



HYATT
REGENCY

Hyatt Regency Sarasota Fall/Winter



Chef & Partners

Chef's Philosophy

We proudly offer food options that are good for Hyatt guests, for our community, and for the planet. We source high quality food from natural, local and sustainable sources. We are always striving to honor the individual requests of our guests which is why our menus feature plentiful and healthy options.

We support sustainable practices and work with the suppliers and partners who share our philosophy and help ensure that their practices are in line with our efforts to a healthier environment. We often serve organic products and continue to increase our use of cage-free eggs and naturally raised beef and pork. So, no matter what our guests order, a great deal of thought and care has gone into each dish. Our guests deserve nothing less.

Executive Chef - Todd Maclay

Partners In Sarasota/Bradenton

Blumenberries Farm
Annalida's Hot Sauces
Mote Marine Aquaculture Farm
Hundsader Farms
Mixon Fruit Farm

More Partners Nearby

Mitchell's Natural Produce, Ellenton
Jone's Potato Farm, Parrish
Bob's Veggie Patch, Myakka City
Watercress Farms, Myakka City
Aloe Organics, Arcadia
B&W Farms, Fellsmere
Gary's Seafood, Orlando
Florida Classic Growers, Haines City
Lambeth Groves, Vero Beach
Cypress Point Creamery, Gainesville

All Prices Subject to 24% Service Charge and 7% State Sales Tax. Menus valid through December 2024.

Breakfast of the Day

Includes Fresh Fruit, "Sweet" Bakery Item and A "Specialty" Item that will vary each day of the week. Selections of Chilled Juices, Coffee and Tazo Tea Selection, Infused water of the Day

HYATT SIGNATURE CONTINENTAL BREAKFAST

Monday - Sliced Pineapple & Cantaloupe, Whole Bananas & Apples, Croissants, Blueberry Muffins, Bagels, Cream Cheese, Crustless Mini Sundried Tomato Basil Quiche.

Tuesday – Diced Watermelon & Honeydew, Whole Bananas & Florida Oranges, Croissants, Blueberry Scones, Banana Muffins, Greek Yogurt Parfait with Berries & Citrus Blossom Honey.

Wednesday – Sliced Honeydew & Mango, Whole Bananas & Plums, Butter Croissants, Cheese Danish, Blueberry & Brown Sugar Croustade, Steel Cut Oatmeal with Brown Sugar, Raisins

Thursday - Diced Cantaloupe & Honeydew, Whole Bananas, Clementines, Croissants, Cinnamon Rolls, Bagels, Cream Cheese, Southern Style Grits, Butter & Syrup.

For buffet meals, groups under 25 are subject to \$150.00 surcharge.

(Cont.)

Friday– Sliced Pineapple & Honeydew, Whole Bananas & Pears, Croissants, Banana Nut Muffins, Blackberry Croustade, Mini Spinach & Feta Frittata.

Saturday – Sliced Cantaloupe & Papaya, Whole Bananas & Grapes, Croissants, Blueberry Scones, Raspberry Danish, Scrambled Eggs Flatbread with, Cheddar Cheese, Roasted Tomato.

Sunday – Diced Pineapple & Watermelon, Whole Bananas & Strawberries, Croissants, Apple Bran Muffins, Banana Nut Muffins, Croissant Breakfast Sandwiches with Egg, Ham & Cheese.

\$38.00 Per Guest

Breakfast Enhancements

BREAKFAST FLATBREADS

Fried Egg and Avocado Flatbread

With Cherry Tomatoes, Sea Salt & a Balsamic Drizzle

Applewood Bacon, White Cheddar & Egg Flatbread

With caramelized Onion

\$18.00 Per Guest

EGG STATION

Omelets Made To Order; Cage Free Eggs, Egg Whites, Egg Beaters, Sweet Onion, Tomme Cheese, White Cheddar, Natural Bacon, Prosciutto, Mushrooms, Fire Roasted Salsa

Culinary Attendant Fee \$150

\$20.00 Per Guest

GET UP 'N GO

Steel Cut Oatmeal and Granola; Customize with Brown Sugar, Raisins, Dried Fruits, Local Orange Blossom Honey, Almond Milk and Vanilla Greek Yogurt

\$12.00 Per Guest

WINTER PARK DAIRY FARM

Scrambled Eggs with Monterey Jack, Natural Bacon, Spinach Feta and Cranberry Chicken Sausage, Herb Roasted Potatoes, Wilted Spinach and Candied Onions

\$18.00 Per Guest

ENHANCEMENTS FOR UNDER 50 GUESTS

Breakfast Taquitos, Scrambled Eggs, Sausage Crumble, Monterey Jack Cheese in a warm Flour Tortilla Served with Salsa

\$28 per dozen

Egg in a Hole, Fried Egg Cooked in the Middle of Thick Sliced Multi-Grain Bread. Topped with Bacon, Garnished with Arugula

\$12.00 per guest

Breakfast Pizza, Potato Hash Brown Crust Topped with Scrambled Eggs, Smoked Bacon, Shredded Cheddar Cheese

\$12.00 per guest

Breakfast Buffet

THE FLORIDA CONTINENTAL BREAKFAST

Local and Seasonally Inspired Fruit
Freshly Made Bakeries
Selection of Chilled Juices
Coffee and Tazo Tea Selection

\$32.00 Per Person

SUNCOAST

Local and Seasonally Inspired Fruit, Freshly Made Bakeries,
Scrambled Cage Free Eggs, Natural Bacon, Seasonal Chicken Sausage,
Roasted Potatoes, Leeks, Rosemary and Cracked Pepper, Selection of
Chilled Juices, Coffee and Tazo Tea Selection

\$41.00 Per Guest

BOULEVARD OF THE ARTS

Farmer's Market Fresh Whole Fruit, Greek Yogurt Parfait, Housemade
Fruit Compote and Granola, Local and Seasonally Inspired Fruit,
Freshly Made Bakeries, Scrambled Cage Free Eggs, White Cheddar,
Natural Bacon, Seasonal Chicken Sausage, Lyonnaise Potatoes,
Marjoram, Sea Salt, Selection of Chilled Juices, Coffee and Tazo Tea
Selection

\$48.00 Per Guest

ST. ARMANDS

Local and Seasonally Inspired Fruit, Freshly Made Bakeries, Eggs
Benedict, Poached Cage Free Eggs, Hollandaise, Natural Bacon,
Seasonal Chicken Sausage, Roasted Sweet Potatoes, Caramelized
Onions, Steel Cut Oatmeal, Brown Sugar, Raisins, Milk,
Cinnamon French Toast, Whipped Butter, Maple Syrup, Strawberry
Compote, Selection of Chilled Juices, Coffee and Tazo Tea Selection

\$49.00 Per Guest

For buffet meals, groups under 25 are subject to \$150.00 surcharge.

