



• CONTINENTAL BREAKFAST •

pensacola sunrise | 14.95

- selection of chilled juices
- fresh fruit and yogurt
- assorted danishes, croissants and muffins
- butter and preserves
- coffee, decaffeinated coffee and a selection of teas

southern hospitality | 17.95

- selection of chilled juices
- rainbow of fresh fruit
- fruit flavored yogurts
- assortment of dry cereals with fresh berries, whole bananas and milk
- warm buttermilk biscuits
- sausage patty
- honey, butter and preserves
- coffee, decaffeinated coffee and a selection of teas



• BREAKFAST BUFFET •

surfside breakfast | 24.95

(minimum of 30 people)

- selection of chilled juices
- fresh seasonal fruit and berries
- flavored yogurts
- assorted dry cereals with milk
- scrambled eggs
- french toast with syrup
- bacon
- breakfast potatoes
- assorted breakfast pastries with butter and preserves
- coffee, decaffeinated coffee and a selection of teas

quietwater beach | 26.95

(minimum of 30 people)

- selection of chilled juices
- fresh seasonal fruits and berries
- flavored yogurts
- house-made almond granola
- assorted dry cereals with milk
- malted waffles with fresh berries and warm syrup
- scrambled eggs
- cheese blintzes with fresh berry compote
- bacon
- breakfast potatoes
- assorted breakfast bakeries, bagels and coffee cake
- cream cheese, butter and preserves
- coffee, decaffeinated coffee and a selection of teas

executive boardroom breakfast | 22.95

(groups with 10 to 30 guests)

- warm buttermilk biscuits
- sausage patty or bacon
- scrambled eggs
- selection of bottled juices, coffee, decaffeinated coffee and a selection of



• BREAKFAST BUFFET •
enhancements • minimum of 30 people

- enhancements -

- assorted individual yogurts | 2.75 each
- fresh strawberries | 3.25 per person
- fresh blueberries | 3.25 per person
- hard boiled eggs | 2.00 per person
- cottage cheese | 2.25 per person
- turkey sausage | 2.95 per person
- cheese grits | 3.00 per person
- oatmeal | 3.00 per person
- breakfast cereal with milk | 3.25 per person
- buttermilk biscuits with sausage and cheddar cheese | 3.95 per person
- breakfast parfait with flavored yogurt, fresh fruit and granola | 4.75 per person
- smoked salmon with sliced tomatoes, red onions and capers | 6.00 per person
- southwestern breakfast burritos of farm fresh scrambled eggs, chorizo sausage and jack cheese with fresh guacamole, salsa and sour cream | 4.95 per person
- european smoked and cured meats and cheeses with fresh baked hard rolls | 4.95 per person
- savory croissants with eggs, cheese and bacon or ham | 4.95 per person



• MEETING REFRESHMENTS •

baked items | priced per item

- mini tortes | 4.95 per person
- mini cheesecakes | 4.95 per person
- mini donuts | 32.00 per order (24ct)
- muffins and danishes | 32.00 per dozen
- bagels and cream cheese | 32.00 per dozen
- fresh baked croissants | 32.00 per dozen
- assorted gourmet brownies | 32.00 per dozen
- granola and nutri-grain bars | 2.50 each
- selection of cookies | 32.00 per dozen
- assorted petit fours | 32.00 per dozen
- lemon squares | 32.00 per dozen
- cranberry orange, walnut maple or chocolate chip scones | 32.00 per dozen

breakfast items | priced per item

- assorted fruit flavored yogurts | 2.75
- assortment of cold cereals and milk | 3.25
- house-made granola with milk | 3.50

fruit and cheese selections

- fruit display | 7.95 per person
- domestic cheese display with crackers | 9.95 per person
- fresh berries and whipped cream | 7.95 per person
- whole fruit | 2.00 each
- sliced fresh seasonal fruit | 5.95 per person
- chocolate dipped strawberries | 32.00 per dozen

