The Gasparilla Inn & Club
Banquet Repertoire

**Please Note: Menu Pricing is only valid from October 2013- July 2014*

Amenities of Florida Hospitality

Florida Citrus Basket featuring Oranges and Grapefruit (7 pieces)	$15.00
Fuji and Red Delicious Apple Basket (8 pieces)	$15.00
Fuji and Red Delicious Apple Basket with Sharp Cheddar and Flat Bread	$25.00
Deluxe Fruit Basket featuring Apples, Oranges, Pears, Bananas and Grapes	$22.00
International Cheese and Fresh Fruit Platter with Olive Oil Crostini	$34.00
Spa Basket featuring Sparkling and Natural Spring Water, Fruit Juices, Apple, Orange, Grapes and Flat Bread	$28.00
Anti Pasta Platter featuring Prosciutto and Cappicola Hams, Fresh Mozzarella, Hard Salami, Roasted Tomatoes, Peppers, Olives and Baguette Bread	$36.00
Veuve Clicquot Champagne with an array of Cheeses, Whole Fruits and Flat Bread Crackers	$225.00
Fantinel Prosecco with an array of Cheeses, Whole Fruits and Flat Bread Crackers	$60.00
Our House Cabernet Sauvignon or Chardonnay with fine Cheeses and Multi Grain Crackers	$59.00
Fantinel Prosecco with Chocolate Dipped Strawberries	$49.00
Platter of Assorted Cookies and Gasparilla Inn Chocolates	$25.00
A Tray of Petit Fours & French Pastries	$35.00
White Chocolate Coral with Pearl Truffles	$35.00

All prices subject to 20% service charge and applicable sales tax, currently 6%.

Meeting Breaks & Coffee Services

Coffee services are designated for up to a two hour period.

Beverage Service

Gasparilla Inn Coffee, Decaffeinated Coffee and Teas	$7.50
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Teas	$9.50
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee, Teas, Spring & Sparkling Waters, Fruit Juices	$10.50

Morning Break

Danish, Muffins, Preserves, Jams and Sweet Cream Butter
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea $13.50

Bagel Break

Assorted Bagels with Flavored Cream Cheese
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea $13.50

Healthy Break

Fresh Fruits of the Season, Granola Bars, Nuts and Assorted Yogurts
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea $14.00

Bake Shoppe

Freshly Baked Cookies, Brownies and Fresh Fruit
Soft Drinks, Gasparilla Inn Coffee, Decaffeinated Coffee and Tea $14.00

A la Carte Refreshment Break Additions

Chilled Assorted Yogurts with Bowl of Granola	$4.50 each
Candy Bar Break	$3.00 each
Fresh Pralines	$4.50 each
Fresh Popped Popcorn	$3.00 bowl
Granola Bars	$3.00 each
Chocolate Covered Strawberries	$3.00 each
Fresh Baked Brownies	$36.00 per doz.
Fresh Baked Cookies	$30.00 per doz.
Seasonal Whole Fruits	$3.00 each
Our House Blend Mixed Nuts ½ pound	$15.00 per ½ lb.
Cupcakes	$4.00 each

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Continental Breakfast

Please select one customized menu for your entire party.

The Gasparilla Inn Continental
$18.50

- Fresh Orange, Grapefruit and Cranberry Juices
- Assorted Fresh Melon, Seasonal Berries and Pineapple
- Assorted Muffins, Assorted Danish, Croissant and Fruit Bread
- Preserves, Jams and Sweet Cream Butter
- Gasparilla Inn Coffee, Decaffeinated Coffee and Teas
- Still and Sparkling Water

The Banyan Continental
$22.00

- Fresh Orange, Grapefruit and Cranberry Juices
- Assorted Fresh Melon, Seasonal Berries and Pineapple
- Assorted Muffins, Assorted Danish, Croissant & Fruit Bread
- Preserves, Jams and Sweet Cream Butter
- House Made Granola with Assorted Fruit Yogurts
- Assorted Dry Cereals
- Gasparilla Inn Coffee, Decaffeinated Coffee and Teas
- Still and Sparkling Water

Enhancements

All enhancements are priced per item per guest.

Sandwiches $7.00

- Toasted Bagel with Smoked Salmon, Onions, Capers and Cream Cheese
- Ham & Egg Biscuit
- Egg Burritos
- Breakfast Quesadilla
- Ham & Scrambled Egg Croissant
- Croque Monsieur

Quiches $8.00

- Quiche Lorraine
- Roasted Vegetable and Goat Cheese
- Crab and Asparagus
- Smoked Salmon and Spinach

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Breakfast

Please select one customized menu for your entire party. The pricing listed below is per Guest.

