

*Emerald Coast  
Conference Center  
Catering Menu*



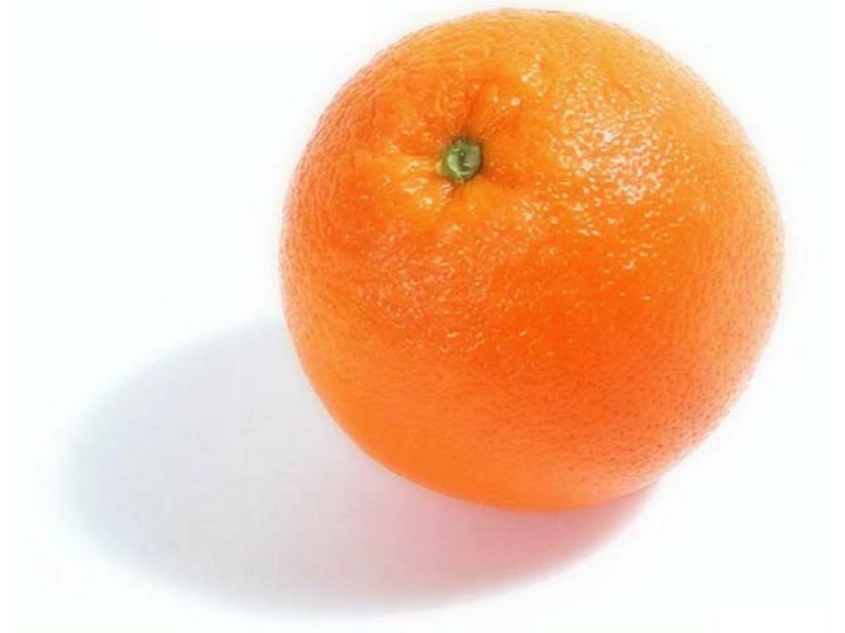
*Breakfast*

*Continental*

*Buffet*

*Enhancements*

*To Go*



## *Continental Breakfast*

*Fresh Squeezed Orange Juice, Ruby Red Grapefruit Juice and Individual Bottles of V-8*

*Muffins, Croissants, Scones, Blueberry, Cinnamon and Plain Bagels with Flavored Cream Cheese*

*Sliced Seasonal Fruit and Berries*

*Starbucks Coffee and Tea Service*

## *Enhancements*

*Stony Field Farms Organic Vanilla Yogurt Diced Fresh Fruit, Honey and Granola Cereal*

*Cold Cereals with a Toppings Bar of Sliced Fresh Fruit*

*Croissant with Scrambled Eggs, Canadian Bacon and Smoked Gouda Cheese*

*Honey Glazed Biscuit with Scrambled Eggs, Country Sausage and Sharp Cheddar*

## *Passed breakfast hors d'oeuvres*

*30 piece minimum*

*Petite Spinach Quiche*

*Mini Biscuit with Scrambled Eggs, Bacon and Hollandaise*

*Baby Potato Cake with Smoked Salmon and Chive Cream Cheese*

*Pancetta and Asiago Cheese Frittata*

## *Buffet Breakfast*

### *The Sounder Breakfast*

*Orange and Grapefruit Juice*

*Sliced Seasonal Fruit and Berries*

*Fluffy Scrambled Eggs with Shredded Cheddar Cheese*

*Oven Roasted Herbed New Potatoes*

*Brown Sugar and Pepper Bacon*

*Pork Sausage Links*

*Basket of Miniature Croissants and Muffins*

*Whipped Sweet Butter*

*Preserves and Marmalade*

*Starbucks Coffee and Tea Service*

### *The Emerald Coaster*

*Orange and Grapefruit Juice*

*Seasonal Fresh Fruit and Berry Display*

*Asparagus and Cheddar Skillet Flan*

*Farm Fresh Eggs, Cheddar Cheese, Asparagus and Hash Browns Blended in a Cast Iron Skillet*

*Southern Style Cheese Grits*

*Brown Sugar and Pepper Bacon*

*Grilled Smoked Sausage*

*Country Style Biscuits and Sausage Gravy*

*Whipped Sweet Butter*

*Starbucks Coffee and Tea Service*

## *Buffet Breakfast Continued*

*The Bayside Breakfast*  
*Orange and Grapefruit Juice*

*Seasonal Berries with Whipped Topping*

*Fluffy Scrambled Eggs with Wild Mushrooms,  
Chives and Smoked Gouda*

*Golden Texas Style French toast*

*Brown Sugar and Pepper Bacon*

*Baked Ham and Honey Glazed Rolls*

*Basket of Miniature Croissants and Muffins*  
*Whipped Sweet Butter*

*Starbucks Coffee and Tea Service*

*Florida Style Eggs Benedict*  
*Orange and Grapefruit Juice*

*Seasonal Fresh Fruit and Berry Display*

*Scrambled Eggs with Country Ham*

*Grilled Biscuits and Cream Gravy*

*Brown Sugar and Pepper Bacon*

*Smoked Sausage and Yukon Gold Potato  
Cassoulet*

*Blueberry, Apple and Raspberry Scones*  
*Whipped Sweet Butter*

*Starbucks Coffee and Tea Service*

## ***Breakfast Enhancements***

*Smoked Salmon Display*

*International Cheese Display with  
Assorted Crackers*

*Eggs Benedict with Citrus Hollandaise*

*Layered Pancake with Fresh Berries and  
Maple syrup*

## ***Breakfast Action Stations***

***Omelets and Eggs***

*Fresh Whole Eggs, Eggbeaters, Bacon, Ham, Peppers,  
Mushrooms, Onions and Asiago and Cheddar Cheese*

***Hotplate Pancakes***

*Your choice of Blueberry, Strawberry,  
Banana or Pecan with Whipped Cream and Warm  
Maple Syrup*

***Carved Egg Feuilletage***

*Fresh Scrambled Egg Flavored with Spinach, Onion,  
Pancetta and Parmesan Cheese Wrapped in Puff  
Pastry and Carved to Order*

