

BREAKFAST BUFFET

FLORIDA SUNRISE

*SEASONAL FRUIT AND BERRY DISPLAY
SELECTION OF CROISSANTS, DANISHES MUFFINS, AND SCONES
PRESERVES, MARMALADE, AND BUTTER
FRESH SCRAMBLED EGGS
GARNISHED WITH SMOKY CHEDDAR CHEESE*

CHOOSE TWO

*CRISP SLAB APPLEWOOD BACON
SAUSAGE LINKS
SAUSAGE PATTIES
TURKEY BACON*

CHOOSE ONE

*OLD FASHIONED HOME FRIES
SOUTHERN STYLE GRITS*

CHOOSE ONE

*TEXAS FRENCH TOAST
BUTTERMILK PANCAKES
BISCUITS AND GRAVY
\$18 PER PERSON*

BREAKFAST BUFFETS

*FRESHLY-BREWED REGULAR AND DECAFFEINATED COFFEES,
HOT HERBAL TEAS, ICE WATER
FRESH FLORIDA ORANGE JUICE*

DUVAL CONTINENTAL

*FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
A SELECTION OF HERBAL AND HOT TEAS
FRESH FLORIDA ORANGE JUICE AND ASSORTED FRUIT JUICES
SEASONAL TROPICAL FRUIT SALAD
PLAIN AND FRUIT YOGURT WITH GRANOLA
DANISHES, MUFFINS, AND SCONES
PRESERVES, MARMALADE, AND BUTTER
\$15 PER PERSON*

CAPITAL START BRUNCH

*SEASONAL FRUIT AND BERRY DISPLAY
SELECTION OF CROISSANTS, DANISHES, MUFFINS, AND SCONES
PRESERVES, MARMALADE, AND BUTTER
EGG FRITTATA WITH BRADLEY'S SAUSAGE, CARAMELIZED
MUSHROOM AND ONION, FRESH SPINACH, PARMESAN CHEESE
BROWN SUGAR AND PEPPER RUBBED BACON
SHRIMP AND CHEDDAR CHEESE GRITS
POTATO PANCAKES WITH GREEN ONIONS
\$20 PER PERSON*

ENHANCEMENTS

VEGETABLE QUICHE

SUN DRIED TOMATO, SPINACH AND FETA CHEESE

\$4 PER PERSON

COUNTRY STYLE QUICHE

BRADLEY'S SAUSAGE, CHEDDAR CHEESE, AND CARAMELIZED ONIONS

\$4 PER PERSON

CROISSANTS WITH CANADIAN BACON

EGGS AND DILL HAVARTI CHEESE

\$4 PER PERSON

FRESH BAKED BISCUITS WITH COUNTRY SAUSAGE

EGG AND CHEDDAR CHEESE

\$4 PER PERSON

BLUEBERRY PAIN PERDU

*CROISSANT FRENCH TOAST CASSEROLE WITH FRESH BLUEBERRIES
AND BLUEBERRY SYRUP DUSTED WITH POWDERED SUGAR*

\$5 PER PERSON

CEREAL AND MILK

ASSORTED VARIETIES OF INDIVIDUAL CEREALS WITH 2% AND SKIM MILK

\$4 PER PERSON

OMELET STATION

MADE TO ORDER TOPPED WITH YOUR CHOICE OF FRESH FILLINGS TO INCLUDE AN ASSORTMENT OF CHEESES, DICED HAM, BACON, SAUSAGE, MUSHROOMS, RED AND GREEN PEPPERS, ONION, SCALLIONS, SPINACH, DICED TOMATO AND SALSA INCLUDES BREAKFAST POTATOES, ASSORTED PASTRIES AND BREAKFAST BREADS, JUICES

\$16 PER PERSON*

SILVER DOLLAR PANCAKE STATION

MADE TO ORDER BUTTERMILK PANCAKES TOPPED WITH YOUR CHOICE OF BLUEBERRIES, BANANAS, CHOCOLATE CHIPS, APPLE BUTTER, CANDIED MAPLE BACON BITS, MAPLE SYRUP, FRESH BERRIES, AND WHIPPED CREAM

\$7 PER PERSON *

***WHEN PURCHASED AS A BUFFET UPGRADE
CHEF ATTENDANT REQUIRED | \$75 PER ATTENDANT
1 ATTENDANT PER 30 GUESTS, MINIMUM ORDER 15**

ETCETERA

BAGELS WITH CREAM CHEESE

\$30 PER DOZEN

LOCALLY CRAFTED DONUTS

\$26 PER DOZEN

FRESH WHOLE FRUIT

\$3 EACH

LOW-FAT OR WHOLE MILK

\$14 PER CARAFE

SIGNATURE BREAKFAST PLATES

**SERVED WITH BASKETS OF ASSORTED BREAKFAST PASTRIES,
ORANGE JUICE, COFFEE AND HERBAL TEAS**

ALL AMERICAN

**SCRAMBLED EGGS WITH COUNTRY STYLE HOME FRIES, APPLEWOOD
SMOKED BACON, FRESH FRUIT AND BERRIES
\$16 PER PERSON**

HUEVOS RANCHEROS BREAKFAST BURRITO

**SCRAMBLED EGGS, JACK CHEESE AND PINTO BEANS
WRAPPED IN A FLOUR TORTILLA AND SERVED WITH SALSA,
SOUR CREAM AND HOME FRIES
\$18 PER PERSON**

BRADLEY'S BENEDICT

**BRADLEY'S STONE GROUND CHEDDAR GRIT CAKE
TOPPED WITH BRADLEY'S SAUSAGE PATTY, POACHED EGGS,
ROASTED PEPPER AND ONION HOLLANDAISE
\$20 PER PERSON**

