vegetable Crudités Shooters with Dip
Bottles of Water and Juices
\$15 per person

The Cookie Jar

Assorted Bakery Cookies Fudge Brownies
Fresh Brewed Coffee and Tea
\$13 per person

The Energy

Granola and Power Bars
Fresh Fruit Kabobs with Yogurt Dip
Mixed Nuts
Assortment Elixer Shooters
\$15 per person

The Smoothie

Granola Bars
Smoothies
Bottle Water
\$14 per person

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Minimum of 15 People

The Bruschetta Action Station

Assorted Bruschetta w/ Toppings:
Shrimp, Lemon Ricotta, Arugula Pesto,
Spring Pea,
Marinated Mozzarella

\$15 per person
\$85.00 Attendant Fee

The Mediterranean

Antipasto Platter
Hummus, Tzatziki, and Tapenade
Assorted Olives & Grilled Vegetables
Flatbread

(Beverage not Included)
\$12 per person

The Fiesta

Blue Corn Tortilla Chips
Guacamole, Salsa, Sour Cream
Cheese Queso
Roasted Corn and Black Bean Salsa
Iced Tea

\$15 per person

Viennese Break

(Minimum of 20 People)

Assortment of Miniature Desserts (3 pieces per person) which may include Éclairs, Petit Fours, Fresh Fruit Tarts, Assorted Fruit Tarts, and Mini Cheesecakes Freshly Brewed Coffee and Decaffeinated Coffee Served with Cinnamon Sticks, Grated Orange Peel, Chocolate Syrup, Fresh Whipped Cream, Nutmeg & Raw Sugar, and Crystal Candy Swizzle Sticks

\$18 per person

The Strawberry Fusion

(Minimum of 20 People)

(Based on Availability and Season)

Basket of Fresh Strawberries with Whipped Cream and Brown Sugar
Baby Strawberry Shortcake
Chocolate Dipped Strawberries

Strawberry Iced Tea & Strawberry Lemonade

\$18 per person

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Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas Brewed	\$52 per gallon
Iced Tea	\$52 per gallon
Orange, Grapefruit, Tomato, Cranberry and Apple Juice	\$36 per gallon
Lemonade, Fruit Punch	\$36 per gallon
Variety of Soft Drinks Can	\$2.95 each
Bottled Water-16.9oz	\$2.95 each
Pellegrino and Panna Bottled Water 500ml	\$4 each
Gatorade	\$5.50 per Drink
Energy Drinks	\$5.50 per Drink
Red Bull	\$6 per Drink
Fresh Fruit Smoothies	\$5.50 each

Sweets and More

Breakfast Burrito, Spanish Chorizo and Pepper Jack Cheese	\$50 per dozen
Biscuit or English Muffin with Bacon, Egg and Cheese	\$50 per dozen
Egg, Ham and Cheese Croissants	\$50 per dozen
Butter Croissant	\$34 per dozen
Chocolate Croissant	\$34 per dozen
Assorted Breakfast Pastries	\$34 per dozen
Assorted New York Bagels	\$36 per dozen
Fresh Baked Chocolate Brownies	\$36 per dozen
Assorted Homemade Cookies	\$36 per dozen
Assorted Scones	\$42 per dozen
Natural or Fruit Flavored Individual Yogurts	\$3.25 each
Individual Boxed Cereals	\$2.50 each
Candy Bars	\$2.75 each
Granola Bars	\$2.75
Whole Fresh Fruit	\$2.00 per piece
Seasonal Sliced Fruit	\$4.25 per person
Crudite Shooters w/Dip	\$3.75 each
Fruit Kabobs with Yogurt	\$4.50 each
Chips and Dip (Minimum 20)	\$4.00 per person
Assorted Dry Snacks (Goldfish, Pretzels, Popcorn)	\$17 per pound
Mixed Nuts	\$28 per pound
Frozen Ice Cream Novelties	\$40 per dozen
Hot Soft Pretzels with Mustard	\$36 per dozen

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All Day Meeting Package

Continental Breakfast with One Hot Item

Freshly Brewed Regular, Decaffeinated Coffee and Hot Teas
Sliced Seasonal Fruit
Orange and Cranberry Juice

Choice of 1:

Traditional Scrambled Eggs and Bacon
Freshly Baked Ham, Egg and Cheese Croissant
Breakfast Burrito with Egg, Pepper Jack Cheese, Vegetables & Sausages
English Muffin with Applewood Bacon, Egg and American Cheese

Mid Morning Refresh*

Refresh Beverages
Assorted Granola Bars
Whole Fresh Fruit

Lunch

Choice of 1: (See Lunch Buffet Section)

The Conference Lunch Buffet
The Board Lunch Buffet
The Deli Express Lunch Buffet

Upgrade to hot lunch available

Mid Afternoon Break*

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
Assorted Soft Drinks and Bottled Waters
Assorted Cookies

\$59 per person

(Available for 20 guests or more)

Add All Day Beverages at \$12.00 per person

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Classic Brunch
Minimum of 30 Guests

Welcome Mimosa

Spring Greens, Sliced Tomatoes, Cucumbers, and Onions with Two Dressings
Sliced Tropical Fruit and Seasonal Berries

