

## A LA CARTE BEVERAGES

## HOT BEVERAGES

## FRESHLY BREWED PALM BEACH BLEND COFFEE

Regular and Decaffeinated Coffee
SELECTION OF HERBAL TEAS \& HOT WATER

## COLD BEVERAGES

ICED TEA \& LEMONADE
ASSORTED COCA-COLA SOFT DRINKS \& BOTTLED WATER
FRESHLY SQUEEEZED ORANGE JUICE
INDIVIDUAL BOTTLES OF JUICE
Orange Juice, Cranberry Juice, or Apple Juice

## INFUSED WATER STATION

Coconut/Pineapple/ Lime; Strawberry/ Basil; Cucumber/Mint; Kiwi Watermelon; Blueberry/Orange/Ginger flavors

## WATER COOLER

Includes one, 5 -gallon container of water, cups
WATER COOLER REFILL
Includes one, 5-gallon water dispenser unit, 5 -gallon water jug, and appropriate cups

## I M P U L S E TREATS

ASSORTMENT OF HOUSE BAKED COOKIES $\vee$
DOUBLE FUDGE BROWNIES ${ }^{\vee}$
ASSORTMENT OF THEATRE CANDY BARS ${ }^{\vee}$
GRANOLA BARS VIVV
INDIVIDUAL BAGS OF CHIPS VIVv
BOWLS OF HOUSE CRAFTED KETTLE CHIPS ${ }^{\text {GFIVIVV }}$

## HEALTHY TREATS

INDIVIDUALLY PACKAGED TRAIL MIX
BOWLS OF SPICED MIXED NUTS GFIVIVV
INDIVIDUALLY PACKAGED CHARCUTERIE BOARDS
FRESH FRUIT KEBAB ${ }^{\text {GFIV|VV }}$

# CONTINENTAL BREAKFAST 

25 Buest Minimum Service charge af \$IID.OD will apply ifless than required minimum

## GOLD COAST

Breakfast Bakeries to include: Freshly Baked Muffins and House Baked Flaky Croissants Assortment of Jams and Butter

## Greek Yogurt Parfaits

Freshly Squeezed Florida Orange Juice
Oceana Coffee, Decaffeinated Coffee and a Selection of Hot TAZO Teas With Seasonal Fresh Fruit $\$ 20.75$ per person

## ROYAL PALM

Assortment of House Baked Danish and Scones Bagel Bundle with Assortment of Cream Cheese Individual Flavored Greek Yogurts
Assortment of Jams and Butter
Oceana Coffee, Decaffeinated Coffee and a Selection of Hot TAZO Teas With Seasonal Fresh Fruit \$\$ per person

## EARLY START

Assortment of Breakfast Breads and Freshly Baked Muffins Scrambled Eggs with Boursin and Chopped Chives
Fresh Cut Seasonal Melons and Berries
Warm Southern Biscuits
Assortment of Jams and Butter
Cinnamon Scented Oatmeal Brown Sugar and Dried Cherries
Oceana Coffee, Decaffeinated Coffee and a Selection of Hot TAZO



## CONTINENTAL ENHANCEMENTS

## HEALTHY PICKS

## fresh whole fruit

SEASONAL FRESH FRUIT CUP ${ }^{\text {GFIVIVV }}$
INDIVIDUAL LOW FAT YOGURT GFIV
GREEK YOGURT PARFAITS GFIV
GREEK YOGURT ${ }^{\text {GFI } V}$
OVERNIGHT OATS ${ }^{\text {VIVv }}$
Choice of Almond Milk or Coconut Milk with Assortment of Toppings
FROM THE BAKERY
Cheese and fruit filled house baked danish ${ }^{\vee}$
house baked flaky croissants
WITH JAMS AND BUTTER ${ }^{\vee}$
NEW YORK STYLE BAGELS WITH CREAM CHEESE V freshly baked assorted scones ${ }^{\vee}$
FRESHLY BAKED MUFFINS ${ }^{\vee}$
ASSORTMENT OF BREAKFAST BREADS ${ }^{\vee}$

WARM SELECTIONS
25 Guest Minimum Service charge of \$llD.00 will apply if less than required minimum

## BREAKFAST BURRITO ${ }^{\vee}$

Eggs, Black Beans, Jack Cheese, Tomatillo Salsa, Cotija Cheese, Diced Peppers and Onions

## BREAKFAST SANDWICHES

Fried Egg White, Honey Maple Ham, Monterey Jack Cheese and
Spinach on a Freshly Baked Croissant

## SAUSAGE, EGG \& CHEESE

Served on a Mini Waffle

## FRENCH TOAST SANDWICH

Sunny Side Up Egg and Southern Fried Chicken served as a French Toast Sandwich

## BREAKFAST WRAP

Scrambled Eggs, Cajun Chicken and Pineapple Salsa served on a Wheat Corn Tortilla
BELGIAN WAFFLES WITH APPLE AND
GRILLED PEACH COMPOTE $\vee$
WARM SOUTHERN BISCUITS AND PORK SAUSAGE GRAVY

A D D-ONS
APPLE WOOD SMOKED BACON OR HERB LINK SAUSAGE GF
BUTTERMILK OR WHOLE WHEAT PANCAKES ${ }^{\vee}$
Choice of Strawberry or Banana Compote served with Warm Maple Syrup
HARD BOILED EGGS ${ }^{\text {VIGF }}$ (SHELL OFF)
EGG WHITES VIGF
EGG BEATERS GFIV

