

Costa d'Este

BEACH RESORT & SPA



*Costa
d'Este*

2024 BANQUET MENUS

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Costa d'Este

BEACH RESORT & SPA

...where food & service meet!



AT COSTA D' ESTE, our personal approach to food is to simply introduce and present dishes, bringing forward our roots, cultures and creativity.

All of our ingredients are treated with respect, being mindful of the integrity of the products farmers, fisherman, craftsmen, growers and others have invested to present us with the highest quality products in their freshest state.



Our cuisine tells a story. Every story is unique to each guest, always keeping in mind taste, variety, texture and excitement. We ensure that our chefs and servers will provide you with not only exceptional service, but also an excellent experience.



It all begins with a concept...then it is up to us, in the kitchen, to bring the concept to life at your event.

Information & Guidelines

AUDIO VISUAL

Costa d' Este Beach Resort & Spa has a limited amount of Audio-Visual equipment to provide you with technical services during event(s). The Banquet and Event Technology Department is happy to assist with any Audio-Visual requirements and requests that are needed. Audio Visual presentation equipment and aides will be provided by the Hotel, and its authorized vendors. Any other audio-visual needs required are available at reasonable rates. A list of all products and services, as well as pricing, can be provided by your Catering Manager.

BILLING

Please refer to your sales contract for payment information.

CANCELLATIONS

WRITTEN NOTICE	LIQUIDATED DAMAGES:
366 Days or more from scheduled function	Initial Deposit
365 to 91 Days from scheduled function	25% of Estimated Charges
90 to 31 Days from scheduled function	50% of Estimated Charges
30 Days or less from scheduled function	100% of Estimated Charges

DECORATIONS

Costa d' Este Beach Resort & Spa offers a limited amount of decorations, such as centerpieces (non-floral), Floor Length Premium White Wavy Linens, Votives, and White Folding Chairs for Outdoor Functions and Ivory Banquet Chairs for Indoor Functions in designated event spaces. Your Catering Manager would also be happy to provide you with additional Vendors if you would like to secure services outside of what is offered through our resort.

All decorations or displays brought into the hotel must be approved prior to arrival. In order to maintain the appearance of our public areas and minimize the opportunity for damage, items are not to be attached to any permanent hotel structure, carpet or finishing with nails, staples, tape or any other substance.

Vendors are required to sign acceptance of our published guidelines before any activity may commence. Production companies will be required to submit to the Hotel floor plans drawn to scale to include electrical requirements.

USE OF OUTSIDE VENDORS

Should the use of outside services be deemed necessary, with the exception of audio visual, any companies, firms, agencies, individuals and groups shall be subject to prior written approval from the Resort. A disclosure list of all vendors contracted by the Group is due 30 days prior to the event. The Hotel must supply all upgraded linens and chair rentals requested by the Group and the Group will incur the cost of said items. Upon prior reasonable notice to the hotel from the Group, the Resort shall cooperate with such contractors and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the contractor does not interfere with the use and enjoyment of the Resort premises by other guests and clientele of the Resort. Group's contracts with its contractors will all specify that the contractor and the group will indemnify and hold the Resort harmless from any and all damages or liabilities, which may arise by such contractors or through their use. Any contracted company working at the Resort is required to carry, maintain and provide a current copy of workers' compensation insurance in statutory amounts; comprehensive general public liability insurance covering automobile, personal injury, and property damage with single limits of not less than one million dollars per person per occurrence. All such policies (except workers' compensation) shall specifically state Resort is named as an additional insured under the above policy. Such insurance shall be primary and not contributory with the hotel. All Certificates of Insurance must be provided to the Resort upon request. Group bears all responsibility for the payment and arrangement of any charges and services incurred or requested by the Group to be serviced at the Resort by its contractors.

SETUP & TEARDOWN

Standard setup and teardown fees are included in your venue fee. If additional setup or teardown hours are needed, a \$250 (+ tax) will be incurred per hour. Access to the meeting space/venue begins one (1) hour prior to your event. If earlier access is required, additional venue fees may apply. Please discuss with your Catering Manager if needed.

ENTERTAINMENT

Costa d' Este Beach Resort & Spa has many contacts in the entertainment industry, and we would be happy to provide you with contact information. Outdoor entertainment may begin no earlier than 8:00am, with a noise curfew of 10:00pm.

FIRE CODES

When planning and coordinating space and decorations in the ballroom, regulations that fall under the local fire authorities must be adhered to. Consult with your Catering Manager for further clarification.

Information & Guidelines (continued)

FOOD AND BEVERAGE

Due to health regulations and liabilities, all food and beverage requirements, with exception of wedding cake or dessert displays, must be contracted with Costa d' Este Beach Resort & Spa. The hotel is responsible for the quality and freshness of the food for all our guests; therefore, no outside food or beverage, with exception of wedding cake or dessert display, may be brought in from another source for consumption in our facilities. Consult with your Catering Manager for further clarification. Plated menu requests at outdoor venues may incur additional surcharges based upon location. Please consult with your Catering Manager for the appropriate costs involved.

- Expected (exp)
 - Signed event orders due fourteen (14) business days prior to function date
- Guarantee (gtd)
 - Due fourteen (14) business days prior to function date; should not fluctuate more than +/- 10% from the (exp) number
 - The (gtd) is recognized as the minimum number of guests to be charged
 - Hotel defaults to the (exp) number as a formal (gtd) should one not be provided
 - Event checks reflect your (gtd) or actual served guests – whichever is greater
- Set
 - Hotel provides seating for up to three percent (3%) over the (gtd)
 - The set includes china, silver, glassware, hotel chairs & reserved signs – not preset food items
 - Set requests in excess of above incur additional labor fees

Please provide event details 45 days in advance to your Catering Manager. The resort will provide catering contracts, referred to as Banquet Event Orders, 30 days prior to the program dates based on the details provided pertaining to your event. Signed Banquet Event Orders will be required 10 days prior to the program dates in order to confirm the arrangements. Custom menu requests are easily accommodated and encouraged. Please inquire with your Catering Manager for additional information. For any pop-up events requested within three (3) business days, an additional fee of \$100 (+tax) will be incurred. Food and Beverage menu selections cannot be changed within ten (10) business days prior to the event(s).

