



2023 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 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.



Breakfast Buffets

All Buffets include Orange Juice, Coffee, Hot Tea, and Water
Minimum of 25 Guests Required to Book a Buffet

AM STARTER

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

BEACHSIDE BREAKFAST

English Muffins, Cream Cheese, 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 One: Ham & Cheddar Croissant Breakfast Sandwiches or Sausage
Breakfast Burrito
Muffins & Pastries
Sliced Fresh Seasonal Fruit Display
\$21 per person
+\$5.00 to include both Sandwich & Burrito

HILTON GARDEN INN EXECUTIVE

Cinnamon Buns, & 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
Choice of One: Bacon or Pork Sausage
Breakfast Potatoes
Hot Biscuits with Country Gravy
\$24 per person

HEALTHY START

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

COCOA BEACH BUFFET

Muffins, Danish, Assorted Breads, Butter & Preserves
Assorted Individual Yogurts
Assorted Dry Cereals
Scrambled Eggs
Grand Marnier French Toast
Pork Sausage and Bacon
Breakfast Potatoes
\$34 per person

Plated Breakfast Selections

**Minimum of 2 Plated Meal Options. Pre-Counts Due Min One Week Prior. Host to Provide Meal Card Indicators for All Guests
All Plated Meals Include Orange Juice, Coffee, Hot Tea. Water Service for All Guest**

CINNAMON FRENCH TOAST

Two slices of House-Made French Toast with Berries & Warm Maple Syrup
Choice of one: Sausage Links or Bacon
\$18 per person

HILTON GARDEN INN OMLET BREAKFAST

Breakfast Bread, Butter and Preserve
Fresh Fruit Cup
Ham & Cheese Omelet
Choice of: Traditional Eggs, Egg Whites or Egg Beater
Breakfast Potatoes and Bacon
\$23 per person

ALL AMERICAN BREAKFAST

Breakfast Bread, Butter and Preserve
Scrambled Eggs, Breakfast Potatoes, Pancake with Butter and Maple Syrup
Choice of one: Sausage Links or Bacon
\$24 per person

ALA CARTE BREAKFAST & BEVERAGE ADDITIONS

Assorted Pastries, Muffins, or Breads \$35 per dozen
Assorted Bagel and Cream Cheese \$34 per dozen
Hard Boiled Eggs \$30 per dozen
Ham, Egg & Cheese Croissant Sandwich \$9 each
Breakfast Burrito \$12 each
Assorted Granola Bars \$4 each
Assorted Kind Bars \$5 each
Individual Assorted Yogurts \$4 each
Whole Fresh Fruit (apples, oranges, bananas, seasonal variety) \$4 each

HOT BEVERAGES

Freshly Brewed Coffee \$54 per gallon
Freshly Brewed Decaffeinated Coffee \$54 per gallon
Starbucks Brewed Coffee \$100.00 per gallon
Assorted Herbal Hot Tea \$49 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

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, Chocolate Chip & Sugar Cookies
Fudge Brownies
Choice of One: 2%, Soy, Oat or Whole Milk
Assorted Soft Drinks and Bottled Water
\$15 per person

HEALTHY BREAK

Green Machine Naked Smoothies,
Kind bars and Granola Bars, Berry Parfait
Bottled Water and Sparkling Flavored Water
\$20 per person

PICNIC BREAK

Tortilla Chips with Warm Queso Sauce, Jalapenos, & Salsa
Choice of: Mini Hot Dogs or Beef Sliders
Ketchup, Mustard, Spicy Mustard
Assorted Soft Drinks and Bottled Water
\$19 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 and Bottled Water
\$15 per person

DIPS FOR ALL

Vegetable Crudit  with Ranch Dip
Fruit Skewer with Honey, Toasted Coconut
Red Pepper Hummus with Naan Bread Dippers
Chocolate Chip Cookies & Brownies
Assorted Soft Drinks and Bottled Water
\$19 per person

Ala Carte Break Additions

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

HOT BEVERAGES

Freshly Brewed Coffee..... \$54 per gallon
Freshly Brewed Decaffeinated Coffee..... \$54 per gallon
Starbucks Brewed Coffee..... \$100 per gallon
Assorted Herbal Hot Tea..... \$49 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 pricing is subject to 22% gratuity charge and 7% sales tax.

