



WYNDHAM GRAND®

Jupiter At Harbourside Place

CULINARY BANQUET MENUS



BREAKFAST BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

ALL BREAKFASTS INCLUDE:

FRESH SQUEEZED FLORIDA ORANGE JUICE, STARBUCKS® COFFEE AND TAZO® TEAS

JUPITER CONTINENTAL \$27

Assorted Seasonal Whole Fruit, Assorted Mini Danish and Mini Muffins,
Yogurt Bar with Assorted Toppings, New York Style Plain Bagels
Whipped Cream Cheese and Individual Butter, Cold Cereals and Milk

HEALTHY START \$29

Sliced Seasonal Fruits and Berries, Gluten Free Muffins
Toaster Station, Wheat, Rye, and White Bread, Individual Butter, Assorted Jams and Jelly
Steel-Cut Oatmeal, Honey Jars, Golden Raisins, Acai and Yogurt Parfait, Granola, Diced Fruit
Farm Fresh Hard Boiled Eggs

THE FLORIDIAN \$35

Sliced Seasonal Fresh Fruit and Berries, Assorted Mini Danish and Mini Muffins
Toaster Station, Wheat, Rye, and White Bread, Individual Butter, Assorted Jams and Jelly
Fresh Cracked Scrambled Eggs, Crispy Applewood-Smoked Bacon
Country Style Sausage Links, Breakfast Potatoes with Caramelized Peppers and Onions

THE KEY WEST \$36

Cubed Seasonal Fruit Bar, Yogurt Parfaits with Fruit Caviar, Mixed Berries
Fresh Baked Plain and Chocolate Croissants Fresh Cracked Scrambled Eggs
Crispy Applewood-Smoked Bacon, Country Style Sausage Links
Thick Cut Brioche French Toast with Candied Pecans, Orange Zest, and Vermont Maple Syrup
Breakfast Potatoes with Caramelized Peppers and Onions



Prices are based on 60 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service.
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BREAKFAST ENHANCEMENTS

ENHANCEMENTS \$4 (PER PERSON PER ITEM)

Fresh Squeezed Ruby Red Grapefruit Juice
Toaster Station, Wheat, Rye and White Bread, Individual Butter, Assorted Jams and Jelly
Farm Fresh Hard Boiled Eggs

ENHANCEMENTS \$5 (PER PERSON PER ITEM)

Fresh Baked Plain and Chocolate Croissants
Breakfast Potatoes with Caramelized Onions and Peppers
Fresh Cracked Scrambled Eggs
Steel-Cut Oatmeal, Honey Jars, Golden Raisins, Breakfast Sausage

ENHANCEMENTS \$7 (PER PERSON PER ITEM)

Build your own Yogurt Parfait Station
Yogurt Parfaits with Fruit Caviar, Mixed Berries
Breakfast Burritos, Smoked Bacon, Pepper Jack Cheese, Salsa and Sour Cream
Croissant Sandwich with Ham, Egg, and Cheddar
Country Style Ham Steak, Pineapple Glaze
Crispy Applewood-Smoked Bacon
Scrambled Egg Florentine
Huevos Rancheros
Corned Beef Hash
Traditional Eggs Benedict

ENHANCEMENTS \$12 (PER PERSON PER ITEM)

◆ GOURMET OMELET STATION

Sausage, Bacon, Ham, Mixed Peppers, Onions, Mushrooms, Pickled Jalapenos, Cheddar, Pepper Jack, Mozzarella, Feta Cheese
Farm Fresh Whipped Eggs, Egg Whites and Egg Beaters

◆ WAFFLES OR PANCAKES STATION

Made to order served with Strawberry Compote, Mixed Berries, Whipped Cream, Candied Pecans and Maple Syrup

▲ BREAKFAST STRUDEL

Scrambled Eggs with Bacon, Caramelized Onions, Baby Spinach and Cheddar Cheese
Enclosed in Puff Pastry and carved to order

▲ BREAKFAST TACO BAR

Flour Tortilla, Scrambled Egg, Ground Chorizo, Sour Cream, House Salsa, Cheddar Cheese

*All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150
All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.*

PLATED BREAKFAST

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

ALL PLATED BREAKFASTS INCLUDE:

**ONE STARTER, ONE ENTRÉE, WARM FLAKEY CROISSANTS,
FRESH SQUEEZED FLORIDA ORANGE JUICE, STARBUCKS® COFFEE AND TEAVANA TEAS**

CHOOSE ONE STARTER

Seasonal Fruit Salad

Yogurt Parfaits with Fruit Caviar, Mixed Berries

Oatmeal Brûlée

CHOOSE ONE ENTRÉE

Grand Marnier and Vanilla-Laced French Toast, Candied Pecans,
Pork Sausage, Vermont Maple Syrup **\$22**

Scrambled Eggs, Applewood-Smoked Bacon, Roasted Overnight Tomatoes,
Breakfast Potatoes with Caramelized Onions, Peppers and Herbs **\$23**

Egg Purses filled with Scrambled Eggs, Bacon, Caramelized Onions and Goat Cheese
Grilled Asparagus, Roasted Overnight Tomatoes and Sweet Potato Hash **\$28**

Manhattan Cut NY Strip, Fried Eggs, and Crushed Fingerling Potato, Hollandaise Sauce **\$34**



