



**EMBASSY  
SUITES**  
by HILTON™

EMBASSY SUITES BY HILTON FORT LAUDERDALE 17TH STREET - CATERING & EVENTS



# BUFFETS

All Buffets include Freshly Squeezed Orange and Cranberry Juice, Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Black, Green and Herbal Teas. Minimum 25 People.

## OASIS ON 17TH STREET

\$30.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries and Muffins
- Seasonal Sliced Fresh Fruit
- Fresh Scrambled Eggs
- Oven Roasted Potatoes with Rosemary
- Crisp Applewood Bacon or Sausage Links
- Butter, Fruit Preserved and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

## MORNING RUN

\$33.00 Per Person

Includes:

- Seasonal Sliced Fresh Fruit
- Low-Fat Muffins, Zucchini and Banana Bread
- Egg White Frittata with Spinach, Tomato and Feta Cheese
- Turkey Bacon or Sausage Links
- Butter, Fruit Preserves and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

## WAKE-UP CALL

\$33.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Sliced Fresh Fruits
- Individual Yogurts and Toasted Granola
- Fluffy Waffles Drizzled with Warm Maple Syrup
- Fresh Scrambled Eggs
- Crisp Applewood bacon and Sausage Links
- Butter, Fruit Preserves and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

A service charge of 23% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. A \$75 supplemental Surcharge will be applied to all Groups under 25 people. Gluten Free and Lactose Free options available.

# PLATED BREAKFASTS

All Plated Breakfasts include Freshly Squeezed Orange and Cranberry Juice, Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Black, Green and Herbal Teas. Minimum 17 people.

## JUMP START

\$24.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Fresh Fruit Kebob
- Fresh Scrambled Eggs with Cheddar Cheese and Chives
- Crisp Applewood Bacon and Sausage Links
- Oven Roasted Potatoes with Rosemary
- Butter, Fruit Preserves and Marmalade

## RISE N' SHINE

\$26.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Fresh Fruit Kebob
- Fluffy Waffles Drizzled with Warm Maple Syrup
- Crisp Applewood Bacon and Sausage Links
- Butter, Fruit Preserves and Marmalade

## ATLANTIC SUNRISE

\$28.00 Per Person

Includes:

- Homemade Fresh Baked Fruit Pastries, Croissants, Muffins and Zucchini Bread
- Seasonal Fresh Fruit Kebob
- Vanilla Yogurt, Toasted Granola and Fresh Berries Parfait
- Smoked Salmon Eggs Benedict with a Creamy Hollandaise Sauce
- Butter, Fruit Preserved and Marmalade

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# ENHANCEMENTS

## SEASONAL FRUIT SMOOTHIES

\$11.00 Per Person

Includes:

- Plain or Vanilla Yogurt

### Choice of Three (3) Flavors

- Strawberry, Banana, Orange, Pineapple, Mango, Coconut, Blueberry, Peach

**1 Action Station Attendant per 50 Guests.**

## YOGURT AND CEREAL BAR

\$11.00 Per Person

Includes:

- Strawberry, Blueberry or Peach Yogurt
- Toasted Granola, Sundried Raisins and Cranberries
- Brown Sugar, Cinnamon, Whole Almonds
- Individually Portioned Cherrios and Corn Flakes
- Choice of Skim and 2% Milk

## SMOKED SALMON DISPLAY

\$13.00 Per Person

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## CREATE YOUR OWN OMELET

\$14.00 Per Person

Includes:

- Selection of Ham, Crumbled Bacon and Sausage, Tomatoes, Mushrooms, Scallions, Broccoli, Spinach, Feta and Cheddar Cheese

**1 Action Station Attendant per 50 Guests. \$100 Action Station Facility Charge.**

## WAFFLES YOUR WAY

\$12.00 Per Person

Includes:

- Fresh Strawberries and Blueberries
- Maple Syrup, Preserves, Marmalades and Whipped Cream

**1 Action Station Attendant per 50 Guests.**

# MORNING

All Specialty Breaks include Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Black, Green and Herbal Teas. Minimum 25 People.