All buffet pricing is based on 1 1/2 hours of service time. All pricing is subject to 22% service charge and 7% sales tax.

2080 North Atlantic Avenue | Cocoa Beach, Florida 32931 | Amy.McGrew@Hilton.com

Hilton Garden Inn Meeting Packages

Minimum of 25 Guests to book a Meeting Package

MORNING MEETING PACKAGE

Includes Continental Breakfast, Four Hour Beverage Station, Morning Break, Audio Visual and Meeting Space

Continental Breakfast

Assorted Danish, 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

\$65 per person

AFTERNOON MEETING PACKAGE

Lunch, Afternoon Break, Four Hour Beverage Station, Audio Visual and Meeting Space

Lunch Buffet

Choose from: The New York Deli or Soup and Salad Bar

Four Hour Beverage Service

Includes: Soft Drinks, Bottled Water, Coffee and Tea

Afternoon Break

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

\$80 per person

Hilton Garden Inn Meeting Packages

Minimum of 25 Guests to book a Meeting Package

TOTAL MEETING PACKAGE

Continental Breakfast, All Day Beverage Station, Morning Break, Lunch, Afternoon Break, AV and Meeting Room

Continental Breakfast

Assorted Danish, 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 New York Deli or Soup and Salad Bar

Afternoon Break

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

\$100 per person

Buffet Lunch Selections

Minimum of 25 Guests Required to Book a Buffet
All Buffets include Coffee, Hot and Iced Tea, and Pre-Set Water

SOUP & SALAD BAR

Minestrone, Pasta Salad, Garlic Breadsticks
Fresh Tossed Traditional Ceasar Salad with House made Croutons and Parmesan Cheese
Lemon Herb Garlic Chicken Breast
\$26 per person

NEWYORK DELI

House-Made Red Bliss Potato Salad
Creamy Coleslaw
Roast Beef, Ham, Turkey
Lettuce, Tomato, Onion, Pickles
Assortment of Sliced Cheese
Assortment of Deli Condiments & Sliced Artisan Breads
Blondie Brownies
\$28 per person

SPACE COAST BUFFET

Local Crisp Baby Lettuces garnished with Carrot, Mandarin Oranges
Goat Cheese Crumbles, Grape Tomatoes with Blueberry Balsamic Dressing
Marinated Tomato, Chopped Basil, Onion, Cucumber Salad
Blackened Mahi with Strawberry Mango Sauce
Marinated Cilantro Lime Grilled Chicken Breast
Parmesan Roasted Yukon Potatoes
Green Beans and Red Peppers
Tropical Cheesecake
\$39 per person

TASTE OF THE MEDITERRANEAN

Traditional Greek Salad
Caprese Salad with Balsamic Glace
Pan Seared Grouper with Sundried Tomatoes, Capers, Caramelized Onions, &
Kalamata Olives with a Lemon Beurre Blanc Sauce
Slow-Roasted Lemon Herb Chicken topped with Herbs
Pearled Cous Cous infused with Garlic and Basil
Grilled Vegetables
Naan Bread
Choice of One: Mini Baklava or Lemon Berry Cream Cake
\$45 per person

BUILD YOUR OWN LUNCH BUFFET

Buffets include Coffee, Hot and Iced Tea, Rolls and Butter, House Salad with
Choice of Ranch or Balsamic Dressing or Ceasar Salad
\$38 per person

Choice of Two Entrée Options:

Caribbean Mango Cilantro-Lime Pork
Parmesan Breaded Chicken
Chicken Marsala
Lemon & Basil Tilapia
Mahi Mahi with Mango Salsa

Choice of Two (One Starch and Vegetable):

Garlic Roasted Skin on Mashed Potatoes
Herb Spiced Roast Potatoes
Caribbean Confetti Rice
Grilled Seasonal Vegetable Medley
Italian Grilled Vegetables
Garlic Parmesan Green Beans

Choice of One Dessert: Assorted Cookies and Brownies, Apple Pie, Chocolate Cake, or Pecan Pie

All buffet pricing is based on 1 ½ hours of service time. All pricing is subject to 22% service charge and 7% sales tax.

