



# CATERING MENU





# WELCOME TO PALM BEACH COUNTY CONVENTION CENTER

We understand that your events demand the highest level of excellence and are committed to exceeding your expectations in every aspect of your catering and culinary experience.

Our menu is a testament to our dedication to culinary innovation and our commitment to sourcing the finest ingredients. We offer a wide range of options to cater to diverse tastes and dietary preferences. Whether your event requires a sumptuous buffet, elegantly plated dinner, or interactive food stations, our team of talented chefs and culinary experts will craft a menu that not only delights the palate but also complements the theme and style of your event.

Key highlights of our catering services:

**Customizable & Flexible:** We understand that each event is unique, and we will work closely with you to tailor the menu to meet your specific needs and budget.

**Exceptional Service:** Our professional and attentive staff will ensure that every guest receives top-notch service, creating a memorable dining experience.

**Sustainability:** We are committed to environmentally responsible practices and strive to source locally and sustainably whenever possible.

**Attention to Detail:** From the initial planning stages to the execution of your event, we pay meticulous attention to every detail to ensure a flawless dining experience.

**Stunning Presentation:** Our dishes are not only delicious but also presented beautifully to enhance the overall visual appeal of your event.

We look forward to the opportunity to collaborate with you and contribute to the success of your events with our exceptional culinary offerings.



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We are excited to host you at the Palm Beach County Convention Center. With an innovative food and beverage approach, our culinarians are committed to crafting fresh and creative high-quality menus with an emphasis on authentic regional flavors that celebrate the bounty of fresh ingredients from Florida, from both land and sea.

## LOCAL FLAVORS FROM THE PALM BEACHES COMMUNITY

We are privileged to have wonderful community partners and local purveyors to work alongside, and be a part of our culinary program. They are experts in their craft and bring authentic flavors of The Palm Beaches to our culinary program. When you choose these items you are making an impact and directly supporting the local community.

Trindy Gourmet  
Alpha Herbs  
Ba’Kerry  
Ganache Bakery  
Oceana Coffee  
Kakes by Kesline  
Dope Vegan

Angel Eggspressions  
Independent Seafood  
Bread by Johnny  
Mr. Greens  
Scalisi Produce  
Cooper Point

## DIETARY KEY

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your Catering Sales Manager in advance of any food allergies so we can best serve you and your guests.

V VEGETARIAN | GF GLUTEN-FREE | VG VEGAN

## GREEN + SUSTAINABILITY

OVG Hospitality is committed to green business practices that minimize our carbon footprint and reduce greenhouse gas emissions.

- Eco friendly packaging
- Waste reduction through portion control
- Efficient procurement practices
- Source local & ethical products
- Plant-forward menu items
- Donation program for leftovers

## EARLY BIRD

This menu reflects **EARLY BIRD Pricing**, which rewards clients who confirm their catering orders early with preferred rates. By booking in advance, you guarantee the best value for your event while giving our team more time to perfect every detail.

- **+30-Day Advance Orders:** Orders contractually agreed upon 30 days in advance of the first day of your event will receive Published Menu Pricing.
- **Short Term Orders:** Orders contractually agreed upon within 30 days of your first event day will be charged a 15% administrative surcharge due to the additional expense incurred securing food, beverage and staffing.
- **On-Site & Pop-Up Orders:** Orders contractually agreed upon 7 days from the start of your event will be charged a 20% administrative surcharge due to the extra efforts required to secure food, beverage and staffing within short notice. Limited Menu options may apply.

# COFFEE

Pricing is based upon 2-hour service with replenishments as needed. Each beverage station serves up to 200 guests. Service longer than 2 hours is subject to labor fee of \$45 per hour, per server for each additional hour of service. (1 server per 2 stations)

## COFFEE SERVICE

1.5 gallons serves approximately 20 cups

### THE SIGNATURE SERVICE 142 PER 1.5 GALLONS

Regular or decaffeinated brewed **Palm Beach Blend** by **Oceana Coffee**, served with half & half, oat milk, almond milk, sugar, sugar substitutes

### FRESHLY BREWED

#### PALM BEACH BLEND COFFEE 127 PER 1.5 GALLONS

Regular or Decaffeinated brewed **Palm Beach Blend** by **Oceana Coffee**, served with half & half, sugar, sugar substitutes

#### HERBAL TEAS & HOT WATER 120 PER 1.5 GALLONS

Selection of herbal teas, served with lemon, honey, half & half, sugar, sugar substitutes

#### SINGLE SERVE COFFEE MACHINE 85

One (1) Keurig Machine Rental per day

#### KEURIG POD REFILLS 90

15 regular **Oceana** coffee pods, 5 **Oceana** decaf pods, sugar, sugar substitutes, half & half, almond milk

## BARISTA SERVICES by OCEANA COFFEE

Hot & cold gourmet coffee drinks to include lattes, espresso, cappuccinos, mochas, flavored syrups, assorted milk offerings, various toppings, sugars and Whipped cream

### HALF DAY PACKAGE 2,000

- 4 consecutive hours of service with 250 cups
- Espresso Machine & Grinder
- Service Bar
- Trained Barista

### EACH ADDITIONAL CUP 8

We proudly serve **Oceana Coffee Roasters** coffee, a Palm Beach County based, woman-owned, small business that focuses on small batch roasting of specialty coffee sourced around the world. Their beans are roasted to enhance & highlight the array of flavor possibilities and reflect the hard work of the farms they work with. **Our Palm Beach blend is exclusive to Palm Beach County Convention Center.**



# BEVERAGES

## À LA CARTE COLD BEVERAGES

Single drop off pricing. If ordered on consumption an attendant will be required (\$180 / 4 hours / 2 stations).

<b>ICED TEA OR LEMONADE</b>	<b>60 PER GALLON</b>
<b>FLORIDA ORANGE JUICE</b>	<b>60 PER GALLON</b>
<b>INFUSED WATER STATION</b>	<b>45 PER GALLON</b>
<i>3 gallon minimum</i>	
Hibiscus-pineapple-mint; strawberry-basil; cucumber- thyme-lime; lemon-ginger	
<b>WATER BUBBLER</b>	<b>65 PER DAY</b>
<b>5 GALLON WATER JUG</b>	<b>45 EACH</b>
<b>DASANI WATER</b>	<b>6 EACH</b>
<b>SPARKLING WATER</b>	<b>6 EACH</b>
<b>COCA COLA BRAND SOFT DRINKS</b>	<b>5 EACH</b>
<b>NAKED JUICES</b>	<b>8 EACH</b>
<b>POWERADE</b>	<b>8 EACH</b>
<b>VITAMIN WATER</b>	<b>8 EACH</b>
<b>REIGN ENERGY DRINKS</b>	<b>8 EACH</b>
<b>NATALIE'S ORANGE JUICE</b>	<b>8 EACH</b>
<b>OCEANA BOTTLED COLD BREW COFFEE</b>	<b>8 EACH</b>

## BEVERAGE PACKAGES

Beverage packages are based upon **4 consecutive hours**. Small group fee of \$200 for groups less than 25.

<b>THE WHOLE SHEBANG</b>	<b>24 PER GUEST</b>
Regular & decaffeinated coffee, herbal tea, half & half, oat milk, almond milk, sugar, sugar substitutes, soft drinks, bottled water	
<b>EACH ADDITIONAL HOUR</b>	<b>+5 PER GUEST   PER ADDITIONAL HOUR</b>
<b>HOT BEVERAGE PACKAGE</b>	<b>16 PER GUEST</b>
Regular & decaffeinated coffee, herbal tea, half & half, oat milk, almond milk, honey, sugar, sugar substitutes	
<b>ADDITIONAL HOUR</b>	<b>+3.75 PER GUEST   PER ADDITIONAL HOUR</b>
<b>SOFT DRINKS PACKAGE</b>	<b>14 PER GUEST</b>
Individual Coca-Cola brand Soft Drinks, Dasani Water	
<b>ADDITIONAL HOUR</b>	<b>+5 PER GUEST   PER ADDITIONAL HOUR</b>
<b>ICED TEA, LEMONADE, WATER</b>	<b>11 PER GUEST</b>
<b>ADDITIONAL HOUR</b>	<b>+3 PER GUEST   PER ADDITIONAL HOUR</b>
<b>INFUSED WATER STATION</b>	<b>13 PER GUEST</b>
PICK TWO: Hibiscus-pineapple-mint; strawberry-basil; cucumber-thyme-lime; lemon-ginger	
<b>ADDITIONAL HOUR</b>	<b>+3 PER GUEST   PER ADDITIONAL HOUR</b>



# BREAKFAST

Pricing is per guest. Small group fee of \$200 for groups less than 25.

## PLATED BREAKFAST

Served with assorted breakfast pastries, butter & preserves, Florida orange juice, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

### THE PALM BEACH

33

Scrambled eggs, chives, hash browns, crispy bacon  
fresh seasonal fruit salad

### SOUTH OF THE BORDER

32

Scrambled eggs, crispy pork belly, pico de gallo, black  
beans, corn potato cake, sour cream

### GRAND MARNIER FRENCH TOAST

29

Grand Marnier infused brioche, candied pecans  
Guava maple syrup, powdered sugar, pork sausage links,  
chipotle maple syrup.

### SMOKED SALMON

35

Smoked salmon, white asparagus, sautéed spinach,  
smashed avocado, cranberries, bagel crisp, whipped cream  
cheese.

### SHAKSHUKA <sup>GF</sup>

34

Caramelized onions, bell peppers, cumin, paprika,  
chili powder, poached eggs, parsley, cilantro, toasted  
pumpernickel, falafel, chicken sausage

### PRIME RIB HASH AND EGG SKILLET <sup>GF</sup>

36

Prime rib and roasted potato hash, sunny side-up eggs  
chopped chives

### MEDITERRANEAN BAKE <sup>GF</sup>

29

Baked eggs, spinach, feta cheese, cherry tomatoes, bell peppers,  
red onions, apple chicken sausage, oregano,

### VEGAN BREAKFAST STRATA <sup>VG</sup>

35

Sourdough bread, Just Eggs, kale, vegan sausage, vegan  
cheese, mushroom, onion, bell pepper, seasonal fresh  
berries

## CONTINENTAL BREAKFAST

Served with freshly brewed coffee, decaffeinated coffee and a selection of hot teas, Florida orange juice, butter & preserves.

### PALM BEACH TROPICAL

36

Freshly baked pastries (10% GF), artisan bread basket,  
assorted cheeses, cured meats, hard boiled eggs, fresh  
tropical fruit platter, individual yogurt

### THE HEALTH-CONSCIOUS

40

Whole grain pastries & muffins (10% GF), bagels, overnight  
oats, mini very berry chia acai parfaits, seasonal fresh cut  
fruit platter, smoked salmon, capers & cream cheese

### LATINO CONTINENTAL

37

Tropical fruit pastelitos, pan de bono, tequeños, cheese  
arepas, ham & cheese empanada, conchas, tropical fresh  
fruit platter

### MORNING BASICS

28

Assorted freshly baked pastries & breakfast breads (10% GF),  
individual yogurt, seasonal fruit & berries display

# BREAKFAST BUFFET

Served with freshly brewed coffee and a selection of hot teas, Florida orange juice, butter & preserves. Small group fee of \$200 for groups less than 25. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per guest. Pricing is per guest.

