



FORT WALTON BEACH







## *Dear Guest*

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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!



## *Plated Breakfast*

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### CLASSIC FRENCH TOAST

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) \_\_\_\_\_ \$16 per person

### SOUTHERN STYLE EGG

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) \_\_\_\_\_ \$16 per person

### EGGS BENEDICT

Toasted English Muffin with Canadian Bacon, Poached Egg, Hollandaise Sauce, Green Onion Served with Breakfast Potatoes. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$17 per person

### FRITTATA FLORENTINE

Frittata Loaded with Eggs, Spinach, Blended Cheeses, Chopped Ham, Onions and Peppers. Served with Breakfast Potatoes and Fresh Fruit Cup. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$17 per person

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A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



# Breakfast Buffet

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Minimum 25 Guests Required

## TRADITIONAL CONTINENTAL BREAKFAST BUFFET

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) \_\_\_\_\_ \$15 per person

## DELUXE BREAKFAST

Fluffy Scrambled Eggs, Home Style Potatoes, Choice of Grits or Oatmeal Bar with Assorted Toppings, Bacon and Link Sausage, Biscuits and Gravy, Seasonal Fruit, Assorted Cereal. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$19 per person

## SWEET AND SAVORY BREAKFAST BUFFET

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) \_\_\_\_\_ \$17 per person

## THE FRESH START

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) \_\_\_\_\_ \$17 per person

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# Action Station

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\$50 Chef Fee per 25 People will Apply for up to 1 Hour. Minimum 25 People Required.

## OMELET CHEF BAR

Build your own Omelet with Choice of Egg Whites, Eggbeaters or Traditional Egg, Assorted Cheese, Diced Onion, Diced Tomato and Peppers, Spinach, Jalapeno, Salsa, Diced Ham, Chopped Sausage & 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) \_\_\_\_\_ \$13 per person

\*Add Premium Meat (choose one)  
Grilled Chicken, Steak or Shrimp \_\_\_\_\_ \$4 per person

## PANCAKE BAR

Pancakes Made to Order with Choice of Berries, White Chocolate Chips, Chocolate Chips, Coconut, Candied Pecans, Granola and Whip Cream. Served with Maple Syrup. Selection of Chilled Juices, Freshly Brewed Coffee and Decaffeinated (per request) \_\_\_\_\_ \$12 per person

## BOXED BREAKFAST

Served with Fresh Seasonal Fruit, Fruit Juice and a Granola Bar

Biscuit with Scrambled Eggs and Choice of Sausage or Bacon \_\_\_\_\_ \$11 per person

Breakfast Burrito Filled with Two Eggs, Cheese, Chorizo, Wrapped in a Soft Tortilla with Side of Salsa Verde \_\_\_\_\_ \$11 per person

## PASTRIES BY THE DOZEN

|                                 |      |
|---------------------------------|------|
| Bagels with Cream Cheese _____  | \$29 |
| Large Danish and Pastries _____ | \$29 |
| Homemade Muffins _____          | \$29 |
| Assorted Donuts _____           | \$29 |
| Jumbo Cinnamon Rolls _____      | \$34 |
| Assorted Baked Cookies _____    | \$29 |
| Brownies _____                  | \$29 |
| Sausage and Eggs Biscuits _____ | \$30 |
| Bacon and Eggs Biscuits _____   | \$32 |

## SIDES PER ITEM

|   |      |
|---|------|
| Assorted Individual Greek Yogurts _____           | \$2  |
| Cup of Grits with Brown Sugar and Butter _____    | \$2  |
| Cup of Oatmeal with Brown Sugar and Raisins _____ | \$2  |
| Sausage (Serves 12 people) _____                  | \$30 |
| Turkey Sausage (Serves 12 people) _____           | \$30 |
| Bacon (Serves 12 people) _____                    | \$34 |
| Fresh Seasonal Cut Fruit (Serves 25 people) _____ | \$50 |

