



THE PALM BEACHES
PALM BEACH COUNTY
CONVENTION CENTER

CATERING MENU



SPECTRA
— BY COMCAST SPECTACOR

MEETING BREAK MENU

25 Guest Minimum

Add a Coffee Service to Any Break

Build Your Own Parfait Bar

Low Fat Vanilla Yogurt, Granola, Seasonal Fruit
Lemon/Lime and Cucumber/Mint Infused Water

Energized

Assorted "Naked Juices"
Kashi Bars, Assorted Nuts, Dried Fruits, Yogurt Coated Raisins
Lemon/Lime and Cucumber/Mint Infused Water

Pretzel Shop

Soft Baked Pretzel Batons, Assorted Mustards, Beer Cheese
Assorted Coca-Cola Sodas and Bottled Water

The Classic

Assorted Cookies and Fudge Brownies
Assorted Coca-Cola Sodas and Bottled Water

All American

"Build Your Own Nachos" with Jalapeno Cheese Sauce, Chopped Onion,
Black Olives, Shredded Cheddar, Jalapenos, Sour Cream and Fresh Salsa
Pretzels and Individual Boxes of Cracker Jacks

Make Your Own Trail Mix

Dried Cranberries, Spiced Nuts, Pretzels, Sunflower Seeds, Yogurt Covered
Raisins, M&Ms, Granola, Hershey's Chocolate Chips
Infused Water (choice of Lemon Lime, Orange, Cucumber or Mint)

Sweet Shop

Assorted Cupcakes, Cake Pops, Brownies, Blondies
Pink Lemonade



A LA CARTE BEVERAGES AND SNACKS

2019 Catering Menu

All Beverages Services include cups and appropriate Condiments

Freshly Brewed Palm Beach Blend Coffee and Decaffeinated Coffee

Selection of Herbal Teas & Hot Water

Iced Tea & Lemonade

Assorted Coca-Cola Soft Drinks & Bottled Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Apple Juice

Individual Bottles of Juice

Sparkling Water

Infused Water Station

Lemon, Lime, Orange, Cucumber or Mint flavors

Assorted Cookies

Fudge Brownies

Granola Bars, Candy Bars and Bags of Ms. Vickie's Chips

Bowls of Pretzels

Bowls of Mixed Nuts

Bowls of Kettle Chips

All Menus are subject to 22% Management Charge and 7% State Sales Tax (If applicable)



CONTINENTAL BREAKFAST

30 Guest Minimum

Gold Coast

Assorted Breakfast Bakeries Including:

Otis Spunkmeyer Muffins, Flaky Croissants, and Assorted Breakfast Breads

Served with Assorted Jams and Butter

Florida Orange Juice

Coffee, Decaffeinated Coffee and Herbal Tea

A Healthy Start

Sliced Seasonal Fruit

Otis Spunkmeyer Muffins, Power Bars

Low Fat Vanilla Yogurt and Granola Parfait

Assorted Cereal with Milk and Fresh Berries

Florida Orange Juice

Infused Water (Choice of Lemon, Lime, Orange or Cucumber Mint)

Coffee, Decaffeinated Coffee and Assorted Herbal Tea



BREAKFAST ENHANCEMENTS

Whole Fruit

Seasonal Fresh Fruit Cup

Individual Low Fat Yogurt

Greek Yogurt (Plain, Blueberry, Strawberry, Vanilla)

Glazed Donuts

Cheese and Fruit filled Danish

Flaky Croissants with Butter and Preserves

New York Style Bagels with Cream Cheese

ADD: Smoked Salmon

Freshly Baked Assorted Scones

Otis Spunkmeyer Muffins

Assorted Breakfast Breads

Egg and Cheese Breakfast Sandwich

Apple Wood Smoked Bacon or Herb Link Sausage

Buttermilk OR Whole Wheat Pancakes

with choice of Strawberry or Banana Compote served with Warm Maple Syrup

Hard Boiled Eggs (*shell off*)