REFRESHMENTS AND SNACKS

ORDER BY THE GALLON

Starbucks® Coffee **\$72**

Assorted Teavana Teas **\$72**

Lemonade, or Fruit Punch **\$38**

Hot Chocolate **\$43**

\$4 PER ITEM UPON CONSUMPTION

Assorted Kind Bars®, Bags of Pretzels, Kettle Potato Chips, Terra Chips®
White Cheddar Popcorn, Kit Kat's®, Snicker's®, Peanut and Plain M&M's®
Reese Peanut Butter Cups®, Oreo Cookies®, Seasonal Assorted Whole Fruit

\$5 PER ITEM UPON CONSUMPTION

Assorted Soft Drinks, Bottled Waters
Assorted Bottled Juices

\$6 PER ITEM UPON CONSUMPTION

Fiji Water®, Vitamin Waters®
Perrier Water®, Red Bull®

\$36 PER POUND

Salted Mixed Nuts, Honey Roasted Peanuts
Asian Blended Nuts with Wasabi Peas

\$46 BY THE DOZEN

Assorted Danish
Fresh Baked Jumbo Muffins
Fresh Baked Regular and Chocolate Croissants
New York Style Plain Bagels with Whipped Cream Cheese and Individual Butter
Fresh Baked Assorted Cookies
Double Fudge Brownies
Salted Soft Mini Pretzel with Yellow Mustard (60 pieces)
Assorted Mini Cupcakes



REFRESHING BREAKS

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

▲ RE-ENERGIZE \$16

Made to Order Smoothie Shots
Green Monster, Strawberry Banana
Assorted Kind Bars
Red Bull

MEDITERRANEAN BREAK \$16

Hummus, Pita Chips
Curried Cauliflower, Marinated Olives
Assorted Baby Vegetables

SUPER-FOOD BAR \$16

Candied Apple Acai Bowl: Candied Apples, Peanut Butter
Berries, Chopped Peanuts, Honey
Hawaii Acai Bowl: Pineapple, Strawberry
Cantaloupe, Granola, Shaved Coconut

GAME TIME \$16

Warm Tortilla Chips, House Salsa
Warm Mini Pretzels, Cheddar Cheese Sauce
All Beef Mini Hot Dogs in Puff Pastry, Yellow Mustard

▲ À LA MODE \$16

Warm Bread Pudding, Vanilla Ice Cream
Assorted Toppings

COOKIE BAR \$16

House-Baked Chocolate Chip, White Chocolate Chip
Macadamia, Oatmeal Raisin, Peanut Butter Cookies

LOCAL COFFEE EXPERIENCE \$16

Locally Roasted Coffee Beans and Nitro Cold Brew.
Served with Local Fresh Baked Mini Chocolate, Red Velvet and Apple Cider Donuts,
Tossed in Sugar, and Cinnamon served with House Dipping Sauce

▲ JUICE AND GRAIN BAR \$16

Duo of Fresh House-Blended Juices
Super Greens with Kale, Apple and Carrot
Citrus Punch with Beets, Oranges, Blueberries
Served With Almond Vanilla Granola Bars, Power Bars And Dried Fruits

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LUNCH

PLATED LUNCH

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

ALL PLATED LUNCHES INCLUDE: ONE STARTER, ONE ENTRÉE, ONE DESSERT, WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

CHOOSE ONE STARTER

FROM THE GARDEN

FLORIDIAN SALAD

English Cucumbers, Heirloom Cherry Tomatoes
Dried Cranberries, Crumbled Feta Cheese
Spiced Walnuts, Orange Blossom Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Overnight Plum Tomato
Parmesan Crisp, Caesar Dressing

MIXED BABY GREENS

Plum Tomatoes, Strawberries, Crumbled Goat Cheese, Pickled Red Onions,
Candied Pecans, Champagne Herb Vinaigrette

SOUPS

ROASTED TOMATO SOUP

Fire Roasted Tomato, Garlic Crostini

BUTTERNUT SQUASH SOUP

Coconut Cream Base



LUNCH ENTRÉE OPTIONS

CHOOSE ONE ENTRÉE

FREE RANGE BONE-IN CHICKEN BREAST \$35

Lemon Scented Fingerling Potatoes, Mushroom Marsala Sauce
Truffle Broccolini, Roasted Baby Carrots

PANKO-CRUSTED BONE-IN CHICKEN BREAST \$35

Garlic Whipped Potatoes, Sweet and Sour Brussel Sprouts
Soy Cream Reduction

CHIMICHURRI MARINATED SKIRT STEAK \$36

Boniato Mashed Potatoes, Broccolini, Blistered Cherry Tomatoes

GRILLED FILET MIGNON \$45

Sweet Potato Puree, Roasted Asparagus
Baby Carrots, Burgundy Demi-Glace

SEARED SALMON \$40

Pan Seared Salmon, Kale and Roasted Carrot Quinoa
Overnight Tomato, Champagne Beurre Blanc

SEARED MAHI \$38

Black Bean Rice, Grilled Asparagus, Sofrito Emulsion



CHILLED LUNCH ENTRÉE OPTIONS

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

**OPTION OF A SOUP FROM THE STARTER SECTION OR A FRUIT MARTINI AND ONE DESSERT,
WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS**

CHOOSE ONE ENTRÉE

ANTIPASTO VEGETABLE WRAP \$26

Roasted Eggplant, Zucchini, Squash, Artichokes, Red Onions and Pesto in a Flour Tortilla
Seasonal Fruit Skewer and Mango Coleslaw

TURKEY CROISSANT \$29

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese,
Cranberry Mayo, Seasonal Fruit Skewer and Mango Cole Slaw

