

# 2021 BANQUET & CATERING MENUS



**WYNDHAM GRAND®**

Clearwater Beach

# CONTINENTAL BREAKFAST

## BEACH WALK \$29

Seasonal Sliced Fresh Fruit & Berries  
Whole Fresh Fruit  
Individual Greek Yogurts  
Fresh Pastries, Muffins, & Buttery  
Croissants  
Breakfast Coffee Cake, Scones  
Marmalades, Jams, Butter & Nutella

## HEALTHY START CONTINENTAL \$32

Seasonal Sliced Fruits & Berries  
Low Fat Yogurt Drinks  
Homemade Granola with Low Fat  
Milk & Almond Milk  
Pecans, Dried Cranberries & Cherries  
Fresh Banana, Peanut Butter  
Tuscan Kale, Caramelized Onions & Egg  
White Frittata  
Steel-Cut Irish Oatmeal, Honey,  
Golden Raisins & Brown Sugar,  
Hard Boiled Eggs, Olive Oil, Salt &  
Pepper

## BREAKFAST

### ENHANCEMENTS \$7 PER PERSON PER ITEM

Egg White Frittata with Spinach,  
Mushroom & Tomato  
Steel-Cut Irish Oatmeal with  
Golden Raisins  
Chicken Sausage, Gravy & Egg  
Breakfast Sandwich on Toasted Biscuit  
French Toast, Sausage Patty,  
Fried Egg Sandwich

## BREAKFAST

### ENHANCEMENTS \$9 PER PERSON PER ITEM

Everything Bagel, Sliced Ham,  
Fried Egg, Provolone Cheese  
Pork Belly, Scrambled Eggs, Cheddar Cheese,  
Onion Jam & Toasted Ciabatta Bread  
Individual Quiche with Kale, Chicken Sausage,  
Caramelized Onion & Monterey Jack  
Individual Grilled Vegetable Quiche with Feta  
Cheese

All Continental Breakfasts include fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Breakfast enhancements are meant to be added to any existing menu. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# BREAKFAST BUFFET

## THE WAVE \$37

Sliced Seasonal Fresh Fruit & Berries  
Fresh Cracked Cage Free Scrambled Eggs  
Crispy Applewood Smoked Bacon, &  
Country Sausage, Roasted Potatoes

## GET FIT BUFFET \$38

Sliced Seasonal Fresh Fruit & Berries  
Individual Low-Fat Greek Yogurt  
with Homemade Granola & Berries  
Bran Muffins & Zucchini-Carrot Muffins  
Mini Multigrain & Whole Wheat Bagels  
Fruit Preserve, Honey, Regular & Low-Fat Cream  
Cheese  
Individual Cereals & Homemade Granola  
Steel Cut Irish Oatmeal with Assorted Topping  
English Muffin, Egg White & Vegetables

## THE COASTAL \$41

Sliced Seasonal Fresh Fruit & Berries

Choice of Three:

- English Muffin, Pork Sausage, Fried Egg & Gravy
- Cage Free Eggs Scrambled, Denver Style
- Sweet Potato & Kale Frittata
- Pork Belly, Ham, and Potato Casserole
- Citrus Pancakes, Maple Syrup
- Belgium Waffle, Lemon Ricotta, Whipped Cream

Choice of Crisp Applewood Smoked Bacon or Grilled Ham

Breakfast Potatoes

## ENHANCE YOUR BUFFETS WITH THE FOLLOWING ITEMS:

### Bagel Bar \$14 per person

New York Style: Plain, Raisins, & Sesame Seed  
Whipped Cream Cheese: Plain, Strawberry,  
Onion & Chives  
Smoked Salmon, Capers, Egg Whites & Yolks,  
Bermuda Onions

### Belgium Waffle Station \$8 per person

Citrus Infused Maple Syrup, Fresh Fruit  
Compote & Candied Pecans.

*Chef Attendant fee of \$75 will apply*

### Gourmet Omelet Station \$16 per person

Fresh Cracked Cage Free Eggs, Egg Whites,  
Cheddar Cheese, Goat Cheese, Pepper Jack  
Cheese, Red & Green Peppers, Mushrooms,  
Tomatoes, Onions, Spinach, Diced Ham &  
Diced Bacon

Roasted Potatoes

*Add Jumbo Shrimp or Jumbo Lump Crab Meat for \$4  
per person. Chef Attendant fee of \$125 will apply*

All Breakfasts include fresh baked pastries, fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Breakfast enhancements are meant to be added to any existing menu. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax.

# PLATED BREAKFAST

## GULF COAST \$36

Scrambled Eggs, Applewood Smoked Bacon & Link Sausage  
Oven-Dried Tomatoes & Grilled Asparagus  
Roasted Potatoes

## SPINACH & GOAT CHEESE QUICHE \$36

Parfait with Yogurt, Berries & Homemade Granola  
Wilted Spinach, Sun-Dried Tomatoes, Charred Onion, Goat Cheese  
Roasted Potatoes, Grilled Asparagus & Chicken Sausage

## PORK BELLY BREAKFAST HASH \$39

Fruit & Berries Cocktail  
Seared Pork Belly, Fingerling Potatoes, Butternut Squash  
Grilled Asparagus, Tomato Hollandaise

All Breakfasts include fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea.  
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

# A LA CARTE

## BEVERAGES

### **\$5 per Item**

Pepsi, Diet Pepsi, Sierra Mist, Bottle Water  
Bottle Juices (Cranberry, Apple, Orange)

### **\$5.5 per Item**

Fiji Water, Assorted Vitamin Water, Perrier Water  
Starbucks® Frappuccino, Bottled Iced Tea,  
Bubly Sparkling Water,  
Sobe Life Water (Black & Blueberry, Yumberry-  
Pomegranate, Strawberry Dragonfruit)

