



2022 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.



Continental Breakfast

AM STARTER

Freshly Squeezed Orange Juice
Assorted Danish, Pastries, & Muffins
Sliced Fresh Seasonal Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee, & Tea
\$17 per person

BEACHSIDE BREAKFAST

Freshly Squeezed Orange Juice
Assorted Bagels with Variety of Cream Cheeses, Preserves, & Butter
Greek Yogurt Topped with Honey, Toasted Coconut, Granola, & Fresh Berries
Sliced Fresh Seasonal Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee, & Tea
\$19 per person

COCOA BEACH SUNRISE

Freshly Squeezed Orange Juice
Ham & Cheddar Croissant Breakfast Sandwiches or Sausage Breakfast Burrito
Assorted Breakfast Breads, Muffins, & Pastries
Sliced Fresh Seasonal Fruit Display
Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, & Tea
\$21 per person
Add \$4.00 to include both Sandwich & Burrito

HILTON GARDEN INN EXECUTIVE

Freshly Squeezed Orange Juice
Assorted Pastries, Cinnamon Buns, & Muffins
Oatmeal with Craisins, Toasted Almonds, & Brown Sugar
Greek Yogurt, Granola, & Fresh Berries
Sliced Fresh Seasonal Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee, & Tea
\$23 per person

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

Breakfast Buffets

(Minimum of 30 Guests Required to Book a Buffet)

All Buffets include Orange Juice, Coffee, Hot Tea, and Water

MORNING CALL

Muffins, Pastries, Danish, Butter & Preserves
Sliced Fresh Seasonal Fruit Display
Scrambled Eggs
Bacon or Pork Sausage
Breakfast Potatoes
Hot Biscuits with Country Gravy
\$24 per person

HEALTHY START

Assorted Granola Bars
English Muffins
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
Turkey Sausage or Chicken Sausage
\$29 per person

COCOA BEACH BUFFET

Muffins, Danish, Assorted Breads, Butter & Preserves
Assorted Individual Yogurts
Assorted Dry Cereals
Sliced Fresh Seasonal Fruit Display
Scrambled Eggs
Orange Cinnamon French Toast
Pork Sausage
Bacon
Breakfast Potatoes
Ham & Cheddar Croissants
\$34 per person

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

Plated Breakfast Selections

CINNAMON FRENCH TOAST

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

HILTON GARDEN INN STRATA

Assorted Pastries and Muffins
Butter and Preserves
Fresh Fruit Cup
Vegetable, Ham & Cheese Frittata
Red Pepper Coulis
Hash Brown Cake
Pepper Bacon
\$21 per person

HILTON GARDEN INN ALL AMERICAN BREAKFAST

Assorted Pastries and Muffins
Butter and Preserves
Fresh Fruit Cup or Berry Parfait
Scrambled Eggs
Choice of Sausage Links or Bacon
Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, & Tea
\$22 per person

**VEGETARIAN OPTIONS AVAILABLE*

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

Kids Menu

BREAKFAST (Choose 1)

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

\$16 per child under 6

LUNCH & DINNER (Choose 1)

Chicken Tenders and Fries
Macaroni & Cheese
Mashed Potatoes with Meatballs
Hot Dog and Fries
Pepperoni Pizza

Fruit Cup

Choice of Beverage

Milk, Lemonade, Apple Juice, or Coke

\$16 per child under 6

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

Refreshment A La Carte Items

HOT BEVERAGES

Freshly Brewed Coffee	<i>\$54 per gallon</i>
Freshly Brewed Decaffeinated Coffee.....	<i>\$54 per gallon</i>
Assorted Herbal Hot Tea	<i>\$49 per gallon</i>

