



Hilton Garden Inn™

Cocoa Beach Oceanfront



2026 CATERING MENU

**We're here to see your vision come to life
with catering that's out of this world.**

The Hilton Garden Inn Cocoa Beach Oceanfront is here to provide you and your guests with a dining experience to remember.

Our event specialists are here to make sure each detail is customized and tailored for a memorable and stress-free event, from securing guest rooms to planning a delicious menu. Our resort invites you to flirt with life as you experience exceptional catering service that ensures your rehearsal, wedding, reception, or banquet celebration is unforgettable.

All pricing is subject to 22% service charge and 7% sales tax.
2080 North Atlantic Avenue | Cocoa Beach, Florida 32931 | 321-783-9222 Ext. 3

BREAKFAST BUFFETS

Breakfast Buffets include Orange Juice, Coffee, Hot Tea, and Water
Minimum of 25 Guests Required to Book a Buffet
All buffet pricing is based on 1.5 hours of service time

AM STARTER

Assorted Danishes, Pastries & Muffins, Sliced Fresh Seasonal Fruit Display
\$17 *per person*

BEACHSIDE BREAKFAST

English Muffins, Cream Cheese, Assorted Preserves & Butter, Greek Yogurt Topped with Honey, Toasted Coconut, Granola, & Fresh Berries, Sliced Fresh Seasonal Fruit Display
\$19 *per person*

COCOA BEACH SUNRISE

Choice of Ham & Cheddar Croissant Breakfast Sandwich or Sausage Breakfast Burrito, Assorted Muffins & Pastries, Sliced Fresh Seasonal Fruit Display
\$21 *per person*
+\$5 to include both Sandwich & Burrito

HILTON GARDEN INN EXECUTIVE

Cinnamon Buns, Assorted Muffins, Oatmeal with Craisins, Toasted Almonds & Brown Sugar, Greek Yogurt, Granola, Fresh Berries, Sliced Fresh Seasonal Fruit Display
\$23 *per person*

MORNING CALL

Sliced Fresh Seasonal Fruit Display, Scrambled Eggs, Breakfast Potatoes, Hot Biscuits with Country Gravy, and your Choice of Bacon or Pork Sausage
\$24 *per person*
+\$4 *per person* to include both bacon and sausage

HEALTHY START

English Muffins, Assorted Preserves & Butter, Sliced Fresh Seasonal Fruit Display, Oatmeal with Craisins, Toasted Almonds & Brown Sugar, Greek Yogurt & Berry Parfaits topped with Toasted Coconut & Honey, Mini Vegetable Frittatas & Turkey Sausage
\$29 *per person*

COCOA BEACH BUFFET

Assorted Muffins, Danishes, Breads, Assorted Preserves & Butter, Assorted Individual Yogurt, Assorted Dry Cereal, Scrambled Eggs, Grand Marnier French Toast, Pork Sausage, Bacon, Breakfast Potatoes
\$34 *per person*

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PLATED BREAKFASTS

Breakfast Plated Meals Include Orange Juice, Coffee, Hot Tea, and Water
Maximum of 3 Plated Meal Options. Pre-Counts Due One Week Prior to Catering Manager Host to Provide Meal Card Indicators for all Guests

COCONUT-RUM FRENCH TOAST

Two slices of House-Made French Toast soaked in a rich Coconut Rum Custard and Choice of Sausage or Bacon
\$18 per person

HGI BEACHSIDE BURRITO

Scrambled Eggs, Crispy Hashbrowns, Chopped Sausage, Peppers, Onions, and Cheddar Cheese Inside a Flour Tortilla with a Drizzle of Hollandaise. Served with Home Fries
\$15 per person

BACON, EGG, AND CHEESE SLIDERS

Scrambled Eggs and Bacon, Smothered in Cheddar Cheese, Drizzled with Maple Syrup. Served with Home Fries
\$15 per person

BEEF TIPS & EGGS

Grilled Beef Tips, Two Eggs Over-Easy, Home Fries, Toast
\$18 per person

THE WHITE WAVE FRITTATA

Egg White Frittata, Arugula, Asparagus Tips, Feta, Sundried Tomatoes, Balsamic Glaze, and Microgreens
\$14 per person

SEASIDE SCRAMBLE

Scrambled Eggs with Smoked Gouda, Pancakes with Seasonal Berries, Golden Breakfast Potatoes
Choice of Sausage Links or Bacon
\$24 per person