## CONTINENTAL

\$16.00 Per Person

Includes:

- Homemade Freshly Baked Fruit Pastries and Muffins
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

## EARLY CHECK-IN

\$26.00 Per Person

Includes:

- Freshly Squeezed Orange and Cranberry Juice
- Homemade Freshly Baked Fruit Pastries and Muffins, Croissants and Bagels
- Butter, Fruit Preserves and Cream Cheese
- Sliced Fresh Fruit Display
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

## GOOD MORNING

\$18.00 Per Person

Includes:

- Freshly Squeezed Orange and Cranberry Juice
- Homemade Freshly Baked Fruit Pastries and Muffins
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

## HEALTHY START

\$26.00 Per Person

Includes:

- Freshly Squeezed Orange and Cranberry Juice
- Low-Fat Muffins, Zucchini Bread and Banana Bread, Whole Wheat Toast
- Vanilla Yogurt, Toasted Granola and Fresh Berries Parfait
- Butter, Fruit Preserves and Marmalade
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas

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# AFTERNOON

## THE SWEET LIFE

\$18.00 Per Person

Includes:

- Freshly Baked Chocolate Chip, Oatmeal Raisin or Peanut Butter Cookies
- Freshly Baked Fudge Brownies or Blondies
- Freshly Squeezed Orange and Cranberry Juice
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas
- Assorted Soft Drinks and Bottles Water

## NUTS ABOUT FLORIDA - MAKE YOUR OWN TRAIL MIX

\$19.00 Per Person

Includes:

- Cashew, Almonds, Peanuts, Pretzels, M&M's, Dried Raisins, Cranberries
- Assorted Soft Drinks and Bottled Water

## STADIUM

\$19.00 Per Person

Includes:

- Freshly Popped Popcorn
- Individual Boxes of Cracker Jacks and Mixed Nuts
- Hot Soft Pretzels with Spicy Mustard
- Assorted Soft Drinks and Bottled Water

## THE WORKOUT

\$20.00 Per Person

Includes:

- Freshly Baked Pita Bread with Hummus, Grilled Vegetables including Eggplant, Red Peppers, Yellow and Green Squash, Mushrooms
- Iced Tea, V8 Vegetables Juice and Bottled Water

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# A LA CARTE ITEMS

## ASSORTED CHILLED YOGURT

\$5.00 Each

## ASSORTED CHEWY AND HARD GRANOLA & ENERGY

\$6.00 Each

## ASSORTED CANDY BARS

\$5.00 Each

## HUMMUS AND PITA CHIPS

\$10.00 Per Person

## ASSORTED DRY CEREALS WITH SKIM AND 2% MILK

\$9.00 Per Person

## INDIVIDUAL MIXED NUTS AND TRAIL MIX

\$7.00 Per Person

## SLICED FRESH SEASONAL FRUIT

\$7.00 Per Person

## BREAKFAST BURRITO OR SANDWICH

\$8.00 Per Person

## INDIVIDUAL VANILLA YOGURT

\$9.00 Per Person

### Toasted Granola and Fresh Berries Parfait

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## HOMEMADE FRUIT & CHEESE PASTRIES

\$49.00 Per Dozen

Croissants and Muffins

## BANANA BREAD AND ZUCCHINI BREAD

\$53.00 Per Dozen

## FRESHLY BAKED BAGELS AND FLAVORED CREAM CHEESE

\$53.00 Per Dozen

## ASSORTED FRESHLY BAKED COOKIES

\$49.00 Per Dozen

# LUNCH BUFFETS

All Lunch Buffets to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

## FARMER'S MARKET

\$36.00 Per Person

Includes:

### Choice of One Soup

- Chilled Gazpacho
- Sweet Cream Seafood Bisque
- Lemongrass, Chicken and Vegetables

