



W A T E R S T O N E
R E S O R T & M A R I N A

Catering Menus



Meeting Planner Packages

All day beverage package with Freshly brewed Seattle's Best regular coffee, decaffeinated coffees, Artisanal Teas, Coca Cola soft drinks and bottles waters.

Here's To Your Health

Continental Breakfast with orange and cranberry juices

Bakery basket assortment of sliced breads & croissants, sweet cream butter and fruit preserves
Seasonally inspired sliced fruits & berries
AM Break: Individual Yogurt & Trail Mix

Lunch: House made Soup, Mixed Green Salad buffet with your selection of one protein, Grilled Chicken or Salmon
Key Lime Pie

PM Break: Fresh Seasonal Fruit with Dipping Sauces Whip Cream
Caramel or Chocolate sauce

The Waterstone

Assorted fresh baked Bagels with cream cheese and sweet cream butter
Seasonally inspired sliced fruits & berries & individual yogurts
AM Break: Crisp Seasonal Vegetable Display with Ranch dressing

Lunch: The Deli Buffet- Assorted Deli Style sandwiched and wraps Garden salad, potato salad, house made sea salt & cracked pepper potato chips, half sour pickles.
Fresh baked cookies and fudge brownies

PM Break: Mediterranean Hummus Display to include Kalamata olives and grilled pita bread

The Executive Package

Premium Continental Breakfast with orange and cranberry juices. Bakery Basket Assortment of Breakfast Breads Muffins, Croissants Country, Danish Pastries, and Bagels, Sweet Cream Butter, Cream Cheese and Fresh Fruit Preserves
Seasonally Inspired Sliced Fruit and Berries
Selection of Assorted Cereals and House-made Granola, Assorted Yogurts

Lunch: Italian Buffet Steel Cut Romaine Lettuce with an Anchovy Emulsion, Freshly Grated Parmesan Cheese and House Made Brioche Croutons Rustic
Rigatoni with Italian Sausage, Chopped Roma Tomatoes in a Light Parmesan Cream

Nonna's Chicken Marsala with Gently Sautéed Spinach and Baby Bella Mushrooms Roasted Garlic Mashed Potatoes
House Made Classic Tiramisu

PM Break: Tri-colored Tortilla Chips, Salas, Pico de Gallo and fresh Guacamole Non alcoholic Flavored Margarita

Continental Breakfast

Continental Buffets Include Fresh Brewed Seattle's Best Regular, Decaffeinated Coffee Orange Juice and a Selection of Assorted Artisanal Teas

Classic Continental

Bakery Basket Assortment of Breakfast Breads and Croissants
Sweet Cream Butter and Fresh Fruit Preserves
Seasonally Inspired Sliced Fruits and Berries

Premium Continental

Bakery Basket Assortment of Breakfast Breads and Croissants
Country Muffins, Danish Pastries, and Bagels
Sweet Cream Butter, Cream Cheese and Fresh Fruit Preserves
Seasonally Inspired Sliced Fruit and Berries
Selection of Assorted Cereals and House-made Granola
Assorted Yogurts

Enhancements to Breakfast

Cheese Blintzes with Blueberry Compote & Crème Fraiche
Maple Cinnamon Oatmeal with Nuts and Brown Sugar
Assorted Fresh Baked Bagels & Cream Cheese
Assorted Fresh Baked Bagels with Smoked Salmon & Accoutrements
Assorted Muffins
Vanilla Yogurt Parfaits with Granola & Fresh Berries
Individual Yogurts
Seasonal Whole Fruits





Breakfast Buffets

Breakfast Buffets Include Fresh Brewed Seattle's Best Regular, Decaffeinated Coffee, Orange Juice and a Selection of Assorted Artisanal Teas

Minimum of 25 Guests

Boca Breakfast Buffet

Bakery Basket Assortment of Breakfast Breads and Croissants
Sweet Cream Butter and Fresh Fruit Preserves
Seasonally Inspired Sliced Fruit
Scrambled Eggs
Thick Cut Apple wood Smoked Bacon or Breakfast Link Sausages
Home Fried Potatoes

