



FORT WALTON BEACH, FL

Catering Menu

Dear Guest,

Special occasions, big meetings, celebrations—at Holiday Inn Resort, we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests.

Thank you for making us a part of your plans, and welcome to the Holiday Inn Resort Fort Walton Beach!



FORT WALTON BEACH, FL

Catering Menu

Breakfast Buffet

Requires a minimum of 25 people.

Traditional Continental Breakfast Buffet ————— \$14++ per person

Fresh Sliced Seasonal Fruit Display, Baked Breakfast Pastries, Bagels with Cream Cheese, Butter and Assorted Preserves. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

Deluxe Breakfast ————— \$17++ per person

Fluffy Scrambled Eggs, Home Style Potatoes, Grits or Oatmeal Bacon and Link Sausage, Biscuits and Gravy, Seasonal Fruit, Assorted Cereal. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

Sweet and Savory Breakfast Buffet ————— \$16++ per person

French Toast and Bacon, Hotcakes and Sausage, Waffles and Buttermilk Fried Chicken, Mixed Fresh Berries, Assorted Syrups, Nuts, Sweet Whipped Cream. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

The Fresh Start ————— \$16++ per person

Build Your Own Yogurt Parfait Bar

Assorted Greek Yogurt, Granola, Fresh Seasonal Fruit, Dried Fruit, Nuts, Assorted Cereals with Chilled Milk. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

Action Station

\$50 Chef Fee per 25 people, will apply for up to one hour.

Omelet Chef Bar ————— \$12++ per person

Build Your Own Omelet with Choice of Egg Whites, Egg Beaters or Traditional Eggs, Assorted Cheese, Diced Onion, Diced Tomato and Peppers, Spinach, Jalapeños, Salsa, Diced Ham, Chopped Sausage and Chopped Bacon, Served with Fresh Cut Fruit, Assorted Bread with Butter and Preserves. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

***Add Premium Meat (choose one) – Grilled Chicken, Steak or Shrimp ————— \$3++ per person**



FORT WALTON BEACH, FL

Catering Menu

Plated Breakfast

Classic French Toast ————— \$15++ per person

Texas Toast Coated with Cinnamon, Vanilla, Brown Sugar, Egg Batter, Praline Pecan Sauce, Fresh Fruit and Dusted with Powdered Sugar, Accompanied with Thick Cut Bacon. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

Southern Style Egg ————— \$15++ per person

Fluffy Scrambled Eggs with Ham and Cheese, Home Style Fried Potatoes or Grits, Fresh Crispy Bacon and Assorted Breakfast Breads. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

Eggs Benedict ————— \$16++ per person

Toasted English Muffin with Canadian Bacon, Poached Egg, Hollandaise Sauce and Green Onion, Served with Breakfast Potatoes. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

Box Breakfast ————— \$10++ per person

Biscuit with Scrambled Eggs and Choice of Sausage or Bacon, Accompanied with Fresh Fruit Juice and Granola Bar.

Sides

- Assorted Individual Greek Yogurts ————— \$3++ per person
- Cup of Grits with Brown Sugar and Butter ————— \$2++ per person
- Cup of Oatmeal with Brown Sugar and Raisins ————— \$2++ per person
- Sausage (serves 12 people) ————— \$30++ per person
- Turkey Sausage (serves 12 people) ————— \$30++ per person
- Bacon (serves 12 people) ————— \$20++ per person
- Fresh Seasonal Cut Fruit (serves 25 people) ————— \$50++ per person



FORT WALTON BEACH, FL

Catering Menu

Brunch Buffet Menu

Tea Time ————— \$26++ per person

Yogurt Bar of Citrus-Honey and Vanilla Greek Yogurts with Assorted Toppings, Quiche Lorraine of Bacon and Cheese, Quiche Florentine of Spinach and Cheese, Charcuterie Board of Domestic Meats and Cheese with Pickled Vegetables and Crackers, Macaroni Salad, Broccoli Salad, Marinated Cucumber and Tomato Salad, Fresh Seasonal Fruits and Berries, Assorted Breakfast Breads and Mini Assorted Dessert Display. Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Iced Tea and Selection of Chilled Juices. Hot Teas Available Per Request.

The Griddle with Unlimited Mimosas ————— \$39++ per person

Buttermilk Pancakes, French Toast, Belgian Waffles with Maple Syrup and Assorted Fruit Toppings, Jumbo Cinnamon Rolls, Corned Beef Hash, Sausage Links, Applewood Bacon, Breakfast Burritos with Salsa and Sour Cream on the Side and Chunky Guacamole. Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Iced Tea and Selection of Chilled Juices. Hot Teas Available Per Request.

Southern Hospitality with Unlimited Mimosas ————— \$40++ per person

Fried Chicken and Waffles with Honey Chipotle Crème, Jumbo Shrimp and Grits, Country Ham, Buttermilk Biscuits, Pepper Jack Corn Muffins, Mac and Cheese, Green Bean Casserole, Mint and Honey Fruit Salad, Pecan Pie. Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Iced Tea and Selection of Chilled Juices. Hot Teas Available Per Request.



