



## Beverage Services

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### **Hosted Package Bar**

The Package Bar is based on a set price per person, per hour.

#### **Select Package Bar \$21 per person (4 hours)**

Includes: House Liquors, Domestic & Import Beer, House Wine, Soft Drinks, Juices & Mixers

#### **Premium Package Bar \$28 per person (4 hours)**

Includes: Premium & Select Liquors, Domestic & Import Beer, House Wine, Soft Drinks, Juices & Mixers

### **Hosted Consumption Bar**

The Consumption Bar is based on each drink consumed. An estimated price will be determined before your event.

#### **Select Consumption Bar**

Includes:

House Liquors \$5 Domestic & Import Beer \$3-4, House Wine \$5, Soft Drinks \$3

#### **Premium Consumption Bar**

Includes:

Premium & Select

Liquors \$7, Domestic & Import Beer \$3-4, House Wine \$5, Soft Drinks \$3

A 20% service charge & 7% sales tax will be added.



### **Hors D' Oeuvres** (25 Piece Minimum)

Sesame Chicken Tenders with Thai Peanut Sauce	\$ 2.85 per piece
Bacon Wrapped Sea Scallops	\$ 3.45 per piece
Pot Stickers	\$ 2.85 per piece
Cajun Prime Rib Bites	\$ 2.85 per piece
Coconut Shrimp with Mango Sauce	\$ 3.45 per piece
Key West Conch Fritters with Citrus Mayonnaise	\$ 2.25 per piece
Mini Beef Wellingtons	\$ 3.45 per piece
Shrimp Poppers with Pepper Jam	\$ 3.10 per piece
Mini Crab Cakes with Cajun Tartar Sauce	\$ 3.55 per piece
Chicken or Beef Brochettes	\$ 3.55 per piece
Brie and Raspberry en croûte	\$ 3.45 per piece
Spanakopita	\$ 3.10 per piece
Mini Quiche	\$ 4.30 per piece
Rumaki	\$ 2.85 per piece

### **Stations & Displays**

International and Domestic Cheese	\$ 5.50 per person
Fresh Fruit Display	\$ 3.00 per person
Crudités with Herb Dipping Sauce	\$ 4.25 per person
Oriental Chicken Lettuce Wraps	\$ 7.00 per person
Antipasto Display	\$ 6.50 per person
Jumbo Gulf Shrimp Cocktail	\$ 9.00 per person
Bruschetta Display	\$ 2.00 per person
Whole Chilled Beef Tenderloin with Traditional Accompaniments	\$ 250.00 Each
Oak Plank Salmon W/ Melba Toast	\$ 65.00 Each
Magnum Wheel Phyllo Encrusted Brie	\$ 115.00 Each

### **Finger Foods**

Chips and Salsa	\$ 1.25 per person
Chips and Queso	\$ 1.50 per person
Pigs-in-the-Blanket	\$ 1.85 per piece
Chicken Drummies	\$ 1.15 per piece
Chicken Fingers	\$ 1.85 per piece
Pizza Bites	\$ 1.85 per piece
BBQ Meatballs	\$ 1.15 per piece
Buffalo Chicken Wings	\$ 1.15 per piece
Deviled Eggs	\$ 1.15 per piece

A 20% service charge & 7% sales tax will be added.



## **Wedding Buffet Package 1**

Champagne Toast  
International and Domestic Cheese Display

### **Salad Bar**

(Please choose four of the following)

Gathered greens with traditional accompaniments  
Traditional Caesar salad  
Fresh fruit salad  
Cajun chicken salad  
Seafood salad  
Oriental vegetable salad  
Garden rotini salad  
Broccoli & walnut salad

### **Entrée**

(Select Two items)

Chicken Piccata with lemon and capers  
Native grouper with baby shrimp and mushrooms  
Salmon Niçoise with artichoke hearts and tomatoes  
Tarragon & garlic chicken with Pinot Noir sauce  
Chicken Chasseur with wild mushrooms, tomatoes and rich bordelaise  
Lemon-pepper chicken with rich Chardonnay cream  
Cajun salmon with green chili sauce  
Beef Bourguignonne with button mushrooms and red wine  
Cuban roast pork loin with tamarind mojo  
Chicken Cordon Bleu with sherry cream sauce

Coffee and Tea

**\$40.00 Per Person**

**All buffets include a salad bar, potatoes or rice, and Chef's choice of vegetable, rolls and butter.**

A 20% service charge & 7% sales tax will be added.



## **Wedding Buffet Package 2**

International and Domestic Cheese Display  
Champagne Toast

### **Salad Bar**

(Please choose four of the following)

Gathered greens with traditional accompaniments  
Traditional Caesar salad  
Fresh fruit salad  
Cajun chicken salad  
Seafood salad  
Oriental vegetable salad  
Garden rotini salad  
Broccoli & walnut salad

### **Entrée**

(Select Two items)

Chicken Piccata with lemon and capers  
Native grouper with baby shrimp and mushrooms  
Salmon Niçoise with artichoke hearts and tomatoes  
Tarragon & garlic chicken with Pinot Noir sauce  
Chicken Chasseur with wild mushrooms, tomatoes and rich bordelaise  
Lemon-pepper chicken with rich Chardonnay cream  
Cajun salmon with green chili sauce  
Beef Bourguignonne with button mushrooms and red wine  
Cuban roast pork loin with tamarind mojo  
Chicken Cordon Bleu with sherry cream sauce

### **Carving Stations**

(Choose one item)

Roast sirloin of beef  
Honey glazed ham

Roast prime rib of beef  
Herb stuffed leg of lamb

Breast of Turkey

**\$50.00 Per Person**

**All buffets include a salad bar, potatoes or rice, and Chef's choice of vegetable, rolls and butter.**

A 20% service charge & 7% sales tax will be added.