Royal Palm Breakfast Buffet

Bakery Basket Assortment of Breakfast Breads and Croissants
Sweet Cream Butter and Fresh Fruit Preserves
Bagels & Smoked Salmon with Accoutrements
Seasonally Inspired Sliced Fruit and Berries
Greek Yogurt with Fresh Fruit Compote
Individual Egg White Frittata with Spinach and Tomato
Turkey Bacon or Chicken Apple Sausage
Home Fried Potatoes

Commodore Breakfast Buffet

Bakery Basket Assortment of Breakfast Breads and Croissants
Sweet Cream Butter and Fresh Fruit Preserves
Seasonally Inspired Sliced Fruit and Berries
Brioche French Toast
Scrambled Eggs with Tomato, Chive and Cheddar Cheese
Thick Cut Apple wood Smoked Bacon or Breakfast Link Sausages
Home Fried Potatoes

Enhancements to Breakfast

Brioche French Toast
Nutella Stuffed French Toast
Traditional Eggs Benedict
Individual Egg Frittata with Spinach & Cheddar Cheese
Cheese Blintzes with Blueberry Compote & Crème Fraiche
Assorted Muffins

****Made To Order Omelet Station**

Toppings include: Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms,
Spinach, Salsa, Cheddar & Monterrey Jack Cheese

****Chef Attendant Required**



Brunch

Elegant Brunch

Includes a House Champagne Toast

Fresh Squeezed Orange Juice, Coca-Cola Beverages and Iced Tea, Fresh Brewed Seattle's Best Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

Breakfast Bread Assortment & Fruits

Presentation of Breakfast Breads, Danish Pastries, Croissants and Muffins, Cream Cheese, Sweet Cream Butter and Preserves
Sliced Seasonal Tropical Fruits

Smoked Salmon Presentation

Smoked Salmon with Sliced Bermuda Onions, Tomatoes, Chopped Egg and Capers
Assorted Bagels with Chive and Whipped Cream Cheeses

Made To Order Fresh Omelets

Toppings include: Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa, Cheddar & Monterrey Jack Cheese
*Chef Attendant Required

Salad Presentation

Mixed Field Greens, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Seasoned Croutons, Chopped Bacon, Dried Cranberries,
Nuts, Carrots, Cheddar & Parmesan Cheese with Choice of Two (2) Dressings

Silver Dome Dishes

Cheese Blintzes with Blueberry Compote and Crème Fraiche
Belgium Waffles with Powdered Sugar and Warm Vermont Maple Syrup
Chef's Fresh Catch of the Day with Tropical Fresh Fruit Salsa
Tuscan Grilled Chicken with Fresh Herbs
Home Fried Potatoes

Dessert

Pastry Chef's Selection of Individual Petit Fours and French Macrons



Refreshments

Refreshments

Freshly Brewed Seattle's Best Coffee: Regular or Decaffeinated
Selection of Artisanal Teas with Lemon and Honey
Individual Bottles of Chilled Fruit Juice
Chilled Orange, Grapefruit or Cranberry Juice
Assorted Coca-Cola Beverages
Still and Sparkling Mineral Water
Specialty Fuze Beverages
Hot Chocolate with Mini Marshmallows & Chocolate Shavings
Infused Water – All Day Service:
Select One Flavor: Cucumber, Lemon, Lime, Mint

Half Day Refreshment Package

4 Hours of Service with One (1) Coffee Refresh

Freshly Brewed Seattle's Best Coffee: Regular or
Decaffeinated Selection of Artisanal Teas with Lemon and
Honey Assorted Coca-Cola Beverages
Still and Sparkling Mineral Water

Full Day Refreshment Package

8 Hours of Service with Two (2) Coffee Refresh

Freshly Brewed Seattle's Best Coffee: Regular or
Decaffeinated Selection of Artisanal Teas with Lemon and
Honey Assorted Coca-Cola Beverages
Still and Sparkling Mineral Water





Afternoon Breaks

Cookie Jar

Freshly Baked Chocolate Chip, Peanut Butter or Oatmeal Raisin Cookies
Ice Cold Fresh Milk
Freshly Brewed Seattle's Best Coffee: Regular & Decaffeinated

