



# International Palms Resort

AND CONFERENCE CENTER

OCEAN FRONT

COCOA BEACH



## CATERING & CONFERENCE SERVICES





## **Welcome to the International Palms Resort and Conference Center in Cocoa Beach, Florida!**

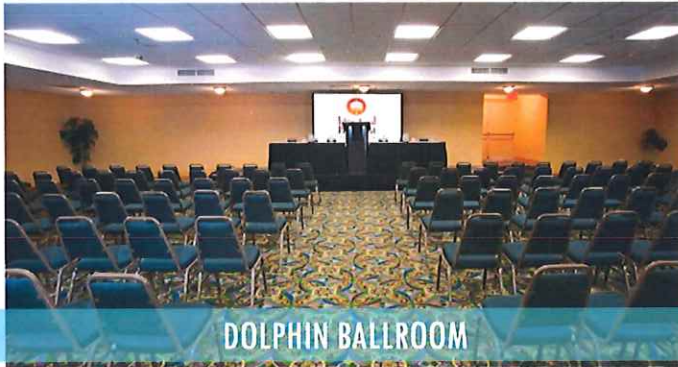
**Thank you for considering the International Palms Resort for your special event. We take great pride in providing "Excellent" service for all our events and are confident you will be very happy you chose the International Palms Resort and Conference Center.**

**We invite you to visit and tour our multiple and unique function space that can accommodate anywhere from 10 to 600 of your guests. We will assist you every step of the way during the planning process by offering a professional staff, delicious cuisine, beautiful banquet setting and more.**

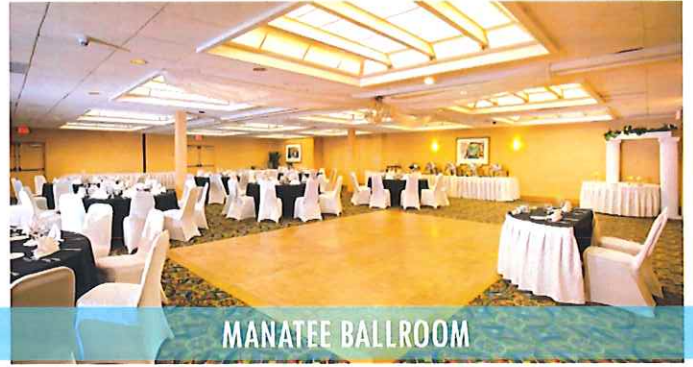
**Please call us today so we can start planning your special event!**

**Please call our catering department at 321-783-2271 for more information.**





DOLPHIN BALLROOM



MANATEE BALLROOM

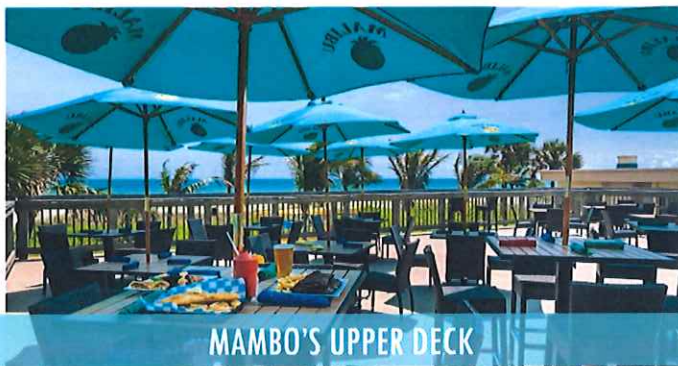
Our expansive and flexible meeting facilities range from a comfortable 525 square feet to 5,500 square feet, with plenty of selections in between.

The **Manatee Ballroom** at 5,500 square feet is able to hold up to 600 theatre style or divides into 4 comfortable separate meeting rooms. The **Dolphin Room**, our lower ballroom is 4,000 square feet and can hold up to 250 banquet style. We offer 5 additional meeting/breakout space ranging from 525 square feet to 1,300 square feet. Our **Atrium Upper Balcony** provides an additional 650 square feet for registration, vendors, or a cocktail reception

You will find over 20,000 square feet of creative outdoor function space throughout the resort.

We offer gorgeous landscaping with the following tropical banquet and meeting space locations: Our **Upper Deck** overlooks the tranquil Atlantic Ocean offering 2,500 square feet of space to accommodate 250 theatre or 120 reception style.

