Hilton Garden Inn™
Cocoa Beach Oceanfront

2027 CATERING MENU



Hilton Garden Inn Cocoa Beach Oceanfront
2080 N Atlantic Ave, Cocoa Beach, FL 32931 | 321-783-9222



WELCOME

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.



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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 and Muffins | Sliced Fresh Seasonal Fruit Display
$17 per person

BEACHSIDE BREAKFAST
English Muffins | Cream Cheese | Assorted Preserves and Butter | Greek Yogurt Topped with Honey | Toasted Coconut, Granola and Fresh Berries | Sliced Fresh Seasonal Fruit Display
$19 per person

COCOA BEACH SUNRISE
Choice of Ham and Cheddar Croissant Breakfast Sandwich or Sausage Breakfast Burrito | Assorted Muffins and Pastries | Sliced Fresh Seasonal Fruit Display
$21 per person
+$5 to include both Sandwich and Burrito

HILTON GARDEN INN EXECUTIVE
Cinnamon Buns | Assorted Muffins, Oatmeal with Craisins | Toasted Almonds and 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 | Bacon or Pork Sausage
$24 per person
+$4 per person to include both Bacon and Sausage

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

COCOA BEACH BUFFET
Assorted Muffins | Danishes | Breads | Assorted Preserves and Butter | Assorted Individual Yogurt | Assorted Dry Cereal | Scrambled Eggs | Grand Marnier French Toast | Pork Sausage | Bacon | Breakfast Potatoes
$34 per person





All pricing is subject to 23% service charge and 7% sales tax.
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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 | Rich Coconut Rum Custard | Sausage or Bacon
$20 per person

HGI BEACHSIDE BURRITO
Scrambled Eggs | Crispy Hash Browns | Chopped Sausage | Peppers | Onions | Cheddar Cheese | Flour Tortilla | Hollandaise Drizzle | Home Fries
$20 per person

BACON, EGG, AND CHEESE SLIDERS
Scrambled Eggs | Bacon | Cheddar Cheese | Maple Syrup Drizzle | Home Fries
$20 per person

THE WHITE WAVE FRITTATA
Egg White Frittata | Arugula | Asparagus Tips | Feta | Sundried Tomatoes | Balsamic Glaze | Microgreens
$20 per person

BEEF TIPS AND EGGS
Grilled Beef Tips | Two Eggs Over-Easy | Home Fries | Toast
$23 per person

SEASIDE SCRAMBLE
Scrambled Eggs with Smoked Gouda | Pancakes with Seasonal Berries | Golden Breakfast Potatoes | Sausage Links or Bacon
$24 per person

A LA CARTE ADDITIONS

Individual Assorted Yogurt | $4 each

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

Assorted Granola and Kind Bars | $5 each

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

Assorted Bagels and Cream Cheese | $34 per dozen

Assorted Pastries, Muffins, and Breads | $35 per dozen

REFRESHMENT BREAKS

Based on 30 Minutes of Service
Minimum of 25 Guests Required

COOKIES AND BROWNIES
Chef's Assortment of Cookies and Fudge Brownies
Choice of Two: Whole | 2% | Soy | Oat Milk | Iced Coffee | Bottled Water
$15 per person

TRAIL MIX PIT STOP
Individual bags of Trail Mix and Assorted Chips | Assorted Soft Drinks | Bottled Water
$17 per person

HEALTHY BREAK
Green Machine Naked Smoothies | Coconut Water | Assorted Kind Bars | Fruit Cups
$20 per person

PICNIC BREAK
Seasoned Tortilla Chips | Jalapeños | Salsa | Beef Sliders | Ketchup | Mustard | Spicy Mustard | Assorted Soft Drinks | Bottled Water
$20 per person