The Waterstone Break *(minimum of 12 guests)*

Assortment of Fresh Florida Fruits, Vanilla Yogurt Parfaits,
Chocolate Covered Dried Orange Slices, Orange Macaroons,
Orange Muffins
Specialty Fruit Juices

Popcorn Break

Make Your Own Popcorn
Flavors Include: Ranch, Kettle Corn, White Cheddar, Apple Cinnamon,
Chili Lime

Seasonal Fresh Sliced Fruit

Chef Choice of Fresh Sliced Seasonal Fruit Display

Crisp Vegetable Display

Colorful Fresh Seasonal Vegetable Crudit 
Sourdough Baguette Toast Points & Specialty Crackers
with Roquefort & Ranch Dressing

The Energizer

Snack Mix of Cashews, Almonds and Raisins
Granola Bars
Fuze Beverages and Bottled Water
Freshly Brewed Seattle's Best Coffee: Regular & Decaffeinated

Chips & Salsa

Tri-Colored Tortilla Chips, Salsa, Pico de Gallo, Fresh Guacamole

Break Enhancements

Granola Bars
Individual Yogurts
Assorted Potato Chips
Freshly Baked Cookies



Plated Lunch

*Includes Basket of Fresh Baked Breads
Selection of One (1) Each: Salad, Entrée and Dessert
Fresh Brewed Seattle's Best Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal*

SALAD (select one)

- House Salad with Cherry Tomatoes, Hot House Cucumbers, Vidalia Onions and Balsamic Vinaigrette
- Deconstructed Caesar Salad with Romaine, Parmesan, Garlic Croutons and Classic Caesar Dressing
- Mixed Field Greens, Beets, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette

ENTRÉE (select one)

Chicken Picatta

Roasted Garlic Mashed Potatoes, Broccoli

Grilled Mahi-Mahi

Jasmine Rice with Scallions and Orange Ginger Glaze

Yellow Tail Snapper I

Chef's Vegetable Risotto

4oz Petit Filet Mignon

Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

Tuscan Polenta

With Mediterranean Vegetables

Kosher & Gluten Free Options Available Upon Request

DESSERT (select one)

Individually Plated

- Chocolate Cake
- Tiramisu
- Key Lime Pie
- Carrot Cake
- House Cheesecake



WATERSTONE
RESORT & MARINA

Plated Lunch Entrée Salads

Includes Basket of Fresh Baked Breads

Selection of One (1) Salad Entrée

Fresh Brewed Seattle's Best Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal

ENTRÉE SALADS (select one)

Classic Caesar Salad

Steel Cut Romaine, Shaved Parmesan, House Made Brioche Croutons
Choice of Chicken or Salmon

Asia Inspired Mix

Napa Cabbage, Baby Bok Choy, Mandarin Orange Segments, Sriracha Spiced Peanuts, Crisp Wontons Tossed in a Ginger Emulsion
Choice of Chicken or Salmon
Add Ahi Tuna for Additional Cost

Boca Cobb

Grilled Free-Range Chicken Breast, Crisp Applewood Smoked Bacon, Blistered Ohio Corn, Crumbled Stilton Cheese, Diced Red Onion, Cherry Hot House Tomatoes, Chopped Egg and Wild Mixed Greens with an Avocado Infused Ranch Dressing

Going Greek

Steel Cut Romaine, Wedge Cut Beefsteak Tomatoes, Diced Red Onions, Crumbled Imported Feta Cheese, Cucumbers, Kalamata Olives, topped with Dolmous Feta Cheese and Tossed with a Red Wine Reduction
Choice of Chicken or Salmon



Lunch Buffets

All Lunch Buffets Include Fresh Baked Breads

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and a Selection of Assorted Artisanal

Lake Boca Lunch

Wild Field Greens with Heirloom Cherry Tomatoes, Hot House English Cucumbers and Shaved Carrots with our House Vinaigrette & Creamy Buttermilk Ranch
Charred Hearts of Palm Salad with Marinated Bell Peppers, Bermuda Onions, Fresh Chopped Cilantro Tossed in a Key Lime Vinaigrette