## *Breakfast To Go*

### *Marler Park*

*Canadian Bacon, Egg and Smoked Gouda*

*Croissant Sandwich*

*Blueberry Muffin, Banana*

*Bottled Orange Juice*

### *Deep Sea*

*Country Smoked Ham, Scrambled Egg and Sharp*

*Cheddar Biscuit Sandwich*

*Power Bar*

*Banana*

*Bottled Orange Juice*

## *Ala Carte*

*Starbucks Carmel and Vanilla Frappuccino*

*Individual Yogurt*

*Kashi Bars*

*Red Bull*

*Blueberry Muffin*

## *Fresh Brewed Starbucks Coffee Packages*

### *The Seaman*

*Fresh Brewed House Blend Starbucks Coffee  
Vanilla, Sugar Free Vanilla and Irish Crème Flavored Syrup  
Hot Chocolate  
Tazo Assorted Teas  
Fresh Whip Cream and Shaved Chocolate*

### *The Captain*

*Fresh Brewed Café Verona Blend Coffee  
Vanilla, Sugar Free Vanilla and Irish Crème Flavored Syrup  
Hot Chocolate, Tazo Assorted Teas  
Fresh Whip Cream, Shaved Chocolate and Reception Sticks  
Starbucks Biscotti*

### *The Admiral*

*Fresh Brewed Fair Trade Blend Coffee  
Vanilla, Sugar Free Vanilla and Irish Crème Flavored Syrup  
Tazo Assorted Teas  
Fresh Whip Cream, Shaved Chocolate and Reception Sticks  
Starbucks Biscotti*



*Breaks*

*All Day Packages*

*Pm Breaks*

*A la Carte*

*All Day Break Packages  
The Special Delivery*

*Continental*

*Orange, Grapefruit and V-8 Juice  
Breakfast Pastries  
Plain and Vanilla Yogurt  
Diced Fresh Fruit, Honey and  
Granola  
Starbucks Coffee and Tea Service*

*AM Break*

*Starbucks Biscotti  
Blueberry and Apple Scones  
Carmel and Vanilla Frappuccino  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*PM Break*

*Mixed Nuts  
Trail Mix and Power Bars  
Kashi Granola Bars  
Fresh Whole Fruit  
Soft Drinks and Bottled Water*

*The Snail Mail*

*Continental*

*Orange, Grapefruit and V-8 Juice  
Breakfast Pastries  
Sliced Seasonal Fruit and Berries  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*AM Break*

*Fresh Warm Cinnamon Rolls  
Mini Bear Claws  
Carmel and Vanilla Frappuccino  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*PM Break*

*Chocolate Chip Cookies and  
Fudge Brownies  
McLM's, Snickers and  
Hershey Bars  
Soft Drinks and Bottled Water*

*All Day Break Packages  
The Fast Delivery*

*Continental*

*Orange and Grapefruit Juice  
Blueberry, Cinnamon and Plain  
Bagels with Cream Cheese  
Fresh Berries with Whip Cream  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*AM Break*

*Italian Sausage and Eggs  
With Grilled Ciabatta Bread  
Carmel and Vanilla Frappuccino  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*PM Break*

*Tri Color Tortillas  
Guacamole and Salsa  
Chipotle Brownies  
Sopaipillas with Honey  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*The Overnighter*

*Continental*

*Orange and Grapefruit Juice  
Sliced Seasonal Fruit  
Warm Sausage, Egg  
and Smoked Gouda Biscuit  
Smoked Salmon and Mini Bagels  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*AM Break*

*Krispy Kreme Donuts  
Carmel and Vanilla Frappuccino  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

*PM Break*

*Roasted and Boiled Peanuts  
Large Soft Pretzels with Gourmet  
Mustard  
Stadium Hot Dogs with  
Condiments  
Soft Drinks and Bottled Water  
Starbucks Coffee and Tea Service*

## *Afternoon Breaks*

### *The First Stretch*

*Seasonal Fresh Fruit and Berry Display  
Plain and Fresh Fruit Yogurt  
With a Granola Trail Mix  
Assorted Energy Bars and Protein Bars  
Lemon Water, Iced Tea and Mint Julep*

### *Chocolate Lovers Delight*

*Seasonal Fresh Fruit and Berry Display  
With Warm Chocolate Sauce  
Chocolate Chip Cookies  
Cheesecake and Chocolate Bites  
Soft Drinks and Bottled Water*

*Add Chocolate Fountain (Min. 50 People)*

### *The All Sports*

*Roasted and Boiled Peanuts  
Large Soft Pretzels with Gourmet Mustard  
Stadium Hot Dogs with Condiments  
Fresh Popped Popcorn  
Root Beer and Sodas*

### *The Finale'*

*Mixed Nuts and Peanuts  
Chocolate Covered Coffee Beans  
Reception Sticks, Whip Topping and Shaved  
Chocolate  
Starbucks Coffee and Teas*

## *A la Carte Break*

### *Beverages*

*Water Service with Lemon*

*Starbucks Regular and Decaffeinated Coffee*

*Juices (Orange, Cranberry, Apple, Grapefruit and V-8)*

*Low-Fat or Whole Milk*

*Hawaiian Fruit Punch*

*Iced Tea with Lemon Wedges*

*Country Style Lemonade*

*Bottled Soft Drinks and Water*

*Individual Bottled Juices*

*Vanilla and Carmel Frappuccino*

*Gatorade*

*Flavored Waters*

*Red Bull*

*A la Carte Break Continued*

*From the Bakery*

*Breakfast Breads, Muffins and Pastries*

*Breakfast Croissants*

*Bagels with Cream Cheese*

*Krispy Kreme Donuts*

*Cookie Assortment*

*Fudge and Blonde Brownies*

*On the Go*

*Kashi Granola Bars*

*Assorted Candy Bars*

*Individual Bags of Chips*

*Assorted Yogurts*

*Fresh Whole Fruit*

*Lunch*

*Plated*

*Buffet*

*Light Lunches*

*To Go*



## *Plated Lunches*

*Lunch entrées are served with Fresh Bread Basket, Whipped Butter and Ice Water  
Regular and Decaffeinated Coffee on Request*

*Spinach Salad with Sliced Radish,  
Red Onion and Mandarin Orange Segments  
with Sweet Chili Vinaigrette  
Sliced Marinated Pork Loin With  
Tropical Fruit Glaze  
Sweet Potato Latkes  
Grilled Squash Planks  
Sticky Pecan Cheesecake with Raspberry Sauce*

*Classic Caesar Salad with Garlic Croutons and  
Parmesan Cheese  
Herb Marinated Chicken Breast with  
Balsamic Vinegar Glaze and Red Onion Relish  
Capellini Pasta with Fresh Sun-dried Tomato Pesto  
Julienne Vegetables  
Panna Cotta with Fresh Strawberries*

