



**EMBASSY  
SUITES**  
by HILTON™

EMBASSY SUITES BY HILTON DEERFIELD BEACH RESORT & SPA - CATERING & EVENTS



# BUFFETS

Buffets include Assorted Juice(s), Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and a Selection of Black, Green, and Herbal Teas.

## BEACH WALK

\$32.00 Per Person

Includes:

- Freshly Baked Fruit Pastries, Croissants and Muffins with Butter, Fruit Preserves and Marmalade
- Yogurt Bar: Plain and Fruit Yogurts Served with Assortment of Toasted Granola, Blueberries, Strawberries, Chopped Nuts, Shredded Coconut, Dried Cranberries, Diced Mango and Honey
- Fluffy Scrambled Eggs with Sharp Cheddar Cheese, Fresh Chives and Parsley
- Cheese Blintzes Topped with Fresh Made Mixed Berry Sauce
- Roasted Red Bliss Potatoes with Sweet Caramelized Peppers and Onions
- Crispy Smoked Bacon and Sausage Links
- Orange, Apple and Tropical Mango Juice

## EARLY CHECK IN

\$19.95 Per Person

Includes:

- Orange and Cranberry Juice
- Freshly Baked Fruit Pastries, Muffins, Croissants, Assorted Bagels with Butter, Cream Cheese, Fruit Preserves and Marmalade
- Sliced Fresh Fruit

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. Gluten Free and Lactose Free options available.

# PLATED BREAKFASTS

Plated Breakfasts include Freshly Squeezed Orange Juice, Freshly Brewed Regular & Decaffeinated Gourmet Coffee, and a Selection of Black, Green, and Herbal Teas.

## ATLANTIC BREEZE

\$28.95 Per Person

Includes:

- Vanilla Yogurt Parfait with Toasted Granola, Sliced Almonds, Seasonal Fruits and Honey
- Breakfast Burrito Wrap with Scrambled Eggs, Spanish Chorizo Sausage, Sharp Cheddar Cheese Served with Mango Salsa and Sour Cream
- Roasted Red Bliss Potatoes with Sweet Caramelized Peppers and Onions
- Basket of Freshly Baked Fruit Pastries, Croissants and Muffins with Butter Fruit Preserved and Marmalade

## EARLY RISER

\$27.95

Includes:

- Fluffy Scrambled Eggs with Sharp Cheddar Cheese, Fresh Chives and Parsley
- Roasted Red Bliss Potatoes with Sweet Caramelized Peppers and Onions
- Basket of Freshly Baked Fruit Pastries, Croissants and Muffins with Butter, Fruit Preserves and Marmalade

### Choice of one:

- Crispy Applewood Smoked Bacon
- Maple Kissed Sausage Links
- Smoked Honey Glazed Ham

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# ENHANCEMENTS

Enhance your Breakfast Buffet.

## CLASSIC EGGS BENEDICT

\$9.95 Per Guest

Includes:

- Poached Eggs on a Soft English Muffin with Smoked Canadian Bacon topped with Creamy Hollandaise Sauce

## BELGIAN WAFFLES

\$9.95 Per Guest

Assorted Toppings to Include:

- Chocolate Chips
- Strawberries
- Blueberries
- Bananas
- Powdered Sugar
- Whipped Cream

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# MORNING

All Breaks are designed for a maximum duration of 30 minutes.

## BUILD YOUR OWN PARFAIT

\$18.95 Per Person

Includes:

- Plain and Fruit Yogurts
- Served with an Assortment of Toasted Granola, Blueberries, Strawberries, Chopped Nuts, Shredded Coconut, Dried Cranberries, Diced Mango and Honey
- Freshly Brewed Regular and Decaffeinated Gourmet Coffee, Selection of Black, Green and Herbal Teas

## THE REJUVENATION

\$16.95 Per Person

Includes:

- Sliced Fruit
- Freshly Baked Fruit Pastries
- Orange and Seasonal Fresh Fruit Juices
- Freshly Brewed Regular and Decaffeinated Gourmet Coffee, Selection of Black, Green and Herbal Teas

## SMOOTHIE BAR

\$18.00 Per Person

- Guanabana
- Berries
- Banana
- Mango
- Passion Fruit
- Soy or Coconut Milk
- Low Fat Milk
- Water

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# AFTERNOON

All Breaks are designed for a maximum duration of 30 minutes.