Breakfast Plated

THE SARASOTA PLATED BREAKFAST

Sliced Fresh Baked Breakfast Pastries, Butter
Cage Free Scrambled Eggs,
Natural Bacon,
Herb Potatoes with Wilted Spinach and Candied Onions
Roasted Asparagus
Selection of Chilled Juices
Coffee and Tazo Tea Selection

\$36.00 Per Person

THE MANASOTA PLATED BREAKFAST

Local and Seasonally Inspired Fruit
Thick Cut Brioche French Toast, Maple Syrup
Scrambled Cage Free Eggs
Natural Bacon
Fingerling Potatoes, Marjoram, Sea Salt, Whipped Butter
Selection of Chilled Juices
Coffee and Tazo Tea Selection

\$39.00 Per Person

Brunch

THE REGENCY BRUNCH

Banana Nut Muffins,
Coconut Macadamia Butter,
Vodka and Citrus Cured Salmon,
Local Watercress, Bermuda Onions,
Florida Tomatoes, Capers, Bagels,
Herb Cream Cheese
Seasonal Melon Salad, Mint Syrup, Lime, Jicama
Trio of Potato Hash, Yam, Russet, Purple Peruvian, Crispy Leeks,
Rosemary
Parfait Station: Greek Yogurt, Raw Honey, Seasonal Roasted Fruit,
Housemade Granola
Roasted Free Range Chicken, Quinoa Tabouleh
Key Lime Pie
Flourless Chocolate Torte
Omelet Station: Oyster Mushrooms, Cured Tomatoes, Seasonal
Seasonal Chicken Sausage, Natural Bacon
Culinary Attendant Fee \$150

\$58.00 Per Guest

For buffet meals, groups under 25 are subject to \$150.00 surcharge.

Morning Break Packages

REFRESH (GLUTEN FREE)

Red & Yellow Watermelon, Lava Salt, Micro Cilantro, Balsamic
Bowls of Whole Clementines
Buckwheat Honey Glazed Walnuts
Boylan's Natural Sodas
Blueberry Greek Yogurt Smoothies

\$18.00 Per Guest

PICK OF THE SEASON

Seasonal Stone Fruit and Honey Greek Yogurt
Fresh Mixed Seasonal Berries
Grilled Brie, Amarena Cherry Compote, Warm Baguette
Pear and Basil Infused Water

\$18.00 Per Guest

BUILD YOUR OWN TRAIL MIX (GLUTEN FREE)

Walnuts, Pecans, Almonds, Pistachios, Macadamia
Nuts, White Chocolate Bits, Milk Chocolate Chips,
M&Ms, Raisins, Dried Cherries, Apricots, Papaya,
and Pineapple, Non Alcoholic Sangria

\$18.00 Per Guest

THE CARAMEL APPLE

Assorted Apple Varieties
Warm Caramel Sauce
Candied Pecans
Candied Walnuts
Peanuts
White and Dark Chocolate Chips
Multi Color Sprinkles
Toasted Coconut

\$18.00 Per Guest

Afternoon Break Packages

SUPER FOODS (GLUTEN FREE)

Crudite Display

Black Bean Hummus, Gluten Free Crackers

Sun Dried Pineapple and Papaya

Roasted Brazil Nuts, Pistachios and Walnuts

Chilled Green Tea

\$18.00 Per Guest

UNDER THE BIG TOP

House Made Potato Chips with Dark Chocolate

Individual Cups of Chocolate Chip Trail Mix

Yogurt and Chocolate Pretzels

Roasted Peanuts in the Shell

Fresh Popped Popcorn

Boylan's Root Beer and Orange Natural Sodas

\$18.00 Per Guest

CIRCUS CITY TREATS

Candied Cashews and Pecans

House Made Kettlecorn

Sugar Cookies

Housemade Potato Chips with Smoked Sea Salt

Orange Mint Spritzers

\$18.00 Per Guest

CRISP

Grilled Herb Crostini, Bagel Chips & Lavosh

Fresh Local Celery and Carrots

Heirloom Tomato Bruschetta

Herb Goat Cheese Dip

Creamy Roasted Tomato Tapenade

Cucumber Infused Water

\$18.00 Per Guest

A La Carte Beverages

FULL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee,
Tazo Tea, Assorted Sodas and Bottled Water -
8 Hours of Service

\$22.00 Per Guest

1/2 DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee,
Tazo Tea, Assorted Sodas and Bottled Water -
4 Hours of Service

\$16.00 Per Guest

COFFEE

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

\$94.00 Per Gallon

CHILLED JUICES

Orange, Grapefruit and Cranberry

\$74.00 Per Gallon

FLAVORED ICED TEAS

Freshly Brewed- Quivers Assorted Flavors

\$68.00 Per Gallon

INFUSED WATER STATION

Cucumber Mint, Strawberry Basil,
Cantaloupe, Raspberry

\$52.00 Per Gallon

PEPSI REGULAR, DIET AND DECAFFEINATED SOFT DRINKS

\$6.00 Each

POWER DRINKS

Gatorade, Vitamin Water, Powerade

\$7.00 Each

STILL AND SPARKLING WATER

\$5.50 Each

HIGH ENERGY DRINKS

Regular and Sugar Free
Red Bull and Rock Star

\$7.00 Each

A La Carte Bakeries and Snacks

ASSORTMENT OF BAGELS

with Cream Cheese

\$55.00 Per Dozen

TODAY'S FRESH BAKERIES

\$55.00 Per Dozen

SLICED FRESH SEASONAL FRUIT

\$18.00 Per Guest

YOGURT PARFAITS

Layered Yogurt, Seasonal Fruit Compote and
Homemade Granola

\$11.00 Each

JUMBO HOME-STYLE COOKIES

Chocolate Chunk, Peanut Butter and
Oatmeal, Garnished with Biscotti and
Coconut Macaroons