SUNDAE BAR BREAK
Choose Two Ice Cream Flavors: Vanilla | Chocolate | Cookies and Cream | Butter Pecan | Strawberry
Sauces: Chocolate | Caramel | Strawberry
Toppings: Chopped Nuts | Whipped Cream | Chocolate Chips | Crumbled Cookies | Sprinkles
Assorted Soft Drinks | Bottled Water
$20 per person

DIPS FOR ALL
Vegetable Crudité with Ranch Dip | Fruit Skewers with Honey and Toasted Coconut | Red Pepper Hummus with Pita Chips | Marinated Olives and Feta Cheese | Assorted Soft Drinks | Bottled Water
$20 per person

A LA CARTE BREAK ADDITIONS

Assorted Kind Bars | $7 each

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

Individual Bags of Chips and Pretzels | $4 each

Tortilla Chips and Salsa | $6 per person
add Guacamole +$3 per person

Fudge Brownies | $39 per dozen

Assorted Cookies | $39 per dozen



HOT BEVERAGES

Assorted Herbal Hot Tea | $49 per gallon

Freshly Brewed Coffee | $59 per gallon

Freshly Brewed Decaffeinated Coffee | $59 per gallon

Coffee Bar | $80 per gallon
Includes Seasonal Syrups, Creamers and Toppings

COLD BEVERAGES

Assorted Coca-Cola Soft Drinks | $5 each

Assorted Bottled Juices | $8 each

Icelandic Bottled Water | $8 each

Freshly Squeezed Orange or Grapefruit Juice | $49 per gallon

Apple or Cranberry Juice | $49 per gallon

Florida Citrus Punch or Lemonade | $49 per gallon

Iced Tea | $55 per gallon

ALL DAY BEVERAGE SERVICE (8 HOURS)
Includes: Soft Drinks | Icelandic Bottled Water | Coffee | Tea
$40 per person

HALF DAY BEVERAGE SERVICE (4 HOURS)
Includes: Soft Drinks | Icelandic Bottled Water | Coffee | Tea
$24 per person

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MEETING PACKAGES

Minimum of 25 Guests to book a Meeting Package

MORNING MEETING PACKAGE

$65 per person

CONTINENTAL BREAKFAST
Assorted Danishes | Pastries and Muffins | Sliced Fresh Seasonal Fruit Display | Orange Juice | Coffee and Tea

FOUR-HOUR BEVERAGE SERVICE
Includes: Soft Drinks | Bottled Water | Coffee and Tea

MORNING BREAK
Chef's Assorted Breakfast Bars

AUDIO VISUAL
Podium | Screen | LCD Projector

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

AFTERNOON MEETING PACKAGE

$89 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 | Screen | LCD Projector

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

TOTAL MEETING PACKAGE

$115 per person

CONTINENTAL BREAKFAST
Assorted Danishes, Pastries and Muffins | Sliced Fresh Seasonal Fruit Display | Orange Juice | Coffee | Tea

ALL DAY BEVERAGE SERVICE
Includes: Soft Drinks | Bottled Water | Coffee | 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 | Screen | LCD Projector

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



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LUNCH BUFFETS

Lunch Buffets include Warm Rolls, Butter, Coffee, Hot and 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 AND 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 | Mixed Greens, Cucumber, Cherry Tomatoes, Shaved Red Onion, Pineapple Citrus Vinaigrette | Chilled Tropical Fruit Salad | Blondie Brownies

Pick Three Sandwiches/Wraps:
Seasonal Vegetable Wrap: Vegan Basil Pesto | Grilled Vegetables | Heirloom Tomatoes | Feta Cheese | Gluten-Free Tortilla
Turkey Wrap: Lettuce | Avocado | Tomato | Dijonnaise Dressing
Jerk Chicken Caesar Wrap: Sliced Jerk Chicken | Romaine | Shaved Parmesan | Creamy Caesar Dressing
Caribbean Ham Sandwich: Smoked Ham | Sliced Swiss | Pineapple | Boston Lettuce | Sliced Tomato | Honey-Dijon Aioli | Brioche Bun
Roast Beef Sandwich: Swiss Cheese | Horseradish Aioli | Lettuce | Tomato | Brioche Bun
Coconut Curry Chicken Salad: Chef's Curried Chicken Salad | Coconut | Golden Raisins | Cashews | Boston Lettuce | Rustic Focaccia Bread
$35 per person

