

Catering Menus

All prices subject to 25% Service Charge & 7% Sales



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Morning Table Buffets

Minimum of 25 people, additional \$10 per person under 25 guests. Served for 1.5 Hours

All buffets served with Freshly Squeezed Orange and Apple Juice

Regular and Decaffeinated Coffee and Herbal Tea

A Quickie

Selection of Cereals and Milks

Chilled Sliced Melons | Assorted Fruit and Fresh Berries

Fresh Baked Breakfast Pastries

Toast, Jams | Preserves | Sweet Butter

\$31 per person

The Skinny

Mint Infused Ruby Red Grapefruit and Orange Citrus Salad

Berry Parfait Shots | House Made Granola | Organic Low-Fat Yogurt

Steel Cut Oatmeal | Amish Honey, Golden Raisins | Almonds

Artisanal Multigrain Bread | Wheat Bread

\$32 per person

Substance

Array of Sliced Melons and Fresh Berries

Selection of Cereals and Milks

Fresh Baked Breakfast Pastries

Fruit Jellies | Jams | Sweet Butter

Fluffy Scrambled Organic Eggs with Chives

Roasted Herbed Infused Potatoes Applewood

Smoked Bacon | Pork Sausage

\$38 per person



Hola! Mexico

Seasonal Sliced Fruits and Berries

Fresh Baked Breakfast Pastries Fruit

Jellies | Jams | Sweet Butter

Breakfast Burrito: Egg | Potato | Onions | Peppers | Monterrey Jack

Grilled Chorizo Sausage | Refried Beans

Chilaquiles: Melted Cheese | Tomato | Green Onion | Cilantro

Queso Fresco | Salsa Verde | Salsa Roja | Pico de Gallo Freshly

\$45 per person

Frittata

Seasonal Fruit and Berries Display

Fresh Baked Breakfast Pastries

Fruit Jellies | Jams | Sweet Butter

Roasted Vegetable and Feta Egg White Frittata

Meat Lovers and Cheddar Frittata

Organic chicken apple sausage

\$38 per person



Morning Table Enhancements

Added in addition to a breakfast buffet

Seasonal Fresh Fruit Shooters

Strawberry | Lime & Mint

Orange | Ginger & Carrot

Honeydew | Cucumber & Rosemary

\$7 per person, per choice

Organic Eggs

Fluffy Scrambled Organic Eggs with Chives

Scrambled Organic Egg Whites

Organic Hard-Boiled Eggs

Breakfast Burrito: Egg | Potato | Onions | Peppers | Monterrey Jack

Croissant Sandwich: Egg | Cheddar | Ham or Bacon

Biscuit Sandwich: Egg | Cheddar | Ham or Bacon

\$6 per person, per choice

Meats and Potatoes

Applewood Smoked Bacon

Pork Sausage

Sliced Ham Steak

Organic Chicken Apple Sausage

Turkey Bacon

Tater Tots Potatoes

Herbed Roasted Red Bliss Potatoes

Potato Hash with Roasted Peppers and Onions

\$6 per person, per choice

From the Griddle (All Served with Vermont Maple Syrup)

Classic Buttermilk Pancakes

Pan Seared Cheese Blintzes, Strawberry Sauce

Belgian Waffles

Cinnamon French Toast

\$6 per person, per choice

Oats and Granola

Selection of Individual Yogurts with Bowl of Granola Hot

Steel-Cut Oatmeal | Cinnamon

Assorted Dry Cereals with Whole and Skim Milk

\$5 per person, per choice

Smoked Salmon Display

Cream Cheese and Boursin Spreads | Capers | Red Onions | Tomato | Cucumbers | Chives

Assorted Fresh Bagels

\$10 per person

Plated Morning Table

Wake up

Freshly Squeezed Orange and Apple Juice Regular and Decaffeinated Coffee and Herbal Tea Fresh Baked Breakfast Pastries
Fruit Jams | Preserves | Sweet Butter

Farm Fresh Organic Eggs: (Select one)

Fluffy Scrambled Organic Eggs Organic Scrambled Egg Whites

Frittata: choice of Eggs | 2 toppings and cheese

Meats: (Select one) Grilled

Ham
Pork Sausage Links
Organic Chicken Apple Sausage
Turkey Bacon
Applewood Smoked Bacon

Breakfast Potatoes: (Select one)

Golden Hash Brown
Potatoes Herbed Roasted Red Bliss Potatoes Potato Hash with Peppers and Onions

\$34 per person

Champions

Freshly Squeezed Orange and Apple Juice Regular and Decaffeinated Coffee and Herbal Tea Fresh Baked Breakfast Pastries
Fruit Jams | Preserves | Sweet Butter

Farm Fresh Egg Benedicts: (Select one) Blue

Crab Cakes | Key Lime Hollandaise
Smoked Salmon | Baby Spinach | Orange Hollandaise
Avocado | Chorizo | Cajun Spice Hollandaise

Breakfast Potatoes: (Select one) Golden

Hash Browns Potatoes Herbed Roasted Red Bliss Potatoes Potato Hash with Peppers and Onions

\$37 per person

Breakfast Toast

Freshly Squeeze Orange
Regular and Decaffeinated Coffee and Herbal tea
Fresh Baked Breakfast Pastries
Fruit Jams | Preserves | Sweet Butter Applewood Smoked Bacon
Cinnamon Brioche French Toast Seasonal Berry Compote Vermont Maple Syrup

\$32 per person

Morning Table Stations

Chef required @ \$150 per 75 guests, served for 1.5 hours

Omelet & Eggs

Applewood Smoked Bacon | Smoked Ham | Country Sausage | Chicken Apple Sausage White Onions | Peppers |
Mushrooms | Tomatoes | Baby Spinach | Green Onions
Monterrey Jack | Sharp Cheddar | Goat Cheese