Gulf Coast Buffet
$29.00

- Fresh Orange, Grapefruit and Cranberry Juices
- Assorted Fresh Melon, Pineapple and Seasonal Berries
- Assorted Muffins, Breakfast Pastries and Coffee Cake
- Selection of Dry Cereals
- Preserves, Jams and Sweet Cream Butter
- House Made Granola and Assorted Yogurts
- Scrambled Eggs
- French Toast
- Home Fried Potatoes
- Applewood Bacon and Sage Sausage,
- Gasparilla Inn Coffee, Decaffeinated Coffee and Teas

Omelet Station
$9.00 (*additional $75.00 chef fee)*

Contains:

- Whole Eggs, Egg Beaters and Egg Whites
- Cheddar, Swiss and Goat Cheese
- Ham and Bacon
- Mushrooms, Bell Peppers, Spinach, Tomatoes, and Mixed Herbs

Enhancements
All enhancements are priced per item per guest.

Smoothies & Parfaits $4.00
Choice of two of the following flavors:

- Mango Peach
- Raspberry
- Strawberry
- Pineapple Coconut
- Peach and Wild Berry Parfait
- Raspberry and Blueberry Parfait
- Strawberry Banana Parfait

Griddle Cakes $5.00

- Buttermilk Pancakes
- Oatmeal Pancakes
- Waffles
- Cheese Blintzes

Entrées $7.00

- Smoked Salmon
  With Bagels and Condiments
- Eggs Benedict
- Corned Beef Hash
- Grilled Ham

Quiches $7.00

- Quiche Lorraine
- Roasted Vegetable and Goat Cheese
- Crab and Asparagus

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Brunch

The pricing listed below is per guest. Menu price includes coffee, tea and iced tea.

The Gasparilla Inn Brunch Buffet
$39.00

- Fresh Orange, Grapefruit and Cranberry Juices
- An Array of Seasonal and Fresh Fruits and Berries
- Smoked Salmon and Bagels with Condiments
- Gasparilla Inn Chicken Salad
- Seafood Pasta Salad
- Assorted Muffins, Breakfast Pastries, Coffee Cake and Fruit Breads
- Preserves, Jams and Sweet Cream Butter
- Yogurt Parfait with our House Made Granola
- Assorted Dry Cereals
- Baked French Toast with Orange Marmalade
- Eggs Benedict
- Home Fried Potatoes
- Bacon and Link Sausage
- Grilled Free Range Chicken Breast with Oven Roasted Potatoes

Enhancements

All enhancements are priced per item per guest.

Seared Gulf Coast Shrimp $8.00
Roasted Peppers, Penne Pasta
and Tomato Cream Sauce

Herb Crusted Supreme of Salmon $9.00
With Hollandaise Sauce

Gulf Snapper $10.00
With Leek and Corn Ragout

Pan Seared Crab Cakes $11.00
With Spicy Remoulade

Pan Seared Petit Filet Mignon $10.00
With Béarnaise Sauce

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A La Carte Luncheon Selections

Build your own a la carte lunch menu. The pricing listed below is per guest .
Menu price includes coffee, tea and iced tea.

Soup Starters

Soup du Jour	$7.00
Cream of Potato and Leek	$7.00
Cream of Wild Mushroom	$7.00
Cream of Tomato With Basil Chantilly	$7.00
Chilled Gazpacho With Lime and Cilantro	$7.00
Crab and Corn Chowder	$8.00

Salad Starters

Iceberg Lettuce Wedge $8.00
With Marinated Cucumbers, Vine Ripened Tomatoes and Blue Cheese Dressing

Seasonal Macerated Melon $8.00
With Prosciutto Ham and Melon

Boston Bibb Lettuce $8.00
With Pickled Baby Beets, Pepper Crusted Chèvre Cheese and Raspberry Vinaigrette

Classic Caesar Salad $8.00
With Parmesan Crisps and Oven Roasted Tomatoes

Salad Entrées

Classic Cobb Salad $13.00
With Blue Cheese Dressing and Cornbread Croutons

Trio of Salads $13.00
With Chicken, Tuna and Shrimp Salads, Roasted Vegetables and Onion Focaccia

Seared Tuna Niçoise $15.00
With Ahi Tuna, Baby Green Beans, Marinated Potatoes, Pear Tomatoes and Kalamata Olives

Caesar Salad $13.00
With an Asiago Cheese Crisp, Oven Roasted Tomatoes and Garlic Croutons

With Grilled Chicken Breast $15.00

With Grilled Shrimp $16.00

Sandwiches

Sourdough Turkey BLT $13.00
With Swiss Cheese and Garlic Mayonnaise

Hot Ham and Brie Cheese $13.00
On Pretzel Bread with Dijon Mayonnaise And an Oven Roasted Tomato Salad

Grilled Rosemary Chicken Breast $15.00
On Ciabatta Bread with Herbed Mayonnaise

Grilled Vegetable Wrap $14.00
With Avocado, Tomatoes, Boursin Cheese, and Red Pepper Hummus on a Grilled Flour Tortilla

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A La Carte Luncheon Selections

Build your own a la carte lunch menu. The pricing listed below is per guest.
Menu price includes coffee, tea and iced tea.

