

The Executive Meeting Package 82-

Sodas, Bottled Water, Coffee Service
Refreshed all day

CONTINENTAL BREAKFAST

Fresh Squeezed Florida Orange, Grapefruit Juice
Croissant, Danish, Muffins, Bagels,
Cream Cheese, Berry Preserves
Tropical Fruit, Melon, Berries

AFTERNOON BREAK

Select from Theme Break Selections

BUFFET LUNCH

Select one Buffet Menu per Day
Available for groups 20 or more

DELI BUFFET

Seasonal Fruit
Seasonal Tossed Salad Greens,
Selection of House Dressings
Red Bliss Potato Salad, Red Onion, Dill
Tri-Color Tortellini Pasta Salad
Bags of House Chips

Homemade Tuna Salad
Smoked Turkey, Sugar Cured Ham,
Roasted Beef, Salami, Cheddar, Swiss
Traditional Condiments, Relish Tray
Deli-Style Breads, Rolls

Jumbo Cookies, Fudge Brownies

LITTLE ITALY SALADS

Select two

Tri-Colored Lettuces, Roma Tomatoes,
English Cucumbers, Kalamata Olives, Feta Cheese,
Onion Straws, Mediterranean Vinaigrette

Pasta Primavera Salad
Caesar Salad

ENTREES

Pasta Bolognese
Chicken Marsala

Tri Colored Tortellini,
Alfredo Sauce, Spinach, Sundried Tomato,
Artichoke

DESSERT

Tiramisu, Mini Macaroons,
Orange Ricotta Cheesecake,
Flourless Chocolate Cake



Continental Breakfast

Cold Menus, 10 guest minimum
200- fee will be added if under

ZOTA BEACH CONTINENTAL 28-
Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Seasonal Fruit Display
Flaky Croissants, Assorted Danish
Coffee, Assorted Herbal Teas

HEALTHY START CONTINENTAL 32-
Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Seasonal Sliced Fruit Display
Fruit & Bran Muffins, Bagels,
Reduced Fat Cream Cheese
Low-Fat Yogurt, Granola
Assorted Cereals, Bananas, Low-Fat Milk
Coffee, Assorted Herbal Teas



Breakfast Buffet

Hot Menus, 20 guest minimum
200- fee will be added if under

THE TRADITIONAL BREAKFAST 34-
Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Assorted Tropical Fruits
Baked Assorted Fruit Muffins,
Flaky Croissants, Butter,
Hearth Baked Bagel Assortment,
Fruit Preserves, Jams, Cream Cheese

Select one
Traditional Scrambled Eggs

Frittata
Spinach, Roasted Red Pepper,
Crimini Mushrooms, Feta Cheese

Quiche
Chorizo, Cheddar, Scallion

Southwestern Scrambled Eggs

Breakfast Potatoes
Applewood Smoked Bacon
Breakfast Sausage

Coffee, Assorted Herbal Teas

THE RINGLING BUFFET 42-

Fresh Squeezed Florida Orange Juice, Grapefruit Juice
 Tropical Fresh Fruit Display
 Fruit & Bran Muffins, Hearth Baked Bagels,
 Cream Cheese, Jams, Butter
 Choice of Cinnamon Swirl French Toast or
 Belgium Waffles, Maple Syrup

Select one

Traditional Creamy Scrambled Eggs

Frittata

Spinach, Roasted Red Pepper,
 Crimini Mushrooms, Feta Cheese

Quiche

Chorizo, Cheddar, Scallion

Southwestern Scrambled Eggs

Breakfast Potatoes
 Applewood Smoked Bacon, Sausage Links
 Assorted Cold Cereals, Fresh Whole, Skim Milk,
 Coffee, Assorted Herbal Teas

THE CHEF'S OMELET STATION 18-

Fresh Tomatoes, Sweet Bell Peppers,
 Applewood Smoked Bacon, Spanish Onion,
 Mushrooms, Baby Spinach, Black Forest Ham,
 Monterey Jack Cheese
 200- per Chef Attendant

THE BELGIUM WAFFLE STATION 14-

Whole Berries, Whipped Chantilly Cream, Maple Syrup
 200- per Chef Attendant

NOVA SALMON DISPLAY 14-

Sliced Tomato, Chopped Eggs, Onion, Capers,
 Whipped Cream Cheese



THE GULF BRUNCH 48-

30 guest minimum-
200- fee will apply to groups less than 30 people

Fresh Squeezed Florida Orange, Grapefruit Juice
Assorted Breakfast Pastries
Bagels, Butter, Cream Cheese
Seasonal Fresh Fruit
Yogurt & Granola Parfaits, Fresh Berries

Farm Fresh Scrambled Eggs

Frittata

Spinach, Roasted Red Pepper,
Crimini Mushrooms, Feta Cheese

Applewood Smoked Bacon
Country Sausage Links
Vanilla Bean French Toast, Maple Syrup