\$16 per person

Add Seafood: Rock Shrimp | Smoked Salmon | Jumbo Lump Crab | Lobster

\$26 per person

Belgian Waffle

Fresh Berries | Maple Syrup | Berry Compote | Chantilly Cream

\$17 per person

Huevos Rancheros

Eggs to order | Corn Tostadas | Pico de Gallo | Chorizo | Guacamole | Sour Cream | Queso Fresco Cheddar
Cheese | Salsa Roja and Verde | Cholula

\$18 per person

Eggs Benedict

Poached Eggs | English muffin | Ham | Crab Cakes | Spinach | Tomato | Avocado Classic |
Orange | Pesto Hollandaise

\$23 per person

Breakfast Flatbreads

Green Eggs and Ham: Quail Eggs | Pesto | Prosciutto | Fresh Mozzarella

Smoked Salmon: Hard Boiled Egg | Crème Fraiche | Capers | Red Onion | Radish | Chives

Healthy: Roasted Vegetables | Egg Whites | Cheddar Cheese

\$18 per person

Avocado Toast Bar

Fresh avocado spread | marinated tomatoes | pickled red onions | micro arugula | balsamic reduction | Toasted
nuts | infused oils | pesto | 4 flavored salts

Meats: Smoked salmon | prosciutto | smoked bacon

Chesses: Feta | Blue | goat | fresco

Toasts: Ciabatta | Multigrain | Focaccia

\$25 per person

Canopy Brunch

Minimum of 50 people, served for 1.5 hours

Let's Go

Freshly Squeeze Orange and Grapefruit Juice Seasonal
Florida Harvest Fruits
Bowl of Granola and Assorted Flavored Yogurts Chefs
Selection of Breakfast Pastries and Muffins Sweet
Butter | Preserves and Marmalade
Freshly Brewed Coffee and Select Teas
Baby Field Greens | Tomato | Cucumber | Carrots, Croutons Blue
Cheese Dressing | Balsamic Vinaigrette
The Potato Salad with Bacon | Green onions | Dijonnaise
Fluffy Scrambled Organic Eggs with Chives
Herbed Roasted Red Bliss Potatoes
Applewood Smoked Bacon | Pork Sausage
Citrus Marinated Chicken breast | Mango Salsita
Rosemary Roasted Asparagus
Penne Pasta, Leeks, Roasted Wild Mushrooms, Corn, Tomato | Saffron Cream Sauce
Chef's Selection of Seasonal Mini Pastries

\$64 per person

The Canopy Brunch

Freshly Squeeze Orange and Grapefruit Juice Seasonal
Florida Harvest Fruits
Bowl of Granola and Assorted Flavored Yogurts Chefs
Selection of Breakfast Pastries and Muffins Sweet
Creamery Butter | Preserves and Marmalade Freshly
Brewed Coffee and Select Teas
Romaine Hearts, Parmesan Cheese, Herb Croutons, Jubilee Tomatoes, Caesar Dressing
Roasted Sweet Potato Salad | Apples | Arugula | Toasted Walnuts | Goat Cheese | Hazelnut Vinaigrette
Fluffy Scrambled Organic Eggs with Chives
Applewood Smoked Bacon | Pork Sausage
Buttermilk Pancakes | Fresh Berries | Maple Syrup
Jamaican Jerk Chicken Breast | Peach Raisin Chutney
Roasted Red Bliss Potatoes
Orecchiette Pasta | Vegetables, Parmesan Cheese, Vodka Sauce
Herbed Roasted Petite Fillet | Roasted Sweet Plantains | Guava Reduction
Chef's Selection of Seasonal Mini Pastries

\$72 per person

Breaks

Donut Mind If I Do

Assorted Homemade Donuts | White Chocolate with sprinkles | Cookies & Cream |
Double Chocolate Chip | Raspberry Fantasy | Vanilla Bean Glaze

\$20 per person

Cinema

Salty, Truffle and Caramel Popcorn
Assorted Gummy Candy
Kit-Kat and Peanut M&M's
Salted Pretzels | Yellow Mustard

\$23 per person

Med

Hummus Bar: Traditional | Red Pepper | Black Bean Tzatziki
Grilled Pita Bread
Marinated Assorted Olives
Fried Garbanzo Beans | Sea Salt

\$22 per person

Stadium

Tortilla Chips | Guacamole | Salsa
Carrot and Celery Sticks | Ranch and Blue Cheese Dressings
Buffalo Chicken Wings
Mini Corn Dogs | Ketchup
Jalapeno Poppers
Pretzel Bites | Beer Cheese
Sauce

\$27 per person

Smoothie Bar

Coconut Sunset: Pineapple | Coco | Banana | Mint | Coconut Flakes
Acai Lovers: Strawberries | Blueberries | Acai | Cranberries | Agave
Sunrise Passion: Peach | Passion Fruit | Mango | Banana
Green Forest: Kiwi | Spinach | Kale | Peach | Lime | Cucumber

\$25 per person

Kick Start

Individual Granola Bars
Assorted Power and Kind Bars
Individual Antioxidant Juices: Spinach | Kale | Celery | Apple
Assorted Energy Drinks: Red Bull – Regular | Diet | Blueberry

\$25 per person

Fit N Fresh

Assorted Kind Bars Seasonal
Whole Fresh Fruit
Single Serving –Size Chips | Pretzels | Trail Mix or Goldfish
Single Serving Size Cashews and Almonds
Assorted Individual Greek | Plain and Fruit Yogurts

\$22 per person

A La Carte

Coffee & Tea

Locally Sourced Oceana Coffee | Regular | Decaf

Hot Tea | Assorted Tea Bags

\$80 per gallon

Beverages

Assorted Sodas | Red Bull | Sugar Free Red Bull

Assorted Bottled Juices | Bottled Water

\$6 each

Assorted Naked Juices

\$8 each

By The Dozen

Assorted Pastries | Assorted Cookies | Brownies | Assorted Whole Seasonal Fruit

\$52 per dozen

Snack Time

Individually Wrap Granola Bars or Power Bars

Individual Bags of Assorted Chips

\$6 each

Fresh Yogurt Parfaits

\$8 each

Break All Day Package

Morning (1 Hour)