LUNCH

*LUNCH ENTRÉES INCLUDE CHOICE OF STARTER,
FRESH BAKED BREADS AND BUTTER, ICED TEA,
COFFEE AND A SELECTION OF HOT TEAS*

STARTERS

HD DAYBREAK SALAD

*MIXED GARDEN GREENS WITH TOMATOES,
ENGLISH CUCUMBER, SHAVED CARROTS, HOUSE CROUTONS*

BEST BABY BLEU

*BABY KALE, LOCAL BLEU CHEESE, DRIED CRANBERRIES,
SPICED WALNUTS, SHAVED PICKLED RED ONION*

SMOKED TOMATO BISQUE

GOAT CHEESE CROUTON

TROPICAL FRUIT SALAD

CITRUS LIME DRESSING

ENTREES

CHICKEN POMODORO

*PAN SEARED CHICKEN BREAST OVER LINGUINI, TOSSED IN FRESH
POMODORO SAUCE AND TOPPED WITH MELTED MOZZARELLA
AND FRIED BASIL, GRILLED ASPARAGUS*

\$18 PER PERSON

PANHANDLE CHICKEN

*HERB ROASTED BREAST OF CHICKEN WITH SWEET ONION JUS,
PARMESAN AND SPINACH RISOTTO, CHEF'S SEASONAL VEGETABLE*

\$18 PER PERSON

BOURBON STREET CHICKEN

*BLACKENED AND BOURBON GLAZE SERVED OVER CAJUN YELLOW
RICE PILAF, CHEF'S SEASONAL VEGETABLE MEDLEY*

\$18 PER PERSON

TEXAS STEAKHOUSE

*MARINATED FLANK STEAK SLICED AND SERVED OVER
THREE BEAN CORN AND PEPPER SALAD,
JALAPENO LIME CREMA AND FRIED COTTON ONIONS*

\$20 PER PERSON

SESAME SEARED SALMON

*GLAZED WITH ORANGE GINGER SOY AND SERVED WITH COCONUT
SCENTED JASMINE RICE WITH ASIAN SLAW AND CRISPY WONTONS*

\$19 PER PERSON

WILD MUSHROOM RAVIOLI (VEGETARIAN)

*WILD MUSHROOM FILLED RAVIOLI OVER A BED OF SPINACH AND
ROASTED TOMATOES TOPPED WITH LEMON BASIL BEURRE BLANC
GRILLED ASPARAGUS*

\$19 PER PERSON

LUNCH BUFFET

HD DELI BOARD

*CHEF'S SELECTION BOAR'S HEAD SHAVED MEATS AND CHEESES
ROASTED TURKEY, MAPLE GLAZED HAM, LONDON BROIL ROAST BEEF
SALAMI CHEDDAR, SWISS, AMERICAN, PEPPER JACK*

*LETTUCE, TOMATO, SHAVED RED ONION, PICKLES, PEPPERONCINI
ASSORTMENT OF BREADS AND BUNS, HOUSE MADE AIOLI, WHOLE
GRAINED AND YELLOW MUSTARD*

