

CATERING MENU





MEETING BREAK MENU

25 Guest Minimum

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, Energy Boost Mix
Lemon/Lime and Cucumber/Mint Infused Water

Pretzel House

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

At The Movies

Buttered Popcorn served from a Popcorn Cart and Assorted Candies Assorted Coca-Cola Sodas and Bottled Water

Bake Shop

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

All American

Mini Coney Island Dogs, Pretzels and Individual Boxes of Cracker Jacks

Make Your Own Trail Mix

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

Sweet Street

Assorted Cupcakes, Brownies & Blondies and Assorted Macaroons Pink Lemonade

A LA CARTE BEVERAGES AND SNACKS

All Beverages Services include cups and appropriate Condiments

Freshly Brewed Palm Beach Blend Coffee and Decaffeinated Coffee

Selection of 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 and Bags of Ms. Vickie's Chips

Candy Bars

Bowls of Pretzels

Bowls of Mixed Nuts

Bowls of Kettle Chips



CONTINENTAL BREAKFAST

30 Guest Minimum

Gold Coast

Assorted Breakfast Bakeries Including:
Otis Spunkmeyer Muffins, Flaky Croissants, and Assorted Breakfast Pastries
Served with Assorted Jams and Butter
Florida Orange Juice
Coffee, Decaffeinated Coffee and a Selection of Teas

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 a Selection of Teas

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

Egg, Cheddar Cheese and Rosemary Mayonnaise

on Challah Bread

Breakfast Burritos

Cheese Blintz with a Berry Sauce

Belgian Waffles with Warm Maple syrup

Biscuits and Sausage Gravy

ADD: Bacon, Sausage or Ham to any 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)

Egg Whites

Egg Beaters





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 a Selection of Teas

The Traditional

Scrambled Eggs topped with Chopped Fresh Chives Sautéed Asparagus Roasted Fingerling Potatoes and Bacon

Short Rib Hash and Eggs

Short Rib and Roasted Potato Hash Lemon Scented Asparagus and Scrambled Eggs with Fresh Chives

The Greek

Scrambled Eggs with Goat Cheese Herb and Feta Yukon Potatoes Roasted Peppers and Lemon Haricots Verts and Chicken Sausage

Crème Brulee French Toast

Served with Macerated Berries and Cinnamon Crème Anglaise Accompanied by Center Cut Bacon and Charred Orange

Southern

Scrambled Eggs with Pepper Jack Cheese Chorizo Hash Grilled Tomato and Orange Scented Asparagus

Add a Seasonal Fresh Fruit Cup to any Plated Breakfast for \$5.50 per person

BREAKFAST BUFFET

40 Guest Minimum

All Breakfast Buffets accompanied by Fruit Juices, Coffee, Decaffeinated Coffee and a Selection of Teas

Choice of (3)

Freshly Baked Assorted Scones Assorted Breakfast Breads New York Style Bagels Assorted Muffins

Assorted Danish Flaky Croissant

Choice of (1)

Scrambled Eggs with Fresh Chopped Chives Boursin Scrambled Eggs Traditional Eggs Benedict Palm Beach Benedict With Shaved Ham, Toasted English Muffin, Citrus Hollandaise, Fruit Salsa

Choice of (2)

Pork Sausage Links
Center Cut Bacon
Ham Steaks
Chicken Sausage
Canadian Bacon
Turkey Sausage

Choice of (1)

Red Skin Potato Wedge with
Caramelized Onions
Yukon Breakfast Potatoes with
Onions & Roasted Peppers
Roasted Baby Yukon Potatoes with
Herbs & Feta
Potato Pancakes with Scallions &
Sour Cream
Sweet Potatoes with Sautéed
Peppers & Onions
Biscuit and Sausage Gravy





GOURMET BOXED LUNCHES

25 Guest Minimum 2 options

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 (1)

Miss Vickie's Potato Chips Sun Chips Stacey's Pita Chips

Choice of (1)

Chocolate Chip Cookie Flourless Double Fudge Brownie Oatmeal Raisin Cookie Small Apple