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed seven (7) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability.

SERVICE AND LABOR FEES

Please note that all alcoholic beverage sales and services are regulated by Florida Liquor Laws. The hotel, as licensee, is responsible for the administration of these regulations. It is against Florida Liquor Laws to have any alcoholic beverages brought in from any other source than the licensed distributor, Costa d' Este Beach Resort & Spa. All dispensing of alcoholic beverages must be done by Costa d' Este Beach Resort & Spa employees and not the patrons. All food and beverage prices are subject to a 25% Taxable Service Charge, and a local county tax which is currently 7%. Chef Attendants are charged at \$150 (+ tax) per Chef Attendant and \$150 (+ tax) per Buffet Attendant. Bar Setup Fee is a rate of \$150 (+ tax) per Bartender. Cash bars require an additional Bartender Fee of \$150 (+ tax) per bartender. All prices, taxes and service charges are subject to change.

SIGNAGE

To protect the integrity of our resort, and for the mutual respect of other travelers or groups in house, no banners will be hung in public areas. Meeting rooms are exempt from this restriction, based upon hotel approval of proposed banner. A representative of the Costa d' Este Beach Resort & Spa Engineering Team must be present during the hanging of all banners.

WEATHER CALLS

In the event we are faced with inclement weather on the day your group has booked an outdoor event, a "weather call" is made together between the Catering Manager and the key operational departments at the hotel. For evening events, these weather calls are made by 2pm. For morning events, calls are made by 7:00pm the night prior.

Covered or indoor back-up space is always secured for outdoor events. Please note that open flames (other than butane burners) are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

LOST OR DAMAGED PROPERTY

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left at the Resort prior to, during or following an event.

CONDUCT OF EVENT

Group agrees to comply with all applicable federal, state and local laws including health and safety codes and federal anti-terrorism laws and regulations. Group agrees to cooperate with Resort and any relevant governmental authority to ensure compliance with such laws. The Client assumes full responsibility for the conduct of all persons in attendance at the event and for any damage done to any part of our premises during the time of the event. Non-registered guests are only allowed in their assigned function space.

DAMAGES

Client is fully responsible for any damages incurred to Costa d' Este Beach Resort. For all special events, please note we do not allow lighted candles; rice; confetti; or glass at the pool deck. We also do not allow the use of tape, staples, tacks, nails or other potentially destructive materials on our walls.

PRINTED NAME: _____
SIGNATURE: _____
DATE: _____

BREAKFAST



Continental Breakfast

CONTINENTAL

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Chef's Daily Selection of Danishes, Pastries, Muffins, Breakfast Bread
Freshly Cut and Assorted Whole Seasonal Fruit

\$28 per Person

ENHANCEMENTS

The following selections may be added to enhance your breakfast:

Freshly Baked Bagel Sandwich
Sliced Tomatoes, Sliced Avocado, Cream Cheese

Breakfast Burrito with Scrambled Eggs
Ham, Cheddar Cheese, Pico de Gallo

Croissant Breakfast Sandwich with Scrambled Eggs
Shaved Ham, Cheddar Cheese

\$10 Per Person, One Selection / \$14 Per Person, Two Selections

*Please select regular or egg white scramble for breakfast sandwiches including eggs

Hot Breakfast Buffets

****A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet****

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Chef's Daily Selection of:

Danishes

Pastries

Muffins

Breakfast Breads

Freshly Cut and Assorted Whole Seasonal Fruit

Scrambled Eggs

Breakfast Potatoes with Sautéed Onions and Fresh Herbs

CHOICE OF ONE ITEM

Slow-Cooked Cheddar Cheese Grits

Steel Cut Irish Oatmeal with Brown Sugar

CHOICE OF TWO OR THREE ITEMS

BREAKFAST STARCH

Buttermilk Biscuit, Sausage Gravy

Cinnamon & Vanilla French toast, Orange Butter, Maple Syrup

Buttermilk Pancakes with Blueberry & Brown Sugar Compote

BREAKFAST PROTEIN

Applewood Smoked Bacon

Pork Sausage Links

Turkey Sausage

Nueske's Ham

\$41 Per Person, Two Selections / \$44 Per Person, Three Selections

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

Attended Breakfast Stations

*The following stations may be added to enhance your breakfast or brunch
A Chef Attendant Fee of \$150 (+ tax) per Chef, per 50 people is required*

THE EGG KITCHEN

Fresh Farm Eggs Prepared to Order
Includes egg whites and egg beaters

CHOICE OF FILLINGS:

Ham, Crumbled Bacon, Sausage, Fresh Spinach, Mushrooms, Tomatoes, Red Onions, Bell Peppers,
Mozzarella Cheese, Swiss Cheese, Cheddar Cheese, Scallions, Salsa

\$16 Per Person**

THE BELGIAN WAFFLE

Belgian Waffles Prepared to Order
Macerated Strawberries, Seasonal Fruit Compote, Whipped Cream, Maple Syrup and Whipped Butter

\$14 Per Person**

S.S. Breconshire Brunch Buffet

A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet

Freshly Squeezed Orange Juice, Grapefruit Juice, Tomato Juice, Cranberry Juice
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Fresh Fruit Platter
Assorted Breakfast Viennoiserie
Assorted Berry Yogurt Parfaits