*GARDEN SALAD, SEASONAL TROPICAL FRUIT SALAD
HOUSE MADE POTATO CHIPS*

AN ASSORTMENT OF FRESHLY BAKED COOKIES

\$24 PER PERSON

THE MIDTOWN

SOUP DU JOUR, PASTA SALAD, SALAD BAR

2 TYPES OF GARDEN FRESH GREENS

*TOMATO, CUCUMBER, CARROTS, DICED BOILED EGGS, CHICK PEAS,
SUNFLOWER SEEDS, SHREDDED CHEESE AND MORE...*

CHOICE OF DRESSINGS

CHEF'S SELECTION HANDCRAFTED WRAPS

TURKEY, CHICKEN, HAM AND VEGETARIAN OPTIONS

AN ASSORTMENT OF BROWNIES AND BLONDIES

\$26 PER PERSON

SMOKEHOUSE PICNIC

LOADED BAKED POTATO SALAD CAROLINA COLE SLAW

BARBEQUE PULLED PORK

BUNS APPLEWOOD SMOKED CHICKEN

CHEF'S RECIPE GARNET AND GOLD BARBEQUE SAUCES

BOURBON MOLASSES BAKED BEANS

CREAMED CORN O'BRIEN GEORGIA PEACH COBBLER

\$27 PER PERSON

PRANZO ITALIANO

CAPRESE SALAD

*TOMATO, BASIL AND BUFFALO MOZZARELLA / BALSAMIC AND OLIVE OIL
ITALIAN MARINATED SALAD*

*MARINATED CUCUMBERS, TOMATOES, CROUTONS, ONIONS OVER
GOURMET GREENS PESTO GRILLED CHICKEN WITH ROASTED TOMATOES*

BAKED ZITI WITH ITALIAN SAUSAGE AND FRESH MOZZARELLA

MUSHROOM AND PARMESAN RISOTTO

ROASTED MEDLEY OF SEASONAL VEGETABLES

BUTTERMILK AND WILD BERRY PANNA COTTA

\$28 PER PERSON

COASTAL COOKOUT

ISLAND CHOPPED SALAD

*ROMAINE CABBAGE RED AND YELLOW PEPPERS, SHAVED ONION,
ORANGES AND GRILLED PINEAPPLE*

QUINOA AND KALE SALAD

AVOCADO, PEPPERS, ONIONS, TOMATO AND KEY LIME VINAIGRETTE

MOJO CHICKEN WITH GARLIC LIME BUTTER

JERK GRILLED MAHI-MAHI

PINEAPPLE MANGO SALSA ISLAND STYLE RED BEANS AND RICE

CHEF'S CHOICE VEGETABLE MEDLEY

KEY LIME PIE

\$29 PER PERSON

BOXED LUNCH

BOX LUNCHESES INCLUDE BOTTLED WATER, CHIPS, FRESH BAKED COOKIE
AND FRUIT SALAD

TRADITIONAL

*BOAR'S HEAD® TURKEY AND SWISS CHEESE
LETTUCE, TOMATO, ON WHEAT-BERRY BREAD*

*BOAR'S HEAD® MAPLE GLAZED HAM AND AGED CHEDDAR
LETTUCE, TOMATO, CHALLAH BUN*

*BOAR'S HEAD® ROAST BEEF, HORSERADISH AND CHEDDAR,
LETTUCE, TOMATO ON CROISSANT*

*GRILLED CHICKEN CAESAR WRAP
GRILLED CHICKEN BREAST, ROMAINE, TRADITIONAL CAESAR DRESSING,
AND CROUTONS
WRAPPED IN WHEAT TORTILLA*

*GLUTEN FREE VEGETARIAN WRAP
LETTUCE CHIFFONADE, DICED HEIRLOOM TOMATOES, CUCUMBER,
SHAVED RED ONION,
AND BOURSIN SPREAD*

\$16 PER PERSON

GOURMET

THAI CHICKEN SALAD WRAP

*ASIAN SLAW, CHILI GLAZED CHICKEN, JASMINE RICE, QUICK PICKLED
CUCUMBER AND CARROTS,
FRESH HERBS AND WONTON CRISPS*

*ITALIAN SUB BOAR'S HEAD® CAPICOLA, SALAMI, SHAVED HAM
PROVOLONE, LETTUCE, TOMATO, PEPPER RELISH, AND ITALIAN
VINAIGRETTE ON CIABATTA BREAD*

TALLY CLUB

*SHAVED TURKEY AND HAM, APPLEWOOD SMOKED BACON, CHEDDAR
CHEESE, AVOCADO, LETTUCE,
TOMATO, BOURSIN SPREAD ON WHEAT-BERRY BREAD*

GRILLED VEGGIE WRAP

*GRILLED ZUCCHINI, SQUASH, RED PEPPERS, ONION AND ASPARAGUS
TOSSED IN WHITE BALSAMIC
VINAIGRETTE WITH FRIED CHICKPEAS AND MIXED GREENS WRAPPED IN
A GLUTEN FREE TORTILLA*

BEEF AND BRIE

*SHAVED LONDON BROIL, CARAMELIZED ONION JAM, BRIE, ARUGULA,
TOMATO AND HORSERADISH AIOLI*

\$18 PER PERSON

BREAKS

EYE OPENER

LUCKY GOAT® COFFEES
HERBAL AND HOT TEA ASSORTMENT
GRANOLA AND KIND® BARS

BASKET OF WHOLE FRESH APPLES, BANANAS AND ORANGES
AN ASSORTMENT OF INDIVIDUAL GREEK YOGURTS
\$12 PER PERSON

SEEING GREEN

CHEF'S GREEN SMOOTHIE CREATION OF THE DAY
GREEN APPLES
MINI AVOCADO TOAST
ZUCCHINI BREAD
ICED GREEN TEA
\$14 PER PERSON

SWEET AND SALTY

A VARIETY OF CANDY BARS
FRESHLY BAKED COOKIES AND BROWNIES
AN ARRAY OF INDIVIDUAL BAGS OF CHIPS AND PRETZELS
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$12 PER PERSON

7TH INNING STRETCH
BRADLEY'S MINI CORNDOG LOLLIPOPS
BLACK ANGUS SLIDER STATION - *CHEESE, MUSTARD, KETCHUP, PICKLE,
ONION*
HOUSE MADE KETTLE CHIPS WITH FRENCH ONION DIP
ASSORTED SOFT DRINKS AND BOTTLED WATER
\$16 PER PERSON

AFTERNOON SIESTA
BLUE AND YELLOW CORN TORTILLA CHIPS
HOUSE MADE PICO DE GALLO AND GUACAMOLE
QUESO BLANCO WITH CHORIZO
AQUA FRESCA AND HORCHATA ICED COFFEE
\$15 PER PERSON

MEDITERRANEAN RESPITE
CHEF'S HUMMUS
HEIRLOOM TOMATO BRUSCHETTA
OLIVE TAPENADE
ANTIPASTO DISPLAY - *CURED MEATS, CHEESES, PEPPERONCINI,
ARTICHOKES, CRUDITÉ*
PITA CHIPS AND LAVOSH
\$16 PER PERSON

