



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

Catering Menus  
2023



# Meeting Planner Packages

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

## **Here's To Your Health I \$80**

Continental Breakfast with orange and cranberry juices

Bakery basket assortment of muffins, danishes & croissants, sweet cream butter and fruit preserves  
Seasonal fresh cut fruits & berries AM  
Break: Individual Yogurt & Trail Mix

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

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

## **The Waterstone I \$95**

Assorted fresh baked Bagels with cream cheese and sweet cream butter  
Seasonal fresh cut fruits & berries & individual yogurt  
AM Break: Crisp Vegetable Display with Ranch dressing

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

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

## **The Executive Package I \$110**

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

Lunch: Italian Buffet

Classic Caesar Salad with Creamy Dressing, Shaved Parmesan & garlic croutons  
Rigatoni with Italian Sausage, Chopped Roma Tomatoes in a Light Parmesan Cream Sauce  
Chicken Marsala with Sautéed Spinach and Crimini Mushrooms  
Roasted Garlic Mashed Potatoes  
House Made Classic Tiramisu

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

*All pricing is per person unless otherwise noted and subject to change without notice*

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# Continental Breakfast

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

## Classic Continental | \$32

Bakery Basket Assortment of Danishes, Muffins and Croissants  
Sweet Cream Butter and Fresh Fruit Preserves  
Seasonal Fresh Cut Fruits and Berries

## Premium Continental | \$40

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

## Enhancements to Breakfast

Cheese Blintzes with Blueberry Compote & Crème Fraiche	\$12 per person
Assorted Fresh Baked Bagels & Cream Cheese	\$50 / dozen
Assorted Fresh Baked Bagels with Smoked Salmon & Accoutrements	\$23 per person
Assorted Muffins	\$52 / dozen
Vanilla Yogurt Parfaits with Granola & Fresh Berries	\$9 / each
Individual Yogurts	\$6 / each

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# Breakfast Buffets

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

*Minimum of 25 Guests*

## **Boca Breakfast Buffet | \$45**

Bakery Basket Assortment of Breakfast Breads and Croissants  
Sweet Cream Butter and Fresh Fruit Preserves  
Seasonal Fresh Cut Fruit  
Scrambled Eggs  
Maple Pork Sausage or Apple Wood Smoked Bacon  
Home Fried Potatoes

## **Royal Palm Breakfast Buffet | \$50**

Bakery Basket Assortment of Breakfast Breads and Croissants  
Sweet Cream Butter and Fresh Fruit Preserves  
Bagels & Smoked Salmon with Accoutrements  
Seasonal Fresh Cut Fruit and Berries  
Greek Yogurt with Granola & Honey  
Individual Frittata with Tomato & Cheddar  
Maple Pork Sausage or Apple Wood Smoked Bacon  
Home Fried Potatoes

## **Commodore Breakfast Buffet | \$46**

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

## **Enhancements to Breakfast**

Classic French Toast \$10 / per person  
Cheese Blintzes with Blueberry Compote & Crème Fraiche \$12 / per person  
Assorted Muffins \$52 / dozen  
**\*\*Made To Order Omelet Station** \$25 / per person

Toppings include: Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms, Spinach, and Cheddar

**\*\*Chef Attendant Required at \$125 per attendant**

# Brunch

## Elegant Brunch \$120

*Includes a House Champagne Toast*

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

### Breakfast Bread Assortment & Fruits

Presentation of Danish Pastries, Croissants and Muffins, Cream Cheese, Sweet Cream Butter and Preserves

Seasonal Tropical Fruits

### Smoked Salmon Presentation

Smoked Salmon with Sliced Red Onion, Tomatoes, Chopped Egg and Capers

Assorted Bagels with Cream Cheese

### Made To Order Fresh Omelets

Toppings include: Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms, Spinach, Cheddar Cheese