FORT WALTON BEACH, FL

Catering Menu

Theme Refreshment Breaks

All Day Drink Package ————— \$15++ per person

Freshly Brewed Coffee, Decaffeinated Coffee (per request), Assorted Hot Teas, Assorted Soft Drinks and Water Station

The Smart Heart ————— \$15++ per person

Fresh Seasonal Fruit, Kind Bars and Nature Valley Granola Bars, Assorted Greek Yogurts, Fresh Baked Assorted Muffins, Selection of Chilled Juices, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee (per request)

The Cookie Monster ————— \$14++ per person

Fresh Baked Jumbo Assorted Cookies and Brownies, Fresh Seasonal Fruit, Ice Cold Milk, Freshly Brewed Coffee and Decaffeinated Coffee (per request)

Carnival ————— \$14++ per person

Classic and Chocolate Rice Krispies Treats, Cracker Jack Caramel Popcorn, Soft Pretzel Bites Tossed in Butter, Salt and Pepper.
Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee (per request)

Frozen Treats ————— \$14++ per person

Assorted Ice Cream Novelties and Frozen Candy Bars. Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee (per request)

Mediterranean Club ————— \$12++ per person

Platter of Fried Pita Chips and Vegetable Crudité, Artisan Breads with Hummus Spread, Tapenade of Puréed Sun-dried Tomato and Black Olives, Sweet Baklava Nutty Layered Cake Dusted with Powdered Sugar, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee (per request).

Power Hour Break ————— \$13++ per person

Cliff Bars, Trail Mix, Iced Coffee and an Assortment of Monster and Red Bull



FORT WALTON BEACH, FL

Catering Menu

Theme Refreshment Breaks

Pastries — By the Dozen

Bagels with Cream Cheese	\$27++
Large Danishes and Pastries	\$27++
Homemade Muffins	\$27++
Sausage and Egg Biscuits	\$28++
Bacon and Egg Biscuits	\$27++
Baked Cookies (Chocolate Chip, S'mores, White Chocolate Macadamia, M&M)	\$26++
Brownies	\$26++
Candy or Granola Bars	\$24++
Sweet Street Dessert Bars	\$26++

Dried Snacks

Zapp's Potato Chips	\$4++ per person
Cajun, Fancy Nut or Trail Mix	\$7++ per person
Soft Pretzel Bites	\$6++ per person

Beverages — Per Item

(Charged on consumption)

Cold, Fresh Milk	\$2.50++
Chocolate Milk	\$2.50++
Soft Drinks and Bottled Water	\$3++
Powerade	\$3++
Assorted Energy Drinks	\$4.25++
Freshly Brewed Coffee	\$28++ per gallon
Freshly Brewed Iced Tea	\$28++ per gallon
Fruit Punch	\$30++ per gallon
Lemonade	\$20++ per gallon
Chilled Juices	\$15++ per carafe
Hot Tea	\$3++ per cup



FORT WALTON BEACH, FL

Catering Menu

All Day Break Packages

Requires a minimum of 25 people.

Meeting Planners Package ————— \$24++ per person

Early Morning

Freshly Brewed Coffee and Decaffeinated Coffee (per request), Assorted Hot Teas, Selection of Chilled Juices, Sliced Fruits, Assorted Danishes, Muffins and Bagels with Butter and Cream Cheese

Mid-Day

Freshly Brewed Coffee and Decaffeinated Coffee (per request), Assorted Hot Teas and Soft Drinks

Afternoon

Bottled Water and Soft Drinks, Freshly Brewed Coffee and Decaffeinated Coffee (per request) and Iced Tea

Choose One:

- Soft Pretzel Bites with Assorted Mustards and Cheese and Fruit Tray
- Salsa, Hummus, Tortilla Chips, Pita Chips and Fruit Tray
- Cookies, Brownies and Fruit Tray

Gourmet Meeting Planner with Lunch ————— \$38++ per person

This package includes the same selections as the Meeting Planner Package, but adds a buffet lunch service.

***Lunch served with house salad and bread, iced tea and water.**

Entrées

Choose one:

- Tri-Colored Tortellini with Light Chicken Alfredo
- Roasted Beef with Au Jus
- Roasted Pork Loin with Apple Compote
- Chicken Piccata with Lemon Caper Sauce
- Chicken Parmesan with Marinara
- 40 Clove Chicken with Garlic Crème

Additional \$2.00 Per Entrée:

- Beef Hanger Steak
- New Orleans-style BBQ Shrimp
- Shrimp and Grits
- Pecan Crusted Salmon

Starch

Choose one:

- Sun-dried Tomato Orzo
- Garlic Mashed Potatoes
- Herbed Rice Pilaf
- Pesto Penne Pasta
- Garlic and Rosemary Roasted Potatoes

Vegetable

Choose one:

- Grilled Asparagus
- Seasonal Grilled Mixed Vegetable
- Green Beans Almondine

Dessert

Choose one:

- Dessert Bars
- Key Lime Pie
- Chocolate Cake
- Jumbo Cookies
- Brownies



FORT WALTON BEACH, FL

Catering Menu

Lunch Menu

Soup and Salad Combo ————— \$14++ per person

**Lunch served with bread, butter, iced tea and water.*

Soup

Choose one:

- Loaded Potato Soup
- Tomato Basil
- Miso Soup
- Broccoli Cheddar

Salad

Choose one:

Greek Chicken Salad

Grilled Chicken Breast, Chopped Romaine, Mixed Field Greens, Black Olives, Artichoke Hearts, Red Onions and Tomatoes

Chicken Caesar Salad

Grilled Chicken Breast, Crisp Romaine Lettuce Tossed with Parmesan Cheese, Toasted Croutons and Caesar Dressing

Chef's Salad

Fresh Chopped Romaine, Mixed Field Greens, Tomatoes, Avocado, Turkey, Ham, Blue Cheese Crumbles and Bacon Bits