*Boston lettuce Salad with Toasted Almonds and  
Sliced Strawberries with Poppy seed Vinaigrette  
Chili Crusted Chicken Breast with  
Grilled Pineapple Salsa  
Saffron Rice with Red Beans  
Matchstick Jicama and Carrot Slaw  
Banana Fool with Candied Plantains*

*Baby Greens Salad Asiago Cheese, White Beans  
Roma Tomato and Black Olives with  
Balsamic Vinaigrette  
Mesquite Grilled Salmon  
Wrapped in Thin Lasagna Pasta with  
Lemon Cream Sauce  
Marinated Asparagus Spears  
White Chocolate Mousse Tart*

## *Plated Lunch Continued*

*Hearts of Romaine Lettuce, Spiced Pecans, Tomato  
and Chopped Bacon with Cool Ranch Dressing  
Pan Seared Chicken Breast with  
Mango, Tomato and Roasted Pepper Relish  
Potato Corn Hash  
Bread Pudding with Rum and Pomegranate Sauce*

*Baby Greens Salad, Julienne Carrots, Cherry Tomatoes  
Shaved Aged Cheddar Cheese, and White Balsamic  
Vinaigrette  
Marinated Flank Steak Grilled with  
Coffee and Black Pepper  
Whipped Yukon Gold Potatoes  
Buttered Shoestring Carrots  
Watermelon Barbeque Sauce  
Peach Cobbler with Bourbon Cream*

*Arugula and Mellon Salad  
with Lemon Vinaigrette  
Island Spiced Mahi-Mahi  
Flame Broiled with Shrimp Broth  
Steamed Rice  
Grilled Vegetables  
Pineapple and Dried Cherry Crumble with  
Vanilla Sauce*

*Wedge of Iceberg Lettuce and Sliced Tomato  
with Roquefort Dressing  
Garlic Shrimp and Sliced Tenderloin of Beef with  
Smoked Tomato Hollandaise  
Shoestring Potatoes with Cajun Spices  
Oven Roasted Green Beans and Red Pepper  
Chocolate Mud Cake with Orange Sauce*

## *Buffet Lunches*

### *Fresh Deli Sandwiches*

*Turkey and Asiago on Grilled Ciabatta Bread*  
*Smoked Ham and Cheddar Cheese on a Hoagie Roll*  
*Fresh Spring Mix Salad with Herb Vinaigrette*  
*Fresh Potato Chips*  
*Chef's Fresh Made Cookies*

### *Below the Border*

*Fresh Tri Color Tortilla Chips with Salsa Bravo*  
*Jicama and Mango Slaw with Fresh Cilantro*  
*Slow Braised Chicken and Green Chili Enchiladas*  
*Pit Smoked Shredded Beef and Roasted Pepper*  
*Quesadillas*  
*Fire Roasted Chayote Squash and Broiled New*  
*Potatoes*  
*Crispy Yuca Planks with New Mexico Chili Spice*  
*Chipotle Brownie with Chocolate and Cinnamon*  
*Cream*

### *The Beach Barbeque*

*Fresh Mixed Greens Salad, Shaved Cheddar Cheese,*  
*Olive and Tomato with Ranch Dressing*  
*Island Style Cole Slaw*  
*Barbequed Chicken Breast with*  
*Sweet Chili Barbeque Sauce*  
*Southern Style Pulled Pork with*  
*Sliced Onion, Pickles and Assorted Rolls*  
*Whisky and Molasses Baked Beans*  
*Sweet Corn O'Brian*  
*Fresh Baked Corn Bread*  
*Peach Cobbler with Rum Chantilly Cream*

## *Buffet Lunches Continued*

### *From the Islands*

*Fresh Baby Greens with Melon, Chopped Bacon and  
Fried Plantains with Tropical Vinaigrette  
Marinated Jerk Chicken Breast with  
Jalapeno and Mango Salsa  
Molasses Brined Pork Loin in a Rum Glaze  
Island Style Rice with Grilled Pineapple and Roasted  
Peppers  
Grilled Squash with Cherry Tomatoes  
Garlic Bread with Prosciutto and Cheese  
Key Lime Torte*

### *Emerald Deli*

*Fresh Sliced Roast Beef, Smoked Turkey Breast,  
Honey Cured Ham, Salami and Pastrami  
Baby Swiss, Mild Cheddar and Smoked Gouda Cheese  
Lettuce, Tomatoes, Onions and Assorted Pickles  
Croissants, Ciabatta, Kaiser Rolls and Marble Rye  
Garlic Aioli and Grained Dijon Mustard  
Artichoke and Penne Pasta Salad with Sun-dried  
Tomato Vinaigrette  
Fresh Potato Chips with Barbeque Spice  
Grilled Pineapple and Melon Coupe*

## *Buffet Lunches Continued*

### *Italian Fest*

*Orzo Salad with Tomato, Fresh Basil and Mozzarella  
Tossed Romaine Hearts, White Beans, Red Onion and  
Parmesan Cheese with Italian Vinaigrette Dressing  
Thin Sliced Roast Prime Rib Seasoned with  
Italian Herbs and Garlic Oil  
Garnished with Grilled Ciabatta Bread  
Balsamic Glazed Chicken Breast with  
Crimini Mushrooms and Pancetta  
Fettuccini Pasta with Pesto and Roasted Peppers  
Roasted Green Beans with Fresh Oregano  
Glazed Bread Pudding*

### *From the Quarter*

*Hearts of Romaine Salad with Teardrop Tomatoes,  
Sliced Olives and Smoked Gouda Cheese with Green  
Onion Dressing  
Andouille and Penne Pasta Salad  
Cajun Style Roast Pork with Oyster Dressing  
Blackened Chicken Breast topped with Mushrooms,  
Ham and Béarnaise Sauce  
Grilled Squash Stakes with Fresh Herbs  
Louisiana Style Dirty Rice  
Sliced French Baguettes with Whipped Butter  
Bourbon Street Almond Torte*

