



A LA CARTE BEVERAGES

All Beverages Services include cups and appropriate condiments. Proudly Partnering with Oceana Coffee for all our coffee needs

COFFEE

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

IMPULSE TREATS

ASSORTMENT OF HOUSE BAKED COOKIES V

DOUBLE FUDGE BROWNIES V

ASSORTMENT OF THEATRE CANDY BARS V

GRANOLA BARS VIVV

INDIVIDUAL BAGS OF CHIPS VIVV

BOWLS OF HOUSE CRAFTED KETTLE CHIPS GF|V|VV

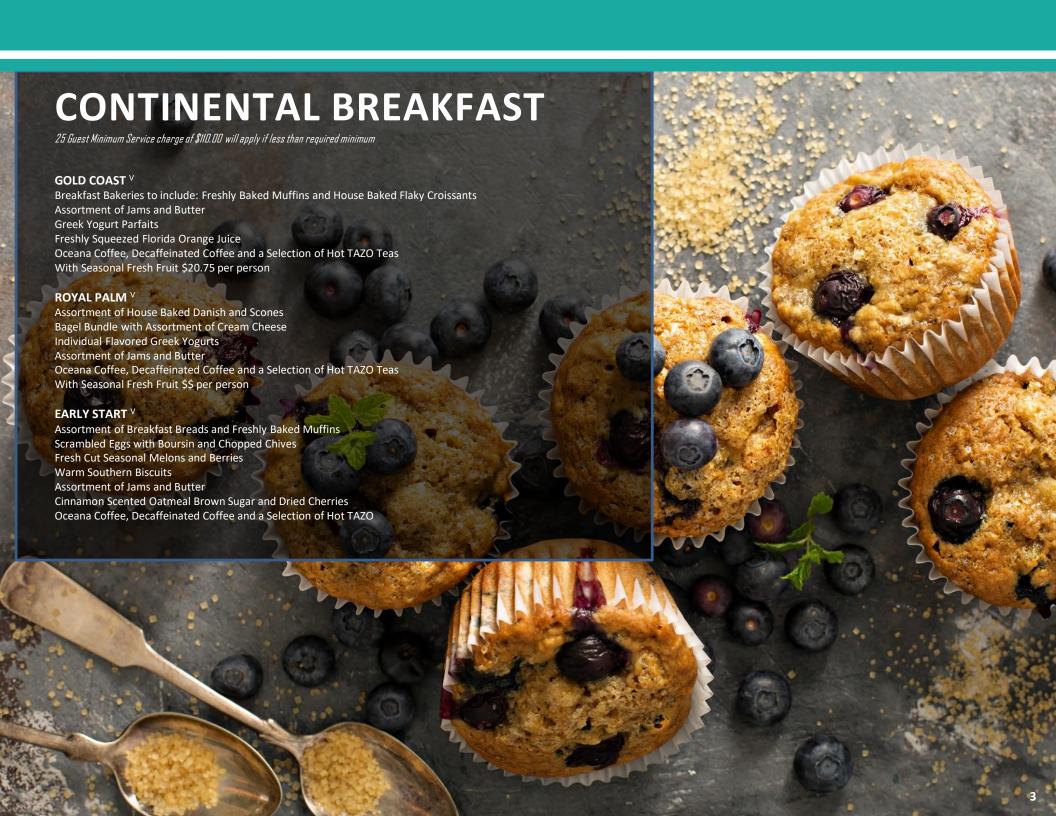
HEALTHY TREATS

INDIVIDUALLY PACKAGED TRAIL MIX

BOWLS OF SPICED MIXED NUTS GF|V|VV

INDIVIDUALLY PACKAGED CHARCUTERIE BOARDS

FRESH FRUIT KEBAB GF|V|VV





CONTINENTAL ENHANCEMENTS

HEALTHY PICKS

FRESH WHOLE FRUIT

SEASONAL FRESH FRUIT CUP GF | V | VV

INDIVIDUAL LOW FAT YOGURT GF|V

GREEK YOGURT PARFAITS GF| V

GREEK YOGURT GF| V

OVERNIGHT OATS VIVV

Choice of Almond Milk or Coconut Milk with Assortment of Toppings

FROM THE BAKERY

CHEESE AND FRUIT FILLED HOUSE BAKED DANISH $^{\lor}$

HOUSE BAKED FLAKY CROISSANTS WITH JAMS AND BUTTER V

NEW YORK STYLE BAGELS WITH CREAM CHEESE $^{\lor}$

FRESHLY BAKED ASSORTED SCONES V

FRESHLY BAKED MUFFINS V

ASSORTMENT OF BREAKFAST BREADS V

WARM SELECTIONS

25 Guest Minimum Service charge of \$110.00 will apply if less than required minimum

BREAKFAST BURRITO V

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 V

WARM SOUTHERN BISCUITS AND PORK SAUSAGE GRAVY

ADD-ONS

APPLE WOOD SMOKED BACON OR HERB LINK SAUSAGE GF

BUTTERMILK OR WHOLE WHEAT PANCAKES V

Choice of Strawberry or Banana Compote served with Warm Maple Syrup

HARD BOILED EGGS VIGF (SHELL OFF)

EGG WHITES V|GF

EGG BEATERS GF|V

MEETING BREAKS

25 Guest Minimum Service charge of \$110.00 will apply if less than required minimum Add a Coffee Service to Any Break for \$3.50 per person

BUILD YOUR OWN PARFAIT BAR V

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 GF| V| 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 V

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 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 V

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