A LA CARTE ADDITIONS

Assorted Pastries, Muffins, or Breads | \$35 per dozen

Assorted Bagel and Cream Cheese | \$34 per dozen

Ham, Egg, and Cheese Croissant Sandwich | \$9 each

Breakfast Burrito | \$12 each

Assorted Granola and Kind Bars | \$5 each

Individual Assorted Yogurt | \$4 each

Whole Fresh Fruit (Apples, Oranges, Bananas, Seasonal Variety) | \$4 each

Individual Greek Yogurt Parfait – Topped with Honey, Toasted Coconut, and Granola | \$7 each

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REFRESHMENT BREAKS

Based on 30 Minutes of Service

LET'S MAKE SOME TRAIL MIX BREAK

Assorted Nuts, Dried Cranberries, Dried Apricots, Raisins, M&Ms, Mini Pretzels, Granola, Assorted Soft Drinks and

Bottled Water

\$17 per person

COOKIES & BROWNIES

Macadamia-White Chocolate Cookies, Chocolate Chip Cookies, Sugar Cookies, Fudge Brownies

Choice of One: Whole, 2%, Soy, or Oat Milk

Assorted Soft Drinks, and Bottled Water

\$15 per person

HEALTHY BREAK

Green Machine Naked Smoothies, Kind Bars, Granola Bars, Berry Parfaits, Bottled Water, and Cool Blue Gatorade

\$19 per person

PICNIC BREAK

Tortilla Chips with Warm Queso, Jalapeños, Salsa, Choice of: Mini Hot Dogs or Beef Sliders, Ketchup, Mustard,

Spicy Mustard, Assorted Soft Drinks, and Bottled Water

\$20 per person

SUNDAE BAR BREAK

Choose Two Ice Cream Flavors: Chocolate, Cookies & Cream, Vanilla, Butter Pecan, Strawberry

Sauces: Chocolate, Caramel, Strawberry

Toppings: Chopped Nuts, Whipped Cream, Chocolate Chips, Crumbled Cookies, Sprinkles

Assorted Soft Drinks and Bottled Water

\$16 per person

COOL DOWN NOVELTIES BREAK

Assorted Ice Cream Novelty Bars, Frozen Candy Bars, Assorted Soft Drinks, Bottled Water

\$15 per person

DIPS FOR ALL

Vegetable Crudité with Ranch Dip, Fruit Skewers with Honey and Toasted Coconut, Red Pepper Hummus with Naan Bread Dippers, Chocolate Chip Cookies, Brownies, Assorted Soft Drinks, Bottled Water

\$19 per person

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A LA CARTE BREAK ADDITIONS

Fudge Brownies | \$34 per dozen
Assorted Cookies | \$32 per dozen
Assorted Granola and Kind Bars | \$5 each
Whole Fresh Fruit (apples, oranges, bananas, seasonal variety) | \$4 each
Individual Bags of Chips and Pretzels | \$4 each
Mixed Nuts | \$25 per pound
Bar Snack Mix | \$16 per pound
Tortilla Chips & Salsa | \$18 per pound

HOT BEVERAGES

Freshly Brewed Coffee | \$54 per gallon
Freshly Brewed Decaffeinated Coffee | \$54 per gallon
Assorted Herbal Hot Tea | \$49 per gallon
Seasonal Coffee Bar | \$72 per gallon

COLD BEVERAGES

Iced Tea | \$49 per gallon
Freshly Squeezed Orange or Grapefruit Juice | \$34 per gallon
Apple or Cranberry Juice | \$34 per gallon
Fruit Punch or Lemonade | \$34 per gallon
Assorted Bottled Juices | \$6 each
Assorted Coca Cola Soft Drinks | \$4 each
Bottled Water | \$4 each

ALL DAY BEVERAGE SERVICE (8 HOURS)

Includes: Soft Drinks, Bottled Water, Coffee and Tea
\$32 per person

HALF DAY BEVERAGE SERVICE (4 HOURS)

Includes: Soft Drinks, Bottled Water, Coffee and Tea
\$16 per person

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MEETING PACKAGES

Minimum of 25 Guests to book a Meeting Package

MORNING MEETING PACKAGE

\$58 per person

CONTINENTAL BREAKFAST

Assorted Danishes, Pastries & Muffins, Sliced Fresh Seasonal Fruit Display, Orange Juice, Coffee & Tea