## *Buffet Lunches Continued*

### *The Sounder*

*Fresh Spring Salad Mix, Sliced Strawberries, Fresh Orange Slices and Blue Crab with Citrus Vinaigrette*  
*Herb Broiled Chicken Breast and Sautéed Shrimp with Thyme and Garlic Sauce*  
*Chili Crusted Mahi-Mahi with Tangy Rémoulade Sauce*  
*Sweet Baby Carrots with Asparagus tips*  
*Roasted New Potatoes with Sweet Potato Fries*  
*Corn Bread Muffins and Flakey Biscuits with Manchego butter*  
*Fresh Berry Shortcake with Bourbon Cream*

### *The Walton*

*Fresh Baby Spinach Salad, Spiced Pepitas, Roma Tomato Wheels and Shaved Asiago Cheese with Maple Vinaigrette*  
*Tomato and Cucumber Salad with Poppy Seed Vinaigrette*  
*Thin Sliced Prime Rib with a Port Wine Demi-Glace Garnished with Shoestring Potatoes*  
*Bronzed Fresh Catch with Grilled Pineapple and Key Lime Sauce*  
*Buttered Asparagus with Sautéed Button Mushrooms*  
*Potato Pancakes with Red Pepper and Chives*  
*Bread Basket of Assorted Rolls, Sesame Flat Bread and Bread Sticks*  
*Chocolate and White Chocolate Mousse with Raspberry Sauce*

## *Lighter Lunches*

### *Italian Turkey and Asiago Sandwich*

*Served on Ciabatta Bread with a Balsamic and Olive Dressing, Shredded Romaine, Sliced Tomato and Pickled Red Onions  
Orzo and Artichoke Salad with Fresh Basil*

### *Jamaican Jerk Pork Sandwich*

*Roast Pork Loin Served on a Hoagie Roll  
Shredded Lettuce, Roasted Bell Peppers, Sliced Tomatoes, Onion and a Sunshine Aioli  
Accompanied by a Haitian Pickled Slaw*

### *Chicken Caesar Salad*

*Hearts of Romaine Lettuce Tossed in Caesar Dressing  
and Topped with Diced Grilled Chicken Breast,  
Seasoned Croutons and Asiago Cheese*

### *Thai Chicken Salad*

*Marinated Strips of Chicken Tossed in an Herb and Lemon Grass Vinaigrette Served with Thai Noodles,  
Romaine Lettuce and Cucumber in a Spicy Peanut Sauce with Fried Wontons and Fresh Lime*

## *To Go Lunches*

### *Chicken Caesar Salad*

*Fresh Romaine Lettuce, Diced Marinated Chicken,  
Shredded Parmesan Cheese and  
Garlic Croutons with Creamy Caesar Dressing  
Chef's Fresh Made Cookie  
Bottled Water*

### *Italian Turkey and Asiago Sandwich*

*Served on Ciabatta Bread with a Balsamic and Olive  
Dressing, Shredded Romaine, Sliced Tomato and  
Pickled Red Onions  
Orzo and Artichoke Salad with Fresh Basil  
Chef's Fresh Made Cookie  
Bottled Water*

## *To Go Lunches Continued*

### *Jamaican Jerk Pork Wrap*

*Grilled Thin Sliced Pork Loin Served with Shredded  
Lettuce, Roasted Bell Peppers and Onion,  
Sliced Tomatoes and a Sunshine Aioli  
Haitian Pickled Slaw  
Chef's Fresh Made Cookie  
Bottled Water*

### *Shaved Prime Rib on a Fresh Hoagie Roll*

*with Pepper-jack Cheese and a Smoked Tomato  
Dressing  
Chipotle Potato Salad  
Chef's Fresh Made Cookies  
Bottled Water*

### *Thai Chicken Wrap*

*Sliced Cucumbers, Julienne Tomato, Shredded Chinese  
Cabbage, Tossed with Chopped Peanuts and a Tangy  
Sesame Dressing  
Jasmine Rice and Ginger Salad  
Chef's Fresh Made Cookie  
Bottled Water*



*Reception*

*Hors d'oeuvres*

*Stations*

*Packages*

## *Hot Hors d'oeuvres*

*ALL HORS D'OEUVRES REQUIRE A MINIMUM OF 50 PIECES EACH*

*Menu Items May be Served Butler Style*

*Island Style Barbecue Meatballs*

*Crispy Hot Wings with Cool Fresh Chive Dip*

*Smoked Sausage in Puff Pastry*

*Mushroom Caps with Spinach and Cheese*

*Andouille Sausage Fritters with Tangy Bourbon*

*Dipping Sauce*

*Chinese Egg Rolls with Sweet N Sour Sauce*

*Dolmades/Stuffed Grape Leaves with Lamb and Rice*

*Bacon Wrapped Shrimp with Jalapeno*

*Mushroom Caps Oscar*

*Barbecue Baby Back Pork Ribs*

*Oysters Rockefeller or Bienville*

*Gator Bites with Tropical Tartar Sauce*

*Mini Crab Cakes with Lime Cumin Sauce*

*Thai Chicken Spanakopita Sweet Chili Dipping Sauce*

*Pork Satay with Spicy Peanut Sauce*

*Miniature Chicken Cordon Bleu*

*Italian Sausage Sliders with Roasted Bell Peppers*

*Jumbo Fried Shrimp*

*Hawaiian Fried Shrimp with Toasted Coconut*

*Mushroom Caps with Italian Sausage*

*Fried Chicken Tenders with Honey Mustard Sauce*

*Teriyaki Beef en Brochette*

*Cajun Fried Crab Claws*

## *Cold Hors d'oeuvres*

*ALL HORS D'OEUVRES REQUIRE A MINIMUM OF 50 PIECES EACH*

*Menu Items May be Served Butler Style*

*Cherry Tomatoes Stuffed with Guacamole  
Cucumber Slices with Thai Chicken  
Melon Wrapped with Prosciutto  
Smoked Tuna Pâté with Toast Rounds  
Bruschetta Olive Tapenade with Fresh Mozzarella  
Cheese*

*Skewers of Fresh Fruit and Chantilly Cream  
Salmon and Dill Mousse en Bouchée  
Shaved Rare Tenderloin with Garlic Aioli on a Fresh  
Potato Latke  
Smoked Chicken and Pickled Onion Vol au Vent  
Dijon Beef and Asparagus Rolls  
Belgian Endive with Blue Crab Salad*

*Chef's Special Recipe of Montreal Grilled Shrimp  
Pickled Shrimp on a Cucumber Wheel  
Boiled Shrimp with Cocktail Sauce  
Seared Tuna with Pickled Ginger and Wasabi on a  
Rice Cake*

