



**200 N. Monroe Street, Tallahassee, Florida 32301**

**+1 850-513-0313**

# breakfast displays

all breakfast buffets include chilled fruit juices, freshly brewed coffee, and herbal hot teas | minimum of 10 people | prices per person

continental | \$10

whole and sliced seasonal fruit • danish pastries, muffins, and assorted bagels w/ fruit preserves, butter & cream cheeses

Tallahassee artisan buffet | \$12

scrambled eggs w/ bacon and cheddar cheese stacked on a buttered English muffin • sliced seasonal fruit

the Floridan | \$15

assorted breads and pastries w/ fruit preserves and cream cheese • sliced seasonal fruit • scrambled eggs • skillet potatoes • sausage patties • biscuits w/ peppered gravy

enhancements | \$4 pp

build your own yogurt parfait with dried fruit, granola, honey, and sliced seasonal fruit

oatmeal w/ brown sugar, dried fruits and nuts

grits w/ shredded cheeses

muffins & Danish pastries

assorted bagels w/ cream cheese

assorted dry cereals with milk

## lunch displays

all lunch displays include iced water, freshly brewed coffee, herbal hot teas, and chef's assorted desserts | minimum of 10 people | prices per person

### boxed market lunch | \$15

choice of sandwich including turkey blt, tuna salad, ham & cheddar, or caprese salad wrap • kettle chips • whole fruit • cookie

### deli board | \$19

build your own sandwich w/ assorted deli meats, cheeses, gourmet sliced breads, lettuce, tomatoes, pickles, brown mustard and mayo • kettle chips • coleslaw • seasonal fruit

### downtown soup & salad | \$16

build your own garden salad with greens, tomato, cucumber, carrots, dried cranberries, shredded cheese, croutons, and dressings • soup du jour • chicken salad • fruit salad • orzo salad

### bistro pizza and salad table | \$20

garden salad • choice of the following flatbread pizzas: steak w/ onions, mozzarella, and mushrooms; chicken w/ bacon, cheddar, molasses bbq sauce; spinach w/ onions, mushrooms, and peppers

## themed lunch buffets

all lunch buffets include iced water, freshly brewed coffee, herbal hot teas, and chef's assorted desserts | minimum of 25 people | prices per person

### Monroe St. Mexican | 21

ground beef • fiesta salsa shredded chicken • accompanied by warm corn tortillas • brown rice with cilantro lime • sour cream tortilla chips with salsa and guacamole • shredded lettuce and cheeses

### Seminole smokehouse bbq | 22

slow roasted pulled pork • shredded chicken w/ a variety of bbq sauces • coleslaw • garlic green beans • toasted garlic mashed potatoes

### all-American | 24

grilled lemon basil chicken • sirloin steak tips • garden salad • roasted seasonal vegetables • ultimate mac n' cheese

## lunch buffet builder | 26

all lunch buffets include iced water, freshly brewed coffee, herbal hot teas, warm bread w/ butter, and assorted desserts | minimum of 25 people | prices per person

choice of one starter

Caesar salad | garden salad | caprese salad | soup du jour

enhancements | \$1 Waldorf Salad | \$2 Quinoa Salad

choice of two proteins

grilled chicken (marinated, lightly blackened & seared to perfection)

grilled portabella mushrooms

pulled pork

enhancements | \$1 beef tips | \$1 grilled shrimp

choice of one pasta

tomato basil pasta (medley of juicy chopped tomatoes, fresh basil, & sautéed garlic served atop linguine pasta)

ultimate mac & cheese (cavatappi pasta & sautéed onions coated in a creamy blend of smoked gouda and cheddar cheeses)

pesto linguini – pasta tossed in a creamy pesto sauce (contains pine nuts)

choice of one side

sautéed julienne vegetables | toasted garlic mashed potatoes | parmesan grilled asparagus | coconut rice | baby bok choy

enhancements | \$1 quinoa

# breaks

all breaks include iced water | served for 2 hours | prices per person

bev break | \$10

fresh brewed Starbucks coffee (regular & decaf) • variety of hot herbal teas • assorted sodas • sweet & unsweet iced tea

sweet & salty | \$12

gourmet trail mix • bagged kettle chips • assorted warm cookies & brownies

energy break | \$13

Kind® protein bars • Naked® juice smoothies • individual flavored yogurts • fresh whole fruit

build your own parfait | \$7

low fat yogurt • dried fruit • crunchy granola • sliced seasonal fruit • mixed nuts