DINNER BUFFET

SOUTHERN SMOKEHOUSE BBQ

FARMER'S CHOPPED SALAD

*MEDLEY OF GARDEN GREENS, CHOPPED BACON, EGG, TOMATO,
CUCUMBER, ONION, CHEDDAR, BUTTERMILK RANCH*

HOMEMADE COLESLAW

CREAMY SOUTHERN STYLE POTATO SALAD

PULLED PORK BUTT

SMOKED BRADLEY'S SAUSAGE

CAROLINA BARBEQUE

SMOKED AIRLINE CHICKEN BREAST

GEORGIA GOLD BARBEQUE

COFFEE RUBBED SMOKED BEEF BRISKET

TEXAS STYLE BARBEQUE SAUCE

KENTUCKY BOURBON AND BACON COWBOY BEANS

MACARONI AND CHEESE

CHEF'S CHOICE VEGETABLE MEDLEY

HOME-STYLE PEACH COBBLER WITH SPICED WHIPPED CREAM

\$38 PER PERSON

THE FRENCH QUARTER

DUVAL GARDEN SALAD

*MIXED GREENS, HEIRLOOM TOMATOES, SHAVED CARROTS, CUCUMBER,
HOUSE CROUTONS*

CREOLE CHICKEN AND PASTA SALAD

BAYOU SEAFOOD GUMBO WITH WHITE RICE

BLACKENED PRIME RIB WITH CAJUN MUSHROOM GRAVY

JACKSON SQUARE CHICKEN

PAN-SEARED CHICKEN WITH TASSO BÉCHAMEL

NOLA DIRTY RICE WITH HOLY TRINITY

GREEN BEANS WITH SWEET ONION

BANANA FOSTERS BREAD PUDDING

\$45 PER PERSON

FESTA ITALIANO

INSALATA CAPRESE

SLICED MOZZARELLA, HEIRLOOM TOMATOES, BASIL,

SEA SALT AND BALSAMIC GLAZE

ITALIAN WEDDING SOUP

BAKED ZITI BOLOGNESE

PESTO GRILLED CHICKEN WITH ROASTED TOMATO AND PARMESAN

SAUTÉED SEAFOOD PRIMAVERA

*CLAMS, SHRIMP AND MUSSELS IN RICH SUNDRIED TOMATO AND WHITE
WINE BUTTER SAUCE*

ROSEMARY ROASTED VEGETABLE MEDLEY

FRESH BAKED FLATBREADS, FOCACCIA AND GARLIC BREAD

BUTTERMILK PANNA COTTA

TOPPED WITH MACERATED STRAWBERRIES AND LOCAL HONEY

\$40 PER PERSON

SOUTH BEACH

*FRESH GREENS, NAPA CABBAGE, CITRUS, SHAVED PEPPERS
AND RED ONION CUCUMBER, JALAPENO AND CILANTRO VINAIGRETTE*

SHRIMP AND CRAB CEVICHE WITH HEARTS OF PALM

TOSTONES

JERK RUBBED MAHI-MAHI WITH GRILLED PINEAPPLE AND MANGO SALSA

ADOBO CRUSTED BEEF TENDERLOIN

MOJO MARINATED CHICKEN BREAST ISLAND STYLE

RED BEANS AND RICE

FRIED YUCCA

CHILI ROASTED NEW POTATOES

KEY LIME PIE

\$50 PER PERSON

BUFFET BUILDER

*BUFFET MENUS ARE PREPARED FOR A MINIMUM OF 25 GUESTS.
INCLUDES FRESHLY BAKED BREAD AND BUTTER, ICED TEA, FRESHLY BREWED COFFEE AND HOT
TEAS*

CHOICE OF TWO STARTERS:

PANZANELLA SALAD
*GRILLED CIABATTA,
MARINATED HEIRLOOM
TOMATOES,
CUCUMBERS, VIDALIA ONION
TOSSED WITH GOURMET
GREENS*

DUVAL GARDEN SALAD
*MIXED GREENS, HEIRLOOM
TOMATOES, SHAVED
CARROTS,
CUCUMBER, HOUSE
CROUTONS*

TROPICAL FRUIT SALAD
**LOADED BAKED POTATO
SOUP**
**CRAB BISQUE WITH SHERRY
CREAM**

**MEDITERRANEAN ORZO PASTA
SALAD**
*ORZO, ARTICHOKE, SUNDRIED
TOMATOES, KALAMATA
OLIVES RED ONION AND FETA
CHEESE*

MAMA'S ANTIPASTO PASTA SALAD
*ROTINI PASTA, SALAMI, CHEDDAR,
ROASTED RED PEPPER,
ONION AND HOUSE VINAIGRETTE*

BEST BLEU SALAD
*BABY KALE, LOCAL BLEU CHEESE,
DRIED CRANBERRIES,
SPICED WALNUTS, PICKLED RED
ONIONS*

BUFFET BUILDER CONTINUED
CHOICE OF TWO ENTREES:

HERB CRUSTED AIRLINE CHICKEN BREAST

SPICE RUBBED GRILLED CHICKEN
WITH SOUTHWESTERN VERDE CREAM

BUTTERMILK FRIED CHICKEN WITH COUNTRY GRAVY

GRILLED FLAT IRON STEAKS
TOPPED WITH GRILLED BABY PEPPERS AND SWEET ONIONS

PORTER BRAISED SHORT RIB
WITH WILD MUSHROOM DEMI-GLACE

TENDERLOIN TIP AND RAPINI PENNE
WITH GORGONZOLA ALFREDO

PONZU GLAZED SALMON
WITH TOASTED SESAME SEEDS

GRILLED GULF GROUPE
WITH CITRUS MOJO

CREOLE SHRIMP
WITH BRADLEY'S STONEGROUND CHEESE GRITS

BUFFET BUILDER CONTINUED

JERK SEASONED PORK TENDERLOIN
WITH SPICED MEYER'S RUM GLAZE

DOUBLE CUT PORK CHOPS
WITH CARAMELIZED FENNEL AND APPLE BUTTER

ROASTED VEGETABLE LASAGNA
WITH HERBED ALFREDO AND LOCAL CHEESES (V)

ONE VEGETABLE:

*GARLIC AND HERB
ROASTED HARICOT VERT
CHEF'S ROASTED
VEGETABLE MÉLANGE
BALSAMIC GRILLED JUMBO
ASPARAGUS
COUNTRY COLLARDS WITH
HINT OF PORK
ISLAND STYLE RED BEANS
AND RICE*

ONE STARCH:

*WILD RICE PILAF
GARLIC AND CHIVE MASHED
POTATOES
CALICO ROASTED POTATOES
MANGO AND CILANTRO
STICKY RICE
SMOKED GORGONZOLA MAC
& CHEESE*

AN AMAZING ASSORTMENT OF CHEF'S FAVORITE SWEET ENDINGS

\$38 CHOICE OF TWO ENTRÉES | \$43 CHOICE OF THREE ENTRÉES

PLATED DINNERS

*INCLUDE FRESH BREAD BASKET AND BUTTER, SALAD, ONE ENTREE,
AND DESSERT COFFEE AND TEA SERVICE*

*HIGHER PRICED ENTRÉE PREVAILS WHEN SELECTING MORE THAN ONE ENTRÉE CHOICE.
MAXIMUM OF 3 ENTRÉE CHOICES FOR PLATED DINNERS.
ENTRÉE COUNTS DUE 3 BUSINESS DAYS PRIOR TO THE EVENT.*

CHOICE OF STARTER

DUVAL HOUSE SALAD

MIXED GREENS, SHAVED CARROTS, ENGLISH CUCUMBER, HEIRLOOM
TOMATOES AND HOUSE CROUTONS

CHOICE OF DRESSINGS

UPTOWN CAESAR SALAD

HEARTS OF ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HOUSE
CROUTONS AND HEIRLOOM TOMATOES
CREAMY CAESAR DRESSING

MIDTOWN WEDGE

WEDGE OF ICEBERG LETTUCE, CRUMBLLED GORGONZOLA, DICED
TOMATOES, RED ONIONS, CRISP BACON
HOUSE MADE BLEU CHEESE DRESSING

ROASTED BEET AND FRISEE SALAD

WITH GOAT CHEESE, PICKLED RED ONIONS
WHITE BALSAMIC VINAIGRETTE

CHOICE OF ENTRÉE

HERB ROASTED CHICKEN

*ROASTED GARLIC AND HERB RUBBED AIRLINE CHICKEN BREAST, SWEET
ONION AND HEIRLOOM TOMATO*

BEURRE BLANC, ROASTED PEPPER AND SPINACH RISOTTO, BROCCOLINI

\$30 PER PERSON

BRADLEY'S COUNTRY CHICKEN

*COUNTRY FRIED AIRLINE CHICKEN BREAST, BRADLEY'S SAUSAGE GRAVY,
WHIPPED MASHED POTATOES*

AND SKILLET GREENS

\$30 PER PERSON

POLLO MOJO

*GRILLED MARINATED CHICKEN WITH SWEET JALAPENO MOJO, BLACK
BEANS AND JASMINE RICE*

PLÁTANOS MADUROS

\$30 PER PERSON

HEAVENLY HIVE PORK LOIN

*LOCAL HONEY AND GRAIN MUSTARD GLAZED HAND CARVED PORK LOIN,
SERVED OVER CREAMY BRADLEY*

*GRITS FLAVORED WITH LOCALLY SOURCES CHEESE, TOPPED WITH
CRISPY FRIED COTTON ONIONS*

AND ROASTED MEDLEY OF FARM VEGETABLES

\$32 PER PERSON

ASIAN ORANGE-GINGER SALMON

*SALMON GLAZED WITH BURNT ORANGE AND GINGER REDUCTION,
CILANTRO STICKY RICE,
STIR-FRIED VEGETABLE MEDLEY*

\$36 PER PERSON

PAN SEARED FLORIDA SNAPPER

*CRISPY SKINNED PAN-SEARED SNAPPER TOPPED WITH GULF SHRIMP
AND KEY LIME CHILE GLAZE
FRIED RICE AND STIR-FRIED BROCCOLI MEDLEY*

\$ MARKET

PANACEA SHRIMP AND GRITS

*JUMBO GRILLED SHRIMP, CREAMY BRADLEY'S STONEGROUND PIMENTO
CHEESE GRITS, SPICY TOMATO
CREOLE BUTTER SAUCE, WILTED MUSTARD GREENS*

\$35 PER PERSON

GRILLED EMERALD COAST GROUPEL

*LINE CAUGHT GROUPEL GRILLED TO PERFECTION, BLUE CRAB SCAMPI,
WHIPPED YUKON GOLD MASHED
POTATOES, GRILLED JUMBO ASPARAGUS, GRILLED LEMON*

\$ MARKET

347 STEAKHOUSE RIBEYE

*GRILLED BONELESS RIBEYE, AU JUS, HORSERADISH CRÈME FRESH,
WHIPPED YUKON GOLD POTATOES,
GRILLED JUMBO ASPARAGUS*

\$49 PER PERSON

FILET MIGNON

*AGED CENTER CUT FILET MIGNON PAN SEARED, SMOKED TOMATO
CONCASSÉE AND PORT WINE*

PAN SAUCE, HERBED DUCHESS POTATOES, GRILLED BROCCOLINI

\$56 PER PERSON

EGGPLANT PARMIGIANA (VEGETARIAN)

*NAPOLEON STYLE CRISPLY EGGPLANT, BUTTERED LINGUINI, POMODORO
SAUCE, SHAVED PARMESAN*

CHEESE, WILTED SPINACH

\$30 PER PERSON

TASTE OF INDIA (VEGAN, GLUTEN FREE)