## *Desserts*

*Chocolate Dipped Strawberries  
Mini Éclairs  
Chocolate Covered Cream Puffs  
Assorted Petit Fours  
Lemon Bars*

## *Hors d'oeuvres Specialty Stations*

### *Farmer's Market Vegetable Display*

*Freshly Cut Crisp Seasonal Vegetables, Pickled Vegetable and Grilled Vegetables with Buttermilk Ranch-Style Dip*

### *Melons, Berries, and Mixed Fruit Display*

*Cantaloupe, Honeydew, Pineapple, Watermelon, Strawberries and other fresh fruits in season with Cinnamon Vanilla Yogurt Dip*

### *Imported and Domestic Cheese Display*

*Provolone, Cheddar, Swiss, Smoked Gouda, Dilled Havarti, Baby Brie and Danish Blue with Assorted Crackers, Whole Grapes and Strawberries*

### *House Smoked Salmon*

*Served with Toasted Baguettes, Mini Bagels, Cream Cheese, Chopped Egg, Diced Onions, Capers and Lemon*

### *Beef or Tuna Carpaccio*

*Paper Thin Slices of Rare Tender Filet Mignon or Rare Tuna garnished with Freshly Grated Romano Cheeses, Cracked Black Pepper, Capers, Mustard, Olive Oil and Horseradish Sauce*

### *Chilled Boiled Shrimp Display*

*Fresh Iced Boiled Shrimp  
Served with Lemon and Cocktail Sauce*

## *Hors d'oeuvres Specialty Stations Continued*

### *Chilled Gulf Seafood Display*

*An Array of Fresh Iced Seafood to Include Boiled Shrimp, Montreal Grilled Shrimp, Oyster Shooters, Florida Style Ceviche Shooters and Smoked Scallops with Rémoulade and Cocktail Sauce*

### *Dessert Display*

*Includes Chocolate Dipped Strawberries, Mini Éclairs, Chocolate Covered Cream Puffs, Assorted Petit Fours and Assorted Dessert Bar*

### *Chocolate Fountain*

*Served with Fresh Strawberries, cigarette cookies and lady fingers*

## *Hors d'oeuvres Action Stations*

### *Oriental Stir-Fry Station*

*A Delicious Stir-fry of Chicken and Jasmine Rice with Your Choice of Fresh Vegetables including Snow Peas, Carrots, Broccoli, Zucchini, Mushrooms and Peppers*

### *Gourmet Martini Mashed Potato Bar*

*Whipped Yukon Gold and Sweet Potatoes Served in a Martini Glass with Your Choice of Rich Demi-Glace, Mornay Sauce, Whipped Butter, Bacon Bits, Fresh Chives, Smoked Gouda, Cheddar Cheese and Sour Cream*

### *Fajita Station*

*Marinated Strips of Sautéed Beef and Chicken Served with Your Choice of Sautéed Peppers and Onions, Guacamole, Sour Cream, Shredded Lettuce, Cheddar Cheese and Pico de Gallo on a Flour Tortilla*

### *Sautéed Pasta Station*

*Fettuccini Pasta with Chicken and Shrimp with Your Choice of Garlic, Fresh Herbs, Julienne Vegetables, Alfredo, Marinara Sauce, Shredded Parmesan and Crushed Red Pepper Toppings*

### *Make Your Own Scampi*

*Jumbo Shrimp Sautéed with Assorted Oils with Your Choice of Sauces, Fresh Garlic, Herbs, Domestic and Wild Mushrooms, Angel Hair Pasta and Herb Rice Pilaf*

### *Banana Foster or Brandied Peach Flambé*

*Cooked to order and Served over Vanilla Ice Cream*

## *Carving Stations*

*All Stations are Served with Wheat, Herb and Sourdough Rolls*

*Roast Boneless Turkey Breast with Cranberry Chutney*

*Smoked Beef Brisket with Whisky Barbeque Sauce*

*Honey Glazed Baked Ham with Grilled Pineapple Relish*

*Blackened Tenderloin of Beef with Béarnaise Sauce*

*Herb Marinated Inside Round of Beef with Green Onion Aioli*

*Roast Prime Rib of Beef with Horseradish Cream*

## *Hors d'oeuvres Packages*

### *Bay Cove*

*Farmer's Market Vegetable Display  
Chicken Tenders with Honey Mustard  
Crispy Hot Wings with Cool Fresh Chive Dip  
Island Style Barbecue Meatballs  
Salmon and Dill Mousse in Bouchée  
Cherry Tomatoes Stuffed with Chicken Salad*

### *Southwest Fiesta*

*Dip and Salsa Display of Queso Con Carne,  
Southwest Guacamole, Fresh Red Tomato and Yellow  
Tomato Salsa with Fresh Tortilla Chips  
Shredded Beef and Sharp Cheddar Quesadillas  
Arepas with Chicken and Pickled Onion  
Roasted Pork Flautas  
Seafood Cocktail  
Cherry Tomatoes Stuffed with Chicken and Avocado*

### *From the Islands*

*Melons, Berries and Mixed Fruit Display  
Jamaican Jerk Chicken Wings  
Gator Bites with Tropical Tartar Sauce  
Beef Empanadas  
Tangy Pork Skewers with a Tamarind Glaze  
Fried Plantains and Tortilla Chips with Roasted Corn  
and Black Bean Salsa*

### *Emerald Coast*

*Mixed Melons and Strawberries with Rum Glaze  
Fresh Island Fried Gulf Fish Fingers  
Mini BBQ Pork Sliders with Whisky Barbeque Sauce  
Broiled Oysters with Garlic Jalapeno Butter  
Pickled Shrimp on Cucumber Wheels  
Smoked Tuna Pâté with Toast Rounds*