## CUBANO BREAK

\$20.95 Per Person

Includes:

- Croquetas Chicken and Ham
- Meat Pastelitos
- Guava Pastelitos
- Assorted Soft Drinks, Individual Still and Sparkling Bottled Water
- Freshly Brewed Regular and Decaffeinated Gourmet Coffee, Selection of Black, Green and Herbal Teas

## THE FUNDAMENTALS

\$19.95 Per Person

Includes:

- Assorted Freshly Baked Cookies to include Chocolate, Sugar Cookies and Peanut Butter
- Assorted Soft Drinks, Still and Sparkling Bottled Water
- Freshly Brewed Regular and Decaffeinated Gourmet Coffee, Selection of Black, Green and Herbal Teas

## CREATE YOUR OWN TRAIL MIX

\$21.95

Includes:

- Peanuts, Walnuts, Cashews
- Chocolate Chips, Mini Marshmallows
- Raisins and Dried Fruit
- Mini Pretzels with Mustard
- Freshly Brewed Regular and Decaffeinated Gourmet Coffee, Selection of Black, Green and Herbal Teas

## SIESTA

\$18.95 Per Person

Includes:

- Churros with Caramel Sauce
- Empanadas with Cilantro Sauce and Lime Wedges
- Assorted Soft Drinks, Still and Sparkling Bottled Water
- Freshly Brewed Regular and Decaffeinated Gourmet Coffee, Selection of Black, Green and Herbal Teas

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# A LA CARTE ITEMS

## POTATO CHIP BAGS

\$5.50 Per Item

## GRANOLA BARS

\$7.00 Each

## MIXED ROASTED NUTS

\$7.50 Per Person

## CUBAN PASTELITOS

\$49.00 Per Dozen

## CRISPY TORTILLA CHIPS WITH SALSA

\$8.00 Per Person

## INDIVIDUAL GREEK YOGURT

\$6.00 Each

## FUDGE BROWNIES

\$49.00 Per Dozen

## WHOLE SEASONAL FRESH FRUIT

\$6.00 Each

## ASSORTED BAGELS AND FLAVORED CREAM CHEESE

\$51.00 Per Dozen

## ASSORTED GOURMET PASTRIES

\$49.00 Per Dozen

## ASSORTED GOURMET MUFFINS

\$49.00 Per Dozen

## FRESHLY BAKED COOKIES

\$49.00 Per Dozen

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# LUNCH BUFFETS

Includes: Coffee, Tea, Iced Tea, Bread and Butter

Minimum of 25 Guests

## BEACH FRONT BAR-B QUE

Includes:

### Dessert

- Seasonal Warm Cobbler served with Whipped Cream

### SALAD

Choose up to 2 options.

Classic Cole Slaw

Ciliegine Mozzarella Tomato Pesto Salad

Cesar Salad with Croutons and Classic Ceasar Dressing

Mixed Greens, Dried Cranberries, Cucumbers and Crispy Onion

Straws in a Cajun Ranch Dressing

### SIDE

Choose up to 2 options.

Creamy Dijionee Fingerling Potato Salad, Fresh Herb, Smoked Bacon and Chopped Egg

Orecchiette Pasta Salad with Artichoke Hearts, Green Olives and Heirloom Cherry Tomatoes

Creamy Four Cheese Baked Macaroni and Cheese with a Crunchy Panko Topping

Brown Sugar and Bacon Baked Beans

### ENTREE

Two Choice Entree \$44.95 per person

Three Choice Entree \$50.95 per person

Choose between 2 and 3 options.