COCOA BEACH BBQ
Tropical Slaw | Fingerling Potato Salad | Baby Greens and Grilled Peach Salad - Greens, Peaches, Candied Pecans, Goat Cheese Crumbles, Pickled Red Onions, Bourbon Balsamic Vinaigrette | Fried Chicken with Orange Hot Honey Glaze | Guava BBQ Pulled Pork | Buttery Cajun Corn on the Cob | Baked Beans | Jalapeño Cornbread | Banana Pudding | Chocolate Chip Cookies
$40 per person

TASTE OF THE FLORIBBEAN CUISINE
Floribbean Greens Salad with Blueberry Balsamic Vinaigrette | Mojo Chicken with Roasted Garlic Orange Citrus Sauce | Pan-Seared Grouper with Key Lime Beurre Blanc | Confetti Yellow Rice | Roasted Squash and Peppers | Key Lime Pie
$44 per person

BUILD YOUR OWN LUNCH BUFFET
Buffets include Coffee, Hot and Iced Tea, Rolls and Butter, House Salad with Choice of Ranch, Balsamic Dressing or Caesar Salad
$46 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, Butter, Choice of House Salad or Caesar Salad, Coffee, Hot and Iced Tea, and Water
Maximum of 2 Plated Meal Options. Pre-Counts Due to Catering Manager One Week Prior
Host to provide meal card indicators for all guests

STUFFED PINEAPPLE BOWL
Served with Coconut Rice | Vegetable Medley
$28 per person

VEGETABLE FARRO PAELLA WITH KING OYSTER MUSHROOM SCALLOPS
King Oyster | Mushrooms | Diced Red and Yellow Peppers | Spanish Onion | Garlic | English Peas | Farro | Fresh Parsley
Vegan/GF
$29 per person

HERB ROASTED CHICKEN BREAST
Grilled Chicken Breast | Zucchini | Red Peppers | Onion
Tri-Color Fingerling Potatoes | Lemon Butter Caper Sauce
$32 per person

FLORIBBEAN KEY LIME CHICKEN
Key Lime-Ginger Grilled Chicken | Cilantro-Lime Rice | Seasonal Vegetables | Key Lime Ginger Sauce
$32 per person

FLANK STEAK AU POIVRE
Seared Flank Steak | Roasted Yukon Potatoes | Broccolini | Brandy Peppercorn Sauce
$38 per person

BLACKENED CEDAR PLANK SALMON
Harissa-Glazed Salmon | Pearl Couscous Pilaf | Broccolini | Garnished with Grilled Lemon
$38 per person

SLOW-ROASTED SHORT RIBS
Served with Skin-on Garlic Mashed Potatoes | Seasonal Vegetables
$39 per person

CITRUS BLACKENED MAHI WITH MANGO-PINEAPPLE CHUTNEY
Seared Mahi | Coconut Rice | Grilled Seasonal Vegetables | Mango Gastrique
$39 per person

DESSERT - Choice of One:
Florida Key Lime Pie
Flourless Chocolate Torte
New York Cheesecake with Mango Relish
Tiramisu Cake
Vegan Key Lime Mango Cake Square

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 | Arugula | Tomato | Caramelized Onions | Sliced Provolone | Horseradish Aioli | White Bread

Oven-Roasted Turkey Breast | White Cheddar Cheese | Lettuce | Tomato | Mandarin Orange Aioli | White Bread

Grilled GF Flour Tortilla Wrap | Mixed Greens | Roasted Vegetables | Sliced Avocado | Mango Chutney | Starlite Signature Citrus Vinaigrette

Grilled Chicken Caesar Wrap | Shaved Parmesan | Creamy Caesar Dressing | Flour Tortilla