specialty items | priced per item unless otherwise noted

- ice cream novelties | 3.50 per person
- assorted flavored popsicles | 2.25 per person
- assorted candy bars | 2.95
- vegetable crudités with jalapeno ranch | 5.95
- bags of potato chips and pretzels | 2.25
- hot pretzels with ballpark mustard and cheese sauce | 4.95

beverages

priced per item - charged on consumption

assorted bottled juices | 3.50

cold, fresh milk (2% or skim) | 2.25

assorted sodas | 2.50

powerade | 3.00

smart water | 3.00

dasani water | 2.50

assorted energy drinks | 4.50

freshly brewed coffee and selection of teas | 40.00 per gallon

warm apple cider or spiced tea | 40.00 per gallon

lemonade | 40.00 per gallon

sweet tea | 40.00 per gallon

iced tea | 40.00 per gallon

fruit infused water station | 2.00 per person

choose one of the following:
lemon and lime, cucumber or strawberry



• BREAKS •
one-hour time limit on all breaks

a jog on the beach | 16.95

- mineral waters, assorted diet, soft drinks, decaffeinated coffee and decaffeinated teas
- roasted cashews
- strawberries and blueberries
- granola bars
- smoked salmon
- deviled eggs

energy burst | 14.95

- kind bars
- chocolate covered pretzels
- deluxe trail mix
- whole fresh fruit
- energy drinks
- bottled water

ultimate chocolate | 13.95

- chocolate chip cookies and brownies
- chocolate covered pretzels
- fresh fruit
- ice cold milk and chocolate milk
- cold brew coffee station

ballpark fun | 15.95

- fresh popped popcorn
- mixed nuts
- nacho chips and salsa
- pigs in a blanket
- assorted sodas and bottled water

club mediterranean | 13.95

- pita chips and artisan breads with hummus spread, tapenade and romesco
- bottled water

ice cream fountain | 14.95

- vanilla and double chocolate ice cream served in a cup
- fudge, caramel and raspberry sauces
- nuts, whipped cream and m&ms
- assorted sodas and bottled water
- assorted candy bars

fountain of youth | 17.95

- assorted yogurts
- deluxe trail mix
- whole fresh fruit
- granola and nutri-grain bars
- bran muffins and zucchini bread
- sweet butter, honey and apple butter
- natural fruit juices
- bottled water

pub grub | 24.95

- buffalo style chicken wings with ranch and bleu cheese dressing
- buttered popcorn
- loaded potato skins
- mini corn dogs
- mixed nuts
- assorted sodas and bottled water

cold brew coffee station | 60.00 per gallon

*(minimum of 3 gallons: 3 gallons will serve 35 people)

includes:

- flavored syrups
- cream
- simple syrups



• PLANNER PACKAGES •

PLANNER PACKAGE NO. 1

continental, breaks and lunch | 60.00
(minimum of 25 people)

continuous beverages served throughout the day

early morning (until 9am)

selection of chilled juices
assorted of fresh baked breakfast pastries, butter and fruit preserves
rainbow of season fruits

beverage refresh

mid-afternoon (1-3:30pm)
chocolate chip cookies

buffet lunch selections

- all american deli buffet
- roast beef, turkey, ham, swiss cheese, white and yellow cheddar cheeses, tomatoes, bermuda onions, lettuce, pickles, olives, peppers, mayonnaise, dijon mustard, house made coleslaw, albacore tuna salad, potato salad, sliced breads and rolls

chef's choice dessert



• PLANNER PACKAGES •

PLANNER PACKAGE NO. 2

breakfast, breaks and lunch | 66.00
(minimum of 25 people)

continuous beverages served throughout the day

early morning (until 9am)

- selection of chilled juices
- assorted flavored yogurts
- fresh seasonal fruits and berries
- assorted dry cereals with milk
- scrambled eggs
- french toast with syrup
- bacon
- hash browns
- assorted breakfast pastries with butter and preserves

beverage refresh

**mid-afternoon (1-3:30pm)
assorted cookies**

buffet lunch selection

little italy buffet

- minestrone soup
- caesar salad with garlic croutons
- antipasto tray of assorted meats and cheeses, prosciutto with fresh melon, roasted red peppers, grilled asparagus, zucchini, eggplant, red onions, olives and pepperoncini
- vegetable lasagna
- baked basil chicken ziti
- classic chicken piccata
- breadsticks with marinara
- grilled vegetables
- tiramisu