### Salad and Entree

- Romaine and Mixed Baby Greens Lettuce
- Toppings to include Carrots, Tomatoes, Red Onions, Cucumbers, Bell Peppers, Hard Boiled Eggs, Cheddar Cheese, Feta Cheese, Bacon Bits and Herb Ciabatta Croutons
- Marinated and Grilled Sliced Chicken Breast and Roast Beef
- Choice of Two Dressings

### Dessert

- Key Lime Pie in a Graham Cracker Crust with Whipped Sweet Cream

Shrimp and Calamari (Priced Per Person)

**\$5.00**

## MAYAN TEMPLE

\$38.00 Per Person

Includes:

- Warm Tri-Colored Tortilla Chips
- Warm Chili Con Queso
- Fresh Tomato Salsa
- Fresh Romaine, Diced Tomatoes, Pepper Jack Cheese, Corn and Black Beans Served with a Chipotle Ranch Dressing

### Make Your Own Fajitas

- Seasoned Grilled Chicken and Steak
- Sauteed Onions and Bell Peppers
- Shredded Lettuce, Cheddar and Jack Cheese
- Diced Tomatoes, Black Olives, Fresh Lime Wedges
- Sour Cream and Fresh Pico de Gallo
- Warm Flour Tortillas
- Fiesta Rice and Black Beans

### Dessert

- Caramel Flan

## INTRACOASTAL

\$40.00 Per Person

## THE BROOKLYN DELI

\$37.00 Per Person

Includes:

- California Baby Greens
- Tear Drop Tomatoes, Beet Root and Carrot Ribbons
- Creamy Red Skinned Potato Salad

### Freshly Sliced Deli Meats and Cheeses

- Oven Roasted Turkey Breast
- Honey Baked Ham
- Seasoned Roast Beef
- American, Provolone and Swiss Cheese

### Freshly Baked Breads

- 7-Grain, White, Rye and Kaiser Rolls

### Toppings

- Crispy Leaf Lettuce, Crunchy Dill Pickles, Sliced Red Onions and Ripe Tomato, Spicy Brown Mustard, Mayo and Horseradish Sauce

### Dessert

- Lemon Pound Cake with Fresh Berries and Whipped Sweet Cream

## ISLE OF VENICE

\$38.00 Per Person

Includes:

### Salad

- Caprese Salad: Fresh Mozzarella Cheese Layered with Beefsteak Tomatoes Drizzled with Balsamic Vinaigrette
- Classic Ceasar Salad: Herb Ciabatta Croutons, Fresh Shaved Parmesan Cheese and Traditional Ceasar Dressing

### Entree and Side

- Parmesan Crusted Breast of Chicken
- Creamy Champagne Sauce with Rosemary and Roasted Garlic Tortellini in a Pesto Cream Sauce
- Baked Eggplant Parmesan Layered with Mozzarella Cheese in a Pomodoro Garlic Tomato Sauce
- Grilled Tuscan Vegetables with Roasted Garlic

### Dessert

- Decadent Chocolate Cake with Berry Coulis



Includes:

#### **Salad**

- California Baby Greens, Tear Drop Tomatoes, Beet Root and Carrot Ribbons, Ranch and Balsamic Dressing
- Classic Ceasar Salad, Herb Ciabatta Croutons, Fresh Shaved Parmesan Cheese and Traditional Ceasar Dressing

#### **Entree and Sides**

- Lime and Cilantro Marinated Breast of Chicken
- Grilled Salmon with a Sweet Teriyaki Glaze
- Sliced Roast Beef in Natural Pan Au Jus
- Served with Chive Sour Cream Whipped Potatoes
- Fresh Seasonal Vegetables

#### **Dessert**

- Key Lime Pie in a Graham Cracker Crust with Whipped Sweet Cream

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# PLATED LUNCH

All Plated Lunches to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

## SOUP OR SALAD

Choose 1 option.