$26 per person

DINNER BUFFETS

All Buffets include Warm Rolls, Butter, Coffee, Hot and 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

FLAVORS OF THE FLORIBBEAN CUISINE
Tropical Salad – Artisan Blend of Lettuces, Mango, Cucumber, Red Onion, Toasted Coconut, Starlite Citrus Vinaigrette | Jerk Chicken with Cilantro-Lime Cream Sauce | Grilled Grouper with a Roasted Tomato Basil Relish | Black Beans and Rice, Roasted Squash and Peppers | Sweet Fried Plantains | Coconut Rum Cake
$47 per person

THE AMALFI COAST
Minestrone Soup | Antipasti Salad | Marinated Ciliegine Mozzarella Balls | Tomato and Fresh Basil | Garlic Breadsticks | Fresh Tossed Traditional Caesar Salad | Tuscan Garden Vegetables | Penne Alfredo | Chicken Piccata | Salmon Puttanesca | Limoncello Mascarpone Cake
$49 per person

COCOA BEACH COASTAL EXPERIENCE
Spring Mix Blend of Baby Lettuces, Fresh Chopped Strawberries and Blueberries, Mandarin Oranges, Feta Cheese, Candied Pecans, Orange Balsamic Vinaigrette | Seared Spiced Snapper with Roasted Pineapple Beurre Blanc | Cilantro-Lime Marinated Chicken, Roasted Squash and Root Vegetable Medley | Citrus Rice Pilaf | Key Lime Pie | Lemon Cookies
$49 per person

SOUTHWESTERN BUFFET
Roasted Corn, Black Bean and Tomato Salad | Citrus Southwest Salad – Mixed Greens, Florida Oranges, Avocado Chunks, Charred Corn, Toasted Pepitas, Queso Fresco, Honey Lime Vinaigrette | Chicken Fajitas and Beef Carne Asada with Peppers and Onions, Flour Tortillas, Shredded Lettuce, Shredded Cheddar, Salsa, Sour Cream, Guacamole | Mini Churros tossed in Cinnamon Sugar | Tres Leches Cheesecake
$52 per person
Add 3rd Protein Option $6 per person:
Mexican Spiced Pulled Pork | Achiote Citrus Pulled Chicken | Blackened Mahi-Mahi

BUILD YOUR OWN DINNER BUFFET
Buffet includes Coffee, Hot and Iced Tea, Rolls and Butter, House Salad with a choice of Ranch or Balsamic Dressing or Caesar Salad
$54 per person

Choice of Two Entrée Options:
Pineapple Rum Cilantro Pork
Chimichurri Chicken
Coconut Panko Crusted Chicken Breast
Snapper with Mango-Papaya Chutney
Swordfish with Citrus Velouté

Choice of Two (One Starch and Vegetable):
Garlic Roasted Yukon Mashed Potatoes
Herb Spice-Roasted Potatoes
Cilantro Lime Rice
Grilled Seasonal Vegetable Medley
Garlic Parmesan Green Beans

Choice of One Dessert:
Assorted Cookies and Brownies
Blueberry Cheesecake
Chocolate Cake
Key Lime Pie

PLATED DINNERS

Dinner Entrées include Warm Rolls, Butter, Choice of House Salad or Caesar Salad, Coffee, Hot and Iced Tea, and Water
Maximum of 2 Plated Meal Options. Pre-Counts Due to Catering Manager one week prior
Host to provide meal card indicators for all guests

PARMESAN-CRUSTED CHICKEN
Crusted Parmesan Chicken | Sweet Potato Puree | Haricot Verts with Shallots | Orange Thyme Sauce
$39 per person

ROASTED AIRLINE CHICKEN BREAST
Mojito-Marinated Chicken Breast | Garlic Yukon Mash | Roasted Rainbow Carrots | Orange Glaze
$45 per person