Assorted Breakfast Breads

Assorted Whole Fruit

Individual Fruit Yogurts

Bottled Juices

Freshly Brewed Coffee | Decaffeinated Coffee | and Assorted Hot Tea

Mid Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee | and Assorted Hot Teas

Afternoon (30 min)

Assorted Cookies **OR** Brownies, Whole Fruit

Freshly Brewed Coffee | Decaffeinated Coffee | and Assorted Hot Teas

Assorted Soft Drinks & Bottled Water

\$52 per person

Beverage Package

Morning (3 hours)

Freshly Brewed Coffee | Decaffeinated Coffee | and Assorted Hot Teas
Assorted Juices & Soft Drinks

\$34 per person

Afternoon (3 hours)

Freshly Brewed Coffee | Decaffeinated Coffee | and Assorted Hot Teas
Assorted Soft Drinks & Bottled water

\$34 per person

Boxed Lunch

Includes Bag of Chips, Whole fruit, Cookie & Bottle of Water

Sandwiches (Select one)

Italian Deli | Prosciutto | Ham | Salami | Provolone | Muffaletta Spread
Garden Vegetable Wrap | Hummus | Asparagus | Roasted Red Peppers | Baby Spinach
Caprese | Fresh mozzarella | tomatoes | Basil | Pesto dressing
Turkey Club | Applewood Bacon | Swiss Cheese | Chipotle Mayo
Skirt Steak | Boursin Cheese Spread | Red Onion Jam | Baby Arugula

Sides (Select one)

Pasta salad, Sun-Dried Tomato, Grilled Vegetable Caponata
German Potato Salad | Bacon | Green Onions | Dijonnaise Cole Slaw | Honey Citrus Vinaigrette
Fresh Fruit Salad

\$42 per person

Add \$5 per person for two sandwich choices



Out-to-Lunch Buffets

Canopy WPB Deli Buffet

Minimum of 25 people, additional \$10 per person for under 25. Served for 1.5 hours

Baby Mixed Greens | Carrot | Tomato | Cucumber | Croutons with Balsamic Vinaigrette & Herbed Ranch Dressing
German Potato Salad with Bacon | Green Onions | Dijonnaise
Sliced Capicola | Roast Beef | Genoa Salami | Turkey Breast
Albacore Tuna Salad with Capers | Celery | Red Onion, Dill, Mayo
Aged Swiss | Cheddar | American | Provolone
Lettuce Leafs | Sliced Tomato | Sliced Red Onion | Dill Pickle Wedges
Grain Mustard | Pesto Mayo | Tapenade
Freshly Baked Sliced Breads and Rolls
Assorted Kettle Chips
Mini Oreo Cheesecake | Key Lime Tart | Tres Leches

\$52 per person

The Great Sandwich Stack Up Buffet

Minimum of 25 people, additional \$10 per person for under 25. Served for 1.5 hours

Choice of Two Salads:

Herb Marinated Roasted Vegetables with Feta Cheese
Hearts of Romaine | Herb Crouton | Parmesan Cheese & Caesar Dressing
Potato Salad with Whole Grain Mustard | Bacon | Scallions
Caprese with Heirloom Tomato | Fresh Mozzarella | Basil | EVOO | Balsamic Glaze
Baby Field Greens with Cucumber | Carrots, Herb Croutons & Red Wine Vinaigrette
Tropical Fresh Fruit Salad with Berries

Choice of Three Sandwiches

(Cold):

Turkey Club | Applewood Bacon | Swiss Cheese | Chipotle Mayo
Skirt Steak | Boursin Cheese Spread | Red Onion Jam | Baby Arugula
Garden Vegetable Wrap | Hummus | Asparagus | Roasted Red Peppers | Baby Spinach
Prosciutto | Ham | Salami | Provolone | Muffaletta Spread

(Warm):

Chicken Panini | Basil Pesto | Smoked Gouda | Roasted Pepper
Philly Cheese Steak | Onions & Peppers | Provolone Cheese
Cubano | Ham | Prosciutto | Pickle | Emmental Cheese
Vegetable Panini | Hummus | Arugula | Roasted Seasonal Vegetables

Pastry Chef's Selection of Seasonal Desserts

\$51 per person

Create Your Own Buffet

Minimum of 25 people, additional \$10 per person for under 25. Served for 1.5 hours

Soup: Choose 1

Tomato Basil Soup
Wild Mushroom Bisque
French Onion Soup

Salads: Choose 2

Baby Iceberg with Blue Cheese | Charred Tomatoes | Crispy Shallot Rings & Apple Bacon Dressing
Sweet Potato Salad with Granny Smith Apple | Green Onions | Candied Pecans
Baby Spinach with Frisee | Roasted Pears | Apple Smoked Bacon | Candied Pecan & Blue Cheese Dressing
Baby Field Greens with Tomato | Cucumber | Carrots | Croutons & Champagne Vinaigrette
Seasonal Grilled Vegetables with Salsa Verde

Mains: Choose 3

Braised Beef Short Ribs | Red Wine Sauce
Citrus Chicken Breast | Lemon | Honey Dijon Sauce
Butternut Squash Ravioli | Roasted Wild Mushroom | Sage Cream
Mahi Mahi | Melon Salsa | Sour Orange Butter Sauce
Southern Fried Chicken
Roasted Sirloin | Wild Mushroom | Red Wine Sauce
Florida Red Snapper | Bell Pepper Relish
Atlantic Salmon | Charred Tomato Relish
Herb Marinated Jumbo Shrimp | Romesco

Sides: Choose 2

Roasted Asparagus
Crispy Yucca
Roasted Purple Potatoes
Roasted Broccoli
Chive Goat Cheese Grits

