

# Banquet Catering Menus

Winter 2021 – Winter 2022



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# Message From Our Chef

Greetings! My name is David Hackett. I'm the Executive Chef at Buena Vista Suites, the perfect destination to host your next unforgettable event. My team of highly trained professional chefs are dedicated to ensuring that you and your guests have the most memorable dining experience throughout your stay. Our passion comes from years of honing our culinary craft and skill. We get excited to use fresh, wholesome, hand-selected and quality ingredients, which allow us to create full-flavored dishes, unique in both flavor and presentation.

On behalf of the culinary team at Buena Vista Suites, we look forward to welcoming you to our home!

**BUENA VISTA SUITES EXECUTIVE CHEF  
CHEF DAVID HACKETT**

A handwritten signature in black ink, reading "David Hackett". The signature is written in a cursive style with a long, sweeping horizontal line extending to the right.

# BUFFET BREAKFAST

Minimum 20 people / Maximum of 90 minutes of service

## Healthy Jumpstart 20

Sliced Fresh Seasonal Fruit and Strawberries  
Chef Selection of Fresh Baked Breakfast Pastries  
Honey Butter, Local Blackberry, Apricot, Raspberry Jams  
Chilled Florida Orange Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

## Enhancements 10 per person

*All items have a minimum requirement of 15 orders per selection. The price of each selection will increase if ordered a la carte.*

Open Face Bagel Pizza, Boursin Cheese Spread, Farm Fresh Egg, Diced Tomatoes, Basil, Mozzarella Cheese

Whole Wheat Tortilla Wrap, Farm Fresh Scramble Eggs, Breakfast Sausage, Pepper Jack, Cheddar Cheese

English Muffin, Farm Fresh Egg, Shaved Virginia Ham, Cheddar Cheese

Buttery House Baked Biscuit, Farm Fresh Egg, Breakfast Sausage Patty, Swiss Cheese

## Freshly Blended Juice Bar 5

Cucumbers, Apples, Kale, Beets  
Fresh Ginger, Apples, Spinach, Cucumbers, Parsley, Lemon  
Watermelon, Orange, Lemon

## St. James Smoked Salmon 11

Whipped Cream Cheese, Diced Red Onions, Chopped Hard Boiled Eggs, Capers,  
Diced Tomatoes, Plain Bagels

## Steel Cut Oatmeal 5

Golden Raisins, Slivered Almonds, Fresh Blueberries, Dried Apricots, Dried Cranberries,  
Brown Sugar, Local Honey

## Assorted Farm Fresh Egg Quiche 6

Diced Smoked Ham and Swiss  
Sautéed Wild Mushrooms, Leeks, Goat Cheese  
Chicken Apple Sausage, Peppers, Onions, Pepper Jack Cheese, Scallions

## Seared Ricotta Crepe and Blintz Bar 7

Fresh Fruit Compote, Fig Compote, Pecans, Honey, Raisin-Spiced Rum

## BREAKFAST ACTION STATIONS

All items have a minimum requirement of 15 orders per selection. The price of each selection will increase if ordered a la carte.

### Malted Waffles

6

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar

### Citrus Vanilla French Toast

6

Fresh Berry Compote, Maple Syrup, Local Honey, Whipped Cream, Chopped Pecans

### Buttermilk Pancakes

5

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar

## AM | PM COFFEE BREAKS

Minimum 15 people | Maximum of 30 minutes of service

### Sierra del Oro Farm

18

Fresh Guacamole, Assorted Fresh Tortilla Chips  
House Made Orange Marshmallow  
Tomato, Orange, Avocado Bruschetta

### Dipped Delights

17

House Made Pecan Pralines Cones  
Caramel and Sugar Dipped Apples  
Almond Butter, Celery and Carrot Shooters

### Local Orange

15

Carrot Ginger Honey Cake  
Cheddar Cheese Pretzel Pops  
Winter Park Dairy Cheese Plate

### Born in the USA

15

Original Twinkies and Cracker Jacks  
Assorted Fresh Fruit and Hershey's Chocolate Syrup Dip  
Oatmeal Raisin Cream Pies

### Public House

17

Warm Salty Soft Pretzels,  
Whole Grain Mustard  
Deviled Eggs, Gherkin Pickles and Olive Bar  
Gourmet Almond, Cashew and Sunflower Mix