Choice of Dressings: Blue Cheese, Ranch, Italian, Balsamic Vinaigrette, Thousand Island or Warm Bacon Dressing



FORT WALTON BEACH, FL

Catering Menu

Lunch Menu

Salads and Sandwiches

**Lunch served with Water and Iced Tea.*

Choose Up to Two Entrées:

Chicken Garden Salad ————— \$15++ per person

Grilled Chicken Breast, Fresh Chopped Romaine and Mixed Field Greens, Black Olives, Artichoke Hearts, Red Onions and Tomatoes

Choice of Dressings: Blue Cheese, Ranch, Italian, Balsamic Vinaigrette, Thousand Island or Warm Bacon Dressing

Chicken Caesar Salad ————— \$16++ per person

Grilled Chicken Breast, Crisp Romaine Lettuce Tossed with Parmesan Cheese, Toasted Croutons and Caesar Dressing

Chef's Salad ————— \$16++ per person

Fresh Chilled Romaine and Mixed Field Greens, Tomatoes, Avocado, Turkey, Ham, Blue Cheese Crumbles and Bacon Bits

Choice of Dressings: Blue Cheese, Ranch, Italian, Balsamic Vinaigrette, Thousand Island or Warm Bacon Dressing

Roast Beef and Cheddar ————— \$14++ per person

Roast Beef with Cheddar Cheese Sauce, Red Pepper Ranch and Onion on Toasted Bread Roll, Served with Chef's Choice of Potato or Pasta Salad, Chips and Pickle Spear

Classic Philly ————— \$14++ per person

Shaved Roast Beef, Grilled Onions and Peppers, Melted Provolone and American Cheese on Toasted Po-Boy Bread, Served with Chef's Choice of Potato or Pasta Salad, Chips and Pickle Spear

Grilled Chicken Club ————— \$15++ per person

Grilled Chicken, Bacon, Swiss Cheese, Lettuce, Tomato and Onion on Toasted Brioche Bun, Served with Chef's Choice of Potato or Pasta Salad, Chips and Pickle Spear

Portobello Philly ————— \$13++ per person

Portobello Mushroom Grilled with Balsamic and Olive Oil with Melted Gouda and Peppers on a Toasted French Roll, Served with Chef's Choice of Potato or Pasta Salad, Chips and Pickle Spear

Add Side House Salad with Onions, Tomatoes, Cucumber and Croutons ————— \$4++ per person

Add Shrimp ————— \$4++ per person



FORT WALTON BEACH, FL

Catering Menu

Lunch Menu

Boxed Lunch

All boxed lunches include condiments, disposable flatware, soft drink and your selection of two: Potato Chips, Chef's Pasta Salad, Home Style Potato Salad, Fresh Fruit Salad or Jumbo Chocolate Chip Cookie

Deli Lunch on the Run ————— \$16++ per person

Deli Style Sub with Choice of Ham or Turkey and Cheddar Cheese on a Kaiser Roll

Roast Beef Lunch on the Run ————— \$17++ per person

Roast Beef, Aged Gouda Cheese and Horseradish Sauce on Whole Wheat Bread

Very Veggie Lunch on the Run ————— \$16++ per person

Flour Tortilla with Grilled Vegetables, Mozzarella and Sun-dried Tomato Aioli



FORT WALTON BEACH, FL

Catering Menu

Theme Lunch Buffet

Requires a minimum of 25 people.

Holiday Inn Resort Executive Buffet ————— \$18++ per person

Assorted Deli Tray with Ham, Turkey, Roast Beef, Cheddar, Pepper Jack, Baby Swiss, Assorted Artisan Breads, Assorted Garnishes and Condiments, Creamy Coleslaw, Potato Salad, Assorted Cookies and Brownies, Freshly Brewed Coffee, Decaffeinated Coffee (per request) and Iced Tea.

Taco Bar ————— \$22++ per person

Shredded Mexican Style Chicken, Ground Beef, Flour Tortillas, Hard Corn Shells, Mexican Rice, Two Sauces of Green Tomatillo and Red Sauce, Refried Beans with Pico de Gallo, Chunky Guacamole, Shredded Cheddar Jack Blend, Shredded Lettuce, Jalapeños, Sour Cream, Blue Corn Tortilla Chips and Roasted Tomato Salsa, Mexican Sopapillas Dessert of Fried Flour Chips with Cinnamon, Honey and Brown Sugar. Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Water and Iced Tea

Holiday Inn Buffet ————— \$24++ per person

Garden Fresh Greens Salad with Assorted Garnishes Rolls and Butter, Your Choice of Two Dressings: Blue Cheese, Ranch, Italian, Balsamic Vinaigrette, Thousand Island or Warm Bacon Dressing, Lunch Accompanied with Chef's Choice of Vegetable, Starch and Dessert

Selection of Two Entrées:

- 40 Clove Chicken
- Chicken Piccata
- Apple Brined Pork Loin
- Blackened Fish of the Day

Additional \$2++ per person:

- Pesto Crusted Salmon



FORT WALTON BEACH, FL

Catering Menu

Theme Lunch Buffet (continued)

Requires a minimum of 25 people

Italy's Best Lunch Buffet ————— \$22++ per person

Tossed Italian Style Salad with Chickpeas, Beets, Shredded Carrots, Red Onion, Olives, and Parmesan Cheese, Served with Garlic Bread.
Spaghetti with Meat Sauce, Penne with Puttanesca Red Sauce, Cheese Ravioli with Alfredo Sauce, Grilled Chicken and Skirt Steak, and Tiramisu Dessert. Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Water and Iced Tea