\$56.00 Per Dozen

ENERGY BARS (GLUTEN FREE)

\$60.00 Per Dozen

BROWNIES, PECAN AND LEMON BARS

\$58.00 Per Dozen

WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened

\$44.00 Per Dozen

Buffet Lunch of the Day

BBQ Buffet

New Potato Salad with Celery Root, Crispy Pancetta,
Whole Grain Mustard and Sour Cream Slaw of Cabbage, Carrots, Dried
Cranberries and Apple Cider Dressing
Pulled Pork, Sweet and Spicy BBQ Sauce
Lemon-Rosemary Chicken with Grilled Stone Fruit, Sugar Snap Peas
and Queso Fresco
Blackened Salmon, Rainbow Swiss Chard, Poached Raisins Layered
Red Velvet Cake, Cream Cheese Frosting

\$60.00 Per Guest

Tusca

Ribollita Soup
Sage and Coarse Salt Crusted Focaccia, Cold Pressed Olive Oil
Bocconcini, Confit Cherry Tomatoes, Black Olives, Basil and Extra
Virgin Olive Oil
Local Wild Arugula, Farm Greens and Lollo Greens, Shaved Fennel,
Pine Nuts, Preserved Lemons
Grilled Baby Peppers, Artichokes, Eggplant and Cipollinis, Lemon Oil,
Cracked Pepper & Sea Salt
Grilled Vegetable Terrine, Black Olives, Tomatoes & Herb Sauce
Campanelle Pasta with Fresh Clams and Baby Shrimp
Whole Wheat Penne Pasta in Short Rib Tomato Sauce

Harvest

Roasted Pumpkin, Creme Fraiche
Roast Corn Kernels, Diced Peppers and Red Onions in a Cumin-
Cilantro Vinaigrette
Beets, Candied Cipollini Onions and Bacon in a Sour Cream Maple
Dressing
Hand Picked Mixed Organic Greens and Apple Cider Vinaigrette
Kurobata Pork Loin, Braised Brussel Sprouts and Roasted Apples
Slow Roasted Loin of Beef, Roasted Parsnips, Carrots
Roasted Banana Sweet Potato Mash
Buttered Spaghetti Squash with Chives
Sweet Potato Maple Cheesecake

\$58.00 Per Guest

Asian Garden Buffet

Thai Coconut Soup, flavored with Galangal and Coriander
Asian Greens with Carrots, Radish Sprouts, Enoki Mushrooms, Toasted
Sesame Seeds
Sweet and Sour Cucumber Dressing Wasabi Peas on the side
Pad Thai Noodles, Peanut Dressing with Chicken
Asian BBQ Braised Short Ribs, Black Bean Garlic Sauce
Charred Baby Bok Choy, Shitake Mushrooms
Lemongrass Scented Jasmine Rice

Espresso Panna Cotta, Strawberries and Aged Balsamic

\$60.00 Per Guest

Tarpon Springs

Skordalia, Assorted Olive Oils, Marinated Grilled Haloumi, Grilled Flatbread

Avgolemono Soup, Orzo, Poached Chicken

Village Salad, Farm Tomatoes, Cucumber, Feta, Red Wine Oregano Vinaigrette

Pasticio Greek Lasagna, Spiced Beef, Egg Noodles, Bechame

Roasted Chicken, Warm Meyer Lemon Vinaigrette, Roasted Cauliflower

Grilled Gulf Coast Mahi Mahi, Ouzo Stewed Tomato, Cahaba Farm Pea

Tendrils

Cinnamon Laced Walnut Baklava, Citrus Simple Syrup

\$58.00 Per Guest

Southern Comfort Buffet

Baby Iceberg Lettuce with All Natural Bacon,

Heirloom Cherry Tomato and Local Blue Cheese

Grilled Corn and Quinoa Salad, Fresh Basil and Cucumbers

Broiled Southern Catfish with Apricots and Honey-Citrus Slaw

Buttermilk Fried Chicken and Freshly Baked Buttermilk Biscuits

Redskin Smashed Potatoes with Green Onions

Roasted Yellow and Green Beans with Seasonal Mushrooms

Bourbon Pecan Pie

\$56.00 Per Guest

Haupia, Coconut Pudding, Crystallized Ginger

\$58.00 Per Guest

StayFit

Chilled Cantaloupe Soup, Mint, Cayenne Essence

B&K Wild Arugula, Almonds, Cranberries, Goat Cheese, Buckwheat

Honey Vinaigrette

Grilled Green Tomato Salad, 3 Boy Farm Lolla Rossa, Orange Fennel Dressing

Roasted Free Range Chicken, Roasted Squash, Mustard Jus

Today's Sustainable Catch, Red Watercress, Thyme, Confit Lemon, Extra Virgin Olive Oil

Black Tea Infused Moroccan Cous Cous, Currants, Pistachios

Greek Yogurt Mousse, Dried Fruit Compote, Raw Honey

\$58.00 Per Guest

Sustainable

Chilled Local Yellow Tomato Gazpacho

Local Melon Salad with Crispy Bresola, Lime and Mint

Bulgar Wheat Salad with Key West Pink Shrimp, Capers, Raisins and Onions

Tanglewood Farms Free Range Chicken, Charred Sweet and Sour Onions, Grilled Plums

Atlantic Salmon, Wilted Farm Greens with Lemon, Organic Olive Oil

Spiced Mascarpone with Berries

\$58.00 Per Guest

Seasonal Deli

Chef's Soup Du Jour

Gemellini Pasta Salad with Grilled Asparagus, Balsamic Vinaigrette
and Preserved Tomato

Green Salad with Roasted Peppers, Caramelized Red Onion, Heirloom
Baby Tomatoes, Truffle Vinaigrette

Roast Beef, Boursin, Roasted Red Pepper, Ciabatta

Grilled Seasonal Vegetable Tortilla Wrap, Alfalfa Sprouts, Roasted
Chickpea Hummus

Oven Roasted Chicken, Proscuitto, Basil Club Sandwich on Freshly
Baked Focaccia

Smoked Sea Salt House Made Chips

Lemon and Red Velvet Cup Cakes

\$50.00 Per Guest

For buffet meals, groups under 25 are subject to \$150.00 surcharge.