## DESIGN YOUR OWN BREAKFAST BUFFET

36

### SELECT ONE

**SCRAMBLED EGGS** <sup>GF</sup>

**JUST EGGS (EGG SUBSTITUTE) (+2)**

**EGG WHITE FRITTATA WITH FETA CHEESE,  
SPINACH AND TOMATOES** <sup>GF</sup>

**EGGS BENEDICT (+3)**

**CRAB CAKE BENEDICT (+8)**

**HASH BROWN CUP WITH SCRAMBLED EGGS (+4)**

### SELECT ONE

**RED SKIN POTATO WEDGE WITH  
CARAMELIZED ONIONS** <sup>GF V</sup>

**STONE GROUND GRITS**

**BISCUIT AND SAUSAGE GRAVY**

**POTATO PANCAKES WITH  
SCALLIONS & SOUR CREAM** <sup>GF V</sup>

**SWEET POTATOES WITH SAUTEED  
PEPPERS & ONIONS** <sup>GF V</sup>

### SELECT TWO

**APPLEWOOD BACON** <sup>GF</sup>

**HAM STEAK** <sup>GF</sup>

**CANADIAN BACON** <sup>GF</sup>

**CORNED BEEF HASH**

**PORK SAUSAGE LINKS** <sup>GF</sup>

**TURKEY SAUSAGE** <sup>GF</sup>

**CHICKEN SAUSAGE** <sup>GF</sup>

### SELECT ONE

**FRESHLY BAKED SCONES** <sup>V</sup>

**BREAKFAST BREADS** <sup>V</sup>

**NEW YORK STYLE BAGELS** <sup>V</sup>

**HOUSE BAKED MUFFINS** <sup>V</sup>

**FRESH BAKED DANISHES** <sup>V</sup>

**FLAKY CROISSANTS** <sup>V</sup>

**OATMEAL STATION** <sup>V</sup>

**ASSORTED CEREAL WITH WHOLE & OAT MILK** <sup>V</sup>

## ELEVATE WITH STAND ALONE ACTIVATIONS

Pricing is per guest / per selection, in addition to buffet or continental.

1 Culinary attendant per 50 guests.

**PANCAKE & WAFFLE** <sup>V</sup> **+12**

Maple syrup, butter, whipped cream, fruit compote, berries, chopped nuts, shaved chocolate

**EGG STATION** **+15**

Eggs your style, bell peppers, onions, mushrooms, tomato, spinach, ham, sausage, cheddar, jack & Swiss cheese

**SHRIMP & GRITS** **+16**

Sautéed spicy shrimp, sausage, Tasso gravy, creamy stone ground grits

**AVOCADO TOAST** **+16**

Chef prepared guacamole, hard-boiled egg, roasted cherry tomatoes, smoked salmon, cucumbers, jalapeños, radish, pico de gallo, red onions, crunchy capers, cotija cheese, queso fresco, goat cheese, grilled artisan sourdough

**CHICKEN & WAFFLES** **+16**

Crispy southern fried chicken, buttermilk waffle, Aleppo honey maple syrup

# BREAKFAST ENHANCEMENTS

Enhancements must be ordered in conjunction with Plated, Continental, or Buffet Breakfast. Per guest pricing.

## COLD

<b>INDIVIDUAL OVERNIGHT OATS</b> <sup>VG</sup>	8
Oat milk, nuts, dried fruit	
<b>BAGELS</b>	8
Cream cheese, butter, preserves	
<b>FRESH SLICED FRUIT DISPLAY</b> <sup>V GF</sup>	5
Vanilla honey yogurt dip	
<b>FRESH FRUIT CUP</b> <sup>VG GF</sup>	7
<b>HARD BOILED EGGS</b> <sup>GF</sup>	4
Shell Off. Yield 1 per guest	
<b>ACAI BOWL</b> <sup>V</sup>	8
Bananas, blueberries, strawberries, yogurt nuts, granola	
<b>INDIVIDUAL GREEK YOGURT PARFAIT</b> <sup>V</sup>	7
Local honey, fresh berries, granola	

## WARM

<b>CREAMY STONE GROUND GRITS</b>	6
<b>OATMEAL STATION</b> <sup>V</sup>	6
Brown sugar, nuts, dried cranberries	
<b>BELGIAN WAFFLES</b> <sup>V</sup>	9
Choose one topping:	
<ul style="list-style-type: none"> <li>• Blueberry &amp; Mascarpone cream</li> <li>• Baily's &amp; Dulce De Leche</li> <li>• Bananas Foster</li> </ul>	
Accompanied by butter & maple syrup	
<b>SAVORY SCONES</b>	7
Accompanied by sausage, porcini & chive gravy	

## SANDWICHES & WRAPS

<b>BACON, EGG, CHEDDAR CHEESE</b> <sup>ON</sup> CROISSANT	7
<b>PASTRAMI, EGG, HAVARTI CHEESE</b> <sup>ON</sup> CIABATTA ROLL	7
<b>EGG WHITE, SPINACH, CHEDDAR CHEESE</b> <sup>ON</sup> ENGLISH MUFFIN	7
<b>SCRAMBLED EGG, CHICKEN SAUSAGE, CHEDDAR CHEESE</b> <sup>IN</sup> TORTILLA WRAP	8
<b>OPEN FACED BAGEL</b> <sup>TOPPED</sup> WITH SMOKED SALMON, CREAM CHEESE, ARUGULA, CUCUMBER, RED ONION, DILL, CAPERS	15

Substitute Just Eggs (egg substitute) for +3

V VEGETARIAN | GF GLUTEN-FREE | VG VEGAN



# À LA CARTE

Pricing per dozen

## SAVORY

KETTLE CHIPS <sup>V</sup>	54
GRANOLA BARS <sup>V</sup>	51
KIND BARS <sup>V</sup>	84
MINI PRETZELS <sup>VG</sup>	48
PBCCC SIGNATURE TRAIL MIX CUPS <sup>VG</sup>	72
SOFT PRETZELS <sup>V</sup> cheese & mustard	60
GOURMET CHARCUTERIE BOXES	216
FRESH POPPED POPCORN <sup>V</sup>	60

## HEALTHY

GREEK YOGURT PARFAIT <sup>V</sup>	84
SEASONAL FRUIT KABOBS <sup>GF VG</sup>	78
OVERNIGHT OATS <sup>VG</sup> Made with almond milk	108
FRESH SEASONAL FRUIT CUPS <sup>GF VG</sup>	84
ASSORTED GREEK YOGURT <sup>GF V</sup>	96
DAIRY FREE YOGURT <sup>GF VG</sup>	108
HARD BOILED EGGS <sup>GF</sup> Shell off	48
ASSORTED WHOLE FRUIT <sup>GF VG</sup>	66

## BAKED & SWEET

PASTRIES <sup>V</sup> Choice of scones, danish, croissants, muffins	66
ASSORTED BAGELS & CREAM CHEESE <sup>V</sup>	96
ASSORTED BREAKFAST BREAD SLICES <sup>V</sup>	53
ASSORTED HOUSE BAKED COOKIES <sup>V</sup>	65
GF CHOCOLATE CHIP COOKIES <sup>GF V</sup>	75
BROWNIES <sup>V</sup>	65
GF BROWNIES <sup>GF V</sup>	80
ASSORTED FULL SIZE CANDY BARS <sup>V</sup>	72
GUMMY BEAR CUPS <sup>GF V</sup>	90
YOGURT COVERED PRETZEL CUPS <sup>V</sup>	90
CUPCAKES Assorted flavors	84

## BREAKFAST SANDWICHES

BACON, EGG, CHEDDAR CHEESE, CROISSANT	84
EGG WHITE, SPINACH, CHEDDAR CHEESE, ENGLISH MUFFIN	84
PASTRAMI, EGG, HAVARTI CHEESE, CIABATTA ROLL	84
SCRAMBLED EGG, CHICKEN SAUSAGE, CHEDDAR CHEESE, TORTILLA WRAP	96

<sup>V</sup> VEGETARIAN | <sup>GF</sup> GLUTEN-FREE | <sup>VG</sup> VEGAN



# BREAKS

All breaks include lemonade,  
iced tea & water  
*Upgrade to infused water for +2*

Priced for 1 hour service period.  
25 Guest minimum service. Small group fee of \$200 for groups less than 25  
Pricing is per guest.

## ENERGIZED

Kind Bars, mixed nuts, dried fruits, chocolate covered espresso beans, berry salad, assorted smoothie shots

25

- **BLUE MACHINE** – Blueberries, banana & apple, hint of carrot
- **MIGHTY MANGO** – Mango, orange, banana, hint of lemon
- **GREEN MACHINE** – Pineapple, kiwi, apple, mango, pineapple, banana

**BUILD YOUR OWN YOGURT PARFAIT BAR** 19  
Low fat vanilla yogurt, granola, seasonal fruit, toasted coconut, M&Ms, Oreo crumbles

**BUILD YOUR OWN TRAIL MIX** 21  
Dried cranberries, dried tropical fruits, assorted nuts, pretzels, sunflower seeds, M&Ms, granola, chocolate chips, yogurt raisins

**TROPICAL EXPRESS** 24  
Assortment of sweet breakfast breads & pastries, turnovers, tropical yogurts, bread twists, mini rum cakes

**THE BOARDWALK** 21  
Mini Coney Island Dogs, freshly baked soft pretzels, assortment of mustards and house made beer cheese

**SWEET INDULGENCE** 17  
Assortment of house baked cookies and fudge brownies (10% GF)

**POPCORN COUTURE** 18  
Freshly popped butter popcorn, cheddar & caramel flavored popcorns, assorted candies: M&Ms, Peanut M&Ms, Snickers, Skittles, Hershey chocolate bars. **REQUIRES ATTENDANT \$180**

**CHARCUTERIE & CHEESE** 26  
Imported & domestic cheeses, prosciutto, salami, soppressata, capicola, pickled vegetables, assorted breads, crackers, jams

**ICE CREAM SOCIAL** 17  
Assorted ice cream bars, juice bars and Italian ice

**HARVEST & HUMMUS** 24  
Fresh garden vegetables, traditional hummus, beet hummus, pita chips

**CHIPS, SALSA & GUAC BAR** 22  
Tortilla chips, guacamole, fresh salsa, black bean & corn salsa, tomatillo salsa



# ELEVATED BREAKS

All breaks include  
lemonade, iced tea &  
water  
*Upgrade to infused water for +2*

Priced for 1 hour service period. Small group fee of \$200 for groups less than 25. Pricing per guest

## CITRUS + SUGAR 20

Celebrating the local bounty of Florida, this break takes a fresh take on the authentic juices, fresh fruit and sugar cane sourced right here.

- **SEASONAL SNACKING FRUIT**  
Ruby red grapefruit halves, clementines, tangelos, navel oranges, pineapples, kiwi
- **SUGAR CANE SKEWERS**  
With cinnamon sugar roasted pineapple

## PLANT STRONG VG 31

Creative, beautiful & healthy plant based elevated break

- **HEARTS OF PALM CAKES VG**  
Hearts of palm, peppers, garlic, and onion seasoned with Old Bay, served with creole aioli
- **PLANT STRONG GYRO CARVING GF VG**  
Greek seasoned impossible grounds carved into a fresh mini pita with lettuce, tomato, onion, and vegan tzatziki
- **CHOCOLATE AVOCADO MOUSSE SPOONS VG**  
Our rich dairy free, plant strong mousse served on a pastry spoon

## SOUTH DIXIE HIGHWAY STREET FARE 33

Our sophisticated take on street food that will deliver a bold memorable experience.

- **EMPANADAS**  
Chicken and beef empanada with chimichurri tomatillo salsa and salsa arbol
- **ELOTE**  
Chili seasoned corn off the cob with cotija cheese and cilantro
- **STREET TACOS**  
Pork carnitas, chicken pastor, ropa vieja, seasonal vegetables served with corn and flour tortillas, cilantro lime slaw, avocado and lime crema
- **CHOCOLATE DIPPED CHURROS AND SWEET CREAM**

## ADD ON BEVERAGE PACKAGES FOR BREAKS

Break Beverage Packages are based upon 1 hour service period. 1 location per 200 guests. Small group fee of \$200 for groups less than 25. Pricing per guest.

### THE WHOLE SHEBANG 6

Regular & decaffeinated coffee, herbal tea, expanded milk selection, soft drinks and bottled water

### HOT BEVERAGE PACKAGE 4

Regular & decaffeinated coffee, herbal tea

### SOFT DRINKS BEVERAGE PACKAGE 6

Individual Coca-Cola brand soft drinks and Dasani Water

### INFUSED WATER STATION (Select Two) 4

- Hibiscus, pineapple, mint
- Strawberry, basil
- Cucumber, thyme, lime
- Lemon, ginger

# BREAK PACKAGES

Includes lemonade,  
iced tea & water  
station  
Upgrade to infused water for +2

Pricing for 1 hour service period. Small group fee of \$200 for groups less than 25. Pricing per guest

<b>PLUS 3 - PICK 3 SNACKS</b>	<b>19</b>
<b>PLUS 4 - PICK 4 SNACKS</b>	<b>29</b>
<b>PLUS 5 - PICK 5 SNACKS</b>	<b>39</b>

## SNACK

Each snack served or packaged individually

- Whole Fruit <sup>VG GF</sup>
- Seasonal Fruit Cup <sup>VG GF</sup>
- Hummus & Crudité <sup>VG</sup>
- Fruit Skewers <sup>VG GF</sup>
- Croissants <sup>V</sup>
- Assorted Pastries <sup>V</sup>
- Assorted Scones <sup>V</sup>
- Granola Bars <sup>V</sup>
- House Trail Mix <sup>VG</sup>
- Assorted Candy Bars <sup>V</sup>
- Assorted House Made Cookies <sup>V</sup>
- Brownies <sup>V</sup>
- Gluten-Free Brownies <sup>V GF</sup>

## ADD ON BEVERAGE PACKAGES

Break Beverage Packages are based upon 1 hour service period. 1 location per 200 guests.