Our **Surfside Lawn** area is 3,000 square feet and sits alongside the beach, offering seating for up to 500 banquet style.



MAMBO'S UPPER DECK



SURFSIDE LAWN

## BREAKFAST BUFFETS

### THE CONTINENTAL

Chilled Orange Juice

Fresh Sliced Fruit Display

Choose Two Freshly Baked Breakfast Breads:

Freshly Baked Muffins | Assorted Danishes | Plain Bagels with Cream Cheese | Croissants

Served with Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

**\$14.95++ per person**

### FULL AMERICAN

(Minimum 30 people)

Chilled Orange Juice

Fresh Seasonal Fruit Salad

Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage

Assorted Muffins and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

**\$16.95++ per person**

### ADD AN OMELET STATION

Cooked to order

Featuring:

Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato, Ham, Peppers and Onions

(Attendant fee \$50 per 30 people)

**\$9++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.  
For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.



## BREAKFAST BUFFETS

### SUNRISE BEACH BUFFET

(Minimum 30 people)

Chilled Orange, Cranberry and Apple Juice

Seasonal Fresh Fruit

Scrambled Eggs, Breakfast Potatoes, Biscuits and Country Gravy

Pancakes or Cinnamon French Toast with Warm Maple Syrup

Choose One:

Plain and Cheese Grits | Cinnamon Raisin and Traditional Hot Oatmeal

Choose Two:

Sausage Links | Bacon | Ham | Sausage Patties

Assorted Muffins and Pastries, Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

**\$22++ per person**

Add cold cereal and milk for \$2 per person

### ADD AN OMELET STATION

Cooked to order

Featuring:

Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato, Ham, Peppers and Onions

(Attendant fee \$50 per 30 people)

**\$9++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

## BRUNCH

### ISLAND BREEZE BRUNCH BUFFET

(Minimum 30 people)

Tropical Fresh Fruit and Cheese Display

Freshly Baked Breakfast Pastries to include Assorted Danish and Muffins

Fluffy Scrambled Eggs with Cheddar Cheese

Crispy Bacon and Virginia Ham

Fresh Garden Salad with Choice of Dressings and Beefsteak Tomato and Mozzarella with Balsamic Glaze

Choose Two:

Lemon Champagne Chicken Breast | Rum Apple Glazed Pork Loin

Fresh Catch (Market Price)

Pasta Primavera and Fresh Seasonal Vegetables

Chef's Mini Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Orange, Cranberry and Apple Juice

**\$36++ per person**

### ADD AN OMELET STATION

Cooked to Order, Featuring:

Bacon, Sausage, Mushrooms, Assorted Cheeses, Tomato, Ham, Peppers and Onions

(Attendant fee \$50 per 30 people)

**\$9++ per person**

### ADD MIMOSAS OR BLOODY MARYS

**\$6++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.  
For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

## BREAK PACKAGES

### **EXECUTIVE MEETING BREAK PACKAGE**

#### **Breakfast**

Chilled Orange, Cranberry and Apple Juices

Choose Two:

Freshly Baked Muffins | Assorted Fresh Pastries | Plain Bagels with Cream Cheese | White, Wheat, and Rye Bread

Served with Butter and Preserves

Fresh Tropical Seasonal Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

#### **Morning Refresh**

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Assorted Coca Cola Soft Drinks

#### **Afternoon Refresh**

Choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Milk, Assorted Coca Cola Soft Drinks

**\$22++ per person**

## BREAK PACKAGES

### **COOKIE & BROWNIE BREAK**

Freshly Baked Cookies

Freshly Baked Chocolate Glazed Brownies

Assorted Coca Cola Soft Drinks and Bottled Water

Cold Chocolate and Regular Milk

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

**\$12++ per person**

### **HEALTHY BREAK**

Whole Fruit

Assorted Granola Bars

Assorted Mixed Nuts

Plain Yogurt with Blue Berries, Raspberries, and Strawberries

Pellegrino Water and Aqua Pana

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

**\$12++ per person**





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## ALL-DAY EXECUTIVE MEETING PACKAGE

### BREAKFAST

Chilled Orange, Cranberry and Apple Juices

Fresh Tropical Seasonal Fruits

Choose Two:

Freshly Baked Muffins | Assorted Fresh Pastries

Assorted Bagels with Cream Cheese |

Served with Butter and Preserves

### LUNCH OPTIONS

Served with Freshly Brewed Coffee, Decaffeinated Coffee and

Freshly Brewed Iced Tea

#### Mexican Buffet

Chips and Salsa

Choose Two:

Steak and Chicken Enchiladas | Steak and Chicken Fajitas |

Taco Bar with Shredded Beef and Seasoned Chicken ,

Lettuce, Tomato, Onions, Jalapeños, Shredded Cheese,

Hard and Soft Shells, Sour Cream, Salsa and Guacamole,

Choose Two:

Yuca Mojo | Black Beans | Spanish Rice | Refried Beans

Churros and Flan

#### Italian Buffet

Parmesan Bread Sticks

Caesar Salad and Garden Salad

Choose Two Entrees:

Baked Italian Meat Ziti, Chicken Marsala, Beef Ravioli, or Pasta Primavera

Fresh Haricot Verts, or Steam Vegetable medley

Freshly Brewed Regular & Decaffeinated Coffee,

Specialty Herbal Teas

### MORNING REFRESH

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

Assorted Coca Cola Soft Drinks

Mini Cannoli's and Eclairs

#### Gourmet Deli Lunch Buffet

Fresh Garden Salad with Assorted Dressings, Caprese Salad, and Chicken Salad

Honey Roasted Ham, Smoked Turkey, Roast Beef, Salami, and Bacon

Relish Tray with Assorted Olives and Pickles

Assorted Sliced Cheeses

Lettuce, Tomato, Onions and Appropriate Condiments

Assorted Bread Basket

Chef's Mini Dessert Display

#### The Traditional Buffet

Caesar Salad and Coleslaw

All American Hamburgers and Hot Dogs, Fresh Rolls and Buns

Sliced Cheese Tray, Lettuce, Tomato, Onion and Appropriate Condiments

Baked Beans

Corn on the Cob

Chef's Mini Dessert Display

### AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Milk and Assorted Coca Cola Soft Drinks

Choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

**\$46++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

# ALL-DAY EXECUTIVE MEETING PACKAGE

## BREAKFAST

Chilled Orange, Cranberry and Apple Juices

Fresh Tropical Seasonal Fruits

Choose Two:

Freshly Baked Muffins | Assorted Fresh Pastries | Assorted Bagels with Cream Cheese | White, Wheat, and Rye Bread

Served with Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

## MORNING REFRESH

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas

Assorted Coca Cola Soft Drinks

## LUNCH OPTIONS

Served with French or Sweet Potato Fries and Coleslaw

Freshly Brewed Coffee, Decaffeinated Coffee and

Freshly Brewed Iced Tea

### Grilled Chicken Sandwich

Grilled or Jerk Marinated Chicken Breast served on a

Fresh Kaiser Roll with Lettuce, Tomato and Onion

Topped with a Roasted Chipotle Sauce

### Caesar Salad

Crisp Romaine tossed in a Creamy Caesar Dressing

topped with Garlic Croutons and Parmesan Cheese

Served with Choice of Chicken, Shrimp or Grilled Mahi

### Buccaneer Burger

Half-Pound Fresh Steak Burger served on a Fresh Baked

Bun with Lettuce, Tomato and Onion

Topped with your choice of Swiss, American, Cheddar or

Pepper Jack Cheese

### Cabana Turkey Club Wrap

Shaved Smoked Turkey Breast wrapped in a Flour Tortilla

with Lettuce, Tomato, and Cheddar Cheese, Crisp Bacon and

Ranch Mayo

## AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Herbal Teas, Milk and Assorted Coca Cola Soft Drinks

Choice of Assorted Freshly Baked Cookies or Fresh Chocolate Glazed Brownies

**\$41++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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## PLATED LUNCHES

All Lunch Entrees are served with:

Fresh Garden Salad with Assorted Dressings

Chef's Choice Seasonal Sides

Warm Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choice of One Sensational Signature Dessert (see page 17 for selections)

### **Center Cut Pork Chop with Caramelized Apples**

Boneless Center-Cut Pork Chop Char-Grilled and Topped with Caramelized Granny Smith Apples and Calvados Brandy

**\$24++ per person**

### **Captain Morgan Chicken with Pineapple Relish**

Tender Chicken Breast lightly breaded and topped with a Captain Morgan-Infused Pineapple Relish