Display (Choose One)

Smoked Salmon served with New York Style Bagel, Cream Cheese and Traditional Garnishes
International Cheese Display and Crudités

Breakfast Table

Assorted Individual Breakfast Quiches or Scrambled Eggs
Applewood Smoked Bacon
Choice of Herb Roasted Red Potatoes or Wild Rice

At the Chef's Table (Choice of Two Entrees)

Chicken Marsala with Mushroom Demi Glaze
Safety Harbor Crab Cakes with Remoulade
Pan Seared Tilapia with Picatta Sauce
Angus Prime Rib with Horseradish Sauce (Chef's Fee will apply - \$85)

Chef's Delight

Homemade Bread Pudding, Caramel or Apple Cobbler
Chef's Breads, Muffins, Danishes and Butter Croissants

Beverages

Assorted Juices, Coffee, Decaffeinated Coffee, Gourmet Hot Teas

\$40 per person

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Lunch Buffets

On any *buffet* where the guaranteed number is below 20 persons, meal price will increase \$3.00 per person. On any event where the guaranteed number is below 25, a labor charge of \$35.00 will be added. Lunch buffets are served for one hour. To include Freshly Brewed Coffee, Tea, Iced Tea

The Conference

Choice of Two Soups (Beef Barley, Tomato Basil, Shrimp Bisque)

Salad Bar – Greens and Choice of Seven Toppings and Two Dressings

(Broccoli, Sun Dried Tomatoes, Cucumber, Cauliflower, Olives, Mushrooms, Diced Tomatoes, Spring Onions, Pickled Beets, Water Chestnuts, Pepperoncini, Candied Pecans, Cranberries, Shredded Cheese, Bleu Cheese, Sour Cream, Bacon Bits, Croutons)

Assorted Fresh Fruit Platter

\$21 per person

Add Chicken Strips \$6

Add Grilled Salmon \$7

Add Duo \$9

Taste of The Bay

Strawberry and Spinach Salad topped with Praline Pecans and Honey Balsamic Dressing

Mini Cuban Sandwiches

Fish Sandwiches

Pork Sliders Topped with Coleslaw

Tropical Fruit Salad with Shaved Coconut

Fried Plantains with Banana Avacado Dip

Lemon Squares

Iced Tea and Water

\$34 per person

Add Soup ~ \$3 per person

The Deli Express

Potato Salad and Creole Mustard

Mixed Greens with Toppings and Two Dressings

Chicken or Tuna Salad

A Deli Display of Roast Beef, Turkey and Cured Ham

Provolone, Cheddar and American Cheeses

Lettuce, Tomato and Onion, Dijon Mustard, Mayonnaise, Kosher Dill Pickles

Kaiser Rolls, Wheat and Sourdough Breads

Chips

Bread Pudding or Apple Cobbler

\$28 per person

Add Soup ~ \$3 per person

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Lunch Buffets

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The Executive Chef

House Salad and Assorted Toppings with Two Dressings

Chef's Selection of Chicken Entrée

Chef's Catch of the Day

Chef's Selection of Vegetables

Chef's Selection of Rice or Potato

Chef's Dessert

\$32 per person

The Grill (Western)

Mixed Greens with Dressings

Potato Salad and Cole Slaw

Grilled Hot Dogs, Grilled Burgers

Hamburger & Hot Dog Buns with Condiments

Relish Tray with Sliced Tomatoes, Onions, Lettuce, Pickles & Cheese

Chips

Southwest Baked Beans

House Baked Cookies or Brownies

\$29 per person

Add Chili ~ \$3 per person

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Lunch Buffets are served for 1 hour and include Iced Tea, Freshly Brewed Coffee and Teas

The Agave (Mexico)

Seasonal Greens

Roasted Corn and Black Bean Salad

Beef and Chicken Fajitas

Flour Tortillas, Tri Color Tortilla Chips

Pico de Gallo, Guacamole, Cheddar Cheese, Diced Onions, Shredded Lettuce, Olives, Sliced Jalapeños

Grilled Vegetables with Cilantro

Mexican Rice Pilaf

Churros Dusted with Ground Cinnamon

\$32 per person

Add Chicken Tortilla Soup ~ \$3 per person

The Hibiscus (Floribbean)

Mixed Greens with Fresh Mandarin Oranges, Red Onions, Glazed Walnuts, Gargonzola Cheese and Citrus Vinaigrette

Fire-Roasted Pineapple Salad with Roasted Peppers, Grilled Mahi-Mahi with Key Lime Butter Sauce

Jerk Breast of Chicken

Saffron Rice

Black Beans

Warm Cuban Bread with Butter

Key Lime Pie

\$35 per person

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Lunch Buffet

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Lunch Buffets are served for 1 hour and include Iced Tea, Freshly Brewed Coffee and Teas

The Live Oak (Barbecue)

Avacado Chopped Salad with Cornbread Croutons
Mardi Gras Slaw
Deviled Egg Potato Salad
Honey BBQ Chicken
Spicy Slow Cooked Pulled Pork with Classic BBQ Sauce
Corn on the Cob Roasted with Butter and Sea Salt
Baked Mac and Cheese
Pecan Pie and Mojito Diced Watermelon
Iced Tea, Freshly Brewed Coffee and Tea