THE NOSTALGIA GF | V

Assortment of Coca-Cola Sodas and Bottled Water

Choose up to 4 Flavors of Popcorn:

Banana	Strawberries & Cream	Dill Pickle	Caramel
Spicy Nacho	Blue Raspberry	Vegan Cheddar	Fully Loaded
Garlic Parmesan	Watermelon	Salted Caramel	Orange
Buffalo Crunch	White Cheddar	Pina Colada	Bacon Ranch

Choose up to 4 Candies:

Mallow Cup	Candy Cigarettes	Whatchamacallit	Pixie Sticks
Jujubes	Charleston Chew	Hershey's Almond Bar	Tootsie Roll
Everlasting Gobstopper	Chunky Chocolate Bar	Sugar Daddy	Assorted Zotz
Hershey's Chocolate Bar	Pav Dav	Smarties	

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 \$110.00 will apply if less than required minimum. All Plated Breakfasts are served with Ho use Baked Scones and Croissant Baskets, Assortment of Jams and Butter, Iced Water, Freshly Squeezed Florida Orange Juice, Freshly Brewed Oceana Co ffee, Decaffeinated Coffee and a Selection of Hot TAZO 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

BRUNCH

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

ADD-ONS

BLOODY MARY

MIMOSA

SEASONAL FRESH FRUIT CUP





BREAKFAST BUFFET

25 Guest Minimum Service charge of \$110.00 will apply if less than required minimum All Breakfast Buffets are served with Fre shly Squeezed Florida Orange Juice, Freshly Brewed Oceana Coffee, Decaffeinated Coffee and a Selection of Hot 1A20 Teas

CREATE YOUR OWN BREAKFAST BUFFET

CHOICE OF THREE

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

CHOICE OF ONE

Scrambled Eggs with Fresh Chopped Chives ^{GF} Spinach, Tomato and Egg White Frittata with Feta Cheese Avocado Toast topped with a Fried Egg ^V (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 ^{GF}
Center Cut Bacon ^{GF}
Ham Steak ^{GF}
Chicken Sausage ^{GF}
Canadian Bacon ^{GF}
Turkey Sausage ^{GF}
Vegetarian Sausage Patty ^V

CHOICE OF ONE

Red Skin Potato Wedge with
Caramelized Onions GF|V
Yukon Breakfast Potatoes with Onions & Roasted Peppers GF|V
Biscuit and Sausage Gravy
Potato Pancakes with Scallions & Sour Cream V
Sweet Potatoes with Sautéed
Peppers & Onions GF|V