Chef's Selection of Seasonal Mini Desserts

\$62 lunch/\$76 dinner per person

Theme Lunch and Dinner Buffets

Minimum of 25 people, additional \$10 per person for under 25. Served for 1.5 hours

South Florida

Black Bean Soup
Mixed Field Greens | Jicama | Chick Peas | Baby Tomato | Carrots | Red Onion | Hearts of Palm | Sour Orange Vinaigrette
Avocado Salad | Tomato | Red Onion | Hearts of Palm | Mojito Vinaigrette
Cuban Smoked Pork Butt | Onion Mojo
Grilled Mahi-Mahi | Fresh Melon Salsa
Pan Seared Chicken Breast | Roasted Corn Relish
Yellow Rice | Tostones | Key West Conch Fritters | Spanish Ham Croquettes
Key Lime Pie | Strawberry Shortcake | Traditional Flan

\$62 lunch/\$74 dinner per person

Italy

Minestrone Soup

Traditional Cesar Salad | Romaine hearts | Parmesan cheese | croutons | Cesar dressing

Heirloom tomato | Fresh Mozzarella | Micro basil | EVOO | Balsamic Glaze

Orzo Pasta Salad | Artichokes | Roasted Peppers | EVOO | Lemon | Basil

Penne Primavera | Parmesan Cream Sauce

Chicken Caprese | Roasted Tomatoes and Mozzarella | Marinara Sauce

Grilled Grouper | "Puttanesca Style" Tomato | Olives | Capers | Basil Rosemary

Roasted potatoes

Mini Cannoli | Tiramisu | Panna Cotta

\$56 lunch/\$74 dinner per person

Asian

Chicken and Dumpling Soup

Mixed Lettuce | Carrots | Toasted Cashews | Lychee | Hearts of Palm | Mandarin Orange | Citrus Dressing

Soba noodles | Green Cabbage | Cucumber | Mint | Scallions | Thai Chili | Lime Dressing

Vegetable Egg Rolls | Plum Sauce

Pineapple Fried Rice | Kim Chee | Eggs | Vegetables Tempura

Chicken Tonkatsu | Scallions | Japanese BBQ sauce

Pan Seared Florida Grouper Miso Soy Glaze | Grilled Scallions

Vietnamese Beef | Shaved Red onion | Broccoli | Soy Sweet Garlic Sauce

Ginger Crème Brulee | Almond Cookies | Rice Pudding

\$62 lunch/\$78 dinner per person

Mexican

Chicken Tortilla Soup

Baby greens | Tomato | Red Onion | Cucumber | Carrots | Croutons | Avocado Ranch Dressing

Charred corn | Queso fresco | cilantro | scallions | chili spiced honey aioli

Tomato Chipotle Braised Chicken | Pork Carnitas

Achiote and Chili spiced Florida Mahi

Fajita Style Vegetables | Mexican Rice | Refrito Beans

Flour Tortillas | Shredded Lettuce | Jack Cheese

Sour Cream | Tomato Salsa | Guacamole

Mini Napoleon | Tres Leches | Caramel Flan

\$56 lunch/\$74 dinner per person

Everything BBQ

Watermelon Salad | Feta Cheese | Pickled Red Onions | Cucumber | Mojito Vinaigrette

Baby Mixed Greens | Charred Corn | Chickpeas | Carrots | Cherry Tomatoes | Peppers | Red Onion | Avocado Ranch Dressing

Grilled Chicken | Carolina BBQ Sauce St.

Louis Pork Ribs | Mango BBQ Sauce

Grilled Burgers | Assorted Sliced Cheeses | Brioche Bun

Grilled Salmon | Passion fruit BBQ Sauce

Sweet Corn on the Cobb | Butter | Fresh Herbs

LTO | Mayo | Ketchup | Mustard

Roasted Fingerling Potatoes

Mini Strawberry Shortcake | Key Lime Tarts | Chocolate Mousse

\$58 lunch/\$72 dinner per person

Americano

Home-Style Chicken Noodle Soup

Iceberg Wedge | Tomato | Cucumber | Carrots | Blue Cheese | Bacon | Blue cheese dressing

Waldorf Chicken Salad | Granny Smith Apples | Walnuts | Celery | Golden Raisins

Potato Salad | Grain Mustard Dijonnaise

Mom's Meatloaf | Truffle Ketchup | Mushroom Demi

Blackened Salmon Fillet | Sweet corn and Edamame Succotash | Tartar Sauce

Buttermilk Honey Fried Chicken

Baked Macaroni and cheese Mashed potatoes | Boursin Cheese | Chives

Mini Peach Cobbler | Carrot Cake | Passion Fruit Tart

\$60 lunch/\$75 dinner per person

Plated Luncheons

All plated meals served with assorted breads, Coffee and Decaffeinated Coffee & Herbal Tea

Select One Soup or Salad

Soup:

Roasted Vegetable Gazpacho

Sweet Corn and Crab Chowder **+\$7**

Roasted Tomato Basil

Wild Mushroom

Lobster Bisque **+\$7**

Salad:

Baby Spinach and Frisée | Goat Cheese | Strawberries | Shaved Radish | Pine Nuts | Honey Truffle Vinaigrette

Nicoise "Style" Roasted Fingerling Potatoes | Green Beans | Olives | Shaved Fennel | Balsamic Syrup

Baby Arugula and Frisée | Roasted Beets | Goat Cheese | Toasted Pine Nuts | Orange Vinaigrette

Baby Field Greens | Carrots | Fennel | Cherry Tomatoes | Croutons | Minus 8 Vinaigrette

Watermelon | Feta | Pickled Onions | Chives | Mint

Butter Lettuce | Shaved Radish | Cucumber | Green Goddess Dressing

Hearts of Romaine | Garlic Croutons | White Anchovies | Parmigiano-Reggiano Dressing

Select One Entree (Price per person)

Hot Mains:

Roasted Salmon | Peruvian Potato Purée | Baby Spinach | Passion Fruit Reduction **\$53**

