



# Naples Bay Resort & Marina

# BANQUETS

BREAKFAST BREAKS LUNCH RECEPTION DINNER BEVERAGES





# BREAKFAST

### BREAKFAST RECEPTION

Served with fresh Lavazza coffees and hot tea selection

### BAYFRONT CONTINENTAL

Fresh Seasonal Fruits, Selected European Pastries with Butter and Preserves. Assorted Fruit Yogurts, Orange, Cranberry and Tomato Juices.

### THE DOCKSIDE

Assorted Egg Sandwiches which will Include Tomato & Cheese, Ham & Cheese and Bacon & Cheese. Selected European Pastries with Butter and Preserves. Orange, Cranberry and Tomato Juices, Fresh Seasonal Fruits and Selected European Pastries with Butter and Preserves.

### YACHT CLUB BRUNCH

Scrambled Eggs, Home Fries, Smoked Bacon, Sausage Links and Waffles. Assorted Fruit Yogurt, Orange, Cranberry and Tomato Juices and Fresh Seasonal Fruits. Selected European Pastries with Butter and Preserves.

### B R E A K F A S T E N H A N C E M E N T S

### OMELET STATION

Elaborate Station with a Variety of Vegetables, Cheeses, Meats Seafood, Fresh Eggs and Egg Whites for your Guests to Select from. Served with Home Fries and European Pastries with Butter and Preserves. (A Chef Fee is Required)

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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\$39

\$18



# BREAKS

### BREAKS

CHIPS 'N' DIPS

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

**FRESH TROPICAL FRUITS** Selected Exotic and Traditional Tropical Fruits and Berries

CHARCUTERIE BOARD Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



\$10



# LUNCH

### LUNCH DISPLAY STATIONS

All Displays Include Assorted Sodas, Fresh Lavazza Coffees, Iced Tea and Assorted Bags of Chips

### HAND CRAFTED SANDWICH BLOCK

39

A Selection of Premium Boar's Head Deli Meat Sandwiches.

Presented with Lettuce, Tomato, Pickles, Mayo, Mustard & Italian Vinaigrette

**Roasted Turkey & Swiss** Roast Beef & Cheddar Cheese Country Ham & American Cheese Roasted Vegetables & Hummus

### UNDER WRAPS

4 5

49

A Lunch Selection Wrapped in Locally Sourced Flour Tortillas

Citrus Marinated Grilled Chicken Pesto, Hummus & Local Vegetables Salmon & Chipotle BLT Chimichurri Steak & Avocado

### BACKYARD BARBECUE

An All-American Celebration Presented with Onions, Pickles, Cheese & Condiments

**Angus Burgers** Chicken Breast All Beef Hot Dogs Homestyle Potato Salad Creamy Cole Slaw Smoked Bacon Baked Beans St. Louis Ribs (+\$10)



### LUNCH ENHANCEMENTS

\$ 9

\$ 9

\$ 9

\$ 9

**STREET CORN GUACAMOLE** Fresh Avocados, Roasted Corn, Cotija Cheese, Lime Juice, Scallions and Assorted Chips

**CHIPS 'N' DIPS** Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

**FRESH TROPICAL FRUITS** Selected Exotic and Traditional Tropical Fruits and Berries

**CRISP GARDEN VEGETABLES** Selected Raw and Lightly Steamed Local Vegetables with Ranch and Caesar Dressings

### CHARCUTERIE BOARD \$10

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

### GRILLED MARINATED VEGETABLES

\$10

Seasonal Local Vegetable Selection, Marinated in Balsamic Vinegar and Garlic



## GRAB & GO BOXED LUNCHES \$32

All Sandwiches are Served on Whole Grain Bread or Locally Sourced Wraps Includes Bag of Chips & Fresh Baked Cookies

### YOUR CHOICE OF 3

**BLT with Avocado** 

Roast Beef with Cheddar & Horseradish Mayo Pesto Rubbed Roasted Vegetables & Hummus Oven Roasted Turkey & Swiss Cheese Country Ham & American Cheese Prosciutto, Roasted Red Pepper & Mozzarella Cheese Grilled Chicken Caesar Salad Wrap Grilled Chicken Greek Salad Wrap