\*Chef Attendant Required at \$125 per attendant

### Salad Presentation

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

### Silver Dome Dishes

Cheese Blintzes with Blueberry Compote and Crème Fraiche

Belgium Waffles with Powdered Sugar and Warm Vermont Maple Syrup

Chef's Fresh Catch of the Day with Mango Salsa

Tuscan Grilled Chicken with Fresh Herbs

Home Fried Potatoes

### Dessert

Selection of Assorted Miniature Desserts

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# Refreshments

## Refreshments

Freshly Brewed Seattle's Best Coffee: Regular or Decaffeinated	\$80 / gallon
Selection of Artisanal Teas with Lemon and Honey	
Individual Bottles of Chilled Fruit Juice	\$5 / each
Chilled Orange, Grapefruit or Cranberry Juice	\$20 / carafe
Assorted Coca-Cola Beverages	\$5 / each
Still and Sparkling Mineral Water	\$8 / each
Specialty Fuze Beverages	\$6 / each
Hot Chocolate with Mini Marshmallows & Chocolate Shavings	\$6 / each
Infused Water – All Day Service:	\$95 / full day
Select One Flavor: Cucumber, Lemon, Lime, Mint	

## Full or Half Day Refreshment Package \$50/\$25

8 Hours of Service with Two (2) Coffee Refresh

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



# Afternoon Breaks

## Cookie Jar | \$25

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

## Chips & Dips | \$16 (minimum of 12 guests)

Salted Tortilla Chips, Pico De Gallo, Tomatillo Salsa, Fresh  
Queso, Roasted Corn Dip

## Seasonal Fresh Sliced Fruit \$15

Fresh Sliced Seasonal Fruit Display

## Crisp Vegetable Display | \$20 per person

Colorful Fresh Seasonal Vegetable Crudit e  
Roasted Garlic Crostini & Specialty Crackers  
Ranch Dressing & Hummus

## The Energizer | \$24 per person

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

## Candy Shop | \$18 per person

Assortment of Sweets to Include: Gummy Bears, Reese's, M & M's, Twizzlers,  
Skittles, Starburst and more.

### Break Enhancements

Granola Bars	\$5 / each
Individual Yogurts	\$8 / each
Assorted Potato Chips	\$4 / each
Freshly Baked Cookies	\$4 / each \$36 / dozen

# Plated Lunch

*Includes Basket of Fresh Baked Breads  
Selection of One (1) Each: Salad, Entrée and Dessert  
Fresh Brewed Seattle's Best Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal  
Teas Minimum of 25 Guests / \$100 Fee Will Apply to Groups Less Than 25 People*

**Choice of 1 Entree | \$45**

**Choice of 2 Entrees | \$55**

## **SALAD (select one)**

➤ Mixed Greens Salad with Cherry Tomatoes, Hot House Cucumbers, Red Onions and Balsamic Vinaigrette

➤ Classic Caesar Salad with Romaine, Shaved Parmesan Cheese, and Creamy Dressing

## **ENTRÉE (select one)**

### **Chicken Piccata**

Roasted Garlic Mashed Potatoes, Broccoli

### **Grilled Mahi-Mahi**

Cilantro Lime Rice, Roasted Squash, Mango Salsa

### **Yellow Tail Snapper | \$55**

Chef's Vegetable Risotto

### **Skirt Steak | \$60**

Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

## **DESSERT**

**Chef Selected Miniature Dessert Assortment**

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# Plated Lunch Entrée Salads

*Includes Basket of Fresh Baked Breads*

*Selection of One (1) Salad Entrée*

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

*Teas Minimum of 25 Guests / \$100 Fee Will Apply to Groups Less Than 25 People*

## **ENTRÉE SALADS (select one)**

### **Classic Caesar Salad | \$22**

Steel Cut Romaine, Shaved Parmesan, House Made Brioche Croutons

Choice of Chicken or Salmon

### **Boca Cobb | \$24**

Grilled Free-Range Chicken Breast, Crisp Applewood Smoked Bacon, Crumbled Blue Cheese, Diced Red Onion, Grape Tomatoes, Chopped Egg and Wild Mixed Greens with an Avocado Infused Ranch Dressing