### **\$6 per Item**

Red Bull, Sugar-Free Red Bull, Celsius Energy  
Drink, Natalie's Fresh Squeezed Juices  
(Grapefruit, Orange Pineapple, Orange Mango)

### **By the Gallon**

\$82 Organic Starbucks® Coffee & Decaf  
\$82 Teavana Hot Tea  
\$65 Iced Tea or Lemonade  
\$65 Fruit Infused Water

## SNACKS

### **\$5 per Item**

Assorted Protein Bars includes Gluten Free  
Whole Seasonal Fruit  
Individual Greek Yogurt  
Individual Bags of Chips  
Individual Bags of Trail Mix

### **\$6 per Person**

Warm Tortilla Chips & Tomatillo Salsa  
Flavored Fresh Popcorn (*Select One*: Truffle,  
Sour Cream & Chives, Ranch, Bacon, or White  
Cheddar)  
Salted & Spicy Assorted Mixed Nuts  
Fresh Sliced Seasonal Fruit  
Soft Pretzels with Honey Mustard

### **\$8 per Person**

Individual Greek Yogurt & Fruit Parfait  
Fresh Crudité Display with Hummus &  
Tzatziki  
Olive Tapenade with Grilled Naan

### **\$48 per Dozen**

Fresh Baked Assorted Cookies  
Brownies & Blondies  
Lemon Bars  
Assorted Gourmet Cupcakes

### **\$50 per Dozen**

Assortment of Breakfast Pastries  
Assorted Bagels with Cream Cheese &  
Butter

Breaks are based on 30 minutes of service. Additional fees will apply for extended Service. Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

# PICK ME UP SNACKS

## THE MOTIVATOR \$17

Fresh Strawberries  
Assorted Protein Bars to include Gluten Free  
Assorted Individual Greek Yogurts  
Assorted Chocolate Truffles  
Assorted Energy Drinks

## GOURMET FAVORITES \$20

Assorted Mini Cupcakes, Chocolate Truffles,  
Fresh Macarons, and Fudge Brownies  
Starbucks® Frappuccino

## WARM CINNAMON CHURROS \$16

Bavarian Cream Filled served with Caramel &  
Chocolate Dip  
Assorted Flavors of Jarritos

## DIP IT \$18

Roasted Red Pepper Hummus, Guacamole  
Marinated Olives, Crudit   
Grilled Naan, Pita Chips  
Bubly Sparkling Water

## HEALTHY SNACKS \$18

Tomato-Mozzarella Skewers  
Mini Ham & Cheese Sandwiches  
Tuna Salad, Crackers  
Voss Flavored Waters

## CHEESE AND CHARCUTERIE BOARD \$22

An Assortment of Cheeses, Salami,  
Chorizo, Mortadella  
Whole Grain Mustard, Quince Paste,  
Antipasti  
Bread and Crackers, Sobe Life Water

## BLAZE YOUR OWN TRAIL MIX \$19

Build Your Own Trail Mix with Banana  
Chips, Papaya, Cranberries, Yogurt  
Covered Raisins, Chocolate  
Covered Blueberries, Pretzels, Chex  
Mix, Cashews, Candied Pecans, Cajun  
Peanuts & M&M's  
Served with Fruit Infused Water

# PLATED LUNCH

## CHOICE OF STARTER

### **Wyndham Grand Salad**

Boston Bibb, Fresh Strawberries, Goat Cheese, Candied Pecans & Buttermilk Ranch

### **Classic Caesar Salad**

Crisp Romaine Hearts, Garlic Focaccia, Parmesan Reggiano Shavings & Creamy Parmesan Dressing

### **Shrimp & Avocado**

Shrimp with Creamy Lemon Dressing, Avocado, Lettuce

### **Heirloom Tomato Salad**

Cucumber, Feta, Kalamata, Bermuda Onions, Creamy Aegean

### **Tomato Basil Soup**

Ripe Tomato, Vegetable Stock, Fresh Basil

### **Crab & Corn Chowder**

Corn & Potato Soup, Jumbo Lump Crab

## CHOICE OF DESSERT

### **New York Style Cheesecake**

Creamy Cheesecake with Fresh Seasonal Berries

### **Chocolate Cake**

Rich Dark Chocolate Mousse, Chocolate Cookie Crust Topped with Chocolate Shavings

### **Apple Tart**

Baked Apple, Whipped Cream, Caramel Sauce

### **Florida Key Lime Pie**

Graham Cracker Crumble, Whipped Cream

All lunches include choice of one starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf  
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

# PLATED LUNCH

## CHICKEN & SPINACH RAVIOLI \$36

Wilted Spinach, Sautéed Shiitake Mushrooms, Parmesan Sauce

## SEARED SALMON \$43

Potato Mousseline, Julienne Vegetables, Basil Jus

## JOYCE FARM BREAST OF CHICKEN \$41

Creamy Orzo Pasta, Brussel Sprouts Petals, Pearl Onion, Lemon Thyme

## FREE RANGE BREAST OF CHICKEN \$39

Potato Gnocchi, Asparagus, Creamy Mushroom Sauce

## TERES MAJOR STEAK \$45

Asparagus, Cranberry-Herb Polenta, Demi

## SEARED GROUPER \$44

Fresh Hearts of Palm, Grilled Pineapple Salsa, & Sweet Plantain

## CHICKEN CAESAR SALAD \$36

Grilled Marinated Breast of Chicken, Baby Romaine Hearts, Brioche Croutons, with Shaved Parmesan