## MEETING BREAKS

25 Guest Minimum Service charge of \$1/LD.OD will apply if less than required minimum Adda Laffee Service to Any Break for \$3.50 per persan

## BUILD YOUR OWN PARFAIT BAR ${ }^{\vee}$

Low Fat Vanilla Yogurt, Granola, Seasonal Fruit, Toasted Coconut. Choice of 2 Infused Waters: Coconut/ Pineapple/ Lime; Strawberry/ Basil; Cucumber/ Mint; Kiwi/ Watermelon; or Blueberry/ Orange/ Ginger

## ENERGIZED GFI VI vv

## Assorted "Naked Juices"

Kind Bars, Assorted Nuts, Dried Fruits, Energy Boost Mix: Dark Chocolate Raisins, Cranberries, Espresso Beans, Almonds and Cranberries
Choice of 2 Infused Waters: Coconut/ Pineapple/ Lime; Strawberry/ Basil; Cucumber/ Mint; Kiwi/ Watermelon; or Blueberry/ Orange/ Ginger

## PRETZEL HOUSE ${ }^{\vee}$

Mini Coney Island Dogs, Freshly Baked Soft Pretzels, Assortment of Mustards, House Made Beer Cheese Assortment of Coca-Cola Sodas and Bottled Water

## BAKE SHOP ${ }^{v}$

House Baked Cookies and Fudge Brownies, Iced Tea and Lemonade

## MAKE YOUR OWN TRAIL MIX ${ }^{\text {GF }}$

Dried Cranberries, Dried Tropical Fruits, Cumin Spiced Nuts, Pretzels, Sunflower Seeds, M\&Ms, Granola, Hershey’s Chocolate Chips, Yogurt Raisins. Choice of 2 Infused Waters: Coconut/ Pineapple/ Lime; Strawberry/ Basil; Cucumber/ Mint; Kiwi/ Watermelon; or Blueberry/ Orange/ Ginger

## SWEET STREET ${ }^{\vee}$

Assortment of Cupcakes, Brownies \& Blondies and Assorted Macarons, Pink Lemonade

## THE NOSTALGIA GFIV

Assortment of Coca-Cola Sodas and Bottled Water Choose up to 4 Flavors of Popcorn:

Banana

## Spicy Nacho

 Garlic Parmesan Buffalo CrunchChoose up to 4 Candies:

## Mallow Cup

Jujubes
Everlasting Gobstopper Hershey's Chocolate Bar

Strawberries \& Cream
Blue Raspberry
Watermelon
White Cheddar

Candy Cigarettes Charleston Chew Chunky Chocolate Bar Pay Day

Dill Pickle
Vegan Cheddar Salted Caramel Pina Colada

Whatchamacallit Hershey's Almond Bar Sugar Daddy Smarties

## Caramel

Fully Loaded
Orange
Bacon Ranch

Pixie Sticks
Tootsie Roll Assorted Zotz

## THE GRAZER

Assortment of Cured Meats, Domestic Cheeses, and Fruit Bundles to include: Almonds, Raisins, Apricots, Two Domestic Cheeses, Olives, Grapes, Hard Salami, Apple Chicken Sausage, Red Pepper Hummus, Sweet Peppers and Crackers. Choice of 2 Infused Waters: Coconut/ Pineapple/ Lime; Strawberry/ Basil; Cucumber/ Mint; Kiwi/ Watermelon; or Blueberry/ Orange/ Ginger


## PLATED BREAKFASTS

25 Guest Minimum Service charge of \$111.00 will apply if less than required minimum. All Plated Breakfasts are served with Ho use Baked Scones and Croissant Baskets, Assartment af Jams and Butter, Iced Water, Freshly Squeezed Florida Drange Juice, Freshly Brewed Dreana Lo ffee, Decaffeinated Caffee and a Selection of Hot TAZD Teas

## PLATED BREAKFAST

## THE PALM BEACH

Scrambled Eggs finished with Fresh Chopped Chives, Herb Crusted Roma Tomatoes, Roasted Fingerling Potatoes, and Bacon

## THE GREEK GF

Spinach, Tomato and Egg White Frittata with Feta Cheese
Herb Roasted Yukon Potatoes, Roasted Peppers and Artichokes, Chicken Sausage

## GRAND MARNIER FRENCH TOAST

Served with Grand Marnier Orange Liqueur, Candied Oranges, Orange Zest Syrup and Powered Sugar, Pork Sausage Links

## B R U N C H

## CHICKEN AND WAFFLES

Belgium Style Buttermilk Waffle, Double Fried Southern Style Chicken,
topped with Sunny Side-up Egg \& Warm Maple Syrup

## STUFFED FRENCH TOAST

Freshly Baked Casserole, with Sweet Cream Cheese, and Berry Compote
FROM THE SKILLET
Prime Rib Hash and Egg Skillet GF
Prime Rib and Roasted Potato Hash
Sunny Side- Up Eggs with Fresh Chopped Chives

## SOUTHERN STYLE BREAKFAST SKILLET

Center Cut Bacon, Andouille, Roasted Green and Red Peppers, Diced Tomatoes, Sweet Onion, Breakfast Potatoes, topped with Sunny Side-Up Eggs, Melted Cheddar Cheese, and a Southern Style Biscuit