## *Hors d'oeuvres Packages Continued*

### *By the Bayou*

*Oysters Bienville*

*Seafood Gumbo with White Rice*

*Roast Duck and Sausage Jambalaya Cakes*

*Andouille Sausage Fritters with Tangy Bourbon*

*Dipping Sauce*

*Spicy Chicken en Bouchée*

*Cajun Boiled Shrimp with Remoulade*

*Warm Bread Pudding with Whisky Sauce*

### *The Sugar Sands*

*Farmer's Market Vegetable and Fruit Display to*

*Include Freshly Cut Crisp Seasonal Vegetables,*

*Pickled Green Bean, Saffron Jicama and Marinated*

*Mushrooms with Buttermilk Ranch-Style Dip*

*Melons, Berries, Cantaloupe, Honeydew, Pineapple,*

*Watermelon, Strawberries, and Other Fresh Fruits in*

*Season with Cinnamon Vanilla Yogurt Dip*

*Fresh Chilled and Warm Dip Station to Include Fresh*

*Tomato Salsa, Fresh Smoked Tuna Dip, Fresh Hot*

*Spinach Artichoke Dip and Queso Con Carne and*

*Assorted Fresh Potato Chips, Tortilla Chips and*

*Crackers*

### *Hot Buffet*

*Chicken and Smoked Gouda Quesadillas*

*Jamaican Jerk Chicken Wings*

*Island Style Barbecue Meatballs*

### *Cold Buffet*

*Dijon Beef and Asparagus Rolls*

*Smoked Chicken and Pickled Onions Vol au Vent*

*Pickled Shrimp on Cucumber Wheels*

## *Hors d'oeuvres Packages Continued*

### *The Bay Sampler*

*Melons, Berries, Cantaloupe, Honeydew, Pineapple, Watermelon, Strawberries and Other Fresh Fruits in Season with Cinnamon Vanilla Yogurt Dip*

*Imported and Domestic Cheese Display to Include Provolone, Cheddar, Swiss, Smoked Gouda, Dilled Havarti, Baby Brie and Danish Blue served with Assorted Crackers, Whole Grapes and Strawberries*

*Gourmet Martini Mashed Potato Bar to Include Mashed Yukon Gold and Sweet Potatoes served in a Martini Glass with rich Demi-Glace, Mornay Sauce, Whipped Butter, Bacon Bits, Fresh Chives, Smoked Gouda, Cheddar and Sour Cream*

### *Butlered Style Hors d'oeuvres to Include*

*Teriyaki Beef en Bouchée*

*Salmon and Dill Mousse en Bouchée*

*Montreal Grilled Shrimp*

### *Hot Buffet to Include*

*Broiled Oysters with Garlic Jalapeno Butter*

*Roast Duck and Sausage Jambalaya Cakes*

*Spicy Shrimp Black Bean Cakes*

### *Coastal Country Boil*

*Jumbo Shrimp, Littleneck Clams, Andouille Sausage, Corn on the Cob, New Potatoes, Garlic, Onions and Mushrooms Boiled to perfection in Cajun Herbs and Spices. Served with Cocktail Sauce, Drawn Butter, Lemon and Garlic Bread*

*Southern Style Baked Potato Salad*

*Crisp Cajun Style Coleslaw*

*Bread Pudding with Whisky Sauce*

*Add Whole Blue Crabs*

## *Hors d'oeuvres Packages Continued*

### *The Captain's Quarters*

*Carved Prime Rib Served with Wheat, Herb and Sourdough Rolls and Horseradish Cream*

### *Imported and Domestic Cheese Display*

*Includes Provolone, Cheddar, Swiss, Smoked Gouda, Dilled Havarti, Baby Brie and Danish Blue served with Assorted Crackers, Whole Grapes and Strawberries*

### *House Smoked Salmon*

*Served with Toasted Baguettes, Mini Bagels, Cream Cheese, Chopped Egg, Diced Onions, Capers and Lemon*

### *Pasta Station*

*Includes Fettuccini Pasta with Grilled Chicken Breast, Garlic, Fresh Herbs and Julienne Vegetables in Alfredo Sauce and Penne Pasta with Broiled Shrimp, Sun-dried Tomato Pesto, Shredded Parmesan and Crushed Red Pepper Flakes*

### *Chilled Gulf Seafood Display*

*An Array of Fresh Iced Seafood to Include, Boiled Shrimp, Montreal Grilled Shrimp, Fresh Shucked Oysters and Oyster Shooters Served with Assorted Dips and Sauces*

### *Hot Buffet*

*Island Fried Grouper Fingers  
Mini BBQ Pork Sliders with Whisky Barbeque Sauce  
Thai Chicken Spanakopita Sweet Chili Dipping Sauce*

*Dinner*

*Plated*

*Sides*

*Buffet*

*Healthy*

*Green*



## *Plated Dinners*

*Dinner entrées are served with Fresh Bread Basket, Whipped Butter, Ice Water and Regular and Decaffeinated Coffee*

*Dual Entrees Require an Additional 15% Service Charge*

### *Bourbon Street*

#### *House Salad*

*Mixed Greens, Julienne Carrots, Cucumber,  
Cherry Tomatoes and Ripe Olives with  
Ranch Dressing*

#### *Chicken Tchoupitoulas*

*Cajun Seared Chicken Breast with  
Ham, Mushrooms and Green Onions  
Topped with Béarnaise Sauce  
Creole Style Yellow Rice  
Savory Green Beans and Matchstick Carrots*

*Dried Cranberry and Pecan Bread Pudding  
With a Pomegranate Rum Sauce*

### *Southern Comfort*

#### *Crisp-Head and Tomato Salad*

*Fresh Iceberg Lettuce Wedge, Roma Tomatoes,  
Sliced Red Onion and Spiced Pecans with  
House-Made Thousand Island Dressing*

#### *Molasses Brined Pork Chop*

*Bone-In Center Cut Pork Chop Brined in Molasses  
and Red Pepper with  
Grained Honey Mustard Glaze  
Southern Style Grits with Goat Cheese and Chives  
Broccoli Crown with Garlic and Herb Butter*

*House Made Bourbon Pecan Pie  
Guinness Chantilly Cream*

## *Plated Dinners Continued*

### *Sunset Flavors*

#### *Coastal Caesar Salad*

*Hearts of Romaine Lettuce, Shaved Parmesan Cheese  
Garlic Croutons and Teardrop Tomatoes with  
Chipotle and Lime Caesar Dressing*

#### *Garlic and Herb Chicken*

*Roasted Garlic Rubbed French Style Chicken Breast  
with Tomato and Sweet Onion Butter Sauce  
Spinach and Roasted Pepper Risotto  
Zucchini and Summer Squash Planks*

#### *Tiramisu Martini*

*Lady Finger Garnish and Kailua Cream*

### *Sand and Shore*

#### *Fresh Baby Spinach Salad*

*Garnished with Spiced Pepitas, Roma Tomato and  
Shredded Manchego Cheese with Maple Vinaigrette*