## ASIAN CHICKEN SALAD \$32

Grilled Chicken, Baby Greens, Heirloom Cherry Tomatoes,  
Baby Corn, Bell Peppers, Scallions, Mango, Macadamia Nuts,  
Wonton Chips & Wasabi Vinaigrette

Substitute Shrimp \$5

Substitute Seared Tuna \$5

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Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs  
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# BOXED LUNCH

## **TURKEY CROISSANT \$35**

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Havarti Cheese, Avocado Aioli

## **CLASSIC CAPRESE SANDWICH \$33**

Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle on a Grilled Ciabatta Roll

## **ITALIAN DELI ON PLAIN KAISER \$37**

Mortadella, Genoa Salami, Capicola, Ham, Provolone Cheese, Lettuce, Tomato & Pepperoncini

## **ROAST BEEF ON ASIAGO KAISER ROLL \$36**

Roast Beef with Aged Gouda Cheese, Arugula, Burgundy Onion Marmalade & Horseradish Cream

## **CHICKEN SALAD ON BRIOCHE BUN \$34**

Classic Chicken Salad with Grilled Chicken & Hard-Boiled Egg

## **ASIAN SEARED TUNA \$36**

Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing on a Sesame Kaiser Roll

## **BOXED SALAD LUNCH \$35**

Your choice of :

Chef's Salad, Greek Salad, Caesar Salad or Asian Salad with Grilled Chicken

- Substitute Salmon \$4
- Substitute Shrimp \$7
- Substitute Tuna \$5
- Substitute Beef \$5

All boxed lunches include kettle chips, cookie, whole fruit & your choice of: tomato mozzarella salad, pasta salad, fruit salad or mango slaw. Bottle iced tea, water & soft drinks. Minimum of 10 sandwiches / salads per variety required. Boxed Lunches are intended as a grab & go item. If a separate meal space is required a \$6.00 sur charge per person will be added to the boxed lunch price, based on space availability.

Prices do not include 24% service charge & 7% state sales tax.

# LUNCH BUFFETS

## **LAS RAMBLAS / TAPAS BAR \$58**

Gazpacho

Bibb Lettuce, Mandarin Oranges & Shaved Fennel   Corn &

Black Bean Salad with Queso Fresco

Marinated Olives, Roasted Peppers & Boquerón's, Manchego Cheese, Patatas

Bravas, Grilled Chorizo

Ham Croquette, Spanish Meatball   Chicken &

Seafood Paella   Vegetable Paella

Churros Bites

Lemon Strip

## **FLORIDA KEYS \$57**

Florida Tomatoes, Avocado, Charred Bermuda Onion & Grapefruit Salad

With Sweet Chili Lime Vinaigrette

Baby Spinach, Corn, Strawberries & Candied Pecans, Poppy Seed Dressing

Honey Lime Marinated Chicken Breast with Citrus Jalapeno Jus

Filet of Grouper, Lime & Mango Beurre Blanc

Peppercorn Flank Steak, Pineapple, Sweet Plantains

Caribbean Potatoes

Roasted Cauliflower & Chick Pea Curry

Key Lime Pie

Chocolate Crunch Cake with Berries

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# LUNCH BUFFETS

## TUSCANY \$56

Tuscan Soup, Italian Sausage, Potato, Kale  
Romaine Heart, Radicchio, Tomatoes, Cucumbers, Olives Tomato &  
Mozzarella Caprese  
Butternut Squash Ravioli, White Balsamic Cream Sauce  
Seared Salmon Filet, Stewed Tomatoes, Olives, Caper, Basil & Pine Nuts  
Ribeye Steak Florentine  
Cannellini Bean Stew  
Garlic Bread Sticks Orange Ricotta  
Cannoli  
Raspberry Almond Biscotti Cheesecake

## FLAT BREAD & MORE \$48

Vegetable & Bean Soup  
Caesar Salad, Garlic Crouton, Parmesan Cheese  
Artisan Greens, Tomatoes, Shredded Carrots, Cucumber, Bell Peppers, Red Onion, Olives  
Antipasto Pasta Salad  
  
Margherita Flatbread  
Tomato Sauce, Roasted Tomatoes, Basil, Fresh Mozzarella  
  
Roasted Chicken Flatbread  
Pesto Chicken, Caramelized Onions, Spinach  
  
Italian Sausage Flatbread  
Grilled Vegetables, Olives, Arugula  
  
Tiramisu Bites  
Ricotta Cheesecake

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# LUNCH BUFFETS

## MEXICAN STREET STATION \$53

Spicy Black Bean Soup

Tomato, Avocado & Mango Salad with Bermuda Onions & Cilantro

Cochinita Pibil Pork Street Tacos, Chipotle Rubbed Grouper Street Tacos

Served with Flour Tortilla, Queso Fresco, Lime Crema, Pico de Gallo, Salsa, Sour Cream & Guacamole

Grilled Mexican Street Corn Spanish Rice & Beans

Traditional Flan

Tres Leche Cake

## CHEF'S DELI BOARD \$45

Mixed Greens, Tomato, Cucumber Salad, Garlic Croutons, Buttermilk Ranch & Balsamic Vinaigrette Dressing

Sweet Potato Salad, Arugula & Spinach, Dried Cherries & Pecans

Chef Made Prepared Sandwiches (choice of three):

- Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Havarti Cheese, Avocado Aioli
- Roast Beef with Aged Gouda Cheese, Arugula, Burgundy Onion Marmalade & Horseradish Cream
- Poached Chicken Salad, Orange Tarragon
- Asian Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing
- Caprese Sandwich with Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle

Georgia Peach Cake

Pecan Pie

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# LUNCH BUFFETS

## BUFFET MENU SUBSTITUTES

For Groups that have special dietary restrictions, please find below options available for substitutions to accommodate your attendees