### THE WHOLE SHEBANG 6

Regular & decaffeinated coffee, herbal tea expanded milk selection, soft drinks and bottled water

### HOT BEVERAGE PACKAGE 4

Regular & decaffeinated coffee, herbal tea

### SOFT DRINKS BEVERAGE PACKAGE 6

Individual Coca-Cola brand soft drinks and Dasani Water

### INFUSED WATER STATION (Select Two) 4

- Hibiscus, pineapple, mint
- Strawberry, basil
- Cucumber, thyme, lime
- Lemon, ginger



# GOURMET BOX LUNCHES

Minimum of 25 guests. Choose Up to 3 selections. Small group fee of \$200 for groups less than 25. Beverages sold separately. Pricing per guest.

## BOXED LUNCH

36

Individual bag of kettle chips, fresh fruit salad, and fresh baked cookie

**GLUTEN FREE BREAD AVAILABLE UPON REQUEST +5**

### CLASSIC LAYERED

Deli ham, turkey breast, Gruyere cheese, shredded lettuce, sweet gherkins, Russian dressing, crispy onions, fig bread

### BOOZY PEPPERED PIG

Bourbon glazed ham, peppered bacon, aged Swiss cheese, leaf lettuce, tomatoes, honey grainy mustard, brioche bread

### CLUCKY CLASSIC

Pulled rotisserie chicken, Muenster cheese, red grapes, celery, baby spinach, creamy parsley aioli, sourdough bread

### TURKEY MAMBO

Roasted turkey, provolone, frisee, sundried tomato creamy herb aioli, cranberry walnut bread

### JAMBON BEURRE

Prosciutto, brie cheese, arugula, fig jam, chives, Dijon mustard, garlic parmesan butter spread, rosemary focaccia

### HIGH-PROTEIN TUNA

Albacore tuna, chia seeds, alfalfa sprouts, baby kale, cucumbers, celery, Greek yogurt, avocado aioli, naan bread

### MIGHTY ROAST

Roast beef, aged cheddar cheese, bibb lettuce, pickled red onions, onion jam, horseradish cream sauce, multi-seeded baguette

## VEGETARIAN

### THE ROASTED RAINBOW <sup>VG</sup>

Bell peppers, green & white asparagus, red cabbage, carrots, red onions, beet hummus, spinach wrap

### SUNSET SIZZLE <sup>VG</sup>

Portobello mushroom, bell peppers, raspberry pickled red onions, alfalfa sprouts, avocado chipotle aioli, spinach wrap

### GREEK SALAD <sup>GF V</sup>

Romaine, feta, sliced cucumbers, shaved carrots, kalamata olives, cherry tomatoes, shaved red onions, Greek dressing

### EARTH'S BOUNTY SALAD <sup>GF V</sup>

Baby spinach, roasted root vegetables, quinoa, candied pecans, goat cheese, balsamic dressing

## SALAD - PROTEIN ADD-ONS

GRILLED CHICKEN	10
SHRIMP	12
SEARED STEAK	15
OVEN ROASTED SALMON	16

## REFRESHERS

COCA COLA SOFT DRINKS	5 EACH
BOTTLED WATER	6 EACH

# SANDWICH PLATTER

Serves 12 guests. Small Group Fee does not apply. Beverages & Enhancements sold separately.

## SANDWICH PLATTERS

Choose selection from Gourmet Box Lunches on prior page.

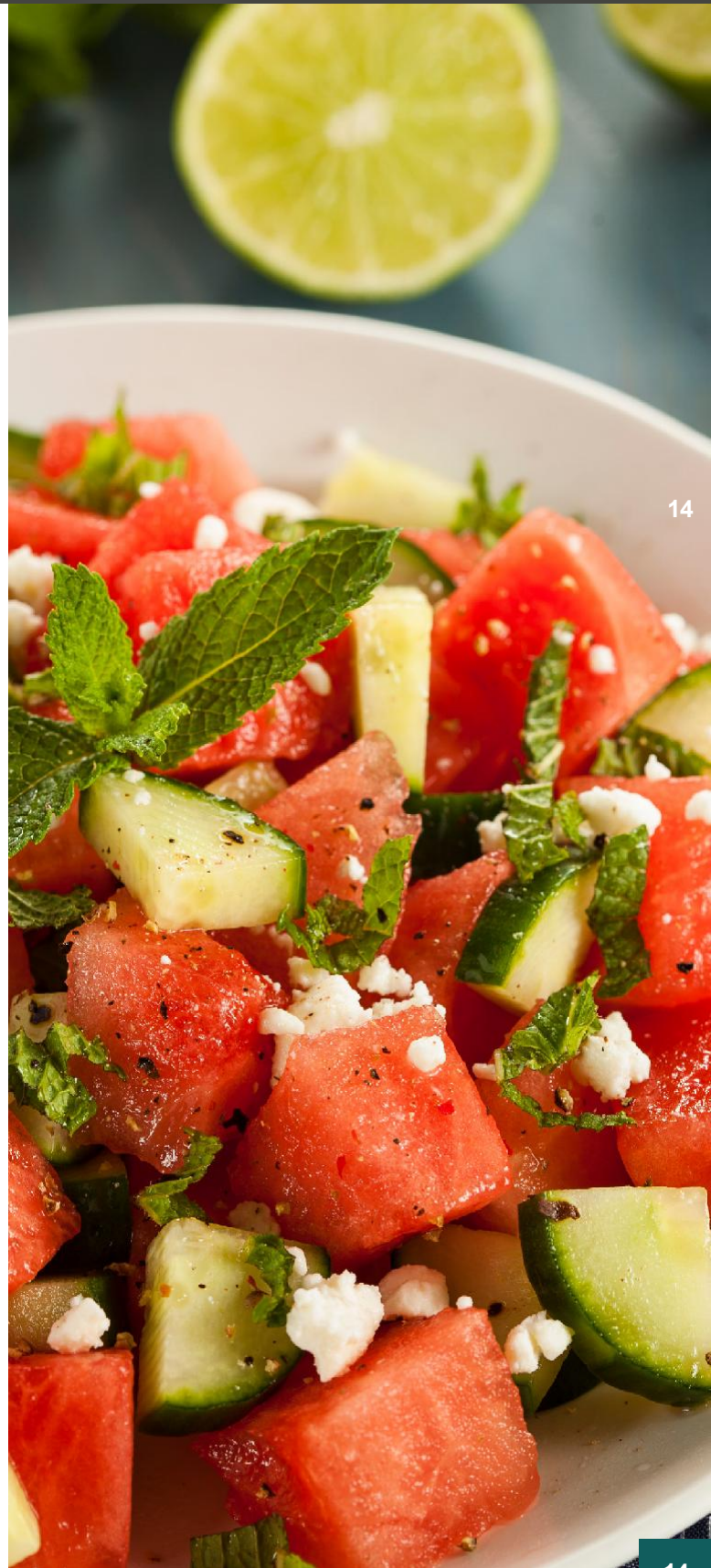
<b>1 SELECTION</b>	<b>\$200 PER PLATTER</b>
<b>2 SELECTIONS</b>	<b>\$215 PER PLATTER</b>
<b>3 SELECTIONS</b>	<b>\$230 PER PLATTER</b>

## SANDWICH PLATTER ENHANCEMENTS — SERVES 12

<b>CRISPY SMASHED POTATO SALAD<sup>V</sup></b>	<b>50</b>
<b>WATERMELON FETA SALAD<sup>GF V</sup></b>	<b>60</b>
<b>CUCUMBER SLAW<sup>GF V</sup></b>	<b>48</b>
<b>GARDEN SALAD<sup>GF VG</sup></b>	<b>60</b>
<b>VEGETABLE PASTA SALAD (vinaigrette base)<sup>V</sup></b>	<b>48</b>
<b>STREET CORN SALAD<sup>GF V</sup></b>	<b>54</b>
<b>QUINOA SALAD<sup>GF VG</sup></b>	<b>48</b>
<b>ROASTED BROCCOLI SALAD<sup>GF VG</sup></b>	<b>54</b>
<b>HOUSE BAKED KETTLE CHIPS<sup>GF VG</sup></b>	<b>48</b>
<b>PRICED PER DOZEN</b>	
<b>TERRA CHIPS</b>	<b>60</b>
<b>INDIVIDUAL FRESH SEASONAL FRUIT CUPS<sup>GF VG</sup></b>	<b>84</b>
<b>ASSORTMENT OF HOUSE BAKED COOKIES</b>	<b>65</b>
<b>FUDGE BROWNIES<sup>V</sup></b>	<b>65</b>
<b>GF COOKIES<sup>GF</sup></b>	<b>75</b>
<b>GF BROWNIES<sup>GF</sup></b>	<b>80</b>

### REFRESHERS

<b>COCA COLA SOFT DRINKS</b>	<b>5 EACH</b>
<b>BOTTLED WATER</b>	<b>6 EACH</b>



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# DESIGN YOUR OWN BOWL

Served with assorted breads and butter, iced water, iced tea, coffee service.  
Buffet service includes silver ware roll-ups on the buffet. Optional full table set may be added for \$3 per guest.  
Small group fee of \$200 for groups less than 25. Pricing per guest.

## THE BETTER BOWL

59

### BASE <sup>VG</sup> | SELECT TWO

COLD

MESCLUN MIX <sup>V GF</sup>  
ROMAINE LETTUCE <sup>V GF</sup>  
ICEBERG LETTUCE <sup>V GF</sup>  
BABY SPINACH <sup>V GF</sup>  
KALE <sup>V GF</sup>  
QUINOA <sup>V GF</sup>

RICE NOODLES <sup>V GF</sup>

WARM

WHITE RICE <sup>GF</sup>  
BROWN RICE <sup>GF</sup>  
COUSCOUS  
FARRO  
QUINOA

### CHEESE <sup>GF</sup> | SELECT TWO

BLUE CHEESE  
JACK CHEESE  
CHEDDAR CHEESE  
GOAT CHEESE  
FETA CHEESE  
PARMESAN CHEESE  
MOZZARELLA CHEESE

### PROTEINS <sup>GF</sup> | SELECT TWO

COLD

GRILLED CHICKEN  
ROAST SIRLOIN OF BEEF  
ROAST TURKEY  
SHRIMP (ADD \$4 PER GUEST)

WARM

GRILLED STEAK  
CRISPY CHIPOTLE MAPLE TOFU <sup>VG</sup>  
PORTOBELLO FAJITAS <sup>V</sup>  
PORK CARNITAS  
GRILLED CHICKEN BREAST  
PORCINI DUSTED CHICKEN  
SALMON (ADD \$6 PER GUEST)

### DRESSINGS <sup>VG</sup> | SELECT TWO

BLUE CHEESE  
CAESAR  
BUTTERMILK RANCH  
BALSAMIC VINAIGRETTE  
CHAMPAGNE WINE VINAIGRETTE  
ORANGE GINGER DRESSING  
ITALIAN VINAIGRETTE

### DESSERT | SELECT ONE

ASSORTED HOUSE BAKED COOKIES  
To include 10% gluten free options

BROWNIES <sup>V</sup>  
To include 10% gluten free options

ASSORTED MINI SHOOTERS <sup>V</sup>

### TOPPINGS | SELECT FIVE

SHREDDED CARROTS <sup>GF VG</sup>  
CUCUMBERS <sup>GF VG</sup>  
KALAMATA OLIVES <sup>GF VG</sup>  
CHERRY TOMATOES <sup>GF VG</sup>  
SWEET PEPPERS <sup>GF VG</sup>  
CAULIFLOWER <sup>GF VG</sup>  
GARBANZO BEANS <sup>GF VG</sup>  
EDAMAME <sup>GF VG</sup>  
CELERY <sup>GF VG</sup>  
PICKELS <sup>GF VG</sup>  
CORN <sup>GF VG</sup>  
ROASTED BROCCOLI <sup>GF VG</sup>  
BLACK OLIVES <sup>GF VG</sup>  
RED ONIONS <sup>GF VG</sup>  
BANANA PEPPERS <sup>GF VG</sup>  
JALAPENOS <sup>GF VG</sup>  
BLACK BEANS <sup>GF VG</sup>  
CHOPPED EGG <sup>GF V</sup>  
CRISPY FRIED ONIONS <sup>V</sup>  
BACON BITS  
PUMPKIN SEEDS <sup>GF VG</sup>  
SUNFLOWER SEEDS <sup>GF VG</sup>  
SLICED ALMONDS <sup>GF VG</sup>  
CROUTONS <sup>V</sup>

# PLATED ENTREES

Plated entrees served with basket of assorted breads and butter, iced water, and coffee service. Iced tea upon request. Serves 25 guests minimum. Small group fee of \$200 for groups less than 25. If more than one (1) entree is selected, additional \$3 per guest per additional selection. See starter salads and desserts on page 18. Three (3) course meals include salad, entrée & dessert. Two (2) course meals include entrée & dessert.