Bee Stung Buttermilk Fried Chicken with a House Made Hot Sauce

Bourbon Brown Sugar Pulled Pork with Pickled Red Onion

Sandwich

Beer Braised Brisket with Caramelized Cipollini Onion

Grilled Chicken Thighs with Jerk Seasoning

Mahi Mahi with Mango Pineapple Salsa

## WATERFRONT PICNIC

\$45.95 Per Person

Includes:

### Starters

- Soup Du Jour
- Fingerling Potato Salad with Thyme, Tarragon and Pommery Mustard
- Apple and Poppy Seed Coleslaw

### Dessert

- Salted Caramel Fudge Brownies

### GOURMET SANDWICHES

Choose up to 2 options.

Hand Carved Turkey, Munster Cheese, Arugula, Tomatoes with Garlic Aioli on Multi Grain Bread

Roast Beef, Gouda Cheese, Arugula, Grilled Portobello

Mushrooms, Heirloom Tomatoes and Horseradish Mayo on

## THE TUSCAN TRAIL

Includes:

### Sides

- Vegetables and Saffron Risotto
- Rigatoni Oil and Pepper
- Balsamic Grilled Italian Vegetables

### Desserts

- Tiramisu
- Cannoli

### SALAD

Choose 2 options.

Cesar Salad with Croutons and a Classic Ceasar Dressing

Caprese Salad with a Pesto Sauce

Panzanella Salad Mixed Greens, Tomatoes, Onion, Cucumber, Croutons and Italian Dressing

### ENTREE

Two Choice Entree \$51 per person

Three Choice Entree \$55 per person

Choose between 2 and 3 options.

Eggplant Parmesan with Tomato Marinara Sauce, Mozzarella and Parmesan Sauce, Ricotta and Parmesan Cheese

Chicken Piccata in a Lemon Caper Sauce with Blistered Chery Tomatoes

Bolognese Beef Ragu Giant Meatball with Marinara Sauce

Cold Seared Cod in a White Wine, Tomato Basil Sauce

Add an extra Salad Choice (Per Person)

**\$5.95**

Add an extra Entree (Per Person)

**\$9.00**

## FIESTA

Includes:

### Dessert

- Caramel Flan
- Churros

### STARTERS

Choose 2 options.

Chicken Tortilla Soup with Crispy Tortilla Chips and Lime

Warm Tostones with Garlic Dipping Sauce

Tortilla Chips with Pico de Gallo, Sour Cream, Black Olives and Guacamole

### SALAD

Choose 2 options.

Three Bean Salad, Garbanzo, Kidney and Fresh Green Beans



mushrooms, heirloom tomatoes and horseradish mayo on Sourdough Bread  
 Grille Asparagus, Portobello Mushrooms, Baby Kale and White Bean Spread Wrap  
 Curried Chicken and Cashew Salad Wrap with Organic Mixed Greens  
 Classic Cuban Sandwich with Roasted Pork, Sliced Ham, Swiss Cheese, Pickle and Dijionese  
 White Beach and Italian Tuna Salad Wrap with Celery, Capers, Arugula, Sundried Tomatoes and Mozzarella  
 Black Forest Ham, Gouda Cheese, Whole Grain Mustard, Arugula and Roasted Plum Tomatoes on a French Baguette

Add an extra Sandwich Per Person

**\$7.95**

with Chipotle Lime Dressing  
 Mexican Jicama Slaw, Scallions, Cilantro, Mango, with Citrus Vinaigrette  
 Tex-Mex Chopped Salad with Shaved Romaine, Cilantro Sprigs, Black Beans, Sliced Olives, Topped with Crispy Tortilla Chips and Chipotle Ranch Dressing

#### HANDCRAFTED TACO

Two Choice Options \$45.95 per person

Three Choice Options \$49.95 per person

All Served with Black Beans and Rice

Choose between 2 and 3 options.