A D D - O N S
BLOODY MARY

## MIMOSA

SEASONAL FRESH FRUIT CUP



## BREAKFAST BUFFET

25 Guest Minimum Service charge of \$ill. 00 will apply ifless than required minimum All Breakfast Buffets are served with Fre shly Squeezed Florida Drange Juice, Freshly Brewed Dceana Laffee, Decaffeinated Laffee and a Selection af Hot TAZO Teas

CREATE YOUR OWN BREAKFAST BUFFET

CHOICE OF THREE
Assortment of Freshly Baked Scones $v$
Assortment of Breakfast Breads ${ }^{\text {v }}$
New York Style Bagels ${ }^{\text {V }}$
Assortment of House Baked Muffins ${ }^{\vee}$
Assortment of Fresh Danish ${ }^{V}$
House Baked Flaky Croissant ${ }^{\vee}$
Gluten Free Muffins ${ }^{\text {GF| V (ADD \$1.00) }}$

CHOICE OF ONE
Scrambled Eggs with Fresh Chopped Chives ${ }^{\text {GF }}$
Spinach, Tomato and Egg White Frittata with Feta Cheese
Avocado Toast topped with a Fried Egg ${ }^{\vee}$ (Add \$1.00)
Traditional Eggs Benedict (Add \$3.00)
Crab Cake Benedict (Add \$3.50)
Crab Cake, Toasted English Muffin, Poached Egg, Peppered Hollandaise

CHOICE OF TWO
Pork Sausage Links ${ }^{\text {GF }}$
Center Cut Bacon ${ }^{\text {GF }}$
Ham Steak ${ }^{\text {GF }}$
Chicken Sausage ${ }^{\text {GF }}$
Canadian Bacon ${ }^{\text {GF }}$
Turkey Sausage GF
Vegetarian Sausage Patty ${ }^{v}$

CHOICE OF ONE
Red Skin Potato Wedge with
Caramelized Onions ${ }^{\text {GFIV }}$
Yukon Breakfast Potatoes with Onions \& Roasted Peppers GFIV
Biscuit and Sausage Gravy
Potato Pancakes with Scallions \& Sour Cream ${ }^{\vee}$
Sweet Potatoes with Sautéed
Peppers \& Onions ${ }^{\text {GFIV }}$

## GOURMET BOXED LUNCHES

25 Guest Minimum Service charge of \$/II.00 will apply if less than required Additional \$\$. W0 per Boxed Lunch if more than (2) aptians are selected. All Boxed Lunches include Assorted Laca-Cola Sada or Bottled Water Gluten Free Braad or Tortilla Wrap may be substituted for Bread Selection

CHOICE OF ONE
Salted Potato Chips ${ }^{\text {GFIV }}$
BBQ Chips ${ }^{\text {GFIV }}$
Sun Chips ${ }^{\vee}$
Stacey's Pita Chips ${ }^{\vee}$

CHOICE OF ONE
Chocolate Chip Cookie ${ }^{\text {V }}$
Flourless Double Fudge Brownie ${ }^{\text {GF }}$ Oatmeal Raisin Cookie ${ }^{\text {v }}$ Small Apple ${ }^{\text {GF|V|VV }}$

CHOICE OF ONE Watermelon Feta Salad ${ }^{\text {GFIV }}$ Roasted Hummus ${ }^{\text {GF }}$ Couscous Pasta Salad ${ }^{\vee}$ Toasted Quinoa ${ }^{\text {GF }}$

## SMOKIN' BULL

\$31.00 | PER PERSON
Shaved Prime Rib with Balsamic Glazed Peppers and Onions, Arugula, Smoked Gouda Cheese and Roasted Garlic Aioli on a Sesame Kaiser Roll

## SANTORINI VIV

\$27.00 | PER PERSON
Grilled Asparagus, Artichokes, Red Peppers, Olives, Sautéed Couscous with Red Onion and Hummus in a Tomato Wrap

## DRUNKEN PIG

\$29.00 | PER PERSON
Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Yellow Peppers, Spring Mix and Sweet Grain Mustard Aioli on Onion Brioche Bread

## FAT BIRD

$\$ 29.00$ | PER PERSON
Shaved Turkey, Swiss Cheese, Baby Greens, Cranberry Sauce, Caramelized Onions on Marble Rye

## GODFATHER

\$32.00 | PER PERSON
Smoked Salami, Capicola, Honey Glazed Ham, Smoked Provolone Cheese,
Roasted Peppers, Pickled Red Onions, Red Wine Aioli on Ciabatta

## FIELD OF GREENS GF|V

\$27.00 | PER PERSON
Mixed Baby Greens, Sliced Cucumbers, Shaved Carrots, Kalamata Olives, Cherry Tomatoes, Shaved Red Onions with choice of Balsamic or Ranch Dressing

## WORTH AVENUE GF|V

\$28.50 | PER PERSON
Baby Spinach, Fresh Strawberries, Red Onions, Blueberries, Artichokes, Candied Pecans, Goat Cheese with our House Made Champagne Vinaigrette