## PLATED ENTREES – Three courses

<b>MAPLE GLAZED CHICKEN</b>	<b>60</b>	<b>GRILLED CHURRASCO STEAK</b>	<b>66</b>
Au gratin potatoes, sautéed green beans, blistered tomato, natural jus		Grilled skirt steak, crispy garlic butter potatoes, grilled green & white asparagus, plantain chip and chimichurri sauce	
<b>SPANAKOPITA CHICKEN</b>	<b>60</b>	<b>SEARED RIBEYE STEAK</b> GF	<b>84</b>
Spinach and feta stuffed chicken breast, parmesan crusts, artichoke, roasted tomato, kalamata olives, orzo and lemon pan sauce		Parmesan potato stack, maple cardamom roasted root vegetables, onion ring, PBCCC steak sauce	
<b>PAN SEARED CHICKEN BREAST</b> GF	<b>62</b>	<b>BRAISED SHORT RIBS</b> GF	<b>62</b>
Seared airline chicken breast, baby tri-color carrots, baby zucchini, baby turnip, Peruvian purple potato puree, sherry peppercorn jus		Creamy polenta, sautéed broccolini, tomato ragout, zinfandel reduction	
<b>CLASSIC COQ AU VIN</b>	<b>57</b>	<b>GRILLED KING PRAWNS</b>	<b>60</b>
Red wine braised chicken, creamy polenta, sautéed Swiss chard, roasted baby carrots & baby zucchini		Pancetta hominy casserole, braised baby fennel, Meyer lemon gremolata, celery coral tuile	
<b>SOUS VIDE CHICKEN BREAST</b>	<b>58</b>	<b>RED MISO SEABASS</b> GF	<b>69</b>
Sous vide airline chicken breast, truffle barley risotto, root vegetables, porcini mushroom jus		Wasabi mashed potatoes, Chinese broccoli, gochujang pickled daikon & carrots, ginger soy glaze	
<b>PORK TWO WAYS</b>	<b>75</b>	<b>GARLIC BUTTER SALMON</b>	<b>66</b>
Roasted pork belly with bourbon peach glaze, herb crusted pork tenderloin, warm toasted farro & Swiss chard salad, blackberry hoisin ginger		Roasted vegetable farro, honey beech mushrooms, sautéed spinach, creamy garlic butter sauce	
<b>PORK MIGNON</b>	<b>62</b>	<b>CAULIFLOWER STEAK</b> GF VG	<b>51</b>
Marinated & seared pork loin medallions, celeriac puree, haricot verts, roasted shallots, cabernet jus, crispy onions		Grilled cauliflower, sautéed spinach, purple cauliflower puree, achiole yellow cauliflower puree	
		<b>GRILLED SQUASH TRIO</b> GF VG	<b>51</b>
		Zucchini, yellow squash, chayote, sunchoke puree, butternut squash sauce, sautéed spinach	

V VEGETARIAN | GF GLUTEN-FREE | VG VEGAN



# PLATED ENTREES

Plated entrees served with basket of assorted breads and butter, iced water, and coffee service. Iced tea upon request. Serves 25 guests minimum. Small group fee of \$200 for groups less than 25. If more than one (1) entree is selected, additional \$3 per guest per additional selection. See starter salads and desserts on page 18. Three (3) course meals include salad, entrée & dessert. Two (2) course meals include entrée & dessert.

## PLATED DUO ENTREES – Three courses

### **CHATEAUBRIAND STEAK & PRAWNS** 135

Roasted garlic mashed potatoes, grilled asparagus, creamy cognac lobster sauce

### **BRAISED SHORT RIBS & SEARED SEABASS** 95

Creamy asiago polenta, Swiss chard, zinfandel reduction, roasted pepper sauce

### **BRIOCHE CRUSTED CHICKEN BREAST & BRAISED SHORT RIBS** 75

Au gratin potatoes, haricot verts, natural pan jus

### **AIRLINE PAN SEARED CHICKEN & GOLDEN CRAB CAKE** 78

Broccoli, au gratin potato, lemon beurre blanc

### **GRILLED CAULIFLOWER STEAK & BALSAMIC TOFU** 61

Cauliflower au gratin potatoes, stir fry vegetables, yellow Thai curry coulis balsamic glaze

## CHILLED ENTREES - Two courses (entree + dessert)

### **TEMPEH TACO SALAD** <sup>VG</sup> 40

Romaine hearts, carrots, cherry tomatoes, charred corn, candied pecans, black beans, crispy corn tortilla, cilantro lime dressing

### **CHICKEN CAESAR SALAD** 42

Sous vide & seared chicken breast, baby gem hearts, shaved pecorino, focaccia herbed crouton, eggless parmesan dressing

### **TENDER & CHOP SALAD** <sup>GF</sup> 48

Grilled beef tenderloin, arugula, cherry tomatoes, cucumbers, bell peppers, blue cheese, caramelized onions, chimichurri vinaigrette

### **SEARED SOCKEYE SALMON SALAD** 46

Avocado oil & grainy mustard crusted salmon, frisee, fennel, fava beans, pickled red onions, pumpernickel toast croutons, green chili adobo vinaigrette

### **BLACK & BLUE MAHI SALAD** <sup>GF</sup> 50

Blackened mahi-mahi, watercress, Maytag blue cheese, heirloom beefsteak tomatoes, truffle balsamic reduction



# PLATED SALAD + DESSERT

Plated entrees served with basket of assorted breads and butter, iced water and coffee service. Iced tea upon request. Serves 25 guests minimum. Small group fee of \$200 for groups less than 25. If more than one (1) entree is selected, additional \$3 per guest per additional selection. See starter salads and desserts on page 18. Three (3) course meals include salad, entrée & dessert. Two (2) course meals include entrée & dessert.

## SALAD STARTER | SELECT ONE

### PBCCC SPRING <sup>VG GF</sup>

Mesclun greens, cucumber, cherry tomatoes, red onions, shredded carrots, balsamic vinaigrette

### CAESAR <sup>V</sup>

Baby gem romaine, focaccia herbed croutons, shaved romano cheese, parmesan-garlic vinaigrette

### CITRUS FRISEE <sup>VG GF</sup>

Radicchio, orange & blood orange segments, hearts of palm, dill, red radish, roasted lemon vinaigrette

### STRAWBERRY SPINACH <sup>GF V</sup>

Baby Spinach, strawberries, goat cheese, red onion, walnuts, red wine vinaigrette

### BEETS <sup>V</sup>

Candied red & yellow beets, arugula, goat cheese mousse, red radish, toasted crumbs, pomegranate vinaigrette

### HERITAGE <sup>GF V</sup>

Red & yellow tomatoes, burrata cheese, candied walnuts, sorrel, balsamic glaze, basil vinaigrette

### BABY ICEBERG WEDGE <sup>GF</sup>

Baby iceberg lettuce, red onion, cherry tomato, parsley, bacon bits, gorgonzola crumbles, blue cheese dressing

## GLUTEN FREE – VEGAN DESSERT OPTIONS

### FRESH SEASONAL FRUIT CUP <sup>GF VG</sup>

### CARAMELIZED COCONUT GRILLED PEACHES <sup>GF VG</sup>

## DESSERT | SELECT ONE

### TRIPLE CHOCOLATE MOUSSE CAKE <sup>V</sup>

Decadent dark chocolate mousse layered with chocolate ganache and garnished with berries

### CHEESECAKE WITH MANGO SAUCE <sup>V</sup>

Velvety cheesecake layered on a buttery graham cracker crust and finished with a vibrant mango coulis

### CLASSIC TIRAMISU <sup>V</sup>

Classic Italian tiramisu crafted with espresso-dipped Ladyfingers, rich mascarpone mousse, dusted with cocoa

### SALTED CARAMEL CHEESECAKE <sup>V</sup>

Velvety cheesecake on a buttery graham cracker crust, and finished with a golden salted caramel glaze

### KEY LIME PIE <sup>V</sup>

Silky key lime custard topped with a dollop of Chantilly cream.

### VANILLA CRÈME BRULÉE <sup>GF V</sup>

Velvety Madagascar vanilla custard topped with a perfectly torched caramelized sugar shell

### FLOURLESS CHOCOLATE CAKE <sup>GF V</sup>

Velvety flourless chocolate torte finished with cocoa powder, fresh berries, and a touch of vanilla cream

### CARAMEL FLAN WITH GUAVA SAUCE <sup>V GF</sup>

Creamy vanilla flan with a delicate caramel glaze, paired with vibrant guava sauce

<sup>V</sup> VEGETARIAN | <sup>GF</sup> GLUTEN-FREE | <sup>VG</sup> VEGAN



# BUFFETS

Buffet served with iced water, iced tea and coffee service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per guest. Serves minimum of 25 guests. Small group fee of \$200 for groups less than 25. Pricing per person.

## BUTCHER BLOCK DELI 50

### SALADS

**WATERMELON FETA** <sup>V GF</sup>

**CRISPY SMASHED POTATO** <sup>GF V</sup>

### MEATS

**ROASTED TURKEY** <sup>GF</sup>

**ROAST BEEF** <sup>GF</sup>

**HAM** <sup>GF</sup>

**SALAMI** <sup>GF</sup>

### CHEESE

**CHEDDAR** <sup>GF V</sup>

**SWISS** <sup>GF V</sup>

**PROVOLONE** <sup>GF V</sup>

### ACCOMPANIMENTS

**TOMATO, LETTUCE, ONION, RASPBERRY PICKLED ONION, PICKLES, MAYONNAISE, DELI MUSTARD, HORSERADISH**

### ASSORTED BREADS

Sliced multigrain, sliced rye, brioche

### DESSERTS

**LEMON BARS** <sup>V</sup> **BROWNIES** <sup>V</sup> (10% GF)

## TASTE OF HOME 60

### STARTERS

#### MARKET FRESH SALAD <sup>V</sup>

Mesclun mix, cherry tomatoes, carrots, croutons, ranch & balsamic dressings

#### VEGETABLE PASTA SALAD <sup>V</sup>

Pasta, cherry tomatoes, cucumber, red onion, black olives, fresh mozzarella, Italian vinaigrette

#### ASSORTED ROLLS & BUTTER <sup>V</sup>

### ENTREES

#### TEXAS BEEF BRISKET <sup>GF</sup>

Hand rubbed with blend of house made spices & slow cooked to perfection

#### SEARED HERB BREAST OF CHICKEN <sup>GF</sup>

natural juices

### SIDES

#### MAC & THREE CHEESES <sup>V</sup>

Smoked gouda, cheddar, gruyere

#### SOUTHERN STYLE GREEN BEANS

### DESSERTS

#### CHOCOLATE BREAD PUDDING <sup>V</sup>

#### ASSORTED GOURMET CUPCAKES <sup>V</sup>

V VEGETARIAN | GF GLUTEN-FREE | VG VEGAN



# BUFFETS

Buffet served with iced water, iced tea, coffee service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per guest. Serves minimum of 25 guests. Small group fee of \$200 for groups less than 25. Pricing per person.