Choice of (1)

Three Bean Salad Roasted Hummus Couscous Pasta Salad Toasted Quinoa

Smokin' Bull

Shaved Prime Rib with Balsamic Glazed Peppers and Onions, Arugula, Smoked Gouda Cheese and Roasted Garlic Aioli on a Caraway Kaiser

Santorini

Roasted Asparagus, Artichokes, Red Peppers, Olives, Sautéed Couscous with Red Onion and Hummus Aioli in a Tomato Wrap

Drunken Pig

Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Yellow Peppers Florida Greens and Sweet Grain Mustard Aioli on Onion Challah Bread

Fat Bird

Shaved Turkey, Swiss Cheese, Baby Greens with Sweet Grain Mustard Aioli, Caramelized Onions on Marble Rye

Godfather

Smoked Salami, Capicola, Smoked Provolone Cheese, Roasted Peppers, Pickled Red Onions, Red Wine Aioli on Ciabatta



GOURMET BOXED LUNCHES

25 Guest Minimum 2 options All Boxed Lunches include Assorted Coca-Cola Soda or Bottled Water

Field of Greens

Mixed Baby Greens, Sliced Cucumbers, Shaved Carrots, Kalamata Olives, Cherry Tomatoes, Shaved Red Onions with choice of Balsamic or Ranch Dressing

OR

Caesar Salad with Kalamata Olives, Gran Padano Cheese, Cherry Tomatoes, Caesar Dressing

Add Chicken to any Field of Greens

Sandwich Platters

Assorted Sandwich Platter

Pick Three:

Drunken Pig

Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Yellow Peppers Florida Greens and Sweet Grain Mustard Aioli on Onion Challah Bread

Smokin' Bull

Shaved Prime Rib with Balsamic Glazed Peppers and Onions, Arugula, Smoked Gouda Cheese and Roasted Garlic Aioli on a Caraway Kaiser

Fat Bird

Shaved Turkey, Swiss Cheese, Baby Greens with Sweet Grain Mustard Aioli, Caramelized Onions on Marble Rye

Santorini

Roasted Asparagus, Artichokes, Red Peppers, Olives, Sautéed Couscous with Red Onion and Hummus Aioli in a Tomato Wrap

Godfather

Smoked Salami, Capicola, Smoked Provolone Cheese, Roasted Peppers, Pickled Red Onions, Red Wine Aioli on Ciabatta

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 a Selection of Teas

SALADS - Select One

House Garden Salad with Red Oak and Frisee, Red and Yellow Tomatoes, Shaved Cucumber, Candy Striped Beets, Balsamic Vinaigrette or Ranch Dressing

Baby Iceberg and Red Oak with Roasted Red Peppers, Lemon Roasted Artichokes, Kalamata Olives, Red Wine Vinaigrette

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

LUNCH ENTREES - Select One:

Rosemary Chicken

with Roasted Shallot and Cab Demi Goat Cheese Smashed Potato; Baby Fennel, Broccolini and Sunburst Squash

Grilled Chicken Breast

finished with Gremolata Jus Cilantro Rice; Orange Roasted Asparagus and Sunburst Squash

Seared Salmon

with Orange Emulsion Marble Petite Potatoes; Sautéed Asparagus and Sunburst Squash

Pan Roasted Chicken Breast

with Yellow Tomato Emulsion Lemon Boursin Silk; Baby Carrots and Zucchini

Grilled BBQ Chicken Breast

with Mustard Demi and Pineapple Slaw Smashed Herbed Red Potatoes; Purple Cauliflower and Green Beans

Blackened Local Mahi

with Coriander and Annatto Reduction Coconut Scented Rice; Cumin Scented Sunburst Squash and Haricots Verts

Citrus Rubbed Flat Iron Steak

with Tomatillo Emulsion
Tajin Scented Corn with Cotija and Baby Zucchini



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 a Selection of Teas

LUNCH ENTREES - Select One:

Braised Short Ribs

with Coffee Demi

Truffle Potato Silk; Tri-color Baby Carrots, Roasted Tomato and White Asparagus

Seared Line Caught Grouper

with Tarragon Butter

Saffron Scented Rice; Lemon Haricots Verts and Chili Roasted Baby Carrots

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 Haricots Verts, Mandarin Segments, Red Oak, 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 Red Oak 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

DESSERT ALTERNATIVES:

Ultimate Chocolate Cake with Raspberry Sauce Carrot Cake with Chocolate Sauce Dulce de Leche Cheesecake with Caramel Sauce 2020 Catering Menu

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 a Selection of Teas

SALADS - Select One

House Garden Salad with Red Oak and Frisee, Red and Yellow Tomatoes, Shaved Cucumber, Candy Striped Beets, Balsamic Vinaigrette or Ranch Dressing

Baby Iceberg and Red Oak with Roasted Red Peppers, Lemon Roasted Artichokes, Kalamata Olives, Red Wine Vinaigrette

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

DINNER ENTRÉE OPTIONS

Pan Seared Chicken Breast

with Lemon Thyme Butter Saffron Rice Grilled Baby Leeks and Roasted Cherry Tomatoes

Pan Seared Salmon

with a Dill Emulsion and toasted Chili Oil Tri-color Roasted Potatoes; Baby Squash and Asparagus

Citrus Crusted Chicken

finished with a Gremolata Jus Roasted Garlic Potato Silk Lemon Herb Asparagus and Sunburst Squash

Grilled Chicken

with Roasted Shallot Demi Goat Cheese Mashed Potato Lemon Scented Asparagus and Baby Squash

Braised Short Ribs

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



Citrus Seared Mutton Snapper

with Saffron Butter Sauce, Paprika Oil Herb Potato Silk Haricots Verts and Sunburst Squash

Beef Duet

Herb Grilled Shrimp and Seared Petite Filet finished with Shallot Merlot Butter Sauce Chive Silk Potato White Asparagus, Baby Zucchini and Sunburst Squash

8oz Center Cut Filet

with Truffle Cab Reduction Roasted Fingerling Potato 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 (20z) Filet of Salmon (40z) Filet of Mahi Mahi (40z)

DESSERT ALTERNATIVES:

Triple Mousse Cake with Raspberry Sauce Crème Brulee Cheese Cake with Caramel Sauce Sweet Potato Cheesecake with Chocolate Sauce



25 Guest Minimum

All Buffets Served with Iced Tea, Iced Water, Coffee, Decaffeinated Coffee and a Selection of Teas

*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

Mixed Garden 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, Peppers and Fresh Mozzarella in a Yellow Tomato Sauce

Rigatoni Pasta with Peas, Yellow Tomatoes and Asparagus in Sundried Tomato Cream Sauce with Goat Cheese

Lemon Truffle Green Beans, Garlic Bread

Tiramisu Cups 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, Baby Tomatoes & Asparagus, Warm Rolls Baked Apple Cobbler with Crème Anglaise Sauce

Mediterranean

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

Rosemary Roasted Chicken with Lemon Emulsion

Pan Seared Snapper, Caper Tomato Sauce

Saffron Scented Rice

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

Tiramisu and Lemon Square



Garden Salad with choice of Two Dressings

Guacamole & Salsa Display with Tri-color Tortilla Chips

Chili Rubbed Flat Iron Steak with a Tomatillo Sauce

Citrus Marinade Grilled Chicken with a Chipotle Cream Sauce and

Poblano Pepper Relish

Lime Scented 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

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

Three Onion Soup

Sweet Corn Chowder

Chicken Enchilada

Vegetable and Rice





CARVING STATIONS

Chef Attendant Required \$150.00 per Chef, 4-hours

Brined 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 Grain 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 3 Chops

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 Herb Roasted Potatoes
Green Beans with Lemon Essence
Rice Pilaf
Sautéed Mushrooms
Boursin Mashed Potatoes



ACTION STATIONS

25 Guest Minimum

Chef Attendant Required \$150.00 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 Penne with Chunky Tomato Basil Sauce Cheese Ravioli with Yellow Tomato 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 Sautéed Shrimp Short Rib Bolognese Sautéed Wild Mushrooms