Adobo Marinated Chicken with Queso Fresco, Guajillo Chile Sauce and Lime Wedges

Beef Barbacoa, Braised and Shredded in a Borracha Sauce, Avocado, Shaved Pickled Red Onion, Cilantro, and Crumbles Queso Fresco

Ancho Shredded Pork Shoulder, Shaved Radish, Cilantro, Grilled Onions with Roasted Corn Salsa and Crumbled Queso Fresco  
 Blackened Mahi Mahi with Red Cabbage Slaw, Avocado, Cilantro Sprigs and Chipotle Lime Crema

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# PLATED LUNCH

Includes: Coffee, Tea, Iced Tea, Bread and Butter. Minimum of 25 Guests.

## SALAD

Included in price of entree

Choose 1 option.

**Cesar Salad:** Crispy Romaine Hearts, Luau Croutons, in a Caesar Dressing

**Garden Salad:** Mesclun Greens, Cherry Tomatoes, Cucumber and Julienne Carrots served with Balsamic Vinaigrette and Ranch Dressing

**Spinach Salad:** Baby Spinach, Caramelized Red Onions, Tangerine, Cranberries, served with Balsamic Vinaigrette Dressing

## DESSERT

Included in price of entree

Choose 1 option.

Tiramisu

Caramel Flan

key Lime Pie

Chocolate Cake

## ENTREE

Choose 1 option.

Marinated Grille or Blackened Salmon \$43.95

Mahi Mahi with Mango Pineapple Salsa \$40.95

Eggplant Roulade \$42.95

Airline Chicken with Garlic & Herbs Sauce \$40.95

Chicken Parmesan with Linguine Pasta in a House Marinara Sauce \$39.95

French Braised Short Ribs \$41.95

## SIDE

Included with price of entree

Choose up to 2 options.

Broccolini Asparagus

Mashed Potatoes

Fingerling Potatoes

Rice

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# EXPRESS LUNCH

**Express Lunch - Includes: Coffee, Tea and Iced Tea Service. Minimum of 25 Guests.**

## THE DELI CLUB

\$34.95 Per Person

Includes:

- Fingerling Potato Salad with Thyme, Tarragon and Pommery Mustard
- Bags of Chips

### Build Your Own Sliced Deli Platter to include:

- Hand Carved Roast Beef
- Smoked ham
- Turkey Breast
- Cheddar, Swiss and Provolone Cheese
- Assortment of Fresh Baked Breads and Rolls
- Crisp Lettuce Leaf
- Sliced Tomatoes
- Onions
- Pickles Spears

### Dessert

- Caramel Flan

## IT'S A WRAP

\$41.95 Per Person

Includes:

- Soup Du Jour

### Dessert

- Assorted Cookies

Choose 1 option.

Red Bliss Potato Salas with Pommery Mustard

Bags of Chips

Choose up to 2 options.

Curried Chicken, Cashew Salad Wrap with Organic Mixed Greens

White Bean and Italian Tuna Salad Wrap, Celery and Capers with

Arugula, Sundried Tomatoes and Mozzarella

Falafel Wrap Lettuce, Tomatoes, Pickles, Onions and Hummus

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# DINNER BUFFETS

Served with Coffee, Tea and Tea Service. Minimum of 25 Guests.

## IT'S AMORE

\$62.95 Per Person

Includes:

### Starter

- Fresh Mozzarella and Tomato Salad - Vine Ripened Tomatoes, Baby Arugula, Basil, Fresh Mozzarella and Parmesan Cheese with a Balsamic Vinaigrette
- Italian Vegetable Medley
- Goat Cheese Polenta Cakes - Sweet Red Peppers, Onions and Tomato Sauce

### Entree & Side

- Orecchiette Carbonara - Roasted Broccolini with Parmesan, Bacon, Grated Parmesan Cheese
- Chicken Piccata - Lemon Caper Sauce
- Pesto Cod with Cherry Tomatoes - Blistered Cherry Tomatoes and Lemon Butter

### Dessert

- Tiramisu
- Mini Cannoli's

## A TASTE OF THE ISLANDS

\$68.95 Per Person

Includes:

### Starter

- Classic Ceasar Salad
- Carribean Coleslaw

### Entree & Side

- Pistachio Encrusted Mahi Mahi - with Vanilla Beach Butter Sauce
- Citrus and Herb Marinated Chicken - with Mango Tomatillo Relish
- Island Skirt Steak - with Chimichurri and Roasted Baby Peppers, Season Island Rice and Black Beans
- Grilled Sweet Plantains
- Key Largo Blend of Fresh Seasoned Vegetables

### Dessert

- Carmel Flan
- Key Lime Pie

## OCEAN BREEZE

\$78.95 Per Person

Accompanied by:

- Roasted Fingerling Potatoes with Rosemary, Lemon, Sweet Onion and Mushroom
- White and Wild Rice Pilaf
- Roasted Broccolini with Citrus Butter Sauce
- Roasted Heirloom Baby Carrots
- Artesian Breads and Rolls with Sweet Butter

### SALAD

Choose up to 2 options.

Florida Citrus Salad with Poppy Seed Dressing  
Marinated Teardrop Tomatoes Mozzarella Salad  
Baby Kale and Arugula Beet Salad with Spiced Pecans, Goat Cheese and Shaved Red Onion with Maple Balsamic Dressing  
Spinach and Arugula Salad with Roasted Asparagus, Confit Cipollini Onions, Cucumbers, Garlic Crostini and Champagne Vinaigrette

### ENTREE

Choose up to 2 options.

Frenches Chicken Breast Huancaína Sauce  
Local Citrus Mojo Pork  
Steamed Banana Leaf Yellow Tail Snapper  
French Braised Beef Short Ribs  
Eggplant Roulade with Arugula and Roasted Red Pepper

### DESSERT

Choose 1 option.

Key Lime Pie  
Tiramisu Cake  
Mango Cheesecake  
Cinnamon-Sugar Churros  
Chocolate Cake

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# PLATED DINNERS

Served with Coffee, Iced Tea, Tea and Bread Service

## SALAD

Included in price of entree

Choose 1 option.

### Ceasar Salad

- Crispy Romaine Hearts, Classic Croutons in a Ceasar Dressing

### Garden Salad

- Mesclun Greens, Cherry Tomatoes, Cucumber and Julienne Carrots Served with Balsamic Vinaigrette and Ranch Dressing

### Spinach Salad

- Baby Spinach, Caramelized Red Onions, Tangerine, Cranberries and Balsamic Dressing

## APPETIZER

\$9.50 Per Person

Choose 1 option.

Master Crafted Ceviche Shooters

Jumbo Shrimp Cocktail

## DESSERT

Included in price of entree

Choose 1 option.

Caramel Flan

Key Lime Pie

Chocolate Cake

Tiramisu Cake

## ENTREE

Choose up to 3 options.

Frenched Roasted Chicken Breast \$45.95

Grilled Sirloin Steak \$52.95

Mojo Pork \$49.00

Grilled Mahi Mahi \$51.00

Grilled/Blackened Salmon \$49.00

Eggplant Roulade with Arugula, Roasted Red Peppers, Charred Asparagus and Goat Cheese

\$46.00

## SIDE

Included with price of entree

### STARCH

Choose 1 option.

Truffle Fingerling Tricolored Potatoes

Garlic Mashed Potatoes

Rice Pilaf

### VEGETABLE

Choose up to 3 options.