PLATED BREAKFASTS

40 Guest Minimum

All Plated Breakfasts are served with Assorted Breakfast Pastry Baskets, Butter and Assorted Jams, Florida Orange Juice, Coffee, Decaffeinated Coffee and Herbal Teas

Boursin Scramble

Boursin Scrambled Eggs topped with chopped Fresh Chives
Roasted Seasoned Potatoes, Sausage Link, Roasted Tomato

The Traditional

Scrambled Eggs topped with Chopped Fresh Chives
Spinach Stuffed Roma Tomato topped with Parmesan Bread Crumbs
Roasted Fingerling Potatoes and Sausage Links

Steak and Eggs

Grilled Sirloin Steak with Chimichurri Sauce, Roasted Potato Hash
Lemon Scented Asparagus and One Egg Over Medium

Chicken Hash and Eggs

Herb Roasted Chicken, Onions, Roasted Red and Yellow Peppers
Served with Scrambled Eggs and Sautéed Asparagus

Cheese Blintze

Served with Macerated Berries and Cinnamon Crème Fraiche
Accompanied by Red Bliss Potato Hash, Bacon

Spanish Style Eggs Benedict

Scrambled Eggs with Caramelized Peppers and Onions
Served on an English Muffin with Chorizo, Fingerling Potato Wedges
Smoked Tomato Hollandaise

Add a Seasonal Fresh Fruit Cup to any Plated Breakfast for \$5.00 per person



BREAKFAST BUFFETS

40 Guest Minimum

All Breakfast Buffets accompanied by Fruit Juices, Coffee, Decaffeinated Coffee and Herbal Teas

South of the Border

Fresh Seasonal Fruit Display

Fluffy Scrambled Eggs

Warm Soft Tortillas and a variety of toppings to include:

Fresh Salsa, Sour Cream, Diced Ham, Jalapenos, Chopped Chives

Shredded Cheddar and Monterey Jack Cheese and Breakfast Potatoes

Rise and Shine

Fresh Seasonal Fruit Display and Assorted Breakfast Pastries

Fluffy Scrambled Eggs with Chives

Apple Wood Smoked Bacon and Sausage Links

Breakfast Potatoes

Palm Beach Buffet

Fresh Seasonal Fruit Display and Assorted Breakfast Pastries

Smoked Salmon Platter with Chopped Egg, Tomatoes, Capers and Red Onion

New York Style Bagels with Cream Cheese, Butter and Jams

Eggs Benedict with Smoked Chorron Sauce

French Toast Topped with Bananas Foster

Red Bliss Potato Hash with Caramelized Onions and Peppers

HEALTHY SUBSTITUTIONS for Any Breakfast:

Egg Whites

Egg Beaters

Turkey Bacon

Chicken Sausage

Whole Wheat Pancakes

Low Fat Yogurt

Greek Yogurt

GOURMET BOXED LUNCHES

25 Guest Minimum

All Boxed Lunches include Individual Bag of Potato Chips, Jumbo Cookie, Assorted Coca-Cola Soda or Bottled Water Spinach or Tomato Tortilla Wrap; and Gluten Free Bread, on request); may be substituted for Bread Selection

Chicken Salad

Chicken Salad, Vine Rip Tomato, Florida Greens, Cheddar Cheese on Challah

Gourmet Roast Beef

Shaved Prime Rib with Balsamic Glazed Peppers and Onions, Mixed Greens, Provolone Cheese and Roasted Garlic Aioli on a Challah Bun

Roasted Vegetable Wrap

Herb Marinated Zucchini, Squash, Roasted Red Peppers, Toasted Quinoa, Mixed Greens and Balsamic Aioli in a Tomato or Spinach Wrap

Ham and Cheese

Smoked Ham, Swiss Cheese, Roasted Peppers
Florida Greens and Rosemary Mustard Aioli on Ciabatta Bread

Turkey Croissant

Shaved Turkey, Swiss Cheese, Vine Ripe Tomato, Baby Greens with Lemon Chive Mayonnaise on a Croissant