The Ever-Changing Burger Station ————— \$19++ per person

Half-Pound Burger Patties, Garden Burger Vegetarian Patties (per request), Assorted Toppings of Lettuce, Tomato, Avocado, Fresh Onion, Caramelized Onion, Fried Onion, Bacon, Candied Bacon, Roasted Peppers, Jalapeños, Wild Mushrooms, Pico de Gallo, Cheese Sauce, Bean Chili, Assorted Cheeses and Traditional Condiments and Assorted Jumbo Cookies. Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Water and Iced Tea

Choose One:

Pasta Salad, Potato Salad or Cole Slaw

Baked Potato with Soup and Salad Bar ————— \$18++ per person

Soup

Choose One:

- Loaded Potato Soup
- Tomato Basil
- Miso Soup
- Broccoli Cheddar

Garden Salad

**Garden Fresh Greens Salad with Assorted Garnishes
Your Choice of Two Dressings:**

- Blue Cheese
- Ranch
- Italian
- Balsamic Vinaigrette
- Thousand Island
- Warm Bacon Dressing

Served with Freshly Baked Assorted Rolls and Creamery Butter

Baked Potato

**Colossal Idaho Bakers
with the Following Toppings:**

- Grilled Chicken
- Bean Chili
- Sautéed Broccoli
- Cauliflower Florets
- Green Onions
- Grated Cheese
- Bacon Bits
- Sour Cream
- Sweet Creamery Butter

Dessert

**Cheesecake with
Strawberry Topping**

Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Water and Iced Tea



FORT WALTON BEACH, FL

Catering Menu

Plated Lunch

All Lunches are served with Bread & Butter, Freshly Brewed Coffee, Decaffeinated Coffee (per request), Water and Iced Tea.

Salads

Choose one:

Riptides House Salad

Mixed Greens and Iceberg Lettuce Topped with Roma Tomatoes, English Cucumbers, Spiraled Carrots and Croutons

Traditional Caesar Salad

Chopped Romaine Lettuce, Toasted Croutons, Parmesan and Homemade Caesar Dressing

Choice of Dressings: Blue Cheese, Ranch, Italian, Balsamic Vinaigrette, Thousand Island and Warm Bacon Dressing

Vegetable and Starch

Choose two:

Roasted Garlic Potatoes
Potato Purée
Rice Pilaf
Mashed Potatoes
Bacon Mashed Potatoes

Orzo Pasta
Grilled Seasonal Vegetables
French Green Beans
Brussels Sprouts
Grilled Asparagus

Broccolini
Steamed Asparagus
Baby Carrots

Entrées

Choose up to two:

40 Clove Chicken ————— \$22++ per person

Heavy Garlic Herb Marinated Chicken with a Sauvignon Blanc White Wine Sauce, Oven Roasted to Perfection

Chicken Cordon Bleu ————— \$24++ per person

Chicken Breast Stuffed with Ham and Cheese

Slow Boneless Braised Short Rib ————— \$29++ per person

Beef Short Ribs Slow Cooked for Four to Six Hours in Demi-Glaze

Sliced Beef Tender ————— \$21++ per person

Sliced Roasted Beef Served with Natural Jus and Topped with Roasted Garlic



FORT WALTON BEACH, FL

Catering Menu

Plated Lunch

All Lunches are served with Bread & Butter, Freshly Brewed Coffee, Decaffeinated Coffee (per request), Water and Iced Tea.

Entrées (continued)

Choose up to two:

Pecan Crusted Salmon ————— \$26++ per person

Brown Sugar, Chopped Pecans, Panko Breadcrumbs Mixture Roasted on Wild Caught Salmon Filet Served with Roasted Shallot Pan Sauce

Red Snapper ————— \$23++ per person

Pan Seared Filet Served with Crawfish Nantua Cream Sauce

Penne Pasta Primavera ————— \$16++ per person

Penne Pasta with Creamy Tomato Basil Sauce, Portabella Mushrooms, Artichoke Hearts, Grilled Seasonal Vegetables and Parmesan Cheese
(*no additional vegetable and starch)

Add Chicken or Shrimp ————— \$4++ per person

Add Dessert ————— \$3++ per person

Choose one:

- Dessert Bars
- Key Lime Pie
- Cheesecake
- Chocolate Cake



FORT WALTON BEACH, FL

Catering Menu

Theme Dinner Buffet

Requires a minimum of 35 people. To ensure the food quality, all buffet packages are offered based on a 90-minute serving window.

Pollo Loco ————— \$28++ per person

Shredded Mexican Style Chicken, Grilled Marinated Flank Steak, Flour Tortillas, Hard Corn Shells, Two Sauces of Green Tomatillo and Red Sauce, Refried Beans with Pico de Gallo, Mexican Rice, Chunky Guacamole, Shredded Lettuce, Shredded Cheddar Jack Blend, Jalapeños, Sour Cream, Tres Leches Cake with Whipped Cream and Maraschino Cherries. Served with Water and Iced Tea.

Tropical Sunset ————— \$34++ per person

Jerk Chicken, Hawaiian Roasted Pork, Rum Spiked Shrimp, Creamy Roasted Garlic Potatoes and Island Rice Pilaf, Grilled Seasonal Vegetables, Assorted Rolls and Butter, Riptides House Salad with Choice of Two Dressings and New York Style Cheesecake. Served with Water and Iced Tea.