CHILLED ITEMS

Citrus Poached Shrimp Cocktail with Cocktail Sauce
Classic Caesar Salad
Fresh Market Greens:
Tomato, Cucumber, Shredded Carrots, Shaved Onions, Sliced Radishes, Herb Sherry Vinaigrette

HOT ITEMS

Scrambled Eggs
Apple Smoked Bacon, Pork Link Sausage, and Turkey Sausage

CHOICE OF TWO ITEMS

Cinnamon & Vanilla French Toast with Maple Syrup
Buttermilk Pancakes with Berry Compote
Market Vegetable Quiche

CHOICE OF TWO ITEMS

Herb Roasted Chicken Breast with Fresh Market Vegetables and Poultry Jus
Gulf Shrimp & Cheddar Cheese Grits
Roasted Atlantic Salmon with Citrus Butter Sauce and Herb Couscous
Grilled Flank Steak with Caramelized Onions and Mushroom Jus
Honey Glazed Spiral Ham with Sweet Potato Hash

DESSERTS

Brioche Vanilla Bread Pudding with Rum Sauce
Assorted Breakfast Bars
Mini Berries & Fruit Verrines

\$67 Per Person

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

COFFEE BREAKS & REFRESHMENTS



Coffee Breaks and Refreshments

REFRESHMENTS

Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Teas	\$79 per Gallon
Fresh Orange and Grapefruit Juices	\$55 Per Half Gallon
Tomato, Apple and Cranberry Juices	\$55 Per Half Gallon
Fresh Lemonade	\$43 Per Gallon
Freshly Brewed Iced Tea	\$43 Per Gallon
Assorted Soft Drinks	\$7 Each
Bottled Still Water	\$6 Each
Bottled Sparkling Water	\$7 Each

MORNING SNACKS

Sliced Seasonal Fruit and Berries	\$11 per Person
Assortment of Seasonal Vegetables and Appropriate Dips	\$11 per Person
Domestic and Imported Cheese Display, Assorted Crackers, Toasted Baguette	\$13 per Person
Chef's Daily Selection of Danishes, Pastries and Breakfast Breads	\$32 per Dozen
Assortment of Sliced Bagels (Cream Cheese)	\$32 per Dozen
Smoked Salmon and Lox	\$19 per Person
Individual Assorted Flavored Yogurts	\$7 Each

AFTERNOON SNACKS

Assortment of Freshly Baked Cookies (Chocolate Chip, White Chocolate Chip, Oatmeal Raisin)	\$32 per Dozen
Freshly Baked Brownies	\$32 per Dozen
Freshly Baked Blondies	\$32 per Dozen
Chocolate Dipped Strawberries	\$42 per Dozen
Assorted Granola Bars	\$5 Each
Whole Fresh Fruit	\$5 Each
Individually Bagged Potato Chips	\$5 Each
Bowls of Pretzels or Popcorn (Serves 20)	\$26 per Bowl
Assorted Mixed Nuts (Serves 20)	\$26 per Bowl
Warm Soft Pretzels with Bavarian Mustard	\$32 per Dozen
Fresh Tortilla Chips with Assorted Salsas	\$13 per Person
Assorted Candy Bars	\$5 Each

Package Breaks

ALL-DAY BEVERAGE STATION

Offered as an all-day package, up to 8 hours of service

Regular and Decaffeinated Coffee, Hot Herbal Teas

Iced Tea & Lemonade

Assorted Soft Drinks, Bottled Water

\$21 Per Person

VEGGIE BREAK

Seasonal Vegetables to Include Grilled Mushrooms, Eggplant, Cherry Peppers, Baby Carrots,
Celery Sticks, Pear Tomatoes, Mozzarella Cheese, White Bean Hummus, Pita Chips

\$17 Per Person

CHOCOLATE BREAK

Chocolate Covered Strawberries, Chocolate Candy Bars, Flourless Chocolate Cake
Brownies, Blondies, Chocolate Croissants

\$15 Per Person

LUNCH MENUS



Plated Lunch Service

Price listed with entrée includes choice of salad and chef selection of cookies.

Your menu may offer two (2) pre-selected entrée choices for your guests. When a choice of entrée is offered, all entrees are charged at the higher price.

Plated lunches are accompanied by assorted rolls with butter, freshly brewed coffee, selection of hot teas, iced tea and lemonade.

SALADS

Classic Caesar Salad | Radicchio, Parmesan Reggiano, Multigrain Croutons, Creamy Parmesan Dressing

Farm Fresh Greens Salad | Shredded Carrots, Radishes, Tomatoes, Cucumbers, House Made Balsamic Vinaigrette

Tomato & Buffalo Mozzarella Salad | Basil, Extra Virgin Olive Oil, Vincotto, Arugula

Baby Wedge Salad | Oven Roasted Tomatoes, Crumbled Blue Cheese, Crumbled Bacon, Shaved Red Onion, Green Goddess Dressing

ENTREES

Lightly Blackened Mahi | Mango Salsa, Green Beans, Roasted Sweet Potatoes, Citrus Beurre Blanc

\$50 Per Person

Grilled Atlantic Salmon | Herb Roasted New Potatoes, Asparagus, Baby Carrots, Creole Citrus Emulsion

\$48 Per Person

Grilled Black Angus Flank Steak | Congri, Parsley, Onions, Chimichurri

\$46 Per Person

Herb Roasted Chicken Breast | Yukon Gold Potato Puree, Sundried Tomatoes, Artichokes, Jus

\$44 Per Person

Cavatappi Pasta | Spinach, Artichokes, Mushrooms, Confit Garlic, Toasted Pine Nuts, Parmesan Reggiano, Mint Basil Pesto Cream

\$34 Per Person

DESSERT ENHANCEMENTS

Dulce De Leche Cheesecake | Caramel Sauce, Sweet Cream

Vanilla Bean Flan | Fresh Sliced Strawberries, Sweet Cream

Flourless Dark Chocolate Cake | Chocolate Sauce, Macerated Berries

\$11 Per Person

Lunch Buffets

All buffet lunches are accompanied by assorted rolls with butter, freshly brewed coffee, selection of hot teas, iced tea and lemonade.