ROAST BEEF CIABATTA \$33

Garlic and Rosemary Top Round with Provolone Cheese, Burgundy Onion Marmalade,
Whole-Grain Mustard Mayo, Seasonal Fruit Skewer and Mango Coleslaw

CHICKEN CAESAR SALAD \$29

Romaine Hearts, Garlic Herb Croutons, Overnight Tomato,
Parmesan Crisp and Caesar Dressing

MANDARIN CHICKEN SALAD \$29

Mixed Greens, Scallions, Cherry Tomatoes, Mandarin Oranges,
Crispy Wontons and Ginger-Soy Vinaigrette

TUNA NICOISE SALAD \$32

Seared Tuna, Nicoise Black Olives, Baby Green Beans, Hard Boiled Egg
Cherry Tomatoes, Sliced Red Skin Potatoes, Mixed Greens, Dijon Vinaigrette

LUNCH DESSERT OPTIONS

CHOOSE ONE DESSERT

MOCHA FUDGE PUZZLE CAKE

Alternating Layers of Fudge, Cake and Mocha Cream

PEANUT BUTTER STACK

Peanut Butter Mousse, White Chocolate Mousse, Dark Chocolate Fudge

CHOCOLATE PANACHE

Double Chocolate Mousse, Dark Cake Layers

KEY LIME PIE

Graham Cracker Crust, Raspberry Shimmer, Mango Caviar

NEW YORK CHEESECAKE

Graham Cracker Crust, Raspberry Shimmer



GOURMET BOX LUNCH

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

Maximum of 2 total entrée choices per event

**ALL BOX LUNCHES INCLUDE CHOCOLATE CHIP COOKIE, SEASONAL APPLE,
ASSORTED KETTLE CHIPS, CHOICE OF SOFT DRINK OR BOTTLED WATER**

TURKEY CROISSANT \$29

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes
Swiss Cheese, Cranberry Mayo

ROAST BEEF CIABATTA \$32

Garlic and Rosemary Top Round with Provolone Cheese
Burgundy Onion Marmalade, Whole-Grain Mustard Mayo

CHICKEN CROISSANT SANDWICH \$30

Grilled Chicken Salad with Dried Cranberries
Green Apples, Walnuts and Yogurt Dressing

ANTIPASTO VEGETABLE WRAP \$26

Roasted Eggplant, Zucchini, Squash, Artichokes
Red Onions and Pesto in a Flour Tortilla



LUNCH BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

ALL BUFFETS INCLUDE FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEA

HARBOURSIDE DELI BUFFET \$36

Baby Mixed Greens, Cherry Tomatoes, Red Onions
Crumbled Blue Cheese, Ranch Dressing, Balsamic Vinaigrette
Smoked Turkey, Roast Beef, and Honey Baked Ham
Selection of Artisan Breads and Rolls
Dijon Mustard, Roasted Garlic Aioli and Horseradish Sour Cream
Provolone, Cheddar, Swiss Cheese
Lettuce, Tomatoes and Pickles
Fresh Baked Cookies and Brownies

SOUTHWESTERN FARE \$39

Spring Mix, Plum Tomatoes, Shaved Red Onions, Pickled Jalapenos
Crispy Tortilla Strips, Ranch Dressing and Cilantro-Lime Vinaigrette
Beer Braised Beef and Chicken Fajitas, Warm Flour Tortillas
Mexican Fiesta Rice, Sautéed Cilantro Vegetables
Sour Cream, House-Made Tomato Salsa, Shredded Cheddar Cheese,
Watermelon Salad with Balsamic Reduction, Crumbled Feta and Baby Arugula
Cheesecake Burrito
Warm Churros with Cinnamon Sugar

BACKYARD GRILL \$37

Tossed Baby Mixed Greens, Assorted Accompaniments
Bleu Cheese Dressing, Roasted Tomato Vinaigrette
All-Natural Beef Burgers, BBQ Boneless Chicken Thighs
Corn on the Cobb, Brioche Rolls and Hoagie Buns
Roasted Garlic Aioli, Ketchup
Assorted Sliced Cheeses, Lettuce and Tomato Garnish Tray
Herb Crumb Crusted Mac and Cheese
Assorted Mini Cupcakes, Carrot Cake

LUNCH BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

ALL BUFFETS INCLUDE FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEA

CARIBBEAN \$45

Heirloom Cherry Tomatoes, Avocados, Pickled Red Onions and Cilantro-Lime Vinaigrette

Wedge Iceberg, Feta Cheese, Dried Cranberries, Candied Spiced Pecans

Passion Fruit Vinaigrette, Cajun Ranch Dressing

Jamaican Jerk Chicken, Seared Mahi with Pineapple Salsa

Pressed Cuban Sandwiches, Pigeon Pea Rice

Caribbean Vegetables, Sweet Plantains,

Arroz Con Leche, Tropical Fruit Salad with Coconut Shavings

MEDITERRANEAN \$45

Caprese Salad, Tomato, Buffalo Mozzarella, Balsamic Reduction

Greek Salad, Romaine Hearts, Kalamata Olives, Red Onions, Cucumber

Tomatoes, Feta Cheese, Greek Dijon-Herb Dressing

Chicken Piccata, Chicken Breast, Lemon-Caper Butter Sauce

Shrimp and Scallop Fra Diavolo, Fresh Spicy Tomato Sauce

Angel Hair Aglio Olio, Roasted Tomatoes, Zucchini

Butternut Squash

Eggplant, and Leeks Medley

Mini Cannoli, Assorted Mini Cheesecakes



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LUNCH BUFFET ENHANCEMENTS

ENHANCEMENTS \$4 (PER PERSON PER ITEM)