ADD to Breakfast Buffet: Sliced Seasonal Fresh Fruit

GOURMET BOXED LUNCHES

25 Guest Minimum Service charge of \$110.00 will apply if less than required Additional \$1.00 per Boxed Lunch if more than (2) options are selected. All Boxed Lunches include Assorted Coca-Cola Soda or Bottled Water Gluten Free Bread or Tortilla Wrap may be substituted for Bread Selection

CHOICE OF ONE

Salted Potato Chips ^{GF|V} BBQ Chips ^{GF|V} Sun Chips ^V Stacey's Pita Chips ^V

CHOICE OF ONE

Chocolate Chip Cookie ^V
Flourless Double Fudge Brownie ^{GF}
Oatmeal Raisin Cookie ^V
Small Apple ^{GF|V|VV}

CHOICE OF ONE

Watermelon Feta Salad ^{GF|V} Roasted Hummus ^{GF} Couscous Pasta Salad ^V Toasted Quinoa ^{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 VIVV \$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 \$36.00 | SERVES ONE DOZEN COUSCOUS PASTA SALAD \$36.00 | SERVES ONE DOZEN TOASTED QUINOA \$36.00 | SERVES ONE DOZEN ROASTED HUMMUS \$36.00 | SERVES ONE DOZEN





PLATED LUNCH

25 Guest Minimum Service charge of \$110.00 will apply if less than required minimum. All Plated Lunches are served with Baske t of Assorted Breads and Sweet Butter. Salad and Dessert Selection, Iced Water, Freshly Brewed Oceana Coffee, Decaffeinated Coffee and a Selection of Hot 1470 Tea

SALADS - SELECT ONE

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

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

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

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
CRÈME BRULÉ CHEESECAKE
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 GF

Gremolata Jus, Cilantro Rice, Lemon Roasted Asparagus

SEARED SALMON GF

Orange Glaze, Saffron Risotto, Orange Scented Green Beans

MEDITERRANEAN SEARED CHICKEN BREAST 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 GF

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

FLORIDA LINE CAUGHT GROUPER 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 DINNER

75 Guest Minimum Service charge of \$120.00 will apply if less than required minimum. All Plated Dinners Served with Basket of Assorted Breads and Sweet Butter, Salad and Dessert Selection, Iced Tea, Iced Water, Freshly Brewed Oceana Coffee, Decaffeinated Coffee and a Selection of Hot TAZO Teas

SALADS - SELECT ONE

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

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

Green and Red Oak Lettuce and Frisee with Mandarin Oranges, Goat Cheese, Dried Cranberries, Watermelon Radish, Champagne Vinaigrette 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 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 GF

Gremolata Jus, Yellow Rice, Lemon Herb Green Beans

GRILLED CHICKEN GF

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

BRAISED SHORT RIBS GF

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

CITRUS SEARED MUTTON SNAPPER GF

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

BEEF DUET GF

Herb Grilled Sea Bass and Seared Petite Filet, Pineapple Salsa, Shallot Merlot Butter Sauce, Roasted Fingerling Potatoes, White Asparagus, Baby Zucchini

120Z GRILLED RIBEYE STEAK GF

Truffle Cab Demi, Herb Smashed Potato, Roasted Tri- Colored Baby Carrots

DINNER ENHANCEMENTS

CRAB STUFFED BAKED SHRIMP
KEY WEST STYLE CRAB CAKE (20Z)

FILET OF SALMON (40Z)

FILET OF MAHI MAHI (40Z)

LOBSTER TAIL

FILET MIGNON (70Z)

BUFFETS

75 Guest Minimum Service charge of \$120.00 will apoly if less than required minimum. All Buffets Served with Iced Tea. Iced Water. Freshly Brewed Oceana Coffee. Decaffeinated Coffee and a Selection of Hot TAZO Teas. Dinner Buffets have Dining 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 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 \$175.00 per Chef, 4-hours