## ADD CHICKEN \$4.00| ADD SAUTEED SHRIMP \$8.50

## SANDWICH PLATTER

$\$ 105.00$ | SERVERS ONE DOZEN
Assorted Sandwich Platter. Served with House Made Kettle Chips Pick Three: Drunken Pig, Smokin' Bull, Fat Bird, Santorini, Godfather

SANDWICH PLATTER ENHANCEMENTS
WATERMELON FETA SALAD
COUSCOUS PASTA SALAD
TOASTED QUINOA
ROASTED HUMMUS
\$36.00 | SERVES ONE DOZEN
$\$ 36.00$ | SERVES ONE DOZEN
$\$ 36.00$ | SERVES ONE DOZEN
\$36.00 | SERVES ONE DOZEN



## PLATED LUNCH

25 Guest Minimum Service charge of \$liD.UD will apply if less than required minimum. All Plated Lunches are served with Baske t af Assarted Breads and Sweet Butter. Salad and Dessert Selection, Iced Water, Freshly Brewed Dceana Laffee, Decaffeinated Caffee and a Selection of Hot TAZD Tea

## SALADS - SELECT ONE

House Garden Salad with Red Oak and Frisee, Red and Yellow Tomatoes, Shaved Cucumber, Candy Striped Beets ${ }^{\text {GF }}$

Baby Iceberg and Red Oak with Roasted Red Peppers, Lemon Roasted Artichokes, Kalamata Olives ${ }^{6 F}$

Green and Red Oak Lettuce and Frisee with Mandarin Oranges, Goat Cheese, Dried Cranberries, Watermelon Radish ${ }^{\text {GF }}$

CHOICEOF ONE HOUSE CRAFTED DRESSING
Champagne
Classic Ranch
Peppered Balsamic Blue Cheese

## DESSERTS - SELECT ONE

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

## DESSERT ALTERNATIVES <br> ULTIMATE CHOCOLATE CAKE WITH CHOCOLATE SAUCE CARROT CAKE WITH CARAMEL SAUCE dULCE DE LECHE CHEESECAKE WITH CARAMEL SAUCE CRÈME BRULÉ CHEESECAKE <br> MINI BAKED ALASKA BY LOCAL CHEF JAMAL LAKE

## LUNCH ENTREES - SELECT ONE

## ROSEMARY CHICKEN GF

Roasted Shallot and Cab Demi
Rosemary Roasted Potatoes, Broccolini and Roasted Red Pepper

## GRILLED CHICKEN BREAST ${ }^{\text {GF }}$

Gremolata Jus, Cilantro Rice, Lemon Roasted Asparagus

## SEARED SALMON GF

Orange Glaze, Saffron Risotto, Orange Scented Green Beans

## MEDITERRANEAN SEARED CHICKEN BREAST ${ }^{\text {GF }}$

Wild Rice Pilaf, Artichoke Hearts, Black Olives, Diced Tomato,
Capers, Sauteed Squash and Zucchini
BLACKENED LOCAL MAHI GF
Grilled Pineapple Salsa, Coconut Infused Rice, Grilled Baby Zucchini
CHILI RUBBED FLAT IRON STEAK GF
Lime Scented Rice, Roasted Asparagus, Chimichurri

## BRAISED SHORT RIBS ${ }^{\text {GF }}$

Coffee Demi, Pickled Onion Slaw, Polenta, Tri-color Baby Carrots

## FLORIDA LINE CAUGHT GROUPER ${ }^{\text {GF }}$

Tarragon Butter, Saffron Scented Rice, Lemon Haricots Verts and Chili Roasted Baby Carrots

## LOCALLY SOURCED MUTTON SNAPPER GF

Tri- Colored Fingerling Potatoes, Broccoli and Cauliflower Blend, Mango Salsa. Guava Reduction

## PLATED COLD LUNCH ENTREES

25 Buest Minimum Service charge of \$IID.OD will apply ifless than required minimum. All Plated Lunches are served with Baske tof Assarted Breads and Sweet Butter and Dessert, Iced Water, Freshly Brewed Dceana Coffee, Decaffeinated Coffee and a Selection of Hot TAZO Tea

## GRILLED CITRUS CHICKEN GF

Couscous Pasta Salad, Lemon Haricots Verts, Mandarin Segments, Red Oak, Frisee, Champagne Vinaigrette GRILLED STEAK SALAD ${ }^{\text {GF }}$
Mixed Greens, Cherry Tomatoes, Pickled Red Onion, Grilled Flank Steak, Crumbled Bleu Cheese, Chipotle Blue Cheese Dressing

## MUSTARD GLAZED SALMON GF

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

DESSERTS - SELECT ONE Red Velvet Cake
Raspberry Swirl Cheesecake with Raspberry Sauce Chocolate Spoon Cake with Chocolate Sauce

DESSERT ALTERNATIVES ULTIMATE CHOCOLATE CAKE WITH CHOCOLATE SAUCE CARROT CAKE WITH CARAMEL SAUCE dULCE DE LECHE CHEESECAKE WITH CARAMEL SAUCE CRĖME BRULÉ CHEESECAKE MINI BAKED ALASKA BY LOCAL CHEF JAMAL LAKE

## PLATED DINNER

75 Guest Minimum Service charge of \$120.00 will apply if less than required minimum. All Plated Dinners Served with Basket of Assarted Breads and Sweet Butter, Salad and Dessert Selection, lced Tea, lced Water, Freshly Brewed Dceana Laffee, Decaffeinated Loffee and a Selection of Hot TAZD Teas