\$34 per person

The Olive Tree (Mediterranean)

Mixed Green Greek Salad
Nicoise (Green Beans, Sliced Potatoes, Eggs, Tuna, Olives and Vinaigrette)
Seafood Fra Diablo (Baby Shrimp, Scallops and Mussels in Peppery Tomato Sauce)
Grilled Chicken and Vegetables Bruschetta with Rosemary
Penne with Roasted Garlic and Asiago Cheese
Balsamic Roasted Vegetables
Bread and Butter
Baklava

\$34 per person

The Tuscan (Italian)

Italian Wedding Soup
Caesar Salad with Traditional Dressing, Croutons, and Parmesan Cheese
Caprese Salad
Chicken Penne A'la Vodka
Meat Lasagna Layered with Ricotta and Mozzarella Cheeses
Traditional Eggplant Parmesan
Vegetable Medley
Fresh Baked Garlic Sticks
Cannoli and Tiramisu

\$36 per person

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Plated Lunch

Plated Lunches are served for 1 Hour

All plated lunches are based on a 3 course meal with your choice of soup or salad, entrée and dessert. Each meal is served with freshly baked rolls and sweet butter; iced tea, freshly brewed regular, decaf coffee and select teas.

Please select a Salad or Soup with Entrée and Dessert

Please Select One Soup or Salad

Soups:

Soup of the Day
Potato Leek Soup
Chicken Noodle Soup
Beef Barley Soup
Tomato Basil Soup
Minestrone Soup
Cucumber Gazpacho Soup (Shrimp, Tomato, Melon & Cilantro) (Add \$3.00)
White Corn Chowder
Broccoli and Cheese Soup
Lobster Bisque (add \$4.00)

Salads

House Salad
Spinach Salad
Classic Caesar Salad
Caprese Salad

Entrée Salads

Cobb Salad ~ Grilled Chicken ~ Applewood Smoked Bacon ~ Egg ~ Avocado ~ Tomato Cheddar Cheese ~ Ranch Dressing **\$25**
Grilled Chicken Caesar Salad ~ Herbed Croutons ~ with Caesar Dressing **\$23**
Warm Floridian Salad ~ Grouper ~ Seasonal Vegetables ~ Citrus Vinaigrette **\$30**
Waldorf Salad with Grilled Chicken **\$26**

Vegetarian/Vegan Selections

Grilled Portabello Napoleon **\$22**
Vegetarian Wellington **\$24**
Vegetarian Wrap (Grilled Vegetables & Portabello Mushroom in a Spinach Flour Tortilla) **\$19**

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Hot Entrées ~ Seafood

- Herb Crusted Tilapia with Mustard Chives Sauce **\$25**
- Safety Harbor Crab Cake with Cilantro Lime Aioli **\$32**
- Salmon Piccata with Lemon and Caper Butter Sauce **\$28**
- Blackened or Grilled Mahi Mahi **\$29**

Hot Entrées ~ Chicken

- Chicken Marsala with a Scaloppini Mushroom Demi **\$28**
- Chicken Parmesan **\$26**
- Herb Roasted Organic Chicken au jus **\$25**
- Chicken Saltimbocca~Chicken Breast stuffed with Prosciutto and Provolone Cheese **\$29**
- Grilled Chicken Penne Pasta tossed in a Alfredo Sauce **\$21**
- Rodney's Crispy Garlic Parmesan Chicken **\$26**

Beef and Sandwiches

- Marinated Flank Steak served with a Mushroom demi **\$28**
- Bistro Burger served with French Fries **\$25**
- Prime Rib Sandwich Served on a French Baguette with Caramelized Onions and Peppers, Provolone Cheese and Roasted Potatoes **\$30**
- Turkey Flatbread with Roasted Turkey Breast, Roasted Peppers, Smoked Mozzarella, Plum Tomatoes and Lettuce Served on Herb Flatbread with Balsamic Pasta **\$24**
- Petite Filet Mignon Served with Mashed Potato and seasonal Vegetables **\$29**

Desserts

- Carrot Cake
- Double Chocolate Cake
- Pecan Pie
- Key Lime Pie
- Cheesecake with Fruit Confits
- Chocolate Mousse
- Apple Crisp
- Fresh Fruit Salad
- Raspberry Sorbet

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Boxed Lunches

Select One Sandwich

All American Hoagie Sandwich with Sliced Ham, Salami, Smoked Turkey, Lettuce, Tomatoes, Provolone Cheese and Mozzarella Cheese

Sliced Roast Beef with Smoked Gouda, Lettuce and Tomato on French Baguette

Sliced Turkey Breast with Swiss Cheese, Lettuce and Tomato Wrapped on Focaccia Bread

Grilled Zucchini, Squash, Onion, Roasted Pepper and Portabella Mushrooms wrapped in a Spinach Flour Tortilla