**\$24++ per person**

### **Grilled Skirt Steak**

Grilled and sliced Skirt Steak finished with Homemade Chimichurri Sauce

**\$26++ per person**

### **Florida Fresh Catch Mahi**

Blackened and drizzled with Mango Beurre Blanc

**\$24++ per person**

### **Cheese Tortellini with Primavera Sauce**

**\$22++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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## A LA CARTE BREAK OPTIONS

### Fresh from the Bakery

Assorted Danish	\$15++ per dozen
Assorted Mini Muffins: Blueberry, Apple Crumb, Bran, Banana Nut, and Cheese	\$25++ per two dozen
Plain and Cinnamon Raisin Bagels with Cream Cheese	\$25++ per dozen
Freshly Baked Cookies: Chocolate Chip, White Macadamia Nut, and Oatmeal Raisin	\$18++ per dozen
Freshly Baked Fudge Brownies	\$18++ per dozen

### Natural Delights

Seasonal Sliced Fresh Fruit	\$8++ per person
Assorted Domestic and Imported Cheese with Crackers	\$10++ per person

### Beverages

Freshly Brewed Regular Coffee or Decaffeinated Coffee	\$39++ per gallon
Freshly Brewed Herbal Tea	\$29++ per gallon
Freshly Brewed Iced Tea	\$29++ per gallon
Chilled Cranberry, Orange and Apple Juice	\$29++ per gallon
Iced Cold Lemonade	\$29++ per gallon
Assorted Coca Cola Products—Coke, Diet Coke, Sprite	\$4++ per can
Bottled Water	\$4++ per bottle

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.  
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## BUFFET LUNCHES

**30 Guest Minimum**

**All Lunches Served with Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea  
(except Boxed Lunches)**

### **Mexican Buffet**

**Chips and Salsa**

**Choose Two:**

**Taco Bar with Ground Beef and Seasoned Chicken, Lettuce, Tomato, Onions, Jalapeños, Shredded Cheese, Hard and Soft Shells, Sour Cream, Salsa and Guacamole | Steak and Chicken Quesdillas | Steak and Chicken Fajitas**

**Yuca Mojo**

**Black Beans or Refried Beans**

**Spanish Rice**

**Flan or Churros**

**\$30++ per person**

### **Boxed Lunch**

**BLT | Smoked Turkey Breast | Honey Roasted Ham**

**On your choice of Kaiser Roll or Seasoned Wrap**

**Served with Bagged Chips, Apple and a Sweet Treat**

**Coca Cola Soft Drink or Bottled Water**

**\$18++ per person**

**A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.**

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## BUFFET LUNCHES

30 Guest Minimum

All Lunches Served with Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

### **Gourmet Deli Lunch Buffet**

Fresh Garden Salad with Assorted Dressings, Tuna Salad, and Chicken Salad

Sliced Deli Meats to Include: Honey Roasted Ham, Smoked Turkey, Roast Beef, Salami, and Bacon

Relish Tray with Assorted Olives and Pickles

Assorted Sliced Cheeses

Lettuce, Tomato, Onions and Appropriate Condiments

Assorted Bread Basket

Chef's Mini Dessert Display

**\$22++ per person**

### **The Traditional Buffet**

Caesar Salad and Coleslaw

All-American Hamburgers and Hot Dogs

Fresh Rolls and Buns

Sliced Cheese Tray

Lettuce, Tomato, Onion and Appropriate Condiments

Baked Beans

Corn on the Cob

Chef's Mini Dessert Display

**\$20++ per person**

### **The Southern BBQ Buffet**

Choose Two Salads:

Fresh Garden Salad with Assorted Dressings | Coleslaw | Potato Salad

BBQ Chicken and BBQ Pork Ribs

Pulled Pork with Buns (add \$3++ per person)

Green Beans, Corn on the Cob, Collard Greens

Baked Beans

Garlic Toast and Corn Bread

Choose One Dessert:

Apple Cobbler | Peach Cobbler

**\$29++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.



## BUFFET DINNERS

30 Guest Minimum

All Dinners served with Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

### **Southern BBQ Buffet**

Fresh Garden Salad with Assorted Dressings, Potato Salad, and Corn Fritters with Roasted Red Pepper Aioli

*Choose Two Entrées:*

Cornmeal Crusted Fresh Catch Mahi with Jalapeño Cream Corn Sauce | Fried Chicken | Beef Brisket | BBQ Pork Ribs