Entrées

Tuscan Grilled Flat Iron Steak $18.00
With Rosemary Potatoes and Fresh Asparagus

Slow Smoked Baby Back Ribs $16.00
With Creamy Island Slaw and Pineapple Salsa

Roasted Gulf Grouper $24.00
With Corn and a Leek and Potato Hash
With Lemon Caper Sauce

Pan Fried Lump Crab Cakes $26.00
With a Fingerling Potato Salad,
Pickled Red Onions and Remoulade

Desserts

Caramel Pot De Crème $8.00
With Coffee Ice Cream and Biscotti

Caramelized Banana Chocolate Tart $8.00
With Rum Raisin Gelato

Exotic Fruit Panna Cotta $8.00
With Coconut Anglaise and Mango Salsa

Gasparilla Key Lime Pie $8.00
With Tropical Fruit Salsa

Valencia Orange Cake $8.00
With Vanilla Crème Diplomate

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Buffet Luncheons

Please select one customized menu for your entire party.
Menu price includes coffee, tea and iced tea.

Deli Buffet

15 person minimum

$29.00

- Soup du jour
- Caesar Salad, with Parmesan Cheese and Rosemary Croutons
- Gasparilla Chicken Salad
- Fresh Mozzarella Vine Ripened Tomatoes and Basil Pesto
- Old Fashioned Potato Salad

Sliced Deli Meat and Cheese Platter to Include:

- Roast Beef
- Maryland Glazed Turkey
- Slow Roasted Pit Smoked Peppered Ham
- Swiss Cheese
- White Vermont Cheddar Cheese

Assortment of Breads to Include:

- White Bread
- Whole Wheat Bread
- Focaccia Bread
- Olive Bread

Desserts to Include:

- Brownies
- Assorted Cookies
- Watermelon
- Strawberry Shortcake
- Éclairs
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

New York Deli Soup, Salad and Sandwich

15 person minimum

$33.00

- Soup du Jour
- Marinated Vegetable Pasta Salad
- Seafood Salad
- Tossed Green Salad with Balsamic Vinaigrette

Platters of Assorted Pre-Made Sandwiches to Include:

- Hot Reuben Sandwich on Pumpernickel Bread
- Grilled Vegetable Wrap with Red Pepper Hummus
- Smoked Salmon on a Toasted Bagel with Cream Cheese, Onion and Capers
- Deli Italian Meat Hoagie on a French Baguette

Desserts to Include:

- Black & White Cookies
- Mini New York Cheesecakes
- Lemon Poppy Seed Pound Cakes
- Strawberry Shortcake
- Éclairs
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

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Buffet Luncheons

Please select one customized menu for your entire party. The pricing listed below is per guest. Menu price includes coffee, tea and iced tea.

American Picnic

25 person minimum

$33.00

- Soup du jour
- Creamy Coleslaw
- Old Fashioned Potato Salad
- Basil Pesto Marinated Vine Ripened Tomatoes
- Chef Grilled Hamburgers and Hot Dogs
- Country Fried Chicken
- Maple BBQ Baked Beans
- American, Cheddar and Swiss Cheese
- Pickle Spears, Lettuce, Tomato and Shaved Red Onion
- Dijon and Whole Grain Mustards, Mayonnaise and Ketchup

Desserts to Include:

- Brownies
- Assorted Cookies
- Watermelon
- Strawberry Shortcake
- Éclairs
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

Soup and Salad Buffet

25 person minimum

$34.00

- Hot Soup du Jour
- Baby Spinach Greens
- Mixed Baby Lettuces
- Sliced Mushrooms
- Chopped Eggs
- Crispy Bacon
- Pickled Red Onion
- Warm Smoked Salmon
- Caramel Grilled Flank Steak
- Grilled Chicken
- Focaccia Croutons
- Warm Apple Cider Vinaigrette
- Honey Cilantro Vinaigrette
- Sliced Vine Ripened Tomatoes
- House Made Mozzarella Cheese
- Grilled Red Peppers and Artichokes
- Assorted Rolls and Focaccia

Desserts to Include:

- Assorted Brownies
- Assorted Cookies
- Fresh Fruit Display
- Strawberry Shortcake
- Éclairs
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

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Boxed Breakfasts or Lunches to-go

The pricing listed below is per guest. Please allow 24 hour notice on all Picnic Pack requests.