Southern Get Down Barbecue ————— \$30++ per person

BBQ Grilled Chicken, Choice of One Beef: Smoked Spare Ribs or Beef Brisket, Mac and Cheese, Potato Salad, Cole Slaw, Pepper Jack Corn Muffins, Collard Greens, Assorted Rolls and Butter and Peach Cobbler. Served with Water and Iced Tea.

Italy's Best Dinner Buffet ————— \$29++ per person

Tossed Italian Style Salad with Chickpeas, Beets, Shredded Carrots, Red Onion, Olives and Parmesan, Served with Rolls Tossed in Garlic Butter, Chicken Piccata, Traditional Beef Bolognese, Tuscan Roasted Root Vegetables of Carrots, Beets and Parsnips, Rotini Pasta Tossed in Parmesan and Olive Oil, Mushroom Ravioli in Light Sun-dried Tomato Cream and Tiramisu Dessert. Served with Water and Iced Tea.

Gulf Coast Seafood Buffet ————— \$38++ per person

Riptides House Salad with Choice of Two Dressings, Crab Hushpuppies with Peach Cornichon Tartar Sauce, Almond Crusted Grouper with Roasted Red Pepper and Tomato Romesco Sauce, Grilled Firecracker Shrimp, Bacon Wrapped Chicken Breast with Dijon Crème Sauce, Rice Pilaf, Balsamic Grilled Vegetable Delight and Key Lime Pie Dessert. Served with Water and Iced Tea.



FORT WALTON BEACH, FL

Catering Menu

Dinner Buffet

Requires a minimum of 35 people. To ensure the food quality, all buffet packages are offered based on a 90-minute serving window. Dinner Buffet is served with bread and butter, water and iced tea.

Choice of Two Entrées ————— \$34++ per person

Choice of Three Entrées ————— \$39++ per person

Entrées

Fish of the Day (*Blackened, Parmesan Crusted or Grilled*)

40 Clove Chicken

BBQ Chicken

Chicken Cordon Bleu

Chicken Piccata

Chicken Parmesan

Stuffed Portabella

London Broil

Beef Tips

Country Style Pork Ribs

Additional \$2 Per Entrée:

Lobster Mac and Cheese

Crab Cakes

Shrimp and Grits

Salads

Choose one:

Riptides House

Traditional Caesar

Spinach

Market Salad

Vegetable and Starches

Choose two:

Grilled Seasonal Vegetables

Green Beans Almondine

Roasted Root Vegetables

Loaded Potato Casserole

Loaded Mashed Potatoes

Roasted Garlic Potatoes

Sweet Potato Casserole

Mac and Cheese

Rice Pilaf

Roasted Brussels Sprouts

Grilled Vegetable Pasta

Dessert

Choose two:

Chocolate Cake

New York Style Cheesecake

Fruit Cobbler

White Chocolate with Blueberry Bread Pudding

Key Lime Pie

Strawberry Shortcake with Strawberry Sauce and Powdered Sugar

Buffet Additions

Grilled Seasonal Vegetables ————— \$2.50++ per person

Green Beans Almondine ————— \$3.00++ per person

Roasted Root Vegetables ————— \$3.50++ per person

Loaded Potato Casserole ————— \$3.50++ per person

Loaded Mashed Potatoes ————— \$3.50++ per person

Roasted Garlic Potatoes ————— \$2.50++ per person

Sweet Potato Casserole ————— \$3.00++ per person

Mac and Cheese ————— \$3.00++ per person

Rice Pilaf ————— \$2.50++ per person

Roasted Brussels Sprouts ————— \$3.50++ per person

Grilled Vegetable Pasta ————— \$3.00++ per person

Broccolini ————— \$3.50++ per person

Pasta Salad ————— \$2.50++ per person

Potato Salad ————— \$2.50++ per person

Toasted Orzo ————— \$3.50++ per person

Honey-Glazed Carrots ————— \$3.00++ per person

Traditional Caesar Salad ————— \$2.50++ per person



FORT WALTON BEACH, FL

Catering Menu

Plated Dinner

All dinners are served with bread and butter, chef's choice of dessert, water and iced tea.

Salads

Choose one:

Riptides House Salad

Mixed Greens and Iceberg Lettuce Topped with Roma Tomatoes, English Cucumbers, Spiraled Carrots and Croutons

Traditional Caesar Salad

Chopped Romaine Lettuce, Toasted Croutons, Parmesan and Homemade Caesar Dressing

Spinach Salad

Baby Spinach, Feta Cheese Crumbles, Candied Walnuts and Dried Cranberries

Market Salad

Mixed Greens, Feta Cheese Crumbles, Grapes, Mandarin Oranges, Strawberries and Candied Pecans

Dressings Available: Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Thousand Island and Warm Bacon Dressing.

Entrées

Choose up to two:

Catch of the Day ————— \$26++ per person

Oven Roasted with Lemon Butter Sauce, Served with Balsamic Vegetable Medley and Rice Pilaf

Stuffed Prawns ————— \$29++ per person

Duet of Fresh Large Prawns Stuffed with Crab Mix, Served with Roasted Garlic Mashed Potatoes, Jumbo Asparagus and Roasted Red Pepper Crème

Prime Rib of Beef ————— \$38++ per person

12oz, Accompanied with Au Jus and Horseradish Sauce, Served with Oven Roasted Potatoes and Roasted Root Vegetables

**Cooked medium unless specified.*

Land and Sea ————— \$42++ per person

6oz Bacon Wrapped Fillet Mignon with Chilean Sea Bass, Served with Garlic Mashed Potatoes, Haricot Vert and Lemon Caper Cream Sauce

**Cooked medium unless specified.*

New York Strip

10oz USDA Choice ————— \$32++ per person

12oz USDA Choice ————— \$36++ per person

Served with Lyonnaise Potatoes, Sautéed Wild Mushrooms, Roasted Red Peppers and Topped with Homemade Demi-Glace

**Cooked medium unless specified.*



FORT WALTON BEACH, FL

Catering Menu

Plated Dinner

All dinners are served with bread and butter, chef's choice of dessert, water and iced tea.