****A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet****

Costa Lunch Buffet

SALADS

Classic Caesar Salad | Radicchio, Parmesan Reggiano, Multigrain Croutons, Creamy Parmesan Dressing
Farm Fresh Greens Salad | Shredded Carrots, Radishes, Tomatoes, Cucumber, House Made Balsamic Dressing
Beef Steak Tomatoes & Red Onion Salad | Crumbled Blue Cheese, Red Wine Vinaigrette

Assortment Freshly Baked Rolls and Sweet Butter

CHOICE OF TWO OR THREE ENTREES

POULTRY

Herb Roasted Chicken Breast | Market Fresh Vegetables, Roasted New Potatoes & Mushroom, Thyme-Chicken Jus
Mojo Marinated Chicken Breast Churrasco | Caramelized Onions, Congri
Caribbean Jerk Rubbed Chicken Breast | Charred Pineapple Salsa, Roasted Sweet Potatoes

SEAFOOD

Fennel Crusted Atlantic Salmon | Vegetable Herb Couscous, Warm Tomato Caper Vinaigrette
Lightly Blackened Florida White Fish | Mango Habanero Salsa, Citrus Beurre Blanc, Green Beans, Broccoli, Baby Carrots
Gulf Shrimp Creole | Rich Tomato & Pepper Sauce, Served with Scallion Rice Pilaf

MEATS

Slow Herb Roasted Prime Rib of Beef | Cajun Potatoes, Beef Au Jus, Horseradish Sauce
Grilled Flank Steak | Roasted Mushrooms, Caramelized Onions, Roasted Sweet Plantains, Chimichurri Sauce
Caribbean Jerk Rubbed Pork Loin | Charred Pineapple Salsa, Congri

CHOICE OF THREE DESSERTS

Dulce de Leche Cheesecake
Strawberry Shortcake
Berry Fruit Tart
Banana Rum Bread Pudding, Rum Crème Anglaise
Assorted Jumbo Cookies

\$53 Per Person, Two Selections / \$58 Per Person, Three Selections

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

Summer Picnic Buffet

SALADS

Red Bliss Potato Salad | Celery, Onion, Grain Mustard
Roasted Vegetable Pasta Salad | Roasted Bell Peppers, Cherry Tomatoes, Italian Dressing
Farm Fresh Greens | Cucumbers, Shredded Carrots, Tomatoes, Radishes, Assorted Dressings

Assorted Bakery Fresh Breads and Rolls, Cornbread and Whipped Sweet Butter

CHOICE OF TWO OR THREE HOT ENTREES

Grilled Hamburgers and Hot Dogs | Appropriate Accompaniments
Pulled Pork | Soft Rolls, Vinegar Cole Slaw
Roasted Chicken | Sweet and Tangy Barbeque Sauce
Grilled Atlantic Salmon | Grilled Pineapple & Black Bean Salsa
Herb Marinated Flank Steak | Grilled Onions & Mushrooms

CHOICE OF TWO SIDES

Creamy Macaroni and Cheese
Baked Beans | Brown Sugar, Applewood Smoked Bacon
Corn on the Cob | Butter, Chives
Mashed Yukon Gold Potatoes

CHOICE OF THREE DESSERTS

Fresh Seasonal Fruit
Sliced Watermelon
Apple Cobbler
Assorted Bakery Fresh Cookies, Brownies, and Blondies

\$50 Per Person, Two Selections / \$55 Per Person, Three Selections
minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

Costa Build Your Own Deli Buffet

SOUP

Creole Tomato Bisque | Multigrain Croutons

CHOICE OF THREE SALADS

Antipasto Salad | Roasted Red Peppers, Artichokes, Olives, Salami, Parmesan
Classic Caesar Salad | Romaine Hearts, Croutons, Shaved Reggiano, Creamy Parmesan Dressing
Farm Market Greens | Cucumbers, Carrots, Tomatoes, Balsamic & Ranch Dressings
Cobb Salad | Chopped Lettuce, Tomatoes, Bacon, Cucumbers, Diced Ham, Blue Cheese Dressing
Fresh Seasonal Fruit

DISPLAY OF SLICED DELI MEATS AND CHEESES

Rare Roast Beef, Roasted Turkey Breast, Genoa Salami,
Classic Tuna Salad, Baked Ham, Swiss, Provolone, and Cheddar Cheeses

ACCOMPANIMENTS

Selection of Mayonnaise, Pesto Mayonnaise, Mustard, Dijon and Horseradish Aioli
Kosher Dill Pickles, Lettuce, Sliced Tomatoes and Red Onions
Chef's Selection of Sliced Gourmet Breads

Potato Chips

DESSERTS

Assortment Freshly Baked Cookies
Rich Fudge Brownies
Assorted Dessert Bars

\$42 Per Person

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

Costa Deli Buffet

SOUP

Black Bean Soup

CHOICE OF THREE SALADS

Antipasto Salad | Roasted Red Peppers, Artichokes, Olives, Salami, Parmesan
Classic Caesar Salad | Romaine Hearts, Croutons, Shaved Reggiano, Creamy Parmesan Dressing
Farm Market Greens | Cucumbers, Carrots, Tomatoes, Balsamic & Ranch Dressings
Cobb Salad | Chopped Lettuce, Tomatoes, Bacon, Cucumbers, Diced Ham, Blue Cheese Dressing
Fresh Seasonal Fruit