Local Caught Grilled Mahi-Mahi with a Ripe Florida Mango Tomato Salsa
Mojo Marinated Oven Roasted Chicken Breast

Chef's Oven Roasted Seasonal Garden Vegetables

Flash Fried Yucca Sticks

Individual Florida Key Lime Pie

The Market Place

Mixed Greens Salad, Apple, Walnuts, Cranberries, Blue Cheese & Vinaigrette

Haricot Vert Salad with Tomato, Shallots, Oregano & Vinaigrette

Grilled Marinated Vegetables with Mozzarella & Extra Virgin Olive Oil

Grilled Salmon with Caper Beurre Blanc

Oven Roasted Breast of Chicken with Fresh Herbs and a Red Wine Sauce
Cheesecake

Italian Table

Fresh Baked Focaccia and Breadsticks

Marinated Olives with Parmesan Reggiano and Fresh Herbs

Steel Cut Romaine Lettuce with an Anchovy Emulsion, Freshly Grated Parmesan Cheese and House Made Brioche Croutons

Rustic Rigatoni with Italian Sausage, Chopped Roma Tomatoes
in a Light Parmesan Cream

Chicken Picatta

Roasted Garlic Mashed Potatoes

House Made Classic Tiramisu

Waterstone Deli Bar

House Made Chicken Noodle Soup

Deli Style Sandwiches and Wraps

Oven Roasted Turkey Breast, Shaved Rare Roast Beef, Virginia Honey Ham and
Grilled Marinated Vegetables with Chef's Artisan Cheeses

Heirloom Tomato & Buffalo Mozzarella Tossed in an Herb Vinaigrette
Marinated Jersey Coleslaw

House Made Sea Salt & Cracked Pepper Potato Chips
Half Sour Pickles

Fresh Baked Cookies and Chocolate Fudge Brownies

Boxed Lunch

All Boxed Lunches Include:

*Individual Bag of Chips, Seasonal Whole Fruit
Bottled Water or Soft Drink
Jumbo Cookie*

Fresh Market Sandwiches

Select One

Turkey and Cheddar Cheese

Ham and Swiss

Traditional Tuna Salad

Roast Beef and Provolone

Sliced Italian Meats and Cheese

Chef's Vegetable and Hummus Wrap



Select One

French Baguette

White Bread

Whole Grain Wheat

Traditional Wrap



Hors d'Oeuvres

*We Recommend 4 to 6 Selections of Hors d'Oeuvres
Minimum 25 Pieces Per Order*

Cold Hors d'Oeuvres

Gorgonzola Dulce Cheese Crostini with Honey, Walnuts and Apple
Smoked Atlantic Salmon, Chive Crème Fraîche, Toast Points
Deviled Eggs with Trout Roe
Chicken Caesar Bites
Tuna Tartare with Wasabi Mayo on Crispy Wonton
Bruschetta with Plum Tomatoes, Fresh Basil, Garlic & Red Onion
Caprese Skewer: Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil
Gazpacho Shooter
California Rolls
Chilled Shrimp Cocktail



Hot Hors d'Oeuvres

Sea Scallops Wrapped in Smoked Bacon, Pomegranate Glaze
Miniature Crab Cake with Key Lime Aioli
Pear & Brie in Phyllo
Kosher Franks en Croute
Potato Pancakes with Crème Fraîche and Apple Sauce
Wild Mushroom Tart
Chicken Liver Pate on Crostini
Spinach & Feta in Phyllo
Herb Crusted Lamb Chops
Falafel with Romesco Sauce

Receptions

Dynamic Displays

Shellfish Raw Bar

Selection of East Coast Oysters
Selection of Little Neck Clams
Jumbo Shrimp
Snow Crab Claws
Stone Crabs (Seasonal)

Carved Ice Enhancement

Add a Special Frozen Touch with a Unique Ice Carving
Custom Pricing Based On Design



Italian Antipasti

Selection of Sliced Imported Italian Meats & Cheeses
Imported Olives and Marinated Vegetables with Bread
Including Focaccia & Bread Sticks