### **Going Greek | \$24**

Romaine, Grape Tomatoes, Diced Red Onions, Crumbled Feta Cheese, Cucumbers, Kalamata Olives, Herbed Red Wine Vinaigrette

Choice of Chicken or Salmon

### **Tomato & Mozzarella | \$26**

Sliced Vine Ripe Tomato, Fresh Mozzarella, Sea Salt, Extra Virgin Olive Oil, Balsamic Glaze, Micro Basil

Choice of Chicken or Salmon

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# Lunch Buffets

*All Lunch Buffets Include Fresh Baked Breads*

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

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## Lake Boca Lunch I \$60

Wild Field Greens with Grape Tomatoes, English Cucumbers and Shaved Carrots  
with our Balsamic Vinaigrette

Grilled Mahi-Mahi with a Ripe Florida Mango Tomato Salsa

Mojo Marinated Grilled Chicken Breast

Chef's Oven Roasted Seasonal Garden Vegetables

Flash Fried Yucca Sticks

Individual Florida Key Lime Pie

## Healthy Living I \$60

Mixed Greens, Almonds, Craisins, Goat Cheese, Red Wine Vinaigrette

Quinoa Salad with Cucumbers, Garbanzo Beans and Roasted Peppers

Grilled Marinated Vegetables with Mozzarella & Extra Virgin Olive Oil

Grilled Salmon with a Lemon White Wine Sauce

Oven Roasted Chicken Breast with Fresh Herbs

Flourless Chocolate Cake with Berries

## Italian Table I \$65

Fresh Baked Italian Breads

Marinated Olives with Parmesan Reggiano and Fresh Herbs

Classic Caesar Salad with Grated Parmesan and Creamy Dressing

Rigatoni with Italian Sausage, Chopped Roma Tomatoes

in a Light Parmesan Cream Sauce

Chicken Piccata

Roasted Garlic Mashed Potatoes

Chef Selected Miniature Dessert

Assortment

## Waterstone Deli Bar I \$45

House Made Chicken Noodle Soup

Deli Style Sandwiches and Wraps to

include:

Oven Roasted Turkey Breast, Shaved Rare Roast Beef, and Grilled Marinated  
Vegetables with Cheddar and Swiss Cheese

Heirloom Tomato & Buffalo Mozzarella Tossed in an Herb Vinaigrette

Southern Style Coleslaw

Sea Salt & Cracked Pepper Potato Chips

Pickle Spears

Fresh Baked Cookies and Chocolate Fudge Brownies

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# Boxed Lunch

*All Boxed Lunches Include:*

*Individual Bag of Kettle Chips, Granola or Fruit  
Bottled Water or Soft Drink  
Jumbo Cookie*

## Fresh Market Sandwiches | \$32

### Select One

Turkey and Cheddar Cheese

Ham and Swiss

Roast Beef and Provolone

Sliced Italian Meats and Cheese

Chef's Vegetable and Hummus Wrap



### Select One

White Bread

Wheat Bread

Traditional Wrap

# Hors d'Oeuvres

*We Recommend 4 to 6 Selections of Hors d'Oeuvres  
These Items are Priced Per Piece  
Minimum 25 Pieces Per Order*

## Cold Hors d'Oeuvres

Gorgonzola Dulce Cheese Crostini with Honey, Walnuts and Apple	\$6 / each
Smoked Atlantic Salmon, Chive Crème Fraiche, Toast Points	\$8 / each
Chicken Caesar Bites	\$6 / each
Tuna Tartare with Wasabi Mayo on Crispy Wonton	\$7 / each
Bruschetta with Plum Tomatoes, Fresh Basil, Garlic & Red Onion	\$6 / each
Caprese Skewer: Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil	\$6 / each
Gazpacho Shooter	\$6 / each
Chilled Shrimp Cocktail	\$ / each