CHOICE OF THREE HANDHELDS

THE VERO BEACH PIPER

Marinated Chicken Breast, Pesto Spread, Lettuce, Tomato, Mozzarella Cheese, Sourdough

GRILLED VEGETABLE WRAP

Crispy Romaine Lettuce, Grilled Mushrooms, Peppers, Asparagus, Onions, Manchego, Sundried Tomato Tortilla

THE WAVE

Half Turkey and Swiss, Tomatoes, Red Onions, Marbled Rye
Half Ham and Cheddar, Coarse Grain & Dijon Mustard Spread on Wheat

TURKEY BEACH CLUB WRAP

Turkey, Bacon, Guacamole, Lettuce, Tomato, Cheddar Cheese, Ranch Dressing, Flour Tortilla
*additional \$5 per person

THE COSTA D' ESTE

Shaved Roast Beef, Roasted Peppers, Caramelized Onions, Horseradish Aioli, Soft Sub Roll
*additional \$5 per person

MUFFALATTA

Capicola Ham, Mortadella, Genoa Salami, Provolone, Olive Salad, Ciabatta Roll
*additional \$5 per person

Potato Chips

DESSERTS

Assortment Freshly Baked Cookies
Rich Fudge Brownies
Assorted Dessert Bars

\$42 Per Person

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

Boxed "To-Go" Lunches

EACH BOX INCLUDES:

Kettle Cooked Potato Chips
Whole Fresh Fruit
Jumbo Cookie
Bottled Water

CHOICE OF ONE

Pasta Salad
Potato Salad
Crudit 

THE VERO BEACH PIPER

Marinated Chicken Breast, Pesto Spread, Lettuce, Tomato, Mozzarella Cheese, Sourdough

GRILLED VEGETABLE WRAP

Crispy Romaine Lettuce, Grilled Mushrooms, Peppers, Asparagus, Onions, Manchego, Sundried Tomato Tortilla

THE WAVE

Half Turkey and Swiss, Tomatoes, Red Onions, Marbled Rye
Half Ham and Cheddar, Coarse Grain & Dijon Mustard Spread on Wheat

\$38 Per Person

TURKEY BEACH CLUB WRAP

Turkey, Bacon, Guacamole, Lettuce, Tomato, Cheddar Cheese, Ranch Dressing, Flour Tortilla

THE COSTA D' ESTE

Shaved Roast Beef, Roasted Peppers, Caramelized Onions, Horseradish Aioli, Soft Sub Roll

MUFFALATTA

Capicola Ham, Mortadella, Genoa Salami, Provolone, Olive Salad, Ciabatta Roll

\$42 Per Person

ADDITIONAL REFRESHMENTS

Fresh Lemonade _____	\$44 Per Gallon
Freshly Brewed Iced Tea _____	\$44 Per Gallon
Assorted Soft Drinks _____	\$7 Each

RECEPTIONS & HORS D'OEUVRES



Reception Stations

****A Minimum of 20 guests required****

More than (5) stations will be considered a "Dinner", price based on (2) Hours of Service.
Less than (5) stations will be considered a "Reception", price based on (1) Hour of Service.

SPREADS & BREADS

Black Bean Hummus, Lime Sour Cream
Chickpea Hummus, Pine Nuts, Paprika, Olive Oil
Roasted Eggplant Dip, Olive Oil, Parsley
Baguettes, Toasted Pita Chips, Lavash

\$17 Per Person

CHARCUTERIE & ARTISANAL CHEESE DISPLAY

Prosciutto, Dry Salami, Capicola, Grilled Dry Spanish Chorizo
Selection of Blue, Soft & Hard Cheeses
Pickled Red Onions, Marinated Olives, Pepperoncini
Creole Mustard, Fruit Jams, Dried Fruit
Mixed Nuts, Grape Clusters, Berries
Crostoni, Ciabatta, Focaccia, Assorted Crackers

\$25 Per Person

FARMER'S MARKET

Assorted Raw & Grilled Baby & Heirloom Vegetables
Buttermilk Green Goddess Dressing, Roasted Red Pepper Aioli, Blue Cheese Dressing

\$15 Per Person

CEVICHE BAR*

Seafood: Baby Shrimp, Fresh Squid, Local White Fish, Bay Scallops, Ahi Tuna
Fresh Squeezed Lime Juice, Orange Juice, Jalapenos, Red Onions, Red Peppers,
Cilantro, Sweet Potatoes, Mango, Celery, Green Onions, Aji Amarillo & Rocoto Pepper Paste
Crispy Tortilla and Plantain Chips

\$34 Per Person

RAW BAR*

Fresh Shucked Oysters on The Half Shell
Citrus Poached Chilled Jumbo Shrimp
Remoulade, Cocktail Sauce, Mignonette, Lemon Wedges

\$32 Per Person

PASTA STATION*

Select Two | Linguine, Orecchiette, Pappardelle, Penne
Accompaniments | Grilled Chicken, Baby Shrimp, Tomatoes, Roasted Mushrooms, Caramelized Onions, Bell Peppers,
Sauces | Tomato, Alfredo, Pesto
Shaved Parmesan, Chili Flakes, Extra Virgin Olive Oil, Garlic & Focaccia Bread
\$29 Per Person

CAESAR SALAD STATION

Romaine Hearts, Multigrain Croutons, Shaved Reggiano, Creamy Parmesan Dressing
\$13 Per Person
Enhancements | Grilled Chicken 10 | Grilled Shrimp 12 | Grilled Marinated Steak 16