BRINED TURKEY BREAST GF

Silver Dollar Rolls, Herb Mayonnaise, Cranberry Compote

JERK SPICED PORK LOIN 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 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 ^{GF|V|VV}
Whipped Sweet Potatoes with Butter and Brown Sugar ^{GF|V}
Garlic Herb Roasted Potatoes ^{GF|V}
Green Beans with Lemon Essence ^{GF|V|VV}
Rice Pilaf ^{GF|V|VV}
Sautéed Mushrooms ^{GF|V|VV}
Asiago Mashed Potatoes ^{GF|V}





ACTION STATIONS

25 Guest Minimum Service charge of \$110.00 will apply if less than required minimum. Chef Attendant Required \$195.00 per Chef , 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 VPenne with Chunky Tomato Basil Sauce Cheese Ravioli with Yellow Tomato Cream Short Rib Bolognese
Garlic Herb Butter Baked Baguettes with Olive Oil,
Fresh Cracked Pepper and Parmesan Cheese

ENHANCE YOUR PASTA STATION GRILLED CHICKEN GF ITALIAN SAUSAGE GF SAUTÉED SHRIMP GF SAUTÉED WILD MUSHROOMS V

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 otherwise noted

FARMERS MARKET CRUDITÉS GF|V|VV

With Hummus and Ranch Dip

ASSORTED FRESH FRUIT PLATTER GF|V

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 GF|V

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

SHRIMP COCKTAIL DISPLAY GF|V

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 GF | V

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 Salsa Verde Guacamole

Black Bean & Corn Salsa Baked Buffalo Chicken Warm Spinach & Artichoke House Made Onion Dip

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 order

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 ^V

Mini Cubans

Beef or Chicken Empanadas with Chimichurri Dipping Sauce Bacon wrapped Chicken with Jalapeno ^{GF}

Risotto Balls V

Asparagus Wrapped in Phyllo ^v

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 $^{\rm V}$ Zucchini wrapped Goat Cheese with Roasted Red Peppers $^{\rm GF|V}$

Watermelon, Candied Pecans, Feta, Balsamic Syrup, Micro Basil on Spoon GF|V

Tomato, Artichoke, Mozzarella and Basil Skewers with Balsamic Syrup GF|V

Goat Cheese Crostini with Olive Tapenade V

Ahi Tuna with Chayote and Mango on a Crispy Wonton

Coconut Crab Salad with Mango Relish GF

Ratatouille in Phyllo Cup GF|V

Melon Wrapped in Prosciutto GF

Lobster Salad Slider

Shrimp with Lemon Wheel and Cocktail Sauce GF

Chilled Tuna Poke Shooter with Avocado Puree and Crisp Plantain Chip GF





125 Pieces Minimum per order

MINI DESSERTS

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 \$110.00 will apply if less than required minimum. Chef Attendant Required \$195.00 per Chef. 4-hours



OPEN BAR

	HOUSE	PREMIUN
ONE HOUR	\$19.00	\$28.00
TWO HOUR	\$29.00	\$47.00
THREE HOUR	\$35.00	\$59.00
FOUR HOUR	\$44.00	\$71.00

HOST BAR

All Hosted Bars will require a minimum of 100 guests. Additional set-up fees may be incurred if less than required minimum. One bartender required per 100 guests.

CASH BAR

All Cash Bars will require a minimum spend of \$500.00 per four hour minimum to waive a set-up fee of \$300.00. Each Cash Bar will require a Cashier for \$110.00 for a four-hour minimum.

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

MIXED COCKTAILS

BLOODY MARY BAR

100 Order Minimum. A \$110.00 fee will apply 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

WINE

HOUSE WINE

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

PREMIUM WINE

La Crema Chardonnay Loveblock Sauvignon Blanc Hampton Road Rose Roco Pinot Noir Iron + Sand Cabernet Sauvignon

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.