COLD BEVERAGES

Tazo Iced Tea	<i>\$49 per gallon</i>
Freshly Squeezed Orange or Grapefruit Juice	<i>\$34 per gallon</i>
Apple or Cranberry Juice	<i>\$34 per gallon</i>
Homemade Lemonade	<i>\$34 per gallon</i>
Assorted Bottled Juices	<i>\$5 each</i>
Assorted Coca Cola Soft Drinks (Coke, Diet, Sprite, Mr. Pibb)	<i>\$4 each</i>
Bottled Water	<i>\$4 each</i>
Red Bull Energy Drinks	<i>\$6 each</i>
Individual Whole, Skim, or Chocolate milk	<i>\$5 each</i>

SWEETS, SNACKS & MORE

Assorted Pastries, Muffins, or Breads	<i>\$35 per dozen</i>
Assorted Bagel and Cream Cheese	<i>\$34 per dozen</i>
Hard Boiled Eggs	<i>\$26 per dozen</i>
Ham, Egg & Cheese Croissant Sandwich	<i>\$9 each</i>
Breakfast Burrito	<i>\$9 each</i>
Fudge Brownies	<i>\$32 per dozen</i>
Assorted Cookies	<i>\$32 per dozen</i>
Assorted Granola Bars	<i>\$4 each</i>
Assorted Kind Bars	<i>\$5 each</i>
Individual Assorted Yogurts	<i>\$4 each</i>
Whole Fresh Fruit (apples, oranges, bananas, seasonal variety)	<i>\$4 each</i>
Individual Bags of Chips or Pretzels	<i>\$4 each</i>
Mixed Nuts	<i>\$25 per pound</i>
Bar Snack Mix	<i>\$16 per pound</i>
Tortilla Chips & Salsa	<i>\$18 per pound</i>
Mini Pretzels	<i>\$16 per pound</i>

All pricing is subject to 22% gratuity charge and 7% sales tax.

Refreshment Breaks

(Based on 90 minutes of Service)

LET'S MAKE SOME TRAIL MIX BREAK

Trail Mix, Traditional Chex Mix, Dried Cranberries,
Raisins, M&Ms, Cashews, Candied Walnuts,
Roasted Peanuts, Mini Pretzels
Assorted Coca-Cola Products, Bottled Water
\$17 per person

HILTON GARDEN INN COOKIES & BROWNIES

Macadamia White Chocolate, Oatmeal Raisin,
Chocolate Chip, & Sugar Cookies
Double Fudge Brownies
Chocolate Milk, Whole Milk
Assorted Coca-Cola Products, Bottled Water
\$15 per person

HEALTHY BREAK

Berry Fruit Smoothies,
Granola Bars, Whole Fruit,
Assorted Greek Yogurts
Bottled Water, Powerade
\$20 per person

PICNIC BREAK

Tortilla Chips with Warm Queso Sauce, Jalapenos, & Salsa
Mini Hot Dogs
Beef Sliders
Ketchup, Mustard, Spicy Mustard
Assorted Coca-Cola Products, Bottled Waters
\$18 per person

All pricing is subject to 22% gratuity charge and 7% sales tax.

Refreshment Breaks

(Based on 90 minutes of Service)

SUNDAE BAR BREAK

(Choose 2)

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 Coca-Cola Products, Bottled Water

\$14 per person

COOL DOWN NOVELTIES BREAK

Assorted Ice Cream Novelty Bars

Frozen Candy Bars

Fruit Bars

Assorted Sodas, Coffee, Bottled Water

\$15 per person

DIPS FOR ALL

Vegetable Crudité with House Ranch Dip

Fruit Kebabs with Honey, Toasted Coconut, and Greek Yogurt Dip

Red Pepper Hummus with Naan Bread Dippers

Chocolate Chip Cookies & Brownies

Assorted Sodas and Bottled Water

\$16 per person

All pricing is subject to 22% gratuity charge and 7% sales tax.