## ITALIAN

70

### STARTERS

#### CAPRESE SALAD <sup>V GF</sup>

Cherry tomatoes, baby mozzarella, basil, pesto

#### CAESAR SALAD <sup>V</sup>

Romaine, shaved pecorino, herbed croutons, parmesan dressing

#### ROSEMARY FOCACCIA <sup>VG</sup>

### ENTREES

#### CHICKEN MARSALA

Sautéed chicken, cremini mushrooms, marsala wine sauce

#### BRASATO AL BAROLO

Slow braised short ribs, Barolo wine, herbs, root vegetables

#### GLUTEN FREE PASTA <sup>GF V</sup>

Tomato basil sauce, basil, parmesan cheese (on side)

### SIDES

#### GREEN BEAN ALMONDINE <sup>GF VG</sup>

Toasted almonds, shallots

#### ROSEMARY ROASTED POTATO <sup>GF VG</sup>

Tri-color potatoes, toasted garlic, parsley

### DESSERTS

#### TIRAMISU <sup>V</sup>

Espresso, mascarpone cheese, dark chocolate, Kahlua lady fingers, Chantilly cream

#### CANNOLI <sup>V</sup>

Crunchy shell, creamy ricotta cannoli

## TASTE OF THE SOUTH

70

### STARTERS

#### GARDEN SALAD <sup>V GF</sup>

Tomato, bell pepper confetti, radish, cucumber, ranch dressing

#### TROPICAL COLESLAW <sup>V GF</sup>

Green and red cabbage, crushed pineapple

#### CORN BREAD <sup>V</sup>

### ENTREES

#### TEXAS BEEF BRISKET <sup>GF</sup>

Hand rubbed with blend of house made spices & slow cooked to perfection

#### CHICKEN POT PIE

#### SMOKY BBQ JACK FRUIT "PULLED PORK" <sup>VG GF</sup>

### SIDES

#### BUTTERMILK MASHED POTATOES <sup>V GF</sup>

#### BRAISED COLLARD GREENS <sup>GF</sup>

### DESSERTS

#### APPLE COBBLER <sup>V</sup>

Traditional cinnamon laced sweet apples cooked in buttery flaky crust

#### BANANA PUDDING <sup>V</sup>

Alternating layers of rich creamy pudding, vanilla wafers, fresh sliced bananas, whipped cream

<sup>V</sup> VEGETARIAN | <sup>GF</sup> GLUTEN-FREE | <sup>VG</sup> VEGAN



# BUFFETS

Buffet served with iced water, iced tea, coffee service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per guest. Serves minimum of 25 guests. Small group fee of \$200 for groups less than 25. Pricing per person.

## SPAIN

70

### STARTERS

#### TROPICAL SALAD <sup>VG GF</sup>

Mesclun mix, frisee, mango, pepitas, blood orange, Valencia orange, citrus vinaigrette

#### SPICY CORN SALAD <sup>VG GF</sup>

Grilled corn, black beans, red bell pepper, jalapenos cilantro lime vinaigrette

#### ASSORTED ARTISAN BREADS <sup>V</sup>

### ENTREES

#### ROPA VIEJA <sup>GF</sup>

Shredded beef sautéed with onions and green peppers cooked in tomato sauce

#### MOJO PULLED PORK <sup>GF</sup>

Marinated seasoned pulled pork with a mojo sauce and sautéed onions

#### VEGAN PAELLA <sup>VG</sup>

Saffron, red sofrito, artichokes, baby zucchini, sunbursts beech mushrooms, roasted bell peppers, Spanish olives, asparagus, sweet green peas

### SIDES

#### SWEET PLANTAINS <sup>GF VG</sup>

Caramelized sweet tropical delight

#### ARROZ & FRIJOLE NEGROS <sup>GF VG</sup>

Hearty, smoky flavored black beans with white rice

### DESSERTS

#### CHOCOLATE BREAD PUDDING <sup>V</sup>

Fresh Cuban bread, chocolate and custard topped with vanilla sauce

#### ARROZ CON LECHE <sup>GF V</sup>

Velvety Spanish rice pudding infused with cinnamon and citrus zest

## ASIAN

70

### STARTERS

#### ASIAN CABBAGE SALAD <sup>VG</sup>

Asian cabbage, carrots, edamame, cilantro, sesame vinaigrette

#### UDON NOODLE SALAD <sup>V</sup>

Cucumbers, green onions, sesame seeds, roasted garlic, ginger vinaigrette

#### ASSORTED ARTISAN BREADS <sup>V</sup>

### ENTREES

#### BRAISED SESAME BEEF <sup>GF</sup>

Tamari, crispy garlic, honey mushrooms, Chinese cabbage

#### PAN SEARED SOY CHICKEN

Soy sauce, oyster sauce, honey, five spice, sesame seeds

#### THAI CURRY TOFU <sup>GF VG</sup>

Crispy tofu, bell pepper, coconut milk, red Thai curry paste

### SIDES

#### VEGETABLE FRIED RICE <sup>V GF</sup>

#### STIR FRY VEGETABLES <sup>V GF</sup>

### DESSERTS

#### BRULEE MATCHA CHEESECAKE <sup>V</sup>

Matcha, graham cracker crust, cream cheese

#### COCONUT CRÈME PIE <sup>V</sup>

Sweetened toasted coconut, whipped cream, berries



# BUFFETS

Buffet served with iced water, iced tea, coffee service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per guest. Serves minimum of 25 guests. Small group fee of \$200 for groups less than 25. Pricing per person.

## THE PALM BEACHES 85

### STARTERS

#### HEARTS OF PALMS SALAD <sup>VG GF</sup>

Citrus poached hearts of palms, heirloom cherry tomatoes, blood orange, Valencia orange, cilantro lime dressing

#### GREEN PAPAYA & JICAMA SALAD <sup>VG GF</sup>

Arugula, cayenne pepper, scallions, candied pecans, watermelon radish, lime vinaigrette

#### ASSORTED ARTISAN BREADS <sup>V</sup>

### ENTREES

#### CRAB STUFFED POMPANO <sup>GF</sup>

Blue crab, bell peppers, gluten-free panko, Oaxaca cheese

#### CARNE ASADA <sup>GF</sup>

Citrus marinated grilled, sliced beef

#### ROASTED VEGETABLE QUINOA <sup>GF VG</sup>

Quinoa, roasted seasonal vegetables, avocado relish, lemon-tahini dressing

### SIDES

#### GRILLED ASPARAGUS <sup>V GF</sup>

Sea salt

#### ROASTED PLANTAINS <sup>V GF</sup>

Cilantro-lime drizzle

### DESSERTS

#### KEY LIME PIE <sup>V</sup>

Silky key lime custard topped with a dollop of Chantilly cream.

#### DARK CHOCOLATE MOUSSE <sup>V</sup>

Decadent Valrhona dark chocolate mousse, layered chocolate ganache garnished with berries



# BUFFETS

Buffet served with iced water, iced tea, coffee service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per guest. Serves minimum of 25 guests. Small group fee of \$200 for groups less than 50. Pricing per person.

## GREATEST HITS

70

### SALADS AND SOUP | SELECT TWO

**GARDEN SALAD** <sup>VG GF</sup>

**COLESLAW** <sup>V GF</sup>

**WATERMELON FETA** <sup>V GF</sup>

**PASTA SALAD** <sup>V</sup>

**TOMATO BASIL SOUP** <sup>V GF</sup>

**CHICKEN NOODLE SOUP**

### SIDES | SELECT TWO

**GREEN BEANS** <sup>V GF</sup>

**CREAMED CORN** <sup>V GF</sup>

**BRAISED COLLARD GREENS** <sup>GF</sup>

**ZUCCHINI, YELLOW SQUASH & CORN** <sup>V GF</sup>

**ROASTED BRUSSEL SPROUTS** <sup>VG GF</sup>

**MAC & CHEESE** <sup>V</sup>

**WILD RICE PILAF** <sup>V GF</sup>

**HERB-ROASTED POTATOES** <sup>V GF</sup>

**BUTTERMILK MASHED POTATOES** <sup>V GF</sup>

**CHEESE GRITS** <sup>V</sup>

**SWEET POTATO HASH** <sup>V</sup>

### ENTREES | SELECT THREE

**HERB GRILLED CHICKEN BREAST** <sup>GF</sup>

Natural jus

**TEXAS BEEF BRISKET** <sup>GF</sup>

Hand rubbed with blend of house made spices, slow cooked to perfection

**SEARED SALMON** <sup>GF</sup>

Artichoke, lemon and caper sauce

**BBQ PULLED PORK** <sup>GF</sup>

BBQ sauce

**BRINED PORK LOIN** <sup>GF</sup>

**VEGAN PAELLA** <sup>GF VG</sup>

**THAI CURRY TOFU** <sup>GF VG</sup>

Coconut milk & red Thai curry paste

**STUFFED BELL PEPPERS** <sup>GF VG</sup>

Marinara sauce

### BREAD | SELECT ONE

**HAWAIIAN ROLL** <sup>V</sup>

**CORNBREAD** <sup>V</sup>

**ASSORTED ARTISAN ROLLS** <sup>V</sup>

**FOCACCIA** <sup>V</sup>

### DESSERTS | SELECT TWO

**CHOCOLATE BREAD PUDDING** <sup>V</sup>

**BANANA PUDDING** <sup>V</sup>

**APPLE COBBLER** <sup>V</sup>

**ASSORTED GOURMET CUPCAKES** <sup>V</sup>

**PECAN PIE** <sup>V</sup>

**KEY LIME PIE** <sup>V</sup>

**CARMELIZED COCONUT GRILLED PEACHES** <sup>VG GF</sup>

# HORS D'OEUVRES

100 piece minimum per order. May be passed for an additional charge of \$180 per passer. 1 passer per 50 guests. 2 hour service

## SERVED WARM

### CHICKEN

<b>CHILI LIME CHICKEN KABOB</b> <sup>GF</sup>	5
<b>CHICKEN FONTINA BITES</b> <sup>GF</sup>	6
<b>CHICKEN EMPANADAS</b>	5
Chimichurri sauce	
<b>CHICKEN LEMONGRASS POTSTICKERS</b>	5

### PORK

<b>PORK GYOZA WITH PONZU SAUCE</b>	7
<b>GOAT CHEESE STUFFED DATES</b> <sup>GF</sup>	7
Wrapped in bacon	
<b>CHORIZO STUFFED MUSHROOMS</b>	7
<b>FRANKS IN A BLANKET</b>	5

### BEEF

<b>MINI BEEF WELLINGTON</b>	7
<b>KOREAN MEATBALLS WITH SRIRACHA AIOLI</b>	7
<b>TENDERLOIN KABOB</b> <sup>GF</sup>	8
<b>BRAISED SHORT RIB &amp; MANCHEGO EMPANADAS</b>	7

### POULTRY

<b>ASIAN CHICKEN SALAD</b>	5
Ponzu foam on endive	
<b>SMOKED DUCK</b>	8
With maple kumquat on crostini	

### PORK

<b>PROSCIUTTO WRAPPED CAPRESE BITES</b> <sup>GF</sup>	6
<b>CHARCUTERIE CONE</b>	7

### BEEF

<b>SLICED TENDERLOIN</b>	8
Horseradish cream on crostini	
<b>BEEF TARTARE</b>	9
Truffle oil in sesame waffle cone	

### SEAFOOD

<b>SHRIMP ON TOSTONE</b>	7
Guacamole & queso fresco	
<b>TUNA TARTARE</b>	7
Seaweed salad on wonton chip	

### SEAFOOD

<b>CRAB CAKE</b> Creole remoulade	9
<b>BACON WRAPPED SCALLOPS</b>	9
Ginger soy glaze	
<b>COCONUT SHRIMP</b> Sweet chili sauce	7
<b>CONCH FRITTERS</b> Horseradish remoulade	7

### VEGETARIAN

<b>SPANAKOPITA WITH TZATZIKI SAUCE</b> <sup>V</sup>	7
<b>THREE CHEESE ARANCINI</b> <sup>V</sup> Fra Diavolo sauce	7
<b>MUSHROOM TALEGGIO CROQUETTE</b> <sup>V</sup>	7
<b>FRIED MAC &amp; CHEESE BITES</b> <sup>V</sup>	6
<b>SPINACH EMPANADA</b> <sup>V</sup>	6

### VEGAN

<b>VEGETABLE SPRING ROLL</b> <sup>VG</sup>	7
Sweet Thai chili sauce	
<b>VEGETABLE DUMPLING</b> <sup>VG</sup>	5
<b>FALAFEL WITH HARISSA TZATZIKI</b> <sup>VG</sup>	6

## SERVED COLD

<b>SHRIMP SHOOTER</b>	7
<b>MINI LOBSTER ROLL</b>	12
<b>SMOKED SALMON TARTARE</b>	9
Gaufrette potato & crème fraiche	

### VEGETARIAN

<b>ROMA TOMATO BRUSCHETTA</b> <sup>V</sup>	8
Parmesan cheese, balsamic glaze on crostini	
<b>CAPRESE SKEWER</b> <sup>V GF</sup>	7
Basil chiffonade & balsamic reduction	
<b>WILD MUSHROOM IN PHYLLO</b> <sup>V</sup>	7
Chive crème fraiche	

### VEGAN

<b>MANGO AVOCADO TARTARE</b> <sup>VG</sup>	7
Avocado relish on Asian spoon	
<b>HARISSA VEGETABLE KABOB</b> <sup>VG</sup>	7
Roasted roccoto foam	
<b>FRESH FRUIT SKEWER</b> <sup>VG</sup>	7

# RECEPTION STATIONS

2 hours of service. Serves minimum of 25 guests. Pricing per guest.