Plated Lunches

SOUP OR SALAD (Select One Item)

Roasted Butternut Squash Bisque, Banana Bread Crouton
Spinach, Winter Park Black & Blue Cheese, Dried Cherries, Toasted
Walnuts, Peppercorn Vinaigrette

Salad of Romaine Heart, Garlic Croutons, Pignoles, Crispy Pancetta,
Caramelized Shallot Dressing

Bibb, Arugula, Frisee, Spiced Pears, Candied Pecans, Goat Cheese,
Balsamic Vinaigrette

Local Heirloom Tomato, Watercress, Greek Feta Crumble, Kalamata
Olive Tapenade, Oregano Emulsion

DESSERT (Select One Item)

Vanilla Panna Cotta, Amarena Cherries, Biscotti

Key Lime Pie, Strawberry Jam, Croquant

Lavender Creme Brulee, Sugar Cookie, Chantilly Creme, Raspberry
Coulis

Triple Chocolate Cheesecake, Blackberry Compote, Whipped Cream

ENTREES (Select One Item)

Mediterranean Chicken, Artichoke, Olive, Sun Dried Tomato Ragout
Saffron Orzo Risotto
48.00 per guest

Beer Braised Beef Short Rib, Winter Hash, Fried Onion, Ale Jus
52.00 Per Guest

Local Mahi Mahi, Citrus Gremolata Cream, Mushroom Risotto, Snap
Peas
\$55.00

Broiled Sirloin Steak, Creamed Yukon Potato, Asparagus Spears
54.00 per guest

Poached Atlantic Salmon, Moroccan Cous Cous Salad, Petit Greens,
Preserved Lemon Vinaigrette
52.00 Per Guest

Greek Yogurt Mousse, Mascerated Berries in a Chocolate Shell,
Pirouette Cookie (Healthy Option)

All lunches include Bread Service, Coffee and Tea Selection.

Grab & Go Lunch

All box lunches include Chips and Choice of Soda or Bottled Water

Selection Of Grab & Go Lunch

CHOOSE ONE SALAD FOR ALL GUESTS

Orzo Pasta Salad

Cucumber and Tomato Salad with Bulgar Wheat,

Roasted Potato Salad with Chipotle Dressing

Fruit Cup

SANDWICH/WRAP/ENTREE SALAD (May choose more than one option)

Roasted Turkey, Honey and Whole Grain Mustard Aioli, Pancetta and Smoked Gouda, Ciabatta

Arugula Cilantro Chicken Salad, Croissant

Grilled Seasonal Vegetable Wrap, Alfalfa Sprouts, Roasted Chickpea Hummus

Cobb Salad

CHOOSE ONE DESSERT FOR ALL GUESTS

Chocolate Chunk Cookie

Double Chocolate Brownie

\$34.00 Per Guest

Alternative Options

GLUTEN FREE, VEGAN AND VEGETARIAN

Seared Tofu, Jasmine Rice, Baby Bok Choy Sweet Soy Glaze

Grilled Jumbo Portobello, Olive Oil Crushed Potatoes, Baby Zucchini,
Vegan Mushroom Gravy

Polenta, Roasted Pepper Napoleon, Sundried Tomato Relish, Brussel
Leaves

(Cont.)

Pappardelle Pasta and Vegetable Tumble Weed, Extra Virgin Olive Oil,
Basil, Red Pepper Coulis

Wild Mushroom Ravioli, Fresh Tomato Sauce, Reggiano, Splattered
with Pesto Sauce

GLUTEN FREE

Roasted Chicken, Fresh Herb Jus, Roasted Potatoes, Market Fresh
Vegetables

Hors D'oeuvres

Minimum order per item - 25 pcs

HOT

Blue Crab Cakes, Smoky Onion Remoulade

\$5.50 each

Lobster Mac & Cheese Fritter

\$5.50 each

Pan Seared Pork Potstickers, Dim Sum Dipper

\$4.00 each

Peking Duck Spring Roll, Thai Sweet Chili Dip

\$4.00 each

Braised Short Rib, Taleggio Flatbread, Garlic Cream, Pickled Red Onion

\$4.50 each

Conch Fritter, Sriracha Lime Aioli

\$4.50 each

Coconut Chicken, Orange Horseradish Marmalade

\$4.50 each

Three Cheese Arancini, Arugula Minto Pesto (Vegetarian)

\$5.00 each

Hot

Cuban Spring Roll

\$4.50 each

Bacon Wrapped Medjool Dates with Chorizo (GF)

\$4.50 each

Buffalo Chicken Skewers, (not breaded) Bleu Cheese Dip (GF)

\$4.00 each

Vegetable Spring Roll, Sweet and Sour Sauce (Vegetarian)

\$4.00 each

Grilled Cheese Triangles, Tomato Soup Shot (Vegetarian)

\$4.00 each

Gruyere, Candied Onion Tartlette, Crème Fraiche (Vegetarian)

\$4.00 each

Short Rib Empanada, Chimichurri Sauce

\$4.50 each

COLD

Ahi Poke, Chukka Salad, Crispy Wonton

\$5.00 each

Seafood and Citrus Ceviche with Plantain Chip, Micro Celery

\$5.00 each

Shrimp and Tito's Vodka Cocktail Shooter (GF)

\$5.00 each

Goat Cheese Stuffed Raspberry, Balsamic Syrup Syringe

(GF/Vegetarian)

\$5.00 each

Fresh Thai Rolls, Mint, Vermicelli Noodles, Basil, Mango

(GF/Vegetarian)