Florida Black Grouper | Potato Gnocchi | Capers | Olives | Tomatoes **\$57**

Braised Beef Short Rib | Root Vegetable Puree | Market Vegetables | Red Wine Jus **\$55**

Seared Beef Tenderloin | Boniato-Bacon Cake | Piquillo Purée | Edamame Succotash **\$59**

Thyme Roasted Chicken | Vegetable Couscous | Candy Carrots | Salsa Verde **\$50**

Smoked Ham & Vegetable Quiche | Baby Greens | Walnut Vinaigrette **\$50**

Dessert: (Select One)

Guava Cheesecake Florida

Key Lime Pie

Tiramisu Torte

Dulce de Leche Torte

Double Chocolate Layer Cake

Hors D 'Oeuvres

50 piece minimum, per item | priced per piece

Hot:

- Chermoula Lamb Lollipops | Salsa Verde | Pistachio **\$11**
- Vegetable Spring Rolls | Citrus Chili Dipping Sauce **\$8**
- Chicken Meatballs | Mojo Picon **\$8**
- Piri Piri Chicken Lollipops | Tzatziki **\$9**
- Mojo Pulled Pork | Tostones | Jalapeño Pico de Gallo | Fresco **\$8**
- Korean BBQ Pork Belly Skewers | Hoisin Sauce | Grilled Scallions **\$9**
- Mini Crab Cakes | Chipotle Aioli **\$10**
- House made Franks in a blanket | Cornichon | Spicy Mustard **\$8**
- Chorizo and Manchego Cheese Empanada | Spicy Mayo **\$8**
- Phyllo wrapped spinach and feta | Cucumber Raita **\$8**

Chilled:

- Shrimp Cocktail Shots | Mango Cocktail Sauce **\$9**
- Greek Skewer | Tomato | Feta | Cucumber | Olive | Oregano | Infused Oil **\$8**
- Beef Tenderloin Tartar | Caper Cornichon Remoulade **\$9**
- Tuna Poke | Cucumber | Wakame Seaweed **\$9**
- Skirt Steak Crostini | Blue Cheese Mousse | Chimichurri Aioli **\$8**
- Avocado Bruschetta | Balsamic reduction **\$8**
- Tomato-Mozzarella Relish | Toasted Baguette **\$7**



Canopy Stations

Served for 1.5 hours | Chef Fee- \$200, 1 per 50 guests

The Taco Stand

Build to order:

Flour Tortillas

Ropa Vieja (shredded beef)

Chipotle Braised Chicken (pulled chicken)

Queso fresco | Guacamole | Tomato salsa | Sour Cream

Cholula sauce | Lime Wedges | Cilantro

\$24 per person

Le Mer

Diver U10 Scallops | Seared to order

Butternut Squash puree | Herb oil | Micro salad

\$31 per person

Chicken & Waffles

Southern Fried Chicken Tender | Waffles | Spicy Pepper Relish

Vermont Maple Syrup | Butter | Hot Sauce

\$25 per person

Saladtini

Harvest Greens: Hearts of Romaine | Baby Organic Greens | Spinach

Dressings: Herb Ranch | Balsamic Vinaigrette | Red Wine Vinaigrette | Caesar | Citrus Vinaigrette

Toppings: Bleu Cheese Crumbles | Feta | Parmesan Cheese | Jubilee Tomatoes | Red Onions | Cucumber | Garbanzo Beans | Olives | Croutons | Grilled Chicken | Bacon Crumbles

\$22 per person

China Town

Shrimp | Chicken | Steak

White Rice Lo Mein Noodles | Carrots | Bean Sprouts | Peanuts | Scallions

Onions | Pepper | Peas Carrots | Cilantro | Jalapenos | Garlic-Teriyaki Sauce

Hoisin-Sesame Sauce

\$29 per person

Sous Vide 12oz. New York Strip Steak

Seared to order

Sautéed Wild Mushrooms with Truffle Essence

Red Wine Reduction | Chimichurri | Horseradish Cream

Roasted Garlic Fingerling Mash Potatoes

Assorted Dinner Rolls

\$39 per person

Cevicheria

Ahi Tuna | Watermelon | Red Onion | Scallion | Mint | Cilantro | Sriracha | Yuzu

Rock Shrimp | Aji Amarillo | Coconut Milk | Cilantro | Onion | Celery

Florida Snapper | Aji Panca | Pop Corn | Pickled Jalapenos | Red Onion | Scallion

Crispy Plantain Chips | Mini Corn Tacos

\$28 per person

Sushi Bar

Rolls: California | Spicy Yellow Fin Tuna | Shrimp Tempura

Sashimi: Tuna | Salmon |

Eel Pickled Ginger | Soy Sauce | Wasabi | Edamame | Chopsticks

\$32 per person

Pasta Station

Garganelli Pasta | Mirepoix | Bolognese Sauce

Orecchiette Pasta | Peas | A la Vodka Sauce

Mushroom Ravioli | Asparagus | Mushrooms | Truffle Parmesan Cream

Parmesan Cheese | Fresh Basil | Parsley | Chili Flakes

Garlic Bread

\$26 per person



Canopy Displays

Served for 1.5 hours

Mac Daddy

Classic | herb butter toasted bread crumbs Truffle | Maryland Crab | Lobster | Peas

Applewood Smoked Bacon | Bleu Cheese Crumbles Chives | Parmesan Cheese | Garlic Bread