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Plated Lunch Selections

Maximum of 3 Plated Meal Options. Pre-Counts Due One Week Prior. Host to Provide Meal Card Indicators for All Guests

**All Lunch Entrees include a House Salad or Caesar Salad,
Warm Rolls & Butter, Iced Tea, and Pre-Set Water**

CHICKEN SALTIMBOCCA

Oven Roasted Chicken Breast, Sage, Fontina Cheese and Prosciutto
Served with Skin on Garlic Mashed Potatoes and Grilled Vegetable Medley
\$26 per person

BREADED CAJUN PARMESAN CHICKEN

Breaded Cajun Chicken Breast topped with a Creamy Herb Garlic Sauce
Served with Skin on Garlic Mashed Potatoes and Grilled Vegetable Medley
\$27 per person

BLACKENED MAHI WITH STRAWBERRY MANGO CHUTNEY

Blackened Mahi topped with Strawberry Mango Chutney
Served with Coconut Rice and Grilled Vegetable Medley
\$30 per person

SLOW ROASTED SHORTRIBS

Served with Skin on Garlic Mashed Potatoes and Broccolini
\$32 per person

GLUTEN FREE CHICKEN

Herb Marinated Chicken with Sweet Potatoes, Asparagus, & Baby Carrots.
Topped with Cilantro Chimichurri
\$29 per person

VEGAN PASTA

Chickpea Pasta, Squash, Baby Carrots, Mushrooms, and Broccolini
Tossed in a Basil Tomato Sauce
\$28 per person

PARMESAN RISOTTO CAKE & VEGETABLES

Risotto Cakes Pan Seared
Served with Broccolini, Baby Carrots, Squash, Roasted Red Peppers
\$34 per person

STUFFED PINEAPPLE BOWL

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

MUSHROOM RED PEPPER RISOTTO

With Broccoli, Vegan Cheese, and Vegan Crostini Crisps
\$34 per person

ADD DESSERT TO PLATED LUNCH – Choice of One:

Florida Key Lime Pie, Carrot Cake, New York Style Cheesecake with Berry Sauce,
Double Chocolate Cake or Acai Sorbet
Additional \$7 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 One Week Prior.
Host to Provide Guests Name and Selection**

SELECT THREE SANDWICHES

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

Ham & Cheddar Cheese with Bibb Lettuce, Tomato, Dijonaise, on Rye 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

\$22 per person

SELECT ONE UPGRADED SANDWICH

Oven Roasted Chicken, Caramelized Onions, Brie, Garlic Aioli, on Focaccia Bread

Oven Roasted Turkey Breast Club on Focaccia Bread, Pepper Bacon, White Cheddar Cheese, Lettuce,
Tomatoes, Chipotle Mayo

Albacore White Tuna Salad, Provolone Cheese, Bibb Lettuce, Tomatoes, on Sourdough Bread

Floribbean Curried Chicken Salad with Grilled Chicken Breast, Red Grapes, Granny Smith Apples, Celery,
Onions, Local Fresh Basil, Tomatoes, Curry Aioli, on Wheat Bread

\$24 per person

Dinner Buffet Selections

Minimum of 30 Guests Required to Book a Buffet
All Buffets include Coffee, Hot and Iced Tea, and Pre-Set Water

TOUR OF ITALY

Antipasto Salad
Traditional Italian Caesar Salad with Shaved Parmesan and Focaccia Croutons
Parmesan Breaded Chicken with Garlic Cream Sauce
Rigatoni Pasta with Italian Sausage, Peppers, & Onions in Marinara Sauce
Italian Grilled Vegetables and Garlic Toast
Tiramisu cake
\$48 per person

SOUTHWESTERN BUFFET

Garden Salad, Tomatoes, Cucumber, Peppers, Chipotle Ranch
Ground Beef Enchiladas
Chicken Fajitas with Peppers and Onions with Flour Shells
Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream Salsa and Guacamole
Grilled Local Mahi with fresh Lime Tomatillo Salsa
Spanish Rice and a Fire Roasted Black Bean & Grilled Corn
Tres Leches Cheesecake
\$45 per person

FLAVORS OF THE CARIBBEAN

Tropical Fruit Display drizzled with Grand Marnier Sauce and Coconut Flakes
Spring Mix, Romaine Lettuce Blend, Diced Mangoes, Blueberries, Onion,
Peppers, Honey Dijon Balsamic Vinaigrette
**Choice of Two Proteins: Mojo Marinated Pork Loin, Blackened Mahi with
Pineapple Salsa or Jerk Chicken with Sweet & Tangy Sauce**
Caribbean Confetti Rice
Sweet Plantains
Grilled Vegetable Medley
Tropical Cheesecake
\$49 per person
Add 3rd Protein Option \$5 per person