\$5.00 each

Mini Chicken Salad Lettuce Wrap

\$5.00 each

Mini BLT Sandwiches

\$5.00 each

Cold

Roasted Tomato Caprese with Sea Salt and Micro Basil

(Vegetarian)

\$4.50 each

Grilled Marinated Mushroom Bruschetta, Truffled Oil (Vegetarian)

\$5.00 each

Baguette Crostini, Triple Cream Brie, Fig Jam

(Vegetarian)

\$5.00 each

Antipasto Kebob (Vegetarian)

\$5.00 each

Pear Bruschetta with Gorgonzola, Slivered Almond (Vegetarian)

\$5.00 each

Sliced Sirloin on Crostini, Creamy Horseradish

\$5.50 each

Presentation Displays

CRUDITÉS

Broccolini, Zucchini, Celery, Baby Carrots, Pumpkin Seeds Hummus, Roasted Tomato Olive Tapenade, Spinach Ranch, Sesame Crackers and Lavosh Crisps

\$17.00 Per Guest

SLIDERS

All Natural Beef Sliders with Smoked Cheddar
BBQ Pulled Pork Slider, Cranberry Coleslaw
Fried Chicken Slider with Honey Mustard
Portobello Slider with Herb Aioli
Fried Onion Strings, House Made Potato Chips, Herb Aioli, Whole Grain Mustard, Ketchup, Pickle Coins

\$28.00 Per Guest

GRILLED FLATBREADS

Beef Short Rib, Blue Cheese, Balsamic Reduction
Smoked Duck, Ricotta, Mandarin Orange, Micro Basil
Portobello Mushroom, Baby Tomato, Spinach, Roasted Garlic Aioli
Assorted Olive Oils, Parmesan Cheese, Crushed Chili Flakes

\$20.00 Per Guest

ARTISANAL CHEESE

Handcrafted Cheese Trio, Lavosh and Crackers, Local Honey, Dried Fruit, Orange Marmalade, Candied Nuts

\$22.00 Per Guest

GASTROPUB

Braised Bratwurst with Horseradish Mustard
Beef Short Rib Sandwich with Fennel Onion Marmalade
Cheddar and Gouda Grilled Cheese on Sourdough Bread with Caramelized Onions

\$22.00 Per Guest

SHELLFISH BAR

Jumbo Lemon Shrimp, Oysters on the Half Shell, Crab Claws; Poivre Mignonette, Tabasco, Cocktail Sauces, Cucumber and Pickled Red Onion Salad

Market Price

LETTUCE WRAPS

Boston Bibb Lettuce to Wrap; Chicken, Shaved Sirloin, Hummus, Roasted Vegetables, Goat Cheese, Bean Sprouts, Sweet Chili Aioli,

BAKED POTATO BAR

Potato Bar with Garlic Mashed, Sweet Mashed, Baked Idaho, Toppings to Include; Bacon, Caramelized Onion, Drawn Butter, Sour Cream, Shredded Cheddar, Chives, Mushrooms, Pineapple, Coconut, Beef & Bean Chili

\$20.00 Per Guest

Artisan Cheese & Charcuterie

Artisan Cheeses and Gourmet Meats paired with Breads, Trio of Mustard, Dried Fruits, Nuts and Pickled Vegetables.

\$26.00 Per Guest

Roasted Lemon Aioli

\$20.00 Per Guest

Carving Stations

ROASTED MAHI MAHI

Lightly Roasted and Whole Filets of Florida Mahi Mahi Carved to Order, Served with Assorted Sauces; Caribbean Remoulade, Mango Chutney, Spicy Tomato Salsa, Local Lettuce, Sliced Vine Ripe Tomatoes, Soft Brioche Buns
Culinary Attendant Fee \$150.00

\$600.00 Per 20 Guests

SALMON

Maple Glazed Cedar Planked Atlantic Salmon, Charred Corn Salsa, Green Goddess Sauce, Potato Lasagna, Cheddar-Herb Bread Crumb Topping
Culinary Attendant Fee \$150.00

\$500.00 Per 20 Guests

TURKEY

Orange Fennel Brined Turkey Breast, Tastings of Spinach Salad, Roasted Shallots, Dried Plums and Mustard Vinaigrette, Cherry Relish, Madeira Mushroom Gravy, Petit Baguette
Culinary Attendant Fee \$150.00

\$500.00 Per 25 Guests

BEEF

Pepper Crusted Angus Beef Strip Loin, Tastings of Caesar with Hand Shaved Parmesan Cheese, Ciabatta Croutons, Whipped Butter Potatoes, Roasted Onions & Seasonal Mushrooms, Horseradish Sauce, Crusty French Bread
Culinary Attendant Fee \$150.00

\$600.00 Per 25 Guests

Reception Packages

SIESTA KEY PARTY

Conch Fritters with Cocktail Sauce
Miniature Franks in Puff Pastry
Buffalo Chicken Wings, Blue Cheese Dip, Celery & Carrot Sticks
Beef Sliders with Brie Cheese and Onion Jam,
Tri Color Tortilla Chips with Nacho Cheese, Charred Corn Kernels,
Sliced, Jalapenos, Fresh Salsa and Guacamole

\$42.00 Per Guest

VIVA FAJITA

Soft Flour and Corn Tortillas
Grilled Marinated Flank Steak and Spicy Chicken Strips, Grilled Onion
and Peppers, Guacamole, Fresh Tomato Salsa, Cheddar Cheese,
Shredded Lettuce, Sliced Jalapenos, Sour Cream, Tri Color Tortilla
Chips

\$34.00 Per Guest

MYAKKA BBQ SMOKE HOUSE

BBQ Pulled Pork
Slow Basted Whole Roasted Chicken
Pineapple Cole Slaw, Jalapeno Corn Bread

\$42.00 Per Guest

STREET TACOS

Soft Flour and Corn Tortillas, Crispy Taco Shells
Shredded Seasoned Carnitas, Blackened White Fish, Chicken Mole
Black Beans, Shaved Cabbage and Radish, Chef's Aioli, Sliced
Jalapenos, Fresh Tomato Salsa, Guacamole, Sour Cream, Cheddar
Cheese, Lime, Sweet Chili Aioli