Buffet Lunch Selections

(Minimum of 30 Guests Required to Book a Buffet)

All Buffets include Coffee, Hot Tea, and Water

SOUP & SALAD BAR

Soup of the Day, Pesto Pasta Salad, Garlic Breadsticks
Fresh Romaine and Mixed Greens Lettuce with Assorted Toppings & Dressings
Lemon Herb Garlic Chicken Breast
\$26 per person

NEWYORK DELI

House-Made Red Bliss Potato Salad
Creamy Coleslaw
Traditional Garden Salad with choice of Dressings
Roast Beef, Ham, Turkey
Lettuce, Tomato, Onion, Pickles, Pepperoncini
Mayonnaise, Mustard, Spicy Mustard
Assortment of Sliced Cheese
Assortment of Deli Condiments & Sliced Breads
Chocolate Chip Cookies & Blondie Toffee Crunch Brownies
\$28 per person

SPACE COAST BUFFET

Local Crisp Baby Lettuces garnished with Carrot, Cucumbers,
Mandarin Oranges, Goat Cheese Crumbles, Grape Tomatoes, and Blueberries with
Choice of Lime Vinaigrette or Balsamic Dressing
Heirloom Tomato, Onion, Avocado Salad
Blackened Mahi with Strawberry Mango Sauce
Marinated Cilantro Lime Grilled Chicken Breast
Parmesan Roasted Yukon Potatoes
Green Beans and Red Peppers
Tropical Cheesecake & Assorted Macaroons
\$39 per person

TASTE OF THE MEDITERRANEAN

Chickpea, Cucumber, Red Peppers, Feta Cheese, Basil, & Olives Salad
Romaine with Roma Tomatoes, Shredded Carrots, Pepperoncini, Cucumber, Green Onion, & Focaccia Croutons
with Greek Vinaigrette Caprese Salad
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, Goat Cheese, and Balsamic Drizzle
Pearled Cous Cous infused with Garlic and Basil
Grilled Vegetables
Assorted Artisan Dinner Rolls
Mini Baklava & Lemon Berry Cream Cake
\$45 per person

All pricing is subject to 22% gratuity charge and 7% sales tax.

Buffet Lunch Selections Continued

(Minimum of 30 Guests Required to Book a Buffet)

All Buffets include Coffee, Hot Tea, and Water

SOUTH OF THE BORDER

Mixed Greens with Tomatoes, Onion, Cucumber, Jicama, & Croutons
Served with Creamy Avocado Ranch Dressing
Fire-Roasted Black Bean & Corn Salad
Ground Beef Tacos with Hard- & Soft-Shell Tortillas
Chicken and Beef Fajitas with Peppers & Onions
Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Salsa, Guacamole
Spanish Rice
Refried Beans with Cheddar Cheese
Cinnamon Sugar Dusted Churros and Caramel Sea Salt Cheesecake
\$35 per person

TASTE OF ITALY

Caesar Salad with Shaved Parmesan and Creamy Caesar Dressing
AntiPasta Salad
Chicken Francaise with Lemon Caper Beurre Blanc
Meat Lasagna
Penne Alfredo Primavera
Grilled Italian Vegetables with Balsamic Vinaigrette with Red or White Sauce
Garlic Breadsticks
Tiramisu and Mini Cannolis
\$36 per person

SUNDAY AT THE BEACH

Deviled Egg Potato Salad
Pineapple Coleslaw
Bourbon Baked Beans
House-Made BBQ Potato Chips
Chuck, Brisket, Short Rib Burgers, & Hot Dogs
Oven Roasted Chicken (Bone-in)
Assortment of Cheeses, Bibb Lettuce, Sliced Tomatoes, Onions, Pickles, Ketchup,
Mayonnaise, Mustard, Spicy Mustard, Relish
Hamburger & Hot Dog Buns
Watermelon Wedges and Assorted Cookies
\$34 per person

All pricing is subject to 22% gratuity charge and 7% sales tax.