*Choose One Vegetable:* Collared Greens with Bacon, Fresh Seasonal Vegetables

*Choose One Starch:* Roasted Potatoes | Garlic Mashed Potatoes | Cornbread | Baked Macaroni & Cheese | Black Eyed Peas with Ham

*Choose Two Desserts:* Pecan Pie | Peach Cobbler | Apple Cobbler | Carrot Cake

**\$34++ per person**

### **Italian Buffet**

Caesar Salad

Antipasto Display

House Made Bruschetta

*Choose Two Entrées:*

Chicken with Marsala Sauce or Pesto Cream Sauce | Italian Beef Lasagna or Vegetable Lasagna

Five Cheese Stuffed Ravioli with Alfredo and Marinara | Fettuccine Alfredo with Blackened Chicken Breast or Shrimp Scampi

Garlic Bread Sticks and Fresh Grilled Vegetables

New York Style Cheesecake and Mini Cannoli's

**\$32++ per person**

### **Ocean Luau Buffet**

Tropical Fresh Fruit Display

Hawaiian Meatballs and Coconut Shrimp

Fresh Garden Salad with Assorted Dressings

*Choose Two Entrées:* Chicken Teriyaki | Sticky Pork Ribs | Marinated Beef Kabobs | Pecan Crusted Mahi Mahi

Coconut Rice and Seasonal Vegetables

Freshly Baked Hawaiian Dinner Rolls and Butter

Choose Two Desserts

Banana Cream Pie, Coconut Cream Pie, or Pineapple Upside Down Cake

**\$36++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.

## PLATED DINNERS

All Dinner Entrees are served with:

Fresh Garden Salad with Assorted Dressings

Chef's Choice Seasonal Sides

Fresh Baked Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Iced Tea

Choice of One Sensational Signature Dessert (see page 17 for selections)

### **Chicken and Brie**

Pan seared Cracked Pepper Chicken Breast, topped with Baked Brie and Caramelized Onions, Raspberry Coulis Relish

**\$25++ per person**

### **Herb Seared Snapper**

Fresh Snapper filet pan seared, topped with Lemon Beurre Blanc, finished with Heirloom Tomato Chutney

**\$28++ per person**

### **Florida Fresh Catch Mahi-Mahi**

Blackened and finished with Mango Beurre Blanc and Island Salsa

**Market Price**

### **Filet Mignon**

Cooked medium rare, served with a Green Peppercorn, Dijon & Brandy Sauce

**\$32++ per person**

### **Surf and Turf**

A six ounce Filet paired with large Fresh Catch Florida Lobster Tail

**\$45++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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## COCKTAIL RECEPTION

### **Passed Hors d'oeuvres**

#### **SEAFOOD**

Conch Fritters, Key Lime Dijonnaise  
Coconut Shrimp, Mango Horseradish Sauce  
Bacon Wrapped Scallops  
Mini Crab Cakes  
Shrimp Cocktail Shooters  
**\$6++ per piece**

#### **BEEF**

Mini Beef Wellington, Bordelaise Sauce  
Beef Empanadas  
**\$4++ per piece**

#### **PORK & CHICKEN**

Mini Franks in Blankets, Honey Mustard  
Prosciutto Wrapped Asparagus  
Pork Pot Stickers  
Chicken Satay, Peanut Sauce  
**\$5++ per piece**

#### **VEGETARIAN**

Brie and Raspberry en croute  
Bruschetta  
Spanakopita  
Vegetable Spring Rolls, Sweet Chili Sauce  
Caprese Salad Skewers  
Fruit Skewers  
Corn Fritters, Roasted Red Pepper Aioli  
**\$4++ per piece**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.





# COCKTAIL RECEPTION

## Stations

Minimum of 30 Guests

### PASTA STATION

Served with Garlic Rolls

Choose two pastas and two sauces to create your favorite dish

All served with Grilled Chicken, Shrimp, Sausage and Mixed Vegetables

#### PASTA

Fettucine

Tortellini

Penne Rigate

Cheese Ravioli

Linguine

#### SAUCES

Alfredo

Pesto

Marinara

Scampi

Bolognaise

**\$18++ per person**

**\$60++ Attendant Fee**

### AROUND THE WORLD STATIONS

#### A Taste of Italy

Bruschetta

Fried Ravioli

Prosciutto Wrapped Asparagus

#### South of the Border

Yuca Mojo

Beef Empanadas

Chicken Enchiladas

#### All-American

Mini Angus Beef Sliders

Franks in Blankets, Honey Mustard

Corn Fritters, Roasted Red Pepper Aioli

#### Under the Sea

Jumbo Shrimp Cocktail

Conch Fritters, Mango Horseradish Sauce

Bacon Wrapped Scallops

#### Asian Affair

Fried Crab Rangoon

Spring Rolls, Sweet Chili Sauce

Sticky Pork Ribs

#### Fresh from the Garden

Mini Salad Bar

Sliced Fresh Fruit

**\$35++ per person**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

For a more Personalized Menu Selection, Consult your Catering Manager. All menu Prices are Subject to Change.