FOUR HOUR BEVERAGE SERVICE

Includes: Soft Drinks, Bottled Water, Coffee and Tea

MORNING BREAK

Chef's Assorted Breakfast Bars

AUDIO VISUAL

Podium with Wireless Microphone, Screen and LCD Projector

MEETING SPACE

General Session Meeting Room set to your request. Choice of: U-Shape, Classroom or Boardroom Style

TOTAL MEETING PACKAGE

\$108 per person

CONTINENTAL BREAKFAST

Assorted Danishes, Pastries & Muffins, Sliced Fresh Seasonal Fruit Display, Orange Juice, Coffee & Tea

ALL DAY BEVERAGE SERVICE

Includes: Soft Drinks, Bottled Water, Coffee and Tea

MORNING BREAK

Chef's Assorted Breakfast Bars

LUNCH BUFFET

Choose from: The Island Deli or Soup and Salad Bar

AFTERNOON BREAK

Assorted Cookies and Brownies

AUDIO VISUAL

Podium with Wireless Microphone, Screen and LCD Projector

MEETING SPACE

General Session Meeting Room set to your request. Choice of: U-Shape, Classroom or Boardroom Style

AFTERNOON MEETING PACKAGE

\$70 per person

LUNCH BUFFET

Choose from: The Island Deli or Soup and Salad Bar

FOUR HOUR BEVERAGE SERVICE

Includes: Soft Drinks, Bottled Water, Coffee and Tea

AFTERNOON BREAK

Assorted Cookies and Brownies

AUDIO VISUAL

Podium with Wireless Microphone, Screen and LCD Projector

MEETING SPACE

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LUNCH BUFFETS

Lunch Buffets include Warm Rolls, Honey Butter, Coffee, Hot & Iced Tea, and Water
Minimum of 25 Guests Required to Book a Buffet
All buffet pricing is based on 1.5 hours of service time

SOUP & SALAD BAR

Minestrone Soup | Pasta Salad | Garlic Breadsticks | Fresh Tossed Traditional Caesar Salad with House-Made Croutons and Parmesan Cheese | Lemon Herb Garlic Chicken Breast | Assorted Cookies
\$28 per person

ISLAND DELI

Fingerling Potato Salad | Organic Mixed Green Salad with Poppyseed Dressing | Chilled Tropical Fruit Salad

Pick Three Sandwiches:

Seasonal Vegetable Sandwich: Red Pepper Hummus, Grilled Vegetables, Heirloom Tomatoes, Rye Bread

Turkey Wrap: Lettuce, Avocado, Tomato, Dijonnaise Dressing

Grilled Mahi Mahi Caesar Wrap: Romaine, Caesar Dressing, Parmesan Cheese

Grilled Chicken Sandwich: Lettuce, Heirloom Tomatoes, Cranberry Mustard Mayo, Wheat Bread

Roast Beef Sandwich: Swiss Cheese, Horseradish Cream, Lettuce, Tomato, Brioche Bun

Muffaletta Sandwich: Ham, Salami, Arugula, Swiss Cheese, Muffaletta Spread on Ciabatta

Blondie Brownies

\$29 per person

COCOA BEACH BBQ

Tropical Slaw | Fingerling Potato Salad | Organic Mix Salad with Poppyseed Dressing | Cajun-Spiced Mahi with Pineapple-Papaya Relish | Roasted Chicken Thighs and Breasts | Pineapple BBQ Pulled Pork | Roasted Beef Brisket | Assorted Buns and Bread | Assorted Condiments | Corn-on-the Cob with Paprika-Lime Butter | House-Made Baked Beans | Jalapeño Corn Bread | Tropical Cheesecake
\$40 per person

TASTE OF THE FLORIBBEAN CUISINE

Organic Spring Mix Salad with an Orange-Balsamic Dressing | Caribbean Jerk Chicken with Mango-Pineapple Relish | Pan-Seared Grouper with Lemon Beurre Blanc | Rice Pilaf | Roasted Squash & Peppers | Sweet Fried Plantains | Key Lime Pie
\$45 per person

BUILD YOUR OWN LUNCH BUFFET

Buffets include Coffee, Hot and Iced Tea, Rolls and Honey Butter, House Salad with Choice of Ranch or Balsamic Dressing or Caesar Salad

\$39 per person

Choice of Two Entrée Options:

Caribbean Mango-Cilantro Pork

Chicken Salsa Verde

Chicken Marsala

Wahoo with Pineapple Papaya Relish

Swordfish with Blood Orange Beurre Blanc

Chicken Pot Pie

Choice of Two (One Starch and Vegetable):

Garlic Roasted Skin-on Mashed Potatoes

Herb-Spiced Roasted Potatoes

Cilantro-Lime Rice

Grilled Seasonal Vegetable Medley

Italian Grilled Vegetables

Garlic Parmesan Green Beans

Choice of One Dessert:

Assorted Cookies and Brownies

Tropical Cheesecake

Chocolate Cake

Key Lime Pie

PLATED LUNCHES

Lunch Entrées include Warm Rolls, Honey Butter, Choice of House Salad or Caesar Salad, Coffee, Hot & Iced Tea, and Water

Maximum of 3 Plated Meal Options. Pre-Counts Due to Catering Manager One Week Prior Host To Provide Meal card indicators for All Guests

HERB ROASTED CHICKEN BREAST

Baby Vegetables | Roasted Garlic Potato Puree | Chicken with Sherry Jus
\$26 per person

FLORIBBEAN KEY LIME CHICKEN

Key Lime-Ginger Grilled Chicken | Cilantro-Lime Rice | Seasonal Vegetable | Key Lime Ginger Sauce
\$28 per person

BLACKENED CEDAR PLANK SALMON

Blackened Cedar Plank Salmon | Garlic Roasted Mash Potato | Seasonal Vegetables | Orange Honey Glaze | Garnished with Grilled Lemon
\$32 per person

SLOW ROASTED SHORTRIBS

Served with Skin-on Garlic Mashed Potatoes and Seasonal Vegetables
\$34 per person

DESSERT - Choice of One:

Florida Key Lime Pie
Pineapple Crème Brûlée
New York Cheesecake with Mango Relish
Chocolate Swiss Roll with Creamy Chocolate Ganache

STEAK FRITES

House Spice Rubbed New York Strip Steak | Chimichurri | Pico de Gallo | Truffle-Herb Parmesan Fries
\$30 per person

WAHOO WITH MANGO-PINEAPPLE SALSA

Seared Wahoo | Coconut Rice | Seasonal Vegetables | Pineapple-Red Pepper Relish | Mango Gastrique
\$39 per person

COCONUT CURRY BOWL

House Made Curry Stew | Sweet Potatoes | Cauliflower | Chickpeas | Pepper & Onions | Rice Noodles
\$29 per person

STUFFED PINEAPPLE BOWL

Served with Coconut Rice and Vegetable Medley
\$28 per person

BOXED LUNCHES

All Sandwiches come with Whole Fresh Fruit, Bag of Chips, Chocolate Chip Cookie, and Coca-Cola Product or Bottled Water

Minimum 10 orders and no more than 3 different selections. Pre-Counts Due to Catering Manager One Week Prior with Guests Name and Selection

SANDWICHES (SELECT THREE):

Sliced Roast Beef with Arugula, Tomato, Boursin Cheese Spread on White Bread

Oven Roasted Turkey Breast with White Cheddar Cheese, Lettuce, Tomato, Chipotle Mayo on White Bread

Grilled Flour Tortilla Wrap with Red Pepper Hummus, Squash, Zucchini, Onion, Broccolini, Tomatoes, Spring Mix Lettuce, Balsamic Vinaigrette

Grilled Chicken Caesar Wrap with Shaved Parmesan tossed in a Creamy Tuscan Caesar Dressing and wrapped in a Flour Tortilla

\$24 per person

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DINNER BUFFETS

All Buffets include Warm Rolls, Honey Butter, Coffee, Hot & Iced Tea, and Water
Minimum of 25 Guests Required To Book a Buffet
All Buffet Pricing Is Based On 1.5 Hours of Service Time

THE AMALFI COAST

Minestrone Soup | Mediterranean Pasta Salad | Garlic Baguettes | Fresh Tossed Traditional Caesar Salad with House-Made Croutons and Shaved Parmesan Cheese | Roasted Squash Medley | Penne Pomodoro | Sorrento Chicken | Baked Cod with Lemon Pasta | Limoncello Mascarpone Cake

\$36 per person

SOUTHWESTERN BUFFET

CHOOSE ONE:

Garden Salad, Tomato, Cucumber, Peppers, Chipotle Ranch and Ground Beef Enchiladas

