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CONTINENTAL BREAKFASTS

All meals are served with our Regular & Decaffeinated Coffees and a selection of Fine Teas.

Service allows for 2 hours.

BASIC CONTINENTAL

- Freshly Squeezed Orange Juice
- Assorted Dry Cereals with Chilled Milk
- Assorted Muffins and Pastries
- Selection of Jams, Marmalades and Butter.....15

BAKERY CONTINENTAL

- Select Two Juices: Freshly Squeezed Orange Juice, Grapefruit Juice, Tomato Juice or Cranberry Juice
- Sliced Seasonal Fresh Fruit
- Assorted Dry Cereals with Chilled Milk
- Display of Baked Goods to include:
 - Breads, Croissants, Danish Pastries and Assorted Muffins
- Selection of Jams, Marmalades and Butter.....22

SPA

- Juice Bar to include: Orange, Grapefruit, V-8, Cranberry, Carrot, Apple, Cucumber, Wheatgrass
 - Sliced Seasonal Fresh Fruits
 - Granola Parfait with Acai Berry Non-Fat Yogurt
 - Hot Kettle Oats with Dried Cranberries, Pecans and Fresh Berries
 - Assorted Dry Cereals with Chilled Milk
 - Assorted Individual Non-Fat Fruit Yogurts.....25
- *Juice bartender available @ \$75 per bartender, per 50 guests (optional)*

NINE TO FIVE

- Basic Continental
- Mid-Morning Coffee Refresh
- Mid-Afternoon Sweet Tooth Break.....32

BREAKFAST BUFFETS

All meals are served with our Regular & Decaffeinated Coffees and a selection of Fine Teas.
Service allows for 2 hours.

CLASSIC BREAKFAST

- Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
- Sliced Seasonal Fresh Fruit with Berries
- Display of Baked Goods to include:
Breads, Croissants, Danish Pastries and Assorted Muffins
- Selection of Jams, Marmalades and Butter
- Assorted Dry Cereals with Chilled Milk
- *Choice of 1 Egg, 1 Potato and 1 Meat24

COUNTRY BREAKFAST

- Freshly Squeezed Orange and Grapefruit Juice
- Cranberry Juice
- Sliced Seasonal Fresh Fruits with Berries
- Display of Baked Goods to include:
Buttermilk Biscuits, Croissants, Danish Pastries and Assorted Muffins
- Selection of Jams, Marmalades and Butter
- Assorted Dry Cereals with Chilled Milk
- Savory Cheddar Grits and Chive Sour Cream
- *Choice of 1 Egg, 1 Potato and 1 Meat27

**EGG Choice Group:*

- Fluffy Scrambled Eggs
- Fluffy Scrambled Eggs with Aged Cheddar Cheese, Tomatoes and Herbs
- Fluffy Scrambled Eggs with Mushrooms and Sliced Scallions
- Fluffy Scrambled Eggs with Diced Ham and Swiss Cheese
- Southwest Scrambled Eggs with Chorizo, Salsa, and Sour Cream
- Fluffy Scrambled Eggs with a Medley of Peppers and Sausage

BREAKFAST MEAT Choice Group:

- Applewood Smoked Bacon
- Sausage Links
- Maple Glazed Grilled Ham
- Turkey Bacon
- Turkey Sausage

**POTATO Choice Group:*

- Hash Browns
- Potatoes Lyonnaise
- Potatoes O'Brien
- Mini Potato Pancakes

CONTINENTAL AND BUFFET ENHANCEMENTS

Available only as an addition to a selected Continental or Breakfast Buffet.

OMELET STATION

- Eggs and Omelets Cooked to Order
 - Choices Include: Ham, Sweet Bell Peppers, Mushrooms, Onions, Tomatoes, Crumbled Bacon, Spinach, and Aged Cheddar Cheese.....5
- *Chef Attendant required at @ \$95 per attendant, per 50 guests*

BREAKFAST BURRITO STATION

- Warm Tortillas Rolled to Order with Scrambled Eggs
 - Assorted Fillings and Condiments to Include: Cheddar Cheese, Bacon, Tomatoes, Onions, Bell Pepper, Chorizo, Fire Roasted Tomato Salsa, Salsa Verde and Sour Cream5
- *Chef Attendant required at @ \$95 per attendant, per 50 guests*

BREAKFAST BURRITOS

- Scrambled Eggs, Aged Cheddar Cheese, Scallions, Sweet Bell Peppers, Sour Cream and Salsa all wrapped in a warm flour tortilla5
- Hot Kettle Oats with Brown Sugar, Candied Pecans and Seasonal Berries.....4
- Thick-Cut French Toast served with Maple Syrup, Powdered Sugar and Pecans6
- Cheese Blintzes with Fresh Fruit Compote6
- Buttermilk Biscuits Topped with Scrambled Eggs, Country Style Sausage Patties and Aged Cheddar Cheese.....5
- Buttermilk Biscuits Topped with Sausage Patties and Country Style Gravy5

PLATED BREAKFAST

All meals are served with our Regular & Decaffeinated Coffees and a selection of Fine Teas.