## DRIED SNACKS

|                                     |                |
|-------------------------------------|----------------|
| Candy or Granola Bars _____         | \$4 per person |
| Sweet Street Dessert Bars _____     | \$5 per person |
| 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 Milk _____               | \$3             |
| Chocolate Milk _____          | \$3             |
| Soft Drinks _____             | \$3             |
| Bottled Water _____           | \$3             |
| Powerade _____                | \$3.50          |
| Assorted Energy Drinks _____  | \$4.50          |
| Freshly Brewed Coffee _____   | \$32 per gallon |
| Freshly Brewed Iced Tea _____ | \$32 per gallon |
| Fruit Punch _____             | \$22 per gallon |
| Lemonade _____                | \$22 per carafe |
| Chilled Fruit Juices _____    | \$16 per cup    |
| Hot Tea _____                 | \$3 per cup     |

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# Themed A.M. & P.M. Refreshment Breaks

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## ALL DAY DRINK PACKAGE

Freshly Brewed Coffee, Decaffeinated Coffee (per request), Assorted Hot Teas, Iced Tea, Assorted Soft Drinks and Iced Water Station \_\_\_\_\_ \$15 per person

## THE SWEET AND SIMPLE

Warm Delicious Cinnamon Rolls, Assorted Donuts and Fresh Seasonal Fruit, Assorted Fruit Juices, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$15 per person

## THE SMART HEART

Fresh Seasonal Fruit, Kind Bars and Nature Valley Granola Bars, Assorted Greek Yogurts, Fresh Baked Assorted Muffins, Assorted Fruit Juices, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$15 per person

## THE COOKIE MONSTER

Assortment of Fresh Baked Cookies and Brownies, Fresh Seasonal Fruit, Ice Cold Milk, Bottled Water, Iced Tea, Assortment of Hot Teas, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$14 per person

## CARNIVAL

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) \_\_\_\_\_ \$14 per person

## FROZEN TREATS

Assorted Ice Cream Novelties, Frozen Candy Bars, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$15 per person

## MEDITERRANEAN CLUB

Platter of Fried Pita Chips and Vegetable Crudit , Artisan Breads with Hummus Spread, Tapenade of pureed Sundried Tomato and Black Olives, Sweet Baklava Nutty Layered Cake Dusted with Powdered Sugar, Bottled Water, Iced Tea, Freshly Brewed Coffee and Decaffeinated Coffee (per request) \_\_\_\_\_ \$13 per person

## POWER HOUR BREAK

Assortment of Power Bars, Trail Mix, and Fresh Seasonal Fruit, Iced Coffee, Assortment of Monster & Red Bull, Assorted Soft Drinks and Bottled Water \_\_\_\_\_ \$15 per person

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# Brunch Buffet Menu

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Minimum 35 Guests Required for Brunch Buffet Service, Available 10am-2pm.

## TEA TIME

Yogurt Bar of Citrus-Honey and Vanilla Greek Yogurt 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 & Berries and Assorted Breakfast Breads, Mini Assorted Dessert Display, Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Iced Tea and Assorted Chilled Juices, Hot Teas Available per Request. \_\_\_\_\_ \$30 per person

## THE GRIDDLE

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, Chunky Guacamole. Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Iced Tea, Assorted Juices. Hot Teas Available per Request. \_\_\_\_\_ \$30 per person

## SOUTHERN HOSPITALITY

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. Freshly Brewed Coffee, Decaffeinated Coffee (per request), Iced Tea, Assorted Chilled Juices. Hot Teas Available per request. \_\_\_\_\_ \$32 per person

## UNLIMITED MIMOSA BAR

### PER HOUR

House Champagne with Three Juice Options (Cranberry, Orange and Pineapple Juice) \_\_\_\_\_ \$15 per person

\*2 Hours Minimum, Each Additional Hour \$9

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# All Day Meeting Planner Packages

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Minimum 25 Guests Required.