**GARDEN FRESH CRUDITÉ** <sup>GF VG</sup> 12  
Green goddess dipping sauce

**HUMMUS DUO** <sup>VG</sup> 10  
Traditional & beet hummus served with petite vegetables and toasted naan bread

**CHEESE & CHARCUTERIE DISPLAY** 15  
Imported & domestic cheeses, prosciutto, salami, soppressata, capicola, pickled vegetables, assorted breads & crackers, jams

**CHEESE BOARD** <sup>V</sup> 13  
Chef's selection of international & domestic cheeses, wild-flower honey, fresh seasonal berries, dried fruit garnish, breads, crackers, flat breads

**ROASTED ANTIPASTO** <sup>V</sup> 9  
Oven-roasted Mediterranean vegetables, marinated olives artichokes, sun-dried tomatoes, basil, balsamic glaze

**NACHO STATION** 12  
Tri-colored corn tortilla chips, chili con carne, warm queso sauce, jalapenos, tomatoes, black olives, sour cream, guacamole, pico de gallo, fresh salsa

**SHRIMP COCKTAIL DISPLAY** <sup>GF</sup> 22  
Lemon wedges, Bloody Mary sauce, horseradish (yield 4 pieces per guest)

**CHILLED SHELLFISH DISPLAY** 30  
Jumbo shrimp, fresh oysters on the half shell, horseradish, cocktail sauce, tabasco, lemons, crackers

**SUSHI** 29  
Chef's selection of assorted sushi, sashimi & nigiri, served with wasabi, soy sauce, pickled ginger (yield 4 pieces per guest)

**AREPAS** 18

## SELECT TWO

- **SHREDDED BEEF** - Tomatoes, peppers, onions, spices
- **CHORIZO** - Roasted bell peppers, guacamole, salsa
- **PULLED CHICKEN** - Pickled red onions, pink sauce
- **ROASTED VEGETABLES** <sup>V</sup> - Cabbage slaw, poblano aioli

**DIM SUM** 30

## SELECT THREE

- **PORK GYOZA**
- **CHICKEN LEMONGRASS**
- **BBQ PORK BAO BUNS**
- **SHRIMP DUMPLING**
- **EDAMAME DUMPLING** <sup>V</sup>
- **CRAB RANGOON**

Soy sauce, sweet chili sauce, ponzu sauce (3 pieces per guest)

**SLIDERS** 27

Pre-assembled gourmet sliders on brioche bun

## SELECT TWO

- **MINI ANGUS BEEF** - Bibb lettuce, tomato, cheddar, chipotle aioli
- **PULLED CHICKEN** - Tangy BBQ, pickles, coleslaw
- **BBQ PULLED PORK** - Golden BBQ, sweet gherkins, jicama slaw
- **KOREAN MEATBALL** - Gochujang BBQ, scallions slaw
- **BRISKET** - Horseradish aioli, crispy onions
- **CRAB CAKE** - Napa cabbage slaw, remoulade
- **PORTOBELLO MUSHROOM** <sup>V</sup> - Avocado cream, pickled onions
- **BLACK BEAN BURGER** <sup>V</sup> - Corn, pico de gallo, pickled cucumbers

**SHOTS & SPOONS** 25

An array of small appetizers served in small shot glasses and tapas spoons.

## SELECT 3

### SHOTS

- **SHRIMP SHOOTER** <sup>GF</sup> - House-made cocktail sauce (cold)
- **GAZPACHO** <sup>V GF</sup> - Cucumbers & herbs (cold)
- **WATERMELON GAZPACHO** <sup>VG GF</sup> (cold)

### SPOONS

- **BRAISED SHORT RIB** - Polenta (hot)
- **MINI CAPRESE** <sup>V GF</sup> - balsamic reduction (cold)
- **BRAISED PORK BELLY** <sup>GF</sup> - Apple slaw (hot)

# CARVING STATIONS

Station requires culinary attendant (\$200). 1 station per 50 guests. Minimum 50 guests. 2 hour service.  
All carving stations served with sliced silver dollar rolls.  
Pricing is per guest.

<b>ROSEMARY TURKEY BREAST</b> <sup>GF</sup>	<b>13</b>
Cranberry relish, classic gravy	
<b>ROASTED PORCHETTA</b>	<b>12</b>
Sundried tomatoes, artichokes, pesto cream sauce	
<b>DILL CRUSTED SEARED SALMON</b> <sup>GF</sup>	<b>15</b>
Lemon caper sauce	
<b>PLUM GLAZED HAM</b> <sup>GF</sup>	<b>10</b>
Three mustard sauce, spicy apricot compote	
<b>PORCINI CRUSTED BEEF TENDERLOIN</b> <sup>GF</sup>	<b>25</b>
Zinfandel reduction, chimichurri sauce	
<b>BEEF WELLINGTON</b>	<b>27</b>
Red wine sauce, béarnaise sauce	
<b>SLOW ROASTED PRIME RIB</b> <sup>GF</sup>	<b>21</b>
Horseradish cream, Oceana Coffee demi glaze	
<b>HERB CRUSTED NEW YORK STRIP LOIN</b> <sup>GF</sup>	<b>22</b>
Creamy horseradish, Tribeca mustard sauce	

## ADD ANY OF THE FOLLOWING TO ANY STATION

9

- SAUTEED EXOTIC MUSHROOMS <sup>GF VG</sup>
- ROASTED BABY CARROTS MEDLEY <sup>GF VG</sup>
- TRI-COLOR FINGERLING BALSAMIC POTATOES <sup>V GF</sup>
- GARLIC HERB ROASTED POTATOES <sup>V GF</sup>
- BABY BOK CHOY <sup>GF VG</sup>
- MISO GREEN BEANS <sup>GF VG</sup>
- ROASTED BRUSSEL SPROUTS <sup>GF VG</sup>
- ROASTED GARLIC MASHED POTATOES <sup>V GF</sup>



# ACTION STATIONS

Each station requires at least 1 culinary attendant (\$200). 1 station per 50 guests.  
Minimum 50 guests. 2 hour service. All carving stations served with silver dollar rolls.  
Pricing is per guest.

## TUNA & SALMON POKE 29

Grade "A" tuna and salmon, sushi rice, julienne carrots, red radish, kimchi, cucumbers, avocado relish, pickled red onion, crispy noodle, edamame, toasted sesame seeds, spicy mayo, sweet soy, sweet chili sauce. **Requires 2 culinary attendants/stations (\$400)**

*Each station can serve up to 100 guests per hour*

## HANDCRAFTED STREET TACOS 26

### SELECT TWO

- **PULLED CHICKEN** - Roasted tomatillo salsa, queso fresco, cilantro
- **CARNITAS** - Pickled red onion, avocado crema, lime
- **CARNE ASADA** - Pico de Gallo, cotija cheese, cilantro
- **SHRIMP** - Chipotle-lime crema, cabbage slaw, mango salsa
- **MAHI MAHI** - Citrus slaw, avocado, jalapeño crema
- **JACKFRUIT "CARNITAS" V** - Roasted peppers, onions, cilantro-lime crema
- **PORTOBELLO FAJITAS<sup>V</sup>** - Caramelized onions, peppers, salsa verde

Served on soft flour & crispy corn tortillas

## MAC & THREE CHEESE 29

Smoked gouda, cheddar, gruyere cheeses

### SELECT TWO

- **PULLED CHICKEN**
- **GRILLED BUFFALO CHICKEN**
- **CHORIZO**
- **BRISKET**
- **BACON BITS**
- **BLACKENED SHRIMP**
- **PORTOBELLO FAJITA V**

### SELECT THREE

- **PEAS V**
- **CARAMELIZED ONIONS V**
- **TOASTED PANKO V**
- **SAUTEED CREMINI MUSHROOMS V**
- **ROASTED RED PEPPERS V**
- **PICKLED JALAPENOS V**
- **ROASTED BROCCOLI V**

**ADD LOBSTER 3 oz. +15**

## PASTA 29

### SELECT ONE

- **SPAGHETTI CARBONARA**  
Pancetta, garlic cream sauce, sweet green peas, shaved parmesan cheese
- **RIGATONI BOLOGNESE**  
Ground veal and beef, burgundy wine, sundried tomatoes, basil, shredded parmesan cheese
- **PIPETTE CHANTRELLE**  
Pipe shaped pasta, fontina cheese sauce, braised chicken, charred broccoli florets
- **GARGANELLI PASTA**  
Blue crab, roasted Meyer lemon, Calabrian chili, beech mushrooms, ricotta salata pesto cream sauce
- **ORECCHIETTE & RABE**  
Italian sausage, shallots, cauliflower, broccoli rabe, basil, aglio e olio, parmigiano reggiano
- **LOBSTER BUCATINI +9**  
Lobster, creamy gochujang, crunchy garlic, chili, pecorino cheese

## PAELLA

### SELECT ONE

- **CLASSIC PAELLA 30**  
Classic combination shrimp mussels, clams, calamari, chicken, chorizo, pork belly
- **SEAFOOD PAELLA 35**  
A rich assortment of shrimp, mussels, clams, calamari, lobster
- **VEGETARIAN PAELLA <sup>VG</sup> 26**  
A colorful array of vegetables cooked in a flavorful vegetable fumet



# RECEPTION DESSERT DISPLAYS

Minimum 25 guests. Pricing is per guest.

## CANDY SHOP 9

Display with assorted chocolates & candy in jars

## GOURMET CUPCAKE TOWER 12

Assorted flavors

## VIENNESE TABLE 18

Petite fours, cakes, mousse, macarons, truffles

## DESSERT WALL 15

Assortment of miniature desserts to include shooters, tartlets, cupcakes and dessert bars

## COBBLER STATION 15

### CHOOSE ONE

- APPLE CINNAMON COBBLER
- PEACH COBBLER
- MIXED BERRY COBBLER

Served with scooped vanilla ice cream

Requires 1 Attendant per station (\$180)

## ICE CREAM SUNDAE STATION 18

Attendant hand-scooped ice cream with a selection of toppings

### ICE CREAM FLAVORS

Chocolate, vanilla, strawberry

### TOPPINGS

Sprinkles, crushed Oreos, chopped peanuts, chocolate chips, Butterfinger pieces, M&M's, sliced strawberries, strawberry sauce, chocolate sauce, caramel sauce, whipped cream, maraschino cherries

*Dairy Free vanilla ice cream may be substituted for listed flavors upon request*

Requires 2 Attendants per station (\$360)

## PREMIUM DESSERT ACTION STATIONS

### NITROGEN ICE CREAM STATION 2,500 PER STATION

*Each station will serve up to 50 guests/hour.*

Flash-frozen to order with liquid nitrogen for the ultra-smooth texture and dramatic fog effect. Guests choose a base, mix-ins, and finishes. Chef freeze and serve on the spot.