THE COMPLETE

- Freshly Squeezed Orange Juice
- Sliced Seasonal Fresh Fruit
- Basket of Assorted Baked Goods
- Selection of Jams, Marmalades and Butter
- Fluffy Scrambled Eggs, Applewood Smoked Bacon or Sausage Links
- Potatoes O'Brien22

THE FRENCH TOAST

- Freshly Squeezed Orange Juice
- Sliced Seasonal Fresh Fruit
- Basket of Assorted Baked Goods
- Selection of Jams, Marmalades and Butter
- Thick-Cut French Toast, Pecans, Maple Syrup
- Applewood Smoked Bacon or Sausage Links
- Potatoes Lyonnaise20

THE NEW YORK STEAK AND EGGS

- Freshly Squeezed Orange Juice
- Sliced Seasonal Fresh Fruit
- Basket of Assorted Baked Goods
- Selection of Jams, Marmalades and Butter
- Fluffy Scrambled Eggs with Aged Cheddar Cheese
- Grilled 6 oz. Strip Loin Steak
- Rosemary Roasted Red Potatoes29

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BRUNCH

- Selection of Freshly Squeezed and Chilled Juices
- Bakery Display with Croissants, Danish Pastries, Cinnamon Rolls and Muffins
- Assorted Bagels and Scones with Flavored Cream Cheeses
- Display of Smoked Salmon, Dill Cream Cheese, Red Onions, Chopped Egg and Capers
- Thick-Cut French Toast with Maple Syrup, Powdered Sugar and Pecan

OMELET STATION

- Omelets and Eggs Cooked to Order:
 - Ham, Peppers, Mushrooms, Onions, Tomatoes, Crumbled Bacon and Aged Cheddar Cheese
 - *Chef Attendant required at @ \$95 per attendant, per 50 guests*
- Mixed Green Salad with Cherry Tomatoes, Pepperoncini, Genoa Salami, Roasted Peppers and Creamy Italian Dressing
- Mozzarella and Fresh Tomatoes with Balsamic Syrup and Basil Pesto
- Baked Potato Salad
- Seared Breast of Chicken with Lemon Caper, Artichokes and Gremolata
- Herb Crust Salmon Fillet with Citrus Butter
- Roasted Top Round of Beef Carved to Order with a Rosemary Jus and Creamed Horseradish
 - *Chef Attendant required at @ \$95 per attendant, per 50 guests*
- Potato Gnocchi and Gorgonzola Cream
- Horseradish Whipped Yukon Gold Potatoes
- Fresh Sauté of Vegetables
- Selection of Cakes and Miniature French Pastries
- Chocolate Fondue with Pound Cake and Fresh Fruit
- Warm Fruit Cobbler.....40

BREAK MENUS *(Priced per person)*

Service for 30 or more people.

MID MORNING REFRESHER

- Assorted Danish Pastries and Muffins.....7

SALMON & BAGELS

- Assorted Bagels with Flavored Cream Cheeses
- Smoked Salmon with Traditional Condiments11

CITRUS

- Freshly Squeezed Orange Juice and Display of Fresh Oranges
- Lemon Iced Tea and Citrus Flavored Mineral Water
- Lemon and Orange Breads with Lemon Poppy Bread.....9

ENERGY

- Sliced Fruit with Seasonal Berries
- Individual Yogurts, Power Bars
- Protein Smoothie Energy Drinks12

SPA

- Fruit Kebabs, Low Fat Yogurts
- Assortment of Whole Fruits and Toasted Muesli “Cocktail”10

ENGLISH TEA

- Assorted Scones
- English Muffins with Whipped Cream Butter and Assorted Jams and Jellies
- Assorted Tea Sandwiches • Petite Fours and Truffles • Specialty Teas15

MATINEE

- Potato Chips and Tortilla Chips and Dips
- Soft Pretzels, Popcorn, Peanuts, and Assorted Candy Bars11

SOUTH OF THE BORDER

- Tri-Color Tortilla Chips, Assorted House-Made Salsas, Guacamole and Sour Cream
- Mini Quesadillas, Southwest Egg Rolls.....14

BEAT THE HEAT

- Assorted Ice Cream Bars • Frozen Candy Bars.....10

SWEET TOOTH

- Assorted Cookies, Brownies, Blondies • M&M Plain and Peanut Candies, Assorted Candy Bars.....12

CHOCOLATE LOVER

- Chocolate Fudge Brownies and Blondies, Chocolate Chip Cookies
- Chocolate Covered Strawberries, Oreo Cookies
- Chocolate Mousse Shots and Truffles14

BUILD YOUR OWN SUNDAE

- Vanilla and Chocolate Ice Cream, Hot Fudge, Hot Caramel, Crushed Pineapple, Crushed Oreos, M&M’s, Maraschino Cherries, Whipped Cream, Waffle and Sugar Cones16

A LA CARTE BREAKS

BREADS & PASTRIES

• Specialty Muffins	36 per dozen
• Croissants	36 per dozen
• Assorted Bagels and Cream Cheese	36 per dozen
• Assorted Danish Pastries	36 per dozen
• Mini Apple Turnovers.....	48 per dozen
• Apple Cinnamon Streusel Coffeecake.....	48 per dozen
• Blueberry Scones	60 per dozen
• Specialty Breakfast Breads.....	36 per dozen

SNACKS & TREATS

• Seasonal Whole Fruits	3 Ea
• Assorted Fruit Yogurts	4 Ea
• Assorted Jumbo Cookies	36 per dozen
• Soft Pretzels with Yellow and Dijon Mustard	32 per dozen
• Fudge Brownies and Blondies	36 per dozen
• Granola Bars, Nutri-Grain Bars or Candy Bars.....	3 Ea
• Miniature French Pastries.....	48 per dozen
• Assorted Ice Cream Bars	4 Ea
• Bags of Smart Food Popcorn.....	3 Ea
• Lemon, Peanut and Smores Bars.....	40 per dozen
• Sliced Seasonal Fruit with Yogurt Dip.....	5 per person

BEVERAGES

• Brewed Coffee, Decaffeinated Coffee or Tea	49 per gallon
• Starbucks® House Blend.....	60 per gallon
• Freshly Squeezed Orange Juice or Grapefruit Juice	44 per gallon
• V-8, Apple, Pineapple or Cranberry Juice.....	40 per gallon
• Tropical Fruit Punch or Lemonade	40 per gallon
• Bottled Water	3.50 Ea
• Assorted Soft Drinks.....	3.50 Ea
• Individual Assorted Juices.....	4 Ea
• Flavored Ice Teas.....	3.50 Ea
• Energy Drinks	5 Ea
• Individual Assorted Fruit Smoothies	4 Ea

PLATED LUNCHEON

Select a soup or salad, entrée and dessert to complete your three-course luncheon menu.