Caesar Salad

Creamy Caesar Dressing,
Garlic Croutons, Grilled Chicken

Flank Steak

Roasted Garlic, Rosemary

Shrimp Penne Pomodoro

Basil, Reggiano Parmesano Cheese

Roasted Herbed Potatoes

Herbed Seasonal Vegetables

Selection of Miniature Desserts
Coffee, Assorted Herbal Teas



A La Carte

Fresh Florida Squeezed Orange Juice
62- per gallon

Grapefruit, Apple, Tomato,
V8, Cranberry Juice
62- per gallon

Panna, Pellegrino Waters
10- each

Assorted Danish
60- per dozen

Assorted Baked Bagels
Onion, Sesame, Plain, Fruity & Sweet,
Cream Cheese, Butter
60- per dozen

Fresh Brewed Coffee
62- per gallon

Granola Bars
10- each

Fruit Yogurt
Lite & Healthy
10- each

Assorted House-made Cookies
60- per dozen

Assorted Donuts
60- per dozen

From the Orchard
Whole Seasonal Fruit
10- per piece

Parfaits
Select one
Peach, Wild Berry
14- each

Smoothies
Select one
Mango, Mixed Berry,
Peach or Banana
14- each

Chocolate Brownies & Blondie's
60- per dozen

Soft Drinks, Bottled Water
6- each

Unlimited Beverages (two hours)
Coffee, Assorted Herbal Teas,
Soft Drinks, Bottled Water
18- per person



Theme Breaks

22- per person pricing

THE FROMAGERIE

Domestic & Imported Cheese Display
Assorted Crackers
Fresh Seasonal Fruit
Mineral Water, Soft Drinks

HEALTHY CHOICE

Individual Crudit , House Dressing
Fresh Seasonal Fruit Display
Soft Granola Bars, Antipasti Skewers
Assorted Chilled Fruit Juices

SNACK SHOP

Candy Bars, Granola Bars
Mixed Nuts, Pretzels
Bags of House Chips
Cracker Jacks
Sodas, Bottled Water

COOKIE JAR

Chocolate Chip
White Macadamia
Sugar, Oatmeal Raisin
Peanut Butter Cookies
Chocolate & Vanilla Shakes

JUST CHOCOLATE

Double Fudge Brownies
Jumbo Chocolate Chip Cookies
Assorted Chocolate Candies
Chocolate Milk

THE BALLPARK BREAK

Miniature Kosher Hot Dog Sliders
Hot Soft Pretzels, Dijon Mustard
Warm Cinnamon Sugar Funnel Cake Sticks
Cracker Jacks
Dr. Brown's Root Beer
Old Fashioned Sodas, Bottled Water

BEN & JERRY'S ICE CREAM BREAK

Select from Ben & Jerry's Menu
Warm Chocolate Fudge, Sprinkles,
Marshmallow, Fruit, Candies
20 guest minimum

THE ENERGIZER

Cliff Granola Bars, Power Bars
Yogurt Covered Raisins
Assorted Mini Fruit Shooters
Assorted Yogurts
Bottled Water

DONNIE BRASCO

Display of Imported Cured Meats,
Cheeses, Marinated Vegetables,
Artichokes, Anchovies, Olives,
Cherry Peppers, Baguettes,
Pepperoncini
Soft Drinks, Bottled Water

*Gluten Free Options Available

Theme Breaks continued...

STRAWBERRY FIELDS

Fresh Strawberries
 Sweet Whipped Cream
 Brown Sugar
 Strawberry Shortcakes
 Strawberry Mousse
 Chocolate Dipped Strawberries
 Fresh Squeezed Strawberry Lemonade
 Coffee, Hot Tea

LADIES HIGH TEA

Finger Sandwiches include
 Smoked Salmon, Challah
 Ham and Tomato, Ciabatta
 Cucumber & Tomato, Rye
 Egg Salad, Multi-Grain

Fresh Baked Scones
 Cookies, Chantilly Cream, Preserves

Coffee, Hot Tea, Honey, Lemon

ORCHARD BREAK

Apples, Caramel Dip
 Apple Tarts
 Cinnamon Crisp, Apple Chutney
 Brie, Pear Compote
 Mini Peach Cobbler
 Apple Cider,
 Bottled Water, Hot Tea



Lunch Buffet

11am-4pm only
200- fee if under the minimum
Fresh Brewed Coffee,
Assorted Herbal Teas

A TASTE OF THE TROPICS 52-
30 guest minimum

SALAD BAR

Select two
Gulf Coast Salad
Mixed Greens, Mandarin Orange Segments,
Toasted Almonds, Red Onion, Melon Salsa,
Mango Vinaigrette
Pasta Salad
Hearts of Palm, Artichokes
Sunburst Fruit Salad, Toasted Coconut