*CURRIED LENTIL AND POTATO STUFFED RED PEPPER, WILTED GREENS,
GRILLED NAAN*

\$30 PER PERSON

LAND AND SEA

*GRILLED FILET MEDALLION AND JUMBO GRILLED ROSEMARY AND
LEMON SHRIMP TOPPED WITH*

*SCAMPI BEURRE BLANC, CRISPY BRUSSEL SPROUTS, WHIPPED YUKON
GOLD MASHED POTATOES*

\$59 PER PERSON

BEEF AND BIRD DUO

*GRILLED PETIT FILET WITH HENRY BAIN SAUCE AND SMOKED CHICKEN
BREAST WITH BLUEBERRY GASTRIQUE,*

CALICO ROASTED POTATO MEDLEY, CHEF'S SEASONAL VEGETABLE

\$48 PER PERSON

DESSERT

CARROT CAKE

SALTED CARAMEL CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE

KEY WEST MANGO KEY LIME TARTLET

LEMON CAKE

FLOURLESS DARK CHOCOLATE TORTE
WITH RASPBERRY COULIS

CRÈME BRULÉE

TRADITIONAL CUSTARD WITH BURNT SUGAR TOPPING

NEW YORK CHEESE CAKE

TRADITIONAL GRAHAM CRACKER CRUST AND WILD BERRY TOPPING
\$6 PER PERSON

GOURMET COFFEE STATION

YOUR GUESTS WILL ENJOY JAZZING UP THEIR COFFEE WITH CHOCOLATE
SHAVINGS,

FLAVORED SYRUPS, ROCK CANDY SWIZZLE STICKS, WHIPPED CREAM,
CINNAMON AND MORE

\$5 PER PERSON –

*****SUGGESTED UPGRADE: ADD AN ASSORTMENT OF RUMS AND CORDIALS
TO SPICE UP THIS STATION***

LIBATIONS

HOSTED OPEN BAR

CHARGES ARE PER DRINK, BASED ON ACTUAL CONSUMPTION AND PAID BY HOST

TOP SHELF BRANDS - \$9.50

PREMIUM BRANDS - \$8

CALL BRANDS - \$7

ASSORTED COGNACS - \$9+

ASSORTED CORDIALS - \$7+

HOUSE WINES - \$7.50 PER GLASS

IMPORTED BEER - \$4.50

DOMESTIC BEER - \$3.50

CRAFT BEER - \$5.50

SOFT DRINKS - \$3

CASH BAR

GUEST PAYS FOR THEIR OWN BEVERAGES, HOST PAYS \$100 BAR SET-UP FEE

TOP SHELF BRANDS - \$11

PREMIUM BRANDS - \$10

CALL BRANDS - \$9

ASSORTED COGNACS - \$10+

ASSORTED CORDIALS - \$9+

HOUSE WINES (BY THE GLASS) - \$9

IMPORTED BEER - \$6

DOMESTIC BEER - \$5

CRAFT BEER - \$7

SOFT DRINKS - \$3

BOTTLED WATER - \$3

CHAMPAGNE BAR

*THERE'S NO BETTER WAY TO CELEBRATE THAN WITH BUBBLY!
THIS CUSTOM MIMOSA AND BELLINI BAR ALLOWS YOUR GUESTS TO
CRAFT THEIR OWN
CREATION FROM A SELECTION OF FRUIT JUICES AND FRUIT GARNISHES.*

**\$50 SETUP FEE + CHAMPAGNE AT \$28 PER BOTTLE,
CHARGES BASED ON CONSUMPTION**

HOURLY HOSTED BARS

*PRICING IS PER PERSON BASED ON THE TOTAL NUMBER OF GUESTS
OVER 21 YEARS OF AGE.
ALL HOURLY BAR PACKAGES INCLUDE ASSORTED SOFT DRINKS AND
BOTTLED WATER*

BEER & WINE

**A SELECTION OF HD HOUSE WINE:
BEAULIEU VINEYARDS, CALIFORNIA
CABERNET SAUVIGNON, MERLOT, PINOT NOIR,
MOSCATO, PINOT GRIGIO, CHARDONNAY**

\$30 PER BOTTLE

***BUDWEISER, BUD-LIGHT, HEINEKEN, CORONA, YUENGLING
1 HOUR - \$12 * 2 HOURS - \$20 * 3 HOURS - \$26 * 4 HOURS - \$30***

PREMIUM BRANDS:

*ABSOLUTE VODKA * TANQUERAY GIN
CAPTIN MORGAN * JACK DANIELS WHISKEY
JOHNNY WALKER BLACK SCOTCH * PATRON SILVER TEQUILA
HOUSE WINE * DOMESTIC & IMPORTED*

1 HOURS - \$19

2 HOURS - \$32

3 HOURS - \$39

4 HOURS - \$45

TOP SHELF BRANDS:

*KETEL ONE VODKA * CROWN ROYAL WHISKEY
MOUNT GAY RUM * BOMBAY SAPPHIRE GIN
DEWAR'S SCOTCH * JOSE CUERVO TEQUILA
HOUSE WINE * DOMESTIC & IMPORTED*

1 HOUR - \$21

2 HOURS - \$35

3 HOURS - \$43

4 HOURS - \$50

CALL BRANDS:

*SMIRNOFF VODKA * BOMBAY GIN
JIM BEAM * CANADIAN CLUB WHISKEY
JOSE CUERVO TEQUILA * BACARDI RUM
HOUSE WINE * DOMESTIC AND IMPORTED BEER*