OR

Deconstructed Taco Salad, Fried Taco Bowl, Spiced Ground Beef, Romaine Lettuce, Black Olives, Pickled Jalapeño, Shredded Cheddar, Chipotle Sour Cream, Guacamole

CHOOSE ONE:

Chicken Fajitas with Peppers and Onions, Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream, Salsa, & Guacamole

OR

Grilled Local Mahi Mahi with Fresh Lime-Tomatillo Salsa, Spanish Rice and Fire-Roasted Black Bean & Grilled Corn with Lime-Paprika Butter

Tres Leches Cheesecake

\$45 per person

Add 3rd Protein Option \$6 per person

COCOA BEACH COASTAL EXPERIENCE

Organic Mix Salad with an Orange-Balsamic Dressing | Floribbean-Spiced Snapper and Pineapple Relish | Cilantro-Lime Marinated Chicken with Pineapple Pico de Gallo | Roasted Squash & Root Vegetable Medley | Rice Pilaf | Key Lime Pie

\$40 per person

FLAVORS OF THE FLORIBBEAN CUISINE

Caribbean Salad, Spring Mix, Pineapple, Orange Segments, Cranberries, Cilantro, Watermelon Radishes, Blood Orange Vinaigrette | Caribbean-Jerk Chicken with Mango-Mojito Relish, Roasted Poblano Jus | Three-Citrus Glazed Grouper, Crispy Heart of Palm with Blood Orange Burre Blanc | Black Beans and Rice | Roasted Squash & Peppers | Sweet Fried Plantains | Coconut Rum Cake

\$45 per person

BUILD YOUR OWN DINNER BUFFET

Buffet includes Coffee, Hot and Iced Tea, Rolls and Honey Butter, House Salad with Choice of Ranch or Balsamic Dressing or Caesar Salad

\$39 per person

Choice of Two Entrée Options:

Caribbean Mango Cilantro Pork
Chicken Salsa Verde
Chicken Marsala
Wahoo with Pineapple Papaya Relish
Swordfish with Blood Orange Burre Blanc

Choice of Two (One Starch and Vegetable):

Garlic Roasted Skin-on Mashed Potatoes
Herb Spice-Roasted Potatoes
Cilantro Lime Rice
Grilled Seasonal Vegetable Medley
Italian Grilled Vegetables
Garlic Parmesan Green Beans

Choice of One Dessert:

Assorted Cookies and Brownies
Tropical Cheesecake
Chocolate Cake
Key Lime Pie

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PLATED DINNERS

Dinner Entrees includes Warm Rolls, Honey Butter, Choice of House Salad or Caesar Salad, Coffee, Hot & Iced Tea, and Water

Maximum of 3 Plated Meal Options. Pre-Count Due to Catering Manager one week prior Host to Provide meal card indicators for All Guests

ROASTED AIRLINE CHICKEN BREAST

Creamy Polenta | Asparagus | Bacon Lardons | Pickled Pear | Onions | Shallot-Mustard Sauce
\$27 per person

CHICKEN SALSA VERDE

Grilled Cilantro-Lime Marinated Chicken Breast | Cilantro-Lime Rice | Seasonal Vegetable | Tomatillo Pico de Gallo | House-Made Salsa Verde Sauce
\$29 per person

PAN SEARED BLACKENED SALMON

Tomato, Spinach & Lemon Orzo | Roasted Squash Medley | Roasted Red Pepper Puree
\$32 per person

BONE-IN PORK CHOP

Roasted Garlic Mashed Potatoes | Grilled Asparagus | Sweet 'n' Spicy BBQ Bacon Glaze
\$36 per person

DESSERT – CHOICE OF ONE

Florida Key Lime Pie with Mango Lime Chutney
Pineapple Crème Brûlée with Pineapple Chutney
New York Cheesecake with Mango Relish
Chocolate Swiss Roll with Creamy Chocolate Ganache
Bourbon Pecan Pie with Bourbon Caramel Glaze

NEW YORK STRIP LOIN

House Spice Rubbed New York Strip | Roasted Garlic Mashed Potatoes | Seasonal Vegetables | Rosemary-Peppercorn Demi-Glace
\$32 per person

SEARED WAHOO WITH TOMATO CAPER CHUTNEY

Seared Wahoo | Saffron Rice Pilaf | Roasted Squash Medley | Tomato-Caper Chutney
\$39 per person