PAN-SEARED GROUPER
Seasoned Seared Grouper | Citrus Saffron Pilaf | Grilled Zucchini and Yellow Squash | Orange Fennel Beurre Blanc
$45 per person

SEARED SWORDFISH TOPPED WITH CHIMICHURRI
Seared Swordfish | Citrus Herb Fingerling Potatoes | Roasted Squash Medley
$48 per person

BONE-IN PORK CHOP
Center-Cut Bone-In Pork Chop | Apple Bourbon Demi-Glace | Wild Mushroom Risotto | Grilled Asparagus
$49 per person

PAN-SEARED BLACKENED SALMON
Tomato, Spinach and Lemon Orzo | Roasted Squash Medley | Roasted Red Pepper Purée
$49 per person

NEW YORK STRIP LOIN
House-Spice Grilled Strip Steak | Truffle Parmesan Mash | Broccolini and Roasted Red Peppers | Blackberry Cabernet Reduction
$55 per person

GRILLED BEEF TENDERLOIN
Grilled Hand-Cut Beef Tenderloin | Gruyère and Caramelized Onion Mash | Charred Asparagus | Black Garlic Demi-glace
$63 per person

DESSERT – CHOICE OF ONE
Florida Key Lime Pie with Mango Lime Chutney
Pineapple Crème Brulée with Pineapple Chutney
New York Cheesecake with Mango Relish
Chocolate Swiss Roll with Creamy Chocolate Ganache
Bourbon Pecan Pie with Bourbon Caramel Glaze

PLATED DINNER (DUOS)

BLACKENED MAHI, PECAN CHICKEN WITH A ROASTED GARLIC CREAMY SAUCE
Blackened Mahi | Pecan-Crusted Chicken Breast | Herb Parmesan Yukon Mash | Roasted Asparagus
$62 per person

PORK TENDERLOIN AND BLACKENED JUMBO SHRIMP
Tri-Color Marbled Potatoes | Haricot Verts | Bourbon Orange Demi-glace
$63 per person

PARMESAN HERB-CRUSTED GROUPER AND BRAISED BEEF SHORT RIB
Scalloped Potatoes | Green Beans | Wild Mushrooms | Shallots
$72 per person

LOBSTER TAIL AND PETITE ROASTED BEEF TENDERLOIN FILET
Garlic-Butter Poached Lobster Tail | Grilled Beef Tenderloin | Cabernet Shallot Reduction | Celery-Root Yukon Mash | Charred Broccolini
$85 per person

RECEPTION DISPLAYS

Minimum of 25 Guests Required to Book a Reception Display
All buffet pricing is based on 1.5 hours of service time

JUMBO SHRIMP COCKTAIL
Iced Gulf Shrimp | Lemon | Lime | Cocktail Sauce
$5 per piece



FRESH VEGETABLE CRUDITÉ
Fresh Vegetables | Feta and Herb Dip
$6 per person

TROPICAL FRUIT DISPLAY
Sliced Melon | Pineapple and Assorted Berries | Toasted Coconut Flakes and Citrus Zest
$8 per person

GOURMET CRACKERS AND ASSORTED CHEESE DISPLAY
Imported and Domestic Cheeses | Dried Fruit | Mixed Nuts | Gourmet Crackers
$15 per person

MEDITERRANEAN PLATTER
Garlic-Cilantro Hummus | Cucumber | Tomato | Basil Salad | Black Olive Tapenade with Naan Bread | Mediterranean Herb Oil
$15 per person

ANTIPASTO DISPLAY
Italian Meats and Cheeses | Marinated Artichokes | Roasted Red Peppers | Grilled Vegetables | Sundried Tomatoes | Kalamata Olives | Pepperoncini | Roasted Garlic Balsamic Glaze | Garlic Crostini Points
$18 per person

SMOKED SALMON DISPLAY
Smoked Salmon with Tomatoes | Chopped Hard-boiled Eggs | Red Onions | Capers | Lemon and Herb Oil Toasted Crostinis
$295 per 25 guests