Sliced Virginia Ham, Swiss Cheese, Lettuce and Tomato on Rye

Grilled Breast of Chicken, Lettuce, Tomato, and Provolone Cheese on Kaiser Roll

Select One Salad

Mediterranean Pasta Salad

Red Bliss Potato Salad

Apple and Coleslaw

Select One Fruit

Granny Smith Apple

Banana

Orange

Served with

Assorted Chips

Appropriate Condiments

Fresh Baked Cookies

\$22 per person

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A La Carte Hors d'oeuvres

(Two Dozen Minimum per Order; Prices are per Dozen)

Cold Hors d'oeuvres

Vegetables

Asparagus Spear Wrapped in Prosciutto \$38
Asparagus Wrapped with Smoked Salmon \$56
Tomato and Roasted Pepper Bruschetta \$35
Cucumber Finger Sandwich \$48

Beef

Sliced Tenderloin on Crostini \$52

Cheese

Goat Cheese Crostini with Tapenade \$38

Brie on a Crostini with Pear Jam \$42

Seafood

Shrimp with Dill Cream Cheese on Crostini \$56

Shrimp Cocktail \$54

Lobster Medallion Crostini \$78

Salmon Mousse Over Baguette \$42

Smoked Salmon on Toasted Baguette \$42

Pork

Salami Cornets with Dijon Cream on Crostini \$44

Ham and Cream Cheese Roulade \$44

Chicken

Chicken Bruschetta \$42

Chicken Salad Finger Sandwich \$54

Hot Hors d'oeuvres

Chicken

Grilled Chicken and Pepper Brochette \$42

Mini Chicken Quesadilla \$33

Mini Chicken Cordon Bleu \$42

Ginger Chicken Wrapped in Bacon \$42

Chicken Empanadas \$38

Chicken Tenders, Coconut Crusted \$44

Chicken Tenders, Pecan Crusted \$44

Chicken Tenders, Sesame Crusted \$44

Pork

Cremini Mushroom with Italian Sausage \$42

Italian Sausage in Puff Pastry \$36

Lamb

Miniature Lollipop Lamb Chop \$70

Seafood

Cremini Mushroom with Crabmeat \$56

Gulf Shrimp Wrapped with Bacon \$56

Fried Coconut Shrimp, Key Lime Sauce \$56

Sea Scallop Wrapped with Bacon \$48

Key West Style Conch Fritter \$36

Mini Safety Harbor Crab Cakes \$65

Spring Rolls Shrimp \$48

Beef

Sirloin of Beef and Sweet Pepper Kebob \$46

Mini Beef Wellington \$48

Pigs in a Blanket \$36

Mini Meat Balls \$42

Beef and Blue Cheese Wrapped in Bacon \$44

Beef Empanadas \$42

Mini Cheese Burger \$42

Vegetables

Button Mushroom Florentine \$38
Vegetable Spring Rolls, Plum Sauce \$36
Assorted Petit Quiche \$36
(Broccoli, Lorraine, Spinach, Seafood)
Spanakopitas \$36
Roasted Garden Vegetable Puffs \$36
Mushroom Crowns Florentine \$38
Vegetable Samosa Potsticker \$38

Cheese

Asiago Potato Stuffed with Cream Cheese \$54.00
Brie with Sweet Pears and Toasted Almonds in Fillo Purse \$42
Macaroni and Cheese Bites \$38

The Spoons

The Mango Pineapple Salsa Lobster \$56
Ahi Tuna Tartar \$65
The Safety Harbor Crab Cake over Caribbean Black Bean Salsa \$65

The Vegetarian Spoons \$44
The Cucumber- Pine Nuts Chicken Salad \$48

Light Cocktail Hour

(Recommended ½ Hour)

Cheese and Crudite Displays

(3) Chef Selection of Hors d'oeuvres

\$21 Per Person

Heavy Cocktail Hour

(Recommended 1 Hour)

Cheeses and Crudite Displays

(5) Chef Selection of Hors d'oeuvres

\$28 Per Person

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Displays

Middle East Display

Taboule, Hummus, Grilled Vegetables, Babaghanoush and Pita Chips

\$9 per person

Baked Brie en Croute

With Apples and Brown Sugar

Serves (30)

\$120 Each

Tropical Paradise Fruit Arrangement

(Minimum 10 Guests)

\$6 per person

Vegetable Crudités Display

(Minimum 10 Guests)

\$7 per person

American and European Artisan Cheeses

Fruit, Select Table Wafers and Hearth Breads

(Minimum 10 Guests)

\$8 per person

Artichoke and Asiago Cheese Dip

Pita and Assorted Bread

(Minimum 25 Guests)

\$7 per person

Mediterranean Antipasto

Array of Cured Meats and Cheeses

Kalamata Olives and Marinated Vegetables

(Minimum 25 Guests)

\$13 per person

Chilled Gulf Shrimp or Oyster Half Shells

With Creole Remoulade and Classic Cocktail Sauces

\$4 per piece

Smoked Salmon Display

With Capers, Eggs, Onions, Cream Cheese, and Bagels

\$9 per person

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Action Stations

All stations require a chef attendant of \$85

Full service will be provided including setup, rolls with butter, and water station with a selection of 3 Stations

Action stations are price out to enhance a buffet. For a dinner we recommend a combination of 2 minimum. If only one station is selected a surcharge will apply.