GOURMET SLIDER BAR

CHOOSE TWO OR THREE

Black Angus Beef Patties | Pulled Pork | Mini Crab Cakes

Accompaniments | Remoulade Sauce, Ketchup, Yellow and Creole Mustard, Sliced Pickles
Sautéed Mushrooms, Caramelized Onions, Lettuce, Tomato, Red Onions,
Swiss Cheese, American Cheese, Cheddar Cheese,
Brioche Buns, Hot Sauce, Hickory Smoked Barbecue Sauce, French Fries, Potato Chips
Choose Two- \$21 Per Person
Choose Three- \$29 Per Person

TACO BAR

Lime Marinated Sliced Chicken Breast | Carne Asada | Pork Carnitas
Accompaniments | Onions, Sautéed Peppers, Pico De Gallo, Pickled Jalapenos, Cilantro, Black Bean And Corn Salsa,
Lettuce, Shredded Jack And Cheddar Cheese, Guacamole, Sour Cream, Lime Wedges
Flour & Corn Tortillas, Crispy Tortilla Chips
\$29 Per Person

PAELLA STATION*

Calasparra Rice, Peas, Peppers, Onions, Green Beans, Artichokes, Mushrooms
Proteins: Chicken Breast, Spanish Chorizo, Gulf Shrimp, Clams, Mussels, Fresh Squid
\$38 Per Person

**Chef Attendant Required | \$150 (+ tax) per Chef Attendant | 1 per 50 people, per station*

Carving Stations

All Carving Stations Require a Chef Attendant at \$150(+ tax) per Chef, 1 per 50 people, per station

CALGARY SPICED SLOW ROASTED PRIME RIB OF BEEF

Horseradish Cream, Creole Mustard, Beef Au Jus, Fresh Baked Rolls

Serves 30 Guests; 5oz Portions

\$499

TUSCAN SPICE RUBBED ROASTED TENDERLOIN OF BEEF

Horseradish Cream, Creole Mustard, Red Wine Beef Jus, Fresh Baked Rolls

Serves 20 Guests; 3oz Portions

\$446

MOJO MARINATED & ROASTED PORK LOIN

Caramelized Onions, Mojo Sauce, Fresh Baked Rolls

Serves 30 Guests; 3oz Portions

\$368

FENNEL CRUSTED SCOTTISH SALMON

Orange Fennel Marmalade, Horseradish Cream, Fresh Baked Rolls

Serves 15 Guests; 3oz Portions

\$315

Dessert Stations & Displays

A Minimum of 20 Guests Required

VIENNESE DESSERT TABLE

Assorted Seasonal French Macarons, Flourless Dark Chocolate Cake,
Assorted Cake Lollipops, Strawberry Shortcake, Dulce De Leche Cheesecake

\$23 Per Person

ICE CREAM SUNDAE STATION

Vanilla & Chocolate Ice Cream, Blood Orange Sorbet
Chocolate Sauce, Caramel Sauce

M&Ms, Gummy Bears, Oreo Cookie Crumbs,
Fresh Strawberries, Whipped Cream

\$19 Per Person

Warm Tray Passed Hors D'oeuvres

Minimum Order of 25 pieces per selection

VEGGIE & CHEESE

\$6.00 Per Piece

Vegetable Spring Roll | Sesame & Ginger Glaze
Raspberry & Brie Strudel
Spanakopita | Spinach & Feta Cheese
Caramelized Onion, Goat Cheese, Roasted Mushroom Flatbread

SEAFOOD

\$7.00 Per Piece

Bacon Chipotle Wrapped Shrimp | Avocado Ranch Dipping Sauce
Caribbean Conch Fritters | Spicy Remoulade Dipping Sauce
Mini Crab Cake | Mango Habanero Salsa

MEAT

\$6.50 Per Piece

Cuban Style Spring Roll | with Mojo Aioli
Chicken & Cheese Quesadilla | Salsa Fresca Dipping Sauce
Beef & Mushroom Wellington
Buffalo Chicken Skewers | Blue Cheese Dipping Sauce

Cold Tray Passed Hors D'oeuvres

Minimum Order of 25 pieces per selection

VEGGIE

\$6.00 Per Piece

Vegetable Summer Roll | Mint, Cilantro, Rice Noodles, Basil, Sweet Chili
Tomato, Roasted Garlic Bruschetta | Toasted Parmesans Baguette
Caprese Bites | Cherry Tomato, Mozzarella, Basil, Balsamic Vinaigrette
Watermelon and Feta Cheese Bites | Jalapeno Vinegar and Mint

SEAFOOD

\$7.00 Per Piece

Ahi Tuna Tartar | Wonton, Ginger, Sesame, Avocado
Shrimp Cocktail | Cocktail Sauce, Horseradish, Lemon
Local Fish Ceviche Shooter | Citrus, Jalapeno, Red Onion, Cilantro
Ahi Tuna Nacho | Seaweed Salad, Spicy Aioli, Sesame Seeds, Cilantro

DINNER BUFFET MENUS



Dinner Buffets

****A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet****

*All buffet dinners are accompanied by assorted rolls with butter,
freshly brewed coffee, selection of hot teas, iced tea and lemonade.*

Costa Dinner Buffet

SALADS

Fresh Market Greens | Tomato, Cucumber, Carrots, Onions, Radish, Herb Sherry Vinaigrette
Classic Caesar Salad | Romaine, Radicchio, Croutons, Parmesan Reggiano Cheese, Creamy Parmesan Dressing
Beef Steak Tomato and Red Onion | Crumbled Blue Cheese and Red Wine Vinaigrette

SELECT THREE OR FOUR OF THE FOLLOWING ENTREES:

POULTRY

Herb Roasted Chicken Breast | Market Fresh Vegetables, Roasted New Potatoes and Mushroom, Thyme Chicken Jus
Blackened Chicken Breast | Creamy Cajun Alfredo Penne Pasta