SALADS - SELECT ONE
House Garden Salad with Red Oak and Frisee, Red and Yellow Tomatoes, Shaved Cucumber, Candy Striped Beets ${ }^{\text {GF }}$

Baby Iceberg and Red Oak with Roasted Red Peppers, Lemon Roasted Artichokes, Kalamata Olives, Red Wine Vinaigrette ${ }^{\text {GF }}$

Green and Red Oak Lettuce and Frisee with Mandarin Oranges, Goat Cheese, Dried Cranberries, Watermelon Radish, Champagne Vinaigrette ${ }^{\text {GF }}$

CHOICE OF ONE HOUSE CRAFTED DRESSING
Champagne
Sherry Dijon
Classic Ranch
Red Wine Dressing
Peppered Balsamic
Raspberry Vinaigrette
Blue Cheese
DESSERTS - SELECT ONE
Red Velvet Cake
Raspberry Swirl Cheesecake with Raspberry Sauce
Chocolate Spoon Cake with Chocolate Sauce
DESSERT ALTERNATIVES
ULTIMATE CHOCOLATE CAKE WITH CHOCOLATE SAUCE CARROT CAKE WITH CARAMEL SAUCE
DULCE DE LECHE CHEESECAKE WITH CARAMEL SAUCE TRIPLE MOUSSE CAKE WITH CHOCOLATE SAUCE
MINI BAKED ALASKA BY LOCAL CHEF JAMAL LAKE

## DINNER ENTREES - SELECT ONE

## PAN SEARED CHICKEN BREAST ${ }^{\text {GF }}$

Lemon Thyme Butter, Saffron Rice, Maple Glazed Brussel Sprouts with Bacon

## PAN SEARED SALMON GF

Lemon Dill Emulsion and toasted Chili Oil, Tri-color Roasted Potatoes, Grilled Asparagus

## CITRUS CRUSTED CHICKEN ${ }^{\text {GF }}$

Gremolata Jus, Yellow Rice, Lemon Herb Green Beans

## GRILLED CHICKEN ${ }^{\text {G }}$

Roasted Shallot Demi, Mushroom Risotto, Broccolini \& Roasted Red Peppers

## BRAISED SHORT RIBS ${ }^{\text {GF }}$

Coffee Demi, Asiago Cheese Mashed Potatoes, Broccoli and Cauliflower Blend

## CITRUS SEARED MUTTON SNAPPER G

Saffron Butter Sauce, Paprika Oil, Lime Scented Rice, Purple Cauliflower

## BEEF DUET ${ }^{\text {GF }}$

Herb Grilled Sea Bass and Seared Petite Filet, Pineapple Salsa, Shallot Merlot Butter Sauce, Roasted Fingerling Potatoes, White Asparagus, Baby Zucchini
$120 Z$ GRILLED RIBEYE STEAK ${ }^{\text {GF }}$
Truffle Cab Demi, Herb Smashed Potato, Roasted Tri- Colored Baby Carrots
DINNER ENHANCEMENTS
CRAB STUFFED BAKED SHRIMP
KEY WEST STYLE CRAB CAKE (2OZ)
FILET OF SALMON (4OZ)
FILET OF MAHI MAHI (4OZ)
LOBSTER TAIL
FILET MIGNON (70Z)

## BUFFETS

 Tables set with Linen, Silverware and Beverages

## CLASSIC DELI BOARD

## Choice of Pasta or Potato Salad

House Garden Salad Shaved Carrots, Cherry Tomatoes, Sliced Cucumbers, Shaved Red Onion, House Made Champagne Vinaigrette and Balsamic Vinaigrette
Shaved Meats to include Roasted Turkey, Rare Roast Beef, Honey Glazed Ham, Capicola, Hard Salami
Choice of Egg Salad or Tuna Salad
Sliced Swiss Cheese, Cheddar Cheese
Mixed Garden Lettuce, Vine Ripe Tomatoes, Cranberry Sauce, Sliced Sweet Onions, Pickle Spears
Mayonnaise, Whole Grain Mustard and Horseradish Sauce Selection of Sandwich Breads and Rolls
Assorted Cookies and Brownies

## THE ADRIATIC

Baby Iceberg and Red Oak with Roasted Red Peppers, Candied Pecans,
Watermelon Radish, Goat Cheese, Champagne Vinaigrette Grilled Chicken Piccata with Lemon Caper Sauce Garlic Herb Orzo
Lemon Truffle Green Beans
Warm Dinner Rolls
Salted Caramel Custard Crunch Cake

## COMFORT FOOD

House Garden Salad Shaved Carrots, Cherry Tomatoes, Sliced Cucumbers, Shaved Red Onion, House Made Champagne Vinaigrette and Balsamic Vinaigrette
Bacon Wrapped Meat Loaf with Smoked Ketchup and Fried Onions
Baked Three Cheese Mac and Cheese topped with Buttered Toasted Bread Crumbs
Honey Fried Chicken with Sriracha Ranch
Red Pepper and Roasted Corn Relish
Warm Rolls
Warm Apple Cobbler