### California Baby Greens

Tear Drop Tomatoes, Beet Root and Carrot Ribbons, Ranch or Balsamic Dressing

### Baby Spinach

Candied Walnuts, Sliced Fresh Strawberries, Crumbled Blue Cheese Tossed in a Strawberry Vinaigrette

### Caprese Salad

Fresh Mozzarella Cheese Layered with Beefsteak Tomatoes with Balsamic Vinaigrette

### Lemongrass Chicken and Vegetable

### Sweet Cream Seafood Bisque

### Chilled Gazpacho

## DESSERT

Choose 1 option.

### Chocolate Cake with Berry Coulis

### Lemon Pound Cake with Fresh Berries and Sweet Cream

### Key Lime Pie in a Graham Cracker Crust with Whipped

### Sweet Cream

## HOT LUNCH

(Priced Per Person)

Choose 1 option.

### Macadamia Crusted Breast of Chicken

Creamy Champagne Sauce with Rosemary and Roasted Garlic, Grilled Asparagus and Multi Grain Rice  
\$34.00

### Bone-In Chicken Breast

Lime and Cilantro Marinated Tortellini Pesto and Sauteed Spinach  
\$34.00

### Jerk Seasoned Toasted Mahi Mahi \$36.00

Sweet Plantains, Seasoned Rice and Black Bean Salsa

### Mojo Marinated Flank Steak

Natural Pan Au Jus and Roasted Shallots, Grilled Asparagus and Chive Sour Cream Whipped Potatoes  
\$36.00

### Lemon-Herb Grilled Salmon

Citrus Beurre Blanc, Fingerling Potatoes and Julienne of Vegetables  
\$37.00

## CHILLED LUNCH

Choose 1 option.

### Chunky Chicken Salad

Chicken Breast with Jicama, Celery, Golden Raisins and Candied Walnuts served over Mixed Field Greens

### Cobb Salad

Grilled Chicken Breast, Cucumbers, Diced Tomato, Sliced Avocado and Hard-Boiled Egg with Buttermilk Ranch Dressing

### Sliced Seasoned Roast Beef

Over Mixed Field Greens, Shaved Red Onion, Tear Drop Tomatoes, Crumbled Blue Cheese with Creamy Avocado Ranch Dressing

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# DINNER BUFFETS

All Dinner Buffets to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

## CAPRI

\$52.00 Per Person

Includes:

### Starters

- Classic Ceasar Salad, Herb Ciabatta Croutons, Fresh Shaved Parmesan Cheese and Traditional Ceasar Dressing
- Display of Antipasto, Cured Meats, Cheese, Grilled Vegetables and Olives

### Entrees and Sides

- Mahi Mahi Francaise with Lemon Butter and Capers
- Pan Seared Chicken Marsala with Wild Mushrooms
- Tortellini in a Pesto Cream Sauce with Vegetables
- Italian Roasted Red Skinned Potatoes
- Seasoned Vegetables
- Focaccia Bread Sticks Infused with Basil and Garlic

### Dessert

- Tiramisu

## PIRATES OF THE CARIBBEAN

\$56.00 Per Person

Includes:

### Starters

- Island Ceasar Salad: Fresh Romaine Lettuce, Shaved Parmesan Cheese, Banana Bread Croutons in a Mango Ceasar Dressing
- Bahamian Conch Fritters with Spicy Remoulade

### Entrees and Sides

- Jerk Rubbed Bone-In Chicken
- Pineapple Salsa
- Pan Seared Tilapia
- Coconut Curry Cream Sauce
- Seasonal Fresh Vegetables
- Jamaican Red Beans and Rice

### Dessert

- Rum Cake with Whipped Cream

## MIAMI VICE

\$54.00 Per Person

Includes:

### Starters

- Warm Tri-Colored Tortilla Chips
- Fire-Roasted Salsa with Avocado, Tomato and Red Onion Ranchero Salad
- Mixed California Baby Greens, Black Beans, Roasted Corn, Red Pepper and Pepper Jack Cheese
- Chipotle Ranch Dressing