\$30 per person

Seafood Display

Citrus Poached Shrimp | Oysters on the half Shell | Crab Claws | Clams

Mussels | Poached Baby Lobster

Lemon Wedges | Cocktail Sauce | Tabasco | Mignonette | Mustard Sauce

(Florida Stone Crab season from October to May) **+\$10**

\$37 per person

Bar Bites

Buffalo Chicken Wings | Blue Cheese Dressing

Wagyu Beef Sliders | Cheddar Cheese

Fried Mozzarella sticks | Marinara Beer batter Onion Rings | Honey mustard

Tortilla Chips | Guacamole | Fire Roasted Salsa

\$24 per person

Mediterranean

Prosciutto | Salami | Marinated Bocconcini | Tabbouleh Salad

Chick Pea Hummus | Red Pepper Hummus | Baba Ghanoush | Tzatziki |

Tapenade Marinated Olives | Pita Bread | Naan Bread

\$24 per person

Sliders Station

Guava BBQ Pork | Pickled Vegetables | Scallion Mayo

Waygu Beef | Cheddar Cheese | Truffle Aioli

Crab cakes | Cajun Remoulade

Potato bread | Bread and Butter Pickles

\$26 per person

Empanada Shop

Bleu Cheese and Honey Ham

Jamaican Beef

Spinach | Feta Cheese Cilantro

Aioli | Mayo Ketchup

\$23 per person

Paella

Fresh Clams | Mussels | Shrimp | Calamari | Scallops Saffron

Infused Rice with Sweet Peppers and Peas

Chorizo Sausage | Chicken | Sofrito | Spanish Olive oil

\$34 per person

Fresh Handmade Flatbreads

Buffalo Chicken | Gorgonzola | Heirloom Baby Tomatoes | Buffalo Blue Cheese Sauce

Crispy Prosciutto | Cranberry Goat Cheese | Balsamic Onions | Arugula
Exotic Roasted Mushrooms | Boursin Cheese | Roasted garlic | Truffle Oil
Garnishes: Parmesan Cheese | Fresh Basil | Chili Flakes

\$21 per person

Crudité

Carrots | Cucumbers | Cherry Tomatoes | Mushrooms | Asparagus | Celery | Peppers
Blue Cheese | Hummus | Homemade Ranch

\$18 per person

Cheese Board

Selection of Cheeses from Around the World Fresh
Jams | Jellies | Chutneys | Assorted Olives Artisan
Bread | Crackers | Nuts Trio

\$21 per person

Charcuterie Board

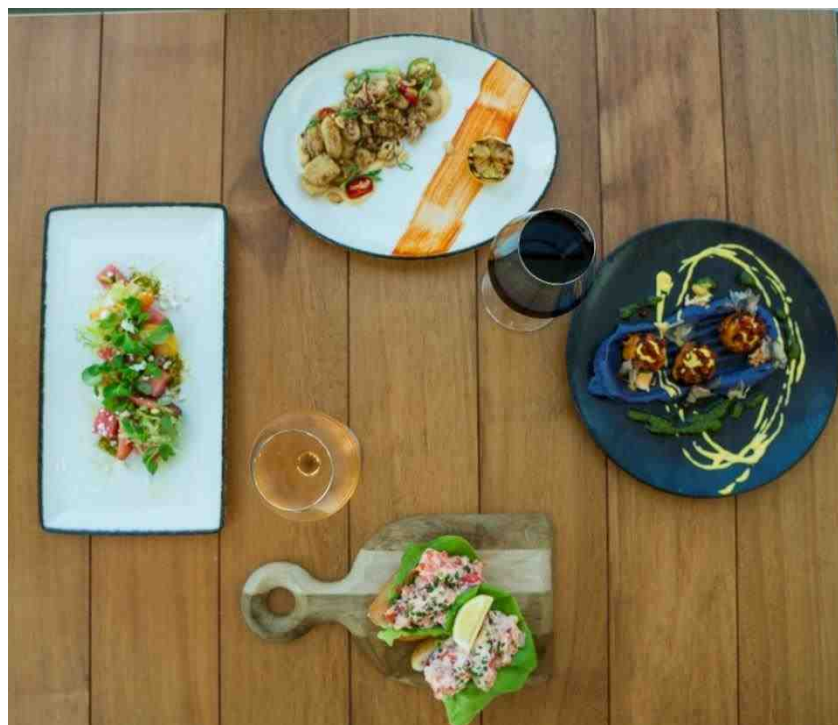
San Daniel Prosciutto | Mortadella Bologna | Salami Sopressata | Capicola and Bresaola |
Pickled Vegetables | Cornichons | Assorted Mustards | Baguette | Cheeses from Around the
World | Fresh Jams | Chutneys | Grapes | Dried Fruits | Fresh Berries | Crackers | Mixed Nuts

\$30 per person

Dim Sum Bar

Shrimp Shumai | Chicken Dumplings | Edamame Dumplings | Vegetable Spring rolls
Sweet Chili Garlic Sauce | Spicy Soy Sauce | Plum Sauce | Chopsticks

\$22 per person



Canopy Carving Stations

Served for 1.5 hours | Chef Required @ \$200 Fee, 1 per 50 guests

Local Beer Can Roasted Free Range Chicken

BBQ sauces: Tandoori | Asian | Tropical Fruit

Cole Slaw | Potato Salad | Artisan Breads

\$20 per person

Prime Beef

Choice of one:

Roasted Strip Loin of Beef

Roasted Prime Rib of Beef

Prime Beef Tenderloin (+\$6
per person)

Served with Shallot and Mushroom Red Wine Reduction | Horseradish Cream | Assorted Dinner Rolls

\$28 per person

Pork

Choice of one:

Mustard Roasted Pork Loin | Sofrito | Pineapple Salsita

Honey Glazed Spiral Ham | Grain and Dijon Mustards | Cornbread

Suckling Roasted Pig Butt | Pineapple Mostarda | Mojo Onions

\$21 per person

Fish

Choice of one:

Baked Herb Marinated Salmon | Citrus Salad | Caviar Beurre Blanc

Sesame Crusted Tuna | Watermelon | Wakame | Kim Chee

Banana Leaves Citrus Grouper | Tomato-Avocado Slaw | Orange- Chipotle

Glaze (+\$5 per person)