## MEETING PLANNERS

PACKAGE \_\_\_\_\_ \$26 per person

### Early Morning

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

### Mid-Day

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

### Afternoon

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

### Your choice of 1:

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

## GOURMET MEETING PLANNER WITH LUNCH

This Package Includes the Same Selections as the Meeting Planner's Package, but Adds a Buffet Lunch Service. Lunch Served with Riptides House Salad, Two Dressings, Bread, Butter, Iced Tea and Iced Water. \_\_\_\_\_ \$42 per person

### Entrees (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 Mozzarella and Marinara  
40 Clove Chicken with Garlic Crème

### Additional \$2.00 per Entrée:

\*Beef Hanger Steak  
\*New Orleans-Style BBQ Shrimp  
\*Shrimp and Grits  
\*Brown Sugar 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 Almandine

### Dessert (choose one)

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

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## Lunch Menu

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### SOUPS

Loaded Potato, Tomato Basil, Miso Soup, Broccoli Cheddar \_\_\_\_\_ \$4 per cup or \$9 per bowl

### SALADS

#### Chicken Garden Salad

Grilled Chicken Breast, Fresh Chopped Romaine and Mixed Field Greens, Black Olives, Artichoke Hearts, Red Onions and Tomatoes, Served with Fresh Rolls. Choice of Dressings: Blue Cheese, Ranch, Italian, Balsamic Vinaigrette, Thousand Island Warm Bacon Dressing \_\_\_\_\_ \$17 per person

#### Chicken Caesar Salad

Grilled Chicken Breast, Crisp Romaine Lettuce Tossed with Parmesan Cheese, Served with Garlic Toasted French Bread. Toasted Croutons and Caesar Dressing \_\_\_\_\_ \$18 per person

#### Chef's Salad

Fresh Chilled Romaine and Mixed Field Greens, Tomatoes, Avocado, Turkey, Ham, Blue Cheese Crumbles and Bacon Bites, Served with Garlic Toasted French Bread. Choice of Dressings: Blue Cheese, Ranch, Italian, Balsamic Vinaigrette, Thousand Island Warm Bacon Dressing \_\_\_\_\_ \$17 per person

#### Chicken Caprese Salad

Grilled Chicken Breast, Fresh Chilled Romaine, Roma Tomatoes, French Ovalini Mozzarella, Basil Leaves, Green Onion, Drizzled with Balsamic Glaze and Pesto, and Balsamic Vinaigrette Dressing. Served with Grilled Pita Bread \_\_\_\_\_ \$18 per person

### BOXED SANDWICHES

#### Roast Beef and Cheddar

Roast Beef with Cheddar Cheese Sauce, Red Pepper Ranch and Onion on Toasted Bread Roll, Served with Chef Choice of Potato or Pasta Salad, Spear Pickle and Zapp's Bag of Chips \_\_\_\_\_ \$16 per person

#### Deli Lunch on the Run

Deli Style Sub with Choice of Ham or Turkey, Cheddar Cheese on Kaiser Roll, Served with Chef Choice of Potato or Pasta Salad, Fresh Fruit Cup and a Cookie \_\_\_\_\_ \$16 per person

#### Classic Philly

Shaved Roast Beef, Grilled Onions and Peppers, Melted Provolone and American Cheese on Toasted Po-Boy Bread, Served with Chef Choice of Potato or Pasta Salad, Spear Pickle and Zapp's Bag of Chips \_\_\_\_\_ \$16 per person

#### Grilled Chicken Club

Grilled Chicken, Bacon, Swiss Cheese, Lettuce, Tomato and Onion on Toasted Brioche Bun, Served with Chef Choice of Potato or Pasta Salad, Fresh Fruit Cup and a Cookie \_\_\_\_\_ \$18 per person

#### Portobello Philly

Portobello Mushroom Grilled with Balsamic and Olive Oil with Melted Gouda and Peppers on Toasted French Roll, Served with Fresh Fruit Cup and a Cookie \_\_\_\_\_ \$15 per person