Plated Lunch Selections

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

GRILLED WEDGE TUSCAN CHICKEN CAESAR SALAD

Lightly Grilled Romaine Lettuce, Shaved and
Ground Parmesan, Artisan Focaccia Croutons,
Tuscan Caesar
\$22 per person

CHICKEN SALTIMBOCCA

Oven Roasted Chicken Breast, Sage, Fontina Cheese
and Prosciutto topped with Chef's Special
\$26 per person

BREADED CAJUN PARMESAN CHICKEN

Breaded Cajun Chicken Breast topped with a Creamy Herb Garlic
Sauce served with Yukon skin on Mashed Potatoes and
Broccolini
\$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

All pricing is subject to 22% gratuity charge and 7% sales tax.

Plated Dietary Lunch and Dinner Selections

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

GLUTEN FREE CHICKEN

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

VEGAN BLACKBEAN QUINOA CAKE

Grilled Crispy Quinoa Cake, Spinach, Asparagus, Turnips, Baby
Carrot, Squash
\$32 per person

RED LENTIL VEGAN PASTA

Red Lentil Pasta, Pattypan and Sunburst Squash, Baby
Carrots, Mushrooms, and Broccolini tossed in a Basil Tomato
Sauce
\$28 per person

VEGETARIAN STUFFED RED PEPPER

Red Pepper Stuffed with Wild Mushroom Risotto, Baby
Carrots, and Zucchini served with Naan Bread
\$29 per person

PARMESAN RISOTTO CAKE & VEGETABLES

Risotto Cakes pan seared, Broccolini, Baby Carrots
Squash, Roasted Red Peppers
\$34 per person

ADD DESSERT

~Additional \$5 per person~

Florida Key Lime Pie
Carrot Cake
New York Style Cheesecake with Berry Sauce
Double Chocolate Cake

All pricing is subject to 22% gratuity charge and 7% sales tax.

Plated Dietary Lunch and Dinner Selections (Continued)

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

STUFFED PINEAPPLE BOWL

Served with Coconut Rice and Vegetable Medley
(Not Gluten Free)

\$25 per person

Add Mindful Chicken (Soy Based Protein)

\$32 per person

CHICKPEA ROTINI

With Basil Red Sauce, Vegetables, and Vegan Bread

\$32 per person

MUSHROOM RED PEPPER RISOTTO

With Broccoli, Vegan Cheese, and Vegan Crostini Crisps

\$34 per person

CREAMY LEMON PASTA

With Butternut Squash, White Beans, and Basil

\$32 per person

Add Mindful Chicken to any Entree (Soy Based Protein) \$7
per person

ADD DESSERT

~Additional \$5 per person~

Florida Key Lime Pie

Carrot Cake

New York Style Cheesecake with Berry Sauce

Double Chocolate Cake

All pricing is subject to 22% gratuity charge and 7% sales tax.

Boxed Lunches

SELECT ONE SANDWICH

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

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

Oven Roasted Turkey Breast, Provolone Cheese, Lettuce, Tomato, Cranberry Mayo, on Sourdough Bread

Grilled Vegetable 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 Tomato Tortilla

\$22 per person

~Additional selection \$4 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, Provolone Cheese, Local grown Bibb Lettuce, Tomatoes, Sundried Tomato Aioli

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

~Additional selection \$4 per person~

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

All pricing is subject to 22% gratuity charge and 7% sales tax.

Dinner Buffet Selections

(Minimum of 30 Guests Required to Book a Buffet)

All Buffets include Coffee, Hot Tea, and Water

TOUR OF ITALY

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

ORIENTAL EXPRESS

Napa Cabbage Salad, crispy Romaine Lettuce, Shredded Carrots, Edamame, topped with crispy Wontons, Sesame Mandarin Orange Dressing
Shrimp and Rice Noodle Salad with Fresh Herbs, Shredded Carrots, tossed in a Peanut Sauce
Sweet and Sour Chicken with Peppers, Beef & Broccoli Stir Fry
Vegetable Fried Rice
Pork Potstickers with Plum Sauce
Garlic Ginger Bok Choy
Fortune Cookies and Chocolate Cake
\$50 per person