## Hot Hors d'Oeuvres

Bacon Wrapped Dates with Balsamic Drizzle	\$7 / each
Miniature Crab Cake with Key Lime Aioli	\$9 / each
Pear & Brie in Phyllo	\$6 / each
Kosher Franks en Croute	\$6 / each
Potato Pancakes with Crème Fraiche and Apple Sauce	\$6 / each
Wild Mushroom Tart	\$6 / each
Spinach & Feta in Phyllo	\$6 / each
Herb Crusted Lamb Chops	\$10 each



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# Receptions

## *Dynamic Displays*

*\$100 Fee Will Apply for Orders Less Than 25 Guests for Displays and Live Action Stations*

### Shellfish Raw Bar

Selection of East Coast Oysters	Market Price
Selection of Little Neck Clams	Market Price
Jumbo Shrimp	Market Price
Snow Crab Claws	Market Price

### Carved Ice Enhancement

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



### Italian Antipasti | \$39 per person

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

### Artisanal Cheese | \$28 per person

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

### Crisp Vegetable Display | \$23 per person

Colorful Fresh Seasonal Vegetable Hummus  
Roasted Garlic Crostini & Specialty Crackers  
Ranch Dressing & Hummus

### Composed Salad Station | \$29 per person

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

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# Receptions

## *Display Stations*

*\$100 Fee Will Apply for Orders Less Than 25 Guests for Displays and Live Action Stations*

### **Top Sliders | \$32 (Select Two)**

Presented with French Fries and Chefs Appropriate Accoutrements

- Kobe Beef Burger with Cheddar & Remoulade
- Crab Cake with Citrus Aioli
- Black Bean Veggie Burger with Onion Jam
- Pulled Pork with Wisconsin Sharp Cheddar & Coleslaw

### **Flatbread Station | \$34**

Roasted Mushrooms with Mozzarella & Truffle Oil Drizzle

Margherita with Tomato, Basil & Balsamic Glaze

Caramelized Onion, Gruyere & Spinach

**Taco Station | \$38 (Select Two)** Marinated Beef Tips, Carnitas Pulled Pork, Grilled Free Range Chicken, Grilled Gulf Shrimp, Blackened Mahi-Mahi, Grilled Marinated Vegetables

### **Late Night Food Truck | \$36**

Mini BBQ Chicken Sandwiches, Mini Philly Cheesesteaks, Pretzel Bites, Mini Baskets of French Fries