### **Soups & Salad Options**

Vegetable Soup (GF, Vegan)

Roasted Cauliflower & Baby Kale Salad (GF, Vegan)

Tomatoes, Roasted Peppers, Cucumbers & Bermuda Onion (GF, Vegan)

### **Entrée Options**

Roasted Ground Meatless Soy Protein with Vegetable Medley with Red Beans, Tomatoes, Basil (GF, Vegan)

Penne Pasta with Garlic, Tomato & Grilled Vegetables (Vegetarian)

Roasted Butternut Squash Ravioli, Balsamic Cream Sauce (Vegetarian)

Grilled Vegetables & Butternut Squash Noodle, Tomato & Basil (GF, Vegan)

Moroccan Vegetable Couscous (GF, Vegan)

Panisse, Baby Kale, Roasted Fennel, Chick Peas, Seared Tofu (GF, Vegan)

Rice Noodle, Asparagus, Shiitake, Scallion, Thai Chili Sauce (GF, Vegan)

Sautéed Shaved Brussels Sprouts, Broccoli Stems, Sweet Potatoes, Beets & Fennel (GF, Vegan)

Quinoa, Green Chick Peas, Edamame & Kale (GF, Vegan)

### **Dessert Options**

Cranberry & Roasted Nut Bar

Dark Chocolate Brownies (Vegan)

Vegan Cheesecake

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# HORS D'OEUVRES

## COLD CANAPÉS \$5

Blue Cheese Mousse, Grape, Candied Pecans, Mini Tart Shell

Chorizo & Mozzarella, Sundried Tomato Cream, Tomato Tart

Crostini, Italian Salami, Cream Cheese, Gherkins

Bruschetta with Tomato & Basil Crostini with Guacamole & Queso Fresco

## COLD CANAPÉS \$6

Smoked Salmon Tostada, Lime Cilantro Cream

Smoked Duck Prosciutto, Carrot Truffle Butter, Tart Shell

Seared Tuna, Wasabi Cream, Savory Short Bread

Creamy Beetroot & Garlic Mushroom on Cracker

## COLD CANAPÉS \$7

Grilled Marinated Shrimp, Masa Sope, Pico

Mini Taco Ceviche

Citrus Scented Lobster Salad, Mini Sesame Buns

Tuna Tartar, Mango Tostada

Duck "Nigiri", Mango Chutney

Traditional Shrimp Cocktail

## PLATTERS

*Based on one (1) hour of service and priced per person*

Fresh Crudité Display with Hummus \$18

Domestic Cheese & Sliced Baguettes \$22

Low Carb, Gluten Free Options Available  
Minimum of 24 pieces of each hors d'oeuvre.

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# HORS D'OEUVRES

## HOT HORS D'OEUVRES \$5

Vegetable Samosas with Mint-Cilantro Dipping Sauce

Vegetable Spring Rolls with Mango Thai Chili

Guava-Cayenne Empanada

Falafel Bites with Tzatziki Sauce

Shrimp Empanadas

Vietnamese Spring Roll

## HOT HORS D'OEUVRES \$6

Pork Belly Quesadillas, Chipotle Aioli

Chicken Pot Stickers, Soy Scallion Dipping Sauce

Chicken Tikka Kebab, Mint-Cilantro Dipping Sauce

Mini Kobe Meatloaf

Short Rib Pot Pie

Bacon Wrapped Blue Cheese Meatballs

Salmon Oscar, Béarnaise Sauce

Grilled Portabella Mushroom, Roasted Red Pepper in Puff Pastry

## HOT HORS D'OEUVRES \$7

Tandoori Chicken Satay, Spicy Peanut Sauce

Shrimp Tempura, Sweet Chili Sauce

Bacon Wrapped Scallops Panang Shrimp

New Zealand Lamb Lollipops, Mint Yogurt Dipping Sauce

Crab Cake Spoon, Sun-Dried Tomato Aioli

Low Carb, Gluten Free Options available

Minimum of 24 pieces of each hors d'oeuvre

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# RECEPTION STATIONS

## SUSHI STATION \$19

An Assortment of House Made Sushi Rolls & Nigari Sushi  
Wasabi, Pickled Ginger, Seaweed Salad

## DIP STATION \$17

Red Pepper Hummus  
Tzatziki  
Black Olive Tapenade  
Baguette, Ciabatta, & Grilled Naan

## DIM SUM BAR \$26

Pork Pot Stickers, Shrimp Pot Sticker, Chicken Pot Stickers  
Vegetable Spring Rolls & Crab Rangoon, Sweet Chili Sauce,  
Ponzu, & Soy Sauce

## SALAD STATION \$13

### Choice of Two

Spinach Salad with Candied Pecan, Feta Cheese, Red Onion & Brown Sugar Vinaigrette  
Heirloom Tomatoes, Fresh Mozzarella, Basil & Balsamic Vinaigrette  
Mixed Greens, Candied Bacon, Heirloom Tomato, Crouton & Buttermilk Ranch Dressing  
Crisp Romaine Hearts, Garlic Focaccia, Parmesan Reggiano Shavings & Creamy Parmesan Dressing

Chef Attendant Fee of \$125 per station may apply. Reception stations are based on one & a half hours of service and are priced per person. Please note reception stations are meant to be combined with other stations to create a heavy reception and are not permitted to be a solo station. Prices do not include 24% service charge & 7% state sales tax.