Breakfast To Go Pack $15.00

- Orange Juice, Fresh Cut Fruit, Muffin and Sweet Cream Butter
- Fruit and Yogurt Parfait with Granola
- Bottled Spring Water

The Garden Sandwich $18.00

- Grilled Garden Vegetables, Hummus, Arugula, and Radishes on Herbed Focaccia Bread
- Potato Chips
- Fuji Apple
- Fudge Brownie
- Bottled Spring Water

Italian Hoagie $20.00

- Cappicola, Salami, Pepperoni, Moradella and Red Wine Vinaigrette on a French Baguette
- Potato Chips
- Fuji Apple
- Chocolate Chip Cookie
- Bottled Spring Water

Smoked Shrimp Salad $22.00

- Smoked Shrimp Salad with Old Bay Mayo,
- Pickled Red Onion and Spring Greens on a French Baguette
- Potato Chips
- Fuji Apple
- Chocolate Chip Cookie
- Bottled Spring Water

Chilled Roast Beef Sandwich $18.00

- Chilled Roast Beef Sandwich with Smoked Gouda, Caramelized Onions, Boursin Cheese and Mayo on Herbed Focaccia Bread
- Potato Chips
- Fuji Apple
- Chocolate Chip Cookie
- Bottled Spring Water

Smoked Salmon Sandwich $19.00

- Smoked Salmon, Dilled Cream Mayo, Hard Cooked Egg and Capers on Irish Soda Bread
- Potato Chips
- Fuji Apple
- Fudge Brownie
- Bottled Spring Water

The Turkey BLT $18.00

- Smoked Turkey, Peppered Bacon, Avocado and Heirloom Tomatoes on Bakery Pulman Bread
- Potato Chips
- Fuji Apple
- Chocolate Chip Cookie
- Bottled Spring Water

Southern Picnic Basket $22.00

- Southern Fried Chicken
- Potato Salad
- Cole Slaw
- Fuji Apple
- Pound Cake
- Bottled Spring Water

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Reception Canapé Selections

The pricing listed below is per guest.
Table Selections A, B & C and Passed Selections A & B are available for a minimum of 25 guests, Groups under 25 guests are limited to Passed Selection C.

Table Displays

Selection A

$19.00

- Coconut Crusted Gulf Shrimp
  With Mango Dipping Sauce
- Spicy Fried Green Tomato
  With Boursin Cheese and a Balsamic Reduction
- Jerk Chicken and Pineapple Kebobs
  With Island BBQ Sauce
- Watermelon Gazpacho Shooters
  With Lump Crab
- Salmon Tartare Canapé
  On a Caraway Rye Crisp

Selection B

$21.00

- Miniature Lump Crab Cakes
  With Spicy Tartar Sauce
- Spicy Ahi Tuna
  With Cucumber Salsa and Lotus Root Chips
- Scallop and Snapper Ceviche
  With Pineapple Coconut
- Grilled Lamb Meatballs
  With Tatziki Sauce
- Shaved Prosciutto Ham
  With Macerated Melon

Selection C

$21.00

- Asian Glazed Pork Belly
  With Hoisin Dipping Sauce
- Wild Mushroom Tartlets
- Beef Tenderloin Carpaccio
  With Diakon and Scallions
- Curried Lobster and Mango Tarts
- Tempura Fried Grouper
  With Sweet and Sour Ponzu Sauce

Passed Selection

Selection A

$19.00

- Asian Glazed Pork Belly
  With Hoisin Dipping Sauce
- Mini BLT Sliders
  With Candied Bacon and Truffle Aioli
- Spicy Ahi Tuna
  With Lotus Chip and Cucumber Salsa
- Brushetta of Humboldt Fog & Heirloom Salsa
- Mini Galette of Goat Cheese
  With Oven Roasted Tomatoes

Selection B

$19.00

- Grilled Sirloin Satay
  With Chili Lime Peanut Sauce
- Stuffed Potatoes
  With Asiago Cheese Soufflé
- Miniature Ham and Gruyere Croissants
- Curried Lobster and Mango Tarts
- Smoked Scottish Salmon Tartar
  With Horseradish Cream on a Garlic Crouton

Selection C

**Designed for groups of under 25 guests*

$21.00

- Shrimp Cocktail
  With Spicy Cocktail Sauce
- Wild Mushroom and Cheese Tartlets
- Shaved Prosciutto Ham
  With Macerated Melon
- Jerk Chicken and Pineapple Kebobs
  With Island BBQ Sauce
- Truffle Macaroons
  With Foie Gras

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Reception A La Carte Selection of Canapés

Select one item or build your own menu, the choice is yours. All prices are per piece.

Cold Canapés

Shrimp Cocktail With Spicy Cocktail Sauce	$3.75
Ahi Tuna Tartare With Soy Gelee and Green Tea Cones	$3.75
Scallop and Snapper Ceviche With Pineapple and Coconut Spoons	$3.50
Shaved Prosciutto Ham With Macerated Melon	$3.50
Smoked Scottish Salmon With Horseradish Cream on a Rye Crisp	$4.00
Watermelon Gazpacho Shooters With Lump Crab	$4.00
Mini BLT Sliders With Candied Bacon and Truffle Aioli	$4.00
Salmon Tartare On a Rye Crisp	$4.00
Miniature Ham and Gruyere Croissants	$3.50
Jerk Chicken and Pineapple Kebobs With Island BBQ Sauce	$4.00
Truffle Macaroons With Foie Gras	$4.50
Mini Galette of Goat Cheese With Oven Roasted Tomatoes	$3.50

Sushi Rolls and Sashimi

Lump Crab	$500.00 per 100 pieces
Shrimp	$500.00 per 100 pieces
Tuna	$550.00 per 100 pieces
Spicy Lobster Roll	$600.00 per 100 pieces
Smoked Salmon and Cream Cheese Roll	$500.00 per 100 pieces
Tempura Gulf Shrimp Roll	$500.00 per 100 pieces
Spicy Tuna Roll	$500.00 per 100 pieces
Cucumber Roll	$400.00 per 100 pieces
Vegetable Roll	$400.00 per 100 pieces

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Reception A La Carte Selection of Canapés

Select one item or build your own menu, the choice is yours. All prices are per piece.