Cream of Mushroom Soup
Butternut Squash Soup
Vegetarian Minestrone Soup with Kale
Chilled Grilled Asparagus Salad with Bleu Cheese Crumbles and Balsamic Reduction
Roasted Corn and Pepper Salad with Queso Blanco, Cajun Vinaigrette
Antipasto Salad with Red Wine Vinaigrette
Warm Assorted Rolls and Whipped Butter
German Potato Salad with Grain Mustard Vinaigrette
Pasta Salad, Feta Cheese, Sundried Tomatoes

ENHANCEMENTS \$6 (PER PERSON PER ITEM)

Thai Beef Salad, Mint and Cilantro Leaves, Chili Lime Vinaigrette
Chicken Quesadillas with Caramelized Peppers and Onions, Pepper Jack Cheese
Penne Pasta with Shrimp, Mixed Peppers and Mushrooms, Truffle Cream Sauce
BBQ Grilled Chicken Breast
Seared Citrus Florida Mahi-Mahi
Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese
New York Style Assorted Cheesecakes
Patatas Bravas, Spanish Style Fried Potatoes, Spicy Tomato Sauce, Garlic Mayo

ENHANCEMENTS \$14 (PER PERSON PER ITEM)

▲ Guacamole Action Station:
Pico De Gallo, Chili Con Queso,
Warm Blue Corn Tortilla Chips

◆ Creamy Risotto with Yellow Squash, Asparagus, Roasted Tomatoes, Baby Spinach

*All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150
All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.*

RECEPTIONS



COLD CANAPÉS

COLD CANAPÉ \$7 PER PIECE

Items can be ordered 50 pieces at a time

Mini Buffalo Chicken Salad Tacos, Blue Cheese Sauce, Pico de Gallo
Cherry Tomato and Mozzarella on Toasted Brioche, Balsamic Reduction and Basil
Brie Cheese and Apricot Jam on Toasted Rye Bread
Beef Tenderloin with Blue Cheese and Balsamic Crimini Mushrooms
Crispy Rice Cakes with Spicy Tuna
Classic Tomato Bruschetta
Spanish Style Tomato Bread with Serrano Ham
Seared Beef Tenderloin with Caramelized Onions, Horseradish Sour Cream, Fried Parsley
Mango-Chili Shrimp Shooters
Antipasto Skewers with Mozzarella, Artichoke and Tomato
Compressed Watermelon, Jumbo Lump Crab, Citrus Vinaigrette

HOT HORS D'OEUVRES \$7 PER PIECE

Items can be ordered 50 pieces at a time

Vegetable Quesadilla Cone
Chicken Dim Sum with Sweet Chili Sauce
Buffalo Chicken Spring Roll with Blue Cheese Dressing
Cuban Spring Rolls
Chimichurri Marinated Beef Satay
Mini Beef Wellington with Red Wine Demi-Glace
Vegetable Pot Sticker, Sweet Soy Drizzle
Vegetable Spring Roll with Mango Thai Chili
Jumbo Shrimp Wrapped in Shredded Filo Dough, Sweet Chili Sauce
Crab Rangoon, Sweet and Sour Sauce
Vegetable Samosas, Indian Spiced Potato, Green Peas
Spanakopita, Filo Dough, Feta Cheese, Spinach
Mini Cheeseburger Sliders
Mini Reuben Sandwiches

DINNER RECEPTIONS

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

DUNES RECEPTION \$35

Choice of 2 Passed Canapés

Potato-Tini Station

Garlic Whipped Potatoes in a Martini Glass

Bacon, Cheddar Cheese, Green Onions, Sour Cream, and Texas Chili

Assorted Artisanal Cheese Display Garnished with Berries, Honeycomb and Gourmet Crackers

IRISH PUB \$45

Mixed Green Lettuce, Shredded Irish Cheddar, Bacon, Hard Boiled Egg, Sliced Onions

Fish and Chips, Fresh Cod, Kettle Chips, Malt Vinegar

Corned Beef Potato Boats, Saurkaut, White Cheddar Cheese, Scallions

Bangers, Caramelized Onions, Brown Gravy

Apple Pie with Irish Whipped Cream

TAILGATE RECEPTION \$49

Black Angus Beef Sliders, Sliced Cheddar, Caramelized Onions, Roma Tomatoes

Buffalo, Sweet Chili and BBQ Wings, Ranch Dressing, Blue Cheese Dressing, Celery Sticks, Carrot Sticks

Focaccia Pizza Station, Margherita & Pepperoni Pizza

Old Bay Warm Potato Chips

JUPITER INLET RECEPTION \$59

Choice of 4 Passed or Stationed Canapés

Jumbo Shrimp Display, Cocktail Sauce, Lemon Wedges (based on 3 pieces per person)

Sesame Crusted Seared Tuna, Wakame Seaweed Salad, Sweet Soy Reduction

▲ Brazilian Picanha Carving Station: Sirloin Culotte, Seasoned Yucca Flour, Chimichurri Sauce, Assorted Rolls