\$36.00 Per Guest

Chef Action Stations

PAELLA STATION

Freshly Prepared Chicken and Chorizo Paella with Roasted Peppers, Olives and Green Peas

Add Seafood - \$12.00 Per Guest

Culinary Attendant Fee - \$150.00

\$32.00 Per Guest

PASTA

Freshly Prepared Pasta with Oven Roasted Focaccia,
Parmesan Bread Sticks

Penne Pasta, Bolognese Sauce

Farfalle Pasta, Provencal Sauce

Raviolis with Portabella Mushrooms, Pesto Alfredo Sauce

Culinary Attendant Fee \$150.00

\$26.00 Per Guest

SEARED AHI STATION

Seared 3 Ways with Pepper Crusted, Sesame Crusted, Wasabi Crusted
Wasabi, Pickled Ginger, Soy

Wakame Seaweed Salad

Asian Greens Salad, Bean Sprouts, Daikon, Julienne Carrots, Shiitake
Mushrooms, Edamame with A Ginger Sesame Vinaigrette

Pad Thai Noodle Salad, Peanuts, Wasabi Peas, Radish Sprouts,
Cucumber with A Soy-Peanut Dressing

Culinary Attendant Fee \$150.00

\$42.00 Per Guest

Sweet Stations

Italian

Cannoli, Tiramisu, Macerated Berries, Vanilla Yogurt, Affogato

\$14.00 Per Guest

Cheesecake Cheesecake Cheesecake

Mango Passion Cheesecake, Triple Chocolate Cheesecake, Strawberry Swirl, Lemon Swirl, Chocolate Chip, New York

\$14.00 Per Guest

Plant City Strawberries

Whipped Cream, Chocolate, Brown Sugar, Creme Fraiche, Balsamic Reduction, Chocolate Sprinkles

\$11.00 Per Guest

Mini Whoopie Pies

Chocolate with Vanilla Buttercream, Banana with Cream Cheese, Peanut Butter & Strawberry Jelly

\$15.00 Per Guest

Ice Cream Truck

Traditional:

Ice Cream Sandwiches, Drumsticks, Chocolate Dipped Vanilla Ice Cream Bars, Fudgsicles, Popsicles

\$5.00 Each

Deluxe:

Haagen Daz Coconut Chocolate Caramel, Haagen Daz Vanilla Milk Chocolate, Dove Dark Chocolate, Dove Raspberry Sorbet with Dark Chocolate, Magnum Double Caramel Ice Cream Bar, Edy's Assorted Outshine Fruit Bars

\$7.00 Each

Late Night Snacks

Chicken & Waffles

Breaded Chicken Tenders & Fresh Made Waffle, Pecan Syrup, Honey, Sweet Chili Sauce

\$15.00 Per Guest

Loaded Nachos

With Grilled Chicken, Jalapenos, Black Olives, Salsa, Sour Cream, Guacamole, Cheese Sauce

\$14.00 Per Guest

Breakfast Burritos

Fresh Made Burritos with Scrambled Eggs, Monterey Jack Cheese and Bacon Crumbles

\$14.00 Per Guest

Mac & Cheese Fritters

With Pulled Pork, Bacon, Mushroom

\$16.00 Per Guest

Mini Lobster Rolls

New England Style, Toasted Brioche Bun, Baby Greens

MARKET PRICE

Personal Preference

Personal Preference

Personal Preference allows our guests to select their own entrees in a banquet setting. An option designed to satisfy individual tastes & preferences.

1. The planner chooses one appetizer, salad and dessert for all guests in advance.
2. A custom printed menu featuring four entrée selections (to include one vegetarian) is provided for guests at each setting.
3. Specially trained servers take your guests' order as they are seated.

\$160.00 Per Guest

Planner's Choice Of Salad (Select One Item)

Iceberg Wedge, Candied Bacon, Local Blue Cheese, Heirloom Tomatoes, Aged Balsamic Syrup

Spicy Italian Arugula, Blueberries, Candied Pecans, Goat Cheese, Orange Tarragon Emulsion

Grilled Romaine Hearts, Shaved Reggiano, Lemon Garlic

Cucumber Wrapped Local Organic Field Greens, Brazil Nut Dust,

Planner's Choice Of Appetizer (Select One Item)

Key West Pink Shrimp Bisque, Grilled Ciabatta

Forest Mushroom Cannelloni, Truffle Mousse, Cahaba Greens

Bronzed Sea Scallop & Lemon Risotto with Pea Tendrils

Florida Blue Crab Cake, Roasted Corn Relish, Frisee

Butternut Squash Risotto, Brown Butter, Fried Sage

Asparagus & Parmesan Risotto, Mascarpone, Prosciutto Crackling

Planner's Choice Dessert (Select One Item)

Mango Passion Cheesecake, Guava Pure, Whipped Cream

Chocolate Bombe, White Chocolate Mousse, Raspberry Puree

Vanilla Crème Brulee Tart, Berry

Compote, Biscotti

Strawberries & Chocolate; Chocolate Dome, Strawberry Caviar,

Strawberry Coulis, Warm White Coco

Chevre, Dried Cherries, Champagne Thyme Vinaigrette

Individual Guest Choice Entrees (Select Up To Three Items)

Grilled All Natural Angus Filet Mignon, Rosemary Potato Galette,
Smoked Garlic Demi Glace

Domestic Lamb Rack, Minted Edamame Bean Puree, Buttered Turnips,
Zinfandel Caramel

Crispy Duck Breast, Forbidden Rice Risotto, Cahaba Farm Tendrils,
Kumquat Ginger Glaze

Boursin and Spinach Stuffed French Cut Chicken, Wild Mushroom
Risotto Cake, Roasted Asparagus, Baby Pepper, Citrus Beurre Blanc

Rosemary Panko Crusted Chicken, Mustard Jus, Garlic Whipped Potato

Crispy Basil Salmon, Jasmine Rice, Charred Asparagus, Basil Oil

Roasted Mahi Mahi, Quinoa Risotto, Pineapple Chili Sauce

All entrees served with seasonal fresh vegetables

Red Pepper Polenta Cake, Braised Swiss Chard, Pesto Coulis

(Vegan/GF) - Included

Plated Dinner

Plated Dinners

All dinners include bread service, coffee, and tea selection. Please select one appetizer, one salad, one entree, and one dessert. Pricing is noted on each entree.