### Caribbean Social

18

Mini Guava and Cheese Pastry  
Watermelon Fennel Goat Cheese Ceviche  
Plantain Chips, Black Bean and Roasted Red Pepper Hummus

### Royale Lifestyle

16

Smoothie Elixir Shots  
Apples, Kale, Beets, Ginger  
Cucumbers, Apples, Spinach, Parsley, Lemon  
Trail Mix Bar - Build Your Own  
Almonds, Cashews, Pecans, Walnuts, Dried Cranberries, Golden Raisins, M&M's, Yogurt Pretzels

# A LA CARTE COFFEE BREAKS

## Beverages

Regular Brewed Coffee	58/gal.
Decaffeinated Brewed Coffee	58/gal.
Hot Tea	58/gal.
Cold Coffee Brew	8 each
Bottled Coke Products	4
Bottled Iced Tea	5
Bottled Still Water	4
Bottled Sparkling Water	4
Bottled Flavored Sparkling Water	4
Fruit Infused Water	36/gal.
Vitamin Water	5
Red Bull Energy Drink	6
Illy/Starbucks Double Shots Espresso	6
Naked Smoothie Juices	6

## Snacks

Whole Fresh Fruit	4
Kind Granola Bars	5
Cliff Granola Bars	6
Candy Bars	5
Bags of Chips, Pretzels, Popcorn	4
Yogurt	4
Gourmet Individual Trail Mix	5
Ice Cream Bars	5
Bulk Mixed Nuts	37/lb

## Sweet Treats by the Dozen 53

Brownies and Blondies
Cup Cakes   Red Velvet, Carrot, Chocolate
Assorted Freshly Baked Muffins
Croissants   Traditional and Chocolate
Assorted Fresh Baked Danish
Cookies   Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar
Fresh Fruit Skewers
Chefs Selection Dessert Shooters
Chocolate Covered Strawberries
Traditional Italian Biscotti
Assorted Fresh Bagels and Cream Cheese

## PLATED LUNCH

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachet Service included.  
Iced tea may be added to any selection at 3 per person.*

### TWO-COURSE

*Select a hearty two-course plated lunch if you are short on time. Price based on one entree and one dessert.*

*Minimum 15 people | Maximum of 60 minutes of service*

### ENTREE

#### **Traditional Cobb Salad and Chicken 30**

Mixed Greens, Diced Turkey, Hard Boiled Egg, Tomatoes, Blue Cheese, Bacon, Chives, Red Wine Vinaigrette

#### **Tropical Chicken Salad 29**

Jamaican Spice Chicken with Hearts of Romaine, Mango, Avocado, Oranges, Tomatoes and Passion Fruit Vinaigrette

#### **Penne Pasta and Bay Shrimp 31**

Marinara and Fresh Basil, Garden Roasted Vegetables and Parmesan Cheese

### DESSERTS

Snickers Cheesecake

House Key Lime Pie

Lemon Meringue Pie

Washington Apple Tart

# PLATED LUNCH

## THREE-COURSE

Price based on one starter, entree, and dessert. Minimum 15 people | Maximum of 90 minutes of service

### STARTER

#### Signature Caesar Salad

Chopped Romaine, Shaved Parmesan Cheese, Garlic Croutons, Cracked Black Pepper, Traditional Caesar Dressing

#### Mixed Garden Greens Salad

Shaved Fennel, Crumbled Blue Cheese, Candied Pecans, Dried Cranberries, White Balsamic Vinaigrette

#### Focaccia Panzanella Salad

Romaine Hearts, Red Oak Lettuce, Feta Cheese, Cucumbers, Tomatoes, Artichoke Hearts, Basil Lime Vinaigrette

#### Baby Arugula and Frisee Salad

Roasted Gold Beets, Julienne Carrots, Whipped Herbed Goat Cheese, Grape Tomatoes, Raspberry Vinaigrette

### ENTREE

All entrees served with Chef's Selection of Market Fresh Vegetables

#### Seared Chicken Breast

39

Topped with Basil Pesto, Sliced Tomato, Provolone Cheese, Demi, Wild Mushroom Risotto Cake