WORLD'S STREET FOOD RECEPTION \$85

ITALY: Arancinis, Mushroom and Cheese Stuffed Risotto Croquette and

Three Cheese Stuffed Risotto Croquette, Spicy Marinara Sauce, Truffle Aioli

CASABLANCA: Kefta Kebab, Spiced Beef with Tzatziki sauce, Hummus, Eggplant Tapenade,

Sour Cream, Shredded Lettuce, Diced Tomatoes, Pita Bread

CARACAS: Venezuelan Arepas, White Corn Patty, Braised Beef, Shredded Cheese, Garlic Aioli

TOKYO: Spicy Tuna, Shrimp Tempura, California Roll, Tuna Sashimi, Wasabi, Pickled Ginger, Soy Sauce

PARIS: Mini French Pastries, Mini Eclairs, Pâté Choux, Macaroons, Assorted Truffles

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INSPIRING DISPLAYS

Minimum of 15 people

A surcharge of \$15 per person will apply for parties under 15 guests

SLICED FRUIT \$12

Garnished with Mixed Berries, Vanilla Honey Yogurt

BABY GARDEN VEGETABLES \$12

Caramelized Onion Dip and Ranch Dressing

CHOCOLATE FONDUE \$14

Strawberries, Marshmallows, and Pretzel Sticks

BAKED BRIE \$16

Triple Cream Brie, Blueberry Jam Wrapped in Puff Pastry, Gourmet Crackers

ASSORTED ARTISANAL CHEESES \$18

Garnished with Berries, Honeycomb, and Gourmet Crackers

CHARCUTERIE \$20

Capicola, Salami, Soppressata, Prosciutto, Truffle Tremor Goat Cheese, Aged Cheddar
Kalamata Olives, Grain Mustard, Dijon Mustard, Soft French Bread

SESAME CRUSTED SEARED TUNA \$21

Wakame Seaweed Salad, Sweet Soy Reduction

JUMBO SHRIMP \$22

Cocktail Sauce, Lemon Wedges (based on 3 pieces of shrimp per person)

JAPANESE SUSHI \$550 PER ORDER (100 PIECES PER ORDER)

Homemade Assorted Sushi Maki, Futomaki and Sashimi,
Wasabi and Soy Sauce, Steamed Edamame

TACO STATION \$20

Chicken Tinga, Chipotle Braised Chicken,
Tacos al Pastor, Pork and Pineapple Roasted Pork, Cumin, Cilantro
Corn and Flour Tortillas, House Salsa, Sour Cream, Cotija Cheese



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STATIONS



CARVING STATIONS

▲ BRAZILIAN PICANHA (SIRLOIN CULOTTE) \$430

Seasoned Yucca Flour, Chimichurri Sauce, Assorted Rolls
Four pieces, serves 25 guests

▲ FLORIDA RED GROUPER \$525

Banana Leaf Steamed Grouper, Lemongrass, Cilantro, Ginger, Thai Dipping Sauce
Serves 20 guests

▲ HERB MARINATED BEEF TENDERLOIN \$575

Red Wine Demi-Glace, Whole-Grain Mustard and Carving Rolls
Serves 30 Guests

▲ CHIMICHURRI MARINATED NEW YORK STRIP \$675

Blistered Cherry Tomatoes and Pickled Shaved Red Onions
Serves 45 guests

▲ SMOKED AND CURED SOUTH EAST FAMILY FARMS HAM \$480

Pineapple-Bourbon Sauce and Hawaiian Sweet Rolls
Serves 50 guests

▲ ROASTED BEEF TOP ROUND \$695

Horseradish Cream, Whole-Grain Mustard, Assorted Rolls
Serves 50 guests

▲ SLOW ROASTED BONE IN TURKEY BREAST \$390

Traditional Gravy, Cranberry Relish, Carving Rolls
Serves 30 guests

▲ STEAMSHIP \$1200

Horseradish Cream, Carving Rolls
Serves 150 guests



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ACTION STATIONS

Minimum of 15 people

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◆ RAMEN NOODLE STATION \$19

Ramen Noodles, Ramen Broth, Sliced Sirloin, Steamed Chicken Breast, Hardboiled Eggs, Scallions, Bean Sprouts, Cilantro, Sliced Red Onions, Serrano Chili Peppers

◆ DUELING ITALIAN PASTA \$17

Cheese Tortellini with Mushrooms and Baby Spinach, Black Truffle Cream Sauce
Penne Pasta with Chicken Breast, Zucchini, Yellow Squash, Pomodoro Sauce
Warm Garlic Bread Sticks

▲ POTATO-TINI \$17

Garlic Whipped Potatoes in a Martini Glass,
Bacon, Cheddar Cheese, Green Onions, Sour Cream, and Texas Chili

▲ RACLETTE CHEESE \$18

Sliced Warm Swiss Raclette with Sliced Prosciutto, Sopressata,
Burgundy-Onion Marmalade, Whole-Grain Mustard and Roasted Garlic Croustades

▲ QUESADILLA DUET \$18

Grilled Chicken Breast, Black Beans and Roasted Red Peppers, Cheddar Cheese
Duck Confit with Cherries, Caramelized Onion, Pepper Jack Cheese,
Roasted Tomato Salsa, Guacamole and Sour Cream

◆ RISOTTO MARTINI \$19

Creamy Arborio Rice and Chicken Stock Finished with Parmesan Cheese,
Baby Spinach, Mixed Mushrooms, Balsamic Reduction Drizzle