Served with Freshly Baked Rolls and Butter.

SOUPS

Select One Soup or One Salad

- Exotic Mushroom Bisque with Tarragon Oil and Pernod Cream
- Creamed Tomato and Basil with Pesto Oil
- Tortilla with Avocado and Fresh Pico
- Black Bean with Smoked Pork and Coriander Lime Crema
- Roasted Corn and Crab Chowder with Sun-Dried Tomato Creme Fraiche
- Creamed Potato with Crumbled Blue Cheese and Pancetta

SALADS

Select One Soup or One Salad

- Hearts of Romaine on Tomato Carpaccio, Fresh Chives and Lemon Basil Dressing
- House Mixed Green Salad with Plum Tomatoes, Cucumbers and Sweet Onion Vinaigrette
- Classic Caesar Salad with Romaine Lettuce, Focaccia Crostini, Shaved Parmesan and Creamy Dressing
- Bibb Lettuce, Radicchio, Roast Pear, Blue Cheese, Raspberry and White Balsamic Dressing
- Sliced Tomato with Mozzarella and Baby Greens drizzled with Aged Balsamic Syrup

ENTRÉE

Select One Entrée

- **SPINACH RAVIOLI**
Baby Vegetables and Roasted Red Pepper Cream24
- **HERB CRUSTED MAHI MAHI FILLET**
Pineapple Coconut Emulsion, Forbidden Rice, Grilled Pineapple, Snap Pea Stir Fry and Pickled Ginger36
- **SUGAR AND SPICE SALMON FILLET**
Smoked Cheddar Grits, Hominy Succotash, Tobacco Onions and Ancho Honey Mustard34
- **HERB-MARINATED CHICKEN BREAST**
Red Pepper Polenta, Seasonal Vegetables and Marsala and Portabella Butter Sauce32
- **MEDITERRANEAN STUFFED CHICKEN BREAST**
Mozzarella Cheese, Prosciutto, Fresh Spinach, Exotic Mushroom Risotto and Spinach Puree34
- **GRILLED RIB-EYE STEAK**
9 oz. Grilled Rib Eye, Rosemary Roasted Red Peppers, Seasonal Vegetables, Horseradish Demi Glace.....37
- **GRILLED FILET OF BEEF**
6 oz. Filet of Beef, Blue Cheese Crust, Whipped Yukon Gold Potatoes,
Haricot Vert, Garlic Confit and Syrah Reduction.....40
- **ASIAN CHICKEN SALAD**
Marinated Shredded Chicken, Snap Peas, Napa Cabbage, Romaine Lettuce, Fresh Herb Citrus Sesame Vinaigrette
With Mandarin Oranges, Crispy Wonton, Toasted Almonds and Shaved Radish.....29
- **SHRIMP COBB SALAD**
Herb Marinated Shrimp with Diced Tomatoes, Bacon, Egg, Avocado, Blue Cheese, Baby Greens and Alfalfa Sprouts.....32

DESSERT SELECTIONS

Select One Dessert

- Chocolate Truffle Torte on a Raspberry Puree with Chocolate Drizzle
- Lemon Tart served with a Basil Sauce and Fresh Berries
- Warm Apple Blossom, Clear Caramel Sauce, Toasted Hazelnuts
- Chocolate Truffle Cake Chocolate Sauce, Fresh Berries
- Tropical Fruit Panna Cotta
- Cheesecake Monterosa
- Florida Key Lime
- New York Style Cheesecake, Blueberry Compote

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LUNCH BUFFETS

DELI BOARD

- Soup Du Jour
- Baby Greens Salad, Tomatoes and Cucumbers served with an Assortment of Dressings
- Deli Style Potato Salad
- Amish Style Coleslaw
- Cured Ham, Smoked Turkey, Roasted Beef, Pastrami and Grilled Chicken
- Swiss, Monterey Jack and Cheddar Cheeses
- Sliced Onions, Tomatoes, Bibb Lettuce and Sliced Pickles
- Assorted Breads
- Whole-Grain and Dijon Mustard, Mayonnaise and Creamed Horseradish
- Assorted Pastries30

THE EXECUTIVE

- Baby Greens, Shaved Cucumber, Grape Tomatoes served with an assortment of House-Made Dressings
- Fresh Tomatoes and Mozzarella Drizzled with Aged Balsamic Syrup
- Please select two from the following:
 - Chicken Piccata with Gremolata
 - Grilled Medallions of New York Strip Loin with Horseradish Demi-Glace
 - Seared Salmon Filet with Roasted Red Pepper Vinaigrette
- Yukon Gold Mashed Potatoes
- Fresh Sauté of Vegetables
- Chefs Assorted Desserts.....32

THE ITALIAN

- Sliced Mozzarella with Fresh Tomatoes and Basil With Balsamic Syrup and Olive Oil
- Classic Caesar Salad Bowl
- Marinated Artichoke and Mushroom Salad With Grilled Vegetables, Aged Balsamic Vinegar and Extra-Virgin Olive Oil
- Pepperoni and Sausage Stromboli
- Chicken Piccata with Pesto
- Four Cheese Ravioli with Creamy Tomato and Basil Sauce
- Vegetable Medley
- Assorted Italian Pastries32

SOUTH OF THE BORDER BUFFET

- Southwestern Tortilla Soup with Cilantro and Sour Cream
- Hearty Greens Salad, Roasted Corn and Pepper Relish,
Fried Tortilla Strips with an Orange Cumin Dressing
- Black Bean and Corn Salad with Chipotle Tomato Vinaigrette
- Tri-Color Tortilla Chips with Salsa Verde, Salsa Rojas, Guacamole and Sour Cream
- Shredded Chipotle Chicken and Shredded Pork Barbacoa served with Warm Flour Tortillas
- Cheese Enchiladas Smothered in Chile Verde
- Charro Beans and Queso Fresco
- Spanish Rice, Mayan Vegetable Stew
- Warm Churros, Tres Leches30