Pasta Bar

Penne and Bowtie with Choice of 2 Sauces:

Alfredo, Pesto, Marinara

Fresh Vegetables

\$10 per person

Add Jumbo Shrimp - \$12 per person Add

Chicken - \$6 per person

Add Ham - \$4 per person

Add Meat Balls - \$4 per person

Pacific Rim

Giant Woks, Asian Vegetables and Sauces,

Chicken, Beef and Shrimp

\$18 per person

Idaho Martinis

Sweet and Gold Mashed Potatoes with Caramelized Onions, Bacon, Sautéed

Mushrooms, Broccoli, Sour Cream, Bleu Cheese and Scallions

\$10 per person

Safety Harbor Unique Bruschetta Station- “Customer Favorite” Ideal for cocktail hour

Assorted Bruschetta with Toppings ~

Shrimp, Pine Nuts, Arugula Pesto, Wild Mushrooms, Cashew Chicken and Eggplant, Mahi

Mahi, Avocado slaw and a pearl Mozzarella.

\$15 per Person

Caesar Salad Station

Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese and Croutons

\$10 per person

Add Chicken - \$6 per person

Mac and Cheese Station

Brandy Gouda & White Cheddar Cheese

Add in Toppings include Bacon, Mushrooms, Jalapenos, Carmelized Onions,

Buffalo Chicken, Sautéed Shrimp

\$12 per person

Add Lobster - \$6 per person

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Carving Stations

Kahlua Roasted Pork (Serves 30)

Garlic-Cilantro Mojo, Mango BBQ Sauce and Crispy Tostones
\$295

Lemon-Herb Roasted Salmon (Serves 20)

White Bean Hummus, Olive Tapenade and Grilled Flatbread
\$295

Bourbon Glazed Virginia Ham (Serves 40)

Warm Apple Compote, Assorted Mustards and Cheddar Biscuits
\$340

Slowed Cooked Prime Rib (Serves 35)

With Sea Salt, Garlic and Au Jus
\$525

Steamship Round of Beef (Serves 100)

Horseradish Cream and Sliced Silver Dollar Rolls
\$675

Grilled Tenderloin of Beef (Serves 25)

Béarnaise and Bordelaise Sauces
\$450

Slow Cooked Turkey (Serves 25)

Cranberry Relish and Sage Mayonnaise
\$275

All Stations require a Chef Attendant at an additional charge of \$85 per staff.

*

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Dinner Buffets

Dinner buffets are served for 1 hour
Minimum of 35 Guests If guaranty falls below 35, meal price will increase \$3 per person.

Bayside (Floribbean)

Shrimp Bisque
Hand Cut Romaine, Tomatoes, Bermuda Onion, Cucumbers with Raspberry Vinaigrette
Jicama and Papaya Salad with Key Lime Dressing
Grilled Mahi - Mahi with Curry Coconut Cream
Jerk Breast of Chicken in Orange Sauce with Florida Fruit Salsa
Seared Beef Medallions with Caramelized Plantains in a Mushroom Demi
Peas and Rice, Bouquet of Fresh Vegetables
Fresh Baked Rolls with Butter
Key Lime Pie and Carrot Cake
Freshly Brewed Coffee and Tea
\$60 per person

Cote d'Azur (Mediterranean)

Greek Feta, Tomatoes, Cucumbers and Lemon, Oregano Infused Olive Oil and Lemon
Hand Cut Iceberg Lettuce
Couscous with Lemon and Aromatic Vegetables Salad
Baked Flounder Finished with Olive Oil and Lemon
Grilled Breast of Chicken with Olives, Tomatoes and Fennel
New York Strip Grilled with Spinach, Mushrooms and Madeira Sauce
Mediterranean Vegetable Medley
Lemon Roasted Greek Potatoes
Pita Bread
Baklava
Freshly Brewed Coffee and Tea
\$64 per person

Florence (Italian)

Florence (Italian)
Caesar Salad
Antipasto Salad (Marinated Meats and Cheeses with Artichoke)
Chicken Tetrazzini with Farfalle Pasta
Meat Lasagna Layered with Regatta and Mozzarella Cheeses
New York Strip with Spinach, Sun Dried Tomato, Mushroom with a Port Wine Gorgonzola
Reduction Pesto Grilled Asparagus with Roasted Peppers
Fresh Baked Garlic Bread
Cannoli and Tiramisu
Freshly Brewed Coffee and Tea
\$62 per person

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Dinner buffets are served for 1 hour
Minimum of 35 Guests If guaranty falls below 35, meal price will increase \$3 per person.