ENTREES

Floribbean Grilled Chicken

Mojo Marinated Flank Steak
Roasted Jus

Seasonal Gulf Fresh Catch

Mango Salsa, Coconut Buerre Blanc

Island Blended Rice
Spiced Baby Carrots
Sweet Potato Fries
Pineapple Coconut Luau Bread

DESSERT

Key Lime, Mango Coulis
Pineapple Rum Cake

DELI LUNCH BUFFET 42-
20 guest minimum

SALADS

Insalata Della Casa
Tri-Colored Lettuces, Roma Tomatoes,
English Cucumbers, Kalamata Olives,
Onion Straws, Feta Cheese,
Mediterranean Vinaigrette

Pasta Salad
Bags of House Potato Chips

THE BUTCHER BLOCK

Honey Baked Ham,
Oven Roasted Turkey,
Lean Shaved Corned Beef,
Assorted Cheese, Crisp Lettuce,
Red Onions, Beefsteak Tomatoes,
Dijon Mustards, Mayo

FROM THE BAKERY

Wheat, White, Rye Bread, Assorted Wraps

DESSERT

Fudge Brownies, Assorted Cookies



LITTLE ITALY 48-

30 guest minimum

SALADS

Insalata Della Casa

Tri-Colored Lettuces, Roma Tomatoes,
English Cucumbers, Kalamata Olives, Onion Straws,
Feta Cheese, Mediterranean Vinaigrette

Pasta Primavera Salad
Caesar Salad

ENTREES

Penne Carbonara
Chicken Piccata
Tri Colored Tortellini
Alfredo Sauce, Spinach, Sundried Tomato, Artichoke

Chef's Selection of Starch & Vegetable

DESSERT

Tiramisu, Mini Macaroons, Orange Ricotta
Cheesecake, Flourless Chocolate Cake

ST. ARMANDS BUFFET 48-

20 guest minimum

Fresh Mixed Green Salad
Dried Cranberries, Spicy Pecans,
Blue Cheese Crumbles, Raspberry Vinaigrette

Chicken Salad
Marinated Cucumbers, Scallions

House-made Tuna Salad
Assorted Breads, Wraps

DESSERT

Fresh Fruit Selection, Toasted Coconut
Key Lime Custard Minis

PICNIC IN THE PARK 48-

20 guest minimum

SALADS

Tossed Garden Greens, Cherry Tomatoes,
Cucumbers, Carrots, House-made Dressings
Southern Potato Salad

ENTREES

Select three
Crispy Fried or Grilled Chicken
Grilled Sirloin Burgers, all the fixings
Kosher Frankfurters
Pulled Pork

Honey Butter Corn on the Cob
Baked Beans
Fresh Baked Rolls

DESSERT

Sliced Watermelon
Apple Pie, Cinnamon Whipped Cream

CAESAR'S BUFFET 52-

20 guest minimum

Tomato Reggiano Soup
Caprese Salad, Fresh Mozzarella, Tomato,
Balsamic Drizzle
Caesar Salad, House-made Croutons,
Caesar Dressing

FROM THE GRILL

Herb Garlic Marinated Flank Steak
Tuscan Chicken Breast
Herbs de Provence Potatoes
Grilled Asparagus, Rosemary Focaccia

DESSERT

Tiramisu, Orange Ricotta Cheesecake,
Flourless Chocolate Cake

The Plated Lunch

Select up to Two Entrees

Breads, Rolls, Chef's Vegetable, Starch, Coffee, Iced Tea Service

Select one

TOMATO REGGIANO SOUP

CAESAR SALAD

Romaine Hearts, Creamy Caesar Dressing, Garlic Crostini

GULF COAST SALAD

Iceberg Wedge, Citrus Segments, Toasted Almonds, Bermuda Onion, Melon Salsa, Papaya Ranch

INSALATA DELLA CASA

Tri-Colored Lettuces, Roma Tomatoes, English Cucumbers, Kalamata Olives, Feta Cheese, Onion Straws, Mediterranean Vinaigrette

ENTREES

GRILLED TENDERLOIN 52-

Herb Roasted Fingerling Potatoes, Chef's Seasonal Vegetables, Barolo Jus

GRILLED ALASKAN SALMON 46-

Crispy Potatoes, Chefs Seasonal Vegetables, Roasted Red Pepper Vinaigrette

PAN SEARED YELLOWTAIL SNAPPER 46-

Cumin Crusted, Cherry Tomatoes, Grilled Asparagus, Herbed Fingerling Potatoes, Lemon Butter Sauce