WINE COUNTRY

- Leek and Brie Bisque
- Baby Greens, Grape Tomatoes, Shaved Fennel and a Honey Balsamic Vinaigrette
- Baby Potato Salad, Hard- Cooked Eggs, Caramelized Shallots, and Dijon Chardonnay Dressing
- Grilled Vegetables with Arugula Pesto and Sonoma County Olive Oil
- Ricotta Cheese Ravioli with Marinated Tomatoes and Fennel
served with a Citrus Pesto Cream
- Leg of Lamb Burgundian Style
- Brick Pressed Chicken with Lemon Rosemary Jus
- Roasted Vegetables
- Assorted Tarts and Pastries40

THE ISLAND GRAND

- Spinach and Frisee Salad with Exotic Mushrooms and Smoked Bacon
served with a Honey Poppy Seed Dressing
- Classic Waldorf Salad
- Marinated Tomato, Cucumber and Red Onion Salad with Fresh Basil
- Baked Halibut Fillet Topped with Macadamia Nuts and Citrus Butter Sauce
- Roast Sirloin Medallions with a Merlot Demi Glace and Smoked Sea Salt Butter
- Seared Chicken Breast with Natural Jus, Artichokes, Roasted Tomatoes and Grated Parmesan
- Rosemary Roasted Red Potatoes
- Fresh Seasonal Vegetables
- Chef's Selection of Desserts45

ALL AMERICAN BUFFET

- Iceberg Lettuce Wedges, Cucumbers, Tomatoes, Bacon and Blue Cheese Dressing
- Bowtie Pasta Salad with Hard-Boiled Egg
- Crisp-Fried Chicken
- All Beef Hot Dogs with Condiments
- Certified Angus Beef Hamburgers
- Platters of Lettuce, Tomatoes, Onions, Pickles and Assorted Cheeses
- Baked Potato Bar to include: Scallions, Bacon, Sour Cream and Cheddar Cheese
- Corn Cobbettes with Sweet Cream Butter and Sea Salt
- Warm Peach Cobbler, Apple Pies, New York Cheesecake32

LUNCH ON THE GO

TO INCLUDE AN ASSORTMENT OF THE FOLLOWING HOUSE-MADE SANDWICHES:

- Roast Beef with Cheddar; Ham & Swiss; Mesquite Smoked Turkey with Provolone served on French Baguette
- Whole Fresh Fruit
- Bag of Chips
- Fudge Walnut Brownie19

SMOKED TURKEY BREAST ON FOCACCIA

- Caramelized Onions, Honey Mustard, Basil Mayonnaise, Pepper Jack Cheese
- Served with Potato Salad.....20

VEGETARIAN WRAP

- Spinach Tortilla, Swiss Cheese, Sliced Tomato, Grilled Squash,
- Portabella Mushroom, Lettuce and Carrots with an Ancho Chile Mayo
- With Cucumber Salad20

SOUTHWESTERN CHICKEN SALAD WRAP

- Chicken Salad, Chipotle Aioli, Shredded Jack Cheese, Diced Tomato, Romaine Lettuce
- Served with Roasted Corn and Black Bean Garnish20

ROAST BEEF ON ONION KAISER

- Leaf Lettuce, Tomato, Boursin Cheese, Horseradish Cream
- Served with Pasta Salad.....21

THE ITALIAN

- Leaf Lettuce, Dried Tomato Tapenade, Cured Ham, Salami, Capicola and Smoked Provolone with a Basil Pesto
- Served with Pasta Salad.....21

PLATED DINNER SELECTIONS

Select a soup or salad, entrée and dessert to complete your three-course dinner menu.

All dinner entrees are served with chef's choice of vegetables and accompanying starch.

All Dinners are served with our Regular & Decaffeinated Coffees and a selection of Fine Teas.

APPETIZER UPGRADE

- Rock Shrimp Cake with Asparagus Puree, Chorizo and Corn, Sweet Corn Emulsion.....8
- Lobster Risotto with Sweet Peas, Mint, Lemon Confit and Oil.....12
- Carpaccio of Beef with Marinated Sweet Peppers, Micro Arugula and Truffle Oil10

SOUPS

Choose either a soup or salad selection to accompany your three-course dinner.

- Wild Mushroom Bisque with Tarragon Oil and Pernod Crème
- Roasted Corn and Crayfish Chowder with Sun-Dried Tomato Crème Fraiche
- Roast Chicken Consommé with Cheese Ravioli
- Kabocha Squash with Cardamom Creme and Fig
- Golden Tomato Gazpacho with Tomato Avocado Relish and Crostini

SALADS

Choose either a soup or salad selection to accompany your three-course dinner.

- Fresh Baby Greens with Cherry Tomatoes, Dried Corn, Toasted Pumpkin Seeds Sparkling Orange Dressing
- Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons and Creamy Garlic Dressing
- Baby Spinach, Lolla Rossa, Fresh Greens, Fennel and Carrot Ribbons with Sherry-Black Truffle Vinaigrette
- Bibb Lettuce, Radicchio, Arugula, Oven Roasted Pears and Crumbled Blue Cheese with Pear Brandy Dressing
- Frisee and Baby Leaf Greens, Shaved Roma Tomatoes, Buffalo Mozzarella with Roasted Shallot and Balsamic Vinaigrette

DESSERTS

Please Select One

- Cheesecake with Brandied Cherries served with a White Chocolate Sauce
- White Chocolate Mousse Torte served with a Raspberry Coulis and Whipped Cream
- Gran Marnier Chocolate Gateau served with an Apricot Coulis and Raspberry Sauce
- Triple Chocolate Mousse Cake served with Fresh Berries and Raspberry Coulis
- Sponge Cake, Ricotta and Mascarpone Cheese, Strawberries and Red Currents
- Florida Key Lime