Roasted Vegetables & Hummus with Pesto Drizzle Wrap

Gluten Free Rolls Available at \$3 Seasonal Whole Fresh Fruit Available at \$5



## PLATED LUNCH

### SURF'S UP \$27

### APPETIZER

**Tomato Soup** Sweet Tomatoes, Vegan Cream and Basil Sprinkle

### ENTRÉE

### **Iceberg Wedge**

Crispy Bacon, Heirloom Tomatoes, Hard Boiled Egg, Blue Cheese Crumbles and Blue Cheese Dressing

### **Cuban Sandwich**

Sour Orange Marinated Pork Loin, Genoa Salami, Country Ham and Swiss Cheese, Yellow Mustard and Pickle Relish on Cuban Bread with Tropical Chips

### **Chicken Salad**

Marinated and Grilled Chicken Breast, Seedless Grapes, Celery and Onions, Seasoned Mayo on a Buttery Croissant

### Vegetarian

A vegetarian dish is always available upon request

### DESSERT Freshly Baked and Warm Chocolate Chip Cookies



## PLATED LUNCH

### TURTLE'S NEST \$33

A P P E T I Z E R Served family style

**Chips 'N' Dips** Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

**Shrimp Cocktail** Sweet Chili and Habanero Cocktail Sauce

### ENTRÉE

**Mahi a la Plancha** Citrus and Garlic Marinated Wild Caught Mahi Mahi, Seared Watermelon and Greens

**Pan Roasted Boneless Chicken Breast** Chef Marinated, Grilled Asparagus with a Creamy Roasted Garlic Sauce

**Sliced Pork Loin** Roasted Whole and Sliced to Order, Grilled Asparagus and Au Jus

**Vegetarian** A vegetarian dish is always available upon request

DESSERT Seasonal Fruit Cheescake



### PLATED LUNCH

### TIKI HUT \$49

### APPETIZERS

Served Family Style

**Tuna Tartare** Spicy Yellowfin Tuna, Florida Avocado, Sweet Soy Glaze and Seaweed Salad

### Street Corn Guacamole

Topped With Roasted Corn, Tomatoes, Cotija Cheese and Assorted Chips

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt and California Olive Oil

### SALAD

**Strawberry Salad** Baby Greens, Feta Cheese, Candied Pecans, Avocado, Fresh Strawberries and Herb Vinaigrette

### ENTRÉE

### **Wild Caught Salmon** Horseradish Crusted Salmon, Roasted Potatoes and Local Vegetables

**Pan Roasted Chicken Breast** Chef Marinated Chicken, Local Vegetables and Creamy with Roasted Garlic Sauce

**NY Strip** Coffee Dusted NY Strip, Local Vegetables and Red Wine Sauce

### Vegetarian

A vegetarian dish is always available upon request

#### DESSERT Destaux Chaffe Tracting For

### Pastry Chef's Tasting For Your Enjoyment



# RECEPTION



# COCKTAIL RECEPTION PASS ED HORS D'OEUVRES

Designed for one hour of service Choice of four - \$16 Choice of six - \$24

НОТ

Mini Crab Cakes Charred Lime Remoulade

**Crabmeat Stuffed Mushrooms** 

**Chicken Wellington** Mushroom Demi

Beef Wellington Red Wine Demi

**Chicken Satay** Hoisin Dipping Sauce

**Beef Satay** Sweet Soy Sauce

**Smoked Chicken Quesadilla** Chipotle Aioli

**Vegetable Spring Rolls** Sweet Chili Dipping Sauce

Mozzarella & Provolone Arancini Ham Croquettes Mustard BBQ Sauce

**Chicken Empanada** Chimichurri Aioli

**Beef Empanada** Roasted Garlic BBQ Sauce

**Mushroom Arancini** Creamy Caesar

Vegetable Samosa Sweet Curry Sauce