◆ LIQUID NITROGEN BEER FLOAT \$24

Liquid Nitrogen Vanilla Ice Cream,
Chocolate Stout Beer, Chocolate Textures

▲ PAELLA VALENCIANA \$20

Traditional Spanish Rice, Chicken,
Chorizo, Shrimp, Scallops,
Fish Pieces, Saffron

◆ BANANAS FOSTER \$16

Bananas Sautéed in Butter and Brown Sugar,
Flambéed with
Grand Marnier and Served
with Vanilla Bean Ice Cream



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DINNER

PLATED DINNER

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

**ALL PLATED DINNERS INCLUDE: ONE STARTER, ONE ENTRÉE,
ONE DESSERT, WARM ROLLS, ICED TEA, STARBUCKS® COFFEE, AND TEAVANA TEAS**

CHOOSE ONE STARTER

FROM THE GARDEN

BABY ARUGULA AND FRISÉE

Florida Strawberries, Candied Pecans,
Mandarin Oranges, Crumbled Blue Cheese, Shaved Fennel and Spun Carrots,
And Herb-Champagne Vinaigrette

ROMAINE HEARTS SALAD

Overnight Plum Tomato, Parmesan Crisp,
Balsamic Reduction, and Caesar Dressing

BABY MIXED GREENS

English Cucumbers, Heirloom Cherry Tomatoes,
Dried Cranberries, Crumbled Feta Cheese,
And Orange Blossom Vinaigrette

ICEBERG WEDGE

Applewood Smoked Bacon, Plum Tomato,
Shaved Red Onion, and Blue Cheese Dressing

SOUPS

LOBSTER BISQUE

Domed with Puff Pastry

WILD MUSHROOM SOUP

Creamy Wild Mushroom,
Fried Shitake



PLATED DINNER ENTRÉE OPTIONS

CHOOSE ONE ENTRÉE

HERB CRUSTED BONE IN CHICKEN BREAST \$55

Garlic Mashed Potatoes, Roasted Baby Carrots, Pinot Noir Reduction

THYME MARINATED BONE IN CHICKEN BREAST \$58

Creamy Farro with Acorn Squash and Kale,
Roasted Mushrooms, Roasted Roma Tomatoes and Pan Sauce

CEDAR BAKED SALMON \$68

Mushroom Risotto, Oven Dried Tomato,
Brussel Sprouts

SEARED HALIBUT \$69

Three Bean and Bacon Ragout, Roasted Beets, Broccolini

BACON WRAPPED BEEF TENDERLOIN \$89

Parmesan Risotto Cake, Roasted Root Vegetables,
Jumbo Asparagus, Red Wine Jus

BRAISED BEEF SHORT RIB AND GROUPER \$89

Yukon Gold Potato Puree, Grilled Asparagus,
Oven Dried Tomato, Natural Jus

GARLIC RUBBED BEEF TENDERLOIN AND JUMBO SHRIMP \$98

Caramelized Onions Potato Au-Gratin, Celery Root, Sunburst Squash, Peppercorn Demi-Glace



PLATED DESSERT OPTIONS

CHOOSE ONE DESSERT

WHITE RUSSIAN

Creamy White and Dark Chocolate Mousses,
Espresso Liqueur-Soaked Cake, Ganache Topping

RASPBERRY CHEESE CAKE

Cheesecake, Graham Cracker Crust,
Chantilly Cream, Popping Sugar, Strawberry Shimmer

TIRAMISU

White and Dark Chocolate Web with Espresso Mousse

CARROT CAKE

Cream Cheese Icing, Roasted Walnuts, Candied Carrots

CHOCOLATE PANACHE

Double Chocolate Mousse, Dark Cake Layers



DINNER BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE, AND TEAVANA TEA

ITALIAN \$69

Tuscan White Bean Soup

Caesar Salad, Garlic Croutons and Parmesan Cheese

Antipasto Vegetable Display, Marinated Olives and Ciliegini Mozzarella Balls

Panzanella Salad, Garlic Croutons, Cherry Tomatoes, Cucumber, Red Onion, Basil, Italian Vinaigrette

Herb Crusted Chicken Breast, Madeira Sauce, Crispy Prosciutto

Red Snapper with Salsa Verde

Cavatappi with Spinach, Tomatoes, Olives

Grilled Asparagus, Oven Roasted Tomatoes

Tiramisu with Espresso-Soaked Lady Fingers,

Fruit Salad with Zabaglione

WINE COUNTRY \$89

Quinoa Salad, Baby Carrots, Kale, Parsley, Champagne Vinegar, Olive Oil, Parsley

Baby Mixed Greens, Assorted Accoutrements

Balsamic Bacon Vinaigrette and Red Pepper Dressing

Three Bean and Roasted Corn Salad

Maple Glazed Pork Tenderloin,

Grille Flank Steak, Grainy Mustard Cognac Sauce

▲ Cedar Baked Salmon, Lemon-Fennel Gremolata

◆ Butternut Squash Risotto

Bacon Roasted Brussel Sprouts

Assorted French Desserts,

Salted Caramel Cheesecake



All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150

All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.