SEAFOOD

Herb Marinated Baked Atlantic Salmon | Fresh Vegetable Ratatouille and Smoked Tomato Cream Sauce
Lightly Blackened Mahi | Shrimp Etouffee and Scallion Rice Pilaf

MEATS

Burgundy Braised Beef Short Ribs | Yukon Gold Potato Puree and Braising Sauce
Grilled Flank Steak | Roasted Mushrooms, Caramelized Onions, Roasted Sweet Plantains and Chimichurri Sauce
Calgary Spiced Roasted Prime Rib of Beef | Cajun Potatoes, Beef Au Jus and Horseradish Sauce

DESSERTS

Dulce de Leche Cheesecake
Strawberry Short Cake
Flourless Dark Chocolate Cake

\$83 Per Person, Three Selections / \$93 Per Person, Four Selections

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

Caribbean - Cuban Buffet

SOUP

Black Bean Soup

SALADS

Tomato & Avocado | Radishes, Red Onions, Cucumber, Arugula and Cilantro Lime Vinaigrette
Tropical Fruit | Mango, Pineapple, Melon, Papaya, Grapes and Orange Segments

FISH CEVICHE

Citrus Marinated Fresh Local White Fish
Cilantro, Jalapeno, Red Peppers, Red Onions Served with Crispy Tortilla & Plantain Chips

MAINS

Lechon Asado | Slow Roasted Pulled Pork | Caramelized Onions and Sour Orange Marinade
Caribbean Style Local White Fish | Olive-Capers Tomato Sauce
Pollo Churrasco | Grilled Sour Orange Marinated Chicken Breast | Caramelized Onions and Chimichurri Sauce

ACCOMPANIMENTS

Yucca Con Mojo
Havana Rice and Beans
Roasted Sweet Plantains
Cuban Bread & Sweet Butter

DESSERTS

Cinnamon Rice Pudding
Vanilla Bean Flan
Tres Leches

\$80 Per Person

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

South of the Border

SOUP

Chicken Tortilla Soup

SALSA BAR

Tortilla Chips, Guacamole, Salsa Fresca

SALAD

Roasted Corn, Black Beans, Tomato, Red Onion and Peppers | Charred Tomato Dressing
Beef Steak Tomato and Red Onion | Crumbled Blue Cheese and Red Wine Vinaigrette

ENTREES

Creole Spiced Mahi Tacos | Pickled Red Onion
Garlic Lime Marinated Grilled Chicken Breast
Mexican Style Pork Carnitas
Tampico Style Grilled Beef Fajitas | Grilled Chili Peppers and Onions

SIDES

Mexican Rice
Chipotle Roasted Sweet Potatoes
Roasted Soft Flour and Corn Tortillas

TOPPINGS

Grilled Pineapple Salsa, Chipotle Lime Aioli, Pico De Gallo
Chopped Tomatoes, Jalapenos, Pickled Onions

DESSERTS

Cinnamon Rice Pudding
Coffee Flan
Churros | Chocolate and Dulce De Leche Sauce

\$76 Per Person

minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested

PLATED DINNER MENUS



Plated Dinner

A three-course minimum is required for all plated dinners, unless group is bringing in a dessert cake from an outside vendor.

Please speak to your Catering Manager for exceptions.

Your menu may offer two (2) pre-selected entrée choices for your guests, and one vegetarian entrée choice.

When a pre-selected choice of entrée is offered, all entrées are charged at the higher price.

Plated dinners are accompanied by choice of one (1) Salad, Assorted Rolls, Sweet Butter, Freshly Brewed Coffees and a selection of hot teas.

SOUPS

Black Bean Soup	\$11.00 Per Person
She Crab Soup	\$15.00 Per Person

CHOICE OF ONE SALAD

Baby Iceberg Wedge Salad
Crisp Bacon, Crumbled Blue Cheese, Tomato, Red Onion, Green Goddess Dressing

Poached Pear & Goat Cheese Salad
Frisee and Baby Spinach, Herb Croutons, Champagne Vinaigrette

Caesar Salad
Reggiano Parmesan, Radicchio, Anchovy, Multigrain Garlic Croutons, Creamy Parmesan Dressing

Tomato & Avocado Salad
Arugula, Red Onion, Toasted Pecans, Herb Sherry Vinaigrette

Florida Mesclum Mix
Florida Oranges, English Cucumbers, Hearts of Palm, Candied Walnuts
Baby Heirloom Tomatoes, Herb Sherry Vinaigrette

ENTREES

POULTRY

Prosciutto Wrapped Free Range Chicken
Gruyere, Sun Dried Tomatoes, Spinach, Roasted Piquillo Pepper Sauce
\$62 Per Person

Thyme Roasted Free Range Frenched Chicken Breast
Mushroom Truffle Chicken Jus
\$58 Per Person

BEEF

Seared Filet of Beef
Cabernet Red Wine Sauce
\$76 Per Person

Slow Herb Roasted Prime Rib of Beef
Beef Jus Horseradish Sauce
\$72 Per Person

Tamarind Braised Beef Short Rib
Braising Sauce
\$68 Per Person

SEAFOOD

Ginger Marinated Grouper
Baby Bok Choy, Lemongrass Beurre Blanc
\$68 Per Person

Lightly Blackened Mahi
Citrus Beurre Blanc, Mango Salsa
\$66 Per Person

Fennel Crusted Atlantic Salmon
Confit Fennel & Roasted Tomato Broth
\$64 Per Person

VEGETARIAN

Spaghetti Squash
Fungi Jon Organic Mushrooms, Garlic Confit, Blistered Tomatoes
Parmesan Broth, Fresh Herbs, Truffle Oil
\$48 Per Person

Herb Polenta
Ratatouille, Confit Garlic, Tomato Sauce, Parmesan Reggiano
\$46 Per Person