Sandwich Platters

Assorted Sandwich Platter

Pick three: Ham & Cheese; Roast Beef; Shaved Turkey; Roasted Vegetables on Assorted Breads and Wraps



Plated Lunch

25 Guest Minimum

All Plated Lunches Served with Basket of Assorted Bread and Sweet Butter, Salad and Dessert Selection, Iced Water, Coffee, Decaffeinated Coffee and Herbal Tea

SALADS - Select One

House Garden Salad with Lolla Rosa and Frisee, Red and Yellow Tomatoes, Shaved Cucumber, Carrots, Balsamic Vinaigrette or Ranch Dressing

Baby Romaine Salad with Cherry Tomatoes, Roasted Artichokes, Kalamata olives, Feta Cheese, Shaved Red Onion, Red wine vinaigrette

LUNCH ENTREES - Select One:

Rigatoni Pasta

with Herb Roasted Chicken, Baby Arugula, Cherry Tomatoes, Sautéed Mushrooms tossed in a Parmesan Butter

Citrus Crusted Chicken Breast

with Charred Tomato Coulis
Couscous Risotto with Lemon and Fresh Herbs and Asparagus and Sunburst Squash

Pan Roasted Chicken Breast

finished with Pomegranate Demi
Lemon Boursin Silk and Baby Carrots and Baby Zucchini

Seared Salmon

with Pommery Mustard Sauce
Marble Petite Potatoes, Sautéed Asparagus and Sunburst Squash

Grilled BBQ Chicken Breast

with Smoked Red Pepper Coulis and Pineapple and Mango Relish
Smashed Herbed Red Potatoes and Purple Cauliflower and Green Beans

Pan Seared Local Mahi

with Sweet Pepper Emulsion
Chive Scented Mash, Tricolor Carrots and Haricots Verts

Grilled Flat Iron Steak

with Tomatillo Emulsion
Chive Scented Mash, Roasted Asparagus

Braised Short Ribs

with Orange Scented Natural Jus
Chive Scented Smashed Potatoes, Wilted Spinach, Shaved Fennel and Pepper Salad

Plated Cold Lunch Entrees

25 Guest Minimum

All Plated Lunches Served with Basket of Assorted Bread and Sweet Butter and Dessert Iced Water, Coffee, Decaffeinated Coffee and Herbal Tea

Grilled Citrus Chicken

with Couscous Pasta Salad, Lemon Haricot Verts, Mandarin Segments, Lolla Rosa, Frisee, Champagne Vinaigrette

Roasted Herb Chicken

with Quinoa Salad, Roasted Asparagus and Artichokes, Caramelized Onions, Red Oak and Baby Romaine Lettuce, Pepper Balsamic Dressing and garnished with an Edible Orchid

Mustard Glazed Salmon

with White Bean Salad, Baby Heirloom Tomatoes, Goat Cheese, Grilled Asparagus, Green Oak, Frisee and Lolla Rosa Lettuce, Grain Mustard Vinaigrette

Desserts – Select One:

Red Velvet Cake with Chocolate Sauce
Raspberry Swirl Cheesecake with Raspberry Sauce
Chocolate Spoon Cake with Raspberry Sauce

Enhance your lunch service with these additional selections

SALAD ALTERNATIVES:

Blue Cheese and Baby Heirloom Tomato

Lolla Rosa, Green Oak, Gold Pea Shoots and Blue Cheese, Baby Heirloom Tomatoes, with White Balsamic Vinaigrette

Red and Golden Beet Salad

Red Oak and Frisee Lettuce
Roasted Red and Yellow Beets, Shaved Vidalia Onions, Goat Cheese
Watermelon Radish and Tangy Citrus Vinaigrette

DESSERT ALTERNATIVES:

Ultimate Chocolate Cake with Raspberry Sauce
Carrot Cake with Chocolate Sauce
Dulce de Leche Cheesecake with Caramel Sauce



PLATED DINNER

25 Guest Minimum

All Plated Dinners Served with Basket of Assorted Bread and Sweet Butter, Salad and Dessert Selection, Iced Water, Coffee, Decaffeinated Coffee and Herbal Tea