## a la carte

### morning treats

muffins, danish pastries | \$25 per dozen

assorted fresh bagels w/ cream cheese | \$25 per dozen

variety of flavored yogurts | \$3 each

### afternoon treats

warm cookies and brownies | \$22 per dozen

sliced seasonal fruit w/ yogurt dipping sauce | \$5 pp

individual bags of kettle chips and popcorn | \$2 per bag

### beverages

Starbucks regular & decaffeinated coffee, hot herbal teas | \$40 per gallon

assorted bottled juices | \$4 each

regular and diet soft drinks | \$3 each

bottled water | \$3 each

## all day meeting package #1 | \$45 pp

minimum of 10 people

breakfast | continental

whole and sliced seasonal fruit • Danish pastries, muffins, and assorted bagels w/ fruit preserves, butter & cream cheeses

break | build your own parfait

vanilla yogurt • dried fruit • crunchy granola • sliced seasonal fruit • mixed nuts

lunch | deli board

build your own sandwich w/ assorted deli meats, cheeses, sliced breads, lettuce, tomatoes, pickles, brown mustard and mayo • potato chips • coleslaw • seasonal fruit

break | sweet & salty

gourmet trail mix • kettle chips • assorted warm cookies & brownies

## all day meeting package #2 | \$52 pp

minimum of 10 people

breakfast | the Floridan

assorted breads and pastries w/ fruit preserves and cream cheese • sliced seasonal fruit • scrambled eggs • skillet potatoes • sausage patties • biscuits w/ peppered gravy

break | build your own parfait

vanilla yogurt • dried fruit • crunchy granola • sliced seasonal fruit • mixed nuts

lunch | bistro pizza and salad table

garden salad • choice of the following flatbread pizzas: steak w/ onions, mozzarella, and mushrooms; chicken w/ bacon, cheddar, molasses bbq sauce; spinach w/ onions, mushrooms, and peppers

break | energy break

Kind® protein bars • Naked® juice smoothies • individual flavored yogurts • fresh whole fruit

## themed dinner buffets

all dinner buffets include iced water, freshly brewed coffee, herbal hot teas, and chef's assorted desserts | minimum of 25 people | prices per person

### Asian | 26

grilled teriyaki chicken • sweet Thai pulled pork • mandarin salad • chicken curry soup • vegetable fried rice • baby bok choy

### Little Italy | 27

chicken parmesan or eggplant parmesan • sautéed seasonal vegetables • caesar salad • traditional or spinach & artichoke lasagna

### the Carib | 28

mojo slow-roasted pulled pork • grilled mojo chicken breast • garden salad • brown rice w/ cilantro lime & black beans • sautéed seasonal vegetables

## dinner buffet builder | 32

all buffets include iced water, freshly brewed coffee, herbal hot teas, warm bread w/ butter, and chef's assorted desserts | minimum of 25 people | prices per person

choice of one starter

Caesar salad | garden salad | caprese salad | soup de jour

enhancements | +\$1 Waldorf Salad | \$2 Quinoa Salad

choice of two entrees

Louisiana bbq shrimp served over our baked gouda grit cakes

grilled lemon basil chicken (sun-dried tomatoes, crimini mushrooms, goat cheese crumbles & basil chiffonade atop grilled chicken breast and finished with a citrus beurre blanc)

apple gorgonzola pork chop (melted gorgonzola cheese & sliced apples atop a bone-in center cut pork chop finished w/ a pinot noir demi glaze)

tenderloin tips (paired w/ mushrooms and red onions grilled to perfection & served w/ a creamy horseradish ranch dipping sauce)

salmon Florentine (grilled fresh atlantic salmon w/ toasted pecans under a citrus beurre blanc & sautéed spinach)

grilled portabella mushrooms

choice of two sides

sautéed julienne vegetables | toasted garlic mashed potatoes | parmesan grilled asparagus | coconut rice | baby bok choy