Entrées (continued)

Choose up to two:

Filet Mignon

6oz Hand Cut _____ \$35++ per person

8oz Hand Cut _____ \$38++ per person

Served with Dauphinoise Potatoes, Grilled Jumbo Asparagus and Topped with Grape Demi-Glace

*Cooked medium unless specified.

Porterhouse Pork Chop _____ \$29++ per person

Niman Ranch Pan Seared Pork, with Dauphinoise Potatoes, Jumbo Asparagus and Apple Compote

Chicken Cordon Bleu _____ \$28++ per person

Chicken Breast Stuffed with Ham and Swiss Cheese, Served with Toasted Orzo, Haricot Vert and a Brown Mushroom Gravy

Chicken Florentine _____ \$27++ per person

Oven Roasted Chicken Breast Smothered with Spinach and Roasted Garlic, Served with Roasted Garlic Potatoes and Topped with Mushroom Demi-Glace

40 Clove Chicken _____ \$27++ per person

Heavy Garlic Herb Marinated Chicken Breast with a Sauvignon Blanc White Wine Sauce, Oven Roasted to Perfection, Served with Potato Gratin and Caramelized Brussels Sprouts

Stuffed Portobello _____ \$22++ per person

Balsamic Marinated and Grilled Portobello Mushroom, Stuffed with Arugula, Sun-dried Tomato and Parmesan Salad, Served with Cheese Ravioli and Light Alfredo Sauce

Steak Temperatures

Rare – Cold Red Center

Medium Rare – Warm Red Center

Medium Well – Warm, Slightly Pink Center

Well Done – Warm, No Color Throughout



FORT WALTON BEACH, FL

Catering Menu

Carving Station

\$75 Chef Fee will apply for up to 1.5 hours (per chef).

Cajun Roasted Pork ————— \$175 (up to 50 guests)

Pork Loin Creole Marinated and Roasted, Served with Dijon Mustard Sauce, Assorted Rolls and Butter

Rosemary Garlic Beef Round Top Roast ————— \$425 (up to 50 guests)

Served with Roasted Potatoes, Mustards, Horseradish and Assorted Rolls

Bone-in Ham ————— \$175 (up to 50 guests)

Brown Sugar Glazed. Served with Assorted Rolls

Oven Roasted Turkey ————— \$180 (up to 50 guests)

Served with Peach Chutney, Fresh Cranberry Orange Relish and Assorted Rolls

Prime Rib of Beef ————— \$495 (up to 50 guests)

Rubbed, Roasted in Natural Juices, Served with Au Jus, Horseradish and Assorted Rolls

Beef Brisket ————— \$450 (up to 50 guests)

Slow Cooked Until Tender with Smoked Ketchup and Assorted Rolls



Catering Menu

Specialty Stations

\$75 Chef Fee for up to 1.5 hours of service, per chef. Requires a minimum of 40 guests.

Pasta Station ————— \$16++ per person

Tossed Italian Style Salad with Chickpeas, Beets, Shredded Carrots, Red Onion, Olives, and Parmesan Cheese, Served with Garlic Bread

Choose Two Pastas:

Bow Tie, Penne, Fettuccine, Tortellini or Cheese Ravioli

Choose Two Sauces:

Alfredo, Marinara, Puttanesca, Bolognese or Garlic Pesto

Served with Peppers, Onions, Olives, Mushrooms, Garlic, Tomatoes, Spinach, Chopped Bacon and Parmesan Cheese

Add Chicken or Italian Sausage ————— \$3++ per person

Add Shrimp or Skirt Steak ————— \$4++ per person

Fajita Station ————— \$22++ per person

Grilled Chicken Strips and Grilled Steak, Sautéed Peppers and Onions, Warm Flour Tortillas, Pico de Gallo, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Monterey Jack Cheese, Cheddar Cheese, Jalapeños, Served with Mexican Rice

Add Shrimp ————— \$4++ per person

Mashed Potato Buffet Bar ————— \$12++ per person

Mashed Sweet Potatoes and Mashed Red Skin Potatoes, Served in Martini Glasses with your Favorite Toppings—Chives, Bacon Bits, Cheddar Sauce, Shredded Cheddar Jack, Roasted Corn, Sour Cream, Chopped Broccoli, French Fried Onions, Brown Sugar, White Chocolate Chips, Mini Marshmallows, Candied Nuts and Cinnamon Sugar

Late Night Snacks

100 Mini Pizza Bites ————— \$150

50 Mini Chicken and Waffle Sliders ————— \$100

25 Donut and Cappuccino Shooters ————— \$125

Sweet Potato Tots Drizzled with a Bourbon and Brown Sugar Glaze ————— \$55 (serves 25 guests)



FORT WALTON BEACH, FL

Catering Menu

Displays

Small serves 25 guests. Medium serves 50 guests. Large serves 100 guests.