BUILD YOUR OWN DINNER BUFFET

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

Choice of Two Entrée Options:

Caribbean Mango Cilantro-Lime Pork
Parmesan Breaded Chicken
Chicken Marsala
Lemon & Basil Tilapia
Mahi Mahi with Mango Salsa

Choice of Two (One Starch and Vegetable):

Garlic Roasted Skin on Mashed Potatoes
Herb Spiced Roast Potatoes
Caribbean Confetti Rice
Grilled Seasonal Vegetable Medley
Italian Grilled Vegetables
Garlic Parmesan Green Beans

Choice of One Dessert:

Assorted Cookies and Brownies
Apple Pie
Chocolate Cake
Pecan Pie

\$48 per person

Plated Dinner

**All Dinner Entrees include a House Salad or Caesar Salad, Warm Rolls & Butter, Iced Tea and Pre-Set Water, Choice of One Dessert
Maximum Choice of 3 Entrees Per Event**

CHICKEN RIGATONI

Penne Pasta served with Grilled Chicken Breast, Broccolini, Roasted Red Peppers and Carrots with Blistered Grape Tomatoes and Parmesan Cheese Garnish
Choice of Tomato or Alfredo Sauce
\$34 per person

PARMESAN CHICKEN

Parmesan Breaded Chicken Breast with Garlic Cream Sauce
Oven Roasted Mixed Vegetables and Garlic Mashed Skin on Potatoes
\$36 per person

NEW YORK STRIP LOIN

Center cut Striploin topped with Mushroom Garlic Cream Sauce
Oven Roasted Mixed Vegetables and Garlic Mashed Skin on Potatoes
\$46 per person

BEEF TENDERLOIN

Pan Seared Beef Tenderloin Au Poivre
Oven Roasted Mixed Vegetables and Garlic Mashed Skin on Potatoes
\$49 per person

PORK TENDERLOIN

Slow Roasted Pork Tenderloin with an Apple Mojo Demi-Glace
Oven Roasted Mixed Vegetables and Garlic Mashed Skin on Potatoes
\$39 per person

SWEET POTATO ENCRUSTED SNAPPER

Sweet Potato Encrusted Snapper with a Mango Beurre Blanc
Coconut Rice and Asparagus
\$45 per person

PAN SEARED GROUPE

Golden Seared Filet with Lemon Beurre Blanc
Oven Roasted Mixed Vegetables and Garlic Mashed Skin on Potatoes
\$48 per person

FILET AND SHRIMP SCAMPI

Grilled 4 oz. Beef Tenderloin with Cabernet Demi-Glace and Shrimp Scampi
Creamy Stilton Blue Cheese Mashed Potatoes
Asparagus and Tri-Colored Carrots
\$52 per person

DESSERT – CHOICE OF ONE

Key Lime Pie with Raspberry Sauce
Carrot Cake with Chopped Walnuts and Carmel Sauce
New York Cheesecake with Berry Compote
Chocolate Cake with Raspberry Chambord Sauce
Bourbon Pecan Pie

Reception Displays

Minimum of 25 Guests Required to Book a Reception Display

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 CRUDITE

Fresh Vegetables and House Peppercorn Ranch
\$4 per person

TROPICAL FRUITS DISPLAY

Sliced Melons, Pineapple, Strawberries and Berries
Honey Drizzle Topped with Toasted Coconut Flakes
\$7 per person

ANTIPASTI DISPLAY

Italian Meats and Cheeses, Marinated Artichokes, Roasted Red Peppers,
Grilled Vegetables, Sundried Tomatoes, Kalamata Olives, Pepperoncini's
\$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
\$9 per person