### Entrees and Sides

- Paella with Chicken, Shelled Seafood and Chorizo
- Lime and Cilantro Marinated Breast of Chicken Topped with Pico de Gallo
- Mojo Pork Loin
- Papaya Mango Salsa
- White Rice and Seasoned Black Beans
- Fried Plantain

### Dessert

- Dulce De Leche Cheesecake

## LAS OLAS

\$58.00 Per Person

Includes:

### Starters

- Spinach and Arugula with Prosciutto and Crumbled Blue Cheese
- Raspberry Vinaigrette
- Marinated Shrimp and Vegetable Pasta Salad

### Entrees and Sides

- Sliced Pepperoni Sirloin
- Sauteed Burgundy Mushrooms
- Lemon and Thyme Roasted Breast of Chicken
- Roasted Salmon in a Basil Cream Sauce
- Oven Roasted Yukon Gold Potatoes
- Sauteed French Green Beans with Almond Silvers

### Dessert

- Key Lime Pie in a Graham Cracker Crust with Whipped Sweet Cream

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# PLATED DINNERS

All Plated Dinners to include Freshly Brewed Iced Tea. Beverage Service of Assorted Sodas \$5 each and Bottled Mineral Water \$6 each.

## SOUP OR SALAD

Choose 1 option.

### California Baby Greens

Tear Drop Tomatoes, Beet Root and Carrot Ribbons, Ranch or Balsamic

### Baby Spinach

Candied Walnuts, Sliced Fresh Strawberries, Crumbled Blue Cheese Tossed in a Strawberry Vinaigrette

### Caprese Salad

Fresh Mozzarella Cheese Layered with Beefsteak Tomatoes Drizzled with Balsamic Vinaigrette

### Lemongrass Chicken and Vegetables

### Sweet Cream Seafood Bisque

### Chilled Gazpacho

## DESSERT

Choose 1 option.

### Flourless Chocolate Cake with Fresh Berries

### Crème Brûlée with Fresh Fruit Garnish

### Key Lime Pie in a Graham Cracker Crust and Whipped Sweet Cream

## ENTREE AND SIDE

(Priced Per Person)

Choose 1 option.

### Parmesan Crusted Breast of Chicken

Sauteed Fresh Green Beans with Almond Slivers, Pesto Fettucine \$46.00

### Boursin and Sundried Tomato

Breast of Chicken with Tomato Pomodoro Sauce, Red Roasted Potatoes and Fresh Vegetables \$46.00

### Petit Filet Mignon

Drizzled with a Merlot Shallot Reduction, Grilled Asparagus and Chive Sour Cream Whipped Potatoes \$66.00

### Pan Seared Mahi Mahi In a Citrus Beurre Blanc \$50.00

Glazed Baby Carrots and Moroccan Cous Cous

### Sliced Marinated Flank Steak Au Jus \$48.00

Roasted Potatoes and Fresh Vegetables

### Sliced Roast Pork Loin

Sauteed Sweet Onions, Apples, Long Grain and Wild Rice Cakes \$48.00

### Slow Roasted Prime Rib of Beef

Grilled Asparagus Spears and Oven Roasted Fingerling Potatoes \$57.00

### Miso Crusted Filet of Salmon with Ponzu Sauce \$49.00

Basmati Rice and Asian Inspired Vegetables

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# HORS D'OEUVRES

Priced Per 100 Pieces. Minimum Order of 50 Pieces of Each Selection.