SEAFOOD AND RAW BAR
Peel-and-Eat Gulf Shrimp | Oysters on the Half-Shell | Dungeness Crab Clusters | Mussels | Cocktail and Horseradish Sauce | Lemons | Garlic Butter | Key Lime Shallot Mignonette Sauce
$MKT

HORS D'OEUVRES

Minimum 50 pieces per order
Guide: 3-4 Pieces Per Person, Per Hour

Mini Smoked Gouda Mac 'n' Cheese Wedges | $100

Hawaiian Teriyaki Glazed Chicken Skewers with Sweet Chili Sauce | $150

Vegetable Spring Rolls with Sweet Chili Sauce | $175

Grilled Watermelon and Feta Skewers with Mint and Balsamic Reduction | $175

Caprese Skewers and Feta Skewers with Mint and Balsamic Reduction | $175

Olive Tapenade and Creamy Goat Cheese Crostini | $175

Beef Empanadas with Cilantro Lime Sauce | $200

Boursin Cheese and Herb Stuffed Mushrooms with Parmesan Crust | $200

Korean BBQ Beef Tip Skewers with Chimichurri Sauce | $200

Pork Potstickers with Pineapple Soy Sauce | $200

Vegetable Potstickers with Ginger Soy Sauce | $200

Caribbean Jerk-Spiced Meatballs with Rum Pineapple Sauce | $200

Honey-Soy Glazed Smoked Salmon Skewers with Lemon Dill Crema | $200

Beef Wellington with Horseradish Cream Sauce | $200

Mini Crab Cakes with a Roasted Red Pepper Aioli | $225

Key Lime Shrimp Cocktail with Mango Cocktail Sauce, topped with Mango Relish | $250

Crab Rangoon with Thai Chili Lime Sauce | $250

Cocoa Beach Citrusy Shrimp Ceviche | $275

Seared Garlic-Butter Sea Scallops | $300

Caribbean Conch Fritters with Southern Remoulade | $350

Greek Lamb Lollipop with Tzatziki Dipping Sauce | $350



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CARVING STATIONS

Required One Chef per 75 guests at $125 per Chef
Includes Dinner Rolls

MOJO ROASTED PORK LOIN
Mojo Marinated, Slow-Roasted Pork Loin with an Apple Chutney and Citrus Demi-Glace
Serves 25 Guests
$300

CRANBERRY-MANDARIN GLAZED TURKEY
Cranberry-Mandarin Glazed Turkey with a Cranberry Bacon Chutney and Gravy
Serves 25 Guests
$350

PINEAPPLE RUM HONEY-GLAZED HAM
Honey Pineapple Rum-Glazed Ham with an Apricot Dijon Sauce
Serves 25 Guests
$375

GARLIC HERB ROASTED BEEF TENDERLOIN
Garlic Herb Roasted Beef Tenderloin with Creamy Horseradish Sauce and Caramelized Onion Au Jus
Serves 25 Guests
$400

CHEF'S SIGNATURE CRUSTED PRIME RIB
Roasted Prime Rib with Creamy Horseradish Sauce,
Black Garlic Demi-Glace
Serves 25 Guests
$MKT

SALMON WELLINGTON
Stuffed with Spinach, Garlic, Boursin Cheese with a
Lemon Dill Beurre Blanc
Serves 25 Guests
$MKT



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ACTION STATIONS

Requires One Chef per 75 guests at $125 per Chef
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PASTA STATION
Choose 2 Sauces and 2 Pastas:
Penne | Bowtie | Linguine | Cavatappi | Tortellini
Alfredo | Marinara | Vodka | Pesto Cream
Garlic Bread
$22 per person
Add Chicken $6 per person
Add Shrimp $8 per person
Add Shrimp and Chicken $13 per person