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# RECEPTION STATIONS

## LOW COUNTRY BOIL \$30

Redskin Potatoes, Corn on the Cob, Chicken Thigh,  
Little Neck Clam, Jumbo Shrimp & Andouille Sausage

## CHEF ATTENDED STREETTACO STATION \$28

Cochinita Pibil, Seared Snapper  
Lime Crema, Queso Fresco, Fresh Salsa, Guacamole &  
Sour Cream, Flour Tortilla & Corn Hard Shells

## POT PIE STATION \$24

**Choice of Two:**

Chicken, Turkey, Old Fashioned Beef, Shrimp,  
Vegetable, Picadillo, Italian

## SEAFOOD STATION \$31

Garlic Grilled Shrimp, Poached Shrimp, East Coast Oysters,  
Crab Claws, Cocktail Sauce, Horseradish Mignonette,  
Hot Sauce, Lemon, & Crackers

## PASTA STATION \$21

**Choice of Two:** Bolognaise, Alfredo, Marinara, or Vodka Sauce

**Choice of Two:** Penne, Gnocchi, Macaroni, or Cavatappi

*Pasta station can be chef attended and made to order with added  
Ingredients and an additional cost of \$5 per person*

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# RECEPTION STATIONS

## TASTE OF SPAIN STATION \$31

Seafood Paella & Albondigas with Spanish Olives

Vegetarian Paella option available

## SLIDER STATION \$28

**Choice of two sliders:**

Braised Short Rib, BBQ Pulled Pork, Beef Burger, Crab Cake or Grilled Chicken

Station includes White Cheddar Mac-n-Cheese & Parmesan Truffle Tots

Choice of three: Chimichurri Mayo, Bacon Jam, Ketchup, Mustard or BBQ Sauce

## CHEF ATTENDED GYRO STATION \$26

Rotisserie Gyro

Sliced Tomatoes, Cucumbers & Onions

Tzatziki Sauce & Fresh Baked Pita

## SMALL PLATES STATION \$19 PER ITEM

*Enhance any reception station with a small plate station*

*Each small plate requires a server attendant at \$50 each*

Crispy Pork Belly, White Cheddar Mac & Cheese

Seared Sea Scallop, Corn Puree, Candied Bacon

Roasted Chicken, Spanish Chorizo, Saffron Rice

Blackened Shrimp, Grits, Tomatillo Salsa

Grilled Lamb Chop, Roasted Pepper Couscous with Turmeric

Flat Iron Steak, Green Peppercorn Cream Sauce, Sautéed Gnocchi

Braised Short Rib, Mushroom, Garlic Mashed Potato

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# RECEPTION STATIONS SAMPLES

## WORLD BAZAR \$81

Domestic & Imported Cheeses & Salami  
Hummus, Raita, Tapenade  
Croutons, Naan  
Dolmades, Marinated Olives  
Heirloom Tomatoes & Mini Burrata

Chicken Shawarma  
Cucumber, Onions, Tomatoes, Tahini Sauce  
Pierogis & Bratwurst  
Sour Cream & Onions  
Grilled Chorizo, Papas Bravas  
Chicken Tikka Masala, Basmati Rice  
Mini Pastries, Cannoli

## YUCATAN \$79

Jicama & Orange Salad, Cilantro  
Potato Salad with Poblano Peppers  
Yucatan Fried Bean  
Corn Tortilla

Cochinita Pibil Tacos, Pickle Red Onions  
Yucatan Shrimp  
Spiced Flank Steak  
Crispy Pork Belly  
Street Corn  
Yellow Rice with Peas

Sopaipillas, Chocolate Sauce  
Coconut Cake with Mango

## ASIAN FUSION \$83

Spring Roll, Crispy Asian Wings  
Sweet & Spicy Pork Ribs, Fried Shishito Peppers  
Shrimp Tempura, Sweet Chili Sauce  
Assorted Sushi Roll

Dim Sum Bar  
Pork Pot Stickers, Shrimp Pot Stickers  
Chicken Pot Stickers & Crab Rangoon  
Sweet & Sour Sauce, Ponzu & Soy Sauce

Lobster Fried Rice  
Grilled Flank Steak, Yakiniiku Sauce  
Chinese Long Bean  
Fortune Cookies, Asian Fruit Salad

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# CARVING STATIONS

## **BEEF TENDERLOIN \$34**

Peppercorn Crusted Beef Tenderloin, Mashed Yukon Gold Potatoes, & Grilled Asparagus, Sauce Béarnaise, Dinner Rolls

## **PRIME RIB \$32**

Herb & Garlic Roasted Garlic Prime Rib, Roasted Potatoes, Glazed Heirloom Carrots Cabernet Jus, Dinner Rolls

## **SPIRAL HAM \$23**

Candied Nueske's Spiral Cut Ham Sweet Potato Gratin, Pineapple Bourbon Sauce Hawaiian Rolls

## **BBQ BEEF BRISKET \$24**

Slow Roasted Beef Brisket, Pork Belly Baked Beans, Coleslaw, Dinner Rolls

## **ROASTED TURKEY BREAST \$22**

Traditional Roasted Turkey Breast, Cranberry Relish, Sweet Potato Hash & Sage Gravy, Dinner Rolls

## **FLORIDA RED SNAPPER \$26**

Whole Roasted Red Snapper, Chermoula Sauce, Baked Onion, Potatoes, Bell Peppers & Tomatoes

Reception carving stations are based on one & a half hours of service and are priced per person. Please note reception stations are meant to be combined with other stations to create a heavy reception and are not permitted to be a solo station.