#### *Lemon Chicken and Grilled Shrimp*

*Lemon Pepper French Style Chicken Breast and  
Montreal Grilled Shrimp with  
Mushroom and Green Onion Butter Sauce  
Jasmine Rice Cake  
Broccoli Floret's and Baby Carrots*

*Chocolate and White Chocolate Mousse  
with Raspberry Sauce and a Marbled Quill*

## *Plated Dinners Continued*

### *The Harbor Lights*

*Hearts of Romaine Salad  
with Crumbled Roquefort Cheese, Candied Pecans and  
Pickled Onions with  
White Balsamic Vinaigrette*

*Chicken Oscar  
Herb Crusted Chicken Breast with  
Fresh Jumbo Lump Crab Meat and Hollandaise Sauce  
Fresh Asparagus Spears  
Saffron Rice Timbale*

*Mango Smoothie  
Fresh Pureed Mangos Folded into Chantilly Cream  
Served with Candied Plantains and Shaved Chocolate*

### *From the Range*

*Broiled Tomato and Arugula Salad  
with Fresh Mozzarella Cheese and Roasted Garlic  
with Balsamic Vinaigrette*

*Roast Prime Rib Of Beef  
Thickened Au Jus and Horseradish Sauce  
Garlic and Fennel Whipped Yukon Gold Potatoes  
Candied Baby Carrots with Pecans*

*Fresh Berry Shortcake  
with Red Current Glaze and Maple Cream Topping*

## *Plated Dinners Continued*

### *The Golden Palette*

*Pickled Asian Shrimp Salad*  
*Gulf Coast Shrimp Pickled in Lemon Grass and Rice*  
*Wine Vinegar atop Shredded Romaine served with*  
*Fried Wonton Garnish and Sesame Vinaigrette*

*Chicken and Beef Combo*  
*Smoked Chicken Breast and Southern Style Filet*  
*Mignon*

*Thyme and Sun-dried Red Pepper Sauce*  
*Garlic and Chive Potato Cake*  
*Broiled Cauliflower with Herb Bread Crumbs*

*New York Style Cheesecake*  
*Strawberry and Pomegranate Puree with*  
*Chantilly Cream and Chocolate Vermicelli*

### *The Butchers Block*

*Mesclun and Strawberry Salad*  
*Sliced Strawberries, Mandarin Orange Segments and*  
*Toasted Almonds with Tangerine Cream*

*12 ounce Grilled Rib-eye Steak*  
*Mushroom and Scallion Butter*  
*Whipped Garlic and Rosemary Potatoes*  
*Southern Style Green Beans with Brown Sugar Bacon*

*Peach Cobbler*  
*with Dried Cherries and Key Lime Crème*

## *Plated Dinners Continued*

### *The Seaside*

*Gazpacho Cocktail  
Shaved Iceberg Lettuce Topped with a Cool  
Tomato and Cucumber Relish Garnished with  
Plantain*

*Beef and Crab  
Grilled Beef Tenderloin and a Fresh Crab Cake  
with Smoked Tomato Hollandaise  
Fresh Roasted Potato Medley  
Grilled Jumbo Asparagus Spears*

*Hazelnut Craquant Cake  
A Bittersweet Chocolate Sponge Layered with a  
Chocolate Praline Craquant and Hazelnut Mousse*

### *The Forgotten Coast*

*Mesclun and Strawberry Salad  
Sliced Strawberries, Mandarin Orange Segments and  
Toasted Almonds with Tangerine Cream*

*Herb Bronzed Gulf Coast Grouper  
with Scallion Butter  
White Rice with Dried Pineapple and Chives  
Southern Style Green Beans with Brown Sugar Bacon*

*Peach Cobbler  
with Dried Cherries and Key Lime Crème*

## *Plated Dinners Continued*

### *The Silver Sands*

*Emerald Coast Shrimp and Blue Crab Cocktail  
Fresh Gulf Coast Shrimp, Jumbo Lump Blue Crab and  
Shredded Cucumber with Rum Cocktail Sauce*

*Port Seared Filet Mignon  
Tenderloin of Beef Marinated in Red Wine then Infused with Port  
Smoked Tomato Medallion and Crispy Vidalia Onions  
Whipped Yukon Gold Potatoes with Basil Pesto  
Baby Carrots with Asparagus Tips*

*Hexagonal Opera Cake  
Light and Dark Layers of Chocolate Sponge Cake, Smooth Coffee  
Butter Cream and Deep Chocolate Ganache  
Infused with a Coffee Glaze*

*Plated Lunch and Plated Dinner Appetizer Selections*

*Smoked Salmon Pâté with Toast Rounds*

*Beef Carpaccio with Garlic Aioli and Toast Points*

*House Boiled Shrimp Cocktail*

*Montréal Grilled Shrimp with Lime and Garlic*

*Blackened Shrimp with Rémoulade Sauce*

*Seared Tuna with Baby Greens and Red Chili Sauce*

## *Dinner Buffets*

### *Southern Barbeque*

#### *Mixed Greens Salad*

*Fresh Mixed Greens to Include Iceberg and Romaine Lettuces, Carrots, Tomatoes, Cucumbers, Garlic Croutons and Shaved Cheddar Cheese with Buttermilk Ranch and Italian Vinaigrette*

#### *Southern Style Potato Salad*

*Boiled New Potatoes, Chopped Gherkins, Boiled Eggs, Diced Celery and Onion Dressed with a Tangy Mustard Dressing*

#### *Texas Style Cole Slaw*

*Shredded Green and Red Cabbage with Slivered Carrots Tossed in a Red Wine Vinegar and Brown Sugar Dressing*

#### *Smoked Sliced Beef Brisket*

*with Sweet and Sour Tomato Barbecue Sauce*

*Hand Pulled Pork and Grilled Sausage with Fresh Rolls and Sliced Red Onions*

*Marinated Smoked Chicken Breast with a Sweet Chili Glaze*

*Buttered Corn on the Cobb*

*Ranch Style Baked Beans*

*Fresh Baked Corn Bread Muffins and Parker-house Rolls with Whipped Butter*

*Fresh Peach and Apple Cobbler Served Warm with Spiced Rum Sauce*

## *Dinner Buffets Continued*

### *Tuscan Holiday*

#### *Intermezzo Pasta Salad*

*An Assortment of Genoa Salami, Provolone and  
Parmesan Cheese  
Black and Green Olives, Artichoke Hearts and  
Sun-dried Tomatoes  
Tossed in a Balsamic Vinaigrette*