#### Fresh Thyme and Mustard Oven Roasted Chicken

39

Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes

#### Seared Fresh Orca Salmon

40

Smoked Tomato Lemon Scallion Relish, Coconut Cashew Basmati Rice

#### Citrus Brined Pork Loin

38

Apple Golden Raisin Chutney, Cream Corn Bread Pudding

#### Tomato Marmalade Glazed Short Ribs

42

Natural Pan Jus, Herb Polenta

#### Black Bean and Farro Leek Cake

39

Roasted Red Pepper Coconut Sauce

#### Stuffed Beyond Tomato and Mushroom Quinoa

39

Citrus Carrot Puree

### DESSERTS

Snickers Cheesecake

House Key Lime Pie

Lemon Meringue Pie

Washington Apple Tart



## BUFFET LUNCH | MONDAY

### Bonaire Bounty 43

*Each day of the week menu may be served on a different day at 4 additional per person.*

*Minimum 20 people | Maximum of 60 minutes of service*

#### STARTER

Mixed Field Greens, Spaghetti Carrots, Hearts of Palm, Crumbled Goat Cheese,  
Mango Cilantro Vinaigrette

#### ENTREE

Grilled Guava Glazed Free Range Chicken Breast, Fried Onions  
Pan Seared Florida Red Snapper, Smoked Blistered Grape Tomato Relish  
Butter Seared White Boniato Sweet Potato, Chimichurri Sauce  
Roasted Local Market Vegetables

#### DESSERT

Key Lime Pie  
Chocolate Flourless Tart  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

MONDAY

## BUFFET LUNCH | TUESDAY

### American Comfort 43

*Each day of the week menu may be served on a different day at 4 additional per person.*

*Minimum 20 people | Maximum of 60 minutes of service*

#### STARTER

Iceberg Wedge, Diced Tomato, Crumbled Blue Cheese, Chopped Bacon, Scallions, Ranch  
Dressing

#### ENTREE

Brown Sugar Baked Pork Loin, Sour Orange Onion Compote  
Lemon Pistachio Crusted Filet of Seasonal Local Fish, Light Fumet Parsley Broth  
Marble Mashed Potatoes  
Steamed Broccoli, Cauliflower, Carrot, Extra Virgin Olive Oil

#### DESSERT

Homemade Apple Tarts  
Chocolate Mousse Shots  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

TUESDAY

## BUFFET LUNCH | WEDNESDAY

### Cajun 44

*Each day of the week menu may be served on a different day at 4 additional per person.*

*Minimum 20 people | Maximum of 60 minutes of service*

#### STARTER

Spring Garden Greens, Dried Figs, Cucumbers, Tarragon, Crumbled Blue Cheese  
Apple Cider Vinaigrette

#### ENTREE

Pan Roasted Chicken-Gumbo Seasoned  
Blackened Sustainable White Fish, Shrimp Etouffee Sauce  
Red Beans and Rice  
Sauteed Zucchini, Okra, Onions and Tomatoes

#### DESSERT

Praline Bread Pudding  
Lemon Meringue Shooters  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

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## BUFFET LUNCH | THURSDAY

### Sierra Cocina 44

*Each day of the week menu may be served on a different day at 4 additional per person.*

*Minimum 20 people | Maximum of 60 minutes of service*

#### STARTER

Navel Orange Salad, Baby Arugula, Shaved Fennel, Fresh Oregano, Aged Balsamic Syrup, White  
Balsamic Vinaigrette

#### ENTREE

Poached Branzino, Tomato Shallot Caper Concasse  
Slow Braised Short Rib Orecchiette, Spinach, Cremini Mushrooms, Onions, Cream  
Broccolini, Roasted Red Peppers and Garlic  
Rosemary Roasted Red Bliss Potatoes

#### DESSERT

House Cannoli  
Tiramisu  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

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## BUFFET LUNCH | FRIDAY

### Mediterranean 43

*Each day of the week menu may be served on a different day at 4 additional per person.*

*Minimum 20 people | Maximum of 60 minutes of service*

#### STARTER

Grilled Romaine Hearts, Shaved Fennel, Toasted Almonds, Apricots,  
Orange Vinaigrette

#### ENTREE

Olive Tapenade Swordfish, Tomato Ouzo Leek Broth  
Slow Baked Lemon Herb Chicken Breast and Thighs, Natural Pan Drippings  
Roasted Tricolored Potatoes and Garlic  
Sautéed Zucchini, Onions, Yellow and Red Peppers

#### DESSERT

Semolina Cake, Powdered Sugar, Greek Yogurt  
Traditional Baklava  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