Chef attendant fee \$125 per station. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# PLATED DINNER

## STARTERS

Baby Romaine, Cucumber, Feta Cheese, Heirloom Tomato, Kalamata Olive, Creamy Aegean Dressing

Butter Lettuce, Watercress, Dried Cranberry, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Burrata, Heirloom Tomato Salad, Balsamic Glaze, Extra Virgin Olive Oil

## SOUPS

Crab & Corn Chowder

Jumbo Lump Crabmeat, Roasted Fresh Corn, Yukon Potatoes, Fresh Herbs

Roasted Tomato Bisque

Roasted Marinated Roma Tomatoes, Vegetable Broth, Cream

## DESSERTS

Chocolate Cake

Rich Dark Chocolate Mousse, Chocolate Cookie Crust Topped with Chocolate Shavings

Floridian

Key Lime Pie with Mango Coulis

Chocolate Peanut Butter Pie

Dark Chocolate & Peanut Butter Mousse full of Reese's Peanut Butter Cups

Crème Brûlée

Traditional Rich Custard & a Crackly Sugar Topping

Kentucky Bourbon Pecan Pie

Large Buttery Caramel Pecan, Rich Goopy Filling with a Hint of Bourbon

All dinners include choice of starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf  
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs  
or meats may increase your risk of food borne illnesses..

# PLATED DINNER

## **BEEF TENDERLOIN \$92**

Herbed Yukon Gold Potatoes, Grilled Asparagus, Baby Carrot, Roasted Shallot & Cabernet Reduction

## **SEA BASS \$84**

Stewed Tomatoes, Lima Bean, Potato Gnocchi

## **HERB GRILLED CHICKEN \$74**

Mushroom & Spinach Risotto, Petit Pan, Sunburst, Wild Mushroom Jus

## **HONEY GLAZED CHICKEN \$72**

Roasted Fingerling Potatoes, Carrot & Haricot Vert, Roasted Garlic Jus

## **PAN SEARED SALMON \$75**

Potato Mousseline, Fresh Green Peas & Bacon, Dry Vermouth Cream Sauce with Chive

## **BONE IN PORK CHOP \$78**

Coconut Lemongrass Sweet Potato Puree, Brussels Sprout Petals, Rosemary Demi

## **TRUFFLE GNOCCHI \$70**

Pan Fried Potato Dumpling, Grilled Asparagus, Cipollini Onion, Sautéed Shiitake, & Truffle Cream

## **WILD MUSHROOM RAVIOLI \$70**

Ravioli, Wilted Spinach, Sautéed Mushroom, Baby Vegetables, Parmesan Cream Sauce

## **CURRY COCONUT QUINOA \$68**

White Quinoa with Spinach, Broccolini, Roasted Cauliflower, Chick Pea, Golden Raisin  
Curry Coconut Broth, Diced Tomatoes

All dinners include choice of starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf  
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax.  
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# DUO PLATED DINNER

## **SALMON & CHICKEN \$88**

Seared Salmon & Airline Breast of Chicken  
Mango Salsa, Coconut Rice, & Grilled Asparagus

## **TENDERLOIN & SHRIMP \$94**

Grilled Beef Tenderloin & Garlic Shrimp, Cauliflower Gratin,  
Seasonal Vegetables, Pink Peppercorn Demi

## **TENDERLOIN & CHICKEN \$92**

Grilled Filet of Beef & Rosemary Chicken Breast, Cheddar Whipped Potato,  
Broccolini & Baby Carrot, Mushroom Demi

## **TENDERLOIN & SEABASS \$98**

Grilled Filet of Beef & Seared Seabass, Parsnip Puree, Golden Beet,  
Baby Vegetables, Pinot Noir Demi

## **SHRIMP & CHICKEN \$89**

AirBreast of Chicken & Grilled Shrimp, Whipped Potatoes, Cipollini,  
Broccolini, Baby Carrot, Mushroom Cream Sauce

All dinners include choice of starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf  
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may  
increase your risk of food borne illnesses..

# DINNER BUFFETS

## THE GRAND \$95

Tomato Salad & Fresh Mozzarella  
Balsamic Glaze & Extra Virgin Olive Oil

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Grilled Asparagus Salad  
with Goat Cheese & Candied Pecan Truffle  
Vinaigrette

~~~~

Beef Tenderloin Medallions  
Bourbon Peppercorn Sauce

~~~~

Grilled Chicken Breast Lemon  
Thyme Beurre Blanc

~~~~

Seared Red Snapper Tarragon  
Lobster Cream

~~~~

Roasted Garlic Mashed Potatoes  
Grilled Vegetable Medley

~~~~

Raspberry Almond Biscotti Cheesecake  
Opera Cake

## CLEARWATER SHORES \$98

Conch Chowder

~~~~

Seared Ahi Tuna, Shaved Fennel  
& Roasted Pepper

~~~~

Baby Leaf Lettuce & Herb Mix,  
Heirloom Tomatoes & Hard Boiled Eggs

~~~~

Tomato Cucumber Salad, Bermuda Onion

~~~~

Gulf Coast Seafood Boil with Shrimp, Littleneck,  
Andouille, Corn on the  
Cobb, Potatoes

~~~~

Blackened Mahi Taco, Mango Salsa, Avocado  
Sauce

~~~~

Grilled & Sliced New York Strip Steak  
Port Wine Sauce

~~~~

Roasted Asparagus & Baby Carrot  
Red Bliss Potatoes

~~~~

Mini Key Lime Pie  
Banana Cake

All dinner buffets include warm rolls, iced tea, coffee & decaf.  
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs  
or meats may increase your risk of food borne illnesses..

# DINNER BUFFETS

## THE CHOP HOUSE CLASSIC

**(3) ENTRÉES \$115**

**(4) ENTRÉES \$130**

Classic Shrimp & Crab Cocktail

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Fried Oyster, Creole Remoulade

~~~

Beefsteak Tomato Salad, Grilled Red Onion

~~~

Baby Romaine Lettuce, Blue Cheese,  
Tomato & Candied Peppercorn Bacon

~~~

Grilled Ribeye Steak

Rack of Lamb

Peach & Pork Loin Medallion

Grilled Salmon

Sautéed Grouper

Grilled Lobster Tail (add \$18 per person)

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Your selection of sauce:

Béarnaise, Green Peppercorn, Lemon Beurre Blanc

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Cheddar Scalloped Potatoes

Sautéed Spinach & Mushrooms

Onion Rings

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Mini Cheesecake

Individual Cream Brûlée

Apple Tarts

Tiramisu

All dinner buffets include warm rolls, iced tea, coffee & decaf.  
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses..