Requires 1 Chef Attendant / station (\$325)

### BASES

Vanilla, chocolate, strawberry, coconut-milk<sup>VG</sup>

### MIX-INS

Berries, cookie crumbles, toffee, chocolate pearls

### FINISHES

Caramel or chocolate drizzle, sea salt, sprinkles

### PALM ROYAL FLAMBE STATION 2,500 PER STATION

*Each station will serve up to 50 guests per hour.*

A show stopping dessert experience where classic sweets are finished with a dramatic flambe. Aromas of caramelized sugar, warm spice and citrus fill the air as guests watch their dessert come to life.

Requires 1 Chef Attendant / station (\$325)

### CHOOSE ONE

- **BANANAS FOSTER** – rum, brown sugar, cinnamon, vanilla bean, vanilla ice cream
- **CHERRIES JUBILEE** – brandy-kissed dark cherries, orange zest, vanilla ice cream
- **PINEAPPLE RUM CARAMEL** – charred pineapple, spiced rum, toasted coconut, vanilla ice cream

Included toppings: Toasted pecans, chocolate shards, whipped cream

# À LA CART DESSERTS

100 piece minimum, per selection. Pricing is per item.

<b>FRESH BERRY SHOOTER</b> WITH CHAMPAGNE SABAYON <sup>V</sup>	6
<b>RICH CHOCOLATE MOUSSE SHOOTERS</b> <sup>V</sup>	5
<b>BANANA PUDDING SHOOTERS</b> <sup>V</sup>	5
<b>CARAMEL APPLE SHOOTERS</b> <sup>V</sup>	5
<b>FLORIDA KEY LIME TARLET</b> <sup>V</sup>	5
<b>ASSORTMENT OF MINI TARTS</b> <sup>V</sup>	5
<b>ASSORTED HOUSE MADE COOKIES</b> <sup>V</sup>	6.25
<b>FRENCH MACARONS</b> <sup>V</sup>	5
<b>MINI ASSORTED CUPCAKES</b> <sup>V</sup>	6
<b>ASSORTMENT OF DESSERT BARS</b> <sup>V</sup>	5
<b>HOUSE BAKED BROWNIES</b> <sup>V</sup>	5
<b>ASSORTED MINI CHEESECAKES</b> <sup>V</sup>	5
<b>SEASONAL FRESH FRUIT SKEWERS</b> <sup>VG GF</sup>	7



# EAT LOCAL

Minimum order 25 (per flavor). Minimum 14 days in advance order. Not available upon consumption. Pricing per item.

## HAUTE OATS (Overnight Oats) 9

by Trindy Gourmet  
Cinnamon & maple, blueberry lemon,  
peanut butter & dark chocolate chip

## ALPHA HERBS JUICE 10.50

by Trindy Gourmet  
Fresh cold pressed juices 10oz bottle  
Carrot-Apple-Ginger; Beet-Apple-Carrot;  
Kale-Apple-Cucumber-Pineapple

## MINI SHRIMP & GRITS 9

by Trindy Gourmet

## GOURMET DEVILED EGGS 3.50 each / 14 per 4 pack

by Angel Eggspressions  
Buffalo shrimp & blue cheese, bourbon bacon,  
buffalo chicken & blue cheese, bacon, eggs

## BROWNIES & MUFFINS GF VG 4

by The Ba'Kerry  
GF Brownies: classic, walnut, s'mores  
GF Muffins: double chocolate chunk,  
banana walnut, carrot cake, blueberry

## TARTS & TREATS 3.50

by Ganache Bakery  
Bite size key lime tarts, chocolate raspberry tarts,  
tiramisu cups, rum cake, cannoli, macaroons (+.50)

## COLD BREW GF VG 8

by Oceana Coffee  
Super premium cold brew coffee in 10oz bottle

## STAND OUT WITH THESE CUSTOM ITEMS

## CUSTOM LOGO CUPCAKES 8

by KAKES by KESLINE  
Vanilla Almond, Lemon, Coco for Coconut,  
Key Lime...plus many more! Acrylic logo disk on cupcake.

## CUSTOM LOGO SUGAR COOKIES 10.50

by Ganache Bakery with edible paper logo on top

## CUSTOM LOGO MINI CUPCAKES 6

by Ganache Bakery  
Vanilla, chocolate, lemon, pistachio, coconut, red velvet  
Edible paper logo on top



Trindy Gourmet is an award-winning restauranter specializing in combining BOLD flavors with "trindy"



Kesline specializes in scratch-made desserts that celebrate life's sweetest moments



Award winning bakery as seen on the Food Network, featured in the Palm Beach Post and the Palm Beach Food & Wine Network

# ROYAL PALM BAR SERVICE

Each bar designed to serve 100 guests.

## ELEVATED, LUX & INDULGENT

Our premier bar experience, offering an elevated selection of spirits, curated wines, and premium beers for a touch of Palm Beach luxury. Guests can enjoy upgraded labels, handcrafted cocktails, premium mixers, and an expanded wine list. The Royal Palm is refined, indulgent, and perfectly suited for discriminating tastes.

### SPIRITS

**GREY GOOSE** VODKA

**MAESTRO DOBEL** TEQUILA

**THE BOTANIST** GIN

**FLOR D CANA** RUM

**KRAKEN SPICED** RUM

**JOHNNY WALKER RED** SCOTCH

**WOODINVILLE** BOURBON

**CROWN ROYAL CANADIAN** BLENDED WHISKEY

**JAMESON IRISH** WHISKEY

### WINE

**LA CREMA** CHARDONNAY MONTEREY

**LOVEBLOCK** SAUVIGNON BLANC **MARLBOROUGH**

**IRON + SAND** CABERNET SAUVIGNON

**HAMPTON WATER** ROSE'

**LUCIEN ALBRECHT** CREMANT **D'ALSACE** BRUT

### BEER & SELTZER

**MICHELOB** ULTRA

**STELLA ARTOIS**

**MODELO ESPECIAL**

**BEE'S KNEES** Cooper Point, Boynton Beach, FL

**JAI ALAI IPA** Cigar City Brewing, Tampa, FL

**SURFSIDE**

**GOLDEN UPSIDE DOWN** (N/A BEER) Athletic Brewing

**NON-ALCOHOLIC BEVERAGE STILL &**

**SPARKLING WATER SOFT DRINKS**

**JUICES**

**HOSTED OPEN & HOSTED CONSUMPTION BAR**

\$1,000 Minimum per bar

\$180 Bartender fee (up to 4 hours)

No Set Up fee

**RETAIL BAR SERVICE**

\$180 Bartender fee per bar (up to 4 hours)

\$300 Set up fee per bar

No minimum sales requirement

### HOSTED OPEN BAR

Price per person

FIRST HOUR	35
EACH ADDITIONAL HOUR	18

### HOSTED CONSUMPTION OR RETAIL BAR

Price per drink

COCKTAILS	19
CRAFT & IMPORTED BEER	10.50
DOMESTIC BEER	9.50
SELTZERS	10.50
NON-ALCOHOLIC BEER	10.50
PREMIUM WINE	19
PREMIUM SPARKLING WINE	19
STILL & SPARKLING WATER	6
SODA & JUICE	5

# SEABREEZE BAR

Each bar designed to serve 100 guests.

## LIGHT, BRIGHT & CROWD-PLEASING

A refreshing and versatile bar package designed for effortless entertaining. Featuring a selection of quality spirits, house wines, domestic and local craft beers, and classic mixers. The Seabreeze provides everything your guests need to sip, mingle, and celebrate.

### SPIRITS

TITO'S VODKA

CASAMIGOS BLANCO TEQUILA

TANQUERAY GIN

BACARDI RUM

PARROT BAY COCONUT RUM

BUFFALO TRACE BOURBON

SEAGRAM'S 7 AMERICAN BLENDED WHISKEY

### WINE

TERRAZAS DE LOS ANDES CABERNET SAUVIGNON

TERRAZAS DE LOS ANDES CHARDONNAY

MIONETTO PROSECCO BRUT AVANTEGARDE

### BEER & SELTZER

MICHELOB ULTRA

STELLA ARTOIS

BEES KNEES Cooper Point, Boynton Beach, FL

SURFSIDE

GOLDEN UPSIDE DOWN (N/A BEER) Athletic Brewing

### NON-ALCOHOLIC BEVERAGE

STILL & SPARKLING WATER

SOFT DRINKS

JUICES

### HOSTED OPEN & HOSTED CONSUMPTION BAR

\$1,000 Minimum per bar

\$180 Bartender fee (up to 4 hours)

No Set Up fee

### RETAIL BAR SERVICE

\$180 Bartender fee per bar (up to 4 hours)

\$300 Set up fee per bar

No minimum sales requirement

### HOSTED OPEN BAR

Price per person

FIRST HOUR	25
EACH ADDITIONAL HOUR	15

### HOSTED CONSUMPTION OR RETAIL BAR

Price per drink

COCKTAILS	16
CRAFT & IMPORTED BEER	10.50
DOMESTIC BEER	9.50
SELTZERS	10.50
NON-ALCOHOLIC BEER	10.50
DELUXE WINE	16
DELUXE SPARKLING WINE	16
STILL & SPARKLING WATER	6
SODA & JUICE	5

# SHORELINE BAR

Each bar designed to serve 100 guests.

## BEER & WINE EXCLUSIVE

A relaxed and approachable option designed for gatherings where simplicity and elegance meet. The Shoreline features a curated selection of house wines and popular beers, complemented by non-alcoholic refreshments.

### WINE

**TERRAZAS DE LOS ANDES** CABERNET SAUVIGNON

**TERRAZAS DE LOS ANDES** CHARDONNAY

**MIONETTO** PROSECCO BRUT AVANTEGARDE

### BEER & SELTZER

**MICHELOB** ULTRA

**STELLA** ARTOIS

**MODELO** ESPECIAL

**BEES KNEES** Cooper Point, Boynton Beach, FL

**JAI ALAI IPA** Cigar City, Brewing Tampa, FL

**SURFSIDE**

**GOLDEN UPSIDE DOWN** (N/A BEER) Athletic Brewing

### NON-ALCOHOLIC BEVERAGE

**STILL & SPARKLING WATER**

**SOFT DRINKS**

**JUICES**

### HOSTED OPEN & HOSTED CONSUMPTION BAR

\$1,000 Minimum per bar

\$180 Bartender fee (up to 4 hours)

No Set Up fee

### RETAIL BAR SERVICE

\$180 Bartender fee per bar (up to 4 hours)

\$300 Set up fee per bar

No minimum sales requirement

### HOSTED OPEN BAR

Price per person

FIRST HOUR	20
EACH ADDITIONAL HOUR	12

### HOSTED CONSUMPTION OR RETAIL BAR

Price per drink

CRAFT & IMPORTED BEER	10.50
DOMESTIC BEER	9.50
SELTZERS	10.50
NON-ALCOHOLIC BEER	10.50
DELUXE WINE	16
DELUXE SPARKLING WINE	16
STILL & SPARKLING WATER	6
SODA & JUICE	5

# BAR ENHANCEMENTS

## SIGNATURE COCKTAILS

Pricing is per drink

### SUNSET ON PALM BEACH 20

Bright, refreshing, and effortlessly tropical, this cocktail channels the coastal charm and vibrant energy of West Palm Beach.

Casamigos Blanco Tequila, lime juice, guava, passion fruit, sparkling water

### MANGO SPRITZ 18

Inspired by the vibrant flavors of South Florida's famed mango harvest, this refreshing cocktail delivers a true taste of the tropics - light, bright, and perfectly balanced for your event.

Aperol, prosecco, mango, lime juice, club soda

### MINT CONDITION 18

It's clean, coastal refreshment in a glass - like a breeze off the shoreline with citrus on the air and salt in your hair. Light, zesty, and endlessly drinkable.