**Spanakopita** Feta Dipping Sauce

**Franks in a Blanket** Mustard Dipping Sauce

**Crab Rangoon** Asian Dipping Sauce



# COCKTAIL RECEPTION PASSED HORS D'OEUVRES

Designed for one hour of service Choice of four - \$16 Choice of six - \$24

COLD

**Antipasto on a Skewer** Balsamic Glaze

**Chilled Poached Shrimp** Sweet Chili and Habanero Cocktail Sauce

**Spicy Tuna Rolls** Sweet Soy Sauce

**Fresh Catch Ceviche** Citrus Juices, Cucumber and Avocado

Mango Cups Sea Salt and Tajin Sprinkled

**Panzanella** Heirloom Tomatoes, Cucumber and Onion, Red Wine and Olive Oil

**Carpaccio Toasts** Parmesan Cheese, Capers, Sea Salt, Fresh Pepper and Olive Oil



# ENHANCEMENTS

# ENHANCEMENT DISPLAYS

Designed for one hour of service.

<b>Charcuterie Board</b> Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads	\$10
<b>Chips 'N' Dips</b> Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies	<b>\$</b> 9
<b>Grilled Marinated Vegetables</b> Seasonal Local Vegetable Selection Marinated in Balsamic Vinegar and Garlic	\$10
<b>Fresh Seasonal Fruits</b> Selected Exotic and Traditional Tropical Fruits and Berries	<b>\$9</b>
<b>Fine Imported and Domestic Cheeses</b> Served with Marinated Olives, Assorted Breads and Crackers	\$10
<b>Elaborate Seafood Display</b> Jumbo Shrimps, Selected Oysters, Mussels, Lobster Claws, Snow Crab Claws Served with Sweet Chili Cocktail Sauce and Mignonette	\$22
<b>Jumbo Shrimp Cocktail</b> Selected Jumbo Shrimp with Sweet Chili Cocktail Sauce	\$12
<b>Yellowfin Tuna Tartare</b> Spicy Yellowfin Tuna, Florida Avocado, Sweet Soy Glaze and Seaweed Salad	\$12



# HOT DISPLAY STATION

Designed for one hour of service. 50 pieces (Excluding Pasta)	
<b>Spinach and Artichoke Dip</b> Served with Pita Chips and Tortilla Chips	\$200
<b>Traditional Chicken Wings</b> Buffalo Sauce, Celery and Carrots, Ranch and Blue Cheese Dipping Sauces	\$200
<b>Thai Chicken Thighs Lemongrass Skewers</b> Sweet Cucumber Dipping Sauce	\$200
<b>Beef Skewers</b> Korean BBQ Glazed on Sugar Cane	\$200
<b>Spiced Beef Empanadas</b> Lime Sour Cream	\$200
<b>Beef Meatballs</b> With Creole Tomato Sauce	\$200
<b>Bacon Wrapped Manchego Stuffed Dates</b> Apricot Dipping Sauce	\$200
<b>Pasta</b> Red, White, Pesto & Garlic Oil	\$29 (PER PERSON)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# DINNER

## THE ISLANDER \$69

### Served with Fresh Bread & Butter

### SALAD

### The Pointe House Salad

Baby Lettuce, Heirloom Tomatoes, Crisp Cucumber, Roasted Vegetables and Red Wine Vinaigrette

### ENTRÉES

### Mahi a la Plancha

Citrus And Garlic Marinated Wild Caught Mahi Mahi, Buttermilk Mashed Potatoes, Caramelized Onions and Sautéed Kale with a Red Pimiento Vinaigrette

#### Pan Roasted Chicken Breast

Chef Marinated Free Range Chicken, Buttermilk Mashed Potatoes, Caramelized Onions, Sautéed Kale and Creamy Roasted Garlic Sauce

#### **Crispy Pork Milanese**

Flash Fried Pork Loin, Buttermilk Mashed Potatoes, Caramelized Onions, Sautéed Kale and Lemon Piccata Sauce

Vegetarian

A vegetarian dish is always available upon request.