Sauteed Broccolini with Blistered Peppers

Grilled Asparagus

Vegetable Medley

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# ENHANCEMENTS

## MASTER CRAFTED CEVICHE DISPLAY

\$18.00 Per Person

Includes:

Marinated Mahi Mahi, Fresh Local Citrus, Red Onion, Cilantro, Habanero and Avocado

**Based on 60 minutes of Service and a Minimum of 25 Guests.**

## VIENNESE TABLE

\$19.00 Per Person

Includes:

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

**Based on 60 Minutes of Service and a Minimum of 25 Guests.**

## SHRIMP DISPLAY

\$468.00 Per 100 Pieces

Includes:

Jumbo Shrimp Served on Ice with Mango Cocktail Sauce and Grilled Lemon

**Based on 60 Minutes of Service and a Minimum of 25 Guests.**

## SUSHI DISPLAY

\$468.00 Per Person

Includes:

An Assortment of Sushi, Sashimi, Negri and California Rolls Served with Pickled Ginger, Wasabi and Soy Sauce

**Based on 60 Minutes of Service and a Minimum of 25 Guests.**

## ARTESIAN CHEESE AND FRUIT DISPLAY

\$17.00 Per Person

Includes:

An Artfully Designed Display of Imported and Domestic to include Cheddar, Provolone, Swiss, Gouda, Pepperjack, Brie and Boursin Cheese with Fresh Seasonal Sliced Fruits, Specialty Crackers, Crostini and Flat Breads

## MEDITERRANEAN DISPLAY

\$15.00 Per Person

Includes:

Hummus, Tzatziki, Roasted Red Peppers, Carrot Sticks, Cherry Tomatoes, Seedless Cucumbers, Assorted Olives, Toasted Pita Chips and Crostino

## FRUIT DISPLAY

\$14.00 Per Person

Includes:

Seasonal Fruits

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# STATIONS

## SOFT TACO BAR

\$26.00 Per Person

Includes:

Chicken, Mahi Mahi and Pork, Guacamole, Salsa, Corn, Black Bean Salsa, Jalapeño, Chopped Tomatoes, Sour Cream, Queso Fresco, Shredded Cheddar Monterey Jack Cheese and Warm Flour Tortillas

## ASIAN FUSION STATION

\$23.00 Per Person

Includes:

Chicken and Beef Teriyaki Stir Fry with Fresh Vegetables and Fried Rice Served with Spring Rolls and Asian Sauces

## PAELLA STATION

\$25.00 Per Person

Includes:

Saffron Rice with Chorizo Sausage, Chicken, Mussels, Shrimp and Clams

## PASTA STATION

\$20.00 Per Person

Includes:

Cheese Agnolotti with Marina Sauce, Farfalle Pasta with Alfredo Sauce Served with Chicken and Assorted Vegetables, Fresh Grated Parmesan Cheese and Italian Bread

Add Chicken (Per Person)

**\$6.00**

Add Shrimp (Per Person)

**\$8.00**

## ROASTED HAM CARVING STATION

\$285.00 Per 30 Guests

Includes:

Pineapple Brown Sugar Glaze Ham, Assortment of Mustards Served with Miniature Silver Dollar Rolls

## STRIP SIRLOIN CARVING STATION

\$335.00 Per 30 Guests

Includes:

Encrusted with Fresh Herbs, Sea Salt with Pepper Strip Sirloin with Red Wine Demi Glace Served with Miniature Silver Dollar Rolls

## OVEN ROASTED TURKEY BREAST CARVING STATION

\$288.00 Per 30 Guests

Served with Natural Home Style Turkey Gravy and Cranberry Orange Relish Served with Miniature Silver Dollar Rolls