Smokehouse (Barbecue)

Chicken and Sausage Gumbo
Cabbage and Apple Slaw
Hand Cut Romaine, Tomatoes and Cucumbers with Balsamic Vinaigrette
Red Potato Salad
Dry Rubbed Breast of Chicken with Sautéed Apples
Slow Cooked Barbequed St. Louis Style Pork Ribs
Cornmeal Rolled Delta Catfish with Tartar Sauce
Hush Puppies
Corn on the Cob with Butter and Sea Salt
Blackened Shrimp with Grits
Southern Style Biscuits
Honey and Butter
Apple Pie and Cherry Cobbler
Freshly Brewed Coffee and Tea
\$65 per person

Veracruz (Mexican)

Chicken Tortilla Soup with Cilantro
Grilled Corn and Pepper Mix Salad
Classic Caesar Salad with Traditional Dressing, Croutons, and Parmesan Cheese
Pico di Gallo
Tortilla Chips
Seared Grouper and Shrimp Veracruz Style (Caramelized Onions, Peppers, Cilantro and Lime)
Chili Braised Short Ribs with Natural Juice
Grilled Chicken and Cazuela de Chorizo, Tomato Sauce
Mexican Rice Pilaf
Marinated Grilled Vegetables with Lime and Chilies
Grilled Flour Tortillas and Rustic Breads
Double Chocolate Torte and Éclairs
Freshly Brewed Coffee and Tea
\$55 per person

Butcher Block

Caesar Salad
Spinach Rockefeller Salad (Spinach, Red Onion, Chopped Celery, Asiago Cheese, Lemon Vinaigrette)
Pepper Crusted New York Strip
Catch of The Day
Blackened Pork Loin with Apple Chutney
Loaded Baked Potato
Baby Vegetables
Fresh Baked Rolls with Butter
Cheese Cake with Fresh Berries
Freshly Brewed Coffee and Tea
\$68 per person

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Dinner buffets are served for 1 hour
Minimum of 35 Guests If guaranty falls below 35, meal price will increase \$3 per person.

The Traditional

Caesar Salad Bar, Traditional Dressing, Croutons, and Asiago Cheese
Florida Field Green Salad of Tomatoes, Julienne Carrot, Red Onion, Sprouts, and a Citrus Vinaigrette and Two Dressings
Chicken Marsala, Mushroom Demi-Glaze
Tilapia in Key Lime Butter Sauce with Tropical Fruit Salsa
Herb Roasted Pork Loin, Sauce Rosemary
Choice of Roasted Potatoes, Sweet Potato Mash, Garlic Mashed Potato, or Rice
Seasonal Vegetables
Chef's Cake Selection
Fresh Baked Rolls with Butter
Freshly Brewed Coffee and Tea
\$39 per person Two Entrees
\$42 per person Three Entrees

The Elegance

Caesar Salad Bar, Traditional Dressing, Croutons, and Asiago Cheese
Florida Field Green Salad of Tomatoes, Julienne Carrots, Red Onions, Sprouts, and a Citrus Vinaigrette and Two Dressings
Soup (Choose One): Vegetarian, Cream of Asparagus, Lobster Bisque, Shrimp Bisque, Tomato Bisque, Vichyssoise with Chive, or Gazpacho
Chicken Piccata Sautéed in Lemon, Capers and Butter Sauce or Crispy Parmesan Garlic Chicken
Seared North Atlantic Salmon, Dill Sauce
Grouper in Curry Coconut Butter Sauce with Mango Chutney
Pork Tenderloin Medallions, Sauce Normande
Choice of Roasted Potatoes, Sweet Potato Mash, Garlic Mashed Potato, or Rice
Seasonal Vegetables
Chef's Cake Selection
Fresh Baked Rolls with Butter
Freshly Brewed Coffee and Tea
\$60 per person Two Entrees
\$68 per person Three Entrees

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Dinner buffets are served for 1 hour
Minimum of 35 Guests If guaranty falls below 35, meal price will increase \$3 per person.

Pacific Rim

Seared Ahi-Tuna Display
Mixed Greens Salad and 2 dressings
Sesame Chicken Salad with Julienne Chicken, Bean Sprouts, Carrots and Wontons
Green Papaya Salad with Green Papaya, Napa Cabbage, Cilantro and Scallions
Pepper Chicken on a bed of Fried Spinach
Shrimp Pad Thai
Beef Stir Fry
Bok Choy Vegetables
Steamed Jasmine Rice
Assorted Demi Sauces and Dipping Sauces
Lemongrass Tartlet
Ginger Cream Brûlée
Coffee, Tea, Iced Tea
\$70 per person

Key West

Bahamian Conch Chowder with Fresh Conch, Sweet Potato, Tomato and Cilantro
Mixed Greens and 2 Dressing
Pineapple Salad– Cilantro Slaw with Pineapple, Bell Peppers, Red Onion, Cilantro and Lime
Chicken Papaya Salad with Julienne Chicken, Papaya, Jicama, Cilantro and Lime
Hearts of Palm Salad– Citrus Salad Hearts of Palm, Baby Arugula, Citrus Vinaigrette
Macadamia Crusted Shrimp with Key Lime Citrus
Grilled Mahi Mahi with Rum Sauce
Jamaican Jerk Chicken with Mango Cilantro Mojo
Cuban Yellow Rice Pilaf
Havana Black Beans
Key Lime Pie
Pineapple Upside Down Cake
Coffee, Tea, Iced Tea
\$65 per person

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Theme Parties

~ Taste of Tampa Bay ~

YBOR CITY:

Jicama-Mango Slaw
Beef Empanadas with Roasted Corn Relish
Hot Pressed Mini Cubans
Yellow Rice and Black Bean
Churros Dusted with Ground Cinnamon
Specialty Drink: Mojito