CHICKEN PICCATA 44-

Roasted Tomato, Basil, Fettuccini, Lemon Caper Sauce

BUCATINI CARBONARA 44-

Riscossa Pasta, Rendered Pancetta, Sautéed Spinach, Reggiano Cheese

LOBSTER RAVIOLI 46-

Sautéed Spinach, Roasted Grape Tomatoes, Crispy Leeks, Sherry Butter

DESSERT

Select one

Orange Ricotta Cheesecake, Key Lime Panna Cotta, Crème Brulee, Espresso Gelato, Flourless Chocolate Cake

Salads

38- per person
 Select up to Two Entrees
 Fresh Baked Rolls, Dessert
 Coffee, Iced Tea Service

GRILLED CHICKEN CAESAR SALAD
 Crisp Romaine Hearts,
 House-made Caesar Dressing, Garlic Crostini

GRILLED ALASKAN SALMON SALAD
 Romaine Hearts, Mixed Field Greens,
 Tomatoes, Asparagus, Crumbled Feta,
 Shoestring Potatoes, Balsamic Dressing

GRILLED STEAK SALAD
 Crisp Iceberg Lettuce Wedge, Cucumbers,
 Roasted Grape Tomatoes, Scallions,
 Crumbled Gorgonzola,
 Creamy Horseradish Dressing

INSALATA DELLA CASA
 Tri-Colored Lettuce, Roma Tomatoes,
 English Cucumbers, Kalamata Olives,
 Feta Cheese, Onion Straws,
 Mediterranean Vinaigrette

BABY SPINACH SALAD
 Roasted Grape Tomatoes, Crispy Pancetta,
 Crumbled Gorgonzola, Strawberry Vinaigrette
 Add Chicken or Shrimp

ZOTA SALAD
 Heirloom Tomatoes, English Cucumbers,
 Hard Boiled Eggs, Candied Pecans,
 Dried Cranberries, Pecorino Cheese,
 Lemon Vinaigrette
 Add Chicken or Shrimp

Soups

Served with Salad or Sandwich
 Additional 12- per person

TOMATO REGGIANO SOUP
 Garlic Crostini, Shaved Reggiano

STUFFED BELL PEPPER SOUP
 White Rice, Parsley

KALE, ITALIAN SAUSAGE, WHITE BEAN
 Garlic Crostini

ZOTA CLAM CHOWDER
 New England or Manhattan Style, Parsley,
 Oyster Crackers



Sandwiches 28-

Select up to Two Entrees

House Potato Chips,
Pickle Spear, Dessert
Coffee, Iced Tea Service

THE ITALIAN

Smoked Ham, Pepperoni,
Genoa Salami, Provolone,
Lettuce, Tomato, Red Onion,
Marinated Olive Spread,
Basil Vinaigrette, Baked Focaccia Roll

THE PACIFIC

Flaky Croissants,
Albacore Tuna Salad,
Lettuce, Tomato

THE CLASSIC

Smoked Ham, Turkey, Swiss,
Red Onion, Tomato, Lettuce, Wheat Bread

THE GENTLEMEN

Grilled Beef Tenderloin,
Boursin Cheese, Roma Tomato,
Crisp Greens, Horseradish Mayonnaise,
Fresh Baked Kaiser Roll

THE MONTEREY

Grilled Marinated Chicken Breast,
Monterey Jack Cheese,
Roma Tomato, Hass Avocado,
Herbed Mayonnaise, Soft Tortilla Wrap