SEAFOOD & RAW BAR

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

Hors D'oeuvres

Minimum 50 pieces per order

Beef Cilantro Empanada.....	\$200
Coconut Shrimp with Orange Sweet Chili Sauce.....	\$225
Vegetable Spring Roll with Plum Sauce.....	\$175
Traditional Garlic Boursin Stuffed Mushrooms.....	\$200
Garlic Boursin Stuffed Mushrooms with Sausage.....	\$220
Mini Chicken Cordon Bleus with Dijonnaise Dipping Sauce.....	\$175
Sea Scallops wrapped in Applewood Smoked Bacon.....	\$300
Mini Smoked Gouda Mac n Cheese Bites.....	\$100
Chicken Satay Skewer with Peanut Sauce.....	\$175
Jerk Chicken Satay Skewer with Cajun Mango Glace.....	\$175
Beef Satay Skewer with Peanut Sauce.....	\$200
Mini Beef Sliders.....	\$200
Hawaiian Chicken Skewer Bites.....	\$200
Conch Fritters with Remoulade Sauce.....	\$350
Pork Potstickers.....	\$200
Vegetable Potsticker.....	\$200
Sweet BBQ, Bourbon, Traditional, Teriyaki, Buffalo Blue Cheese or Swedish Meatballs	\$200
Smoked Salmon Crostini with Lemon Dill Crema.....	\$200
Southern Style Shrimp Deviled Egg.....	\$200
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 Ceviche Shooters.....	\$250
Fruit Kabobs with Honey Glaze and Toasted Coconut.....	\$150

CARVING STATIONS

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

BEEF TENDERLOIN

Herb Encrusted Beef Tenderloin
Served with Creamy Horseradish and Au Jus
Sliced Dinner Rolls
Serves 15 Guests
\$255 each

PORK LOIN

Roasted in Apple Mojo Se
Sliced Dinner Rolls
Serves 30 Guests
\$250 each

NEW YORK STRIP LOIN

With Dijon Panko Herb Crust Mushroom Demi-Glace
Sliced Dinner Rolls
Serves 30 Guests
\$375 each

TURKEY

With Bacon Cranberry Orange Chutney and Turkey Gravy
Sliced Dinner Rolls
Serves 30 Guests
\$275 each

PRIME RIB

Herb Roasted and Served with Creamy
Horseradish and Au Jus
Sliced Dinner Rolls
Serves 40 Guests
\$MKT Price

HAM

Honey Cherry Balsamic Glazed Served with Pineapple Sauce
Sliced Dinner Rolls
Serves 60 Guests
\$350 each

Action Stations

**One Chef per Carved/Station Item per 75 guests at \$125 per Chef
Based on 90 Minutes of Service**

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 Fry Vegetables

\$18 per person

FAJITA STATION

Grilled Beef & Chicken strips with Peppers & 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 or Tortellini

Alfredo Sauce, Marinara Sauce, Vodka Sauce, or Pesto Cream Sauce

Garlic Bread

\$14 per person

Add Chicken \$6 per person

Add Shrimp for \$8 per person

Add Shrimp & Chicken \$13 per person

SMASHED MARTINI BAR

Mashed Gold Yukon Potatoes with Bacon Bits, Butter, Chive,
Cheddar Cheese, and Sour Cream

Served in a Martini Glass

\$12 per person

Add Chicken \$6 per person

SLIDER STATION

Pre-Select Two of the Following:

Beef with Caramelized Onions and Provolone Cheese

Slow-Smoked Mojo Pork, Pineapple Slaw

Spicy Fried Buffalo Chicken, Lettuce, Tomato and Blue Cheese Dressing

Roasted Cuban Pork, Ham, Swiss Cheese, Pickles, Yellow Mustard

\$25 per person

ITALIAN PASTA STATION

Pre-Select Two of the Following:

Five Cheese Tortellini, Artichokes, Chicken, Parmesan Cream and Cracked Black Pepper Sauce

Penne Pasta, Pesto Marinara Sauce, Kalamata Olives, Basil and Arugula

Baked Gnocchi, Creamy Tomato Alla Vodka Sauce, Truffle Oil Drizzle, Pecorino Cheese

Fresh Garlic Bread sticks, Focaccia Bread and Grated Parmesan

\$27 per person

Bar Menus

Bartender Fee \$125/per bar

	Call	Premium	Executive
Vodka	Smirnoff	Absolut	Grey Goose
Rum	Myer's White Rum	Bacardi	Captain Morgan
Gin	New Amsterdam	Tanqueray	Bombay Sapphire
Bourbon	Jim Beam	Jack Daniels	Knob Creek
Scotch	J&B	Dewars	Johnny Walker Black
Whiskey	Seagram's 7	Canadian Club	Crown Royal
Tequila	Sauza Silver	Jose Cuervo	Patron Silver

