

CULINARY BANQUET MENUS



WYNDHAM GRAND
Clearwater Beach

BREAKFAST

All Continental Breakfasts Include: Fresh Florida Orange Juice, Ruby Red Grapefruit Juice, Organic Starbucks® Coffee & Tazo Teas.

Beach Walk Continental \$28

Seasonal Sliced Fresh Fruit & Berries
Whole Fresh Fruit
Individual Greek Yogurts
Fresh Pastries, Muffins, & Buttery Croissants
Marmalades, Jams & Butter

Energizer Continental \$32

Natalie's Fresh Squeezed Juices
(Grapefruit, Orange Pineapple, Orange Mango)
Seasonal Sliced Fruits & Berries
Oat Bran, Cranberry Orange Muffins
Homemade Granola with Low Fat & Almond Milk
Pecans, Dried Cranberries, Apricots, Pineapple, Papaya, & Cherries
Steel-Cut Oatmeal with Honey, Golden Raisins & Brown Sugar

Breakfast Enhancements \$7 per person per item

Mini Quiche or Frittata
Fried Chicken Biscuit
Warm Sticky Caramel Buns
Blinzes with Fresh Berry Compote
Corn Beef Hash with Poached Egg
Hot Irish Oatmeal with Golden Raisins
Cured Imported Meats & Cheese, Fresh Baked
Baguettes

Breakfast Enhancements \$9 per person per item

Lobster Pancetta Slider
Smoked Salmon, Crème Fraiche on Mini Bagel
Avocado Fried Egg English Muffin

Minimum 20 guests



BREAKFAST BUFFETS

All Breakfast Buffets Include: Fresh Baked Pastries and Muffins, Fresh Florida Orange Juice, Ruby Red Grapefruit Juice, Organic Starbucks® Coffee & Tazo Teas.

The Wave \$34

Sliced Seasonal Fresh Fruit & Berries
Fresh Cracked Cage Free Scrambled Eggs
Crispy Applewood Smoked Bacon & Country Sausage
Roasted Potatoes

The Olympian \$41

Natalie's Fresh Squeezed Juices (Grapefruit, Orange Pineapple, Orange Mango)
Sliced Seasonal Fresh Fruit & Berries
Individual Low Fat Greek Yogurt with Homemade Granola & Berries
Whole Grain Muffins
Egg White, Kale & Mushroom Frittata

The Coastal \$45

Sliced Seasonal Fresh Fruit & Berries
Fresh Cracked Cage Free Scrambled Eggs with Onion, Bell Peppers, & Tomatoes
Southern Style Shrimp-n-Grits
Roasted Potato Hash
Buttermilk Biscuits & Gravy
Crisp Applewood Smoked Bacon
Citrus Pancakes, Maple Syrup

Breakfast Buffet Enhancements \$7 per person

∞ Belgium Waffle Station
Citrus infused Maple Syrup, Fresh Fruit Compote & Candied Pecans

Breakfast Buffet Enhancements \$12 per person

Bagel Bar
*New York Style: Plain, Raisins, & Sesame Seed
Whipped Cream Cheese: Plain, Onion-Dill,
Strawberry, Honey-Cinnamon
Smoked Salmon, Caper Berries, Egg Whites & Yolks,
Bermuda Onions*

∞ Gourmet Omelet Station

*Fresh Cracked Cage Free Eggs, Egg Whites,
Cheddar, Feta Cheese, Goat Cheese, Pepper Jack
Cheese, Red & Green Peppers, Mushrooms,
Asparagus, Jalapenos, Tomatoes, Onions, Spinach,
Ham & Bacon
**Add Jumbo Shrimp or Jumbo Lump Crab Meat for
\$4 per person*

∞ Chef Attendant Fee \$75

Minimum 20 guests

PLATED BREAKFAST

*All Plated Breakfasts Include: Fresh Baked Pastries, Florida Orange Juice, Ruby Red Grapefruit Juice,
Organic Starbucks® Coffee & Tazo Teas.*