## reception displays | serves 25

hummus w/ baked pita chips | 50

artisan cheeses w/ assorted crackers | 200

fresh crudités w/ garden herb dip | 100

seasonal fruit w/ assorted nuts & yogurt dipping sauce | 150

tortilla chips w/ dip including salsa and guacamole | 60

warm spinach and artichoke dip w/ tortilla chips | 90

parmesan-cruste crab dip w/ tortilla chips | 175

## hors d' oeuvres | 50 pieces per order

### chilled

jumbo gulf shrimp w/ tangy cocktail sauce | 105

pin wheels w/ assorted deli meats | 75

caprese salad skewers w/ balsamic reduction | 130

chicken salad lettuce wraps | 150

### hot

vegetable egg rolls w/ sweet Thai chili dipping sauce | 120

raspberry brie en croute | 150

coconut shrimp w/ tequila lime chili sauce | 115

Thai chicken satay | 125

quesadillas choose from three cheese, chicken and steak | 125

boneless buffalo chicken bites w/ ranch dipping sauce | 90

beef wellington wrapped in a flaky puff pastry | 150

mini quiche assortment | 95

chicken cordon bleu puffs | 70



# desserts

priced per piece | 10 piece minimum

key lime pie w/ whipped cream | 6

glazed chocolate molten cake w/ Bailey's chocolate reduction | 6

crème brûlée cheesecake w/ sweet cream drizzle | 6

triple chocolate mousse cake w/ whipped cream | 6

50 piece minimum

dessert bar assortment | 150

chocolate truffle assortment | 175

# bar displays

bartender setup & labor charge | \$75 ++ per hour | minimum of 2 hours

## host sponsored bar per hour

includes full bar setups | domestic & imported beers | house wines | liquor | minimum of 50 people | priced per person based on guaranteed or actual attendance

call brands | first hour @ \$14 | second hour @ \$8 | each additional hour @ \$5

premium | first hour @ \$16 | second hour @ \$11 | each additional hour @ \$7

## host sponsored bar per drink

includes full bar setups | minimum of 25 people | priced per drink

	call brands	premium
cocktails	\$6	\$10
domestic beer	\$4	n/a
imported beer	\$7	n/a
house wine	\$8	n/a
Cordials (available on request)	\$9	\$10
champagne (available on request)	\$10	\$15
soda	\$3	n/a

## mix & mingle cash bar

includes full bar setup | minimum of 15 people | priced per drink

	call brands	premium
cocktails	\$7	\$11
domestic beer	\$5	n/a
imported beer	\$7.5	n/a
house wine	\$9	n/a
Cordials (available on request)	\$10	\$10
champagne (available on request)	\$11	\$16
soda	\$3	n/a

beverages available for cash purchases only | ATM located in lobby | additional fee applies

# audio visual displays

## equipment packages

LCD projector, 6' x 8' screen, table, and setup/power supply | \$300

50" flat panel TV and DVD player | \$80

6' x 8' drop-down screen, table, and setup/power supply | \$40

flipchart stand with paper and assorted markers | \$30

## audio equipment

polycom speakerphone | \$80

laptop/accessory audio patch | \$75

handheld wireless microphone | \$50

## meeting accessories

presentation remote and laser pointer | \$15

display easel | \$25

podium | \$50

# considerations

## general info & policies

all food and beverage must be purchased through and served by the hotel.

printed menus are for general reference and our event staff would be happy to customize to your specific needs if able.

menu pricing is subject to change.

due to certain licenses and health code regulations, all food and beverage must be consumed on property.

you may not be allowed to take food and beverage off premises.

consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

## guarantees

a guaranteed number of attendees is due by noon five business days prior to your function.

if no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee.

the guarantee is the minimum number for which you will be charged.

should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees.

the final guarantee must be at least 80% of the contracted number.

if the count falls below this percentage, you will be charged the difference.

final payment is due by function start.

## service charge & tax

all banquet charges are subject to a 21% service charge and applicable state sales tax.