PLANNER PACKAGE NO. 3

lunch and mid-afternoon break | 44.00
(minimum of 25 people)

continuous beverages served throughout the day

mid-afternoon

selection of gourmet cookies and double chocolate brownies

buffet lunch selections

- fresh fruit salad
- vegetable crudités
- salad of seasonal greens with ranch and balsamic dressing

selection of two entrees

- roasted pork loin
- roasted chicken breast with grain mustard sauce
- north atlantic salmon with citrus butter
- roasted top sirloin of beef jardinière

sides

- roasted red skin potatoes
- seasonal vegetables
- rolls and butter
- assorted pastries and tortes

chef's choice dessert



• BOXED LUNCHES •

choose up to 3 boxed lunches for your menu

*all boxed lunches will have the same two sides

*all to-go lunches include condiments, disposable flatware, soft drinks and your selection of two accompaniments (2 fee per additional item)

- potato chips
- chef's pasta salad
- homestyle potato salad
- red delicious apple
- fresh fruit salad
- jumbo chocolate chip cookies

pan cubano | 19.95

thinly shaved "slow roasted" pork loin, ham, swiss cheese and sliced pickles on traditional cuban bread

roast beef | 19.95

roast beef, aged gouda cheese and horseradish sauce on whole wheat bread

steak out | 19.95

herb and pepper roasted sirloin with boursin cheese and greens on a hoagie roll

chow chow chicken | 19.95

cashew chicken salad of tender white meat with green grapes, cashew nuts and a light touch of curry on a croissant

the mediterranean | 19.95

lemon roasted chicken on spinach wrap with feta, tomatoes, chopped olives, sprouts and creamy cucumber dressing

very veggie | 19.95

spinach wrap with grilled vegetables, mozzarella and sun-dried tomato aioli

it's a wrap | 19.95

flank steak wrap with caramelized red onion jam, sliced tomatoes and florida field greens

hero | 19.95

honey cured ham and swiss cheese with grain mustard on hoagie roll

deli | 19.95

prosciutto, salami, mozzarella, roasted peppers and pesto on hoagie roll

smoked turkey | 19.95

turkey, lettuce, tomato and champagne mustard in a whole-wheat wrap

chef salad | 19.95

Ham, turkey, swiss cheese, tillamook cheddar, chopped hard boiled eggs, cucumber, cherry tomatoes on iceberg & mixed greens

gluten free salad | 19.95

mixed green salad without croutons



• BUFFET LUNCHES •

executive boardroom lunch | 26.95

individual bags of chips and pretzels
deli selection of condiments and iced tea
* sweet tea additional 2.00 per person

selection of two salads:

- chilled pasta primavera
- grilled thai chicken salad
- dilled new potato salad
- fresh vegetable slaw
- greek farmers salad

selection of two sandwiches

condiments on the side

- imported prosciutto, hard salami, mozzarella cheese, roasted peppers and pesto on hoagie rolls
- albacore white tuna salad on a croissant
- roasted chicken cobb salad hero
- herb and pepper roasted sirloin with boursin cheese and arugula greens on a potato hoagie roll
- poached shrimp salad with dilled lemon dressing in a wheat wrap
- grilled vegetable sandwich with provolone cheese and sun-dried tomato aioli on focaccia bread
- roasted turkey with caramelized onions, imported swiss cheese and herb dressing on hoagie roll

selection of two desserts

- granny smith apple galette
- chocolate chip cookies
- chocolate dipped strawberries
- assorted gourmet brownies
- fresh fruit



• BUFFET LUNCHES •

baked potato and salad bar | 27.95

(minimum guarantee of 20 people)

garden fresh greens

assorted garnishes with dressing and freshly baked whole grain and wheat rolls with butter