1 HOUR - \$17

2 HOURS - \$28

3 HOURS - \$34

4 HOURS - \$40

1 HOUR RECEPTION PACKAGES

DOWNTOWN CHOW DOWN

FARMER'S MARKET VEGETABLE DISPLAY

VEGETABLE SPRING ROLLS

CRISPY HOT WINGS WITH COOL FRESH CHIVE DIP

GORGONZOLA MEATBALLS WRAPPED IN BACON

SMOKED SALMON CANAPE

CAPRESE SKEWER OF FRESH MOZZARELLA, TOMATO AND BASIL

\$16 PER PERSON

SOUTHWEST FIESTA

DIP AND SALSA DISPLAY OF QUESO CON CARNE

SOUTHWEST GUACAMOLE, FRESH SALSA, HOUSEMADE TORTILLA CHIPS

SHREDDED BEEF AND SHARP CHEDDAR QUESADILLAS

MINI CHICKEN CHIMICHANGAS

ROASTED PORK FLAUTAS

CEVICHE GAZPACHO IN LIME CILANTRO MARINADE

\$18 PER PERSON

THE ISLANDS

MELONS, BERRIES AND MIXED FRUIT DISPLAY

JAMAICAN JERK CHICKEN WINGS

CRISPY SEARED GATORTAIL WITH SEMINOLE AOLI

PORK TIKI BURGER ON PITA WEDGE

ISLAND STYLE MEATBALLS IN SWEET CHILI BBQ SAUCE

FRIED PLANTAINS AND TORTILLA CHIPS WITH ROASTED CORN BLACK BEAN SALSA

\$20 PER PERSON

THE TAILGATE

*HOUSE MADE POTATO CHIPS AND VIDALIA ONION DIP
VEGETABLE CRUDITE WITH CHUNKY BLUE CHEESE
MINI BRADLEYS CORN DOG LOLLIPOPS WITH GRAIN MUSTARD
GRILLED SLIDERS WITH ALL THE FIXINGS
GOOEY BROWNIES
\$16 PER PERSON*

FORGOTTEN COAST

*MIXED MELONS AND STRAWBERRIES WITH RUM GLAZE
FRIED GROUPER FINGERS WITH RÉMOULADE SAUCE
MINI CHICKEN BISCUITS WITH SPICED MAPLE-HONEY BUTTER
BROILED OYSTERS WITH BRADLEYS SAUSAGE AND SWEET GRASS DAIRY
CHEESE
PULLED PORK STUFFED GRILLED JALEPENO POPPERS WITH BBQ RANCH
SMOKED TUNA PATE WITH TOAST ROUNDS
\$25 PER PERSON*

BY THE BAYOU

*OYSTERS BIENVILLE
SEAFOOD GUMBO WITH WHITE RICE
ROAST DUCK AND SAUSAGE JAMBALAYA CAKES
ANDOUILLE SAUSAGE FRITTERS WITH BOURBON SAUCE
SPICY CHICKEN EN BOUCHÉE
CAJUN BOILED SHRIMP WITH REMOULADE
WARM BREAD PUDDING WITH WHISKEY SAUCE
\$25 PER PERSON*

HOT HORS D'OEUVRES
DISPLAYED OR BUTLER PASSED
AVAILABLE BY THE PIECE IN LOTS OF 25

\$3

MINI TWICE BAKED POTATO
CORN FRITTERS WITH CUCUMBER MINT SAUCE
BONELESS HOT WINGS WITH BLUE CHEESE
CARIBBEAN GLAZED JERK MEATBALLS
CHICKEN TENDERS WITH HONEY MUSTARD
THAI CHICKEN MEATBALLS
SPRING ROLLS
FRIED GREEN TOMATOES / GOAT CHEESE AND PEPPER JELLY
CARAMELIZED ONION AND GRUYERE FLATBREAD
SPANAKOPITA TARTLETS
ASIAN CHICKEN SATAY WITH PEANUT SAUCE

\$4

BREADED RAVIOLI WITH PESTO CREAM
SMOKED BRADLEY'S CORN DOG LOLLIPOPS
BACON WRAPPED GORGONZOLA STUFFED MEATBALLS
COCONUT SHRIMP WITH PEPPER MARMALADE
GROUPER FINGERS WITH CAJUN REMOULADE
DUCK AND MUSHROOM ARANCINI
CRAB STUFFED BABY BELLA MUSHROOM / PEPPADEW COULIS
BRIE EN CROUTE BITES WITH HONEY AND ALMONDS
BLACK AND BLUE FLATBREAD WITH ONION JAMS
WILD MUSHROOM FLATBREAD WITH BOURSIN CREAM

\$5

SHRIMP CREOLE ARANCINI
CRAB RAGOON WITH KEY LIME CHILI SAUCE
SEARED GATOR BITES WITH SEMINOLE REMOULADE
MINI CHICKEN CHIMICHANGAS WITH QUESO
BACON STUFFED GRILLED JALAPEÑO POPPERS BBQ RANCH
JUMBO LUMP CRAB CAKE WITH MUSTARD AIOLI
BACON WRAPPED SCALLOPS WITH PEACH BBQ
HARISSA CRUSTED LAMB LOLLIPOPPINEAPPLE-MINT CHUTNEY

COLD HORS D'OEUVRES

\$3

STUFFED CHERRY TOMATO WITH TABBOULEH
SMOKED TOMATO BACON AND BOURSIN PINWHEELS
CAPRESE SKEWERS
ANTIPASTO SKEWERS
TROPICAL FRUIT KABOB WITH MINT YOGURT DIP
PEPPADEW DEVILED EGGS
BOURSIN CHEESE CROSTINI | HOUSE PEPPER JAM
SMOKEY CHICKEN SALAD SWEET CORN ON BLUE CORN CHIP

\$4

BLT CANAPÉ
BEEF CARPACCIO WITH TRUFFLE OIL
SMOKED SALMON CANAPÉ

\$5

SPICY TUNA TARTAR IN CUCUMBER WITH WASABI CREAM
GULF COAST CEVICHE IN CHILI LIME MARINADE
BLOODY MARY SHRIMP COCKTAIL
SCALLOP CRUDO WITH PICKLED PEAR AND RADISH