Hot Canapés

Spicy Fried Green Tomato With Boursin Cheese	$4.00
Beef Carpaccio With Scallions, Diakon and Lotus Root	$4.00
Curried Lobster and Mango Tartlets	$4.00
Lobster Quesadilla With Cilantro Jalapeno Sour Cream	$4.00
Grilled Sirloin Satay With Chili Lime Peanut Sauce	$4.00
Stuffed Potatoes With Asiago Cheese Soufflé	$4.00
Asian Glazed Pork Belly With Hoisin Dipping Sauce	$4.00
Wild Mushroom and Cheese Tartlets	$4.00
Miniature Lump Crab Cakes With Spicy Tartar Sauce	$5.00
Grilled Lamb Meatballs With Tatziki Sauce	$5.00
Coconut Crusted Gulf Shrimp With Mango Dipping Sauce	$5.00
Tempura Fried Grouper With Sweet and Sour Ponzu Sauce	$5.00
Oysters Rockefeller	$5.00
Sesame Tempura Fried Shrimp with Ginger Lime Aioli With Ginger Lime Aioli	$5.00

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Reception Platters and Displays

International Cheese Display

$150.00 *(serves 25 guests)*
$295.00 *(serves 50 guests)*

- Sharp Vermont Cheddar
- Jarlsberg
- St. Andre
- Maytag Blue
- Boursin Cheeses
- Fresh Fruits and Berries
- Melba Toast and Crackers
- Chutney

Garden Vegetable Crudités

$75.00 *(serves 25 guests)*
$130.00 *(serves 50 guests)*

- Chilled Radishes
- Broccoli
- Carrots
- Celery
- Cauliflower
- Olives
- Blue Cheese
- Hummus
- Ranch Dips

Fresh Fruit Display

$125.00 *(serves 25 guests)*
$195.00 *(serves 50 guests)*

- Seasonal Melons
- Citrus
- Berries
- Assorted Nuts
- Coconut Lime Sauce

Baked Brie en Croute

$150.00 *(serves 30 guests)*

- Wheel of Warm Brie Cheese Baked in Pastry
- Fresh Berry Coulis
- Baguettes
- Crackers
- Fresh Berries

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Plated Dinner

Please select one customized menu for your entire party. The entrée pricing on the next page includes a four course plated dinner. Please select a first, second and dessert course to compliment your entrée. First and Second course options can be found below under Soups, Salads, Cold Appetizers, and Hot Appetizers. All plated meals are accompanied by artisan rolls, coffee, tea and iced tea. Intermezzos and coffee enhancements are additional and priced accordingly.

Soups

- Cream of White Asparagus
  With Truffle Croutons
- Cream of Leek and Potato
  With Chive Chantilly
- Cream of Tomato
  With Basil Chantilly
- Crab and Corn Chowder
  With Crème Friache
- Cream of Five Onion
  With Crispy Fried Shallots

Salads

- Heirloom Tomato and Organic Watermelon
  With Feta Cheese, and White Balsamic Vinaigrette
- Baby Field Greens
  With Marinated Tomatoes, Chèvre Cheese, Prosciutto Ham and Sherry Vinaigrette
- Classic Caesar Salad
  With an Asiago Cheese Crisp
- Boston Bibb Salad
  With Cucumbers, Cherry Tomatoes and Cucumber Ranch Dressing

Cold Appetizers

- Smoked Salmon
  With Roasted Beet Puree, Apples and Capers
- Jumbo Lump Crab Salad
  With Citrus, Mango and Mango Brown Butter
- Traditional Shrimp Cocktail
- Country Pate
  With Housemade Pickles, Pig Cave and Black Mustard

Hot Appetizers

- Seared Sea Scallop
  With English Pea and Corn Ragout and Parmesan Truffle Cream Sauce
- Braised Beef Short Ribs
  With White Truffle Grits and Crispy Parsnips
- Portabella Mushroom Ravioli
  With Tomato Oil and Primavera Sauce

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Plated Dinner

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Entrées (pricing is per guest)

Combinations

Sautéed Petite Filet of Beef with Grilled Gulf Shrimp — $88.00
With Truffle Potatoes, a Vegetable Medley, Wild Mushroom, Baby Onion Ragout and a side of Sauce Béarnaise

Sautéed Petite Filet of Beef and Grilled Swordfish — $88.00
With Fingerling Potatoes and Grilled Vegetables