## MEDITERRANEAN

Mixed Greens, Olives, Feta, Cucumbers, Cannellini Beans, Red Onions, Sundried Tomato Vinaigrette
Grilled Chicken topped with Roasted Artichoke, Olives and Red Onion
Pan Seared Snapper, Caper Tomato Sauce
Saffron Scented Rice, Sautéed Green Beans, and Red Pearl
Onions tossed in a Cumin Butter
Assorted Rolls \& Butter
Tiramisu and Lemon Square

## TEX-MEX BUFFET

Shredded Iceberg Lettuce, Sliced Avocado, Grape Tomatoes, Black Beans, Corn, Tortilla Strips, Chipotle Ranch
Guacamole \& Salsa Display with Tri-color Tortilla Chips
Chili Rubbed Skirt Steak with a Tomatillo Sauce
Citrus Marinade Grilled Chicken with a Chipotle Cream Sauce and Poblano Pepper Relish
Lime Infused Rice, Cumin Scented Caramelized Squash and Onions
Assorted Rolls and Butter
Orange Scented Berry Shooter, Chocolate Mousse Shooter with Cinnamon Whipped Cream, Caramel Parfait

## THE TRADITIONAL

House Garden Salad Shaved Carrots, Cherry Tomatoes, Sliced
Cucumbers, Shaved Red Onion, House Made Champagne
Vinaigrette and Balsamic Vinaigrette
Grilled Chicken topped with a Fennel Slaw
Herb Rubbed Strip Loin with Truffle Cab Demi
Herb Smashed Yukon Potatoes, Roasted Asparagus and Baby Vegetables
Dinner Rolls and Butter
Mini Assorted Cakes
ADD: Seared Salmon with a Basil Cream Sauce \& Tomato Artichoke Relish

## ITALIAN

Classic Caesar Salad, Garlic Croutons, and Shaved Parmesan Cheese
Breaded Chicken Parmesan, Mariana Sauce, Mozzarella
Cheese, Fresh Basil
Spaghetti and Penne Pasta
Bolognese Meat Sauce
Freshly Baked Garlic Bread
Tiramisu and Lemon Bars

## ADD A SOUP SELECTION <br> TO ANY BUFFET FOR

New England Clam Chowder
Tomato Bisque
French Onion Soup
Sweet Corn Chowder
Chicken Enchilada
Chicken Noodle
Loaded Baked Potato

## CARVING STATIONS

Chef Attendant Required \$\$15.00 per Lhef, 4-hours

## BRINED TURKEY BREAST ${ }^{\text {GF }}$

Silver Dollar Rolls, Herb Mayonnaise, Cranberry Compote

## JERK SPICED PORK LOIN ${ }^{\text {GF }}$

Silver Dollar Rolls, Sweet Tomato Compote, Pineapple Chutney

## HERB CRUSTED NEW YORK STRIP LOIN GF

Assortment of Gourmet Dinner Rolls, Creamy Horseradish, Mustard Demi

## BOURBON HONEY GLAZED VIRGINIA HAM ${ }^{\text {GF }}$

Silver Dollar Rolls, Mayonnaise, Imported Stone Ground Mustard

## THREE PEPPERCORN TENDERLOIN OF BEEF GF

Silver Dollar Rolls, Horseradish Cream, Herb Aioli, Tarragon Demi
PAN SEARED PISTACHIO CRUSTED LAMB CHOPS GF
Mint Chutney, Three Onion Marmalade

## COFFEE RUBBED ROASTED PRIME RIB GF

Silver dollar rolls, Horseradish Cream, Herb Mayonnaise, Coffee Demi

## ADD ANY OF THE FOLLOWING TO ANY STATION FOR

Seasonal Roasted Vegetable Medley GFIVIVv
Whipped Sweet Potatoes with Butter and Brown Sugar GFIV
Garlic Herb Roasted Potatoes ${ }^{\text {GFIV }}$
Green Beans with Lemon Essence ${ }^{\text {GFIVIVV }}$
Rice Pilaf GFIVIVV
Sautéed Mushrooms ${ }^{\text {GFIVIVv }}$
Asiago Mashed Potatoes GFIV


## ACTION STATIONS

25 Guest Minimum Service charge of \$ill. 00 will apply ifless than required minimum. LhefAttendant Required \$195.00 per. Lhef, 4-hours

## A TASTE OF ITALY PASTA STATIONS

Select (2) Pastas: Rigatoni with Sausage \& Broccoli Rabe, Roasted Garlic Sauce Tri-Color Cheese Tortellini with Sundried Tomato Cream ${ }^{\vee}$
Penne with Chunky Tomato Basil Sauce ${ }^{\mathrm{V}}$
Cheese Ravioli with Yellow Tomato Cream ${ }^{\text {v }}$
Short Rib Bolognese
Garlic Herb Butter Baked Baguettes with Olive Oil,
Fresh Cracked Pepper and Parmesan Cheese

## ENHANCE YOUR PASTA STATION

 GRILLED CHICKEN ${ }^{\text {GF }}$ITALIAN SAUSAGE GF
SAUTÉED SHRIMP GF
SAUTÉED WILD MUSHROOMS ${ }^{\vee}$

## SLIDER STATION

Select Two: Beef Slider, Chicken Slider or Vegetarian Slider
With Sriracha Aioli, Mustard BBQ Sauce, Curry Ketchup, Rosemary Mustard, Caramelized Onion Jam, Arugula, Sliced Tomato, Sliced Aged Cheddar