ENTRÉES

- **PORTABELLO SCHNITZEL**
Served with Brie, Grilled Asparagus, Soft Sour Cream, Chive Polenta, Roasted Red Pepper Cream39
- **ALMOND CRUSTED HALIBUT**
Served with Lobster Mashed Potatoes and Baby Vegetables in a Lobster Reduction52
- **FILLET OF SALMON**
Blood Orange Hollandaise, Arugula Risotto and Roast Jumbo Asparagus48
- **BALSAMIC-LACQUERED CHICKEN BREAST**
Purple Potato Puree and Roast Baby Vegetables with a Lemon Thyme Natural Jus44
- **HERB-SEARED CHICKEN BREAST**
Served with a White Truffle and Goat-Cheese Whipped Potatoes
Haricot Vert, Roasted Garlic Jus.....46
- **GRILLED 12 OZ. BUFFALO RIB-EYE**
Served with Horseradish Mashed Yukon Gold Potatoes and Baby Vegetables with a Bourbon Jus.....62
- **GRILLED 8 OZ. FILET MIGNON**
– Served with an 8oz Filet Mignon with Béarnaise and Shiraz Veau Jus Lie
– Boursin Mashed Potatoes
– Roast Jumbo Asparagus68
- **SURF AND TURF**
– Served with a Grilled 5 oz. Filet Mignon and a Roasted 6 oz. Warm Water Lobster
– Truffle Whipped Yukon Gold and Duet of Asparagus with Dried Tomato Jam
– Natural Beef Jus and a Lemon Sage Emulsion76
- **FILET MIGNON AND WILD BASS**
– Grilled 5 oz. Filet Mignon and a Roasted 5 oz. Fillet of Sea Bass with a Madeira Sauce
and a Roasted Pepper Coulis
– Celeriac Mashers
– Caramelized Baby Vegetables72
- **FILET MIGNON AND GIANT PRAWN**
– Grilled 6.7 oz. Filet Mignon and Giant Prawn with a Natural Beef Jus and Garlic Herb Cream
– Parsnip Puree
– Spinach Sautee.....76
- **LAMB AND CHICKEN**
– Pistachio Crusted Lamb Chops and Roasted Chicken Breast in a Roast Garlic Jus and Lemon Thyme Jus
– Stewed White Beans
– Glazed Carrots.....72
- **RANGE CHICKEN AND CHINOOK SALMON**
– Herb Marinated 6 oz. Chicken Breast and a Seared 5 oz. Salmon Fillet with
a Natural Thyme Jus and a Gremolata Pesto
– Herbed Wild Rice
– Wilted Swiss Chard65

Upgrade to four-courses for an additional 8 per person

BUFFET DINNERS

All Dinner Buffets are served with our Regular & Decaffeinated Coffees and a selection of Fine Teas.
Service allows for 2 hours.

THE ITALIAN

- Classic Caesar Salad Bowl with Caesar Dressing
- Orecchiette Pasta Salad with Ratatouille Vegetables
- Mozzarella and Fresh Tomatoes, Arugula and Drizzled with Balsamic Syrup
- Antipasto Platters with Cured Meats, Cheeses and Marinated Vegetables
- Chicken Parmesan
- Grouper with Tomato Garlic and Caper Jus
- Medallion of Beef Tenderloin with a Marsala Reduction and Roasted Portabella Mushrooms
- Papperdelle Bolognese
- Creamy Polenta with Gorgonzola Cheese
- Fresh Seasonal Vegetables
- Assorted Desserts to include: Tiramisu, Mini Cannoli, Biscotti, Cheesecake54

THE ISLAND GRILL

**Chef Attendant required at @ \$95 per attendant*

- Local Baby Greens with Assorted Dressings
- Marinated Asparagus in Extra-Virgin Olive Oil with Tarragon Aioli
- Roasted Fingerling Potato Salad with Scallions, Smoked Bacon and Gorgonzola Vinaigrette
- Haricots Verts Salad with Tomatoes, Shaved Red Onions, Cabernet Herb Vinaigrette
- Exotic Mushroom Bisque with Tarragon and Pernod
- Grilled Rib-Eye Steaks with Horseradish Demi-Glace
- Seared Chicken Breast with Whole-Grain Mustard Crème
- Salmon Fillets, Brown Sugar Glaze, Fresh Dill and Lavender
- Cheese Tortellini with Goat Cheese, Fresh Spinach and a Saffron Garlic Cream
- Whipped Potatoes
- Assorted Cakes and Pastries.....58

BEACH BARBEQUE

- Mixed Green Salad, Radicchio, Grape Tomatoes, Cucumber
Ranch Dressing, Creamy Balsamic Dressing and Orange Cumin Vinaigrette
- Shrimp and Scallop Ceviche
- Roasted Red Bliss Potato and Scallion Salad with Smoked Bacon

Please Select Three:

- Smoked Baby Back Ribs
- Basted BBQ Chicken
- Grilled Center-Cut Pork Chops with a Hard Cider BBQ Sauce
- Smoked Brisket with Smoked Sea Salt Butter
- Corn Cobbettes, Honey Lime Butter
- Baked Beans with Smoked Bacon
- Green Beans with Potato and Onion
- Warm Peach Cobbler, Mini Apple Pies and Assorted Pastries.....56