#### Roast Beef Lunch on the Run

Roast Beef, Aged Gouda Cheese and Horseradish Sauce on Whole Wheat Bread. Served with Chef Choice of Potato or Pasta Salad, Spear Pickle and Zapp's Bag of Chips. \_\_\_\_\_ \$17 per person

#### Very Veggie Lunch on the Run

Flour Tortilla with Grilled Vegetables, Mozzarella and Sun-Dried Tomatoes Aioli. Served with Fresh Fruit Cup and a Cookie \_\_\_\_\_ \$15 per person

\*Add Side House Salad with Onion, Tomato, Cucumber and Croutons \$4. per person

\*Add Shrimp \$6. per person

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## Plated Lunch

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

### SALADS (Choose One):

#### Traditional Caesar Salad

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

#### Riptides House Salad

Mixed Greens and Iceberg Lettuce Topped with Roma Tomatoes,  
English Cucumbers, Spiraled Carrots, and Croutons  
Choice of Dressings: Blue Cheese, Ranch, Italian, Balsamic  
Vinaigrette, Thousand Island, Warm Bacon Dressing

### VEGETABLES AND STARCHES (Choose Two):

Roasted Garlic Potatoes, Potato Puree, Rice Pilaf, Mashed  
Potatoes, Bacon Mashed Potatoes, Orzo Pasta, Grilled Seasonal  
Vegetables, French Green Beans, Brussels Sprouts, Grilled  
Asparagus, Broccolini, Steamed Asparagus, Baby Carrots

### ENTREES (Choose Up to Two):

#### 40 Clove Chicken

Heavy Garlic Herb Marinated Chicken with a Sauvignon Blanc  
White Wine Sauce, Oven Roasted to Perfection — \$22++ per person

#### Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Cheese — \$25++ per person

#### Slow Boneless Braised Short Rib

Beef Short Ribs Slow Cooked for Four to Six  
Hours in Demi-Glaze — \$29++ per person

#### Sliced Beef Tender

Sliced Roasted Beef Served with Natural Jus and Topped with  
Roasted Garlic — \$23++ per person

#### Pecan Crusted Salmon

Brown Sugar, Chopped Pecans, Panko Breadcrumbs Mixture  
Roasted on Wild Caught Salmon Filet Served with Roasted Shallot  
Pan Sauce — \$26++ per person

#### Red Snapper

Pan Seared Filet Served with Crawfish Nantua  
Crepe Sauce — \$25++ per person

#### Penne Pasta Primavera

Penne Pasta with Creamy Tomato Basil Sauce,  
Portabella Mushrooms, Artichoke Hearts, Grilled  
Seasonal Vegetables and Parmesan Cheese  
(\*no additional vegetable and starch) — \$18++ per person  
Add Chicken or Shrimp — \$5++ per person

### ADD DESSERT (Choose One):

Dessert Bars, Key Lime Pie, Cheesecake or  
Chocolate Cake — \$3++ per person





# Theme Lunch Buffet

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Minimum 25 Guests Required for Buffet Service

## DELI BUFFET

Assorted Deli Tray with Ham, Turkey, and Roast Beef, Cheddar, Pepper Jack, and Baby Swiss, Lettuce, Tomato, Onion, Assorted Artisan Breads, Served with Pasta Salad, Tomato Basil Soup, Assorted Cookies and Brownies, Iced Tea and Iced Water \_\_\_\_\_ \$17 per person

## BUILD YOUR OWN TACO BAR

Shredded Mexican Style Chicken, Ground Beef, Flour Tortillas, Hard Corn Shells, Mexican Rice, Refried Beans with Pico de Gallo, Chunky Guacamole, Shredded Cheddar Jack Blend, Shredded Lettuce, Jalapenos, Sour Cream, Blue Corn Tortilla Chips and Roasted Tomato Salsa, Mexican Sopapillas Dessert of Fried Flour Chips with Cinnamon, Honey & Brown Sugar. Served with Iced Water & Iced Tea \_\_\_\_\_ \$23++ per person