SOUTHWESTERN BUFFET

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

FLAVORS OF THE CARIBBEAN

Tropical Fruit Kabobs drizzled with Grand Honey Marnier Sauce and Toasted Coconut Flakes
Spring Mix, Romaine Lettuce Blend, Diced Mangoes, Blueberries, Onion, Peppers, Honey Dijon Balsamic Vinaigrette
Caribbean Mango Pineapple Pork
Sweet Plantains
Blackened Mahi with Pineapple Chutney
Jerk Chicken with Orange Cilantro Sauce
Caribbean Confetti Rice
Grilled Vegetable Medley
Marble Banana Cake and Coconut Cake
\$49 per person

All pricing is subject to 22% gratuity charge and 7% sales tax.

Plated Dinner Entrees

*All Dinner Entrees include a House Salad or Caesar Salad,
Warm Rolls & Butter, and Choice of Dessert*

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

CAJUN PARMESAN CHICKEN

Parmesan Breaded Chicken Breast
Marbled Fingerling Potatoes
Asparagus & Baby Carrots
With Garlic Cream Sauce

\$36 per person

NEW YORK STRIP LOIN

Center cut Striploin topped with Mushroom Garlic
Cream Sauce
Hasselback Baked Potato
Seasonal Vegetables

\$46 per person

CHURRASCO SKIRT STEAK

Skirt Steak topped with Chimichurri Sauce
Yucca Fries with Garlic Cream Dipping Sauce and Broccolini
\$42 per person

BEEF TENDERLOIN

Pan Seared Beef Tenderloin topped with a Cabernet Cremini
Sauce
Parmesan Scalloped Potatoes and Hari Coverts

\$49 per person

~ Selections continued on following page ~

All pricing is subject to 22% gratuity charge and 7% sales tax.

Plated Dinner Entrees

*All Dinner Entrees include a House Salad or Caesar Salad,
Warm Rolls & Butter, and Choice of Dessert*

OKINAWAN ENCRUSTED SNAPPER

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

PORK TENDERLOIN

Slow Roasted Pork Tenderloin with an Apple Mojo Demi
Glacé
Celery-Root Yukon Mash
Green Beans and Red Pepper
\$39 per person

PAN SEARED GROUPE

Golden Seared Filet with Lemon Beurre Blanc
Parmesan Mashed Potatoes
Spinach, Baby Carrots, Squash
\$48 per person

FILET AND SHRIMP SCAMPI

Grilled 4 oz. Beef Tenderloin with Cabernet Demi-Glacé
Jumbo Shrimp with Lemon, Garlic, and Butter Parsley
Sauce
Creamy Stilton Blue Cheese Mashed Potatoes
Asparagus and Tri-Colored Carrots
\$52 per person

All pricing is subject to 22% gratuity charge and 7% sales tax.

Plated Desserts

DESSERTS

(CHOOSE ONE OPTION)

Key Lime Pie with Raspberry Sauce
Carrot Cake with Candied Pecans and Caramel Sauce
New York Cheesecake with Berry Compote
Chocolate Cake with Raspberry Chambord Sauce
Apple Pie with Caramel Sea Salt Topping

UPGRADED DESSERT OPTIONS

\$4.00 per person

Crème Brûlée Cheesecake with Berries
Chocolate Lava Cake with Strawberry Sauce and Fresh Whipped Creme
Italian Lemon Cream Cake
Individual Triple Berry Fruit Tart
Mango Cheesecake with Mango Sauce and Berries
Orange Creamsicle Cake
Berry Parfait
Blueberry Flapjack Cake
Mousse Shooter Desserts: Berry or Chocolate

All pricing is subject to 22% gratuity charge and 7% sales tax.