SEAFOOD TSUNAMI

- Mixed Green Salad, Sliced Cucumbers and Grape Tomatoes served with a Trio of Dressings
- California Rolls and Spicy Tuna Rolls with Soy Sauce, Wasabi and Pickled Ginger
- Vodka Beet Cured Salmon, Bagel Crostini, Lemon Dill Cream Cheese and Domestic Caviar
- Iced Peel-and-Eat Shrimp with Cocktail Sauce and Lemons
- Caribbean Conch Chowder
- Grilled Mahi Mahi with Mango Salsa
- Warm Water Lobster Tails with Citrus Nut Butter
- Breast of Chicken Stuffed with Prosciutto, Aged Provolone, Spinach and Arugula Pesto
- Carved Prime Rib with a Rosemary Jus, and Creamed Horseradish
- English Pea and Black Truffle Risotto
- Steamed Baby Broccoli with Buttered Spaghetti Squash and Candied Almonds
- Pastry Chef's Selection of Desserts to Include:72

MENU ENHANCEMENTS

All Prices are for 100 Pieces

Butler Fee, \$35 per 50 People

COLD ITEMS

• Spinach and Mushroom Crostini, Goat Cheese Mousse.....	\$250
• Deviled Eggs, Tobiko Caviar	\$220
• Roasted Asparagus Wrapped in Prosciutto.....	\$250
• Truffle Mousse Pate on Petite French Bread Rounds.....	\$340
• Seared Beef Tenderloin, Boursin Mousse on Toast Point.....	\$390
• Lobster Medallion, Herb Creme Fraiche, American Caviar	\$425
• Caramelized Onion Tartlet, Whipped Chive Goat Cheese	\$240
• Tomato Gazpacho Shooter.....	\$220
• Tomato and Mozzarella Skewer with Basil, Balsamic Reduction.....	\$320
• Serrano Ham Wrapped Asparagus with Brie on Banana Bread	\$260
• Asparamaki – Tenderloin of Beef Wrapped Around Asparagus.....	\$370
• Sausage and Cheese Brochette.....	\$240
• Iced Jumbo Gulf Shrimp, Spicy Cocktail	\$400
• Smoked Salmon Mousse on Toasted Brioche with American Caviar	\$240
• Black Mission Fig Tartlets with Cardamom Cream	\$220

HOT ITEMS

• Tandoor Chicken Skewer, Mango Chutney.....	\$260
• Italian Sausage Stuffed Mushrooms	\$250
• Pork Pot Stickers, Soy Dipping Sauce.....	\$270
• Spicy Thai Beef Satay, Sweet Chili and Garlic Sauce.....	\$285
• Southwestern Chicken and Black Bean Egg Roll.....	\$260
• Spinach and Artichoke “dip” in Filo, Parmesan Cheese Crust.....	\$220
• Mini Crab Cakes, “Old Bay” Remoulade.....	\$310
• Bacon Wrapped Scallops, Maple Glaze	\$250
• Crab Rangoon, Mirin Sweet and Sour	\$250
• Smoked Chicken and Corn in Tortilla Shell, Tomatillo Salsa	\$270
• Skewered Chicken Tepanyaki, Sriracha Soy Glaze	\$270
• Petite Beef Wellington	\$325
• Spanikopita- Spinach and Feta in Phyllo Triangles.....	\$250
• Vegetable Spring Rolls with Plum and Siracha Dip.....	\$220
• Lollipop Lamb Chops, Ancho Honey Mustard.....	\$450
• Baked Brie with Pear and Almonds in Phyllo	\$220
• Dragon Shrimp	\$300
• Succulent Lobster Pot Pie	\$350

STATIONARY DISPLAYS

- Japanese Sushi Display (100 Pieces).....\$395
- Seafood Display with Shrimp, Crab Claws, Clams and New Zealand Mussels\$28 Per Person

DOMESTIC AND IMPORTED CHEESES

- Includes Brie, Blue Cheese, Goat Cheese, Boursin, Stout Cheddar and Other Specialty Cheeses, Whole Grapes, Berries and Nuts served with Water Crackers and Sliced Baguette
- Small Display.....\$170
Serves 25 guests
- Medium Display\$300
Serves 50 guests
- Large Display\$450
Serves 100 guests

SLICED FRESH FRUIT WITH SEASONAL BERRIES

- Small Display.....\$125
Serves 25 guests
- Medium Display\$225
Serves 50 guests
- Large Display\$400
Serves 100 guests

TABLE CRUDITE

Serves 60 guests

- Assorted Fresh Vegetables
- *Please Select Two of the Following Dips:* Blue Cheese and Walnut; Garlic Herb Aioli; Herb Buttermilk; Smoke Tomato and Spinach.....\$200

ANTIPASTO

Serves 50 guests

- Assorted Cured Meats and Cheese with Grilled and Roasted Vegetables.....\$325

CARVING STATIONS

- Roast Steamship Round of Beef with Horseradish Sauce (serves 175)\$625
- Roast Tenderloin of Beef with Cabernet Jus (serves 25)\$350
- Whole Roast Tom Turkey with Orange Cranberry Relish (serves 50)\$250
- Pit Smoked Honey Glazed Ham with Huckleberry Mustard (serves 60).....\$250

SPECIALTY FOOD STATIONS

Artisan Pasta Station

- Orecchiette Pasta with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce
- Ricotta Cheese Ravioli with Sauteed Peppers and Onions in Citrus Pesto
- Cavatappi with Grilled Chicken, Pancetta, Peas in Parmesan Cream
- Garlic Bread Sticks and Parmesan Cheese15

Pasta

- Penne Rigate, Four Cheese Tortellini, Farfalle
- House-Made Marinara Sauce, Sage Alfredo Sauce, Lemon Pesto and Shaved Romano12

Fajita

- Marinated Beef and Grilled Chicken, Grated Cheddar Cheese, Fresh Guacamole, Shredded Lettuce, Pico de Gallo, Sour Cream, Sautéed Onions and Bell Peppers, Warm Flour Tortillas17

Caesar Salad

- Hearts of Romaine, Shaved Parmesan Cheese, Herb Croutons
- Grilled Chicken or Gulf Shrimp, Anchovies, Lemon Garlic Dressing
- Assorted House Baked Artisan Breads13