FIRST COURSE (Select One Item)

Roasted Farm Tomato and Celery Heart Soup with Chive Oil

Peppered Key West Pink Shrimp, Saffron White Polenta

Seared Scallop, Five-Spice Pineapple Chutney, Micro Wasabi

Lobster Bisque with Sherry-Basil Cream

Buttered Gnocchi, Candied Pecan, Roquefort Mousse, Crispy Sage

Florida Blue Crab Fritter, Pickled Onion, Chive, Mandarin Orange, Avocado Puree

SECOND COURSE (Select One Item)

Frisee and Spinach Salad, Strawberries, Slivered Almonds, Goat Cheese, White Balsamic Vinaigrette

Endive and Apple Salad with Bacon, Candied Pecans and Parmesan Dressing

Asparagus and Frisee Salad with Shaved Parmesan and Whole Grain Mustard Dressing

Grilled Romaine Hearts, Shaved Reggiano, Lemon Garlic

DESSERT (Select One Item)

Flourless Chocolate Cake, Macerated Strawberries, Creme Fraiche, Chocolate Caviar (GF)

Vanilla Custard, Sweet Cream, Caramel, Toasted Almonds

Mango Passion Cheesecake, Guava Puree, Whipped Cream

Triple Chocolate Mousse, Raspberry Coulis, Whipped Cream

Key Lime Torte, Graham Cracker, Whipped Cream, Strawberry Coulis

ENTREES (Select One Item)

All Natural Angus Filet Mignon, Asparagus Potato Hash, Simple Syrah
Sauce

118.00 Per Guest

Stout Braised Short Beef Short Ribs, Horse Radish Mashed Potatoes,
Roasted Asparagus, Baby Pepper, Au Jus

74.00 Per Guest

Crispy Basil Salmon, Jasmine Rice, Charred Asparagus, Basil Oil

72.00 Per Guest

Roasted Local Corvina, Creamy Sweet Potato Puree, Saffron, Parsnip
Carrot Slaw

72.00 Per Guest

Boursin and Spinach Stuffed French Cut Chicken, Wild Mushroom
Risotto Cake, Roasted Broccolini, Baby Carrot, Citrus Beurre Blanc

63.00 per guest

All dinners include Bread Service, Coffee & Tea Selection.

All Prices Subject to 24% Service Charge and 7% State Sales Tax.

Buffet Dinner

Gulf Coast

Shrimp Bisque, Sherry Basil Cream
 Arcadian Harvest Greens, Orange and Grapefruit Supreme,
 Macadamia, Ricotta Salata
 Grilled Chicken Breast, Roasted Chorizo, Corn and Black Bean Salsa
 Blackened Grouper, Tomato Cajun Cream
 Dr. Pepper Braised Beef Shortrib, Trio of Pickled Onions
 Roasted Sweet Potatoes, Pineapple, Orange, Marshmallow and
 Toasted Coconut
 Roasted Rainbow Cauliflower, Pickled Squash
 Mango Passion Cheesecake, Black Forest Chocolate Cake
 \$77.00 Per Guest

Suncoast View

New England Style Clam Chowder
 Roasted Cauliflower and Shrimp Salad, Wild Rice, Curry Vinaigrette,
 Dried Currents and Basil
 Macadamia Crusted Mahi, Maltaise Sauce
 Sea Salt Crusted New York Strip, Amarena Cherry Demi
 Orange and Fennel Brined Chicken Breast, Tomato Fennel Jus, Pea
 Tendrils
 Key Lime Scented Jasmine Rice with Scallions
 Indian Eggplant, Baby Peppers, Roasted Broccoli

Harvest

Chili Corn Bisque
 Farm Greens, Poached Pear, Spiced Walnuts, Blue Cheese,
 Champagne Vinaigrette
 Molasses Rubbed Pork Loin, Pineapple Chili Compote
 Pan Seared Salmon, Tri Bean Relish and Chili
 Sugar and Spiced Rubbed Chicken Thighs, Brown Sugar Barbeque
 Roasted Trio of Potatoes
 Green and White Roasted Asparagus, Provençal Herbs, Blistered
 Cherry Tomatoes
 Mango Passion Cheesecake, Chocolate Decadence Cake
 \$68.00 Per Guest

Stay Fit

Cucumber Quinoa Salad, Cherry Tomato, Pickled Red Onion,
 Watercress, Citrus Dijon Vinaigrette
 Lentil Tomato Soup, Seasonal Vegetables
 Baby Greens, Fava Beans, Shredded Daikon, Carrots and Watercress,
 Raspberry Vinaigrette
 Sustainable Catch, Green Pea Coulis and Pepper Relish
 Grilled Chicken, Three Bean Chili, Maple Balsamic
 Sliced Sirloin, Mushroom Ragout
 Steamed Jasmine Rice

Key Lime Pie, Coconut Cake

\$78.00 Per Guest

Sautéed Brussel Sprouts with Lemon and Pepper

Greek Yogurt Mousse with Berry Compote, Key Lime Sugar Cookies

\$64.00 Per Guest

All dinner buffets include bread service, coffee, and tea selection.

For buffet meals, groups under 25 are subject to \$150.00 surcharge.

All Prices Subject to 24% Service Charge and 7% State Sales Tax.

Alternative Options

GLUTEN FREE, VEGAN AND VEGETARIAN

Seared Tofu, Jasmine Rice, Baby Bok Choy Sweet Soy Glaze

Grilled Jumbo Portobello, Olive Oil Crushed Potatoes, Baby Zucchini,
Vegan Mushroom Gravy

Polenta, Roasted Pepper Napoleon, Sundried Tomato Relish, Brussel
Leaves

(Cont.)