Gulf Coast \$32

Scrambled Eggs, Applewood Smoked Bacon or Link Sausage
Oven-Dried Tomatoes & Grilled Asparagus
Roasted Potatoes

Lorraine's Quiche \$34

Parfait with Yogurt, Berries & Homemade Granola
Applewood Smoked Bacon, Spinach, Sun-Dried Tomatoes, Gruyere Quiche
Roasted Potatoes, Grilled Asparagus & Oven-Dried Roma Tomato

Egg"Xellent" \$38

Mojito Fruit Cocktail
Egg Napoleon, Seared Pork Belly, Sautéed Spinach
Sweet Potato Hash, Grilled Asparagus, Tomato Hollandaise

Minimum 20 guests



A L A C A R T E

Beverages

\$5 per Item

Pepsi, Diet Pepsi, Sierra Mist, Bottle Water
Bottle Juices (Cranberry, Apple, Orange)

\$5.5 per Item

Fiji Water, Assorted Vitamin Water, Perrier Water,
Starbucks® Frappuccino, Bottled Iced Tea

\$6 per Item

Red Bull, Sugar-Free Red Bull, Natalie's Fresh Squeezed Juices
(Grapefruit, Orange Pineapple, Orange Mango)

By the Gallon

\$82 Organic Starbucks® Coffee

\$82 Tazo Tea

\$65 Iced Tea, Lemonade, or Fruit Infused Water

\$5 per Item

Assorted Nutri-Grain Bars, Kashi Bars, Protein Bars
Whole Seasonal Fruit
Individual Greek Yogurt

\$6 per Person

Warm Tortilla Chips and Tomatillo Salsa
Flavored Fresh Popcorn (Select One: Truffle, Sour Cream &
Chives, Ranch, Bacon, or White Cheddar)
Salted & Spicy Assorted Mixed Nuts
Fresh Sliced Seasonal Fruit
Soft Pretzels with Honey Mustard

\$8 per Person

Fresh Crudité Display with Hummus
Olive Tapenade with Grilled Naan

\$48 per Dozen

Fresh Baked Assorted Cookies
Brownies & Blondies
Lemon Bars
Assorted Gourmet Cupcakes

\$50 per Dozen

Assortment of Breakfast Pastries
Assorted Bagels with Cream Cheese & Butter

PICK—ME—UP SNACKS

Packaged Breaks Based on 30 Minutes of Service. Minimum of 20 guests. Additional charge will apply for extended service.

The Motivator \$15

Pineapple & Strawberry Skewers, Nutri-Grain & Kashi Bars, Assorted Individual Greek Yogurts
Assorted Energy Drinks

Old Fashioned Ice Cream Floats \$17

Root Beer, Cream Soda, Black Cherry, & Orange Floats
& Assorted Novelty Candy Jars

Warm Cinnamon Churros \$15

Bavarian Cream Filled, Fruit Smoothies served with
Vanilla, Chocolate & Mango Sauce
Assorted Flavors of Jarritos

Strawberry Fields \$18

Make-Your-Own Miniature Strawberry Shortcakes
Strawberries, Whipped Cream & Brown Sugar, Pound Cake
Marinated Fresh Strawberries, Chocolate Dipped Strawberries &
Strawberry Yogurt Smoothies

Spring Training \$19

Fresh Popcorn, Warm Soft Pretzels, Cracker Jacks
Jalapeno Melted Cheddar, Honey Mustard
Pitchers of Lemonade

Cold Brew \$14

Vanilla Mint Cold Brew, Coconut Blueberry Cold Brew, Cinnamon
Spice Cold Brew served with Assorted Biscotti

Bacon on the Beach \$21

Bacon Glazed Doughnut Holes, Bacon Ice Cream Sandwiches with
Bacon Cookies, Kettle Corn & Bacon Bits, served with Old
Fashion Root Beer

Blaze Your Own Trail Mix \$17

Build Your Own Trail Mix with Banana Chips, Dried Mangos, Papaya,
Cranberries, Yogurt Covered Raisins, Chocolate Covered Blueberries &
Pretzels, Chex Mix, Cashews, Candied Pecans, Cajun Peanuts and M&M's
Served with Fruit Infused Water