*sweet tea additional 2.00 per person

colossal idaho bakers with the following selection of toppings:

bean chili
sautéed broccoli and cauliflower florets
grated cheese
green onions
sour cream
bacon
butter
fresh seasonal fruit
apple strudel with vanilla sauce
iced tea

grilled chicken (additional 5.00)

grilled steak (additional 5.00)

add soup for 4.00

- vegetable soup
- broccoli cheddar
- new orleans style seafood gumbo (additional 2.00)
- lemon roasted chicken tortellini
- roasted tomato and garlic
- spicy shrimp bisque (additional 2.00)
- roasted yellow corn chowder with crab meat (additional 2.00)

garlic biscuits (additional 2.00)

french bread croutons (additional 2.00)



• BUFFET LUNCHES •

fort pickens picnic | 29.95

(minimum guarantee of 30 people)

fresh fruit salad
seasonal greens
assorted dressings

selection of two entrées

- roasted pork loin
- roasted chicken breast with caramelized brown sugar and tasso cream sauce
- mahi with pineapple salsa
- marinated flank steak

seasonal vegetables
roasted red skin potatoes
rolls and butter
assorted pastries and tortes
iced tea, coffee, decaffeinated coffee and water
*sweet tea additional 2.00 per person



• BUFFET LUNCHES •

Flora-bama cookout | 27.95 (minimum guarantee of 30 people)

- homemade coleslaw
- macaroni salad
- mixed green salad
- grilled hot dogs, hamburgers, chicken breast
- traditional garnishes and condiments including lettuce, tomato, pickles, onions and cheeses
- corn on the cob
- roasted potato wedges
- southern baked beans
- hamburger and hot dog buns
- sliced watermelon
- brownies and cookies
- iced tea, coffee, decaffeinated coffee and water

*sweet tea additional 2.00 per person

new york style deli | 27.95 (minimum guarantee of 30 people)

- vegetable soup
- house made coleslaw
- potato salad
- albacore tuna salad
- roast beef, turkey, and ham
- swiss, white, and yellow cheddar cheeses
- tomatoes, bermuda onions, lettuce, pickles, olives, peppers, mayonnaise and dijon mustard
- sliced breads and rolls
- individual bags of potato chips
- new york style cheesecake with fresh berries
- iced tea, coffee, decaffeinated coffee and water

*sweet tea additional 2.00 per person



• RECEPTION •

cold hors d'oeuvres

priced per 50 pieces

- porcini rubbed sirloin medallions with sun-dried aioli | 185.00
- asparagus spears wrapped with roasted turkey (low fat) | 115.00
- tomato, basil and mozzarella bruschetta | 105.00
- asparagus wrapped with prosciutto | 115.00
- gourmet finger sandwiches | 125.00
- deviled eggs with bay shrimp | 95.00
- california sushi rolls with wasabi and pickled ginger* | 150.00
- assorted canapés | 145.00
- smoked salmon on toast points, caviar crème fraiche | 175.00
- fresh mozzarella, sun-dried tomato tapenade and basil on a baguette | 115.00
- seared ahi tuna on a wonton chip with pickled watermelon relish | 160.00
- dungeness crab with caviar crème fraiche, cucumber cup | 145.00
- trio of caviars in red skin potatoes, chive crème fraiche | 155.00
- curried chicken salad and coconut on a cucumber cup | 135.00
- smoked salmon on buckwheat blinis, caviar crème fraiche | 175.00
- pretzels, tortilla chips and salsa, chips and ranch dip | 45.00 (serves 25 people)
- selection of mixed nuts | 40.00 (serves 25 people)