Saucy Tomato Shrimp Station

Sautéed Shrimp with Garlic, White Wine, Cherry Tomatoes; Kalamata Olives, Feta, Roasted Peppers & Fresh Basil served with Herb Rubbed Crostini

Slider Station

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

Banh Mi Slider Station

Choice of One: Pulled Chicken and Pulled Pork
With House Pickled Cucumber Slaw, Sweet Chili Mayo, Arugula, Cilantro
& Ciabatta Rolls

ADD: Asian Infused Vegetables

South Florida Mahi Taco Bar

Blackened Mahi, Mini Soft Tortillas and Crispy Taco Shells Jicama Cabbage Slaw, Rocket Lettuce, Cotija Cheese, Charred Corn Relish, Salsa, Sour Cream and Guacamole (2) Tacos per person

Mac & Cheese Explosion

Creamy 6 Cheese Mac & Cheese with choice of toppings: Crumbled Bacon, Braised Short Ribs, Herb Grilled Chicken & Sautéed Mushrooms, Broccoli, Roasted Peppers, Pesto, Buffalo Sauce With Scallions, Crumbled Blue Cheese & Toasted Bread Crumbs for that "Crunch"



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, Bloody Mary Sauce, Remoulade Sauce and Horseradish Served over Shaved Ice 4 Shrimp per person

Herb Marinated and Grilled Vegetable Display

Zucchini, Yellow Squash, Wild Roasted Mushrooms, Roasted Red Peppers and Grilled Red Onions, Asparagus and Sweet Balsamic Reduction

Tuscan Display

Marinated Artichokes, Mushrooms, Grilled Vegetables, and Sweet Roasted Peppers Baby Heirloom Tomatoes and Mozzarella with Basil and Olive Oil Array of Italian Meats and Cheese, Green and Black Olives Flat Breads and Assorted Crackers

Warm Spreads and Chilled Dips

Select three options below:

Pico de Gallo, Guacamole, Black Bean & Corn Salsa

Homemade Onion Dip, Chilled Caramelized Leek, Baked Buffalo Chicken Dip

Baked Spinach and Artichoke Dip

Pita Chips, Tricolored Tortillas, and Homemade Kettle Chips

Guacamole & Salsa Display

Homemade Guacamole and 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
Skewered Chicken & Pepper Jack
Cheese with Roasted Pepper Pesto
Beef Empanadas with Chimichurri
Dipping Sauce
Bacon wrapped Chicken with
Jalapeno

Mini Crab Cake with Lime Ancho Chili Sauce Coconut Breaded Shrimp with Pineapple Dipping Sauce Duck Spring Roll, Citrus Mango Sauce

Cold Selections

Watermelon Gazpacho Shooter
Zucchini wrapped Goat Cheese with
Roasted Red Peppers
Watermelon, Candied Pecans, Feta,
Balsamic Syrup, Micro Bail on Spoon
Asiago & Asparagus Wrapped in Phyllo
Tomato, Artichoke, Mozzarella and Basil
Skewers with Balsamic Syrup
Curry Chicken Salad on Phyllo Cup

Ahi Tuna with Chayote and Mango on a Crispy Wonton Coconut Crab Salad with Mango Relish

Lobster Salad Slider
Shrimp with Lemon Wheel and Cocktail Sauce
Chilled Tuna Poke Shooter with Avocado Puree and Crisp Plantain Chip



RECEPTION DESSERTS

40 Guest Minimum

Mini Desserts

Banana Cream Pie Shooters

Fresh Berry Shooter with Champagne Sabayon

Rich Chocolate Mousse Shooters

Caramel Apple Shooters

Assorted Mini Tarts

House Made Cookies

French Macarons

Mini Assorted Cup Cakes

Assorted Dessert Bars

House Baked Brownies

Assorted Mini Cheesecakes



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. Bartender Fees are \$150.00 per bartender for a 4-hour minimum.

\$35.00 for each additional hour

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.

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.

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.