SALADS - Select One

House Garden Salad with Lolla Rosa and Frisee, Red and Yellow Tomatoes, Shaved Cucumber, Carrots, Balsamic Vinaigrette or Ranch Dressing

Baby Romaine Salad with Cherry Tomatoes, Roasted Artichokes, Kalamata Olives, Feta Cheese, Shaved Red Onion, Red Wine Vinaigrette

DINNER ENTRÉE OPTIONS

Pan Seared Chicken Breast

with Lemon Thyme Butter, Truffle Potato Silk
Grilled Baby Leeks and Roasted Cherry Tomatoes

Pan Seared Salmon

with a Dill Emulsion and toasted Chili Oil
Potato and Cauliflower Mash, Baby Squash and Asparagus

Citrus Crusted Chicken

Roasted Yukon Gold Potatoes with Truffle Vinaigrette
Baby Carrots, Baby Zucchini, Sunburst Squash, Dijon Beurre Blanc

Grilled Chicken

with Roasted Shallot Demi, Chili Dusted Roasted Fingerling Potato
Orange Scented Asparagus and Baby Squash

Rosemary Pork Chops

with Lemon Thyme Butter Sauce, Smashed Yukon Potatoes with Goat Cheese
Sautéed Haricot Verts, Baby Sunburst, Roasted Cherry Tomato,

Braised Short Ribs

with Smoked Paprika Demi, Yukon Smashed Potatoes
Grilled Asparagus, Sunburst Squash and Baby Carrot



Pan Seared Snapper

with Lemon Thyme Butter

Parsnip and Potato Silk and Sautéed Baby Vegetables

Beef Duet

Lemon Grilled Shrimp and Grilled Petite Filet topped with

Black Pepper Balsamic Butter and Cabernet Sauvignon Demi

Roasted Garlic Whipped Potatoes, Roasted Cherry Tomatoes and Sautéed White and Green Asparagus

8oz Center Cut Filet

with Red Wine Reduction

Potato Gratin and Baby Vegetables

Desserts – Select One:

Ultimate Chocolate Cake with Chocolate Sauce

Dulce de Leche Cheesecake *with choice: Caramel or Chocolate Sauce*

Banana Cake with Caramel Sauce

Enhance your Dinner Service with these additional selections:

Crab Stuffed Baked Shrimp

Key West Style Crab Cake

Filet of Salmon

Filet of Mahi Mahi

Candied Beet Salad

Butter Lettuce, Red Oak and Frisee, Red and Yellow Tomatoes, Crumbled Goat Cheese and Mustard Vinaigrette

Roasted Wild Mushrooms

Petite Arugula and Red Oak, Toasted Almonds, Shaved Parmesan Cheese,

Cucumber, Red and Yellow Tear Drop Tomatoes, Baby Pea Tendrils and Aged Sherry Vinaigrette

Baby Bibb and Lola Rosa Salad

Mandarins, Strawberries, Candied Walnuts, Brie, and an Edible Orchid finished with Champagne Vinaigrette

DESSERT ALTERNATIVES:

Triple Mousse Cake with Raspberry Sauce

Crème Brulee Cheese Cake with Caramel Sauce

Sweet Potato Cheesecake with Chocolate Sauce



BUFFETS

25 Guest Minimum

All Buffets Served with Iced Tea, Iced Water, Coffee, Decaffeinated Coffee and Herbal Tea

*Dinner Buffets have Dining Tables set with Linen, Silverware and Beverages.