PLATED LUNCH

All Lunches Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Choice of Starter

Wyndham Grand Salad

Artisan Greens, Frisée, Fresh Strawberries, Grilled Asparagus,
Candied Pecans & Buttermilk Ranch

Classic Caesar Salad

Crisp Romaine Hearts, Garlic Focaccia, Parmesan Reggiano
Shavings & Creamy Parmesan Dressing

Wedge Salad

Baby Red Leaf Lettuce, Goat Cheese, Heirloom Cherry
Tomatoes, Euro Cucumbers & Honey Citrus Vinaigrette

Tomato Basil Soup

Ripe Tomato, Vegetable Stock, Fresh Basil

Crab Vichyssoise

Chilled Leek and Potato Soup, Jumbo Lump Crab

Choice of Dessert

Crème Brûlée Cheesecake

Creamy Cheesecake, Caramelized Sugar Lid, Caramel Sauce

Sacher Torte

Dark Chocolate Cake, Chocolate Ganache, Raspberry,
Crème Anglaise

Florida Key Lime Pie

Graham Cracker Crumble, Whipped Cream

Cookies and Cream

Chocolate Sponge Cake, Oreo Cookie Crème, Raspberry
Coulis

Berry Tartlet

Seasonal Berries, Vanilla Crème, Kiwi Purée

Minimum 10 guests

PLATED LUNCH

All Lunches Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Entrée Selections

Sustainable Salmon \$44

Braised Greens, Herb Orzo, Tomato Chutney
(Your Choice of Seared, Blackened or Grilled)

Blackened Breast of Chicken \$41

Rice and Beans with Andouille Sausage, Glazed Heirloom Carrots
& Whole Grain Mustard Jus

Braised Beef Short Ribs \$48

White Cheddar Mashed Potato, Baby Vegetables, Bordelaise

Seared Grouper \$44

Steamed Rice, Broccolini, Shiitake Mushrooms with Lemongrass
Broth

Entrée Selections

Chicken Caesar Salad \$36

Grilled Marinated Breast of Chicken, Baby Romaine Hearts,
Brioche Croutons, White Anchovies, Shaved Parmesan

Asian Salad \$35

Baby Greens, Heirloom Cherry Tomatoes, Baby Corn, Bell
Peppers, Scallions, Mango, Macadamia Nuts, Taro Chips
Wasabi Vinaigrette

Add Chicken \$5

Add Shrimp \$7

Add Seared Tuna \$9

Minimum 10 guests

BOXED LUNCH

*All Boxed Lunches Include: Kettle Chips, Cookie, Whole Fruit and Your Choice of : Tomato Mozzarella Salad, Pasta Salad, Fruit Salad or Mango Slaw
Bottled Iced Tea, Water & Assorted Soft Drinks*

Turkey Croissant \$32

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Havarti Cheese, Avocado Aioli

Mediterranean Wrap \$32

Baby Mixed Greens, Roasted Red Pepper Hummus, Balsamic Grilled Portobello Mushroom, Yellow Squash, Zucchini, Roasted Red Bell Peppers, Red Onion

Roast Beef on Ciabatta \$34

Roast Beef with Aged Gouda Cheese, Arugula, Burgundy Onion Marmalade & Horseradish Cream

Grilled Chicken Breast \$34

Grilled Chicken Breast, Sundried Tomato with Pesto Mayo On Whole Grain Bread

Lobster Roll \$36

Traditional New England Lobster Roll served on Crispy Buttery Hoagie Roll

Any Boxed Lunch can be served as a Plated
Entrée Option for an additional service fee



Minimum 10 guests

LUNCH BUFFET

All Lunch Buffets Include: Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Bodega \$50