# Receptions

## *Live Action Stations*

*Chef Attendant Required at \$150 Per  
Attendant Based on One Hour Service*

### **Pasta Station I \$32**

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

Select Two (2) Italian Pastas

Rigatoni, Tortellini, Whole Wheat Penne, Orecchiette

Select Two (2) House-Made Sauces

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

#### **Pasta Station Enhancements**

- Italian Fennel Sausage \$5
- Rock Shrimp \$8
- Grilled Chicken \$5

### **Crab Cakes I \$45**

Freshly Sautéed Florida Lump Crab Cakes

Mango Pineapple Relish with Fresh Citrus & Spicy Aioli

### **Burger Station I \$42**

Old Fashioned Beef Burger with Lettuce, Tomato, Onion Condiments

Tuna Burger with Vegetable Kimchee on Wheat Slider Roll

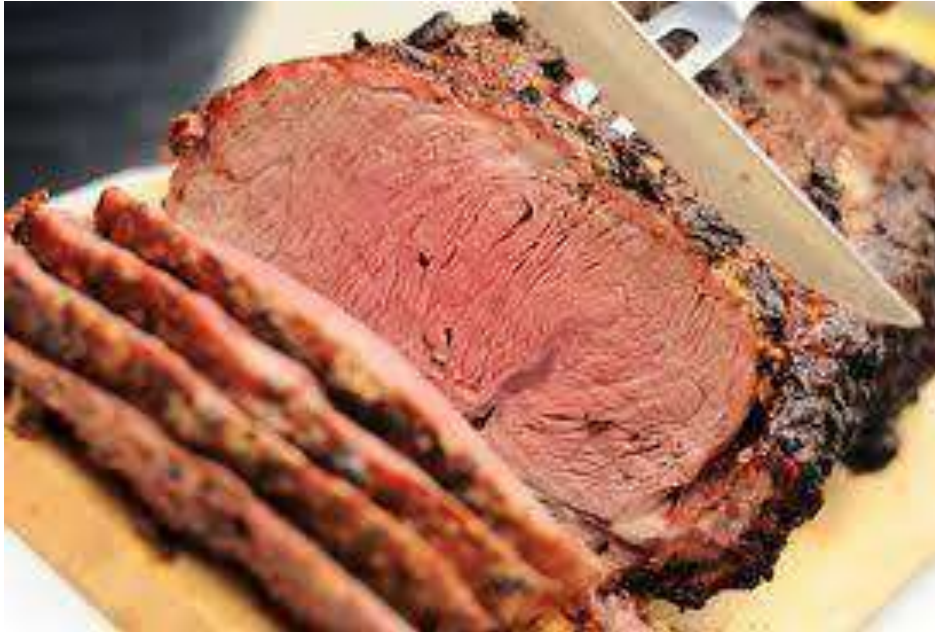
Fresh Carved Chimichurri Beef Tenderloin with

Sweet Potato and Truffle French Fries

# Receptions

## *Carving Stations*

*Includes Petite Artisanal Rolls & Chef's Condiments  
Chef Attendant Required at \$150 Per Attendant  
Based upon Two Hours Service*



### **Roast Prime Rib (Serves 30) | \$500**

Horseradish Cream and Au Jus

### **Honey Glazed Smoked Ham (Serves 30) | \$450**

Buttermilk Biscuits, Fresh Pineapple and Whole Grain Mustard

### **Whole Roasted Tenderloin of Beef (Serves 12) | \$475**

Onion Pockets

### **Cedar Plank Atlantic Salmon (Serves 12) | \$325**

Soy Ginger Glaze

### **Roasted Herb Crusted Loin of Pork (Serves 30) | \$375**

Rosemary Demi-Glace and Sourdough Roll



# Receptions

## *Dessert Displays*

### **Mini Dessert & Coffee Station | \$26**

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

### **Ultimate Gelato Station | \$28**

Select Two: Vanilla, Chocolate, Rocky Road,  
Salted Caramel  
Assorted Gourmet Toppings to Include: Hot Fudge, Sauce,  
Caramel, Chopped Nuts, M&M's, Reece's Pieces,  
Crumbled Oreos, Rainbow Jimmy's

\*Chef Attendant Required at \$150



# Plated Dinner

*Includes Basket of Fresh Baked Breads & Rolls  
Selection of One (1) Each: Salad, Entrée and Dessert  
Fresh Brewed Regular, Decaffeinated Coffee and a Selection of Assorted Artisanal Teas  
\$100 Fee Will Apply for Orders Less Than 25 Guests*

## **SALAD (select one)**

- Heirloom Tomato & Fresh Mozzarella, Basil & Aged Balsamic Reduction
- Mixed Field Greens, Shaved Carrots, Grape Tomatoes, Cucumber, with Balsamic Vinaigrette
- Classic Caesar Salad, Romaine, Shaved Parmesan, Creamy Caesar Dressing, Garlic Croutons
- Baby Arugula Salad, Blackberries, Feta Cheese, Toasted Almonds, Sherry Vinaigrette