GRILLED BEEF TENDERLOIN

Grilled Hand-Cut Filet Tenderloin | Roasted Garlic Mashed Potatoes | Grilled Asparagus | Bourbon Au Poivre Sauce
\$36 per person

PAN-SEARED GROPER

Citrus Glazed Grouper | Rice Pilaf | Roasted Squash Medley | Blood Orange Beurre Blanc
\$32 per person

UPGRADED DESSERT OPTIONS

Crème Brûlée Cheesecake with Berries
Individual Triple Berry Fruit Tart
Tropical Cheesecake
Orange Creamsicle Cake
Chocolate Lava Cake with Strawberry Sauce & Fresh Whipped Cream
Italian Lemon Cream Cake
\$6 per person

PLATED DINNER (DUOS)

PORK TENDERLOIN & GARLIC HERB SHRIMP SKEWERS

Served with Tri-Color Marbled Potatoes, Haricot Verts, Roasted Apple Demi-Glace
\$54 per person

CENTER-CUT SIRLOIN & CHICKEN ROULADE

Center Cut Sirloin with Stuffed Chicken Roulade, stuffed with Spinach, Boursin and Roasted Red Peppers, topped with Creamy Basil Sauce, Served with Garlic Mashed Potatoes and Seasonal Vegetable Medley
\$49 per person

LOBSTER TAIL & PETITE ROASTED BEEF TENDERLOIN FILET

Garlic-Butter Poached Lobster Tail next to a Grilled Beef Tenderloin topped with a Cajun-Garlic Sauce served with a Boursin Cheese Mashed Potatoes and Grilled Asparagus
\$69 per person

PARMESAN HERB-CRUSTED GROPER & BRAISED BEEF SHORT RIB

Served with Scalloped Potatoes & Roasted Butternut Squash with Pearled Onions Garnish
\$55 per person

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RECEPTION DISPLAYS

Minimum of 25 Guests Required to Book a Reception Display
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JUMBO SHRIMP COCKTAIL

Iced Gulf Shrimp served with Lemon, Lime & Cocktail Sauce
\$5 *per piece*

SMOKED SALMON DISPLAY

Smoked Salmon with Tomatoes, Diced Eggs, Red Onions, Capers, Lemon & Sliced Baguettes
\$225 *per display*

FRESH VEGETABLE CRUDITÉ

Fresh Vegetables and House Peppercorn Ranch
\$4 *per person*

TROPICAL FRUIT DISPLAY

Sliced Melon, Pineapple and Assorted Berries Topped with Honey Drizzle & Toasted Coconut Flakes
\$7 *per person*

ANTIPASTI DISPLAY

Italian Meats and Cheeses, Marinated Artichokes, Roasted Red Peppers, Grilled Vegetables, Sundried Tomatoes, Kalamata Olives, Pepperoncini
\$16 *per person*

GOURMET CHEESE DISPLAY

Imported and Domestic Cheeses, Dried Fruit, Mixed Nuts, Gourmet Crackers
\$9 *per person*

MEDITERRANEAN PLATTER

Garlic-Cilantro Hummus and Roasted Red Pepper Hummus, Black Olive Tapenade, Tabouli with Naan bread and Artisan Sliced Baguette
\$10 *per person*

SEAFOOD & RAW BAR

Peel-and-Eat Gulf Shrimp, Oysters on the Half-Shell, Stone Crab Claws, Black Cinzano Mussels, Cocktail and Horseradish Sauce
\$MKT