Gazpacho

Seasonal Baby Greens, Grilled Yucca, Dragon Fruit, Mango Habanero Dressing

Potato Salad, Queso Fresco, Hard Boiled Eggs

Select 3 Entrees

Classic Cuban Sandwich

Roasted Pork, Smoked Ham, Swiss Cheese, Pickles and Mustard

Grilled Grouper

Mango Cole Slaw, Banana Peppers, Tortillas

“Choripan” Chimichurri Sandwich

Grilled Chorizo Sausage on Soft Bun with Chimichurri Sauce & Tomatoes

Grilled Fresh Vegetable Panini

Vegetable Panini with Manchego Cheese

Kettle Chips

Dulce de Leche Cheesecake & Cuban Flan

Florida Keys \$55

Baby Greens, Avocado & Grapefruit Salad with Sweet Chili Lime Vinaigrette

Corn Salad with Florida Tomatoes, Baby Kale, Basil & Bermuda Onions

Mojo Marinated & Grilled Chicken Breast

Crab Crusted Filet of Salmon, Lime & Mango Beurre Blanc

Peppercorn Flank Steak with Rum Sauce & Caramelized Shallots

Roasted Potatoes

Seasonal Vegetable Medley

Pineapple Upside Down Cake

Mango Passion Cheesecake

Burger Bar \$50

Chef Mike’s BLT Salad, Macaroni Salad

Select 3 Entrees

Beef Burgers

Turkey Burgers

Salmon Burgers

BBQ Pulled Pork

Grilled Chicken Breast

Black Bean “Burger”

Bourbon Baked Beans, Tater Tots

Aged Cheddar, Swiss & Provolone Cheeses

Leaf Lettuce, Sliced Tomatoes, Onions

Ketchup, Mustard, Chimichurri Mayo and BBQ Sauce

Brioche Rolls

Blondies & Brownies

Florida-Georgia Line \$55

Corn and Crab Chowder

Tropical Fruit Slaw

Tomato & Cucumber Salad with Corn, Black Beans & Cilantro

Shrimp & Grits

Southern Fried Chicken

Braised Beef Short Ribs

Southern Mac & Cheese

Fresh Green Beans

Pecan Pie and Lemon Bars

Minimum 20 guests

LUNCH BUFFET

All Lunch Buffets Include Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Caribbean Flair \$55

Tomato, Avocado & Mango Salad with Bermuda Onions, Cilantro
Lime Vinaigrette
Baby Romaine Heart, Papaya, Banana Bread Croutons with Mango
& Sweet Chili Caesar Dressing
Grilled Ribeye Steak with Corn Salsa
Seared Mahi Mahi with Fresh Fruit Relish
Roasted “Jerk” Style Chicken
Black Bean & Rice
Seasonal Vegetables
Key Lime Pie & Chocolate Peanut Butter Pie

Little Italy \$48

Tuscan Soup, Italian Sausage, Potato, Kale
Caesar Salad
Tomato & Mozzarella Bocconcini Caprese
Penne Bolognese
Squash Ravioli, Shaved Parmesan, White Balsamic
Chicken Piccata, Lemon, Capers, Tomatoes
Garlic Bread Sticks
Orange Ricotta Cannoli
Mocha Tiramisu



Minimum 20 guests

RECEPTIONS

Minimum 24 Pieces of Each Hors d'oeuvres

Cold Canapés \$5

Cantaloupe & Serrano Ham Skewer, Port Pipette
Heirloom Tomato Bocconcini Mozzarella, Brioche, Balsamic Reduction
Basil Antipasto Skewer, Mozzarella, Artichoke & Tomato
Watermelon & Feta Cheese, Pomegranate Reduction
Chilled Tomato Gazpacho, Manchego Cheese Skewer

Cold Canapés \$6

Calamari Salad, Mango Cilantro
Goat Cheese, Baby Beet Tartlet, Candied Walnut
Smoked Salmon Tostada, Lime Cilantro Cream
Smoked Duck Prosciutto on Brioche Bread, Quince Paste & Mission Fig
Mini Chicken BLT Club Sandwich, Chipotle Mayo
Italian Coppa Tostada with Carrot Truffle Butter

Cold Canapés \$7

Grilled Marinated Jumbo Shrimp, Bloody Mary Cocktail
Ahi Tuna Tartar, Seaweed Salad, Eatable Spoon
Grouper Ceviche, Avocado in Asian Spoon
Citrus Scented Lobster Salad, Black Olive Rimmed Waffle Cornet
Beef Tenderloin Tartar in Bamboo Cone with Gaufrette Potato