***FLORIBBEAN:**

Coconut Shrimp with Key Lime Marmalade
Conch fritters with Jalepano Pepper Jelly
Mini Crab Cakes Remoulade
Key Lime Tartlets
Specialty Drink: Pina Colada

TARPON SPONGE DOCKS: Traditional

Greek Salad
Spanakopita
Chicken Strips with Lemon Thyme Skewers
Baklava Pastries
Fresh Brewed Coffee, Tea
Specialty Drink: Ouza

\$ 63 per person

Specialty Drinks: \$8

We also offer a selection of Beers of the World, or Caribbean Punches as French Vanilla, Pineapple and Passion Fruit

Ask about our Wine Tasting or Beer Tasting Dinners - Menu and Pricing upon Request

Three-Course Plated Dinners

All entrees include your choice of soup or salad. Each meal is served with freshly baked rolls and sweet butter; iced tea, freshly brewed regular, decaf coffee and select teas.

Soup and Salad

Please Select One Salad or Soup for Your Party

Soup

Cucumber Gazpacho
Vichyssoise with Chive
Lobster Bisque
Shrimp Bisque
Cream of Asparagus
Tomato Bisque
Vegetarian Soup

Salad

Florida Field Green Salad
(Tomatoes, Julienne Carrot, Red Onion, Sprouts, and Citrus Vinaigrette)
Spinach Salad
(Mushrooms, Bermuda Onions, Tomatoes, Chopped Egg and Bacon Bits)
Classic Caesar Salad
(Shaved Asiago Cheese and Crispy Croutons)
Safety Harbor Salad
(Spring Mix, Goat Cheese, Mandarins, Candied Pecans, Sun Dried Tomato, with Balsamic Vinaigrette)
Fresh Mozzarella, Tomatoes and Basil with Olive Oil

Appetizers

Crab Cake with Smoked Aioli
\$9 per person
Skewered Poached Scallop and Shrimp with Citrus Butter
\$9 per person
Gulf Shrimp Cocktail, Two Sauces and Citrus
\$8.50 per person
Wild Mushroom Tart with Goat Cheese
\$8 per person
Sliced Seared Duck Breast on Greens with Maple and Orange Reduction
\$9.50 per person
Seared Peppercorn Ahi Tuna, Wasabi, Ginger and Soy Sauce
\$10 per person
Lobster and Crab Dip Served with Pita and French Baguette
\$7 per person

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Entrées

Please Select One or Two Entrées for Your Party
All the following entrees are served with seasonal vegetables and a starch
(More Than Two Entrees will incur an Additional Charge)

Beef

Fire Grilled Filet Mignon

(8oz) with Pinot Noir Sauce
\$68 per person

Seared New York Strip (12oz)

Shiitake Mushrooms
\$54 per person

Rib Eye (12oz)

Red Wine Duxelle Sauce
\$64 per person

Veal

Veal Scaloppini

w/ Creamy Mushroom Sauce
\$54 per person

Lamb

Rack of Lamb

Garlic Demi
\$70 per person

Pork

Fresh Cut Pork Chop

Apple Sage Au Jus Portabella
Mushrooms
\$50 per person

Pork Tenderloin With

Calvados Demi-Glaze
\$44 per person

Vegetarian

Gluten Free Pasta Primavera

With Grilled Vegetables
\$38 per person

Portobello Vegetable Napoleon

Quinoa and tomato coulis
\$38 per person

Poultry

Chicken Marsala Or Chicken Picatta

\$42 per person

Greek Stuffed Chicken

Spinach Feta and Sun Dry Tomato
\$44 per person

Chicken Cordon Bleu

\$40 per person

Herb Half Roasted Crispy Chicken

Sage Demi Glaze with Cranberries
\$38 per person

Fish

Parmesan Crusted Salmon

With Tomato Basil Reduction
\$45 per person

Grilled Salmon

With Sage Butter
\$45 per person

Rum Glazed Grouper

With Roasted Tomato Spinach Ragout
\$55 per person

Pecan Crusted Gulf Grouper, Citron Butter Sauce

Apple Horseradish Relish
\$57 per person

Grilled Mahi-Mahi

Coconut Beurre Blanc
\$48 per person

Potato Crusted Tilapia

Sage infusion
\$33 per person

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Suggested Duet Plated Entrées

All entrees include your choice of soup or salad. Each meal is served with freshly baked rolls and sweet butter; iced tea, freshly brewed regular, decaf coffee and select teas.