Hors D'oeuvres

(Minimum 50 pieces per order)

Chicken or Beef Cilantro Empanadas.....	\$200
Coconut Shrimp with Orange Sweet Chili Sauce	\$225
Vegetable Spring Roll with Plum Sauce.....	\$175
Traditional Garlic Boursin Stuffed Mushrooms.....	\$175
Garlic Boursin Stuffed Mushrooms with Sausage.....	\$200
Mini Chicken Cordon Bleus with Dijonaise Sipping Sauce.....	\$175
Sea Scallops wrapped in Applewood Smoked Bacon	\$300
Mini Smoked Gouda Mac n Cheese Bites.....	\$100
Chicken Satay with Peanut Sauce	\$175
Beef Satay with Peanut Sauce	\$200
Duck Spring Rolls Filled with Fresh Herbs, Duck Confit, Wild Mushrooms, Hoisin Sauce with a Ginger Plum Dipping Sauce.....	\$400
Mini Beef Sliders.....	\$200
Hawaiian Chicken Skewer Bites.....	\$200
Conch Fritters with Remoulade Sauce.....	\$350
Pork or Vegetable Potsticker	\$200
Meatballs.....	\$200
Sweet BBQ, Bourbon, Traditional, Teriyaki, Buffalo Blue Cheese, or Swedish	
Smoked Salmon Crostini with Lemon Dill Crema.....	\$200
Creole Shrimp Deviled Egg.....	\$200
Grilled Watermelon with Gorgonzola Cheese and Balsamic Drizzle.....	\$175
Caprese Skewers with Pesto Balsamic Glaze.....	\$175
Mango Avocado Poke Tuna on a Lotus Root Chip.....	\$225
Shrimp Ceviche Shooters.....	\$225
Fruit Kabobs with Honey Glaze and Toasted Coconut.....	\$150

 Denotes Gluten Free Items

All pricing is subject to 22% gratuity charge and 7% sales tax

Reception Displays

(Minimum of 25 Guests Required to Book a Reception Display)

JUMPBO SHRIMP COCKTAIL

Iced Gulf Shrimp served with Lemon, Lime, & Cocktail Sauce
\$4.25 per piece

SMOKED SALMON DISPLAY

Side of Smoked Salmon with Tomatoes, Diced Eggs,
Red Onions, Capers, Lemon, & Sliced Baguettes
\$220 per side

FRESH VEGETABLE CRUDITE

Fresh Vegetables and House Peppercorn Ranch
\$4 per person

TROPICAL FRUITS DISPLAY

Sliced Melons, Pineapple, Strawberries and Berries
with Honey Greek Yogurt Dip and 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

Display of 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
\$36 per person

All pricing is subject to 22% gratuity charge and 7% sales tax.

Hand Carved Specialties

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

GARLIC HERB PARMESAN TENDERLOIN

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

OVEN ROASTED TURKEY

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

ORANGE AND ROSEMARY THYME GLAZED HAM

Served with Brown Sugar Pineapple Sauce
Sliced Dinner Rolls
Serves 60 Guests
\$350 Each

DIJON CRUSTED NEW YORK STRIP LOIN

Seared Strip Loin Crusted with Dijon and Panko Herb Crust
Mushroom Demi Glace
Sliced Dinner Rolls
Serves 30 Guests
\$375 Each

HERB ROASTED PRIME RIB

Served with Creamy Horseradish and Au Jus
Sliced Dinner Rolls
Serves 40 Guests
\$350 Each

ROASTED APPLE MOJO PORK LOIN

Served with Mojo Demi Glace
Sliced Dinner Rolls
Serves 30 Guests
\$250 Each

*All pricing is based on 1 ½ hours of service time
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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
Whipped Butter, Chive, Cheddar Cheese, and Sour Cream
Served in a Martini Glass
\$12 per person

Add Chicken \$6 per person

*All pricing is based on 1 ½ hours of service time
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Catering Menus for Bars

\$125 BARTENDER FEE

Call

1 Hour ~ \$18 per person
2 Hours ~ \$25 per person
3 Hours ~ \$30 per person
4 Hours ~ \$35 per person

Wine

House Brands

Chardonnay, Cabernet Sauvignon, Merlot,
White Zinfandel, Sauvignon Blanc, Pinot Grigio