Hot Hors d'oeuvres \$5

Breaded Artichoke Hearts with Saffron Aioli
Vegetable Samosas with Mint-Cilantro Dipping Sauce
Vegetable Spring Rolls with Mango Thai Chili
Mushroom Risotto Arancini, Truffle Essence
Cuban Style Frank in a Blanket

Hot Hors d'oeuvres \$6

Pork Belly Quesadillas, Chipotle Aioli
Pork Satay, Spicy Peanut Sauce
Chicken Pot Stickers, Soy Scallion Dipping Sauce
Sliced Duck Breast, Mango Chutney
Buffalo Style Chicken, Blue Cheese in Mini Tartlet
Chicken Tikka Kebab, Mint-Cilantro Dipping Sauce

Hot Hors d'oeuvres \$7

Tempura Crab Claw, Cilantro-Citrus Dipping Sauce
Tandoori Chicken Satay, Spicy Peanut Sauce
Seared Diver Scallop, Bacon Crisp, Béarnaise Sauce
Homemade Clams Casino
New Zealand Lamb Lollipops, Mint Yogurt Dipping Sauce
Crab Cake Spoon, Sun-Dried Tomato Aioli

RECEPTION STATIONS

Reception Stations are based on one and a half hours of service and are priced per person

Pasta Station \$21

Choice of two (2) Bolognaise, Alfredo, Marinara, or Vodka Sauce

Choice of two (2) Rigatoni, Gnocchi, Orecchiette, or Cavatappi

Caesar Salad and Garlic Bread Sticks

Slider Station \$35

Choice of two (2) Braised Short Rib, BBQ Pulled Pork, Beef

Burger, Crab Cake, or Grilled Chicken

White Cheddar Mac-n-Cheese, Parmesan Truffle Tots, Sweet Rolls

Choice of three (3) Chimichurri Mayo, Bacon Jam, Ketchup,

Mustard or BBQ Sauce

Low Country Boil \$39

Redskin Potatoes, Corn on the Cob, Chicken Thigh, Little Neck Clam

Jumbo Shrimp & Andouille Sausage

Fajita Station \$20

Choice of two (2) Carne Asada, Chimichurri Chicken, or Baked Grouper

Guacamole, Lime Crema, Queso Fresco, Fresh Salsa, Jalapeño

Flour Tortilla, Spanish Rice, & Black Beans

Risotto Station \$22

Grilled Chicken, Piquillo Pepper, Green Pea, Tomato, & Parmesan

Sautéed Shrimp, Asparagus, Mushrooms, Tomato, & Parmesan



Minimum 20 guests

RECEPTION STATIONS

Reception Stations are based on one and a half hours of service and are priced per person

Sushi Station \$22

An Assortment of House Made Sushi Rolls and Nigari Sushi
Wasabi, Pickled Ginger, Seaweed Salad

Bruschetta Bar \$17

Artichoke, Lemon, & Herb
Mushroom & Herb
Heirloom Tomato, Basil & Garlic
Baguette, Ciabatta, & Grilled Naan

Dim Sum Bar \$22

Pork Pot Stickers, Shrimp Shu Mai, Chicken Pot Stickers
Vegetable Spring Rolls & Crab Rangoon, Sweet Chili Sauce,
Ponzu, & Soy Sauce

Seafood Station \$32

Garlic Grilled Shrimp, Poached Shrimp, East Coast Oysters,
Crab Claws , Cocktail Sauce, Horseradish Mignonette, Hot Sauce,
Lemon, & Crackers

Small Plates \$18

Braised Pork, White Cheddar Mac with Arugula, Pickled Red Onions
Seared Sea Scallop, Corn Puree, Candied Bacon
Roasted Chicken, Spanish Chorizo, Brioche, Manchego Herb Cream
Blackened Shrimp, Grits, Tomatillo Salsa
Grilled Lamb Chop, Herbed Farro, Shaved Parmesan
Blackened Steak Tips, Mushroom, Bleu Cheese, Gnocchi
Fire Grilled Lobster Tail, Roasted Tomato, Tarragon Cream, Rustic Bread
Braised Short Rib, Caramelized Onion Whip Potato, Apple Jicama Slaw