## ITALY'S BEST LUNCH BUFFET

Tossed Italian Style Salad with Chickpeas, Beets, Shredded Carrots, Red Onion, Olives, and Parmesan Cheese, Garlic Bread, Spaghetti with Meat Sauce, Penne with Puttanesca Red Sauce, Cheese Ravioli with Alfredo Sauce, Grilled Chicken and Skirt Steak, Served with Tiramisu Dessert, Iced Water & Iced Tea \_\_\_\_\_ \$25 per person

## THE EVER-CHANGING BURGER STATION

Half Pound Burger Patties, Garden Burger Vegetarian Patties (per request), Assorted Toppings of Lettuce, Tomato, Avocado, Fresh Onion, Bacon, Candied Bacon, Roasted Peppers, Jalapenos, Wild Mushrooms, Cheese Sauce, Assorted Cheeses and Traditional Condiments, Served with Assorted Cookies, Iced Water & Iced Tea  
**Choice of One:**  
\*Pasta Salad, Potato Salad, Cole Slaw \_\_\_\_\_ \$20 per person

## BAKED POTATO WITH SOUP AND SALAD BAR

**Your Choice of One Soup:** Loaded Potato, Tomato Basil, Miso, Broccoli Cheddar  
**Garden Salad:** Garden Fresh Greens Salad with Assorted Garnishes and 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 and Sweet Creamery Butter  
**Dessert:** Cheesecake with Strawberry Topping  
\*Served with Iced Water & Iced Tea \_\_\_\_\_ \$18 per person

## HOLIDAY INN BUFFET

**Salad:** Garden Fresh Greens Salad with Assorted Garnishes, Rolls and Butter

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

### Selection of Two Entrees:

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

**Additional \$2++ per person:** Pesto Crusted Salmon

**Chef's Choice Dessert** \_\_\_\_\_ \$26++ per person

\*Lunch Accompanied with Chef's Choice of Vegetable & Starch

\*Served with Freshly Brewed Coffee, Decaffeinated Coffee (per request), Iced Water & Iced Tea



# Plated Dinner

All Dinners are Served with Fresh Baked Dinner Rolls and Butter, Chef's Choice of Dessert, Iced Water and Iced Tea

## SALADS (Choose One):

### Traditional Caesar Salad

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

### Riptides House Salad

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

### 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 (choose two):

Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Thousand Island, Warm Bacon Dressing

## Steak Temperatures:

Rare – Cold, Red Center

Medium Rare – Warm, Red Center

Medium Well – Warm, Slightly Pink Center

Well Done – Warm, No Color Throughout

## ENTREES (Choose Up to Two):

### Catch of the Day

Oven Roasted with Lemon Butter Sauce, Served with Balsamic Vegetable Medley and Rice Pilaf \_\_\_\_\_ \$29 per person

### Stuffed Prawns

Duet of Fresh Large Prawns Stuffed with Crab Mix, Served with Roasted Garlic Mashed Potatoes, Jumbo Asparagus and Roasted Red Pepper Crème \_\_\_\_\_ \$34 per person

### Prime Rib of Beef

12oz, Accompanied with Au Jus & Horseradish Sauce, Served with Oven Roasted Potatoes, and Roasted Root Vegetables, \*Cooked medium unless specified \_\_\_\_\_ \$42 per person

### Land & Sea

6oz Bacon Wrapped Filet Mignon with Chilean Sea Bass, Served with Garlic Mashed Potato, Haricot Vert and Lemon Caper Cream Sauce \_\_\_\_\_ \$46 per person

### New York Strip

10oz USDA Choice \_\_\_\_\_ \$36 per person  
12oz USDA Choice \_\_\_\_\_ \$40 per person