Boxed Lunches 28-

**Pasta Salad, Bag of House Chips,
Red Apple, Cookie, Bottled Water**

THE NAPA

**Smoked Turkey, Arugula, Avocado,
Brie, Mayo, Fresh Baked Tuscan Roll**

THE BISTRO

**Shaved Rare Roast Beef,
Irish Sharp Cheddar Cheese,
Bermuda Onion, Horseradish Cream,
Oven Fresh Kaiser Roll**

THE HOAGIE

**Mortadella, Cappicola, Salami,
Provolone, Lettuce,
Sweet Pepper Relish, Italian Bread**

THE VEGGIE

**Fresh Mozzarella, Tomato,
Mixed Greens, Grilled Mushroom,
Pesto Mayo, Focaccia Bread**

Hors d'Oeuvres

Priced for One Hour

7- per piece

Unless otherwise noted

Fifty piece increments only

Parmesan Cheese Puffs

Parmesan Truffle Aioli

Crab Cakes

Mango, Horseradish Sauce

Seared Ahi Tuna

Black and White Sesame Seeds,

Cucumber Slice, Wasabi Drizzle

Crab Rangoon

Seasoned Crab, Cream Cheese,

Crispy Wontons, Sweet Chili Sauce

Gazpacho Shooters

Small Shot Glass

Bacon Wrapped Water Chestnuts

Honey Mustard Glaze

Coconut Shrimp

Large Gulf Shrimp, Tropical Piña Colada Batter,

Shaved Coconut, Sweet Red Pepper Sauce

Vegetable Egg Rolls

Stir-Fried Vegetables, Asian Seasonings,

Sweet Chili Garlic Sauce

Spanakopita

Greek Classic, Spinach, Feta Cheese,

Phyllo Leaves, Tzatziki Sauce

Prosciutto Wrapped Asparagus

Lemon Vinaigrette

Mini Beef Wellington

Mushroom Duxelle, Horseradish Cream

Chicken Salad Phyllo Cup

Traditional or Curried

Curried Crab Salad

Cucumber Cup

Pork Pot Stickers

Ponzu Sauce

Sesame Chicken Satay

Thai Peanut Sauce

Bruschetta & Crostini

Choice of Tomato Basil, Tapenade,

Goat Cheese, Grape, Candies Pecan,

Beef Carpaccio, Tomato Artichoke

Smoky Bacon Wrapped Scallops

Sauce Diable

Franks en Croute

Spicy Mustard

Mac and Cheese Bites

Creamy Cheddar, Boursin, Asiago,

Gruyere Cheese, Lightly Breaded

Stuffed Mushroom Caps

Italian Sausage or Spinach & Artichoke

Lump Crab Fonduta Phyllo Cup

Spinach & Artichoke Phyllo Cup

Pecorino Cheese

Reception Menu

Based on Two Hours

Minimum 30 guests. 200- Surcharge to apply if under 68- per person

IMPORTED & DOMESTIC DISPLAY

Assorted Cheese, Crisp Crackers, Dried Fruit, Nuts

PASSED HORS D'OEUVRES

Select Four Items from Hors d'oeuvres Menu

SELECT ONE STATION

SLIDER STATION

Mini Gourmet Hamburgers, Pulled Pork,
Crab Cakes, Sweet Potato Fries,
All the Fixings
(1 of each, per person)

PASTA STATION

Penne, Tortellini, Marinara,
Ala Vodka, Alfredo Sauce, Sweet Peas, Spinach,
Tomatoes, Prosciutto, Wild Mushrooms,
Roasted Garlic, EVOO,
Parmesan Cheese, Garlic Breadsticks
Chef Attendant Fee 200-

ASIAN STATION

Marinated Chicken or Beef,
Stir Fry of Carrots, Snow Peas, Scallions,
Bamboo Shoots, Water Chestnuts,
Vegetable Fried Rice, Pork Pot Stickers,
Teriyaki Glaze, Char-Sui (BBQ) Baby Ribs
Chef Attendant Fee 200-
Shrimp 16- per person additional



Buffet Enhancements

Based on One Hour, per person

IMPORTED & DOMESTIC DISPLAY 14-

Crackers, Dried Fruit, Nuts, Preserves

WEST COAST SEAFOOD STATION \$ Market

Chilled Shrimp Cocktail,
Fresh Shucked Oysters on the Half Shell,
Prince Edward Island Mussels,
Crab Claws, Rum Key Lime Mustard,
Seafood Cocktail Sauce,
Citrus Sections, Assorted Crackers

CHILLED JUMBO SHRIMP 22-

Mojito Cocktail Sauce

SUSHI DISPLAY 28-

California, Spicy Tuna, Salmon,
Shrimp Rolls, Pickled Ginger,
Wasabi, Soy Sauce

SLIDER STATION 18-

Mini Gourmet Hamburgers,
Pulled Pork, Crab Cakes,
Sweet Potato Fries, all the fixings
(1 of each, per person)

TASTE OF NEW ORLEANS 22-

Chicken & Andouille Jambalaya,
Seafood Etouffee, Gumbo,
Crawfish Boil, Artichoke Beignets,
Cajun Crab Dip

TENDERLOIN OF BEEF 26-

Sweet Caramelized Onions, Horseradish,
Grain Mustard, Silver Dollar Rolls
Chef Attendant Fee 200-

PASTA STATION 18-

Penne, Tortellini, Marinara,
Ala Vodka, Alfredo Sauce,
Sweet Peas, Spinach, Tomatoes,
Prosciutto, Wild Mushrooms,
Roasted Garlic, EVOO,
Parmesan Cheese, Garlic Breadsticks
Chef Attendant Fee 200-

ASIAN STATION 22-

Marinated Chicken or Beef,
Stir Fry of Carrots, Snow Peas,
Scallions, Bamboo Shoots,
Water Chestnuts,
Vegetable Fried Rice,
Pork Pot Stickers, Teriyaki Glaze,
Char-Sui (BBQ) Baby Ribs
Chef Attendant Fee 200-
Shrimp 16- per person additional



Enhancement to an Event

Priced for One Hour, per person
 Chef Attendant Fee 200- each
 Minimum 30 guests

Italian Roast Pork Loin 26-
 Balsamic Honey Mustard Glaze, Apricot Mostarda

Whole Steamship Round of Beef 28-
 Horseradish Cream, Dijon Mayonnaise,
 Silver Dollar Rolls