(Server Attendant Required \$50.00)

Minimum 20 guests

RECEPTION STATIONS

Reception Carving Stations are based on one and a half hours of service and are priced per person

Carving Stations

Chef Attendant Fee \$75.00

Beef Tenderloin \$34

Sea Salt & Peppercorn Crusted Beef Tenderloin, Mashed Yukon Gold Potatoes, & Grilled Asparagus, Sauce Béarnaise with Dinner Rolls

Prime Rib \$30

Rosemary & Roasted Garlic Prime Rib, Horseradish, Herb Roasted Potatoes, Glazed Heirloom Carrots with Cabernet Jus with Dinner Rolls

Spiral Ham \$20

Candied Nueske's Spiral Cut Ham, Sweet Potato Gratin, Haricot Vert, & Pineapple Bourbon Sauce with Sweet Hawaiian Rolls

BBQ Beef Brisket \$18

Slow Roasted Beef Brisket, Pork Belly Baked Beans, Potato Salad, & Coleslaw with Corn Bread Muffin & Honey Butter

Roasted Turkey Breast \$22

Traditional Roasted Turkey Breast, Cranberry Relish, Grilled Broccolini, Roasted Garlic Mashed Yukon Potatoes & Sage Gravy with Dinner Rolls

Florida Grouper \$25

Miso Glazed Roasted Grouper, Ginger Lemon Sticky Rice Ball, & Vegetable Stir Fry with Lemongrass Broth

Minimum 20 guests

PLATED DINNER

All Dinners Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee and Tazo Teas.

Choice of Starter

Salads

Watermelon, Tomato, Frisee, Baby Kale, Goat Cheese

Dijon Grenadine Vinaigrette

Butter Lettuce, Watercress, Dried Cranberry, Gorgonzola,

Candied Walnuts, Raspberry Vinaigrette

Mixed Greens, Candied Bacon, Heirloom Tomato, Crouton

Buttermilk Ranch Dressing

Soups

Crab & Corn Chowder

Jumbo Lump Crabmeat, Roasted Fresh Corn, Yukon Potatoes,

Fresh Herbs

Roasted Tomato Bisque

Roasted Marinated Roma Tomatoes, Garlic Brioche Croutons

Choice of Dessert

Truffle Torte

Ganache Cream & Chocolate Truffles, Raspberry

Chambord Coulis

Floridian

Key Lime Cheesecake with Mango Coulis

Grand Marnier Bomb

Chocolate Genoise with Grand Marnier,

White Chocolate Mousse

Nutella Cheesecake Brûlée

Oreo Cookie Crust, Raspberry Cream Anglaise, Bacon Powder

Chocolate Plate

Chocolate Ganache, Rectangle Chocolate Tart, Seasonal

Berries, Blueberry Coulis, Gold Brush

Minimum 20 guests

PLATED DINNER

All Dinners Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee and Tazo Teas.

Entrée Selections

Beef Tenderloin \$90

Herbed Yukon Gold Potatoes, Grilled Asparagus with
Roasted Shallot & Cabernet Reduction

Sea Bass \$82

Cauliflower Puree, Haricot Vert, Saffron Cream

Herb Grilled Chicken \$70

Trumpet Royal Mushroom Risotto, Sautéed Spinach
& Wild Mushroom Jus

Honey Glazed Chicken \$72

Caramelized Onion Yukon Gold Potato, Grilled Broccolini, &
Roasted Garlic Jus

Pan Seared Salmon \$75

Salmon, Grilled Asparagus, Herb Roasted Fingerling Potato,
& Sun-Dried Tomato Cream

Bone In Pork Chop \$78

Candied Sweet Potato Puree, Braised Greens, Creole
Mustard Beurre Blanc

Truffle Gnocchi \$68

Pan Fried Potato Dumpling, Grilled Asparagus, Cipolini Onion,
Sautéed Shiitake, & Truffle Cream

Baked Ravioli \$68

Three Cheese Ravioli, Vodka Sauce, Baked Parmesan Crust

Curry Coconut Quinoa \$68

Braised Kale, Roasted Cauliflower, Chick Pea, Red
Quinoa, Curry Coconut Broth

Minimum 20 guests

PLATED DINNER

All Dinners Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee and Tazo Teas.