Fire Grilled Petit Filet Mignon, Pinot Noir Sauce
Gulf Shrimp Skewer or Mahi Mahi, Garlic and
Herb Butter Sauce Potato Gratin
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea
\$68 per person

Mahi-Mahi or shrimp Blackened Jerk Chicken
with Fruit Salsa Sauce
Yellow Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea
\$62 per person

Filet Mignon with Crab Cake in Madeira Sauce and
Warm Remoulade
Garlic Mashed Potato
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea
\$72 per person

Fire Grilled Filet Mignon, Pinot Noir Sauce
Cold Water Lobster Tail, Drawn Butter
Potato Souffle
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea
Market Price

Desserts

Please Select One Dessert for Your Party

Double Chocolate Cake, Key Lime Pie, Pecan Pie, Carrot cake, Chocolate Mouse, New York Style Cheesecake with Fruit Confetti, Tiramisu, Peche Melba, Poire Belle Helene

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Dessert and Coffee

Chocolate Covered Strawberries

\$16.00 per Dozen

Viennese Display

Assortment of Miniature Desserts which may include Éclairs, Petit Fours, Neapolitans, Fresh Fruit Tarts, Key Lime Tarts, and Mini Cheesecakes

Freshly Brewed Coffee and Decaffeinated Coffee Served with Cinnamon Sticks, Grated Orange Peel, Chocolate Syrup, Fresh Whipped Cream, Nutmeg & Raw Sugar, and Crystal Candy Swizzle Sticks

\$14 per person

*Espresso and Latte Machine also Available (\$300.00 additional charge)

Chocolate Fondue Station

Pound Cake, Oreos, Pretzels, Kiwi, Strawberry, Nutter Butters, Frozen Banana Bites, Graham Crackers, Potato Chips, Marshmallows, Biscotti, Mini Cream Puffs

Choice of Warm Caramel and Chocolate Dipping Glazes

\$13 for 4 Items

\$15 for 8 Items

Ice Cream Station

Your Choice of Two Ice Cream Flavors (Vanilla, Chocolate, Strawberry, Chocolate Chips & Cookies) served with Chocolate, Butterscotch, Marshmallow Fluff, Whipped Cream, Nuts, Cherries and Sprinkles

\$12.00 per person

Gourmet Coffee Display (1 ½ Hours)

Specialty Coffee and Night Cap Station

Freshly Brewed Coffee and Decaffeinated Coffee Served with Cinnamon Sticks, Grated Orange Peel, Chocolate Syrup, Real Whipped Cream, Nutmeg & Raw Sugar, and Crystal Candy Swizzle Sticks.

\$7 per person per hour

Add Specialty Liquors: Kahlua, Baileys, Tia Maria, Amaretto, and Cognac – Additional **\$12 per person**

Attendant Fee of \$50 per Attendant Applies to All Dessert & Coffee Stations

Beverage Selections

	<u>Gold</u>	<u>Platinum</u>	<u>Diamond</u>
Vodka	Smirnoff	Absolute	Grey Goose/Ketel
Gin	Seagram's	Tanqueray	One
Rum	Myer's Platinum	Bacardi	Bombay Sapphire
Tequila	Jose Cuervo Gold	1800	Bacardi select
Whiskey	Seagram 7	Seagram's VO	Patron Silver
Bourbon	Jim Beam	Jack Daniels	Crown Royal
Scotch	Cutty Sark	Dewar's	Maker's Mark JW Black
<u>Hosted</u>	<u>Hosted</u>	<u>Hosted</u>	<u>Hosted</u>
Liquor	\$6.50 per drink	\$7.00 per drink	\$8.00 per drink
Domestic Beer	\$4.50 per drink	\$4.50 per drink	\$4.50 per drink
Imported Beer	\$5.00 per drink	\$5.00 per drink	\$4.75 per drink
Wine	\$6.00 per drink	\$6.50 per drink	\$5.50 per drink
Soft Drinks/ Water	\$2.95 per drink	\$2.95 per drink	\$2.95 per drink
<u>Cash Bar</u>	<u>Cash Bar</u>	<u>Cash Bar</u>	
Liquor	\$7.50 per drink	\$7.50 per drink	
Domestic Beer	\$5.50 per drink	\$6.25 per drink	
Imported Beer	\$6.00 per drink	\$6.50 per drink	
House Wine	\$7.00 per drink	\$7.50 per drink	
Soft Drinks	\$4.00 per drink	\$4.00 per drink	
Bottle Water	\$4.00 per drink	\$4.00 per drink	

Host Bar Package

Person / Per Hour

	<u>One Hour</u>	<u>Two Hours</u>	<u>Each Additional Hour(s)</u>
Silver Wine/Beer Package	\$14	\$20	\$5.50
Gold Package	\$17	\$24	\$6.50
Platinum Package	\$21	\$27	\$8
Diamond Package	\$24	\$32	\$10

Upgrade Dinner with Wine Service

La Terre Merlot and Chardonnay

Blackstone Merlot and Chardonnay

With Silver or Gold Bar Package : \$15.00 Per Bottle

With Platinum Package: \$18.00 Per Bottle

With Hosted Bar or No Bar: \$28.00 Per Bottle

With Hosted Bar or No Bar: \$29.00 Per Bottle

Château St. Michèle Merlot or Cabernet Sauvignon and Chardonnay

With Diamond Package: \$20.00 Per Bottle

With Hosted Bar or No Bar: \$33.00 Per Bottle

* A Cashier Fee of \$85 and a Bartender Fee of \$85 will apply to all cash bars regardless of consumption.

Fee is per 4 hours.

One Bar and one Bartender will serve 100/125 guests.

During cocktail hour a second bartender may be available as needed

All prices are subject to change. Prices are confirmed Ninety (90) days prior to the event
Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(12/16)