Whole Roasted Tom Turkey 18-
 Chipotle Honey Glaze, Cranberry Orange Chutney,
 Silver Dollar Rolls

Whole Roast Tenderloin of Beef 22-
 Rolled in Cracked Black Peppercorns,
 Grain Mustard Aioli, Horseradish Cream, Slider Rolls

Honey Thyme Roasted Leg of Lamb 20-
 Apricot-Mint Marmalade, Lamb Demi-Glace,
 Mini French Baguettes

Salmon en Croute 18-
 Fresh Fillets, Root Vegetables,
 Golden Pastry, Lemon Dill Sauce

Whole Jerk "Nassau" Grouper 22-
 Wrapped in Banana Leaves,
 Scotch Bonnet Relish, Coconut Rolls

Herb Roasted Prime Rib 28-
 Caramelized Onion, Horseradish Cream,
 Natural Pan Juices, Onion Rolls



Elegant Plated Dinner

Select up to Two Entrees

French Service of Rolls, Choice of Salad, Chefs Fresh Vegetables, Starch, Dessert
Coffee, Tea Service

STARTERS 16- per person

Select one

Tropical Gazpacho

Pineapple, Papaya, Mango, Raspberry Coulis

Caribbean Shrimp Cocktail

Large Gulf Shrimp, Caribbean Spices, Ancho-Guava Cocktail Sauce

Beef Wellington

Mushroom Puff Pastry, Horseradish Cream

Grilled Chicken Satay

Peanut Sauce

SALADS

Select one

Baby Spinach Salad

Roasted Grape Tomatoes, Crispy Pancetta, Crumbled Gorgonzola, Strawberry Vinaigrette

Caprese Salad

Mixed Greens, Vine Ripe Grape Tomatoes, Fresh Mozzarella, Basil Leaves, Fresh Cracked Pepper, Balsamic Glaze

Insalata Della Casa

Tri-Colored Lettuces, Roma Tomatoes, English Cucumbers, Kalamata Olives, Feta Cheese, Onion Straws, Mediterranean Vinaigrette

Zota Salad

Kale, Heirloom Tomatoes, English Cucumbers, Hard-Boiled Eggs, Candies Pecans, Dried Cranberries, Pecorino Cheese, Lemon Vinaigrette