STIR FRY STATION
Vegetable Spring Rolls | Vegetable Fried Rice | Sweet Chili and Soy Dipping Sauce
Choice of Two:
Beef and Broccoli | Orange Chicken with Pineapple Chunks | Sweet and Sour Chicken | Stir-Fried Vegetables | Crispy Tofu with Sesame Ginger Sauce
$27 per person

TACO STATION
Flour Tortillas | Hard Shells | Monterey Jack Cheddar Cheese | Queso Fresco | Tomatillo Salsa Verde | Diced Tomatoes | Cilantro | Chopped Onions | Shredded Lettuce | Sour Cream | Cholula Hot Sauce
Choose 2 Meats
Mexican Spiced Pulled Pork | Achiote Citrus Pulled Chicken | Carne Asada | Blackened Mahi-Mahi
$27 per person
Add 3rd Protein for $7 per person

MAC AND CHEESE STATION
Shrimp | Short Rib | Chopped Bacon | Roasted Mushrooms | Seasonal Vegetables
Smoked Gouda Mac and Cheese | Traditional 3 Cheese Mac and Cheese
$28 per person

BAR MENUS

Bartender Fee $125 per bar

Call
Smirnoff Vodka
Bacardi Rum
Sauza Tequila
Jim Beam Bourbon
Seagram 7 Whiskey
Askur London Dry Gin
J & B Scotch

Premium
Tito's/Grey Goose Vodka
Captain/Brugal 1988 Rum
Mi Campo/Patron Tequila
Buffalo Trace/Knob Creek Bourbon
Johnnie Walker Black/Crown Royal Whiskey
Bombay Sapphire Gin
Chivas/Dewars Scotch

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 hour and liquor tier selected

Hosted Hourly Bar	1 Hour	2 Hours	3 Hours	4 Hours
Call	$24	$36	$48	$60
Premium	$30	$44	$58	$77

Hosted Imported Beer, Domestic Beer, House Wine, and Soft Drinks
First Hour | $18, Each Additional Hour | $8

Hosted Bar by Consumption or Set Dollar Amount
Exclusive of service charge and tax
Call Tier | $12 each
Premium Tier | $14 each
Call Wine | $10 each
Premium Wine | $14 each
Domestic Beer | $7 each
Imported Beer | $8 each
Soft Drinks | $5 each

Cash Bar Pricing
$250 minimum required for Cash Bar
Choose One Tier for Cash Bar
Call Tier | $12 each
Premium Tier | $14 each
Call Wine | $10 each
Premium Wine | $14 each
Domestic Beer | $7 each
Imported Beer | $8 each
Soft Drinks | $5 each

SPECIALTY BARS

Charged on consumption

BUILD YOUR OWN MIMOSA STATION
Sparkling Wine with Assorted Fruit Juices | Assorted Fruit Nectars
Garnishes: Strawberries | Raspberries | Blackberries | Blueberries
$12 per drink

BUILD YOUR OWN BLOODY MARY
Call Vodka
Toppings: Lemon Wedges | Lime Wedges | Worcestershire Sauce | Chipotle Tabasco | Celery Salt | Garden Seasoning | Pickle Juice | Salt and Pepper | Celery Stalks | Green Queen Olives | Pickle Spears
$14 per drink

All pricing is subject to 23% service charge and 7% sales tax.
2080 North Atlantic Avenue | Cocoa Beach, Florida 32931 | 321-783-9222 Ext. 3

KIDS PLATED OPTIONS

BREAKFAST

$13 per child ages 6–12

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

Kids Scrambled Eggs
Scrambled Eggs with Breakfast Potatoes | Bacon or Sausage

Kids French Toast
Vanilla Battered Brioche Texas Toast | Powdered Sugar | Bacon or Sausage | Served with Warm Maple Syrup

LUNCH AND DINNER

$17 per child ages 6–12

Choose One:
Chicken Tenders and Fries
Macaroni and 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 Include Choice of Beverage for Kids
Milk | Lemonade | Apple Juice | Soft Drink