DUO ENTREES

Butter Poached Lobster & Petite Filet of Beef
Lobster Sauce | Cabernet Red Wine Sauce
MKP Per Person

Petite Filet of Beef & New Orleans Style BBQ Shrimp
Cabernet Red Wine Sauce
\$95 Per Person

Tamarind Braised Beef Short Rib & Pan Seared Local White Fish
Braising Sauce | Citrus Beurre Blanc
\$90 Per Person

ACCOMPANIMENTS | Choice of Two (Vegetarian Entrees Excluded)

Yukon Gold Potatoes Puree with Chives
Herb Roasted Fingerling Potatoes
Two cheese Potato Gratin
Steamed Sesame Jasmine Rice
Chef's Choice Seasonal Fresh Vegetable

DESSERTS | Choice of One

Dulce de Leche Cheesecake
Hazelnut & Dark Chocolate Mousse Cake
Grand Marnier Creme Brulee
\$11 Per Person, add \$5 for Duo Dessert Plate

Beverage Packages



Package Bars

Bar Setup Fee - \$150 per 75 guests

Package bar arrangements are based on consecutive hours on a per person basis.

Package bar arrangements include mixed drinks, house wines by the glass, imported and domestic beer, soft drinks and mineral water.

DELUXE

One Hour
\$32 per Person

Two Hours
\$44 per Person

Three Hours
\$56 per Person

Four Hours
\$68 per Person

PREMIUM

One Hour
\$38 per Person

Two Hours
\$54 per Person

Three Hours
\$66 per Person

Four Hours
\$78 Per Person

DELUXE BRANDS

Vodka
Absolut

Tequila
Sauza Blue Silver

Scotch
Dewar's 12 Years

Gin
Beefeaters

Rum
Sailor Jerry

Whiskey
Wild Turkey Longbranch &
Canadian Club

PREMIUM BRANDS

Vodka
Titos

Tequila
Dulce Vida Organic Blanco

Scotch
Chivas Regal

Gin
Hendrick's

Rum
Bacardi Light

Whiskey
Maker's Mark & Johnnie Walker Black

SOFT BAR

Imported and Domestic Beers (select 3 of each)

mō zāik

Mo zāik, Sauvignon Blanc, Monterey

Mo zāik, Chardonnay, Monterey

Mo zāik, Pinot Noir, Monterey

Mo zāik, Cabernet Sauvignon, Monterey

Soft Drinks

Bottled Water

Assorted Juices

\$32 per Person for 1st Hour

\$13 each additional Hour

NON-ALCOHOLIC BAR PACKAGE

Soft Drinks

Bottled Still & Sparkling Water

Assorted Juices

\$29 Per Person up to 4 Hours

Hosted Bar

Bar Setup Fee - \$150 per 75 people

DELUXE BRANDS

Vodka <i>Absolut</i>	Tequila <i>Sauza Blue Silver</i>	Scotch <i>Dewar's 12 Years</i>
Gin <i>Beefeaters</i>	Rum <i>Bacardi Light & Sailor Jerry</i>	Whiskey <i>Wild Turkey Longbranch & Canadian Club</i>

\$16 per drink

PREMIUM BRANDS

Vodka <i>Titos</i>	Tequila <i>Dulce Vida Organic Blanco</i>	Scotch <i>Chivas Regal</i>
Gin <i>Hendrick's</i>	Rum <i>Bacardi Light</i>	Whiskey <i>Maker's Mark & Johnnie Walker Black</i>

\$18 per drink

SPECIALTY DRINKS

Pitchers of Specialty Cocktails \$65 per Pitcher

Champagne Toast \$10 per Person

BEER, WINE, NON-ALCOHOLIC BEVERAGES

Domestic Beer \$9

*Bud Light
Budweiser
Coors Light
Miller Light
Michelob Ultra
Sam Adams
Yuengling*

Imported Beer \$10

*Amstel Light
Heineken
Blue Moon
Corona
Corona Light
Guinness Draught*

House Wine \$15

mō zāik

*Mo zāik, Sauvignon Blanc, Monterey
Mo zāik, Chardonnay, Monterey
Mo zāik, Pinot Noir, Monterey
Mo zāik, Cabernet Sauvignon, Monterey
Soft Drinks \$7
Bottled Still \$6
Sparkling Water \$7*

Cash Bar

Bartender Setup Fee - \$150 per 75 guests

Cashiers Fee - \$150 per bar

Cash Bar Minimum Revenue Requirement - \$500 per event

DELUXE BRANDS

Vodka
Absolut

Tequila
Sauza Blue Silver

Scotch
Dewar's 12 Years

Gin
Beefeaters

Rum
Bacardi Light & Sailor Jerry

Whiskey
*Wild Turkey Longbranch &
Canadian Club*

\$17 per drink

PREMIUM BRANDS

Vodka
Titos

Tequila
Dulce Vida Organic Blanco

Scotch
Chivas Regal

Gin
Hendrick's

Rum
Bacardi Light

Whiskey
Maker's Mark & Johnnie Walker Black

\$19 per drink

BEER, WINE, NON-ALCOHOLIC BEVERAGES

Domestic Beer \$11

Bud Light

Budweiser

Coors Light

Miller Light

Michelob Ultra

Sam Adams

Yuengling

Imported Beer \$13

Amstel Light

Heineken

Blue Moon

Corona

Corona Light

Guinness Draught

House Wine \$17

mō zāik

Mo zāik, Sauvignon Blanc, Monterey

Mo zāik, Chardonnay, Monterey

Mo zāik, Pinot Noir, Monterey

Mo zāik, Cabernet Sauvignon, Monterey

Soft Drinks \$7

Bottled Still \$6

Sparkling Water \$7