Mashed Potato Martini Bar

**Includes Chef Attendant*

- Whipped Yukon Gold Potatoes Served with an Array of Toppings to Include: Crispy Smoked Bacon, Scallions, Sour Cream, Cheddar Cheese and Tomatoes13

Paella Valenciana

- Shrimp, Mussels, Clams, Lobster, Chorizo and Chicken in Saffron Rice22

Risotto

**Includes Chef Attendant*

- Risotto Cooked to Order by Our Chefs
- Assorted Ingredients to Include: Asparagus Tips, Exotic Mushrooms, Lobster, Black Truffle, Parmesan Cheese22

SPECIALTY DESSERT STATIONS

Chocolate Fountain

- Flowing Dark Chocolate
- Served with Fresh Strawberries and Pineapple
- Traditional and Lemon Poppy Seed Pound Cake
- Indoors Only9

Vive La France

- Chocolate Mousse Gataeu, Peach and Lavender Torte, Tart Tatin,
- Chocolate Raspberry Sacher Torte16

Italian

- Amaretto Almond Cheesecake, Classic Tiramisu, Mini Cannoli, Fresh Fruit Panna Cotta and Biscotti16

Bananas Foster

- Bananas Sautéed in Butter, Dark Rum and Brown Sugar over Vanilla Bean Ice Cream
- *Chef Attendant required at @ \$95 per attendant, per 50 guests16

Mini Pastries 8

Petits Fours8

All food and beverage prices and meeting room rentals are subject to applicable sales tax and service charge (currently 7% and 22% respectively as of January 2012).

BANQUET BEVERAGE PRICING

Hosted by the Hour

Selections, Per Person	One Hour	Two Hours	Three Hours
• House Brands	\$16	\$24	\$29
• Premium Brands	\$18	\$26	\$33
• Deluxe Brands	\$20	\$28	\$35
• Beer, Wine, Soft Drinks	\$14	\$21	\$26

BANQUET WINE LIST

Champagne & Sparkling Wines

• Dom Perignon	\$290
• Piper Heidsieck, Extra Dry.....	\$85
• Freixenet Carta Nevada.....	\$35
• Zonin Prosecco	\$32

White Wines

• Kendall Jackson Reserve Chardonnay.....	\$40
• Santa Margherita Pinot Grigio.....	\$60
• Maso Canali Pinot Grigio.....	\$33
• Kendall Jackson Vintners Reserve Sauvignon Blanc.....	\$30
• Sonoma Cutrer Russian River Chardonnay.....	\$50
• Schloss Volrads Reisling	\$50

Red Wines

• Beaulieu Vineyards Pinot Noir.....	\$30
• Beaulieu Vineyards Merlot	\$45
• Echelon Central Coast Pinot Noir	\$32
• Monrosso Chianti.....	\$45
• Los Cardos Malbec.....	\$30
• Acacia Carneros Pinot Noir.....	\$49
• Bogle Merlot	\$30
• Edna Valley Merlot	\$32
• Avalon Cabernet	\$38
• Louis Martini Cabernet.....	\$35
• Beaujoulais Villiage Louis Jadot	\$34
• Green Point Shiraz	\$50

All food and beverage prices and meeting room rentals are subject to applicable sales tax and service charge (currently 7% and 22% respectively as of January 2012).

HOSTED AND CASH BARS

Selections, Per Person	Hosted Bar	Cash Bar*
• House Brands	\$6.50	\$7.50
• Premium Brands	\$7.50	\$8.50
• Deluxe Brands	\$8.50	\$10.00
• House Wines	\$6.50	\$7.50
• Premium Wines	\$7.50	\$8.50
• Imported Beer	\$6.00	\$7.00
• Domestic Beer	\$5.50	\$6.25
• Bottled Water	\$3.50	\$4.00
• Soft Drinks	\$3.50	\$4.00
• Cordials	\$7.50	\$8.50
• Frozen Drinks	\$8.00	\$9.00

*Cash Bar prices include tax and gratuity.

Select	Premium	Deluxe
Vodka	Smirnoff	Kettle One
Gin	Bombay	Bombay Sapphire
Rum	Bacardi	10 Cane
Bourbon	Jim Beam	Jack Daniels
Blends	Seagrams 7	Crown Royal
Scotch	Dewars	Johnny Walker Black
Tequila	Jose Cuervo Gold	Patron

Punches per Gallon

• Non-Alcoholic Fruit Punch	\$40
• Rum Swizzle Punch	\$50
• Red or White Sangria	\$75

Keg of Beer - Domestic

• 15 Gallons (160 12 oz. glasses)	\$350
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TradeWinds Speakeasy Bar

Hospitalities will never be the same! Take over our waterside RedBeard’s Sharktooth Tavern at TradeWinds Island Grand for your private before- or after-dinner event. Enhance your event with cigars, ports and cordials! Minimum revenue figure applies, please consult your catering, convention services manager for quote.

Cash Wine Sales

The Wine Steward is available to offer wine to your guests during dinner. He will provide a wine list with prices and will take special care to assist your guests in their personal choice of wine. \$60.00 for the evening; one steward per 100 guests.

Service Charge

A \$75.00 service charge per bar will apply on all types of bars, if total sales per bar, excluding tax and gratuity, are under \$400.00. Applicable sales tax, Florida surcharge tax on alcoholic beverages and gratuity will be added to beverage prices.

General Information

Banquet Menus

The Catering/Convention Services Department will coordinate all of the details of your event. So that our entire resort staff may prepare to accommodate your needs, the details of your function are requested 30 days prior to the date of your arrival. To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the function area. We are at your service to accommodate your special requests to ensure the success of your event. Food may not be taken from the function area, and buffet lines will remain open no longer than two hours.