Fresh Vegetable Crudité and Roasted Onion Dip Tray

Small	\$100
Medium	\$175
Large	\$300

Imported and Domestic Cheese Tray

with Grapes, Nuts and Gourmet Crackers

Small	\$125
Medium	\$225
Large	\$360

Seasonal Fresh Fruit Tray

with Honey Greek Yogurt Dipping Sauce

Small	\$125
Medium	\$225
Large	\$360

Sliced Smoked Salmon

with Capers, Thinly Sliced Red Onion and Cream Cheese

Small	\$175
Medium	\$300
Large	\$550

Charcuterie Tray

Cured Meat and Pickled Vegetable Board

Small	\$125
Medium	\$225
Large	\$360

Ceviche Bowl of Citrus Marinated Cured Shrimp

with Fried Pita Bread and Water Crackers

Small	\$175
Medium	\$275
Large	\$400

Assorted Petit Fours

Small	\$125
Medium	\$195
Large	\$250



FORT WALTON BEACH, FL

Catering Menu

A La Carte Hors D'oeuvres

Hot Hors D'oeuvres

100 Mini Chicken Sliders	\$200
100 Fried Chicken Tenders	\$200
100 Bite Size Meatballs	\$150
<i>(BBQ, Sweet and Sour, Swedish, Teriyaki or Bourbon)</i>	
100 Buffalo Wings of Fire	\$200
<i>(Mild, Medium or Hot)</i>	
100 Bite Size Chicken Quesadilla	\$225
100 Fried Mac and Cheese Bites	\$75
200 Chinese Pork Egg Rolls	\$300
150 Vegetable Spring Rolls	\$175
100 Southwestern Eggroll Bites	\$175
100 Bacon Wrapped Scallops	\$400
100 Coconut Shrimp with Coconut Crème Dipping Sauce	\$275
200 Homemade Fried Mushrooms with Smoked Ketchup Dipping Sauce	\$185
150 Baked Potato Bites Stuffed with Bacon, Cheese, Chives and Sour Cream	\$200
100 Parmesan Crab Cake Stuffed Mushrooms	\$250
200 Mini Cordon Bleu	\$300
200 Mini Beef Wellington with Dijon Crème Dipping Sauce	\$350
100 Mini Crab Cakes with Remoulade Dipping Sauce	\$250
100 Hawaiian Chicken Kabobs	\$250
100 Chicken Empanadas	\$195
100 Jalapeños Stuffed with Cream Cheese, Breaded and Fried,	\$200
Served with Pimento Dipping Sauce	
100 Kobe Beef Sliders with Secret Sauce and Caramelized Onions	\$300
100 Lamb Lollipops with Pomegranate BBQ Dipping Sauce	\$400
100 Mini Baked Brie and Cranberry in Puff Pastry	\$225
Hot Spinach and Artichoke Dip Served with Tortilla Chips	\$150 per 25 guests
Hot Crab Dip Served with Tri-Color Chips	\$225 per 25 guests
Hot Queso Fundido with Chorizo Dip Served with Tortilla Chips	\$150 per 25 guests



FORT WALTON BEACH, FL

Catering Menu

A La Carte Hors D'oeuvres

Cold Hors D'oeuvres

100 Fruit Kabobs	\$260
100 Assorted Finger Sandwiches	\$200
100 Boiled Chilled Shrimp with Cocktail and Tartar Dipping Sauce	\$240
100 Guacamole Deviled Eggs	\$230
100 Seared Ahi Tuna Canapé with Ginger and Wasabi Chantilly	\$260
100 Shrimp Shooters with Bloody Mary Cocktail Sauce	\$250
100 Ceviche Shooters with Fried Plantains	\$200
100 Smoked Salmon Cucumber Rosettes	\$240
100 Balsamic Marinated Mushrooms, Mini Sweet Peppers and Olives	\$120
100 Chicken Salad in Pastry	\$190
100 Mini Assorted Pastries	\$240
1 Dozen Chocolate Dipped Strawberries	\$45
100 Bruschetta	\$220

Choice of Two:

- Caprese-Basil-Mozzarella-Tomato
- Artichoke and Feta
- Beef and Blue
- Old Bay Shrimp Salad
- Smoked Chicken and Bacon Salad



FORT WALTON BEACH, FL

Catering Menu

Beverage Pricing

Bartender Fee: \$75.00+. A minimum of \$300.00 in sales is required for bars, tax & gratuity not included.

Host Bar Pricing

(On Consumption)

Call Brands	\$7++
Premium Brands	\$8++
Super Premium	\$9++
Domestic Beers	\$4++
Imported Beers	\$5.50++
IPA	\$6++
Soft Drinks and Bottled Water	\$3++

Host Bar Wines

Reds

	Per Glass	Per Bottle
House Wine (<i>Canyon Road - Merlot and Pinot Noir</i>)	\$6	\$26++
Bombina Cabernet	\$6	\$26++
Amado Sur Malbec	\$8	\$29++
Michael Sullberg Merlot	\$8	\$29++
Punti Ferrer Carmenere	\$8	\$29++
Teatum Favugne Rosso	\$8	\$29++
El Capitan Malbec	\$12	\$36++
Kendall Jackson Pinot Noir	\$12	\$36++
Louis M. Martini Cabernet Sauvignon	\$12	\$36++
Jawbreaker Cabernet Sauvignon	\$12	\$36++
J. Lohr Merlot	\$12	\$36++