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

\*Cooked Medium Unless Specified

### Porterhouse Pork Chop

Niman Ranch Pan Seared Pork, with Dauphinois Potatoes, Jumbo Asparagus, and Accompanied with an Apple Compote \_\_\_\_\_ \$32 per person

### Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss Cheese, Served with Toasted Orzo, Haricot Vert, and a Brown Mushroom Gravy \_\_\_\_\_ \$31 per person

### Chicken Florentine

Oven Roasted Airline Chicken Breast Smothered with Spinach & Roasted Garlic, Served with Roasted Garlic Potatoes and Topped with Mushroom Demi-Glace \_\_\_\_\_ \$32 per person

### 40 Clove Chicken

Heavy Garlic Herb Marinated Airline Chicken Breast with a Sauvignon Blanc White Wine Sauce, Oven Roasted to Perfection, Served with Potato Gratin and Caramelized Brussels Sprouts \_\_\_\_\_ \$32 per person

### Stuffed Portobello

Balsamic Marinated & Grilled Portobello Mushroom, Stuffed with an Arugula, Sundried Tomato and Parmesan Salad, Served with Cheese Ravioli and Light Alfredo Sauce \_\_\_\_\_ \$24 per person

### Filet Mignon

6oz Hand Cut \_\_\_\_\_ \$40 per person

8oz Hand Cut \_\_\_\_\_ \$45 per person

\*Served with Dauphinois Potatoes, Grilled Jumbo Asparagus and Topped with Grape Demi-Glace





# Theme Dinner Buffet

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Minimum 35 Guests Required for Buffet Service

## POLLO LOCO

Shredded Mexican Style Chicken, Grilled Marinated Flank Steak, Flour Tortillas, Hard Corn Shells, Green Tomatillo Sauce and Red Sauce, Refried Beans with Pico de Gallo, Mexican Rice, Chunky Guacamole, Shredded Lettuce, Shredded Cheddar Jack Blend, Jalapenos, Sour Cream.

Tres Leches Cake with Whipped Cream and Maraschino Cherries.

Served with Iced Water and Iced Tea. \_\_\_\_\_ \$28 per person

## TROPICAL SUNSET

Riptides House Salad with Choice of 2 Dressings, Jerk Chicken, Hawaiian Roasted Pork, Rum Spiked Shrimp, Creamy Roasted Garlic Potatoes and Island Rice Pilaf, Grilled Seasonal Vegetables, Assorted Rolls and Butter. New York Style Cheesecake.

Served with Iced Water and Iced Tea. \_\_\_\_\_ \$35 per person

## SOUTHERN GET DOWN BBQ

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. Peach Cobbler.

Served with Iced Water and Iced Tea. \_\_\_\_\_ \$30 per person

## ITALY'S BEST

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 Sundried Tomato Cream.

Tiramisu.

Served with Iced Water and Iced Tea. \_\_\_\_\_ \$31 per person

## GULF COAST SEAFOOD

Riptides House Salad with Choice of 2 Dressings, Crab Hushpuppies with Peach Cornichon Tartar Sauce, Almond Crusted Grouper with Roasted Red Pepper & Tomato Romesco Sauce, Grilled Firecracker Shrimp, Bacon Wrapped Chicken Breast with Dijon Crème Sauce, Rice Pilaf, Balsamic Grilled Vegetable Delight. Key Lime Pie Dessert.

Served with Iced Water and Iced Tea. \_\_\_\_\_ \$39 per person

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# Build Your Own Dinner Buffet

Minimum 35 Guests Required for Buffet Service. Dinner Buffet is Served with Fresh Baked Dinner Rolls and Butter, Iced Water and Iced Tea.