Classic Deli Board

Choice of Pasta or Potato Salad

Tossed Garden Salad with Ranch and Balsamic Vinaigrette

Shaved Meats including Roasted Turkey and Rare Roast Beef, Egg Salad **or** Tuna Salad

Sliced Swiss Cheese, Cheddar Cheese

Shredded Lettuce, Vine Ripe Tomatoes, Sliced Sweet Onions, Pickle Spears

Selection of Sandwich Breads and Rolls

Mayonnaise, Whole Grain Mustard and Horseradish Sauce

Assorted Cookies and Brownies

Italian

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese

Grilled Chicken Breast with Roasted Artichokes and Pepper Relish, Madeira Cream

Penne with Roasted Tomato Pomodoro,

Seasonal Vegetable, Garlic Bread

Tiramisu and Dessert Bars

Comfort Food

House Salad with Cucumbers, Tomatoes, Carrots and Choice of Two Dressings

Bacon Infused Meat Loaf with Guava Barbeque Sauce

Baked Three Cheese Pasta topped with Buttered Toasted Bread Crumbs

Honey Fried Chicken with Sriracha Ranch

Roasted Corn Succotash, Warm Rolls

Apple Pie Parfaits and Strawberry Shortcake Parfaits

Mediterranean

Mixed Greens, Olives, Feta, Cucumbers, Cannellini Beans, Red Onions, Sundried Tomato Vinaigrette

Rosemary Roasted Chicken with Lemon Emulsion

Pan Seared Snapper, Cherry Tomato Sauce

Saffron Scented Rice

Sautéed Green Beans, Carrots, and Red Pearl Onions tossed in a Cumin Butter

Assorted Rolls & Butter

Caramel Parfait and Lemon Square

Tex-Mex Buffet

Garden Salad with choice of Two Dressings
Guacamole & Salsa Display with Tri-color Tortilla Chips
Chili Rubbed Flank Steak with a Tomatillo Sauce
Grilled Chicken with a Citrus Marinade with a Chipotle Cream Sauce and Tomato, Corn & Poblano Pepper Relish
Lime scented Rice
Cumin scented Caramelized Squash and Onions
Assorted Rolls and Butter
Tequila spiked Berry Shooters; Chocolate Mousse Shooter with Cinnamon Whipped Cream; Caramel Parfait

The Traditional

Garden Salad with Cucumbers, Tomatoes and Carrots with a choice of Red Wine Vinaigrette or Creamy Ranch Dressing
Grilled Chicken topped with a Fennel Slaw finished with a Citrus Cream
Herb Rubbed Shaved Ribeye with Truffle Cab Demi
Herb Smashed Yukon Potatoes and Roasted Asparagus and Baby Vegetables
Dinner Rolls and Butter
Assorted Dessert Shooters
ADD: Seared Salmon with a Basil Cream Sauce & Tomato Artichoke Relish

Add a Soup Selection to any Buffet

New England Clam Chowder
Tomato Bisque
Cream of Asparagus Soup
Sweet Corn Chowder
Chicken Enchilada
Vegetable Barley



CARVING STATIONS

Maple Glazed Turkey Breast

Silver Dollar Rolls
Herb Mayonnaise, Cranberry Sauce
Serves 30 Guests

Jerk Spiced Pork Loin

Silver Dollar Rolls
Sweet Tomato Compote, Pineapple Chutney
Serves 25 Guests

Herb Crusted New York Strip Loin

Assorted Gourmet Dinner Rolls
Grainy Mustard, Creamy Horseradish
Serves 40 Guests

Baked Honey Glazed Virginia Ham

Silver Dollar Rolls
Mayonnaise, Imported Stone Ground Mustard
Serves 30 Guests

Three Peppercorn Tenderloin of Beef

Silver Dollar Rolls
Horseradish Cream, Herb Aioli
Serves 30 Guests

Pan Seared Lollipop Lamb Chops

Cucumber Mint Chutney, Three Onion Marmalade

Montreal Roasted Prime Rib

Silver dollar rolls
Horseradish Cream, Herb Mayo, Natural A Jus
Serves 40 Guests

Add any of the following to any station

Seasonal Roasted Vegetable Medley
Whipped Sweet Potatoes with Butter and Brown Sugar
Garlic Herbed Red Bliss Potatoes
Green Bean Almandine
Rice Pilaf
Grilled Portobello Mushrooms



ACTION STATIONS

25 Guest Minimum

A Taste of Italy Pasta Stations – Select (2) Pastas:

Rigatoni with Pink Vodka “Sinatra” Sauce
Tri-Color Cheese Tortellini with Spinach Pesto Cream
Penne with Chunky Tomato Basil Sauce
Cheese Ravioli with Roasted Red Pepper Cream
Herb Baked Baguettes with Garlic Herb Butter
Olive Oil, Fresh Cracked Pepper and Parmesan Cheese

Enhance Your Pasta Station with One of the Following:

Grilled Chicken or Italian Sausage

with Herbs, Extra Virgin Olive Oil and Roasted Garlic Broth

Sautéed Shrimp

Risotto Station

Creamy Risotto with Truffle Sautéed Mushrooms, Fresh Lemon Zest and Chopped Herbs

Add Herb Marinated Grilled Chicken

Add Shrimp

Japanese Sushi – 40 Guest Minimum

California Rolls, Spicy Crab and Rainbow Rolls

Soy Sauce, Wasabi and Pickled Ginger

South Florida Mahi Taco Bar

Blackened Mahi Mahi, Mini Soft Tortillas and Crispy Taco Shells

Jicama Cabbage Slaw, Rocket Lettuce, Cotija Cheese, Charred Corn Relish,
Salsa, Sour Cream and Guacamole



SPECTRA
BY COMCAST SPECTACOR

All menus are subject to *22% Management Charge and 7% State Sales Tax (if applicable)

ELEGANT DISPLAYS

Each Display serves 25 unless otherwise noted

Farmers Market Crudités

With Hummus and Ranch Dip

Assorted Fresh Fruit Platter

With Honey Yogurt Dip

Domestic Cheese Board

Assorted Cheeses with Flat Breads, Crackers and Grape Clusters

Gourmet Imported Cheese Board

Manchego, Gruyere, Goat Cheese, Brie, Gorgonzola, Parmigiano Reggiano
Flat Breads, Crackers and Grape Clusters

Shrimp Cocktail Display

with Lemon Wedges, Cocktail Sauce, Remoulade Sauce and Horseradish
Served over Shaved Ice

Herb Marinated and Grilled Vegetable Display

Zucchini, Yellow Squash, Button and Portobello Mushrooms, Roasted Red Peppers and Red Onions and Sweet Balsamic Reduction

Tuscan Display

Marinated Artichokes, Mushrooms, Grilled Vegetables, and Roasted Peppers
Beef Steak Tomatoes and Mozzarella with Basil and Olive Oil
Array of Italian Meats and Cheese, Green and Black Olives
Focaccia Crisps and Assorted Crackers

Warm Spreads and Chilled Dips

Select three options below:

Pico de Gallo, Guacamole

Chilled Caramelized Leek and Onion Dip

Baked Spinach and Artichoke Dip

Pita Chips, Tricolored Tortillas, and Homemade Kettle Chips

Guacamole & Salsa Display

Homemade Guacamole with Two Salsa (Traditional Fresca/Pico de Gallo/Black Bean & Corn/Salsa Verde) served with Tr-color Tortilla Chips and Homemade Kettle Chips