# HORS D'OEUVRES

## Butler Passed

### MASTER CRAFTED CEVICHE SHOOTERS

\$275.00 Per 50 pieces

Mahi and Local Citrus

### COCONUT CRUSTED SHRIMP

\$250.00 Per 50 pieces

Served with Chili Aioli

### COLOMBIAN EMPANADAS

\$175.00 Per 50 pieces

Served with Lemon Garlic Aioli

### FRANKS EN CROUTE

\$150.00 Per 50 pieces

Served with Dijonnaise Mustard

### VEGETABLE SPRING ROLLS

\$175.00 Per 50 pieces

Served with Sweet and Sour Sauce

### SPANAKOPITA

\$195.00 Per 50 pieces

Served with Cucumber Dill Sauce

### GRAPE TOMATOES, BASIL, FRESH MOZZARELLA SKEWERS

\$175.00 Per 50 pieces

Served with a Balsamic Glaze

### TRUFFLE MAC AND CHEESE SACHETS

\$200.00 Per 50 pieces

Served with Monterey Cheese Sauce

### THAI CHICKEN SATAY SKEWERS

\$220.00 Per 50 pieces

Served with Spicy Peanut Sauce

### ASIAN MEATBALLS

\$125.00 Per 50 pieces

Served with Sticky Sesame Sauce

### CHICKEN QUESADILLA CORNUCOPIA

\$150.00 Per 50 pieces

Served with Roasted Tomatillo Salsa

### BEEF WELLINGTON

\$150.00 Per 50 pieces

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# STATIONS

Stations must be part of a reception and/or dinner package. Choose Chef Attended add \$150.

All carving stations are a minimum of 25 Guests. Chef fee \$150 Per Station.

## SOFT TACO BAR

\$26.00 Per Person

Includes:

Chicken, Mahi Mahi and Pork, Guacamole, Salsa, Corn, Black Bean Salsa, Jalapeños, Chopped Tomatoes, Sour Cream, Queso Fresco, Shredded Cheddar Monterey Jack Cheese and Warm Flour Tortillas

## ASIAN FUSION STATION

\$23.00 Per Person

Includes:

Chicken and Beef Teriyaki Stir Fry with Fresh Vegetables and Fried Rice Served with Spring Rolls and Asian Sauces

## PAELLA STATION

\$25.00 Per Person

Includes:

Saffron Rice with Chorizo Sausage, Chicken, Mussels, Shrimp and Clams

## PASTA STATION

Includes:

Cheese Agnolotti with Marina Sauce, Farfalle Pasta with Alfredo Sauce Served with Chicken and Assorted Vegetables, Fresh Grated Parmesan Cheese and Italian Bread

Add chicken (Per Person)

**\$6.00**

Add Shrimp (Per Person)

**\$8.00**

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Includes:

Encrusted with Fresh Herbs, Sea Salt with Pepper Strip Sirloin with Red Wine Demi Glace Served with Miniature Silver Dollar Rolls

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\$288.00 Per 30 Guests

Served with Natural Home Style Turkey Gravy and Cranberry Orange Relish Served with Miniature Silver Dollar Rolls

# ENHANCEMENTS

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\$18.00 Per Person

Includes:

Marinated Mahi Mahi, Fresh Local Citrus, Red Onion, Cilantro, Habanero and Avocado

**Based on 60 minutes of Service and a Minimum of 25 Guests.**

## VIENNESE TABLE

\$19.00 Per Person

Includes:

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

**Based on 60 Minutes of Service and a Minimum of 25 Guests.**

## SHRIMP DISPLAY

\$468.00 Per 100 Pieces

Includes:

Jumbo Shrimp Served on Ice with Mango Cocktail Sauce and Grilled Lemon

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\$468.00 Per 100 Pieces

Includes:

An Assortment of Sushi, Sashimi, Negri and California Rolls Served with Pickled Ginger, Wasabi and Soy Sauce

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## ARTESIAN CHEESE AND FRUIT DISPLAY

\$17.00 Per Person

Includes:

An Artfully Designed Display of Imported and Domestic to include Cheddar, Provolone, Swiss, Gouda, Pepperjack, Brie and Boursin Cheese with Fresh Seasonal Sliced Fruits, Specialty Crackers, Crostini and Flat Breads

## MEDITERRANEAN DISPLAY

\$15.00 Per Person

Includes:

Hummus, Tzatziki, Roasted Red Peppers, Carrot Sticks, Cherry Tomatoes, Seedless Cucumbers, Assorted Olives, Toasted Pita Chips and Crostino

## FRUIT DISPLAY

\$14.00 Per Person

Includes:

Seasonal Fruits

# OPEN BAR PACKAGES

All bar packages require one bartender per 75 guests based on a \$150 fee per bartender.