FRIDAY

## BUFFET LUNCH | SATURDAY

### Belle Isle 43

*Each day of the week menu may be served on a different day at 4 additional per person.*

*Minimum 25 people | Maximum of 60 minutes of service*

#### STARTER

Spinach, Endive, Roasted Corn, Chayote Squash, Queso Blanco,  
Spiced Rum Vinaigrette

#### ENTREE

Jamaican Jerk Mahi, Pineapple Beurre Blanc  
Assorted Toppings | Fresh Pico de Gallo, Salsa Verde, Shredded Pepper Jack,  
Cheddar Cheese, Sour Cream, Jalapenos, Cilantro Aioli, Fresh Limes  
Fried Tostones, Garlic Mojo  
Healthy Steamed Market Vegetables

#### DESSERT

Tres Leches  
Kahlua Cheesecake  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

SATURDAY

## LUNCH BUFFET | ANY DAY

### Fajita House 42

*Minimum 25 people | Maximum of 60 minutes of service*

#### STARTER

Roasted Corn and Black Bean Salad, Tortilla Strips

Mixed Greens, Sliced Cucumbers, Garlic Croutons, Tomatoes, Feta Cheese, and Roasted Red Onions, Creamy Ranch Dressing and Herb Vinaigrette

#### ENTREE

Sliced Grilled Chicken Breast Fajitas

Roast Sirloin of Beef Fajitas, Grilled Onions, Roasted Bell Peppers  
Flour Tortilla or Corn Tortilla

Southwestern Style Rice Pilaf

Shredded Cheddar Cheese, Lettuce, Black Olives, Pickled Jalapenos, Fresh Salsa, Sour Cream

#### DESSERT

Tres Leches

Dark Chocolate Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

ANY DAY

# PLATED DINNER THREE-COURSE

*Price based on a minimum of one starter, entree, and dessert. Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets service included with all menus, available on request. Warm Baked Bread included with each three-course dinner. Minimum 15 people | Maximum of 90 minutes of service*

## STARTER

### **Stuffed Charred Vine Ripe Tomato**

Basil, Ciliegine Mozzarella Cheese, Yellow Tomato, Mixed Garden Lettuce Bouquet, White Balsamic Vinaigrette

### **Smoked Caesar Salad**

Romaine Lettuce, White Anchovy, Shaved Parmesan Cheese, Garlic Crisp, Roasted Wild Mushrooms and Chives, Creamy Caesar Dressing

### **Baby Spinach Kebab**

Mushroom Tomatoes, Artichokes, Watermelon Radish, Hummus, Lemon Tarragon Vinaigrette

### **Baby Iceberg Chop**

Cucumbers, Tomatoes, Applewood Smoked Bacon, Candied Pecans, Crumbled Blue Cheese, Champagne Vinaigrette

## ENTREE

*Served with Chef Selection of Seasonal Vegetables, Warm Baked Rolls, Creamy Butter*

### **Braised Beef Short Rib**

**52**

Whipped Garlic Mashed Potatoes, Brussel Sprouts, Bias Carrots, Mushrooms and Chives

### **Sage Roasted Chicken Breast**

**48**

Craisen Wild Rice Blend, Broccoli, Baby Carrot, Sauce Natural

### **Seared Pacific Salmon**

**50**

Sauteed Napa Cabbage, Baby Bok Choy, Saffron New Potatoes, Ginger Lemon Sauce

### **Herb Crusted Filet Mignon**

**58**

Marble Potatoes, Asparagus and Carrot Mélange, Cabernet Sauce

## DESSERTS

Traditional Tiramisu, Fresh Cream

Chocolate and Kahlua Mouse

Fresh Vanilla Bean Cheesecake, Fresh Strawberries

House Made Fresh Florida Key Lime Tart, Seasonal Berries

Praline Crunch Bar, Fresh Cream

Lemon Blueberry Cake

# DISPLAY STATIONS

*Minimum 50 people / Maximum of 120 minutes of service*

## **Mezze Presentation**

**20**

Traditional Chickpea Hummus  
Tabbouleh Salad  
Baba Ghanoush  
Green Olive Tapenade  
Walnut Muhammara  
Grape Leaves  
Marinated and Grilled Vegetables  
Onion Raisin Chutney  
Artisan Breads, Crostini, Naan