THE MAIN COURSE

Caribbean Sunshine Snapper 62-

Almond Crusted,
Citrus Mango Rum Runner Salsa,
Orange Buerre Blanc

Grilled Beef Tenderloin 72-

Sautéed Wild Mushroom, Barolo Jus

Roasted Chicken Saltimbocca 58-

Prosciutto, Fontina, Sage Stuffed Airline
Breast, Lemon Garlic Sauce

Pan Seared Grouper 62-

Crab, Grilled Artichoke,
Roasted Tomato Hollandaise

Chicken Piccata 58-

Pan Seared, Lemon Caper Butter

Balsamic Honey Mustard Glazed Pork 58-

Grilled, Apricot Mostarda

Herb Roasted Rack of Lamb 72-

Pistachio Mint Pesto, Lamb Jus

ENTREE COMBINATION PLATES

Sea & Sand 72-

Grilled Tenderloin of Beef,
Sautéed Woodland Mushrooms,
Crab Stuffed Snapper

Grilled Chicken Teriyaki & Ahi Tuna Steak 72-

Teriyaki Chicken Breast,
Ahi Tuna Steak, Orange Ginger Soy

Gulf Shrimp & Grilled Filet Mignon 78-

Garlic Red Pepper Coulis,
Brandied Stilton Demi,
Caramelized Onion

DESSERT

Select one

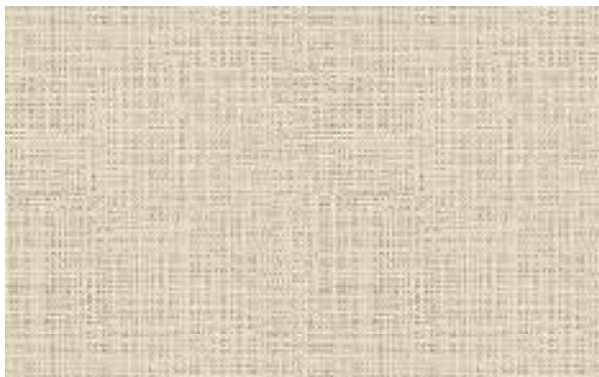
Flourless Chocolate Cake

Seasonal Crème Brulee

Orange Ricotta Cheesecake

Tiramisu

Key Lime Panna Cotta



Dinner Buffets

200- fee will apply to groups less than 30

ISLAND CARIBBEAN

TREASURE ISLAND SALAD BAR

Conch Salad

Picka-Peppa Sauce Pineapple Yam Salad

Tossed Garden Salad, Citrus Cream Dressing

Fresh Baked Breads, Mango Butter

THE MAIN HULL

Mango BBQ Chicken

Baked Local Fish

Sweet Peppers, Tomato Sauté

Cuban Beef

Tomato Black Bean Relish

SIDES

Fried Plantains, Orange Marmalade

Sweet Potato Fries

Island Coconut Pineapple Rice

ISLAND SWEETS

Caribbean Rum Cake

Pina Colada Sauce

Sweet Plantain Fritters

Cinnamon Brown Sugar

Mango Bread Pudding

Rum Butter Caramel Sauce

82- per person (Three Entrees)

78- per person (Two Entrees)

THE GRAND OCCASION

SALAD

Crisp Mixed Greens

Cucumbers, Grated Carrots, Tomatoes,
Garlic Herb Croutons, Assorted Dressings

Sunburst Fruit Salad

Grilled Vegetable Platter

Selection of Artisan Breads

THE MAIN ASSEMBLY

Crab Stuffed Florida Snapper

Citrus Buerre Blanc

Seared Peppercorn Sirloin

Burgundy Jus

Pan Seared Chicken Breast

Orange Honey Glaze

SIDES

Wild Rice

Glazed Baby Carrots

Broccoli Florets, Lemon Butter

Parslied Red Bliss Potatoes

GRAND FINALE

Chocolate Indulgence Cake

Grand Marnier Sauce

New York Style Cheesecake

Passion Fruit Coulis

82- per person (Three Entrees)

78- per person (Two Entrees)

TASTE OF TUSCANY 82-**Caprese**

Fresh Mozzarella, Tomatoes,
Balsamic Vinaigrette

Panzanella Salad

Roasted Peppers, Garden Greens,
Cherry Tomatoes, Cucumbers, Carrots,
Roasted Peppers, Red Onion, Olives,
Smoked Italian Vinaigrette

Italian Ciabatta, Rosemary, Sea Salt Focaccia

THE MAIN COURSE

Select three

Pan Seared Chicken

Orange Mascarpone Sauce

Medallions of Beef

Portobello Mushroom Marsala

Shrimp Fra Diavolo

Penne, Spinach, Roasted Garlic

Spinach Ricotta Ravioli

Garlic, Roma Tomatoes, Basil, Escarole,
White Beans, Olive Oil, Lemon

SIDES

Select three

Pesto Risotto

Sun Dried Tomato Roasted Red Potatoes

Mixed Sautéed Garden Vegetables

Grilled Asparagus

Cannolis, Tiramisu

ZOTA BEACH BBQ 72-

Tropical Sweet Potato Salad

Garden Greens, Assorted Dressings

Sun-Dried Tomato Pasta Salad

Gourmet Mini Beef Slider Station

Blue Cheese, Cheddar, Bacon, Herb Mayo,
Red Onions, Vine Ripe Tomatoes

Mini Kosher Hot Dogs

Spicy Pickle Relish

Lemon Pepper Chicken Breasts

Add Shrimp Kabobs 16- per person

Sweet Potato Fries, Grilled Vegetable Kabobs

Assorted Cupcakes, Coconut Custard Martini

LATIN SALSA BUFFET 78-

Baby Shrimp & Corvina Ceviche

Chayote & Cilantro Salad

Avocado Tomato, Red Onion Salad, Lemon Vinaigrette

Black Bean, Roasted Corn Salsa, Tri-Color Chips

Cuban Bread, Assorted Petit Pan

CARVING BOARD**Slow Roasted, Mojo Pork Loin**

Chef Attendant Fee 200-

FROM THE GRILL**Pico De Gallo Chicken Breast**

Churrasco Skirt Steak, Chimichurri Sauce

Paella, Chicken, Chorizo, Seafood

Fried Plantains, Orange Honey Glaze

Black Beans, White Rice

Mocha Cheesecake, Caramel Rum Flan

Warm Churros, Rum Dipping Sauce

Sweet Enhancements

18- per person with a Meal

CUPCAKE BAR

Chefs Variety of Bite Size Minis

CHOCOLATE DECADENCE

Assorted Chocolate Truffles,
Chocolate Ganache Cake,
Chocolate Mousse Martinis,
White Chocolate Raspberry Cheesecake,
Seasonal Berries, Whipped Cream

CHOCOLATE AFFAIR

White, Milk Chocolate Fondue,
Skewered Fruit, Oreo Cookies,
Rice Krispy Bars, Pound Cake,
Biscotti, Pretzels

BANANAS FOSTER

Spiced Rum, Caramel Butter Sauce,
Coconut Ice Cream
Attendant Fee 200-

FRENCH LACE CREPES

Grand Marnier,
Orange Segments,
Roasted Almonds,
Bitter Chocolate Sauce,
Scoop of Vanilla Bean Ice Cream
Attendant Fee 200-