#### *Classic Caesar Salad*

*Hearts of Romaine Lettuce, Asiago Cheese and Garlic  
Croutons with a Tangy Caesar Dressing*

#### *Grilled Focaccia and Garlic Bread*

*Three Cheese and Italian Sausage Lasagna  
Layered Pasta with Italian Sausage, Ricotta,  
Parmesan and Mozzarella Cheeses in a Rich Tomato  
Sauce*

*Lemon Pepper Roasted Chicken  
With Rosemary Roasted New Potatoes*

*Seafood Pasta Primavera  
Shrimp, Clams and Mussels in a Garlic Cream Sauce  
Over a Bed of Linguine Pasta and Julienne  
Vegetables*

#### *Roasted Medley of Mediterranean Vegetables*

*Tiramisu in the Round  
Clouds of Light Mascarpone Cream on a Coffee and  
Rum Soaked Sponge Cake, Combined and Finished  
with Imported Cocoa*

## *Dinner Buffets Continued*

### *The Crescent City*

*Hearts of Romaine Salad with Teardrop Tomatoes,  
Sliced Olives and Asiago Cheese with Green Onion  
Dressing*

*Cajun Chicken and Pasta Salad  
Blackened Chicken and Penne Pasta  
with Red and Green Bell Peppers and Red Onions in a  
Cajun Style Aioli Dressing*

*Shrimp and Sausage Gumbo  
With White Rice*

*Carved Cajun Prime Rib  
with Green Onion and Mushroom Sauce*

*Blackened Catch of the Day  
with Scallion Butter Sauce*

*Sautéed Zucchini and Yellow Squash  
with Fresh Herbs*

*Dirty Rice*

*Fresh Baked French Baguettes with Whipped Butter*

*Warm Bread Pudding  
With Whiskey Sauce and Whip Topping*

## *Dinner Buffets Continued*

### *The South Beach*

*Fresh Spring Salad Mix, Sliced Strawberries,  
Mandarin Orange Segments and Asiago Cheese with  
Tangerine Cream*

*Citrus Marinated Hearts of Palm  
Tossed with Arugula and Bay Shrimp*

*Herb Breaded Mahi-Mahi with Almond Butter  
on a Bed of Coconut and Mango Rice*

*Carved Whole Grilled Beef Tenderloin  
With Fire and Spice*

*Cuban Style Chicken Adobo  
with Roasted Yucca and New Potatoes*

*Oven Roasted Green Beans with  
Garlic and Herb Butter*

*Jalapeno Corn Bread and Flaky Biscuits with  
Whipped Honey Butter*

*House Made Key Lime Pie*

*Mango Smoothie  
Fresh Pureed Mangos Folded into Chantilly Cream  
Served with Candied Plantains and Shaved Chocolate*

## *Figure Friendly Options*

### *Plated Breakfast*

#### *The Wake Up*

*Turkey Sausage and Broccoli Eggbeater Frittata  
with Strawberry and Grapefruit Garnish  
Grilled Polenta*

### *Plated Lunch*

#### *The Aegean*

*Greek Chicken Salad with Romaine Lettuce, Diced  
Tomatoes, Bell Peppers, Sliced Onion,  
Black Olives and Reduced Fat Feta Cheese with  
Light Balsamic Vinaigrette*

#### *The Valdez*

*Grilled Wild Caught Alaskan Salmon with Wilted  
Spinach  
Steamed Vegetables and White Bean Relish*

### *Plated Dinner*

#### *The Atlas*

*Moroccan Chicken with Couscous  
Cherry Tomatoes, Grilled Squash, Red Onion and  
Fennel*

#### *The Clear Water*

*Pan Seared Fresh Catch  
Braised Shitake Mushrooms and Green Onion  
Brown Rice with Fresh Vegetables  
Grilled Asparagus Spears*

## *Figure Friendly Options Continued*

### *Salads*

#### *House Salad*

*Mixed Greens, Julienne Carrots, Cucumbers,  
Cherry Tomatoes and Olives with Low Fat Vinaigrette*

#### *Iceberg and Tomato Salad*

*Fresh Iceberg Wedge, Roma Tomatoes and  
Sliced Red Onion with Low Fat Balsamic Vinaigrette*

### *Desserts*

*Sugar Free Cheesecake with Puréed Strawberries*

*Sugar Free Peach Pie with Puréed Raspberries*

*Fresh Fruit Coupe with Orange Zest*

## *Green Options*

### *Gentle Harvest Chicken*

*Organic Grain-Fed Free Range Harvest Chicken  
With a Tomato, Olive, and Lemon Compote  
Butternut Squash Risotto*

### *Clear Water Mahi-Mahi*

*Grilled Atlantic Trolled Mahi-Mahi  
with Organic Mushroom Butter Sauce*

*Brown Rice with Green Onions and Red Bell Pepper  
Grilled Asparagus with Meyer Lemon Vinaigrette*

### *A Cut Above*

*Grain-Fed Filet Mignon  
With Organic Mushroom Marsala Sauce  
Scalloped Yukon Gold Potatoes with Gouda Cheese*

## *Salads*

### *Watermelon and Fennel Salad*

*With Organic Baby Greens and domestic feta Cheese  
With a Minted Jalapeno Vinaigrette*

### *Hot House Butter Lettuce*

*with Oyster Mushroom Vinaigrette*

## *Desserts*

*Strawberry and Rhubarb Cobbler  
Apple and Cinnamon Brown Betty*

## *Beverage*

### *Liquor*

*Stolichnaya Vodka, Tanqueray Gin, Bacardi Rum,  
Jose Cuervo Especial Tequila,  
Jack Daniels, Crown Royal Blended Whisky,  
Dewar's Scotch*

### *Premium Beer*

*Corona, Heineken and Samuel Adams*

### *Domestic Beer*

*Bud, Bud Light, Coors Light, Michelob Light, Miller  
Lite and O'Douls*

### *House Wine*

*Robert Mondovi Private Select  
Merlot, Chardonnay, White Zinfandel, Riesling*

### *Hosted Bar per Drink*

*Premium Cocktails*

*Premium Beers*

*Domestic Beers*

*House Wine*

*Cognacs, Cordials and Specialty Wines*

*Soft Drinks*