## **International and Domestic Cheese Board**

**16**

Chefs Selection of Four International and Two Domestic Cheeses  
Fried Marcona Almonds, Fig Preserve, Local Honey,  
Dried Apricots, Fresh Grapes and Berries  
Grissini, Fresh Sliced Baguettes, Crostini and Crackers

## **Antipasto**

**18**

Display of Four Artisanal Cheese, Four Cured and Smoked Meats  
Grilled Artichokes, Pepper dews, Roasted Mushrooms, Assorted Italian Olives,  
Marcona Almonds, Roasted Peppers, Roasted Eggplant  
Grissini, Fresh Sliced Baguettes, Crostini, Carr's Crackers

## **Royale Raw Bar**

**32**

*Additional Attendant fee - 225 / Based on 5 pieces per guest*  
Old Bay Poached Shrimp Cocktail, Oysters in the Half Shell  
Sliced Lemon, Cocktail Sauce, Horseradish, Tabasco, Mignonette, Saltine Crackers

## ACTION STATIONS

*Chef/Attendant fees apply, 225 each plus tax where applicable.*

*Minimum 25 people | Maximum of 120 minutes of service*

### **Salads from Garden** **19**

*(Attendant Required)*

#### **Caesar Salad**

Crisp Chopped Romaine Lettuce, Creamy Caesar Dressing, Crispy Herb Croutons, Parmesan Cheese, Diced Pancetta

#### **Spinach and Fennel Salad**

Tender Baby Spinach, Baby Fennel, Roasted Thyme Mushrooms, Hard Boiled Eggs, Slivered Almonds, Applewood Smoked Bacon, Tarragon Vinaigrette

#### **Caprese Salad Tart**

Charred Roasted Grape Tomato, Ciliegine Mozzarella, Fresh Basil, Baby Arugula, Extra Virgin Olive Oil, Balsamic Drizzle

### **Risotto and Pasta** **24**

*Choose one option (Chef Required)*

Wild Mushroom Risotto, Zucchini, Red Roasted Peppers, Vegetable Broth, Extra Virgin Olive Oil (Vegetarian)

Pulled Roasted Chicken, Penne Pasta, Sweet Peas, Pearl Onions, Asiago Cream Sauce

Bay Shrimp and Bay Scallops, Orzo Pasta, Asparagus, Diced Tomatoes, Roasted Yellow Peppers, Scallions, Whole Butter

### **Tostones Table** **26**

Hawaiian Fried Tostones

Ropa Vieja or Pulled Pork Shoulder

Toppings: Chimichurri Sauce, Pico de Gallo, Chipotle Chutney, Sour Cream, Diced Red Onions, Shredded Cheddar Cheese, Pepper Jack Cheese, Chopped Cilantro

### **Asian Wok** **24**

*(Chef Required)*

Grilled Teriyaki Beef and Stir-Fry Rice

Bamboo Shoots, Water Chestnuts, Boy Choy, Shiitake Mushrooms, Baby Corn, Edamame, Bean Sprouts, Red Peppers or Scallions, Hoisin Sauce

Egg Rolls, Wonton Skins

Sweet and Sour Sauce, Soy Sauce

### **True Grits** **22**

*(Chef Required)*

Creamy Southern Grits and Shrimp, Bacon, Sweet Onions, White Cheddar Cheese, Scallions

Vegetarian Grits and Hearty Roasted Mushrooms, Egg Plant, Zucchini, Sunburst Squash, Blistered Grape Tomatoes, Goat Cheese

## CARVING STATIONS

*Chef/Attendant fees apply, 225 each plus tax where applicable.  
Minimum 15 people | Maximum of 120 minutes of service*