Pan Seared Filet of Beef and Morsels of Beef Short Ribs — $95.00
With Caramelized Onions, Creamed Spinach and Red Wine Jus

Seared Petite Veal Tenderloin and Butter Poached Lobster — $99.00
With White Truffle Mashed Potatoes, a Medley of Seasonal Vegetables And Citrus Beurre Blanc

Seafood

Grilled Atlantic Salmon — $85.00
With Fleuron, Citrus Buerre Blanc, Creamed Cabbage and White Asparagus

Pan Seared Grouper — $92.00
With Sweet Corn, Fava Bean and Oyster Mushroom Succotash, Local Clams And Citrus Lime Butter

Pan Seared Yellowtail Snapper — $90.00
With Parsnip Potato Puree, Baby Squash, Baby Tomato and Saffron Mussel Sauce

Roasted Meats

Ashley Farm Roasted Chicken Breast — $85.00
With Truffle Potatoes, Asparagus Spears, Baby Carrots and a Sage Jus

Roasted Rack of Lamb — $105.00
Creamy Boursin Polenta, Baby Vegetable Medley and a Natural Lamb Jus

Pan Seared Veal Medallions — $105.00
Tomato Jam, Asparagus and Wild Mushroom Cream

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At Table Seletions for Plated Dinners

At table selections of plated dinners entrée price includes a four course plated dinner. Please select a first, second and dessert course to compliment your entrée. First and Second course options can be found under Soups, Salads, Cold Appetizers, and Hot Appetizers. All meals are accompanied by artisan rolls, coffee, tea and iced tea.

Pre-selected Choice of Entrée Dinners

(pricing is per guest)

Option A: $105.00

Pan Seared Filet of Beef With Grilled Gulf Shrimp
With Béarnaise Sauce

OR

Sautéed Florida Black Grouper
With a Citrus Lime Butter Sauce

Both entrees are accompanied by
Fresh Asparagus, Corn & Oyster Mushroom Succotash
Truffle Whipped Potatoes

Option B: $105.00

Pan Seared Filet of Beef
With Choron Sauce

OR

Sautéed Jumbo Lump Crab Cake
With Whole Grain Mustard Sauce

Both entrees are accompanied by
Warm Potato Salad & Buttered Heirloom Carrots

Option C: $110.00

Seared Medallion of Veal
Cognac Mushroom Cream

OR

Seared Grouper
Seafood Ravioli, Citrus Butter

Both entrees are accompanied by
French Beans and Baby Carrots, Dauphinoise Potatoes

**Due to a la carte entrée selections, all at table selection dinners must be four courses.*

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Plated Dinner

The entrée price includes a four course plated dinner. Please select a first, second and dessert course to compliment your entrée. First and Second course options can be found under Soups, Salads, Cold Appetizers, and Hot Appetizers.
All plated meals are accompanied by artisan rolls, coffee, tea and iced tea.

Desserts

- Tiramisu
  With Coffee Ice Cream, Amaretto Gelée
  And a Tuille
- Chocolate Raspberry Cardinal
  With Raspberry Sorbet
- Gasparilla Key Lime Pie
  With Tropical Salsa
- Chocolate Hazelnut Crunch Torte
  With White Espresso Anglaise and
  Frangelico Gelée
- Bourbon Pecan Tart
  With Jack Daniels Ice Cream and Salted
  Chocolate Plaquette
- Almond Gateau
  With Peach Compote, Fromage Blanc
  and Sorbet
- Raspberry Frangipan Tart
  With Vanilla Crème Brûlée and Apricot Sauce
- Deconstructed Black Forest Gateau
  With Cherry Sorbet

Coffee Enhancements

(Pricing is per dozen per selection)

Pâté De Fruits	$28.00
Hand Dipped Chocolates	$30.00
Friandise	$30.00
French Macaroons	$36.00

Intermezzos $4.00

All intermezzos are priced per item per guest.

- Fresh Thyme and Lemon Sorbet
- Rosemary and Red Wine Sorbet
- Strawberries and Champagne
- Cantaloupe and Champagne

Dessert Stations

All stations are priced per station per guests.

Crepe Station $5.00

(Additional $75.00 chef fee)

- Assorted House Made Ice Cream and Gelato
- Grand Marnier Liqueur, Peach Schnapps, Cointreau and Bailey's Irish Cream
- Caramelized Bananas, Pineapples and Strawberries

Ice Cream Sundae Bar $5.00

(Additional $75.00 chef fee)

Choice of four of the following house made flavors:

Vanilla Bean, Strawberry, Chocolate,
Rum Raisin, Coffee Bean, Pistachio,
Chocolate Chip

- Chocolate Sauce, Caramel Sauce, Raspberry Sauce
- Assorted Sprinkles, Oreo Cookies, Butterfinger Pieces and M&Ms
- Assorted Toasted Nuts
- Whipped Cream

Bananas Foster $5.00

(Additional $75.00 chef fee)

- Caramelized Banana, Brown Sugar, Rum, Chantilly Cream
- House Made Ice Creams to include:
  Vanilla Bean, Rum Raisin, Chocolate

All prices subject to 20% service charge and applicable sales tax, currently 6%.