Duo– Plated Selections

Salmon & Chicken \$88

Blackened Salmon & Jerk Chicken Breast, Mango
Salsa, Coconut Rice, & Grilled Asparagus

Tenderloin & Shrimp \$92

Grilled Beef Tenderloin & Garlic Shrimp,
Cauliflower Gratin, Haricot Vert, Cognac Demi

Tenderloin & Chicken \$90

Grilled Filet of Beef & Seared Rosemary Marinated
Chicken, Caramelized Onion Whipped Potato,
Grilled Broccolini, & Mushroom Demi

Tenderloin & Seabass \$98

Grilled Filet of Beef & Seared Seabass, Whipped
Parsnip, Baby Beets, Pinot Gastrique

Shrimp & Chicken \$88

Tarragon Marinated Chicken & Grilled Shrimp,
Caramelized Onion Gratin, Haricot Vert,
Citrus Beurre Blanc



Minimum 20 guests

DINNER BUFFETS

All Dinners Buffets Include Warm Rolls, Iced Tea, Organic Starbucks® Coffee and Tazo Teas.

Southern Comfort \$75

Mixed Greens, Jicama, Corn, Black Beans,
Jack Cheese, & Smoked Tomato Dressing

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Three Potato Salad with Mustard  
Vinaigrette

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Barbecue Brisket

Grilled Pork Ribs

Mesquite Grilled Chicken

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Mac-n-Cheese, Baked Beans,  
Corn Bread Muffins

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Bread Pudding, Seasonal Fruit Cobbler,
Pecan Bars

The Classic \$84

Mixed Greens, Bleu Cheese, Bacon Bits,
Diced Tomato, Ranch Dressing

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Country Style Potato Salad

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Herb Seared Chicken Breast with
Thyme Jus

Grilled Flat Iron Steak with Roasted
Garlic Jus

Seared Salmon with Avocado &
Crab Cream Sauce

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Roasted Potatoes, Grilled Seasonal  
Vegetables

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Chocolate Pot du Crème
Fresh Fruit Tart

The Grand \$95

Spinach Salad with Candied Pecan,
Feta Cheese, Red Onion, with
Brown Sugar Vinaigrette

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Marinated Mushrooms & Grilled  
Asparagus Salad, Truffle Vinaigrette

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Beef Tenderloin Medallions, Bourbon
Peppercorn Sauce

Grilled Chicken Breast with Thyme Beurre
Blanc & Apple Chutney

Seared Red Snapper with Tarragon
Lobster Cream

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Roasted Garlic Mashed Potatoes,  
Grilled Vegetable Medley

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Buttermilk Pana Cotta, Lemon Curd Tart

Minimum 20 guests

WINES & CHAMPAGNES

Sparkling Wines and Champagne

Domaine Chandon, Brut, California	\$40
Syltbar, Prosecco, Italy	\$48
Schramsberg, Blanc De Blanc, California	\$75

Light Intensity White Wines

Beringer, White Zinfandel, California	\$32
Pacific Rim, Riesling, Columbia Valley, WA	\$40
Banfi "Le Rime", Pinot Grigio, California	\$40
Santa Margherita, Pinot Grigio, Italy	\$48
Honig "Rutherford" Sauvignon Blanc, California	\$40
Kim Crawford "Spit Fire" Sauvignon Blanc, California	\$48
Coppola "Directors Cut" Chardonnay, California	\$40
Mer Soleil, Chardonnay, California	\$32
Elouan, Rose, Oregon	\$46
Conundrum, White Blend, Rutherford, California	\$48