### **Wedding Buffet Package 3**

International and Domestic Cheese Display  
Champagne Toast

#### **Salad Bar**

(Please choose four of the following)

Gathered greens with traditional accompaniments  
Traditional Caesar salad  
Fresh fruit salad  
Cajun chicken salad  
Seafood salad  
Oriental vegetable salad  
Garden rotini salad  
Broccoli & walnut salad

#### **Entrée**

(Select Three items)

Chicken Piccata with lemon and capers  
Native grouper with baby shrimp and mushrooms  
Salmon Niçoise with artichoke hearts and tomatoes  
Tarragon & garlic chicken with Pinot Noir sauce  
Chicken Chasseur with wild mushrooms, tomatoes and rich bordelaise  
Lemon-pepper chicken with rich Chardonnay cream  
Cajun salmon with green chili sauce  
Beef Bourguignonne with button mushrooms and red wine  
Cuban roast pork loin with tamarind mojo  
Chicken Cordon Bleu with sherry cream sauce

#### **Carving Stations**

(Choose one item)

Roast sirloin of beef  
Honey glazed ham

Roast prime rib of beef  
Herb stuffed leg of lamb

Breast of Turkey

**\$60.00 Per Person**

**All buffets include a salad bar, potatoes or rice, and Chef's choice of vegetable, rolls and butter.**

A 20% service charge & 7% sales tax will be added.



## **Wedding Package 1**

International and Domestic Cheese Display

### **Salad**

(Select One)

House Salad

Caesar Salad

Wedge Salad

### **Entrée**

(Select One)

Includes choice of Starch and Vegetable du Jour

### **Marinated Flank Steak**

Choice flank steak tantalizingly marinated in red wine and herbs and served with a delicious hunter sauce.

### **Oriental Salmon**

Prime Atlantic salmon perfectly pan-seared and lacquered with a soy-ginger glaze and topped with sesame seeds and green onions.

### **Chicken Royale**

Sautéed boneless breast of chicken crowned with shrimp, shiitake mushrooms and a tarragon hollandaise.

### **Brown Sugar-Glazed Pork Loin**

Tender boneless pork loin rubbed with sweet molasses and served with a three-onion demi-glaze.

Coffee and Tea

Champagne Toast

**\$35.00 Per Person**

A 20% service charge & 7% sales tax will be added.

The above selections are variations of preparations of menu items, please feel free to ask our chef for other options or cooking methods.



## **Wedding Package 2**

International and Domestic Cheese Display  
Choice of Two Hors d' Oeuvres

### **Salad**

(Select One)

House Salad  
Caesar Salad  
Wedge Salad

### **Entrée**

(Select One)

Includes choice of Starch and Vegetable du Jour

### **Georgia Pecan Crusted Grouper**

Fresh Florida grouper encrusted with hearty Georgia pecans and served with a light Dijon Chardonnay sauce

### **Salmon Niçoise**

This savory grilled salmon filet is topped with artichoke hearts, tomatoes, black & green olives and capers. Served in a natural pan gravy, giving a French classic a nouveau twist

### **Chicken Anna Maria**

Moist breast of chicken, egg-dipped and laced with a mushroom white wine cream and sprinkled with green onions

### **Roast Prime Rib**

Prime rib of beef roasted to perfection and served au jus

Champagne Toast

Coffee and Tea

**\$45.00 Per Person**

A 20% service charge & 7% sales tax will be added.

The above selections are variations of preparations of menu items, please feel free to ask our chef for other options or cooking methods.



### **Wedding Package 3**

Choice of Two Displays  
Choice of Two Hot Hors d' Oeuvres

#### **Salad**

(Select One)

House Salad  
Caesar Salad  
Wedge Salad

#### **Entrée**

(Select One)

Includes choice of Starch and Vegetable du Jour

#### **Macadamia Grouper**

Fresh Florida grouper encrusted with rich macadamia nuts, pan-fried and topped with a fresh fruit salsa

#### **Filet & Crab Cakes**

Petit filet mignon covered in a wild mushroom bordelaise and served with a Charleston crab cake laced with Boursin cream

#### **Salmon Imperial**

Fresh filet of salmon filled with crab meat stuffing imperial and topped with tomato hollandaise

#### **Roast sirloin of Beef**

Succulent sirloin prepared British style and served with a shallot demi-glaze

Champagne Toast

Coffee and Tea

**\$55.00 Per Person**

A 20% service charge & 7% sales tax will be added.

The above selections are variations of preparations of menu items, please feel free to ask our chef for other options or cooking methods.





## **Wedding Package 4**

Choice of Two Displays  
Choice of Three Hot Hors d' Oeuvres

### **Salad**

(Select One)

House Salad  
Caesar Salad  
Wedge Salad

### **Entrée**

(Select One)

Includes choice of Starch and Vegetable du Jour

### **Macadamia Grouper**

Fresh Florida grouper encrusted with rich macadamia nuts, pan-fried and topped with a fresh fruit salsa

### **Filet & Crab Cakes**

Petit filet mignon covered in a wild mushroom bordelaise and served with a Charleston crab cake laced with Boursin cream

### **Salmon Imperial**

Fresh filet of salmon filled with crab meat stuffing imperial and topped with tomato hollandaise

### **Roast sirloin of Beef**

Succulent sirloin prepared British style and served with a shallot demi-glaze

Champagne Toast

Coffee and Tea

**\$65.00 Per Person**

A 20% service charge & 7% sales tax will be added.

The above selections are variations of preparations of menu items, please feel free to ask our chef for other options or cooking methods.