# WHITE & SPARKLING WINE

## BUBBLY & FESTIVE

Sparkling | Kenwood Vineyards, Brut “Yulupa Cuvée” | CA | NV | 36

Sparkling | Domaine Chandon, Brut | CA | NV | 48

Prosecco | Syltbar | Italy | NV | 59

Sparkling | Schramsberg, Blanc De Blanc | CA | 81

Champagne | Perrier-Jouet Blason Rose | FR | 150

## FRAGRANT, FRUITY, LIGHT & REFRESHING

Riesling | Pacific Rim | Columbia Valley, WA | 36

Pinot Grigio | Banfi “Le Rime” | Pinot Grigio, CA | 36

Pinot Grigio | Santa Margherita | Italy | 56

Sauvignon Blanc | Honig “Rutherford” | CA | 45

Sauvignon Blanc | Nobile Icon | CA | 50

Rose | Minuty “M” | Provence, FR | 46

White Blend | Conundrum | Rutherford, CA | 42

## RICH & ELEGANT

Chardonnay | Coppola “Directors Cut” | CA | 47

Chardonnay | Sonoma-Cutrer | Russian River, CA | 55

Chardonnay | Jordan | Russian River, CA | 80

Chardonnay | Rombauer Vineyards | Napa Valley, CA | 84

# RED WINE

## SMOOTH & FRUIT FORWARD

Pinot Noir | Meiomi | CA | 40

Pinot Noir | Land Mark "Outlook" | CA | 45

Pinot Noir | Murphy-Goode | CA | 48

Pinot Noir | Belle Glos "Dairy Man" | Sonoma County, CA | 88

## ROBUST, COMPLEX & SPICY

Merlot | Bonterra Organic | Mendocino, CA | 40

Merlot | Chateau St. Michelle "Indian Wells" | OR | 45

Merlot | Swanson | Napa Valley, CA | 53

Malbec | Susana Balbo | Alto Agrelo, Argentina | 49

Sirah | Michael David "Petite Petite" | Lodi, CA | 37

Red Blend | The Prisoner | Napa Valley, CA | 86

## VELVETY & FULL BODIED

Cabernet Sauvignon | Michael David "Freak Show" | Lodi, CA | 42

Cabernet Sauvignon | Quilt by Joseph Wagner | CA | 63

Cabernet Sauvignon | Hess "Allomi" | Napa Valley, CA | 70

Red Blend | The Prisoner | Napa Valley, CA | 86

Cabernet Sauvignon | Caymus "Napa" | Napa Valley, CA | 185

# BEVERAGES

## CALL BAR

Sky Vodka  
Bombay Gin  
Cruzan Rum  
Jim Beam  
Dewar's White Label  
Sauza Tequila  
E&J Brandy  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra  
Heineken, Corona, Corona Light  
Rose, Pinot Grigio, Chardonnay,  
Pinot Noir & Cabernet Sauvignon

## PREMIUM BAR

Tito's Vodka  
Tanqueray Gin  
Bounty Rum  
Captain Morgan  
Buliet Bourbon  
Dewar's 12 Year  
Cuervo 1800 Tequila  
Hennessy VS  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra  
Heineken, Corona, Corona Light  
Rose, Pinot Grigio, Chardonnay,  
Pinot Noir & Cabernet Sauvignon

## ULTRA PREMIUM

Ultra Premium  
Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Appleton Reserve Rum  
Maker's Mark Bourbon  
Glenmorangie  
Crown Royal Whiskey  
Patron Reposado  
Courvoisier VSOP  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra, Heineken,  
Corona, Corona Light  
Rose, Pinot Grigio, Chardonnay,  
Pinot Noir & Cabernet Sauvignon

## HOSTED BAR PACKAGES

### Non-Alcoholic Bar

One Hour \$9 | Each Additional Hour \$4

### Beer, Wine & Soda Bar

One Hour \$20 | Each Additional Hour \$7

### Call Bar

One Hour \$22 | Two Hours \$32 | Three Hours \$40  
*Each Additional Hour \$9*

### Premium Bar

One Hour \$25 | Two Hours \$35 | Three Hours \$48  
*Each Additional Hour \$10*

### Ultra Premium Bar

One Hour \$28 | Two Hours \$42 | Three Hours \$54  
*Each Additional Hour \$11*

## BARTENDER FEE

Hosted Bar \$100 for up to four hours

Cash Bar \$150 for up to four hours

Each Additional Hour \$50 Per Bar

One Bartender per 100 Guests

# BEVERAGES & SPECIALTY BARS

## HOSTED BAR

|                      |      |
|----------------------|------|
| Call Brands          | \$9  |
| Call Wines           | \$9  |
| Premium Brands       | \$10 |
| Premium Wines        | \$10 |
| Ultra Premium Brands | \$11 |
| Ultra Premium Wines  | \$11 |
| Imported Beers       | \$7  |
| Domestic Beers       | \$6  |
| Soft Drinks          | \$5  |
| Fruit Juice          | \$5  |
| Bottle Water         | \$5  |