**Carved Slow Braised Short Ribs** 500 (servers 20 to 25 guests)

Horseradish Demi, Soft Dinner Roll

**Whole Roasted Chicken** 425 (serves 25 to 30 guests)

Sauce Natural, Brioche Roll

**Whole Fried Florida Red Snapper** 525 (servers 20 to 25 guests)

Citrus Beurre Blanc, Old Bay Crostini's

**Slow Roasted Pork Loin** 525 (serves 30 to 35 guests)

Caribbean Seasoning, Soft Dinner Rolls

**Bacon Marmalade Basted New York Strip Steaks** 575 (serves 25 to 30 guests)

Triple Red Wine Demi, Soft Dinner Rolls

**Slow Braised Barbeque Beef Brisket** 500 (servers 20 to 25 guests)

Onion Barbeque Demi, Garlic Toast

**Whole Roasted Turkey** 400 (serves 15 to 20 guests)

Savory Gravy, Sourdough Rolls

**Carving Station Enhancements** 9

Gorgonzola Whipped Potatoes

Boiled Saffron New Potatoes and Chives

Boursin Cheese Double Baked Potatoes

Traditional Potato Salad

Yellow Rice Pigeon Peas

Aged White Cheddar Grits

Cauliflower Au Gratin

Market Fresh Vegetables



## ACTION STATION DESSERTS

*Minimum 15 people / Maximum of 120 minutes of service*

*Additional Chef/Attendant fee – 225*

### **Chocoholic** **17**

Flourless Chocolate Cake Pops

Rich Chocolate Mousse in White Chocolate Cups

Double Chocolate Chunk Cookies

Decadent Fudge Brownies

Chocolate Covered Bananas, Strawberries, Apples

### **Dessert Buffet** **20**

A Gourmet Display of Assorted Desserts

Assorted Petite Pastries and Fruit Tarts

Chef's Selection of Assorted Cakes and Pies

Chocolate Truffles and Chocolate Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

## **HAND PASSED** 17 per person

*Priced based on three pieces per person. Choose up to three selections. Minimum 25 people.*

### **Hot Hors d'oeuvres**

#### **Cozy Shrimp**

Thai Curry Aioli

#### **Maple Pork Bellies**

Fresh Scallions

#### **Mini Beef Wellingtons**

Red Wine Demo

#### **Duck and Orange Zest Confit Tart**

#### **Franks Ala Gary**

Whole Grain Mustard Aioli

#### **Fig and Goat Cheese Flat Bread**

Balsamic Glaze

#### **Shrimp Empanadas**

Chimichurri Aioli

#### **Sundried Tomato, Pesto, Mozzarella Arancini**

Four Cheese Sauce

#### **Vegetable Samosas**

Cucumber Rita

#### **Bacon Wrapped, Artichoke Hearts**

Bleu Cheese

### **Cold Hors d'oeuvres**

#### **Boursin Stuffed Strawberry**

#### **Lump Crab Stuffed Peppadew**

#### **Roasted Red Pepper Hummus Tartlet**

#### **Chipotle Chicken Salad Stuffed Cremini**

Cilantro Crema

#### **Caprese Kebab**

Fresh Basil

#### **Honey Smoked Salmon Mousse Cone**

Salmon Caviar

#### **Vegetarian Antipasti Pyramid**

Goat Cheese

#### **BLT Egg**

Smoked Applewood Bacon, Micro Lettuce,  
Cherry Tomato

# THEMED DINNER BUFFET

Minimum 25 people / Maximum of 120 minutes of service

## Havana Nights 65

### Mixed Garden Greens

Diced Ham, Swiss Cheese, Pickles, Cucumbers, Tomatoes, Hearts of Palm, Mustard Vinaigrette and Oregano Ranch

### Fruit Salad

Fresh Mango, Honey Dew, Pineapple, Cucumbers, Avocado, Fresh Lemon, Red Chilies

### Petite Cuban Rolls, Butter

## Entree

### Traditional Ropa Vieja

Garnished, Diced Red Peppers, Caper Berries, Sliced Green Olives, Cilantro

### Chimichurri Grouper

Plantain Chips

### Black Beans and Rice

Sweet Plantains (Maduros)

### Grilled Chayote and Yellow Squash, Fresh Cilantro

## Desserts

House Made Flan Cubano

Cake de Ron, Spiced Rum, Banana Syrup

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

# THEMED DINNER BUFFET

*Minimum 25 people / Maximum of 120 minutes of service*

## **Sweet Heat Barbeque 61**

### **Grilled Baby Iceberg Halves**

Cauliflower, Broccoli, Cherry Tomatoes, Shredded Carrots, Green Peppers, Corn, Chopped Bacon, Chickpeas, Blue Cheese, Shredded Brussel Sprouts

**Watermelon Salad** | Feta Cheese, Cucumbers, Red Onions, Fresh Mint, Apple Cider Vinaigrette

### **Honey Jalapeno Corn Bread**

## **Entree**

### **Smoked Sausages**

Kielbasa, Italian Sweet, Potato Buns  
Grain Mustard, Sauerkraut

### **Slow Smoked Hickory Chicken**

Assorted Hot Sauces and Barbeque Sauce

### **Bourbon Glazed Sweet Potatoes**

Maple Butter

### **Grilled Green Beans and Onions**

## **Dessert**

Apple and Cherry Squares  
Brownies and Blondies, Chocolate and Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