## **BUFFALO CHICKEN SLIDERS**

\$380.00 Per 100 Pieces

## **COCONUT SHRIMP**

\$460.00 Per 100 Pieces

## **BRIE AND RASPBERRY BUNDLES**

\$350.00 Per 100 Pieces

## **CHARRED BABY LAMB CHOPS, MINT JELLY**

Market Price

## **BEEF SLIDERS WITH CHEDDAR CHEESE AND BACON**

\$410.00 Per 100 Pieces

## **CUBAN SLIDER, CREAMY COLESLAW**

\$380.00 Per 100 Pieces

## **GRILLED CHEESE AND TOMATO SOUP SHOOTER**

\$350.00 Per 100 Pieces

## **VEGETABLE SPRING ROLL, SWEET THAI CHILI SAUCE**

\$320.00 Per 100 Pieces

## **CHICKEN WINGS, CHOICE OF 3 SAUCES**

\$410.00 Per 100 Pieces

## **MEDITERRANEAN MEATBALLS**

## **HARD CARVED VEGETABLES, RANCH DIP**

\$468.00 Per 100 Pieces

## **CHILLED GAZPACHO SHOOTER**

\$260.00 Per 100 Pieces

## **AHI TUNA WITH SPICY SOY LETTUCE CUP**

\$468.00 Per 100 Pieces

## **BUTTERFLY SHRIMP AND SCALLOPS, GINGER & CILA**

\$468.00 Per 100 Pieces

## **BABY MOZZARELLA, TOMATO, MUSHROOM BROCHET**

\$290.00 Per 100 Pieces

## **FRESH CEVICHE SHOOTER**

\$410.00 Per 100 Pieces

## **CHIPOTLE CHICKEN SALAD TORTILLA**

\$350.00 Per 100 Pieces

## **SALMON ENDIVE BOATS, CAPERS**

\$410.00 Per 100 Pieces

## **FRESH TOMATO BRUSCHETTA**

\$260.00 Per 100 Pieces

## **BEEF TENDERLOIN CROSTINI BEARNAISE**

\$325.00 Per 100 Pieces

### **FRIED MAC AND CHEESE**

\$290.00 Per 100 Pieces

### **SWEET CRAB BISQUE SHOOTERS**

\$325.00 Per 100 Pieces

\$460.00 Per 100 Pieces

### **BEEF EMPANADAS, BLACK PEPPER AIOLI**

\$350.00 Per 100 Pieces

### **APPLE SMOKED BACON WRAPPED SCALLOPS**

\$380.00 Per 100 Pieces

### **MAPLES BOURBON CHICKEN BITES**

\$350.00 Per 100 Pieces

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# ACTION STATIONS

Action Stations only available as part of a reception package OR Minimum of 3 Action Stations for a Special Package.  
Based on 60 minutes of service and require a minimum of 25 Guests.

## FAJITA FIESTA BAR

\$17.00 Per Person

Includes:

- Grilled Chicken and Steak
- Fire Roasted Peppers and Onions
- Toppings: Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomatoes, Black Olives, Fresh Lime Wedges, Sour Cream and Fresh Pico de Gallo

Action Station Attendant Required - \$150

## ASIAN

\$18.00 Per Person

Includes:

- Chicken and Beef Stir Fry
- Fried Rice
- Asian Noodles
- Crispy Vegetables
- Crispy Noodles
- Soy Sauce, Sweet and Sour Sauce

Action Station Attendant Required - \$150

Add

Shrimp and Calamari  
**Per Person**  
**\$7.00**

## PAELLA

\$19.00 Per Person

Includes:

- Latin Seasoned Rice with Mussels, Shrimp, Clams, Sausage and Chicken

Action Station Attendant Required - \$150

## PASTA

\$20.00 Per Person

## ARTESIAN CHEESE

\$11.00 Per Person

Includes:

- International and Domestic Cheeses
- Cheddar, Provolone, Swiss, Gouda, Pepper Jack, Brie, Boursin
- Specialty Crackers, Crostini, and Flat Breads

## WHEEL OF BRIE EN CROÛTE

\$10.00 Per Person

Includes:

- Brandied Brown Sugar, Warm Cinnamon Apples
- Artisan Crackers, Sourdough Baguettes and Toasted Crostini

## SHOOTERS AND SANDWICHES

\$17.00 Per Person

Includes:

- Chilled Gazpacho
- Mini Cuban Sandwiches
- Grilled Cheese
- Tomato Soup

## CONY ISLAND

\$17.00 Per Person

Includes:

- Mini Hot Dogs
- Corn Dogs
- Chili Dogs
- Beef Sliders
- Assorted Toppings and Accompaniments

## MEDITERRANEAN

\$14.00 Per Person

Includes:

- Roasted Garlic Hummus, Roasted Red Peppers, Eggplant Caviar Style Capers, Sundried Tomato Dip, Artichoke Bruschetta, Fresh

Includes:

- Fettuccini and Tortellini Pastas
- Pomodoro Tomato, Garlic Alfredo Sauce
- Sliced Grilled Chicken, Assorted Seasonal Vegetables
- Shaved and Grated Cheese

**Action Station Attendant Required - \$150**

Add

Shrimp and Calamari

**Per Person**

**\$7.00**

## SUSHI

\$6.00 Per Piece

Includes:

- Assorted Fresh Rolled Sushi, Tuna, Salmon and California Rolls

Mozzarella

- Pita Bread, Crostini and Toasted Baguettes

## GRILLED VEGETABLES

\$11.00 Per Person

Includes:

- Marinated and Grilled Eggplant, Zucchini, Bell Peppers, Portobello Mushroom, Red Onions, Asparagus, Fresh Mozzarella

## FRUIT PLATTER

\$8.00 Per Person

Includes:

- Sliced Seasonal Fresh Fruit
- Pineapple, Cantaloupe, Honeydew, Red and Green Grapes, Strawberries, Watermelon, Kiwi, Blueberries and Raspberries

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# CARVING STATIONS

Action Stations only available as part of a reception package.

All Carving Station require a Carving Attendant - \$150.

Based on 60 minutes of service and require a minimum of 25 Guests.

## WHOLE ROASTED PORK LOIN

\$220.00

- Baked Applewood Compote with Rosemary and Sage

Serves 25 People

## SLOW ROASTED PRIME RIB OF BEEF

\$470.00

- Au Jus, Portobello Demi Glad

Serves 50 People

## BEEF TENDERLOIN

\$380.00

- Peppercorn Rubbed, Mushroom Demi Glaze, Hollandaise Sauce

Serves 25 People

## SMOKED VIRGINIA HAM

\$322.00

- Bourbon Honey Sauce

Serves 35 People

## OVER ROASTED TURKEY BREAST

\$220.00

- With Rosemary and Thyme, Cranberry Relish

Serves 35 People

A service charge of 23% and applicable sales tax will be added to all food and beverage pricing. Service Charges are not gratuities, see definition in your sales agreement. All menus and pricing are subject to change. Actual presentation of menu items may vary. A \$75 supplemental Surcharge will be applied to all Groups under 25 people. Gluten Free and Lactose Free options available.

## VIENNESE TABLE

\$20.00 Per Person

Includes:

- Eclairs
- Cannoli
- Tortes
- Fruit Tarts
- Chocolate Dipped Strawberries
- Served with Specialty Coffees, Whipped Cream, Shaved Chocolate and Cinnamon

## THE CANDY STORE

\$17.00 Per Person

Includes:

- M&M's
- Gummy Bears
- Twizzler's
- Skittles
- Whoppers
- Assorted Candy Bars
- Assorted Soft Drinks and Bottled Water

# OPEN BAR PACKAGES

## Open Bar Packages

All Consumption and Cash Bars require Bartenders and Cashiers for a maximum of Four Hours. Bar Facility Charge \$250. 1 Bartender per every 100 Guests.

### HOUSE

Includes:

- Gilbey's Vodka
- Gilbey's Gin
- Castillo Rum
- Giro Tequila
- Grant's Scotch
- Canadian Mist Whiskey
- Jim 8 Bourbon

#### Priced Per Person

Choose 1 option.

1 Hour \$19.00

2 Hours \$24.00

3 Hours \$29.00

4 Hours \$34.00

### NAME

Includes:

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Souza Tequila
- Dewar's Scotch
- Canadian Clun Whiskey
- Jim Beam Bourbon

#### Priced Per Person

Choose 1 option.