Whites

	Per Glass	Per Bottle
House Wine (<i>Canyon Road - Pinot Grigio and Chardonnay</i>)	\$6	\$26++
Bombina Pinot Bianco	\$6	\$26++
Ecco Domani Pinot Grigio	\$8	\$29++
Casteggio Pinot Grigio	\$8	\$29++
Punti Ferrer Chardonnay	\$8	\$29++
Finca Adelma Sauvignon Blanc	\$8	\$29++
Kendall Jackson Sauvignon Blanc	\$8	\$29++
Cupcake Riesling	\$8	\$29++
Casteggio Moscato	\$8	\$29++
La Marca Prosecco		\$29++

Champagne

	Per Bottle
Santa Elvira Brut	\$26++

Sparkling Cider	\$15++
-----------------	--------

A 22% service charge and 9.75% tax will be added to price. Prices are subject to change without notice.
 Due to food regulations, no unconsumed Food or Beverage items may be removed by attendees from the event space.
 1299 Miracle Strip Pkwy SE, Fort Walton Beach, FL 32548 | 850-301-9000



FORT WALTON BEACH, FL

Catering Menu

Beverage Pricing

Bartender Fee: \$75.00+. A minimum of \$300.00 in sales is required for bars, tax & gratuity not included.

Keg of Beer

**Pricing available upon request for all other brands.*

Budweiser, Bud Light, Coors Lite or Miller Lite ————— \$400++
Heineken or Corona (*Pony Keg*) ————— \$300++

Punch

Per gallon.

Fruit Punch ————— \$50++

Our Fruit Punch Contains a Delightful Blend of Fresh Pineapple, Cranberry and Orange Juice Mixed With Light Rum, Grenadine and a Splash of Sprite

Champagne Punch or Mimosas ————— \$95++

The Punch Consists of Champagne Combined with Fresh Pineapple, Cranberry and Orange Juice, and The Mimosas are a Classic Mix of Refreshing Orange Juice and Champagne



FORT WALTON BEACH, FL

Catering Menu

Beverage Pricing

Bartender Fee: \$75.00+. A minimum of \$300.00 in sales is required for bars, tax & gratuity not included.

Cash Bar Pricing

(Guest purchase tax included in cash bar prices, gratuity not included)

Call Brands	\$8++
Premium Brands	\$9++
Super Premium	\$10++
Domestic Beers	\$4.50++
Imported Beers	\$6.50++
IPA	\$7++
Soft Drinks and Bottled Water	\$3.50++

Cash Bar Wines

Reds

	Per Glass	Per Bottle
House Wine (<i>Canyon Road - Merlot and Pinot Noir</i>)	\$7	\$28.50++
Bombina Cabernet	\$7	\$28.50++
Amado Sur Malbec	\$9	\$32++
Michael Sullberg Merlot	\$9	\$32++
Punti Ferrer Carmenere	\$9	\$32++
Teanum Favugne Rosso	\$9	\$32++
El Capitan Malbec	\$13	\$39++
Kendall Jackson Pinot Noir	\$13	\$39++
Louis M. Martini Cabernet Sauvignon	\$13	\$39++
Jawbreaker Cabernet Sauvignon	\$13	\$39++
J. Lohr Merlot	\$13	\$39++

Whites

	Per Glass	Per Bottle
House Wine (<i>Canyon Road - Pinot Grigio and Chardonnay</i>)	\$7	\$28.50++
Bombina Pinot Bianco	\$7	\$28.50++
Ecco Domani Pinot Grigio	\$9	\$32++
Casteggio Pinot Grigio	\$9	\$32++
Punti Ferrer Chardonnay	\$9	\$32++
Finca Adelma Sauvignon Blanc	\$9	\$32++
Kendall Jackson Sauvignon Blanc	\$9	\$32++
Cupcake Riesling	\$9	\$32++
Casteggio Moscato	\$9	\$32++
La Marca Prosecco		\$32++

Champagne

	Per Bottle
Santa Elvira Brut	\$28.50++

Sparkling Cider	\$16.50++
-----------------	-----------

A 22% service charge and 9.75% tax will be added to price. Prices are subject to change without notice. Due to food regulations, no unconsumed Food or Beverage items may be removed by attendees from the event space.

1299 Miracle Strip Pkwy SE, Fort Walton Beach, FL 32548 | 850-301-9000



FORT WALTON BEACH, FL

Catering Menu

Beverage Pricing

Bartender Fee: \$75.00+. A minimum of \$300.00 in sales is required for bars, tax & gratuity not included.

Call Bar

Smirnoff, Absolut, Bacardi, Ron Corina Rum, Jim Beam, Seagram's 7, Jose Cuervo, Dewar's, Evan Williams, Fireball, Amaretto, Kahlúa

Premium Bar

Stolichnaya, Tito's, Malibu, Blue Chair Rum, Tanqueray, 1800, Johnnie Walker Red, Jameson, Disaronno, Jack Daniel's, Captain Morgan

Super Premium Bar

Ciroc, Grey Goose, Kettle One, Myers's, Bombay Sapphire, Hendrick's, Patron, Don Julio, Johnnie Walker Black, Maker's Mark, Crown Royal, Knob Creek, Hennessy, Glenlivet, Grand Marnier

Domestic Beers

Bud Light, Miller Lite, Michelob Ultra, Coors Light, Budweiser

Import Beer

Heineken, Corona, Stella Artois, Yuengling, Dos Equis, Angry Orchard, Blue Moon, Modelo Especial, Red Stripe, Newcastle

IPA

Dogfish Head 60 Minute, Grayton Fish Whistle, Jai Alai, SweetWater

Soft Drinks & Bottled Water

Coke, Diet Coke, Sprite, Dr. Pepper, Dasani