## HOSTED BAR | ON CONSUMPTION

Grand Brands	10	Sparkling	55
Gold Brands	9	Imported Beer	8
Grand Wine	55	Domestic Beer	7
Gold Wine	49	Mineral Water	4
		Soft Drinks	4

### PACKAGE BARS

*All bars come with cocktails, cabernet sauvignon, chardonnay, domestic and imported beers, bottled water and soft drinks*

#### Grand Bar

**First Hour** 25

Each Additional Hour 12

St. Petersburg Banyan Reserve Vodka

Beefeater Gin

Bacardi Superior Rum

Olmecca Altos Plata Tequila

Dewar's Scotch

Seagram's 7 Whiskey

Elijah Craig Bourbon

Bud Light, Michelob Ultra, Yuengling, Corona,

Stella Artois

#### Gold Bar

**First Hour** 20

Each Additional Hour 11

Spring 44 Vodka

Broker's London Dry Gin

Cruzan Aged Rum

Jose Cuervo Especial Gold Tequila

Ballantine Finest Scotch

Rich & Rare Reserve Whiskey

Jim Beam Bourbon

Bud Light, Michelob Ultra, Yuengling, Corona,

Stella Artois

#### Wine and Beer Bar

**First Hour** 16

Each Additional Hour 10

Cabernet Sauvignon, Chardonnay

Domestic and Imported Beers

Bud Light, Michelob Ultra, Yuengling, Corona,

Stella Artois

Assorted Soft Drinks

Bottled Water

#### Cash Bar

Cocktails 11

Wine 8

Imported Beer 8

Domestic Beer 7

Mineral Water 5

Soft Drinks 5

# ALL THE FINE DETAILS

## BANQUET POLICIES

### Food and Beverage

Due to applicable law, no outside food or beverage is permitted in the meeting space or public areas. Food and beverage items consumed in banquet rooms shall be purchased from the hotel. Food and beverages cannot be removed from the premises due to license restrictions. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The hotel reserves the right to refuse alcohol service to anyone.

### Confirmation of Attendance

The final guarantee for a function must be communicated to the hotel by 12 Noon, three (3) business days in advance. This number is considered a guarantee, not subject to reduction. Guarantees for Sunday, Monday, and Tuesday are required by Noon the preceding Friday. Hotel will only prepare food to the final guarantee and will not guarantee setting the room for more than 3% over the guarantee. The management reserves the right to change the rooms if number of attendance has changed to accommodate the parties properly. A 100-dollar server fee is applicable to food/beverage functions with a guarantee of 15 or under.

### Gratuity, Service Charges and Taxes

Prices are current and subject to change. All food and beverage charges are subject to a taxable 23% service charge/gratuity. 6.5% sales tax is in effect. All federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately. Function rooms are assigned according to the anticipated guarantees. If there are any fluctuations in the number of attendees or room setups, the hotel reserves the right to charge additional fees.

### Banquet Event Orders

Upon review of your event requirements, Banquet Event Orders (BEO) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEOs by the date requested by the hotel you agree that the BEO will be accepted by you as correct, and you will be billed accordingly.

### Authorized Signature(s)

Approved individuals to sign Master Account charges must be specified no later than 14 days prior the group's scheduled arrival.

### Electrical Requirements

The hotel requires all electrical service needs be submitted no later than fifteen (15) days prior to the function. All required electrical work will need to be completed by the hotel's approved electrical contractor, Encore.

### Rigging

Any attachments to the building structure must be coordinated and installed exclusively by our approved rigging contractor Encore.

## **Signage and Banners**

The hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be free standing or on easels. A labor charge will be applied to the assistance of placement by the hotel.

## **Outdoor Functions**

An additional charge of 5 dollars per person will be applied for outdoors events. All entertainment and music must end by 9pm for outdoor events. A weather call will be made six hours prior to the event start time or the day before AM functions. Pool functions require approval from the hotel Managing Director and a furniture removal fee may apply.

## **Damage and Loss**

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after your function unless prior arrangement have been made.

## **Security**

For certain events, the hotel may require security guards be provided at the client's expense. Only hotel and approved security firms may be used.