Artisanal Cheese

Fine Selection of Domestic and Imported Specialty Cheeses
Orange Blossom Honey, Nuts and Grapes with Baguettes & Assorted Crackers

Crisp Vegetable Display

Colorful Fresh Seasonal Vegetable Crudit 
Sourdough Baguette Toast Points & Specialty Crackers
Balsamic and Ranch Dressings

Composed Salad Station

Select Three Mini Mason Jars of Composed Salads
Caesar * Mixed Greens & Beets * Asian* Chopped Wedge
* Tomato Mozzarella * Greek



Receptions

Dynamic Displays

Ultimate Sushi Boat

Based on 4 Pieces Per Person and minimum order

Variety of Traditional and Contemporary Sushi & Hand Rolls to Include:
Spicy Yellow Fin Tuna, Salmon, Shrimp & Crab Meat with Ponzu Sauce,
Soy Sauce, Pickled Ginger and Wasabi

Top Sliders (Select Two)

Presented with French Fries and Chefs Appropriate Accoutrements

- Kobe Beef Burger with Crispy Onion
- Crab Cake with Key Lime Aioli
- Portobello Mushroom with Caponata
- Grilled Barbecue Chicken with Wisconsin Sharp Cheddar

Flatbread Station

Roasted Wood Mushrooms with Roasted Garlic, White Cannelloni Bean
Spread with Arugula

Caprese Flatbread with Fresh Heirloom Tomatoes and Buffalo Mozzarella &
Basil

Fennel Sausage, Caramelized Onion, Gruyere

Ceviche Tasting

Individual Shot Glass Shooters of Ceviche Local Caught Fish

Composed Taco Station

(Select Three)

Marinated Beef Tips, Carnitas Pulled Pork, Grilled Free Range
Chicken, Grilled Gulf Shrimp, Blackened Mahi-Mahi, Grilled
Marinated Vegetables

Late Night Food Truck

Mini Chicken Banh Mi Sandwiches, Mini Philly Cheesesteaks,
Pretzel Bites, Mini Baskets of Truffle Fries

Chinese To-Go Station

Spicy Garlic Beef Lo Mein
Chicken Fried Rice
Vegetarian Tofu Pad Thai

Receptions

Live Action Stations

Chef Attendant Required

Pasta Station

Accompanied by Parmesan Cheese, Crushed Red Pepper Flakes, Mushrooms, Spinach, Tomatoes, Peppers, Onions & Garlic

Select Two (2) Italian Pastas

Rigatoni, Tortellini, Whole Wheat Penne, Orecchiette

Select Two (2) House-Made Sauces

Classic Pomodoro, Alfredo, Traditional Pesto, Sun-Dried Tomato Vodka

Pasta Station Enhancements

- Italian Fennel Sausage
- Rock Shrimp
- Grilled Chicken

Crab Cakes

Freshly Sautéed Florida Lump Crab Cakes

Mango Pineapple Relish with Fresh Citrus & Spicy Aioli

Arepas & Quesadillas

Arepas: Spanish Style Corncakes Filled with Mozzarella Cheese

Traditional Quesadillas: Tortillas Filled with Grilled Onions, Peppers,

Monterrey Jack Cheese and choice of Grilled Chicken or Rock Shrimp

Asian Chicken & Shrimp Tempura

Rolled in A Choice of Lettuce or a Chinese Crepe Served with Hoisin and Siracha Hot Sauce

Toppings Include: Crunch Rice Noodles, Cilantro, Mint, Julienne Cucumber, Carrots, Radish and Spicy Cashews

Cold Soba Noodle Salad with Fresh Oriental Vegetables and Soy Ginger Sauce

Baby Kale and Oyster Mushroom Salad with Toasted Sesame Seeds

Tossed with Miso Dressing

“Not Your Momma’s Mac N Cheese Station”

Select Two Specialty Pastas Orecchiette, Rigatoni, Tortellini,

Wisconsin Cheddar, White Truffle Crunch, Lobster & Shrimp with Tallegio Cream, Bacon & Bleu Cheese, Portabella Mushroom & Green Peas