## **ENTRÉE (select one)**

### **Herb Crusted Chicken Breast with Aromatic Pan Jus | \$80**

Roasted Garlic Mashed Potatoes and Broccolini

### **Pan Seared Salmon | \$85**

Sweet Potato Mash and Broccolini

### **8oz Center Cut Filet Mignon | \$115**

Roasted Rosemary Potatoes, Asparagus with Demi Glace

### **Pan Roasted Sea Bass | \$100**

Butternut Squash Puree, Glazed Parsnips

### **Braised Short Rib | \$85**

Creamy Polenta, Mushroom Gravy

# Plated Dinner

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

## **DESSERTS (select one)**

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



# Dinner Buffets

*All Dinner Buffets Include Fresh Baked Breads*

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

*\$100 Fee Will Apply for Orders Less Than 25 Guests*

## Italian Supper I \$95

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

## Prime Steakhouse I \$120

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

## On The Intracoastal I \$95

Bahama Conch Chowder  
Grilled Hearts of Palm, Marinated Red Bel Pepper and Cherry  
Tomatoes and Mandarin  
Oranges with a Cilantro Vinaigrette  
Grilled Locally Caught Mahi-Mahi with a Ripe Florida Mango Salsa  
Jamaican Jerk Marinated Chicken  
Florida Marinated Vegetable Medley  
Individual Key Lime Tarts

## Backyard Boca Barbecue I \$95

Traditional Cornbread  
Black Bean Salad with Cilantro & Sweet Corn with Florida Spices  
Composed Wild Spring Mix Salad with Hot House Roma Tomatoes, Sliced English  
Cucumbers, Sweet Shredded Carrots with Buttermilk Ranch Dressing  
BBQ Grilled Chicken  
Grilled Salmon with a Mango Relish  
BBQ Pulled Pork Sliders  
Sweet Potato Mash  
Chefs Four Cheese Mac & Cheese  
Southern Peach Cobbler

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# Beverage Selections

## Beer & Wine Open Bar

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

**First Hour** **\$22**  
**Each Additional Hour** **\$14**

## Deluxe Open Bar

Monkey in Paradise Vodka, Bombay Gin, Jack Daniel's Whiskey, Dewar's Scotch, Sauza Tequila, Myers Platinum Rum; Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Corona, Heineken  
Vista Point Pinot Grigio, Chardonnay, Merlot and Cabernet, J.P Chenet Sparkling Wine  
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

**First Hour** **\$30**  
**Each Additional Hour** **\$15**

## Premium Open Bar

Tito's Vodka, Grey Goose Vodka, Beefeater Gin, Bacardi Rum, Jack Daniel's Whiskey, Johnnie Walker Red Scotch, Patron Silver Tequila

Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Corona, Heineken

Substance Cabernet, BR Cohn Chardonnay, Meiomi Pinot Noir, Barone Fini Pino Grigio, The Pale Rose, J.P. Chenet Sparkling Wine  
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

**First Hour** **\$40**  
**Each Additional Hour** **\$15**

## Super Premium Open Bar

Ketel One Vodka, Grey Goose Vodka, Hendricks Gin, Makers Mark Whiskey, Johnny Walker Black Scotch, Casamigos Blanco Tequila  
Imported and Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Corona, Heineken  
Substance Cabernet, BR Cohn Chardonnay, Meiomi Pinot Noir, Barone Fini Pinot Grigio, The Pale Rose, J.P Chenet Sparkling Wine  
Assorted Fruit Juices, Coca-Cola Beverages and Bottled Water

**First Hour** **\$48**  
**Each Additional Hour** **\$17**

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# Beverage Selections

## Consumption Bar/ Cash Bar

*Prices are Per Drink*

	Deluxe	Premium	Super Premium
Cocktails	\$12	\$14	\$15
Domestic Beer	\$7	\$7	\$7
Imported Beer	\$8	\$8	\$8
Wine by the Glass	\$12	\$14	\$15
Sparkling Wine by the Glass	\$12	\$14	\$14
Cordials	\$14	\$14	\$15
Wine by the Bottle	\$48	\$55	\$65
Sparkling Wine by the Bottle	\$50	\$55	\$65
Bottled Water	\$6	\$6	\$6
Juice/ Coca-Cola Beverages	\$5	\$5	\$5

### **Bartender Fee | \$150**

First 1-4 Hours of Service

### **Bartender Fee | \$50**

Each Additional Hour

\*One Bartender Per 30 Guests is Required