Liquor

Smirnoff Vodka
New Amsterdam Gin
J&B Scotch
Myer's White Rum
Seagram's 7 Blended Whiskey
Jim Beam Bourbon
Sauza Blue Silver Tequila

Domestic Beer

Budweiser
Budweiser Light
Miller Lite
Coors Light
Michelob Ultra
Sam Adams Lager

Imported Beer

Heineken Lager
Corona Extra
Stella Artois

Premium

1 Hour ~ \$21 per person
2 Hours ~ \$28 per person
3 Hours ~ \$33 per person
4 Hours ~ \$37 per person

Wine

House Brands

Chardonnay, Cabernet Sauvignon, Merlot,
White Zinfandel, Sauvignon Blanc, Pinot Grigio

Liquor

Absolut Vodka
Tanqueray Gin
Dewar's White Label Scotch
Bacardi Select Rum
Canadian Club Whiskey
Jack Daniels Bourbon
Jose Cuervo Tequila

Domestic Beer

Budweiser
Budweiser Light
Miller Lite
Coors Light
Michelob Ultra
Sam Adams Lager

Imported Beer

Heineken
Corona Extra
Stella Artois

All pricing is subject to 22% gratuity charge and 7% sales tax.

Catering Menus for Bars

\$125 BARTENDER FEE

Executive

- 1 Hour ~ \$23 per person
- 2 Hours ~ \$30 per person
- 3 Hours ~ \$35 per person
- 4 Hours ~ \$40 per person

Wine

(Choice of Five Varietals)

- Riondo Prosecco
- Starmont Chardonnay
- Mantanzas Creek Sauvignon Blanc
- Columbia Crest Cabernet Sauvignon
- Red Diamond Merlot
- Mirassou Pinot Noir
- Murriettas Well Red Blend
- Kim Crawford Prosecco

Liquor

- Grey Goose Vodka
- Bombay Sapphire Gin
- Jonny Walker Black Label Scotch
- Captain Morgan Spiced Rum
- Bacardi Gran Reserve Rum
- Crown Royal Whiskey
- Knob Creek Bourbon
- Patron Tequila

Domestic Beer

- Budweiser
- Budweiser Light
- Miller Lite
- Coors Light
- Michelob Ultra
- Sam Adams Lager

Imported Beer

- Heineken Lager
- Corona Extra
- Stella Artois

Soft Drinks

- Coca-Cola Classic
- Diet Coke
- Sprite

Beer, Wine, and Soda

- 1 Hour ~ \$16 per person
- 2 Hours ~ \$21 per person
- 3 Hours ~ \$24 per person
- 4 Hours ~ \$27 per person

House Wine

- Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Sauvignon Blanc, Pinot Grigio

Domestic Beer

- Budweiser
- Budweiser Light
- Miller Lite
- Coors Light
- Michelob Ultra

Imported Beer

- Sam Adams Lager
- Heineken Lager
- Corona Extra
- Stella Artois

Soft Drinks

- Coca-Cola Classic
- Diet Coke
- Sprite

Cash Bar Pricing

-(Choose One Tier for Cash Bar -)

- Call Tier - \$8.00
 - Premium Tier - \$9.00
 - Executive Tier - \$10.00
 - House Wine - \$7.00
 - Executive Wine - \$10.00
 - Domestic Beer - \$6.00
 - Import Beer - \$7.00
 - Soft Drinks - \$4.00
- (\$250 minimum required for Cash Bar)

All pricing is subject to 22% gratuity charge and 7% sales tax.

Catering Menus for Bars

\$125 BARTENDER FEE

COCKTAILS

Homemade Sangria

Red Wine and Seasonal Fruits/Flavors

\$12 per person

Fresh Berry Mojitos

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

\$12 per person

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.

\$15 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

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