

Breakfast Buffets

Seaside Continental 15

An assortment of Breakfast Pastries and Muffins
Assorted Cereals & Milk
Fresh Fruit & Berries
Assorted Yogurts
Apple & Orange Juices
Freshly Brewed Coffee & Decaf

Sunrise Breakfast 18

Fluffy Scrambled Eggs w/ Assorted Toppings
Applewood Bacon OR Sausage Patties
Breakfast Potatoes & Cheese Grits
Apple & Orange Juices
Freshly Brewed Coffee & Decaf

Deluxe Sunrise Breakfast 21

Fluffy Scrambled Eggs w/ Assorted Toppings
Buttermilk Pancakes OR French Toast with Maple Syrup
Applewood Bacon OR Sausage Patties
Breakfast Potatoes
Assorted Cereals & Milk
Bagels & Cream Cheese
Apple & Orange Juices
Freshly Brewed Coffee & Decaf

Southern Breakfast 24

Fresh Sliced Seasonal Fruit
Fluffy Scrambled Eggs w/ Assorted Toppings
Choice of two: Bacon, Sausage Patties, or Ham
Biscuits with Sausage Gravy
Assorted Breakfast Pastries and Muffins
Apple & Orange Juices
Freshly Brewed Coffee & Decaf

Add an Omelet Station to any Buffet for \$6.00 per person or Waffle Station for \$5.00 per person (minimum 30 people)
Attendant Fee May Apply

All Food & Beverage Prices are subject to a 22% service charge and 6.5% sales tax.
All Menus and Prices are subject to change without notice.

Plated Lite Lunch

Offered 11am – 3pm

Entrée Salads

Grilled Chicken Caesar Salad 18

Crisp Romain tossed with Shredded Parmesan and Herb Croutons
Topped with Grilled Chicken & Creamy Caesar Dressing

Substitute Grilled Shrimp 21

Crispy Chicken Salad 21

Crispy Chicken tossed in Honey Mustard
Mixed greens, Cucumber, Tomato, and Cheddar Cheese

Chef Salad 20

Sliced Turkey, Ham, Swiss and Cheddar Cheese, Tomato Wedges, Cucumber
and Egg Slices on a bed of Fresh Garden Greens
with choice of Ranch or Balsamic Vinaigrette

Sandwiches

Seaside Chicken Sandwich 19

Grilled Chicken served on a Sesame Bun with Lettuce, Tomato, and Onion
Plain or Jerk Seasoned

Deli Plate 20

Sliced Turkey, Ham, Roast Beef, and Swiss Cheese
Served with mini-Hawaiian Rolls, Lettuce, Tomato, Onion, and a Fruit Garnish

Blackened Mahi Po' Boy 21

Fresh Mahi, Dusted with Cajun Spices, Lettuce, Pickle and Tomato
Served on a Crunchy French Baguette & Spicy Remoulade

Sandwiches served with choice of Potato Salad, Mesquite Chips, or Fresh Fruit
Freshly Brewed Coffee and Iced Tea

All Food & Beverage Prices are subject to a 22% service charge and 6.5% sales tax.
All Menus and Prices are subject to change without notice.

Lunch Entrees

Offered 11am – 3pm

All Entrees Served with Garden Salad w/ 2 dressing choices
Freshly Brewed Coffee and Iced Tea
Chef's Choice Dessert

Citrus Salmon 23

Baked Salmon Filet Topped with White Wine & Zesty Orange Sauce & Citrus Zest

Whiskey Sirloin 30

10oz. Sirloin grilled to Medium and finished with a Whiskey Au jus.

Monterey Grilled Chicken 22

Grilled Chicken Breast smothered in house-made BBQ sauce
topped with Bacon and Monterey Jack Cheese, Tomatoes and Scallions

Above Entrees served with choice of 2-
Pesto Redskin Potatoes, Garlic Mashed, Roasted Red skins, Rice Pilaf
Steamed Broccoli, Green Beans or Seasonal Vegetables

Pastas

Pasta Primavera 18

Fresh seasonal vegetables tossed with Penne Pasta in a Butter and Garlic sauce,
served with Crispy Garlic Bread

Fettuccine Alfredo 18

Al Dente Fettuccine tossed in Rich Alfredo Sauce,
served with Crispy Garlic Bread

Grilled Chicken 21 Firecracker Shrimp 23

All Food & Beverage Prices are subject to a 22% service charge and 6.5% sales tax.
All Menus and Prices are subject to change without notice.

Lunch Buffets

Offered 11am – 3pm

All Buffets served with Chef's Choice Dessert,
Freshly Brewed Coffee and Iced Tea

Deli Buffet 26

Garden Salad with two dressings
Deli Fresh Ham, Turkey and Roast Beef
Assorted Cheeses
Potato Salad & Coleslaw
Assorted Sandwich Breads & Rolls
Tomatoes • Lettuce • Onions • Condiments

Seaside 28

Garden Salad with two dressings
Fried or Baked Chicken
Citrus Baked White Fish
Red Skin Mashed Potatoes • Corn on the Cob
Fresh Rolls & Butter

South of the Border 27

Corn & Black Bean Salad
Freshly Made Beef Taco Meat
Fajita Seasoned Sliced Chicken
Sauteed Peppers & Onions
Soft & Hard Tortillas
Appropriate Condiments
Churros

All Buffets require a minimum guest count of 30 people
10% upcharge for less than 30

All Food & Beverage Prices are subject to a 22% service charge and 6.5% sales tax.
All Menus and Prices are subject to change without notice.

Hosted Bar

We are proud to offer to following options for serving libations at your Special Event
We offer packages of 2, 3 and 4 hour Hosted Bar, including bartender and bar set up fees

We offer Beer and Wine only, House Brand and Call Brand Packages

The pricing for these various offering is listed below

BEER and WINE

- Beer (2 domestic, 1 import)
- House Wines, soft drinks, iced tea and coffee

2 hours	3 hours	4 hours
18 per person	24 per person	27 per person

HOUSE BRANDS

- Smirnoff.... etc.
- Beer (2 domestic, 1 import)
- House Wines, soft drinks, iced tea and coffee

2 hours	3 hours	4 hours
25 per person	31 per person	35 per person

CALL BRANDS

- Absolute, Tanqueray, Jim Beam, Jack Daniels, Dewar's, Cuervo Gold, etc.
- House Brands
- Beer (2 domestic, 1 import)
- House Wines, soft drinks, iced tea and coffee

2 hours	3 hours	4 hours
28 per person	34 per person	39 per person

**PREMIUM Brands are also available. Please ask Our Catering Sales Manager for pricing.

We offer Cash Bar pricing as well, please inquire as to our pricing, policies and procedures.

All Food & Beverage Prices are subject to a 22% service charge and 6.5% sales tax.

All Menus and Prices are subject to change without notice.