Host Hourly Bar

Final bills are calculated on the actual amount of the Beverages Consumed

HOST BAR

IMPORTED BEER 8-
 MIXED DRINKS 12-
 DOMESTIC BEER 7-
 CORDIALS 18-
 HOUSE WINE 12-
 SOFT DRINKS 6-
 MINERAL WATERS 8-
 Bartender fee 200- per Bar
 (1 per 75 guests)

CASH BAR

Drink Tickets 12- per ticket
 Set-up fee 200- per Bartender (1 per 75 guests)
 Cashier fee 200- per Cashier

IMPORTED BEER 8-
 MIXED DRINKS 12-
 DOMESTIC BEER 7-
 CORDIALS 18-
 NON-ALCOHOLIC BEER 7-
 HOUSE WINE 12-
 SOFT DRINKS 6-

BEER, WINE, SODA Bar

First Hour 18- per person
 Each Additional Hour 10- per person

SPECIALTY BEVERAGES

425-per gallon
 Fruit Punch
 Mimosas
 Rum Punch
 Sangria
 Margaritas
 Champagne Punch

IMPORTED BEER SELECTIONS

Corona Extra, Corona Light, Heineken

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light,
 Yuengling Lager, O'Doul's



Bar Collection

Two Hour Minimum required. Per person

RESORT BAR

22- First Hour, 12- each additional Hour
 New Amsterdam Vodka, Bombay Gin,
 Bacardi Superior Rum, Sauza Silver Tequila,
 Jim Beam Bourbon, Dewar's Scotch,
 Canadian Club Whisky, E&J Brandy,
 Imported & Domestic Beer
 (includes Corona Extra, Corona Light),
 Proverb Chardonnay, Pinot Grigio, Merlot, Cabernet,
 Sauvignon Blanc, Pinot Noir

PREMIUM BAR

26- First Hour, 14- each additional Hour
 Tito's Handmade Vodka, Tanqueray Gin,
 Bacardi Superior Rum, Captain Morgan Spiced Rum,
 Milagro Silver Tequila, Jack Daniels Whiskey,
 Makers Mark Bourbon, Dewar's 12 Scotch,
 Jameson Irish Whiskey, Imported & Domestic Beer
 (includes Corona Extra, Corona Light)
 William Hill Cabernet, Merlot, Pinot Noir, Chardonnay

LUXURY BAR

32- First Hour, 16- each additional Hour
 Grey Goose Vodka, Hendricks Gin, Bacardi 8 Rum,
 Bacardi Superior Rum, Patron Silver Tequila,
 Knob Creek Bourbon, Johnnie Walker Black Scotch,
 Crown Royal Canadian Whisky,
 Glenlivet 12 Single Malt Whiskey,
 Jameson Irish Whiskey, Imported & Domestic Beer
 (includes Corona Extra, Corona Light)
 Kendall Jackson "Vintners Reserve" Wines

WINE UPGRADES

Available per person or per Bottle

MARTINI BAR Pricing Available
 Customize your Martinis, Ice Sculpture, Pricing Available

Based One Hour, per person pricing
 Enhancements to an Existing Bar
 200- Bartender Fee on all Stations

COFFEE BAR 16-

Gourmet Coffee, Whipped Cream,
 Powdered Chocolate, Cinnamon Sticks,
 Chocolate Coffee Beans, Almond Biscotti,
 Sugar Swizzle Stick, Flavored Syrups,
 Lemon, Orange Zest

BLOODY MARY BAR 18-

First: Selection of Vodkas
Next: Tomato Juice, House Bloody Mary Mix,
 Hot Sauce, Horseradish
The Rim: Old Bay, Celery Salt,
 Sea Salt, Cracked Pepper, Lemon Pepper
Shake & Garnish: Pickled Green Beans,
 Pickled Asparagus, Carrots,
 Peppered Mozzarella Balls,
 Gardiniera, Olives, Pickle Spear

THE CLASSICS 18-

"Dirty" Goose,
 Blue Cheese Stuffed Olives,
 Dry Martini, Makers Mark Manhattan,
 Hendricks Gimlet, Gibson



Equipment Rental List

Microphone with Speakers
(Two Speakers with Stands,
one Amplifier, one Microphone)

Wireless Microphone additional

LCD Projector
Overhead Projector
Slide Projector

TV
VCR
DVD Portable AV Cart

Flip Chart(s) with Stand
(maximum three)

Portable Screen

AC Extension Cord, Power Strip

Podium

Wired Internet Access

Poly Com Conference Phone

Dial 9 Access Phone

Outside Telephone Line

Rates quoted are daily and non-negotiable.

Charges will be billed to Group Master Account.