## CASH BAR

|                      |      |
|----------------------|------|
| Call Brands          | \$10 |
| Call Wines           | \$10 |
| Premium Brands       | \$11 |
| Premium Wines        | \$11 |
| Ultra Premium Brands | \$12 |
| Ultra Premium Wines  | \$12 |
| Imported Beers       | \$8  |
| Domestic Beers       | \$7  |
| Soft Drinks          | \$6  |
| Fruit Juice          | \$6  |
| Bottle Water         | \$6  |

## LOCAL MICRO BREW STATION \$8

Pick Three: Tampa Bay Brewing Reef Donkey APA, 3 Daughters Beach Blonde, Green Beach Sunshine City IPA, Founders All Day IPA, Big Top Brewing Hawaiian Lion Coconut Porter, Funky Buddha, Floridian Hefeweizen

## BUILD YOUR OWN BLOODY MARY \$12

Vodka –Choice of ,Absolute, Sky, or Titos

Grand Bloody Mary Mix and V8

Assorted Condiments and Toppings: Lemon Wedges, Lime Wedges, Worcestershire Sauce, Tabasco, Celery Salt, Salt & Pepper, Pickled Green Beans, Celery Stalks, Green Olives, Jalapeno Stuffed Olives, Pickle Spears

## MIXOLOGIST BAR \$15

Your Choice of Three Special Recipes for Your Guests to try their hand at bartending.

Classic Margarita, Blue Lagoon, Shark

Punch, Mojito, or American Whiskey Punch

Prices are based on per person & one hour of service. Additional hours at \$9 per person per hour

**Bartender Fee:** Four Hour Hosted Bar \$100 | Four Hour Cash Bar \$150 | Each Additional Hour \$50 Per Bar

# TERMS & CONDITIONS

## **General Information**

All food and beverage items must be purchased exclusively by Wyndham Grand Clearwater Beach and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. Wyndham Grand Clearwater Beach prohibits the removal of food and beverage from our premises or functions. Wyndham Grand Clearwater Beach is the only licensed authority to serve and sell alcoholic beverages on premise. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Catering / Conference Services Manager. The hotel will require appropriate ID for anyone who appears to be under the age of 21. Florida Liquor Law requires all alcoholic service to end at 2:00am.

## **Meeting and Event Arrangements**

The Wyndham Grand Clearwater Beach provides linen for all functions. Should you wish to order specialty linens, please ask your Catering / Conference Services Manager for a list of linen options and pricing. Your Catering/Conference Services Manager can assist you in arranging appropriate entertainment, photography services, audio visual support, buffet & table centerpieces, ice carvings & complete theme decor packages to complement you event.

## **Guarantees**

Your guaranteed guest count is due by 12:00pm /noon, three (3) business days prior to your event date. This number shall constitute a guarantee & is not subject to reduction. If the attending number does not meet the minimum count, a service fee will be added. If the attending number of your guests exceeds your guarantee count, you will be charged for the actual guest count & every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Clearwater Beach will prepare five percent (5%) above your food guarantee for functions up to 400 guests and four percent (4%) for functions over 401 guests. Wyndham Grand Clearwater Beach is not responsible for any meals exceeding the four/five percent (4/5%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Grand Clearwater Beach Catering team reserves the right to change menu items as necessary to accommodate the additional number of guests.

## **Buffet & Reception Stations**

Food preparation for banquet buffets is based on one (1) service per person. The minimum number of people required for a buffet is outlined in our catering menus. The time limit for buffets and receptions is outlined in our catering menus. Food can be refreshed for extensions on this time limit at a cost per person.

# TERMS & CONDITIONS

## **Plated Events**

All plated events with multiple entrée selections must have a place card indicating the entrée selection for each individual. Choice of entrée night of event is only available for groups of (50) guests or less and consist of up to three (3) entrees. Choice of entrée night of event must have the same first course and dessert course for all guests.

## **Outdoor Functions**

The scheduled function will take place indoors if the weather reports conditions of 40% or more chance of precipitation as provided by weather.com or the following applies:

- Temperatures are below 65 degrees or heat index above 85 degrees
- Wind gusts are in excess of 40 mph
- Lightening

A decision will be made by 8:00pm the evening prior for breakfast functions, by 7:00am the day of the event for lunch functions and by 12:00pm for evening functions. The hotel reserves the right to make the final decision on event locations. Please note that china or glassware will not be permitted for outdoor events by the pool. Plated events are not prohibited on the pool deck.

## **Additional Charges**

All food and beverage prices are subject to a 24% service charge and 7% sales tax. The service charge is not a gratuity or tip and subject to applicable taxes. A portion of this charge (currently 14% of food and beverage sales) will be distributed directly to food and beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages. Any discount provided through a special concession will be based on the current banquet menu selections and will not include alcohol and/or bar packages and is not valid with any custom menu. Service Charge will be based on the original menu price and will not be discounted. An additional \$6.00 per person shall be added to any continental breakfast or boxed lunch that requires seating and/or table service.

The hotel staffs events at one (1) server per twenty five (25) guests for buffets and one (1) server per twenty (20) guests for plated events. If additional servers & staff members are required for an event, a \$45.00 per hour, per server or staff member will apply & will be noted on the Banquet Event Order form.

If there is a room set-up change, once the room has already been set on the day of the event, there will be an additional charge. For meeting/breakout rooms, the charge is \$250.00; for ballroom sections the charge is \$500.00 per section.

If lunch or dinner service is delayed more than 60 minutes from scheduled start time, the Group will be charged an additional 50% of total bill prior to taxes & service charge.