Light Intensity Red Wines

Meiomi, Pinot Noir, California	\$40
Land Mark "Outlook" Pinot Noir, California	\$48
LaCrema, Pinot Noir, Sonoma Coast, California	\$60

Medium Intensity Red Wines

Chateau St. Michelle "Indian Wells", Merlot, Oregon	\$40
Quilt, Cabernet Sauvignon, California	\$40
Hess "Allomi" Cabernet Sauvignon, California	\$60
Susana Balbo, Malbec, Argentina	\$40
Carne Humna, Red Blend, California	\$44
Dry Creek, Zinfandel, California	\$40
Penfolds, Kalimna Bin 28, Shiraz, Australia	\$56
Michael David "Petite Petite", Sirah, California	\$44



BEVERAGES

Call Bar

Pinnacle Vodka
Bombay Gin
Cruzan Rum
Jim Beam
Dewar's White Label
Cuervo 1800
E&J Brandy
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona, Amstel Light
Chardonnay, Merlot,
Cabernet Sauvignon and
White Zinfandel

Premium Bar

Sky Vodka
Tanqueray Gin
Bacardi Superior Rum
Jack Daniels
Dewar's 12 Year
Sauza Tequila
Hennessy VS
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona, Amstel Light
Chardonnay, Merlot,
Cabernet Sauvignon and
White Zinfandel

Ultra Premium

Grey Goose Vodka
Bombay Sapphire Gin
Appleton Reserve Rum
Maker's Mark Bourbon
Glenmorangie
Crown Royal Whiskey
Wyndham Reposado
Courvoisier VSOP
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona, Amstel Light
Chardonnay, Merlot,
Cabernet Sauvignon and
White Zinfandel

Open Bar Packages

Non-Alcoholic Bar

One Hour \$7 | Each Additional Hour \$4

Beer, Wine & Soda Bar

One Hour \$18 | Each Additional Hour \$7

Call Bar

One Hour \$22 | Two Hours \$32 | Three Hours \$40 | Each Additional Hour \$9

Bartender Fee

Four Hour Hosted Bar \$100 | Four Hour Cash Bar \$150 | Each Additional Hour \$50 Per Bar | One Bartender per 100 Guests

Premium Bar

One Hour \$25 | Two Hours \$35 | Three Hours \$48 | Each Additional Hour \$10

Ultra Premium Bar

One Hour \$28 | Two Hours \$42 | Three Hours \$54 | Each Additional Hour \$11

BEVERAGES & SPECIALTY BARS

Hosted Bar

Call Brands	\$9
Call Wines	\$9
Premium Brands	\$10
Premium Wines	\$10
Ultra Premium	\$11
Ultra Premium Wines	\$11
Imported Beers	\$7
Domestic Beers	\$6
Soft Drinks	\$6
Fruit Juice	\$6
Bottle Water	\$6

Wines served by the glass

Cash Bar

Call Brands	\$10
Call Wines	\$10
Premium Brands	\$11
Premium Wines	\$11
Ultra Premium	\$12
Ultra Premium Wines	\$12
Imported Beers	\$8
Domestic Beers	\$7
Soft Drinks	\$7
Fruit Juice	\$7
Bottle Water	\$7

Wines served by the glass

Mimosa Bar \$12

Strawberry Basil, Passion Fruit,
Watermelon Fresca, Mango Orange,
Kiwi and Mixed Berry blended with
Chandon Brut

Classic Bloody Mary Bar \$12

Our blend of Pinnacle Vodka, Tomato &
Thirster Tomato Juices, Lime Juice,
Horseradish, Tabasco and Fresh Ground
Pepper

Mixologist Bar \$15

Your Choice of Three Special Recipes
for Your Guests to try their hand at
bartending.

Classic Margarita, Blue Lagoon, Shark
Punch, Mojito, or American Whiskey
Punch

*Prices are based on per person and one
hour of service. Additional hours at \$9 per
person per hour*

Bartender Fee

Four Hour Hosted Bar \$100 | Four Hour Cash Bar \$150 | Each Additional Hour \$50 Per Bar | One Bartender per 100 Guests