Buffet Dinner

Please select one customized menu for your entire party. The pricing listed below is per guest. The price includes chef attendant if necessary, as well as coffee, tea and iced tea.

Charlotte Harbor Patio Buffet

25 person minimum

$71.00

- Chopped Salad with Grilled Chicken, Tomato, Cheddar Cheese, Toasted Pecans, Applewood Bacon and Blue Cheese Dressing
- Buffalo Mozzarella and Tomatoes with Black Pepper, Basil and Extra Virgin Olive Oil
- Creamy Cole Slaw
- Traditional Potato Salad
- Hamburgers, Cheeseburgers and Hot Dogs
- Barbecue Grilled Chicken
- Pickle Spears, Lettuce, Sliced Tomatoes and Onions
- Cheese Platter to Include Swiss, Cheddar and American Cheeses
- Hot Buttered Corn on the Cob
- Smokey Baked Beans
- Buttermilk Biscuits and Corn Bread

Desserts to Include:

- Watermelon
- Lime Cheese Cake
- Chocolate Brownies
- Blueberry Cobbler
- Éclair
- Strawberry Shortcake
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

Gulf of Mexico Barbeque

25 person minimum

$78.00

- Iceberg Wedges with Buttermilk Blue Cheese Dressing and Sliced Vine Ripened Tomatoes
- Roasted Vegetable Platter with Basil Pesto
- Marinated Cucumber and Tomato Salad with Fresh Thyme
- Creamy Cole Slaw
- Slow Smoked Beef Brisket with Mustard Barbecue Sauce
- Grilled Snapper Fillets with Creamy Grits
- Pulled Pork Barbecue
- Buffalo Style Fried Chicken
- Braised Collard Greens
- Corn Pudding
- Mashed Potatoes and Gravy

Desserts to Include:

- Tres Leche with Fresh Strawberries
- Tequila Key Lime Tart
- Southern Pecan Tart
- Orange Curd Shooters
- Blueberry Cobbler
- Banana Bread
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

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Buffet Dinner

Please select one customized menu for your entire party. The pricing listed below is per Guest. The price includes chef attendant if necessary, as well as coffee, tea and iced tea.

The Caribbean

50 person minimum

$80.00

- Black Bean Salad with Papaya, Florida Tomatoes and Cumin Vinaigrette
- Red Snapper, Shrimp Ceviche with Citrus, Coconut Milk and Bell Peppers
- Rum Spiked Fruit Salad with Mint
- Carrot-Raisin Slaw
- Seafood Salad
- Fried Plantain Chips
- Red Beans with Rice and Chorizo Sausage
- Baked Island Yams
- Jerk Chicken with Pineapple Chipotle Salsa
- Jumbo Gulf Coast Shrimp in Curry Coconut Cream Sauce
- Roasted Banana Leaf Wrapped Mahi Mahi with Citrus Salsa
- Chef Carved Cuban Pork Roast

Desserts to Include:

- Coconut Banana Rum Tart
- Pot De Crème with Pineapple Confit
- Pineapple Upside Down Cake
- Passion Fruit Cremeux
- Banana Bread
- Blue Mountain Coffee Mousse
- House Made Gelato
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

An Italian Night

50 person minimum

$95.00

- Traditional Caesar Salad

Anti Pasta Display to Include:

- Capicola, Salami, Prosciutto and Sopressatta
- Asiago, Mozzarella and Gorgonzola
- Marinated Artichokes
- Assorted Olives
- Roasted Peppers
- Anchovies
- Sliced Vine Ripened Tomatoes
- Beef Short Ribs Braised in Chianti
- Baked Ziti with Meat Sauce
- Grilled Tuna Niçoise
- Chicken Parmesan
- Garlic Bread and Focaccia Bread

Desserts to Include:

- Tiramisu
- Cappuccino Mousse
- Panna Cotta
- Zabaglione with Fresh Berries
- Fresh Fruit Tart
- Cannoli
- House Made Gelato
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

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Buffet Dinner

Please select one customized menu for your entire party. The pricing listed below is per guest. The price includes chef attendant if necessary, as well as coffee, tea and iced tea.