Pappardelle Pasta and Vegetable Tumble Weed, Extra Virgin Olive Oil,
Basil, Red Pepper Coulis

Wild Mushroom Ravioli, Fresh Tomato Sauce, Reggiano, Splattered
with Pesto Sauce

GLUTEN FREE

Grilled Chicken, Toasted Organic Quinoa, Heirloom
Tomato Caper Salsa

Signature Wine Series

Canvas Whites & Bubbly By Michael Mondavi

PINOT GRIGIO, VENETO, ITALY

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

\$42.00

CHARDONNAY, CA.

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

\$42.00

Canvas Reds By Michael Mondavi

PINOT NOIR, CA.

Aromas of vivid red fruit with hints of spice that compliment the light texture.

\$42.00

CABERNET SAUVIGNON, CA.

Subtle hints of oak and spice married with lively tannins

\$42.00

Bubbles, White and Red Wines

BUBBLES

La Marca, Prosecco, Italy, NV

Crisp and refreshing. Lime-Grapefruit notes with a clean, dry finish.

\$45.00

Wycliff Crut, CA

Blend of premium California grapes with a touch of sweetness and a crisp clean finish. \$36.00

WHITE WINES

Rodney Strong Sauvignon Blanc, "Charlotte's House", Sonoma, CA.

Crisp and refreshing. Lime-Grapefruit notes with a clean, dry finish.

\$52.00

Matua Valley, Sauvignon Blanc, Marlborough, New Zealand

Balanced with aromas of soft ripe fruits with citrus flavors that cleanse the palate.

\$46.00

Kendall Jackson Chardonnay, "Vintner's Reserve", CA America's top selling Chardonnay with a hint of vanilla and toasted oak.

\$52.00

RED WINES

Meiomi, Pinot Noir, Monterey-Santa, Barbara-Sonoma Counties, CA

A blend of Pinot Noir from three distinct areas. A tailored approach to fermentation and ageing ensure complexity and finesse through silky tannins and notes of toasty mocha.

\$52.00

Chateau St. Jean, Merlot, CA

Vivid aromas of blackberry jam and perfume with subtle clove spice notes.

\$45.00

Don Miquel Gascon, Malbec, Mendoza, Argentina

Dark fruit flavors intertwine with notes of spice, licorice and chocolate to create a full bodied Malbec.

\$49.00

Beringer, Cabernet Sauvignon, Knights Valley, CA

Aromas of ripe black fruit. mocha, dried herbs and licorice.

\$62.00

Hand Crafted Cocktails

Bacardi Superior Rum

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler

Bacardi Superior Rum and muddled blueberries with fresh mint and lemonade

\$14.00 each

Pineapple Basil Cooler

Bacardi Superior Rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

\$14.00 each

Tito's Handmade Vodka

(Cont.)

City Park Swizzle

Bacardi Superior Rum, fresh lime juice, and simple syrup with a dash of orange bitters

\$14.00 each

Grapefruit Delight

Bacardi Superior Rum and grapefruit with fresh mint leaves and simple syrup

\$14.00 each

Sweet Arnold

Bacardi Superior Rum and raspberry puree with iced tea and lemonade

\$14.00 each

(Cont.)

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro-distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Strawberry Mule

Tito's Handmade vodka, muddled mint and strawberries with ginger beer
\$14.00

Mockingbird Ginger

Tito's Handmade Vodka and fresh lime juice with agave nectar and ginger beer
\$14.00

Island Splash

Tito's Handmade Vodka with pineapple, St. Germaine liqueur, fresh lime juice and agave nectar
\$14.00

Watermelon Jalapeno Cooler

Tito's Handmade Vodka muddled with fresh lime, jalapenos and watermelon puree
\$14.00

TeaTo's Passion

Tito's Handmade Vodka with passion herbal infused iced tea
\$14.00

Tropical Sunset

Tito's Handmade Vodka shaken with pineapple, fresh lime juice and agave nectar
\$14.00

Don Julio Blanco Tequila

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks.

Don Collins

Don Julio Blanco Tequila, fresh lemon juice and agave nectar with a splash of soda water

\$14.00

Sage Margarita

Don Julio Blanco Tequila and fresh lime juice with agave nectar and sage

\$14.00

(Cont.)*Spicy Paloma*

Don Julio Blanco Tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

\$14.00

The Don's Martini

Don Julio Blanco Tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

\$14.00

Paloma Fresca

Don Julio Blanco Tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

\$14.00

Bar Packages

HOST-SPONSOR BARS PER PERSON

Full Bar Setups are included in the package. Charges based on the guarantee or actual attendance, if higher.

Signature Host-Sponsored Bar Per Person

First Hour: \$19.00

Second Hour: \$17.00

Third Hour: \$15.00

Each Additional Hour: \$13.00

Deluxe Host-Sponsored Bar Per Person

First Hour: 22.00

Second Hour: 20.00

Third Hour: 16.00

Each Additional Hour: 14.00

Signature Beer, Wine & Seltzer Bar Per Person

First Hour 16.00

Second Hour 14.00

Third Hour 12.00

Each Additional Hour 10.00

HOST-SPONSOR BARS PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Host-Sponsor Bar Per Drink

Cocktails 12.00

Domestic Beer 7.00

Premium and Imported Beer 9.00

Seltzers 10.00

Select Wine 12.00

Mineral Water/Juices/ Soft Drinks 5.00

Cordials 12.00

Champagne 12.00

Deluxe Host-Sponsored Bar Per Drink

Cocktails 14.00

Domestic Beer 7.00

Premium and Imported Beer 9.00

Seltzers 10.00

Premium Wine 15.00

Mineral Water/Juices/Soft Drinks 5.00

Cordials 15.00

Signature Cash Bar

Signature Cocktails 13.00
Domestic Beer 8.00
Premium And Imported Beer 10.00
Seltzers 11.00
Select Wine 13.00
Mineral Water/Juices 5.00
Soft Drinks 5.00
Cordials 13.00
Champagne 13.00

Labor Charges

Bartenders, each up to three hours - \$150.00

Champagne 15.00

Deluxe Cash Bar

Signature Cocktails 13.00
Domestic Beer 8.00
Premium And Imported Beer 9.00
Seltzers 11.00
Select Wine 13.00
Mineral Water/Juices 5.00
Soft Drinks 5.00
Cordials 13.00
Champagne 13.00