## BANH MI SLIDER STATION

Pulled Chicken or Pulled Pork
With House Pickled Cucumber Slaw, Sweet Chili Mayo, Arugula, Cilantro \& Ciabatta Rolls
ADD: Asian Infused Vegetables $\$ 3.25$ per person
SOUTH FLORIDA MAHI TACO BAR \$24.00 | PER PERSON - (2) TACOS PER PERSON
Blackened Mahi, Mini Soft Tortillas and Crispy Taco Shells Jicama Cabbage Slaw, Rocket Lettuce, Cotija Cheese, Charred Corn Relish, Salsa, Sour Cream and Guacamole

## SHRIMP SCAMPI STATION

Sautéed Shrimp with Garlic, White Wine, Fettuccini, and Fresh Basil served with Herb Rubbed Crostini

## MAC \& CHEESE EXPLOSION

Creamy Four-Cheese Mac \& Cheese with Choice of Toppings:
Crumbled Bacon, Herb Grilled Chicken, Buffalo Sauce, Scallions, Crumbled Blue Cheese \& Toasted Bread Crumbs for that "Crunch"

## ADD: Lobster, Brisket \$\$

## GRAZE STATIONS BY LOCAL PARTNER TRINDY GOURMET

The Southern Grazed: Artisanal Cheeses, Gourmet Crackers, Pimento Cheese Spread, Southern Deviled Egg Spread, Black-eyed Pea Salsa, Tortilla Chips, Smoked Apple Chicken Sausage, Bacon Onion Jam, Cured Ham, Dried Apricots and Peaches, Sweet Pickles, Glazed Pecans

## THE TRINDY GRAZED (BRUNCH-INSPIRED)

Artisanal Cheeses, Gourmet Crackers, French Baguettes, Trindy Compound Butters (Select 3), 2 Infused Olive Oils, Apple Cranberry Chicken Salad, Curry Chicken Salad, Turkey Pepperoni, Hard Salami, Seasonal Fresh Fruit, Premium Dried Fruit, Strawberry Balsamic Bruschetta

## THE HOLIDAY GRAZED

Maple Candid Bacon, Seasonal Jam, Chipotle Infused Honey, Praline Pecans, Black Sesame Crackers, Smoked Gouda Pimento Cheese, Seasonal Artisan Cheeses, Dried Vege Chips, Hard Salami, French Baguette, and Seasonal Fresh Fruit

## ULTIMATE MASHED POTATO STATION

Sweet Potato, Asiago Cheese, and Buttered Mashed Potatoes, Brown Sugar, Mini Marshmallows, Chopped Candied Bacon, Cheddar Cheese, Chopped Chives, Sour Cream, Caramelized Onions, Braised Short Rib, Coca- Cola Demi

## ELEGANT DISPLAYS

Each Display serves 25 unless atherwise nated

## FARMERS MARKET CRUDITÉS GF|V|VV

With Hummus and Ranch Dip

## ASSORTED FRESH FRUIT PLATTER GFIV

With Honey Yogurt Dip

## DOMESTIC CHEESE BOARD GF|V

Wisconsin Cheddar, Monterey Jack, Pepper Jack, Swiss, Colby Jack, with Flat Breads, Crackers and Grape Clusters

## GOURMET IMPORTED CHEESE BOARD GFIV

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

## SHRIMP COCKTAIL DISPLAY GFlV

Lemon Wedges, Bloody Mary Sauce, Remoulade Sauce and Horseradish Served over Shaved Ice

## HERB MARINATED AND GRILLED VEGETABLE DISPLAY GFIVIVV

Zucchini, Yellow Squash, Maple Glazed Brussel Sprouts, Roasted Red Peppers and Grilled Red Onions, Asparagus and Sweet Balsamic Reduction

## TUSCAN DISPLAY ${ }^{\text {GFIV }}$

Marinated Artichokes, Mushrooms, Grilled Vegetables, Sweet Roasted Peppers, Baby Heirloom Tomatoes, Fresh Mozzarella, Balsamic Syrup, Garnished with Basil
Array of Italian Meats and Cheeses, Cheeses, Green and Black Olives
Flat Breads and Assorted Crackers

## WARM SPREADS AND CHILLED DIPS GF

Select Two Dips and Two Chips from Columns Below:
DIPS:
Pico De Gallo
Crab Dip
Guacamole
Baked Buffalo Chicken
House Made Onion Dip
Warm Spinach \& Artichoke

## CHIPS

Pita Chips
Tri-Colored Tortilla Chips
House Made Kettle Chips

## GUACAMOLE \& SALSA DISPLAY

Homemade Guacamole and Choice of Two Salsas, Traditional Fresca, Pico de Gallo, Black Bean \& Corn, Salsa Verde served with Tri-colored Tortilla Chips and Homemade Kettle Chips