\$22 per person

Lamb

Persillade Lamb Rack | Grain Mustard Red Wine Reduction | Mint Jelly

\$34 per person

Citrus Brined Turkey Breast

Lemon Sage Aioli | Smoked Chipotle Turkey Jus

\$22 per person

Dry Rubbed BBQ Beef Brisket

Kentucky Bourbon BBQ Sauce | Buttermilk Biscuits

\$22 per person

Plated Dinners

All Plated Entrees Include Choice of Salad, Dinner Rolls & Butter, Choice of Dessert, Coffee & Decaffeinated Coffee, Herbal Tea

Add a Course

Soups

Porcini Mushroom Bisque | Boursin Cream | Chives **\$7**
Roasted Tomato Basil Soup | Basil Pesto | Focaccia Crouton **\$7**
Sweet Corn & Crab Chowder | Truffle Popcorn **\$10**
Florida Lobster Bisque | Bacon | Calvados | Saffron | Diced Lobster **\$10**

Chilled Appetizers

Beef Tenderloin Tartar | Olive Caper Remoulade | Tostones **\$14**
Ahi Tuna Crudo | Radish | Pickled Jalapeño | Salmon Roe | Salsa Verde **\$15**
Florida Lobster Escabeche | Shiitake | Carrots | Crushed Boniato **\$16**
Citrus Poached Jumbo Shrimp (3) | Crushed Avocado | Horseradish Cocktail | Lemon **\$16**
Assorted Garden Vegetable Crudit  | Salsa Verde | Herb Ranch **\$12**

Warm Appetizers

Jumbo Lump Crab Cake | Micro Herb Salad | Habanero Tartar Sauce | Mango Pur e **\$15**
Cape May Day Boat Scallops | Cauliflower Pur e | Caper-Raisin Relish **\$15**
Portabella Mushroom and Cheese Ravioli | Sage Cream | Peas and Mushroom Ragout **\$14**
Charred Spanish Octopus | Fried Yucca | Chorizo Aioli | Romesco **\$16**

Salad

Fris e and Mache with Mini Heirloom Tomatoes | Watermelon | Goat Cheese | Pickled Onion & Mojito Vinaigrette
Baby Field Greens with Grilled Peaches | Roasted Beets | Maytag Cheese | Candied Pecans & White Balsamic Vinaigrette
Mixed Baby Greens with Feta | Tomato | Cucumber | Red Onion | Artichoke & Red Wine Vinaigrette
Heirloom Tomato Salad with Fresh Mozzarella | Pesto Aioli | Pepper Flakes & Balsamic
Hearts of Romaine with Herbed Croutons | Parmesano Reggiano | White Anchovies & Caesar Dressing

Entr es

Truffle Herb Crusted Chicken Breast with Sweet Onion-Goat Cheese Crushed Fingerlings
Market Baby Vegetables & Marsala Wine Reduction
\$70 per person

Roasted Free Range Stuffed Chicken Breast with Chorizo | Manchego | Spinach Stuffing Chive-Boursin Anson Mills Grits & Madeira Wine Reduction
\$74 per person

Chimichurri Marinated Grilled Swordfish with Charred Cauliflower | Raisins | Capers Toasted Pine Nuts & Carrot Romesco
\$80 per person

Seared Florida Grouper with Wild Mushrooms | Asparagus Risotto | Roasted Carrots & Passion Fruit Beurre Blanc
\$76 per person

Roasted Scottish Salmon with Peruvian Purple Potatoes | Chili Spiced Broccolini & Beurre Rouge
\$84 per person

Roasted Chilean Sea Bass with Boniato Potato | Oven Dried Mushrooms Orange
Citrus Carrot Puree & Herb Beurre Blanc

\$90 per person

Center Cut Beef Tenderloin with Mushroom Duxelle | White Truffle Potato Gratin
Local Honey Glazed Vegetables & Port Wine Reduction

\$90 per person

Port Braised Beef Short Ribs with Celery Root Purée | Roasted Succotash & Braising Jus Reduction

\$82 per person

DUO ENTREES

Seared Filet of Beef tenderloin | Butter Poached Lobster Tail with Truffle Mashed Potatoes

Baby Sunburst | Cabernet Reduction & Caviar Beurre Blanc

\$100 per person

Port Braised Beef Short Rib | Seared Chilean Sea Bass with Celery Root Asparagus and
Mushroom Salad & Braising Jus

\$98 per person

Seared Jumbo Lump Crab Cake | Filet of Beef Tenderloin with Potato Au Gratin

Roasted Baby Vegetables & Port Wine Reduction

\$96 per person

Herbed Seared Chicken Breast | Scottish Salmon | Truffle Purple Potatoes

Roasted Asparagus and Carrots | Grain Mustard Honey Cream Reduction

\$90 per person

Herbed Seared Chicken Breast | Jumbo Sea Scallops with Roasted Garlic Mashed Potatoes &

Heirloom Cherry Tomato Relish

\$92 per person

Desserts

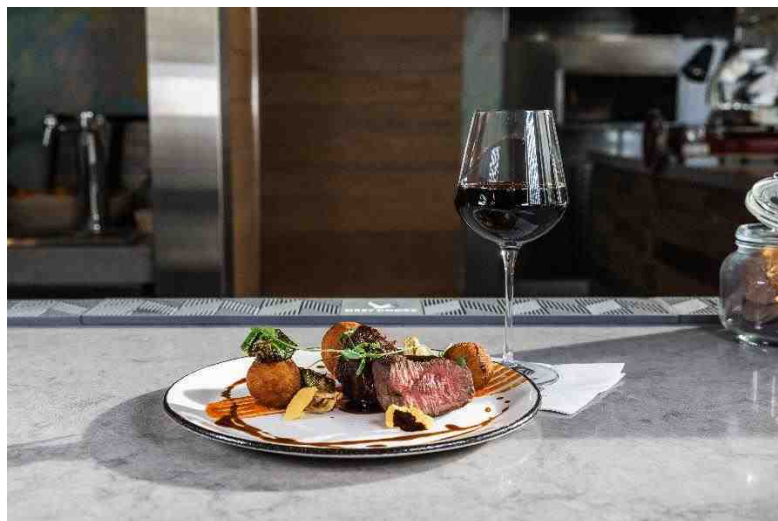
New York Cheesecake

Florida Key Lime Tart

Double Chocolate Layer Cake

Dulce de Leche Cheesecake

Guava Bread Pudding



Canopy Dessert Stations and Displays

Served for 1.5 hours

Crème Brule

Fresh Mix Berries | Pineapple- Mint Salsa | Meringue | Coconut Flakes

\$21 per person

Chef required @ \$200 Fee, 1 per 50 guests

Canopy Classic

Assorted of Miniature Pastries to Include:

Cheese Cake | Carrot Cake | Chocolate Cake | Key Lime Tart | Tiramisu | Cannoli | Assorted Cookies

\$19 per person

Sundae Bar

Select Two Flavors:

Vanilla | Chocolate | Strawberry

Rainbow Sprinkles | Chocolate Sprinkles | Marshmallows | M&M's | Fresh Berries | Maraschino Cherries Crushed Oreos

| Shredded Coconut | Chantilly Cream | Chocolate Sauce | Caramel Sauce | Raspberry Coulis

\$27 per person

Chef required @ \$200 Fee, 1 per 50 guests

S'mores

Marshmallow | Peanut Butter Mousse | Dark Chocolate | Milk chocolate | Graham Crackers

\$20 per person

Chef required @ \$200 Fee, 1 per 50 guests



Canopy Bar Menu

Bartender Required- 1 per 75 guests @ \$175 Fee

Sapphire Tier

New Amsterdam Vodka | New Amsterdam Gin | Cruzan Rum | Camerena Tequila | VO Whiskey | J & B Scotch | Jim Beam Bourbon | Jack Daniels Tennessee Whiskey

Hand Selected House Chardonnay | Merlot and Cabernet Sauvignon

Budweiser | Bud Light | Miller Light | Michelob Ultra | Yuengling | Coors Light | Corona | Heineken

Hosted Bar:

1 Hour **\$30 per person**

2 Hours **\$45 per person**

3 Hours **\$58 per person**

4 Hours **\$70 per person**

Consumption/ Cash Bar:

Spirits **\$12**

Wine **\$12**

Familiar Beer **\$7**

Imported Beer **\$8**

Emerald Tier

Tito's Vodka | Bombay Sapphire Gin | Bacardi Rum | Captain Morgan Rum | Sauza Tequila Silver 80 | VO Whiskey Jack Daniels Tennessee Whiskey | Jim Beam Black Bourbon | Dewars Scotch

Robert Hall Chardonnay | Robert Hall Cabernet Sauvignon | Broadside Merlot | La Marca Prosecco

Budweiser | Bud Light | Miller Light | Michelob Ultra | Yuengling | Coors Light | Corona | Heineken | Stella Artois

Hosted Bar:

1 Hour **\$34 per person**

2 Hours **\$52 per person**

3 Hours **\$65 per person**

4 Hours **\$77 per person**

Consumption/ Cash Bar:

Spirits **\$14**

Wine **\$14**

Familiar Beer **\$7**

Imported Beer **\$8**



Diamond Tier

Grey Goose Vodka | Hendricks Gin | Ron Zacapa Rum | Captain Morgan Rum | Patron Tequila
Crown Royal Whiskey | Jack Daniels Tennessee Whiskey | Johnny Walker Scotch | Makers Mark Bourbon
Simi Selection Wine | Chardonnay | Merlot and Cabernet Sauvignon
Ruffino Prosecco
Budweiser | Bud Light | Miller Light | Michelob Ultra | Yuengling | Coors Light | Corona | Heineken Stella
Artois | Local Craft | IPA Craft

Hosted Bar:

- 1 Hour **\$38 per person**
 - 2 Hours **\$56 per person**
 - 3 Hours **\$68 per person**
 - 4 Hours **\$84 per person**
-

Consumption/ Cash Bar:

- Spirits **\$16**
 - Wine **\$16**
 - Familiar Beer **\$7**
 - Imported Beer **\$8**
 - Craft Beer **\$9**
-

Beer & Wine Bar

Gold Package

Hand Selected House Chardonnay | Merlot and Cabernet Sauvignon
Budweiser | Bud Light | Miller Light | Michelob Ultra | Yuengling | Coors Light | Corona | Heineken

Hosted Bar:

- 1 Hour **\$20 per person**
 - 2 Hours **\$30 per person**
 - 3 Hours **\$40 per person**
 - 4 Hours **\$50 per person**
-

Consumption/ Cash Bar:

- Wine **\$12**
- Familiar Beer **\$7**
- Imported Beer **\$8**



Beer & Wine Bar

Diamond Package

Simi Selection Wine | Chardonnay | Merlot and Cabernet Sauvignon

Mumm Sparkling

Budweiser | Bud Light | Miller Light | Michelob Ultra | Yuengling | Coors Light | Corona | Heineken Stella

Artois | Local Craft | IPA Craft

Hosted Bar:

1 Hour **\$26 per person**

2 Hours **\$36 per person**

3 Hours **\$46 per person**

4 Hours **\$56 per person**

Consumption/ Cash Bar:

Wine **\$16**

Familiar Beer **\$7**

Imported Beer **\$8**

Craft Beer **\$9**

Specialty Cocktails

Treehouse Old Fashion | Coconut Cartel Rum or Basil Hayden | Maple Syrup | Chocolate Bitters

Rum Runner | Light & Dark Rum | Banana Liqueur | Blackberry Liqueur | Orange & Pineapple Juice | Grenadine

Canopy Style Tropical Mule | Tito's Vodka | Fever Tree Ginger Beer | Real Mango Puree

Treehouse Endless Sunset | Conniption Gin | Pea Flower | Mint Syrup | Fever Tree Tonic | Lime Juice

Consumption/ Cash Bar:

\$17 per drink



**Life at the Canopy.
Simply Delicious.**