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HORS D'OEUVRES

Minimum 50 pieces per order
Guide: 4-6 Pieces Per Person, Per Hour

- Beef Cilantro Empanadas with Tomato Pepper Salsa | \$200
- Mini Crab Cakes with Pineapple Mango Relish | \$225
- Vegetable Spring Rolls with Duck Sauce | \$175
- Creamy Spinach-Artichoke Stuffed Mushrooms with Parmesan Crust | \$200
- Seared Garlic-Butter Sea Scallops | \$300
- Mini Smoked Gouda Mac 'n' Cheese Bites | \$100
- Pineapple Teriyaki-Glazed Chicken & Pineapple Skewers | \$125
- Korean BBQ Beef Satay | \$200
- Mini Prime Rib Sliders with Caramelized Onions & Creamy Horseradish | \$250
- Caribbean Conch Fritters with Calypso Sauce | \$350
- Pork Potstickers with Hoisin Soy Sauce | \$200
- Vegetable Potstickers with Hoisin Soy Sauce | \$200
- Caribbean Jerk-Spiced Meatballs with Tropical BBQ Sauce | \$200
- Smoked Salmon Crostini with Lemon Dill Crema | \$200
- Crawfish Beignets with Cajun Dipping Sauce | \$250
- Grilled Watermelon with Gorgonzola Cheese and Balsamic Drizzle | \$175
- Caprese Skewers with Basil Oil Essence and Balsamic Glaze | \$175
- Mango-Avocado Poke Tuna on a Lotus Root Chip | \$225
- Shrimp Cocktail with Mango Cocktail Sauce, topped with Mango Relish | \$250
- Lobster Spring Rolls with Citrus Chili Sauce | \$250
- Fig-Bacon Jam, Boursin on Crostini | \$175
- Grouper Fritters with Key Lime Sauce | \$250
- Crab Rangoon Wonton Cups with Sweet and Sour Sauce | \$250
- Beef Wellington with Rosemary Demi-Glace | \$200
- Lamb Lollipop with Truffle-Sundried Tomato Crust & Truffle Honey | \$350
- Cocoa Beach Shrimp Escabeche | \$275

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CARVING STATIONS

Required One Chef per 75 guests at \$125 per Chef

HERB-ROASTED BEEF TENDERLOIN

Garlic Herb Roasted Tenderloin with Creamy Citrus-Horseradish Sauce & Caramelized Onion Au Jus, and Buttered Dinner Rolls

Serves 15 Guests

\$255 each

APPLE-SPICE ROASTED PORK LOIN

Apple-Spice Roasted Pork Loin served with a Roasted Poblano Sauce

Serves 30 Guests

\$250 each

NEW YORK STRIP LOIN

With Dijon Panko Crust with Mushroom Demi-Glace & Sliced Dinner Rolls

Serves 30 Guests

\$375 each

CRANBERRY-ORANGE GLAZED TURKEY

Cranberry-Orange Glazed Turkey served with a Rosemary Turkey Gravy

Serves 30 Guests

\$275 each

HONEY-PINEAPPLE GLAZED HAM

Honey-Pineapple Glaze Spiral Ham served with an Orange-Pineapple Sauce

Serves 60 Guests

\$350 each

HERB-ROASTED PRIME RIB

Garlic Herb Roasted Tenderloin with Creamy Citrus-Horseradish Sauce & Caramelized Onion Au Jus, and Buttered

Dinner Rolls

Serves 40 Guests

\$MKT

SALMON WELLINGTON

Whole Salmon Baked in Puff Pastry, stuffed with Boursin Cheese & Spinach & served with Citrus-Horseradish Sauce

Serves 30 Guests

\$MKT

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ACTION STATIONS

Requires One Chef per 75 guests at \$125 per Chef
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STIR FRY STATION

Vegetable Spring Rolls | Vegetable Fried Rice | Plum Dipping Sauce

Choice of Two:

Beef and Broccoli | Sweet & Sour Pork with Peppers | Chicken Teriyaki with Pineapple Chunks | Stir-Fried Vegetables
\$18 per person

FAJITA STATION

Grilled Beef and Chicken Strips with Peppers and Onions | Warm Flour Tortillas | Shredded Cheddar Cheese |
Refried beans | Shredded Lettuce | Sour Cream | Guacamole | Salsa
\$16 per person

PASTA STATION

Choose 2 Sauces and 2 Pastas:

Penne | Bowtie | Linguine | Spaghetti | Tortellini

Alfredo | Marinara | Vodka | Pesto Cream

Garlic Bread

\$14 per person

Add Chicken \$6 per person

Add Shrimp for \$8 per person

Add Shrimp & Chicken \$13 per person

TACO STATION

Flour Tortillas | Corn Tortillas | Hard Shells | Jack Cheese | Cotija Cheese | Salsa | Diced Tomatoes | Cilantro |
Chopped Onions | Shredded Lettuce | Sour Cream | Hot Sauce | Pineapple Slaw

Choose 3 Meats

Pulled Pork | Chicken Tinga | Carne Asada | Mahi-Mahi | Pulled Chicken

\$18 per person

RISOTTO STATION

Choose 2 Sauces

Asiago Cream | Basil Cream | Roasted Garlic Cream

Asparagus Tips | Peas | Caramelized Onions | Wild Mushrooms | Peppers | Bacon Bits | Shaved Parmesan Cheese