*Chef Attendant Required

Burger Station

Old Fashioned Beef Burger with Lettuce, Tomato, Onion Condiments

Tuna Burger with Vegetable Kimchee on Wheat Slider Roll

Fresh Carved Chimichurri Beef Tenderloin with

Sweet Potato and Truffle French Fries

Receptions

Carving Stations

*Includes Petite Artisanal Rolls & Chef's Condiments
Chef Attendant Required*



Roast Prime Rib (Serves 30)

Horseradish Cream and Au Jus

Honey Glazed Smoked Ham (Serves 30)

Buttermilk Biscuits, Fresh Pineapple and Whole Grain Mustard

Maple Basted Turkey Breast (Serves 20)

Cornbread, Cranberry, Pan Gravy

Whole Roasted Tenderloin of Beef (Serves 12)

Onion Pockets

Cedar Plank Atlantic Salmon (Serves 12)

Soy Ginger Glaze

Roasted Herb Crusted Loin of Pork (Serves 30)

Rosemary Demi-Glace and Sourdough Roll



Receptions

Dessert Displays

Mini Dessert & Coffee Station

Special Selections of Chef Matt's Mini Dessert Creations
Regular and Decaffeinated Coffee and Assorted Fine Teas

Ultimate Gelato Station

Select Two: House Made Vanilla, Hazelnut, Chocolate,
Rocky Road, Strawberry
Assorted Gourmet Toppings to Include: Hot Fudge, Sauce,
Caramel, Chopped Nuts, M&M's, Reece's Pieces, Crumbled
Oreos, Rainbow Jimmy's, French Macaroons, Whipped Cream

*Chef Attendant Required



Plated Dinner

*Includes Basket of Fresh Baked Breads & Rolls
Selection of One (1) Each: Salad, Entrée and Dessert
Fresh Brewed Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas*

SALAD (select one)

- Radicchio & Arugula Salad, Shaved Parmesan, Poached Pears & Balsamic Vinaigrette
- Mixed Field Greens, Beets, Goat Cheese, Pistachios, Rum Raisins with Balsamic Vinaigrette
- Deconstructed Caesar Salad with Romaine, Parmesan, Garlic Croutons and Classic Caesar Dressing
- Baby Arugula Salad, Blackberries, Feta Cheese, Toasted Almonds, Sherry Vinaigrette
- Heirloom Tomato with Fresh Mozzarella, Basil & Aged Balsamic

ENTRÉE (select one)

Herb Crusted Chicken Breast with Aromatic Pan Jus

Roasted Garlic Mashed Potatoes and Broccolini

Pan Seared Salmon

Sweet Potato Mash and Broccolini

8oz Center Cut Filet Mignon

Roasted Rosemary Potatoes, Asparagus with a Broken Foie Gras Sauce

Pan Roasted Sea Bass

Butternut Squash Puree, Glazed Parsnips

Short Rib "Osso Bucco"

Truffled Polenta, Asparagus



Plated Dinner

*Includes Basket of Fresh Baked Breads & Rolls
Selection of One (1) Each: Salad, Entrée and Dessert
Fresh Brewed Seattle's Best Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas*

DESSERTS (select one)

- Florida Key Lime Tart
- Tiramisu
- Chocolate Ganache Cake
- Carrot Cake
- Creamy Cheesecake

DINNER ENHANCEMENTS

Add a Fourth Course from the Appetizer List Below

Pan Roasted Sea Scallops

With Porcini Mushroom Butter

Harissa Rubbed Grilled Shrimp

Mango Chutney and Yogurt Mint Sauce

Ceviche Tasting

Rock Shrimp Ceviche with a Plantain Chip

Pasta Course

With Fresh Pomodoro Sauce

ENHANCE YOUR ENTRÉE

For Your Convenience, Every Menu Item Can Be Customized to Add One of the Following:

Grouper
Halibut
Mahi Mahi

Jumbo Shrimp
Sea Bass
Lobster Tail

Salmon
Chicken Breast
Filet Mignon

Gluten Free, Vegetarian & Kosher Menu Options Available Upon Request



Dinner Buffets

All Dinner Buffets Include Fresh Baked Breads

Freshly Brewed Seattle's Best Regular & Decaffeinated Coffee and a Selection of Assorted Artisanal Teas