New England Clam Bake

50 person minimum

$110.00

- Nantucket Fish Chowder
- Lolla Rossa and Watercress Salad with Tomato Vinaigrette
- Old Fashioned Potato Salad
- Vine Ripened Tomatoes with Fresh Mozzarella Cheese and Basil Pesto
- Blue Point Oysters and Cherry Stone Clams on the Half Shell with Assorted Condiments
- Steamed Maine Lobster Tails with Drawn Butter
- Steamed Mussels and Little Neck Clams with White Wine and Herbs
- Barbecued Chicken
- Old Bay Spiced Corn and Fingerling Potatoes with Roasted Onions
- Fingerling Potatoes with Roasted Onions
- Cape Cod Rolls and Corn Muffins

Desserts to Include:

- Éclairs
- Apple Cranberry Strudel
- Chocolate Mousse
- Lemon Trifle
- Fresh Fruit Tartlets
- Bourbon Pecan Tart
- Rum Baba
- House Made Gelato
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

An Elegant Florida Affair

50 person minimum

$135.00

- Chilled Oysters and Little Neck Clams on the Half Shell, Gulf Shrimp and Snow Crab Legs on Ice
- Avocado and Arugula Salad with Hearts of Palm and Cilantro Lime Vinaigrette
- Heirloom Tomatoes with Applewood Smoked Bacon, Maytag Blue Cheese and Mâche
- Chef Tossed Caesar Salad with Parmigiano-Reggiano, White Anchovies and Caesar Dressing
- Pan Seared Jumbo Lump Crab Cakes with Whole Grain Mustard Sauce
- Roasted Lobster Tails with Drawn Butter
- Florida Snapper Almandine with Brown Butter and Parsley
- Chef Carved Strip Loin of Angus Beef and Sauce Béarnaise
- Butter Vegetables
- Fire Roasted Potatoes

Desserts Include:

- Key Lime Tarts
- Coconut Baby Cakes
- Chocolate Rum Tortes
- Pot De Crème with Pineapple Confit
- Mango & Brown Sugar Tart
- White Chocolate Bread & Butter Pudding
- Crème Brûlée
- House Made Gelato
- Whipped Cream
- Fruit Sauces
- Crème Anglaise

All prices subject to 20% service charge and applicable sales tax, currently 6%.

Dine Around

A Dine Around will include a Salad Station, Carving Station with Culinarian, Dessert Station and Your Choice of Two Additional Dine Around Stations, as well as coffee, tea and iced tea.

Dine Around

75 person minimum

$125.00

Salad Station

- Medley of Seasonal Greens
- Cucumber and Baby Tomato Salad
- Sliced Seasonal Tomatoes, House Made Mozzarella and Basil Pesto
- Potato Salad
- Assorted Salad Dressing
- Vegetable Pasta Salad

Carving Station

Choice of Two of the Following Carved Items:

- Honey Glazed Hickory Smoked Turkey
- Mustard Glazed York Ham
- Smoked Beef Brisket
- Roast Sirloin of Beef
- Roast Loin of Karabuto Pork
- Roast Tenderloin of Beef

Carving station to include artisan rolls, assorted condiments and sauces

Dessert Station

Please Select Six of the Following Desserts:

- Orange Cremeux Shooters
- New York Cheese Cake with Strawberries
- Éclairs
- Chocolate Pot De Crème
- Strawberry Shortcake Shooters
- Pecan Tarts
- Exotic Fruit Panna Cotta
- Raspberry Cremeux
- Pineapple Upside Down Cake
- Vanilla Bean Crème Brûlée
- Key Lime Tartlets

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Dine Around

A Dine Around will include a Salad Station, Carving Station with Culinarian, Dessert Station and Your Choice of Two Additional Dine Around Stations, as well as coffee, tea and iced tea.

Additional Dine Around Stations

Please Choose of Two of the Following Dine Around Stations:

Pasta Station

Tortellini, Fusilli and Potato Gnocchis, White Clam Sauce, Smoked Mozzarella Cream Sauce and Marinara and Shaved Parmesan

Mashed Potato Bar

With Idaho and Yukon Gold Mashed Potatoes, Brown Gravy, Caramelized Onions, Crispy Bacon, Sour Cream, Shredded Cheese and Green Onions

Risotto Station

Roasted Tomato and Basil Risotto, Wild Mushroom Risotto, White Truffle Risotto with Gulf Shrimp and Lump Crabmeat, Asparagus Tips and Mushrooms Served with Garlic Bread Croutons

Macaroni and Cheese Bar

American Macaroni & Cheese, Macaroni & Maytag Blue Cheese and Truffle Macaroni & Cheese with the following Accompaniments: Lobster, Tomatoes, Red Onions, Roasted Red Peppers, Asparagus Tips and Sautéed Mushrooms

Taco Station

Beer Battered Gulf Grouper, Pork Barbeque, Adobo Chicken, Soft Corn Tortillas, Slaw, Guacamole and Cilantro Cream Sauce

Mediterranean Station

Pita Chips, Olive Bread, Olive Medley, Baba Ganoush, Hummus, Tabbouleh and Garlic Spread

Island Shrimp Boil

Old Bay Spiced Gulf Shrimp, Clams and Mussels with Corn and Potatoes Served with Traditional Accompaniments
*Station only permitted at outdoor venues

Cajun Station

Creole Shrimp on Creamy Tasso Grits, Blackened Gulf Coast Redfish with Cajun Remoulade, Red Beans & Rice with Crispy Fried Okra, Open Face Oyster Po'Boy and Louisiana Style Chicken & Crab Etouffee

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