HORS D'OEUVRES

100 Pieces Minimum per order

Hot Selections

Lamb Gyro with Yogurt Sauce

Coney Island Dog with Spicy Mustard Dipping Sauce

Fried 'Mac & Cheese' with Spicy Tomato Dipping Sauce

Smoked Chicken Quesadilla Cornucopia with Sour Cream and Salsa

Mini Assorted Quiche

Vegetable Spring Rolls with Ponzu Dipping Sauce

Mini Cubans

Mini Cheeseburgers

Beef Empanadas with Chimichurri Dipping Sauce

Thai Chicken on Sugar Cane Skewer

Santa Fe Chicken Egg Roll with Jalapeno Ranch Dipping Sauce

Bacon wrapped Chicken with jalapeno

Shrimp wrapped in Bacon

Mini Crab Cake with Lime Ancho Chili Sauce

Coconut Breaded Shrimp with Pineapple Dipping Sauce

Moroccan Lamb Cigars

Duck Spring Roll Citrus Mango Sauce

Boneless Wing Pipette Blue Cheese Dressing, Pickled Celery



HORS D'OEUVRES

100 Pieces Minimum per order

Cold Selections

Deviled Eggs with Sweet Pickle Relish and Shaved Red Radish

Watermelon Gazpacho Shooter

Zucchini wrapped Goat Cheese with Roasted Red Peppers

Curry Chicken Salad in Phyllo Cup

Tomato, Artichoke, Mozzarella and Basil Skewers with Balsamic Syrup

Ahi Tuna with Chayote and Mango on a Crispy Wonton

Thai Beef Salad, Pea Puree in a Cucumber Cup

Coconut Crab Salad with Mango Relish

Lobster Salad Slider

Shrimp with Bloody Mary Sauce

Citrus Duck Breast on Wonton Cracker, Pickled Cucumber Salad

Chilled Tuna Poke Shooter with Avocado Puree and Crisp Plantain Chip



RECEPTION DESSERTS

40 Guest Minimum

Mini Desserts

Banana Cream Pie Shooters
Assorted Mini Tarts
House Made Cookies
French Macarons
Mini Assorted Cup Cakes
Assorted Cake Pops
Caramel Apple Cheese Cake Shooters
Strawberry Shortcake Shooters
House Baked Brownies
Fresh Berries with Champagne Sabayon
Rich Chocolate Mousse Shooters



BEVERAGE

OPEN BAR

One Hour

Two Hour

Three Hour

Four Hour

Host or Cash Bar

Mixed Cocktails

Imported Beer

Domestic Beer

Wine by the Glass

Champagne by the Glass

Cordials

Sparkling Water

Bottled Water

Coca-Cola Sodas and Juices

We recommend one Bartender per 100 guests.

House Wine Label is Canyon Road by Gallo

Please contact your Catering Sales Manager for a complete listing of Beer, Wine, Champagne and Spirits.

Drink Tickets are available for purchase

Please inquire with your Catering Sales Manager about pricing



Outside Food and Beverages

Ovations Food Services maintains the exclusive right to provide all food and beverage, and concession services at the Palm Beach County Convention Center. Any exceptions must be requested and obtained by prior written approval of the Food & Beverage General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at the sole discretion of Ovations Food Services.

Beverages Service

Ovations Food Services offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from an outside source without prior consent of the Food & Beverage General Manager or Director of Catering. If approval is received, a \$12.00 per bottle corkage fee will be applied. In compliance with alcohol serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Dietary Considerations

Ovations Food Services is happy to address special dietary requests

Linens

All banquet prices include black table linens and black napkins. Additional colors are available for both table linens and napkins and an additional fee may apply for specialty colors.

Menu Selections

Select a menu from the Catering Menu listing or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least thirty (30) days prior to the event. For all lunch and dinner buffets, a twenty-five (25) person minimum is required. For those orders of less than twenty-five (25), additional labor fees will apply.

Guarantees

A final guarantee of attendance is required three (3) business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Ovations Food Services of the exact count of each item seven (7) business days prior to the event. Split menus, which are not included in a package, is to be charged at the higher entrée price. Billing will be based on either the final guarantee attendance (even if fewer guests are served) or the actual guest count served, whichever is greater. Ovations will prepare 5% of the final guarantee, up to a maximum of thirty (30) meals over the final guarantee number submitted.

Cancellation Policy

In the event of a cancellation, no deposit refund shall be processed.

Cancellation of food functions must be submitted in writing to your Ovations Sales Manager. Any cancellation received more than thirty (30) days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received less than thirty (30) days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed License Agreement, whichever is greater of the two.

Billing

A non-refundable deposit, as outlined in the License Agreement, is due with the return of the signed Catering Service Agreement. The final balance must be paid in full three (3) business days prior to the event or have a credit card authorizations as guarantee of payment.



Management Charge and Taxes

All catered events are subject to a 22% Management Charge.

***This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip.**

The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Labor

Catering personnel are scheduled in four (4) hour shifts for each meal period. These shifts include setup, service, and breakdown. Charges will apply if service time exceeds the designated time frame.