Italian Supper

Freshly Focaccia and Roasted Garlic Breadsticks
Marinated Olives and Parmesan Cheese with Fresh Herbs
Heirloom Tomato, Fresh Buffalo Mozzarella Cheese & Hand
Picked Italian Basil Display with EVOO & Aged Balsamic
Chicken Picatta with Capers and Lemon
Grilled Swordfish Topped with a Hot House Bruschetta
Brick Oven Roasted Italian Inspired Vegetables
House Made Tiramisu and a Mini Cannoli Display

Prime Steakhouse

Display of Mini Iceberg Salads with Ripe Tomatoes, Diced Red Onions,
Applewood Smoked Bacon with a Maytag Bleu Cheese Dressing
Sliced Beefsteak Tomato Platter Drizzled with Cold Pressed Olive Oil,
Moldon Sea Salt and Fresh Cracked Black Pepper
Herb and Roasted Garlic Crusted Rib-Eye Loin with a Creamy
Horseradish Sauce
Maine Lobster Mac & Cheese
Asiago & Plugra Crisp Potatoes
Chocolate Cake

On The Intracoastal

Bohemian Style Conch Chowder with House Made Johnny Cakes
Boston Bibb Lettuce Salad with Grilled Hearts of Palm, Marinated
Red & Yellow Pepper and Heirloom Cherry Tomatoes and Mandarin
Oranges with a Cilantro Vinaigrette
Grilled Locally Caught Mahi-Mahi with a Ripe Florida Mango Salsa
Jamaican Jerk Marinated Chicken with a Myers Rum Butter Sauce
Florida Marinated Vegetable Medley
Individual Key Lime Tarts

Backyard Boca Barbecue

Traditional Cornbread
Key West Inspired Black Bean Salad with Cilantro & Sweet Corn with Florida Spices
Composed Wild Spring Mix Salad with Hot House Roma Tomatoes, Sliced English
Cucumbers, Sweet Shredded Carrots with Buttermilk Ranch Dressing
Ancho Rubbed BBQ Grilled Chicken
Mango Mustard Grilled Salmon with a Papaya and Mango Relish
BBQ Beef Brisket Sliders
Chefs Four Cheese Mac & Cheese
Pineapple Glazed Sweet Potato Salad
Southern Peach Cobbler



Beverage Selections

Beer & Wine Open Bar

Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller Light, Corona, Heineken
Vista Point Pinot Grigio, Chardonnay, Merlot and Cabernet, J.P. Chenet Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

Deluxe Open Bar

New Amsterdam Vodka, Bombay Gin, Jack Daniel's, Dewar's Scotch, Jimadora Silver Tequila, Bacardi Rum Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller Light, Corona, Heineken
Vista Point Pinot Grigio, Chardonnay, Merlot and Cabernet, J.P. Chenet Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

Premium Open Bar

Titos Vodka, Stolli Vodka, Beefeater Gin, Bacardi Rum, Jack Daniel's, Johnnie Walker Red, Casamigos Blanco Tequila
Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller Light, Corona, Heineken
Substance Cabernet, Chalk Hill Chardonnay, Meiomi Pinot Noir, Barone Fini Pinot Grigio, The Palm Rose, J.P. Chenet Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

Super Premium Open Bar

Ketel One Vodka, Grey Goose Vodka, Hendricks Gin, Makers Mark, Johnny Walker Black, Patron Tequila
Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller Light, Corona, Heineken
Trinity Oaks Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Whispering Angel Rose, Mumm Napa Sparkling Wine
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water



Beverage Selections

Consumption Bar/ Cash Bar

Prices are Per Drink

Cocktails
Domestic Beer
Imported Beer
Wine by the Glass
Sparkling Wine by the Glass
Cordials
Wine by the Bottle
Sparkling Wine by the Bottle
Bottled Water
Juice/ Coca-Cola Beverages

Bartender Fee

First 1-4 Hours of Service

Bartender Fee

Each Additional Hour

*One Bartender Per 50 Guests is Required

Bartender Fee

Each Additional Hour

*One Bartender Per 50 Guests is Required

\$5