### DESSERT

**Key Lime Tart** 

### Burnt Meringue

Citrus Salad and Toasted Coconut.



### BAY VIEW \$79

Served with Fresh Bread & Butter

A P P E T I Z E R S Choose One, Served Family Style

**Chips 'N' Dips** Toasted Chickpea Hummus, Fiery Pico De Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

**Shrimp Ceviche** Cucumber, Jalapeño, Red Onion and Avocado in Citrus Juices

Island Chicken Skewers Guava BBQ Glazed with Crispy Cabbage Slaw

S A L A D Grilled Caesar Salad Romaine Lettuce, Garlic Croutons, Parmesan Shavings and Caesar Dressing (No Anchovies)

### ENTRÉES

### Mahi and Shrimp a la Plancha

Citrus and Garlic Marinated Wild Caught Mahi and Gulf Shrimp, Potatoes Au Gratin, Grilled Asparagus with a Lemon Piccata Sauce

### Pan Roasted Chicken Breast

Chef Marinated Free Range Chicken, Potatoes Au Gratin, Grilled Asparagus and Creamy Roasted Garlic Sauce

### **Tenderloin of Beef**

Roasted Whole and Sliced to Order, Potatoes Au Gratin, Grilled Asparagus and Hunter's Sauce

### Vegetarian

A vegetarian dish is always available upon request.

DESSERT Seasonal Fruit Cheesecake





## BEACH FRONT \$89

Served with Fresh Bread & Butter

### APPETIZERS

Served Family Style.

**Tuna Tartare** Spicy Yellowfin Tuna, Florida Avocado, Sweet Soy Glaze and Seaweed Salad

**Street Corn Guacamole** Topped With Roasted Corn, Tomatoes, Cotija Cheese and Assorted Chips

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt and California Olive Oil

### SALAD

**Strawberry Salad** Baby Greens, Feta Cheese, Candied Pecans, Avocado, Fresh Strawberries and Herb Vinaigrette

### ENTRÉES

**NY Strip** Mashed Potatoes, Local Vegetables in European Style Butter

**Pork Tenderloin** Sugar And Spice Rubbed, Mashed Potatoes and Local Vegetables Served with Rum Sauce

**Wild Caught Salmon** Honey Glazed Salmon, Garlic Mashed Potatoes, Local Vegetables and Pepper Vinaigrette

**Vegetarian** A vegetarian dish is always available upon request.

DESSERT

### Pastry Chef's Tasting For Your Enjoyment



## SUNSET \$99

Served with Fresh Bread & Butter

A P P E T I Z E R S Served Family Style.

**Charcuterie Board** Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

**Jumbo Shrimp Cocktail** Sweet Chili and Habanero Cocktail Sauce

**Zucchini Carpaccio** Parmesan Cheese, Crushed Capers, Maldon Salt and California Olive Oil

### SALAD

**Quinoa Salad** Dried Cranberries, Baby Spinach, Shaved Kale, Blueberries, Goat Cheese and Honey Vinaigrette

### ENTRÉES

**Bone In Rib Eye** Lobster Mac And Cheese, Local Vegetables with a Red Wine Reduction

**Pan Roasted Chicken Breast** Herb Rubbed Free Range Chicken, Delmonico Mashed Potatoes, Local Vegetables with a Creamy Roasted Garlic Sauce

Wild Caught Salmon Oscar Style, Potato Gnocchi and Creamed Corn Brulée

**Vegetarian** A vegetarian dish is always available upon request.

DESSERT Pastry Chef's Tasting For Your Enjoyment





### LUXURY BRANDS BAR

**Liquor**: Grey Goose Vodka, Hendricks Gin, Zaya Rum, Casamigos Tequila Blanco, Woodford Reserve Bourbon, Macallan Scotch, Crown Royal

Wine: King Estate Pinot Grigio, Grgich Hills Chardonnay, Duckhorn Migration Pinot Noir and Duckhorn "Decoy" Cabernet Sauvignon Hourly Pricing \$30 | per person for first hour \$15 | per person for each additional hour Hosted Bar \$15/Drink