Tito's Vodka, lime juice, mint syrup, ginger beer

## BATCHED

Pricing is per gallon

Yield 12-16 servings

### MANGO MOJITO 190

White Rum, lime juice, simple syrup, mint, finished with club soda

### TREASURE ISLAND 190

Rum, passionfruit, mango, lemon juice

### TEQUILA SMASH 190

Tequila Blanco, lime juice, orange juice, agave, muddled fresh fruits, mint

### STRAWBERRY BASIL LEMONADE 190

Vodka, lemonade, fresh basil, strawberry puree

## SPIRIT FREE COCKTAILS

Pricing is per gallon

Yield 12-16 servings

Bartender optional

### GUAVA REFRESHER 120

Tequila alternative, guava, lemonade, lime juice, agave nectar

### CUCUMBER MINT SPRITZ 120

Vodka alternative, cucumber, lime juice, mint syrup, topped with soda water

### THYME & TONIC 120

Vodka alternative, lemon juice, thyme simple syrup, topped with tonic water



# CURATED COCKTAIL EXPERIENCE

Artisanal cocktails made with premium spirits, house syrups, creative garnishes and served with artistic flair. Each Specialty Bar serves 30–40 drinks per hour. For larger events, we recommend multiple bars. Each bar is subject to a \$180 Bartender fee (up to 4 hours service) and \$300 set up fee. Pricing per drink.

## **“THE CASK” OLD FASHIONED & MANHATTAN BAR 25**

A curated selection of premium bourbon whiskeys, our expert bartenders skillfully blend infused syrups and house-made bitters to create the perfect Old Fashioned and Manhattan. Whether you prefer yours smooth, smoky, or with a twist, every sip honors the timeless spirit of these iconic drinks

## **“THE SALTED RIM” MARGARITA BAR 23**

Indulge in our curated selection of premium Tequila and Mezcal, expertly paired with bold, handcrafted margarita flavors. From classic lime to unique infusions, each drink is finished with signature salts and refined garnishes for a perfectly balanced sip

## **“ON TROPIC TIME” RUM BAR 22**

Let us transport you to paradise with every drink. Immerse yourself in a world of tiki-inspired cocktails, carefully crafted with exotic fruit juices, vibrant citrus notes, and a selection of premium rums. Whether you're savoring a floral, refreshing blend or a zesty, citrus-infused concoction, our tropical creations offer a colorful escape

## **“THE BOLD MARY” BLOODY MARY BAR 21**

Choose from Vodka, Tequila, or Bourbon, and build your ideal Bloody Mary. Dressed with candied bacon, celery stalks, stuffed olives, celery salt, fresh citrus, and bold hot sauces

## **MIMOSA BAR 19**

Bubbly prosecco, fresh juices, purees, and garnishes to craft your perfect mimosa

## **SPIRIT FREE COCKTAIL BAR 15**

A selection of hand crafted, alcohol-free cocktails



# WINE BY THE BOTTLE

Table-side wine service is available at an additional staffing charge of \$180 per server. 1 server per 2 tables.  
Pricing per bottle.

## WHITE WINE

<b>PATRICK NOEL SANCERRE</b>	<b>120</b>
<b>LOUIS LATOUR CHABLIS LA CHANFLEURE</b>	<b>120</b>
<b>LOVEBLOCK SAUVIGNON BLANC MARLBOROUGH</b>	<b>90</b>
<b>LA CREMA CHARDONNAY MONTEREY</b>	<b>84</b>
<b>TERRAZAS DE LOS ANDES CHARDONNAY</b>	<b>45</b>

## RED WINE

<b>CAYMUS VINEYARDS CABERNET SAUVIGNON</b>	<b>300</b>
<b>PRODUTTORI DEL BARBARESCO NEBBIOLO LANGHE</b>	<b>106</b>
<b>ELOUAN PINOT NOIR OREGON</b>	<b>84</b>
<b>IRON + SAND CABERNET SAUVIGNON</b>	<b>80</b>
<b>TERRAZAS DE LOS ANDES CABERNET SAUVIGNON</b>	<b>45</b>

## ROSE WINE

<b>ROGER NEVEU SANCERRE ROSE'</b>	<b>110</b>
<b>HAMPTON WATER ROSE'</b>	<b>84</b>

## SPARKLING WINE/CHAMPAGNE

<b>VEUVE CLICQUOT CHAMPAGNE BRUT</b>	<b>200</b>
<b>CHANDON BRUT CALIFORNIA</b>	<b>90</b>
<b>LUCIEN ALBRECHT CREMANT D'ALSACE BRUT</b>	<b>70</b>
<b>MIONETTO PROSECCO BRUT AVANTGARDE</b>	<b>54</b>



# OTHER SERVICES

<b>CUBED ICE (10 LB BAG)</b>	<b>10 PER BAG</b>
<b>COOLER – TABLE TOP</b>	<b>125 PER DAY</b>
<b>COOLER – FULL SIZE</b>	<b>250 PER DAY</b>
<b>WATER BUBBLER</b>	<b>65 PER DAY</b>
<b>KEURIG COFFEE MACHINE</b>	<b>85 PER DAY</b>

## PERSONNEL

Based upon 4 hour minimum. Each additional hour beyond 4 hour minimum \$50.

<b>BOOTH ATTENDANT / SERVER</b>	<b>180</b>
<b>BUTLER PASSER</b>	<b>180</b>
<b>CULINARY ATTENDANT</b>	<b>200</b>
<b>CHEF ATTENDANT</b>	<b>325</b>
<b>BARTENDER</b>	<b>180</b>



# CATERING POLICIES

## EXCLUSIVE CATERER

OVG Hospitality maintains the exclusive right to provide all food and beverages, and concession services at the Palm Beach County Convention Center. All food and beverages, including items for staff and security offices, must be purchased from OVG Hospitality.

## OUTSIDE FOOD AND BEVERAGES

Any exceptions must be requested and obtained by prior written approval of the General Manager. Due to the length of time that the food will be held, the OVG Hospitality team has concerns over the wholesomeness of this product when taken off-property for later consumption. It is therefore our strict policy that no food may be taken off the premises at any time.

## EARLY BIRD PRICING

Menu pricing reflects **EARLY BIRD pricing**, which rewards clients who confirm their catering orders early with preferred rates. By booking in advance, you guarantee the best value for your event while giving our team more time to perfect every detail.

**30+ Day Advance Orders:** Orders contractually agreed upon 30 days in advance of the first day of your event will receive EARLY BIRD pricing.

**Short Term Orders:** Orders contractually agreed upon within 30 days of your first event will be charged a 15% administrative surcharge due to the additional expense incurred securing food, beverage and staffing.

**Pop up Orders:** Orders contractually agreed upon 7 days from the start of your event will be charged a 20% administrative surcharge due to the extra efforts and expenses to secure food, beverage and staffing within short notice

A good faith estimate of prices will be provided six (6) months in advance of the event start date. Due to fluctuating market prices and product availability, prices are confirmed at the signing of the Banquet Event Order(s), up to three (3) months in advance of the start date.

## BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to complement your function. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with state liquor laws, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage guests. As the licensee, we are responsible for the administration of these regulations.

## CHINA & GLASSWARE SERVICE

China & Glassware service is standard for catering services with the exception of the Exhibit Hall, Exhibit Hall Pre- function areas and SKYroom, unless they have been fully carpeted, or the client has opted to pay an insurance fee of \$3 per person / service period.

High-grade disposable products will be used in uncarpeted areas of the venue and in events with theatre style seating.

## LINENS

All banquet prices include black table linens and black napkins. If a client opts to rent linens through another source, any returns and charges associated with the rental are the sole responsibility of the client. Concession/Retail service does not include linen, may be added on for \$15 per table/day.

## LABOR

Bartenders - \$180 (up to 4 hours); Culinary Attendant - \$200 (up to 4 hours); Passers - \$180 (up to 4 hours)

Chef Attendant - \$325 (up to 4 hour)

A small group fee of \$200 will be charged for functions of less than 25 guests.

Events requiring additional time for service will incur overtime charges of \$50 per hour/team member.

Additional labor fees may be charged for food & beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve, Christmas Day. OVG Hospitality will notify Clients of the estimated labor fees based upon information supplied by the client.

## SERVICE TIMES

Standard service time for Meals & Receptions is up to 4 hours; Breaks up to 1 hour. **For the health & safety of our guests, buffet and food displays are limited to 2 service hours.**

## OVERSET

Rooms will be set for the guarantee provided. Clients may request a dry oversight up to 5% of the guarantee, for no additional charge. Tables will be set with linen, silverware and condiments. Dry oversight above 5% will be charged \$100 per table to cover the expense of linen and service labor.

## GUARANTEES

A final guarantee of attendance is required five (5) business days prior to the event. Increases in guarantees greater than 5% of the guarantee, or new orders, made within five (5) business days of the event may be subject to 20% surcharge. Billing will be based on either the final guaranteed attendance or the actual guest count served, whichever is greater.

OVG Hospitality will prepare 5% above the final guarantee, up to a maximum of thirty (30) meals. If utilized, meals served within the 5% will be charged at menu price. Any meals consumed over 5% are billed with an additional 20% surcharge.

For plated meals, we automatically prepare 5% of the guarantee as Chef's Choice Vegetarian-Gluten Free meals. If you expect to have more than 5% of your group needing Vegetarian-Gluten Free meals, please discuss with your Catering Sales Manager for proper meal planning.

## ALLERGEN NOTICE

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your Catering Sales Manager in advance of any food allergies so we can best serve you and your guests.

## REPLENISHMENTS

Due to size of venue, please allow a minimum of 45 minutes to 1 hour for all onsite orders and additional replenishment requests.

## MENU SELECTIONS

OVG Hospitality is committed to the highest standards of quality and service. Menus are designed to deliver a culinary experience highlighting regional dishes, fan classics, and local favorites. Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus must be finalized (2) weeks prior to the event.

## SUBSTITUTIONS

OVG Hospitality reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

## EXHIBITOR BOOTH ORDERS

Exhibitor Booth orders are designed and packaged to be placed on your counters or booth tables pre-arranged by exhibitor with the show decorator. OVG Hospitality does not provide tables for display of Food & Beverages. Food & Beverages are served on high quality disposable service ware with appropriate condiments. Booth orders less than \$100 are subject to a delivery fee of \$10. Client must be present in booth to receive order. Redelivery fee of \$25 will apply.

## FOOD & BEVERAGE SAMPLING & BOOTH TASTINGS

Upon approval of the Tasting Authorization Form, exhibitors may distribute food & non-alcoholic beverage samples in authorized spaces, and must not compete with products or services offered by OVG. Samples must be representative of products manufactured or sold by the exhibiting company. Alcoholic beverage samples are prohibited from distribution.

Free samples are limited to 1 oz. non-alcoholic beverages and 2 oz. of food. Exact descriptions of sample and portion size must be submitted to the Catering Sales Manager via the TASTING AUTHORIZATION REQUEST FORM 14 days prior to the opening of the event. If an exhibitor's request for sampling exceeds the predetermined portion size or quantities within the sampling guidelines, it may be deemed appropriate by OVG Hospitality to assess a Buy-out Fee for the privilege of bringing their product into the Palm Beach County Convention Center.

Any exhibitor distributing food or beverages in their booth must have appropriate temporary permits on file with the State of Florida

### RETAIL CONCESSION & BAR SERVICE

Appropriate operation of Concession outlets will occur during show hours, starting ½ hour before doors open for the Event. OVG Hospitality reserves the right to determine which carts/food outlets are open for business and the hours of operation pending the flow of business. For additional carts/food outlets, a \$2,000 per 4-hour minimum guarantee in sales is required per cart/food outlet. Client will be responsible for the variance in sales per cart/food outlet location. Concession services during non-event hours (load in-load out) will require a \$2,000 minimum per 4-hour guarantee in sales. Portable Carts and Retail Bars will be assessed a set-up fee of \$300 per location/per day.

### CANCELLATION OF SERVICES

In the event of cancellation, no deposit refund shall be processed. Cancellation of food functions must be submitted in writing to your OVG Hospitality 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 & TAXES

Please note that all catered events are subject to a 24% Management Charge and 7% Sales Tax. The Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, and 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, 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.

### 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. All events require a pre-client information form with credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

### 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 and Cash App are accepted.