1 Hour \$22.00

2 Hours \$27.00

3 Hours \$32.00

4 Hours \$37.00

### BEER AND WINE

#### Priced Per Person

Choose 1 option.

1 Hour \$18.00

2 Hours \$23.00

3 Hours \$28.00

4 Hours \$33.00

### PREMIUM

Includes:

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Cuervo 1800 Tequila
- Johnnie Walker Black Scotch
- Crown Royal Whiskey
- Jack Daniels Bourbon

#### Priced Per Person

Choose 1 option.

1 Hour \$25.00

2 Hours \$30.00

3 Hours \$35.00

4 Hours \$40.00

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# CONSUMPTION BAR PACKAGES

## Hosted Consumption Bar Packages

All Consumption and Cash Bars require Bartenders and Cashiers for a maximum of Four Hours. Bar Facility Charge \$250. 1 Bartender per every 100 Guests.

### HOUSE

\$9.00 Per Glass

Includes:

- Gilbey's Vodka
- Gilbey's Gin
- Castillo Rum
- Giro Tequila
- Grant's Scotch
- Canadian Mist Whiskey
- Jim 8 Bourbon

### NAME

\$11.00 Per Glass

Includes:

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Souza Tequila
- Dewar's Scotch
- Canadian Clun Whiskey
- Jim Beam Bourbon

### PREMIUM

\$13.00 Per Glass

Includes:

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Cuervo 1800 Tequila
- Johnnie Walker Black Scotch
- Crown Royal Whiskey
- Jack Daniels Bourbon

### CHAMPAGNE

\$9.00 Per Glass

### IMPORTED BEER

\$8.00 Per Glass

### DOMESTIC BEER

\$7.00 Per Glass

### HOUSE WINE

\$10.00 Per Glass

### CORDIALS

\$13.00 Per Guest

### SOFT DRINK

\$5.00 Per Glass

### BOTTLED WATER

\$6.00 Each

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# SPECIALTY BARS

## DAIQUIRI

\$130.00 Per Gallon

## PIÑA COLADA

\$120.00 Per Gallon

## BLOODY MARY

\$120.00 Per Gallon

## MARGARITA

\$120.00 Per Gallon

## SCREWDRIVER

\$120.00 Per Gallon

## PRE-PAID DRINK TICKETS

\$11.00 Each

## CHAMPAGNE TOAST

Choose 1 option.

House \$7.00

Name \$9.00

Premium \$10.00

## SIGNATURE DRINK

- Themed Cocktail Available for Your Special Event

## WINES

- Seasonal Wine List Available Upon Request

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# BEVERAGE STATIONS

## FRUIT PUNCH, LEMONADE AND STRAWBERRY LEMONADE

\$47.00 Per Gallon

## FRESHLY BREWED ICED TEA

\$47.00 Per Gallon

## FRESHLY SQUEEZED ORANGE JUICE

\$47.00 Per Gallon

## SELECTION OF BLACK, GREEN AND HERBAL TEAS

\$56.00 Per Gallon

## FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

\$61.00 Per Gallon

## BOTTLES OR PERRIER SPARKLING MINERAL WATER

\$7.00 Each

## BOTTLES OF APPLE AND CRANBERRY JUICE

\$6.00 Each

## BOTTLES OF MINERAL WATER

\$6.00 Each

## ASSORTED SOFT DRINKS

\$5.00 Each

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## FULL-DAY BEVERAGE PACKAGE

\$25.00 Per Person

Include

- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas
- Assorted Soft Drinks, Still and Sparkling Bottled Water

**Full Day Beverage Package is Designed for Eight Hours of Cold Beverages with One AM Coffee Refresh and One PM Coffee Refresh.**

## HALF-DAY BEVERAGE PACKAGE

\$18.00 Per Person

Include

- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Selection of Black, Green and Herbal Teas
- Assorted Soft Drinks, Still and Sparkling Bottled Water

**Half Day Beverage Package is Designed for Four Hours of Cold Beverages with One Refresh.**