Prices are based upon 90 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service
wyndhamgrandjupiter.com

DINNER BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE, AND TEAVANA TEA

THE SOUTHERN STATES \$78

Shrimp and Sausage Gumbo

Baby Arugula and Frisée Salad Station, Strawberries, Dried Cranberries,

Crumbled Blue Cheese, Mandarin Oranges

Poppy Seed Vinaigrette and Ranch Dressing

Warm Cornbread

Country Fried Chicken and Gravy

Grilled Wahoo with Bacon and Pinto Beans Ragout

▲ BBQ Beef Ribs and Steel Cut Grits Martinis, Topped with Crunchy Onions

Southern Cut Green Beans and Carrots

Red Velvet Cake, Key Lime Pie

THE FLORIDIAN \$96

Key West Style Conch Chowder

Baby Arugula and Frisée Salad Station, Strawberries, Dried Cranberries,

Crumbled Blue Cheese, Mandarin Oranges

Orange Blossom Vinaigrette and Ranch Dressing

Grilled Chicken Thighs with Coconut Curry Cream

Mahi-Mahi with Pineapple Rum Glaze

Grilled Bone-In Short Ribs with Teriyaki Glaze

Steamed Jasmine Rice

Grilled Asparagus, Baby Sunburst Squash and Glazed Baby Carrots

Assorted Petite Fours and Macaroons

Assorted Cheesecake



All Items Marked with a ♦ symbol requires a chef attendant at a charge of \$150

All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.

Prices are based upon 90 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service
wyndhamgrandjupiter.com

DINNER BUFFET ENHANCEMENTS

ENHANCEMENTS \$4 (PER PERSON PER ITEM)

Spiced Butternut Squash Soup
New England Clam Chowder
Wild Mushroom Cream Soup
Corn and Chicken Chowder
Warm Assorted Rolls and Whipped Butter
Garlic and Herb Bread Sticks
Jalapeño Corn Bread Muffins
Buffalo Mozzarella Martini with Heirloom Cherry Tomatoes, Balsamic Reduction and Fried Basil
Potato Salad, Hard Boiled Eggs and Mayo Dressing
Grilled Asparagus topped with Shredded Manchego Herb Vinaigrette Drizzle
Corn on the Cob with Manchego Cheese and Sour Cream
Truffle Scented Broccolini
Chipotle and Cheddar Whipped Potatoes
Warm Churros with Cinnamon Sugar

ENHANCEMENTS \$6 (PER PERSON PER ITEM)

Shrimp Scampi with Angel Hair Pasta
Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese
Lightly Blackened Chicken Breast, Tomato-Creole Sauce
Braised Short Ribs with Cipollini Onions and Red Wine
Key West Pink Shrimp Ceviche
Red Curry Chicken and Steamed Rice
Fried Buffalo Chicken Wings Bleu Cheese and Celery
Buttermilk Fried Chicken, Southern Sausage Gravy
Blueberry Marinated Pork Tenderloin, Mint Pesto
New York Style Assorted Individual Cheesecakes
Spanish Flan
Carrot Cake
Italian Rum Cake
Carrot Cake with Vanilla Cream Cheese Icing
Tiramisu with Kahlua Ladyfingers

ENHANCEMENTS \$15 (PER PERSON PER ITEM)

Jumbo Shrimp, Cocktail Sauce, Char Siu BBQ (based on 3 per person)
East Coast Oysters, Mignonette (based on 3 per person)
Grilled Jumbo Florida Prawns with Mango-Chili Salsa
▲ Carved Braised Beef Brisket, Bourbon BBQ, Crisp Onions
◆ Pasta Station Cheese Tortellini with Mushrooms
and Baby Spinach, Black Truffle Cream Sauce, Garlic Bread Sticks
▲ Carved Herb and Red Wine Roasted Beef Tenderloin
Mustard Demi-Glace, Carving Rolls (add \$3 per person)
◆ Seared Bacon Wrapped Scallops with Butter
and White Wine, Mushroom and Onion Relish (add \$5 per person)

*All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150
All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.*

BEVERAGES



BEVERAGES BARS AND MORE

OPEN BAR PACKAGES

NON-ALCOHOLIC

One Hour **\$8**

Each Additional Hour **\$4**

BEER, WINE & SODA BAR

One Hour **\$16**

Each Additional Hour **\$7**

Draft Beer (Keg) Chancellor,
Gnarly Barley, Funky Buddha
additional \$5.00 per person (choice of one)

GRAND BAR

Pinnacle Vodka
New Amsterdam Gin
Cruzan Rum
Old Forester Whiskey
Cutty Sark Scotch
Camarena Tequila
E&J Brandy
Budweiser, Miller Lite, Michelob Ultra, Heineken,
Corona, Amstel Light
Flat Rock: Pinot Grigio, Chardonnay, Merlot,
Cabernet Sauvignon
One Hour **\$20**
Each Additional Hour **\$8**

PREMIUM BAR

Tito's Vodka
Bombay Gin
Bacardi Rum
Jack Daniel's Whiskey
Dewar's White Label Scotch
Cuervo Especial Tequila
Courvoisier VS
Budweiser, Miller Lite, Michelob Ultra, Heineken,
Corona, Amstel Light
Trinity Oaks: Pinot Grigio, Chardonnay, Merlot,
Cabernet Sauvignon
One Hour **\$22**
Each Additional Hour **\$9**

DELUXE BAR

Grey Goose Vodka
Bombay Sapphire Gin
Appleton Rum
Gentlemen Jack Whiskey
Dewar's 12 years Scotch
Patron Silver Tequila
Hennessey VS
Budweiser, Miller Lite, Michelob Ultra, Heineken,
Corona, Amstel Light
Line 39 Chardonnay, Le Rim Pinot Grigio,
Bogle Merlot, Five Rivers Cabernet Sauvignon
One Hour **\$26**
Each Additional Hour **\$11**

ALL BARS INCLUDE:

Imported and Domestic Beers, Wine, O'Doul's, Soft Drinks, Juice, Water

BARTENDER FEES

\$150 per bartender (one bartender per 100 per guests is required).
All cash bars require a cashier at \$150

BEVERAGES BARS AND MORE

HOSTED AND CASH BAR

| | |
|--|------|
| Call Brand | \$10 |
| Call Wines by the Glass | \$9 |
| Premium Brands | \$11 |
| Premium Wines by the Glass | \$10 |
| Ultra Premium Brands | \$14 |
| Ultra Premium Wines by the Glass | \$13 |
| Imported Beer | \$7 |
| Domestic Beer | \$6 |
| Soft Drinks | \$5 |
| Fruit Juice | \$5 |
| Bottle Water | \$5 |

CORDIALS & COGNACS- \$13 (UPON CONSUMPTION)

Bailey's Irish Cream
Disaronno Amaretto
Frangelico
Grand Marnier
Sambuca Romana Black
Sambuca Romana White
Courvoisier VSOP
Remy Martin VSOP
Hennessy VSOP



WINES AND CHAMPAGNE BY THE BOTTLE

SPARKLING WINES AND CHAMPAGNE

| | |
|---|-----|
| William Cliff, Brut, California | 32 |
| Prosecco, Maschio, Brut, Italy | 40 |
| Brut classic, Domaine Chandon, California | 60 |
| Moët & Chandon, Nectar Imperial, Épernay, N/V | 120 |
| Veuve Clicquot, Yellow Label, Reims, N/V | 140 |

WHITE WINES

| | |
|--|----|
| Riesling, Pacific Rim, Washington | 40 |
| Pinot Grigio, le rime, Banfi, Italy | 38 |
| Sauvignon Blanc, Joel Gott, California | 42 |
| Sauvignon Blanc, Whitehaven, New Zealand | 40 |
| Flat Rock Chardonnay | 36 |
| Trinity Oaks, Chardonnay | 38 |
| Chardonnay, Kendall—Jackson, California | 48 |
| Chardonnay, Arrowood, California | 52 |
| Chardonnay, Clos du val, California | 56 |
| Chardonnay, Gary Farrell, California | 80 |

RED WINES

| | |
|---|----|
| Pinot Noir, Macmurray, California | 44 |
| Parker Station, Pinot Noir, Central Coast, California | 46 |
| La Crema, Pinot, Noir, Sonoma Coast, California | 50 |
| Merlot, Bogle, California | 40 |
| Pinot Noir, Deloach, California | 76 |
| Lock & Key, Meritage, California | 40 |
| Flat Rock, Cabernet Sauvignon | 36 |
| Cabernet Sauvignon, Silver Palm, California | 44 |
| Cabernet Sauvignon, Joel Gott “815”, California | 50 |
| Cabernet Sauvignon, Marques de casa concha, Chile | 60 |

SPECIALTY BARS

THE INTERACTIVE MOJITO BAR: \$12

Prepare to experience the extraordinary with the ultimate Latin cocktail. Choose the ingredients for your Mojito from a selection of fresh, sliced fruits, that are muddled and hand blended. All mojito's are made with premium rum.

RUM TEMPTATION: \$12

Delight your guests with the best variety of rum, presented in a snow cone formation. Candy Apple, Cotton Candy, Piña Colada

THE CHEF'S BAR: \$13

The Culinary team is shaken up with the Mixologist. Our butcher block tables are covered with large variety of fresh fruit, vegetables and herbs. Our Bartenders will be slicing, dicing all ingredients to order. Grapefruit Julep, Cucumber Cobbler, Pineapple Smash cocktails

MOCKTAILS-\$6

Nojito

Soda, Sprite, Lime, Mint

Cucumber Punch Lemonade

Sugar, White Grape Juice, Sliced Lemon, Sliced Cucumbers

Kosmo

Agave Nectar, Cranberry Juice, Grenadine, Sprite



CATERING MENU GUIDELINES

GENERAL INFORMATION

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

MEETING AND EVENT ARRANGEMENTS

Wyndham Grand Jupiter at Harbourside Place provides linen for all functions. Should you wish to order specialty linens, please ask your Catering Conference Manager for a list of linen options and pricing. Your Catering/Conference Service Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme décor packages to compliment your event.

GUARANTEES

Your guaranteed guest count is due by 12:00 pm noon, (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Jupiter at Harbourside Place will prepare five percent (5%) above your food guarantee for functions up to 250 guests and two percent (2%) for functions over 250 guests. Wyndham Grand Jupiter at Harbourside Place is not responsible for any meals exceeding the five/two percent (5/2%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Grand Jupiter at Harbourside Place catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

BUFFET STATIONS

Food preparation for banquet buffets is based on (1) serving 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.

Outdoor Functions

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance of precipitation provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

A decision will be made by 8:00 p.m. the evening prior for breakfast, by 7:00 a.m. the day of the event for lunch, and by 12:00 p.m. for evening functions. The hotel reserves the right to make the final decision on event location. Please note that china or glassware will not be allowed for outdoor events by the pool.

SERVICE CHARGES

All food and beverage prices are subject to a 23% service charge and 7% sales tax (note: service charge is taxable.) An additional \$4.00 per person shall be added to any continental breakfast that requires seating and/or table service.

All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125. All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150. All cash bars require a cashier at \$150. If additional servers and staff members are required for an event, a \$45.00 per hour, per server will apply. If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00++; for ballroom sections, the charge is \$500.00++, per section.