## NAME BRAND OPEN BAR

### Includes

- Gordon's Vodka
- Gordon's Gin
- Castillo Silver Rum
- Sauza Giro Tequila
- Early Times Bourbon
- Windsor Canadian Whiskey
- Grant's Family Scotch
- Martino Vermouth
- Hiram Walker Cordials
- Cooper Ridge
- Chardonnay and Cabernet Sauvignon
- Wycliff Brut
- Bud Light, Miller Lite, Corona Extra, Heineken, Samuel Adams
- Bottled Water, Juices, and Soft Drinks

Choose 1 option.

- 1 Hour Per Person \$25.00
- 2 Hours Per Person \$30.00
- 3 Hours Per Person \$35.00
- 4 Hours Per Person

## SUPER PREMIUM BRAND OPEN BAR

### Includes

- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Silver Tequila
- Jack Daniel's
- Canadian Club Whiskey
- Dewar's White Label Scotch
- Martini Vermouth
- Hiram Walker Cordials
- Greystone Chardonnay and Cabernet Sauvignon
- Chandon Brut
- Bud Light, Miller Lite, Corona Extra, Heineken, Samuel Adams
- Bottled Water, Juices and Soft Drinks

Choose 1 option.

- 1 Hour Per Person \$31.00
- 2 Hours Per Person \$36.00
- 3 Hours Per Person \$41.00
- 4 Hours Per Person \$46.00

## PREMIUM BRAND OPEN BAR

### Includes:

- Smirnoff Vodka
- New Amsterdam Gin
- Myer's Platinum Rum
- Sauza 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Cutty Sark Cordials
- Canyon Road
- Chardonnay and Cabernet Sauvignon
- Prosecco Mionetto Avantgarde Brut
- Bud Light, Miller Lite, Corona Extra, Heineken, Samuel Adams
- Bottled Water, Juices and Soft Drinks

Choose 1 option.

- 1 Hour Per Person \$27.00
- 2 Hours Per Person \$32.00
- 3 Hours Per Person \$37.00
- 4 Hours Per Person \$42.00

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. Gluten Free and Lactose Free options available.

# CONSUMPTION BAR PACKAGES

All bar packages require one bartender per 75 guests based on a \$150 fee per bartender.

## WINE

\$12.00 Per Glass

## SUPER PREMIUM

\$16.00 Per Glass

## PREMIUM

\$14.00 Per Glass

## NAME

\$12.00 Per Glass

## IMPORTED BEER

\$10.00 Per Glass

## DOMESTIC BEER

\$9.00 Per Glass

## SOFT DRINKS AND BOTTLED WATER

\$5.00 Per Glass

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# BEVERAGE STATIONS

Half day and Full day beverage packages are to be enjoyed in the meeting room only.

## GATORADE

\$5.00 Each

## ASSORTED SOFT DRINKS (PEPSI PRODUCTS)

\$5.00 Each

## BOTTLES WATER

\$6.00 Each

## RED BULL AND SUGAR FREE RED BULL

\$6.00 Each

## FRUIT JUICES, ORANGE, APPLE AND TROPICAL MANGO

\$50.00 Per Gallon

## HOUSE MADE FRUIT PUNCH OR LEMONADE

\$50.00 Per Gallon

## HOT TEA OR FRESHLY BREWED ICED TEA

\$67.00 Per Gallon

## FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE

\$67.00 Per Gallon

## HALF DAY BEVERAGE PACKAGE

\$18.95 Per Person

Includes:

- Freshly Brewed Regular and Decaffeinated Gourmet Coffee
- Selection of Black, Green and Herbal Tea
- Assorted Soft Drinks
- Still and Sparkling Bottles Water

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

## FULL DAY BEVERAGE PACKAGE

\$28.95 Per Person

Includes:

- Freshly Brewed Regular and Decaffeinated Gourmet Coffee
- Selection of Black, Green and Herbal Tea
- Assorted Soft Drinks
- Still and Sparkling Bottles Water

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

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. Gluten Free and Lactose Free options available.