### PREMIUM BAR BRANDS

Liquor: Tito's Vokda, Tanqueray Gin, Mt. Gay Rum, Jose Cuervo Tequila, Makers Mark and Cutty Sark ScotchWine: Banfi "San Angelo" Pinot Grigio, J. Lohr Cabernet Sauvignon, Meiomi Pinot Noir and Sea Sun by Caymus Chardonay

Hourly Pricing \$28 | per person for first hour \$14 | per person for each additional hour Hosted Bar \$14/Drink

### HOUSE BAR BRANDS

**Liquor:** Vodka, Gin, Rum, Tequila, Scotch **Wine:** William Hill - Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Champagne

Hourly Pricing \$24 | per person for first hour \$12 | per person for each additional hour Hosted Bar \$12/Drink

All bars include assorted soft drinks, domestic and import beers. All bars are subject to \$150 bartender fee



### **Domestic Beer**

Michelob Ultra, Bud Light and Yuengling Hosted Bar \$7/Drink

### **Import Beer**

Heineken, Heineken Light, Heineken Zero and Corona Hosted Bar \$9/Drink

### **Craft Beer and Sparkling Seltzer**

Cigar City Jai Alai I.P.A, Funky Buddha Floridian and Black Cherry White Claw Hosted Bar \$10/Drink

### **Cognac & Cordials**

Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier, Kahlua, Romana Sambuca, B&B and Sandemans Reserve Port (2oz Pour) Hosted Bar \$19/Drink

**Specialty Bars** (CHOOSE ONE | \$150 FEE PER BAR) Poolside Punch, Strawberry Mojito, Skinny Piña Colada, Blueberry Lemonade, Watermelon Cucumber Refresher and Drunken Golfer Hosted Bar - Please Inquire for Pricing

All bars subject to \$150 bartender fee



SOFT DRINKS	\$6 EACH
BOTTLED WATER	\$6 EACH
SPARKLING WATER	\$6 EACH
BOTTLED JUICES	\$6 EACH
SPORTS DRINKS	\$6 EACH
ENERGY DRINKS	\$6 EACH
FRESHLY MADE SMOOTHI	ES \$8 EACH
COFFEE & DECAF	\$65/GALLON
ICED TEA	\$45/GALLON
LEMONADE	\$45/GALLON
ARNOLD PALMER	\$45/GALLON



# EVENT GUIDELINES



## EVENT GUIDELINES

A standard service charge of 24%, along with 7% sales tax, is applied to all food and beverage. Outdoor venues are subject to 27% service charge.

### MENU DETAILS

We are happy to customize a special menu for your event.

No outside food may be brought into Naples Bay Resort without prior arrangements. Special occasion cakes allowed from established and licensed bakeries.

Advance notice is required to accommodate special dietary requests. On-site requests will be accommodated to the best of our abilities.

Kosher meal requests must be made at least ten days in advance.

Children's pricing is available for meals listed under "Lunch" and "Dinner". Customized kids' menus available upon request. Children under 12 years of age will be charged at half price and children under 5 years of age are complimentary.

Please note consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

A mandatory \$150.00 labor charge will be applied to all banquet meals with twenty (20) or fewer guests.

### BAR DETAILS

The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco.

As a licensee, Naples Bay Resort is responsible for the administration of those regulations. It is policy that no alcoholic beverages may be brought into the resort at any time. Naples Bay Resort also reserves the right to refuse service of any alcoholic beverages to a visibly intoxicated guest.

Special beer, wine and liquor requests outside the brands found in the Catering Menus will require a minimum order and purchase amount.

A minimum of \$500.00 in bar sales per bar is required along with a bartender fee of \$150.00 per bartender for a 4-hour event.

Events lasting longer than 4 hours will be charged an additional \$150.00 per hour per bartender.

FOR MORE BANQUET INFORMATION, CALL (239) 530-5111



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NAPLESBAYRESORT.COM