RECEPTION DISPLAYS

FARMER'S MARKET VEGETABLE DISPLAY

FRESHLY-CUT, CRISP SEASONAL VEGETABLES, PICKLED VEGETABLES, AND GRILLED VEGETABLES / BUTTERMILK RANCH-STYLE DIP

\$8 PER PERSON

TROPICAL FRUIT AND BERRIES

CANTALOUPE, HONEYDEW, PINEAPPLE, WATERMELON, STRAWBERRIES AND OTHER SEASONAL FRUITS / CINNAMON VANILLA YOGURT DIP

\$9 PER PERSON

IMPORTED AND DOMESTIC CHEESE DISPLAY

MANCHEGO, SMOKED CHEDDAR, SWISS, SMOKED GOUDA, DILLED HAVARTI, BABY BRIE AND GORGONZOLA WITH ASSORTED CRACKERS, WHOLE GRAPES AND STRAWBERRIES

\$10 PER PERSON

ANTIPASTI

MARINATED AND ROASTED SEASONAL VEGETABLES, OLIVES, PEPPERS, CHEESES, CURED MEATS, HUMMUS, ASSORTED ARTISAN BREADS AND CROSTINI

\$12 PER PERSON

HOUSE CURED SMOKED SALMON

*CREAM CHEESE, CHOPPED EGG, DICED ONIONS, CAPERS AND LEMON
TOASTED BAGUETTES AND MINI BAGELS*

\$12 PER PERSON

CHILLED GULF SHRIMP DISPLAY

FRESH ICED BOILED SHRIMP / LEMON AND COCKTAIL SAUCE

\$16 PER PERSON

DOCKSIDE SEAFOOD AND RAW BAR

*BOILED AND GRILLED GULF SHRIMP, CRAB CLAWS, OYSTERS ON THE
HALF SHELL, GAZPACHO CEVICHE I LEMON, CAJUN REMOULADE AND
COCKTAIL SAUCE*

HOT SAUCE AND SALTINES

\$22 PER PERSON

SWEET TREATS

*CHOCOLATE-DIPPED STRAWBERRIES, KEYLIME TARTLETS, CREAM PUFFS,
ASSORTED PETIT FOURS AND MINI CHEESECAKES*

\$10 PER PERSON

ACTION STATIONS

THE HAUTE POTATO

FLUFFY WHIPPED MASHED POTATOES

*FINISH AS YOU PLEASE: 4 CHEESE MORNAY, FIRE ROASTED CORN AND
TOMATO VELOUTÉ,*

*AND WILD MUSHROOM A LA BOURGUIGNON,
FINISHED WITH SOUR CREAM, CHIVES, BACON AND SHREDDED CHEESE*

\$11 PER PERSON

FRESH OFF THE WOK

ORIENTAL STIR FRY STATION

*CHICKEN LO MEIN AND VEGGIES, KOREAN BEEF BUGLOGI WITH PEPPERS
AND JASMINE RICE, AND SHRIMP FRIED RICE*

*SERVED IN A FUN CHINESE TAKE-OUT BOX WITH CHOPSTICKS ASSORTED
CONDIMENTS TOPPINGS AND HOUSE MADE KIMCHI*

\$16 PER PERSON

ITALIAN PASTA SAUTÉ

*LINGUINI IN PESTO WITH ROASTED RED PEPPERS, ZUCCINI, SAUTÉED
SPINACH AND TOASTED PINE NUTS, GRILLED CHICKEN WITH PORCINI
MUSHROOM RAVIOLI SPICY POMADORO SAUCE*

*SHRIMP A LA VODKA WITH PENNE, ASPARAGUS AND SUNDRIED TOMATO
PAIRED WITH FRESH SHAVED PARMESAN, CRUSHED RED PEPPERS, AND
GARLIC BREAD*

\$15 PER PERSON

CARVING STATIONS

OVEN ROASTED BEEF TENDERLOIN

*SERVED WITH GREEN PEPPERCORN AU POIVRE SAUCE CREAMY BERNAISE
AND WARM YEAST ROLLS WITH HOUSE MADE BUTTER*

(SERVES 35 PEOPLE) - \$375

CAJUN CRUSTED BONE IN ANGUS PRIME RIB

*SERVED WITH CRACKED PEPPER AU JUS, CREAMY HORSERADISH SAUCE,
AND A GOURMET ASSORTMENT OF ROLLS*

(SERVES 40 PEOPLE) - \$500

MOLASSES BARBECUE GLAZED PORK LOIN

*SERVED WITH VIDALIA ONION RELISH AND MINI CHEDDAR AND HERB
BISCUITS*

(SERVES 40 PEOPLE) - \$175

CITRUS ROASTED CARVING TURKEY

*SERVED WITH GIBLET GRAVY, APPLE CRANBERRY JAM
AND A GOURMET ASSORTMENT OF ROLLS*

(SERVES 30 PEOPLE) - \$200

BOURBON AND MAPLE GLAZED VIRGINIA HAM

*SERVED WITH GRILLED PINEAPPLE CHUTNEY, STONE GROUND MUSTARD
AIOLI AND SWEET HAWAIIAN ROLLS*

(SERVES 50 PEOPLE) - \$275

GARLIC AND HERB CRUSTED STEAMSHIP ROUND

*RED WINE AND HERB DEMI GLACE, HENRY BAIN STEAK SAUCE
SERVED WITH ASSORTED ROLLS*

(SERVES 100+) \$500

*A \$75 ATTENDANT FEE WILL BE ADDED FOR EACH STATION
CHEF OR ATTENDANT REQUIRED.*