\$25 per person

Add Chicken \$ 6 per person

Add Shrimp \$ 8 per person

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BAR MENUS

Bartender Fee \$125/per bar

Call

Smirnoff Vodka
Bounty White Rum
Askur London Dry Gin
Evan Williams Bourbon
Seagram's 7 Whiskey
Sauza Silver Tequila

Premium

Tito's Vodka
Bacardi Rum
Jack Daniels Whiskey
Dewars Scotch
Canadian Club Whiskey
Flecha Azul Tequila
Cointreau Liqueur

Executive

Grey Goose Vodka
Captain Morgan Spiced Rum
Bombay Sapphire Gin
Knob Creek Bourbon
Johnny Walker Black Whiskey
Crown Royal Whiskey
Patrón Silver Tequila

Wine: Chardonnay | Cabernet Sauvignon | Merlot | White Zinfandel | Sauvignon Blanc | Pinot Grigio

(Ask your Catering Sales Manager for an Upgraded Wine List)

Domestic Beers: Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra | Sam Adams (Rotating Selection)

Imported Beers: Heineken | Corona Extra | Stella Artois | Modelo | High Noon | New Belgium/Bell's (Rotating Selection)

Non-Alcoholic: Assorted Soft Drinks | Fever-Tree Mixers | Heineken 0.0

HOSTED BAR BY THE HOUR

Prices are per person and based on unlimited consumption by the host & liquor tier selected

Hosted Hourly Bar	Call	Premium	Executive
First Hour	\$21	\$24	\$27
Each Additional Hour	\$10	\$12	\$14

Hosted Imported Beer, Domestic Beer, House Wine, and Soft Drinks

First Hour | \$18

Each Additional Hour | \$8

Drink Tickets - \$9 per ticket

Available for Call, Beer, or Wine

Hosted Bar by Consumption or Set Dollar Amount

Exclusive of service charge and tax

Call Tier | \$9 each

Premium Tier | \$11 each

Executive Tier | \$13 each

House Wine | \$8 each

Premium Wine | \$13 each

Executive Wine | \$15 each

Domestic Beer | \$7 each

Imported Beer | \$8 each

Soft Drinks | \$4 each

Cash Bar Pricing

\$250 minimum required for Cash Bar

Choose One Tier for Cash Bar

Call Tier | \$9 each

Premium Tier | \$11 each

Executive Tier | \$13 each

House Wine | \$8 each

Premium Wine | \$13 each

Executive Wine | \$15 each

Domestic Beer | \$7 each

Imported Beer | \$8 each

Soft Drinks | \$4 each

All pricing is subject to 22% service charge and 7% sales tax.
2080 North Atlantic Avenue | Cocoa Beach, Florida 32931 | 321-783-9222 Ext. 3

SPECIALTY BARS

Charged on consumption

BUILD YOUR OWN BLOODY MARY

Call Vodka

Toppings: Lemon Wedges | Lime Wedges | Worcestershire Sauce | Chipotle Tabasco | Celery Salt |
Garden Seasoning | Pickle Juice | Salt & Pepper | Celery Stalks | Green Queen Olives | Pickle Spears

\$12 *per drink*

BUILD YOUR OWN MIMOSA STATION

Sparkling Wine with Assorted Fruit Juices | Assorted Fruit Nectars

Garnishes: Strawberries | Raspberries | Blackberries | Blueberries

\$11 *per drink*

KIDS PLATED OPTIONS

BREAKFAST

\$12 per child 6yrs – 12yrs

Junior Pancakes

2 Junior Pancakes topped with Powdered Sugar | Choice of Bacon or Sausage | Served with Warm Maple Syrup

Kids Scrambled Eggs

Scrambled Eggs with Breakfast Potatoes | Choice of Bacon or Sausage

Kids French Toast

Vanilla Battered Brioche Texas Toast, Powdered Sugar | Choice of Bacon or Sausage | Served with Warm Maple Syrup

LUNCH & DINNER

\$15 per child 6yrs – 12yrs

Choose One:

Chicken Tenders and Fries

Macaroni & Cheese with Grilled Chicken

Penne Pasta with Meatballs and Marinara Sauce

Hot Dog and Fries

Pepperoni or Cheese Pizza

Served with Fruit Cup

All Kid Meals Includes Choice of Beverage for Kids

Milk | Lemonade | Apple Juice | Soft Drink

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