## HORS D'OEUVRES

125 Pieces Minimum per arder

## HOT SELECTIONS

Coney Island Dog with Spicy Mustard Dipping Sauce
Fried 'Mac \& Cheese' with Spicy Tomato Dipping Sauce v
Smoked Chicken Quesadilla
Mini Vegetable Spring Rolls with Ponzu Dipping Sauce ${ }^{\vee}$
Mini Cubans
Beef or Chicken Empanadas with Chimichurri Dipping Sauce
Bacon wrapped Chicken with Jalapeno ${ }^{\text {GF }}$
Risotto Balls ${ }^{\vee}$
Asparagus Wrapped in Phyllo ${ }^{\vee}$
Mini Crab Cake with Lime Ancho Chili Sauce
Coconut Breaded Shrimp with Pineapple Dipping Sauce
Pork Belly
Steak Salad Bruschetta
Sea Scallops Wrapped in Bacon with Moscato Bacon Reduction

## COLD SELECTIONS

Herb Focaccia Topped with Roma Tomato Relish \& Aged Balsamic Syrup ${ }^{\vee}$ Zucchini wrapped Goat Cheese with Roasted Red Peppers GFIV
Watermelon, Candied Pecans, Feta, Balsamic Syrup, Micro Basil on Spoon ${ }^{\text {GFIV }}$ Tomato, Artichoke, Mozzarella and Basil Skewers with Balsamic Syrup ${ }^{\text {GFIV }}$ Goat Cheese Crostini with Olive Tapenade
Ahi Tuna with Chayote and Mango on a Crispy Wonton
Coconut Crab Salad with Mango Relish ${ }^{\text {GF }}$
Ratatouille in Phyllo Cup GFIV
Melon Wrapped in Prosciutto ${ }^{\text {GF }}$
Lobster Salad Slider
Shrimp with Lemon Wheel and Cocktail Sauce ${ }^{\text {GF }}$
Chilled Tuna Poke Shooter with Avocado Puree and Crisp Plantain Chip ${ }^{\text {GF }}$


## RECEPTION DESSERTS

125 Pieges Minimum per arder
MINIDESSERTS
FRESH BERRY SHOOTER WITH CHAMPAGNE SABAYON RICH CHOCOLATE MOUSSE SHOOTERS
CARAMEL APPLE SHOOTERS
ASSORTMENT OF MINI TARTS
HOUSE MADE COOKIES
FRENCH MACARONS
MINI ASSORTED CUP CAKES
ASSORTMENT OF DESSERT BARS
HOUSE BAKED BROWNIES
ASSORTED MINI CHEESECAKES
MINI BAKED ALASKA BY LOCAL CHEF JAMAL LAKE


## BAR PACKAGES

25 Guest Minimum Service charge of \$1/ID.00 will apply if less than required minimum. Chef Attendant Required \$145.00 per Chef, 4-hours


| O P E N B A R |  |  |
| :--- | :--- | :--- |
|  |  |  |
|  | HOUSE | PREMIUM |
| ONE HOUR | $\$ 19.00$ | $\$ 28.00$ |
| TWO HOUR | $\$ 29.00$ | $\$ 47.00$ |
| THRE HOUR | $\$ 35.00$ | $\$ 59.00$ |
| FOUR HOUR | $\$ 44.00$ | $\$ 71.00$ |

## H O S T B A R

All Hosted Bars will require a minimum of IOD guests. Additional set-up fees may be incurred ifless than required minimum. Øne bartender required per IDD guests.

C A S H B A R
All Lash Bars will require a minimum spend of \$500.00 per four hour minimum to waive a set-up fee of $\$ 300.00$. Each Lash Bar will require a Lashier for \$/IL.OD for a four-hour minimum.

MIXED COCKTAILS
PREMIUM COCKTAILS
CRAFT| IMPORTED BEER
DOMESTIC BEER
WINE BY THE GLASS
PREMIUM WINE BY THE GLASS
SPARKLING WINE BY THE GLASS
CORDIALS
SPARKLING WATER
BOTTLED WATER
COCA-COLA SODAS AND JUICES

BLOODY M ARY BAR
IOD Drder Minimum. A \$IILDOD fee willapply if ordered less then stated minimum

## HOUSE VODKA

Garnished with Celery Salt, Stuffed Olives, Salami, Cheese, Grape Tomatoes, Assorted Hot Sauces, Candied Bacon, Lemons, Limes and Celery Stalks

W I N E

## HOUSE WINE

Barton \& Gustier - Cabernet Sauvignon
Barton \& Gustier - Chardonnay
Farm \& Field - Rose

Wine and Champagne by the bottle is available for purchase. Please contact your Catering Sales Manager for a complete list of Wine and Champagne

Bartender Fees are \$\$165.00 per bartender for a 4 -hour minimum. \$45.00 for each additional hour for each Cashier and Bartender

## CATERING POLICIES

## OUTSIDE FOOD AND BEVERAGES

OVG Hospitality 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 Sales. 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 OVG Hospitality.

## BEVERAGE SERVICE

OVG Hospitality 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, nor removed from, the premises from an outside source. 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.

## DIETARY CONSIDERATIONS

OVG Hospitality 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 five (5) business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify OVG Hospitality 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. OVG Hospitality 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 Spectra 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.

## MANAGEMENT CHARGE

All catered events are subject to a 23\% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), 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.

## 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.

## PAYMENT

Invoices may be paid via ACH transfer, Credit Card or Check. Payment by check must be made at least 14 days in advance of event date.

Concessions stands and bars are cash-free. Credit cards, Debit Cards, Apple Pay, Google Pay, Cash App and PBCCC issued Gift Cards are accepted.