House Wine of Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Sauvignon Blanc, Pinot Grigio Selection available with Call and Premium tiers

Domestic Beers: Budweiser, Budweiser Light, Miller Lite, Coors Light, Michelob Ultra and Sam Adams Lager
And Imported Beers: Heineken, Corona Extra Stella Artois available with all tiers
Assorted Soft Drinks available with all tiers

Upgraded Wines Included with Executive Level Only (Choice of Five Varietals)

Rondo Prosecco, Starmont Chardonnay, Mantanzas Creek Sauvignon Blanc, Columbia Crest Cabernet Sauvignon, Red Diamond Merlot, Mirassou Pinot Noir or Murriettas Well Red Blend

Host 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	\$22	\$24	\$27
Each Additional Hour	\$5	\$6	\$7

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

First Hour \$15

Each Additional Hour \$6

Drink Tickets- \$8 per ticket (available for Call, Beer, or Wine)

Host Bar by Consumption or Set Dollar Amount

(Exclusive of service charge and tax)

- Call Tier \$8 each
- Premium Tier \$9 each
- Executive Tier \$10 each
- House Wine \$7 each
- Executive Wine \$10 each
- Domestic Beer \$6 each
- Import Beer \$7 each
- Soft Drinks \$4 each
- Bloody Mary \$10 each
- Mimosa \$10 each

Cash Bar Pricing

(\$250 minimum required for Cash Bar)

Choose One Tier for Cash Bar

- Call Tier \$8.50 each
- Premium Tier \$9.50 each
- Executive Tier \$10.50 each
- House Wine \$7.50 each
- Executive Wine \$10.50 each
- Domestic Beer \$6.50 each
- Import Beer \$7.50 each
- Soft Drinks \$4.50 each
- Bloody Mary \$10.50 each
- Mimosa \$10.50 each

Specialty Cocktails on Consumption

ADD TO EXISTING BARS

HOMEMADE SANGRIA

Red Wine and Seasonal Fruits/Flavors

\$12 per drink

FRESH BERRY MOJITOS

Standard Mojito or Add Fresh Strawberries, Raspberries, Blackberries, or Blueberries

\$12 per drink

HOURLY SPECIALTY BARS

Required Bartender Fee of \$125

BUILD YOUR OWN BLOODY MARY

Absolut Vodka and Toppings: Lemon Wedges, Lime Wedges, Worcestershire sauce, Chipotle Tabasco, Celery Salt, Garden Seasoning, Pickle Juice, Salt & Pepper, Jumbo Shrimp, Celery Stalks, Green Queen Olives, Italian Meatballs, and Pickle Spears.

\$18 per person / per hour

MIMOSA STATION

Sparkling Wine with Assorted Fruit Juices and Nectars; Garnishes to include Strawberries, Raspberries, Blackberries, and Blueberries.

\$15 per person / per hour

BEVERAGES

HOT BEVERAGES

Freshly Brewed Coffee.....	\$54 per gallon
Freshly Brewed Decaffeinated Coffee.....	\$54 per gallon
Starbucks Brewed Coffee.....	\$100 per gallon
Assorted Herbal Hot Tea.....	\$49 per gallon

COLD BEVERAGES

Iced Tea.....	\$49 per gallon
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

\$36 per person

Half Day Beverage Service (4 Hours)

Includes: Soft Drinks, Bottled Water, Coffee and Tea

\$16 per person

Kid Plated Menu Options

BREAKFAST OPTIONS

(Choose Two)

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

Choice of Beverage for Kids

Milk, Lemonade, Apple Juice, Coke

\$18 per children 6yrs – 12yrs

LUNCH & DINNER

(Choose Two)

Chicken Tenders and Fries
Macaroni & Cheese with Grilled Chicken
Penne Pasta with Meatballs and Marinara Sauce
Hot Dog and Fries
Pepperoni or Cheese Pizza
Fruit Cup

\$20 per children 6yrs – 12yrs

All Kid Meals Includes Choice of Beverage for Kids

Milk, Lemonade, Apple Juice, Soft Drink

UPGRADED DESSERT OPTIONS

Crème Brulé Cheesecake with Berries
Chocolate Lava Cake with Strawberry Sauce and Fresh Whipped Creme
Italian Lemon Cream Cake
Individual Triple Berry Fruit Tart
Tropical Cheesecake
Orange Creamsicle Cake

\$4.00 per person