

CATERING MENU

PALMBEACHCOUNTYCONVENTIONCENTER





MEETING BREAK MENU

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

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

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 and Bags of Ms. Vickie's Chips

Candy Bars

Bowls of Pretzels

Bowls of Mixed Nuts

Bowls of Kettle Chips



CONTINENTAL BREAKFAST

25 Guest Minimum Service charge of \$10.00 will apply if less than required 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

With Sliced Seasonal Fruit \$20.00 per person

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

Menu items and prices are subject to change

All prices are subject to a 21% Management Charge and 7.5% Sales Tax

CONTINENTAL 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

Choice of Strawberry or Banana Compote served with Warm Maple Syrup

Hard Boiled Eggs (shell off)

Egg Whites

Egg Beaters



PLATED BREAKFASTS

25 Guest Minimum Service charge of \$110.00 will apply if less than required 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 \$5.75 per person

*Menu items and prices are subject to change
All prices are subject to a 21% Management Charge and 7.5% Sales Tax*



BREAKFAST BUFFET

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

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

Create-Your-Own Breakfast Buffet

CHOICE OF THREE:

Freshly Baked Assorted Scones
Assorted Breakfast Breads
New York Style Bagels
Assorted Muffins
Assorted Danish
Flaky Croissant

CHOICE OF ONE:

Scrambled Eggs with Fresh Chopped Chives
Boursin Scrambled Eggs

Traditional Eggs Benedict (Add \$3.50)

Palm Beach Benedict (Add \$3.50)

With Shaved Ham, Toasted English Muffin, Citrus Hollandaise, Fruit Salsa

CHOICE OF TWO

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

CHOICE OF ONE

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

ADD to Breakfast Buffet: Sliced Seasonal Fresh Fruit \$4.50



GOURMET BOXED LUNCHES

25 Guest Minimum Service charge of \$10.00 will apply if less than required Additional \$1.50 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:

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

CHOICE OF ONE:

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

CHOICE OF ONE:

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

Field of Greens

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

Caesar Salad

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

Add Chicken to any Field of Greens: \$3.00

Assorted Sandwich Platter

Pick Three: Drunken Pig, Smokin' Bull, Fat Bird, Santorini, Godfather

PLATED LUNCH

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

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

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

Grilled BBQ Chicken Breast

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

Blackened Local Mahi

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

Braised Short Ribs with Coffee Demi

Pickled Onion Slaw, 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 Service charge of \$110.00 will apply if less than required minimum
All Plated Lunches Served with Basket of Assorted Bread and Sweet Butter and Dessert
Iced Water, Coffee, Decaffeinated Coffee and a Selection of Tea

Grilled Citrus Chicken Couscous Pasta Salad

Lemon Haricots Verts, Mandarin Segments,
Red Oak, Frisee, Champagne Vinaigrette

Roasted Herb Chicken with Quinoa Salad

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

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

\$2.75 per person

\$2.75 per person

\$2.75 per person

PLATED DINNER

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

DESSERTS – SELECT ONE:

Ultimate Chocolate Cake with Chocolate Sauce

Dulce de Leche Cheesecake with choice:

Caramel or Chocolate Sauce
Banana Cake
with Caramel Sauce

DESSERT ALTERNATIVES:

Triple Mousse Cake with Raspberry Sauce
\$4.75 per person

Crème Brulee Cheese Cake with Caramel Sauce \$4.75 per person

Sweet Potato Cheesecake with Chocolate Sauce \$4.75 per person

DINNER ENTREES – SELECT ONE:

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

Served 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

ENHANCE YOUR DINNER SERVICE WITH THESE ADDITIONAL SELECTIONS:

Crab Stuffed Baked Shrimp

\$9.00 per person

Key West Style Crab Cake (2oz)

\$9.00 per person

Filet of Salmon (4oz)

\$9.50 per person

Filet of Mahi Mahi (4oz)

\$10.00 per person



BUFFETS

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

BUFFET

A close-up photograph of a black bowl filled with vibrant green guacamole. The guacamole is garnished with sliced red jalapeños and fresh green cilantro leaves. Several golden-brown, triangular tortilla chips are scattered around the bowl and on top of it. The background is a dark, textured surface with some coarse salt crystals.

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

Tex-Mex Buffet

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 \$7.50

Add a Soup Selection to any Buffet for \$3.75 per person

New England Clam Chowder
Tomato Bisque
Three Onion Soup
Sweet Corn Chowder
Chicken Enchilada
Vegetable and Rice

CARVING STATIONS



Chef Attendant Required \$175.00 per Chef, 4-hours

Brined Turkey Breast

Silver Dollar Rolls Herb Mayonnaise, Cranberry Sauce

Jerk Spiced Pork Loin

Silver Dollar Rolls Sweet Tomato Compote, Pineapple Chutney

Herb Crusted New York Strip Loin

Assorted Gourmet Dinner Rolls Grain Mustard, Creamy Horseradish

Baked Honey Glazed Virginia Ham

Silver Dollar Rolls Mayonnaise, Imported Stone Ground Mustard

Three Peppercorn Tenderloin of Beef

Silver Dollar Rolls Horseradish Cream, Herb Aioli

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

Add any of the following to any station for \$4.25 per person

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 Service charge of \$110.00 will apply if less than required minimum
Chef Attendant Required \$175.00 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 | \$5.75 per person |
| Sautéed Shrimp | \$7.00 per person |
| Short Rib Bolognese | \$5.50 per person |
| Sautéed Wild Mushrooms | \$3.25 per person |

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

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

(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

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

(4) shrimp per person with Lemon Wedges, Bloody Mary Sauce,
Remoulade Sauce and Horseradish Served over Shaved Ice

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

HOT HORS D'OEUVRES



125 pieces minimum per order

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 HORS D'OEUVRES

125 pieces minimum per order

Watermelon Gazpacho Shooter

Zucchini wrapped Goat Cheese
with Roasted Red Peppers

Watermelon, Candied Pecans, Feta,
Balsamic Syrup, Micro Basil 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

125 Pieces Minimum per order

MINI DESSERTS

Banana Cream Pie Shooters

Fresh Berry Shooter with Champagne Sabayon

Rich Chocolate Mousse Shooters \$4.50 each

Caramel Apple Shooters

Assorted Mini Tarts

House Made Cookies

French Macarons

Mini Assorted Cup Cakes

Assorted Dessert Bars

House Baked Brownies

Assorted Mini Cheesecakes



BEVERAGES



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 \$165.00 per bartender for a 4-hour minimum. Each Cash Bartender will require a Cashier for \$110.00 for a 4- hour minimum.

\$35.00 for each additional hour for each Cashier and Bartender

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

FOOD & BEVERAGE SERVICES AND POLICIES

Outside Food and Beverages

Spectra 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 Spectra Food Services.

Beverage Service

Spectra 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 \$13.50 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

Spectra 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 Spectra 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. Spectra 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.