## HOSTED BAR PACKAGES

### PREMIUM BRANDS

Absolut, Crown Royal, Jack Daniels, Captain Morgan, Canadian Club, Southern Comfort, Jose Cuervo, Baileys, Malibu Rum, Grand Marnier, Amaretto Disaronno, Tanqueray Gin, Hennessy Courvoisier, Wine, Domestic & Import Beers, Assorted Soft Drinks, Bottled Waters

1 Hour: \$45++ per person

2 Hours: \$50++ per person

3 Hours: \$55++ per person

4 Hours: \$60++ per person

### BEER & WINE

Michelob Ultra, Miller Light, Bud Light, Budweiser, Coors Light, Corona, Heineken, O'Douls, Sam Adam's, Yuengling, House Wine, Assorted Soft Drinks, Bottled Waters

1 Hour: \$25++ per person

2 Hours: \$30++ per person

3 Hours: \$35++ per person

4 Hours: \$40++ per person

### CALL BRANDS

Smirnoff, Seagram's 7, Captain White, Dewar's, Well Amaretto, Jim Beam, Jose Cuervo, Bombay, Peach Schnapps, Kamora Coffee Liqueur, Seagram's VO, Wine, Domestic & Import Beers, Assorted Soft Drinks, Bottled Waters

1 Hour: \$30++ per person

2 Hours: \$35++ per person

3 Hours: \$40++ per person

4 Hours: \$45++ per person

### ALCOHOLIC PUNCH

(by the gallon)

Bloody Mary \$65++

Screwdriver \$65++

Rum Punch \$65++

Margarita \$65++

**All Bar Set-Ups Include Mixers & Garnish  
\$125++ bartender fee applies to all bars**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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## COCKTAIL RECEPTION

### ANTIPASTO DISPLAY

Assorted Domestic & International Cheeses, Pepperoni, Pepperoncini, Olives, Assorted Crackers

**\$8++ per person**

### CHARCUTERIE DISPLAY

Assorted Domestic & International Cheeses, Assorted Cured Meats, Olives, Pepperoncini, Assorted Crackers

**\$12++ per person**

### DESSERT DISPLAY

Carrot Cake

Chocolate Ganache Cake

Key Lime Pie

Red Velvet Cake

Tiramisu

Cheesecake with Fruit Topping

Chocolate Cheesecake

Turtle Cheesecake

Mixed Berries finished with Brandy Sauce

**Choose 3: \$12++ per person**

### Carving Stations

Served with Assorted Dinner Rolls and Appropriate Condiments

**\$80++ Attendant Fee (additional fees may apply)**

Tuna Tataki

**\$300++**

Prime Rib

**\$350++**

Tenderloin of Beef

**\$325++**

Tenderloin of Pork

**\$225++**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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## CASH BAR

Call Brand Cocktails	\$7.5
Premium Brand Cocktails	\$8.5
Top Shelf Cocktails	\$9.5
House Wine	\$5.5
Domestic Beer	\$5
Imported Beer	\$6
Bottled Water	\$3
Soft Drinks	\$3
Champagne	\$5

## WINE BY THE BOTTLE

House Sparkling Wine	\$17++
Asti Spumante, Italy	\$21++
Korbel Brut, California	\$26++
House Chardonnay	\$34++
House White Zinfandel	\$34++
House Cabernet	\$34++
House Merlot	\$34++
House Pinot Grigio	\$26++

\*Specialty Wines Available Upon Request\*

## ADDITIONAL BAR OPTIONS

Champagne Toast      \$2.5++ per person

Domestic Beer Keg      \$385++

\*serves 150, 12oz glasses

Imported Beer Keg      \$450++

\*serves 150, 12oz glasses

**\$125++ bartender fee applies to all bars**

A 21% Service Charge and 7% State Sales Tax will be added to your Banquet Event Order.

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