Beverage Policies

TradeWinds is the only licensee authorized to sell and serve liquor, beer or wine on the hotel premises. Therefore, we cannot allow any of the above to be brought into any of our function areas by outside services. Items brought into "hospitality suites" will be subject to the following corkage fee: \$1.00 per can/bottle of beer; \$12.00 per .750 ml bottle of wine; \$20.00 per liter of liquor. The sale or service of alcohol prior to 11:00 a.m. on Sunday is prohibited by law. State law prohibits the serving of alcoholic beverages, including beer and wine, to any person under the age of 21 years. As a responsible vendor of alcoholic beverages, TradeWinds requires proper proof of age from anyone appearing to be under 35 years of age.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At TradeWinds Resorts, we will work with you to achieve the overall experience you desire. The attendance you anticipate, as well as the setup you require, are the primary factors in your Function Room assignment. Revisions in these requirements may necessitate changes to a more suitable room. Likewise, our schedule of room rental fees is based upon your group's program. Revisions in factors such as group counts, times, dates, meal functions or setup may necessitate revision of rental fees. Setup changes, which differ from the specified setup on the event orders, may require unscheduled setup staff. Revisions may incur additional charges at \$15.00 per labor-hour.

Outside Functions

To provide the best possible function, a decision on moving an outdoor function inside will be made by Convention Services four hours prior to the starting time. A forecast of 40% or greater chance of rain will determine location.

Special Services

Our staff will be happy to recommend florists, photographers, entertainment and decorations to enhance your event.

Audiovisual

We will be happy to arrange for all your audiovisual requirements for your function. We recommend our in-house audiovisual company, which can provide your equipment needs on a rental basis with charges applied to your hotel master account. A service charge of 25% of the audiovisual bill, based on our in-house audio visual company's prevailing rates, is due to the TradeWinds Resort if companies other than our in-house company are utilized on our premises. There is a patch fee for plugging audiovisual equipment into the resort's sound system.

Buffets and Action Stations

Our buffet prices are created for groups of fifty or more people. Should you select a menu with a minimum number stated and your group's guarantee falls below this number, the price per guest will be increased by 20%. For receptions only, all carving and action stations require a chef or attendant at \$95.00 for a two-hour period.

Guarantees

To best serve your guests, a final confirmation of attendance or "guarantee" is required by 9:00 a.m., three business days prior to your event. This count may not be reduced within this time period. However, we will be prepared to serve 5% more than the final guarantee. If no guarantee is received, the resort will charge for the expected number of guests indicated on the program event order. A \$30.00 service charge will be assessed on each meal function if attendance is less than 25.

Exhibits, Booths and Posters

We are pleased to reserve space for booths and tabletops for your exhibits. The organization guarantees payment for the rental of exhibit space, which will include the daily upkeep of the area (vacuum, trash removal) at a fee of \$50.00 per booth or \$25.00 per tabletop, per day. Should any equipment/tables, power requirements, etc., be required from the hotel, an additional fee will be incurred. There will also be an additional charge for receiving shipments from the vendors.

Signage and Displays

To preserve the ambiance of the resort and comply with local fire codes, all signage, displays or decorations and their setup shall be subject to prior approval of the resort, and assessed a hanging charge of \$25.00.

Security

TradeWinds does not assume responsibility for the damage or loss of any merchandise brought into the resort. Therefore, you may want to consider arranging for security personnel through Convention Services.

Payment Policy

Unless credit has been established with TradeWinds Resorts, 100% payment must be received in advance of your function, based on number of rooms and the guaranteed number of guests. To establish credit, an application must be received four weeks prior to your arrival date, and only groups with projected revenues in excess of \$500.00 may be direct billed. For groups requiring sleeping rooms, please refer to your contract regarding deposits and payment. Wedding events are not subject to direct billing.

Cancellation

Should you find it necessary to cancel your confirmed function, liquidated damages as outlined on your contract will be assessed. Recreation, i.e., golf, tennis, beach olympics must be cancelled at least 72 hours prior to avoid charges.

Damages

It is the responsibility of the patron to assume liability for any damages to the resort caused by the patron, their guests or their agents (i.e. bands, display companies, etc.).

Package Receiving Requirements

Any packages sent to the resort will be the responsibility of the meeting planner or the designated representative. Due to local fire regulations and limited available storage space, the following maximums have been placed on package acceptance:

- Receiving and storage charges will apply for shipments exceeding six (6) packages at a nominal rate of \$5.00 per package.
- Packages cannot be accepted at TradeWinds Island Grand more than seven (7) business days prior to the groups' arrival – due to limited storage capabilities within our facility.
- In the event a parcel is received outside the seven day specified period, the resort reserves the right to return the package to the sender or to impose a \$10.00 per parcel charge - subject to storage space availability.
- The maximum weight for any package to be stored by the resort is 100 pounds. Before shipping parcels over 100 pounds, please contact Convention Services in writing at least ten (10) days prior for name and phone number of a drayage company.
- A ten (10) day advance notice is required for all pallet shipments. Such shipments cannot be accepted more than two (2) days in advance of the function.
- If it is necessary for the group to ship materials to the resort, each item must be properly packaged and marked as indicated below:

Hold for the (Client Name) and/or (Convention Service Manager)

Name of group and event

First date of event

Number of boxes (i.e., 1 of 2, 2 of 2, etc.)

TradeWinds Island Grand, 5600 Gulf Blvd.

Sandpiper Hotel & Suites, 6000 Gulf Blvd.

St. Pete Beach, FL 33706

The resort reserves the right to refuse to accept packages that appear damaged; and in any event, assumes no liability for the condition of the contents of such packages. There will be a 25% handling fee for the return shipment of your packages. Please discuss how you would like this charged to your organization with your Convention Services Manager. We look forward to your group's arrival and program success!

TradeWinds Island Resorts • 5600 Gulf Boulevard, St. Pete Beach, Florida 33706
Sales Office 727-363-2215 • Fax 727-363-2221 • www.TradeWinds Meetings.com