*cannot be butler passed

one butler per 25 guests – 50.00



hot hors d'oeuvres
priced per 50 pieces

- spinach and feta and stuffed mushrooms | 135.00
- grilled diver scallops, curried fruit chutney | 185.00
- mini crab cakes with red pepper tartar sauce | 185.00
- scallop wrapped with bacon | 200.00
- roasted vegetable skewers (low cholesterol) | 95.00
- coconut shrimp with plum sauce | 185.00
- raspberry and brie en phyllo | 145.00
- vegetable pot stickers with hoisin sauce | 135.00
- voodoo chicken wings with ranch and blue cheese | 145.00
- beef tenderloin en croute, mushroom duxelle | 155.00
- thai chicken and cashew spring rolls with hot mustard | 135.00
- parmesan cheese artichoke with creamy horseradish | 125.00
- vegetarian spring roll with hot mustard | 135.00
- chicken brochettes with spicy peanut sauce and thai chili sauce | 145.00
- beef brochettes with spicy peanut sauce and thai chili sauce | 155.00
- baked brie - puff pastry wrapped, with raspberry preserve and almonds | 150.00
(serves 25 people)

one butler per 25 guests – 50.00



carving stations

honey cured ham* | 265.00

served with honey mustard sauce and savory biscuits (serves 50 people)

top round of beef* | 350.00

baron of beef, served with silver dollar rolls and bordelaise sauce (serves 40 people)

*attendant required – 50.00 each based on one attendant per 35 guest



• DINNER BUFFET •

buffet dinner

american buffet | 37.95
(minimum of 30 people)

red skin potato salad
creamy coleslaw
fresh fruit display
fresh garden salad with ranch dressing

selection of two entrées

- grilled boneless chicken breast au jus
- bbq ribs
- sliced roast pork loin
- carved roast beef au jus
- pecan crusted mahi-mahi

also includes

- fresh green beans
- garlic chive mashed potatoes
- rolls and butter
- selection of desserts
- iced tea, coffee, decaffeinated coffee, and water

*sweet tea additional 2.00 per person

prime rib buffet* | 45.95

(minimum of 30 people)

*carving attendant required

fresh fruit display
pasta salad
fresh garden salad with ranch dressing

prime rib of beef au jus with creamy horseradish

selection of two entrées

- grilled boneless chicken breast au jus
- dijon roast pork loin
- chicken cordon bleu
- grilled north atlantic salmon

also includes

- seasonal julienne vegetables
- twice baked potatoes
- rolls and butter
- new york style cheesecake with fresh berries
- chocolate torte
- iced tea, coffee, decaffeinated coffee, and water

*sweet tea additional 2.00 per person



• DINNER BUFFET •

buffet dinner

italian buffet | 43.95

(minimum of 30 people)

grilled antipasto display
tomato, basil, mozzarella salad
caesar salad with parmesan croutons

selection of two entrées

- shrimp scampi
- tortellini primavera
- chicken parmesan
- lasagna (meat or vegetable)

also includes

- fresh zucchini and tomato concasse
- red bliss potatoes
- italian bread with herb olive oil
- tiramisu
- chocolate torte
- iced tea, coffee, decaffeinated coffee, and water

*sweet tea additional 2.00 per person

beach bash | 41.95

(minimum of 30 people)

two cold salads

- red and yellow tomato and cucumber salad with bermuda onions and red wine vinegar and oil chilled
- cavatappi pasta and fresh pencil asparagus with dijon vinaigrette

selection of two entrées

- shrimp and grits
- barbecued chicken
- baby back ribs
- grilled skirt steak with chimichurri sauce
- grilled chicken breast with chipotle lime glaze
- marinated mahi-mahi with grilled pineapple salsa
- 8 oz. new york strip (additional 6.00)

also includes

- twice baked potatoes
- mixed vegetables
- cornbread with sweet creamery butter
- sliced watermelon
- seasonal fruit cobbler
- iced tea, coffee, decaffeinated coffee, and water

*sweet tea additional 2.00 per person



• EQUIPMENT RENTALS •

chargers

chargers are available to rent for an additional 1 per charger available in gold, silver, and black

dance floor rental | 150.00

stage rental | 25.00 per 6'x8' stage section

floating candle and glass vase centerpieces

- single vase and candle | 10.00 per table
- trio vase and candles | 20.00 per table

vendor tables| 35.00 per table

- includes 6' table, linen and 2 chairs

chair covers

- complimentary banquet chairs are included, chair covers will be outsourced through a separate company