Select Two Entrée Options \_\_\_\_\_ \$38 per person

Select Three Entrée Options \_\_\_\_\_ \$42 per person

Premium\*\* Entrée Options \_\_\_\_\_ additional \$3 per person

## SALADS (Choose One):

### Traditional Caesar Salad

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

### Riptides House Salad

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

### 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 (Choose Two):

Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Thousand Island,  
Warm Bacon Dressing

## ENTREES (Choose Two or Three):

### Chicken Option:

40 Clove Chicken Marinated in Heavy Garlic Herb with a Sauvignon Blanc  
White Wine Sauce

BBQ Chicken Bone-in Chicken Breast Marinated in Peach Tea,  
Slow Smoked

Chicken Cordon Bleu Stuffed Chicken Breast with Ham and  
Swiss Cheese

Chicken Piccata in a Lemon Butter and Caper Sauce

Chicken Parmigiana Crowned with Seasoned Breadcrumbs, Parmesan and  
Provolone with Marinara

### Pork Option:

Country Style Pork Ribs Cuts of Pork Shoulder Braised and Grilled  
Southern BBQ Style

Pork Marsala Glazed with a Sweet and Zesty Sauce Made with Marsala Wine,  
Finished with a Red Bell Pepper, Shallot & Mushroom

Pork Tenderloin Apple Marinated, Seared and Oven Roasted to Perfection

### Beef Option:

Beef Tips Seared Tender Cutlets of Beef Tenderloin, Served with Beef Pan  
Gravy Over Rice

London Broil Flank Steak Beef Marinated until Tender, then Broiled  
Medium Rare, Served with Au Jus and Herb

Grilled Sirloin Steak Seasoned with Sea Salt and Cracked Black Pepper,  
Grilled to Perfection

\*\*Short Ribs Braised Slowly, Cooked with Carrots, Onions, Herbs,  
Beef Broth and Red Wine

## Seafood Option:

Fish of the Day (Blackened, Parmesan Crusted or Grilled) Prepared  
with Chef Recommended Specialty Sauce

Gulf Shrimp Sautéed with Fresh Garlic, Italian Herbs and Finished in a Delicate  
Chardonnay Sauce

\*\*Lobster Mac and Cheese Cavatappi Baked with Bohemian Lobster and  
Signature 6 Cheese Blend

\*\*Crab Cakes House-made with Remoulade Sauce

\*\*Shrimp and Grits Blackened Shrimp with Stone Ground Grits  
Topped with Smoked Gouda Cheese and a Cajun Cream Sauce of  
Onions, Bell Pepper and Tomato

## Vegetarian Option:

Stuffed Portobello Mushroom Balsamic Marinated & Grilled, Stuffed with  
an Arugula, Sundried Tomato and Parmesan Salad

Veggie Pasta Primavera Sautéed Vegetables, Tossed with Penne Pasta, Light  
Alfredo Sauce, Finished with Basil, Tomato and Shaved Parmesan

## VEGETABLES & STARCHES

### (Choose Two):

Grilled Seasonal Vegetables, Green Beans Almandine, 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 & Powdered Sugar





## *Buffet Additions*

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|                             |                  |
|-----------------------------|------------------|
| Grilled Seasonal Vegetables | \$3.00 per guest |
| Green Beans Almondine       | \$3.50 per guest |
| Roasted Root Vegetables     | \$3.50 per guest |
| Loaded Potato Casserole     | \$3.50 per guest |
| Loaded Mashed Potatoes      | \$3.50 per guest |
| Roasted Garlic Potatoes     | \$3.00 per guest |
| Sweet Potato Casserole      | \$3.50 per guest |
| Mac and Cheese              | \$3.00 per guest |
| Rice Pilaf                  | \$2.50 per guest |
| Roasted Brussels Sprouts    | \$4.00 per guest |
| Grilled Vegetable Pasta     | \$3.00 per guest |
| Broccolini                  | \$3.50 per guest |
| Pasta Salad                 | \$2.50 per guest |
| Potato Salad                | \$2.50 per guest |
| Toasted Orzo                | \$3.50 per guest |
| Honey-Glazed Carrots        | \$3.00 per guest |
| Traditional Caesar Salad    | \$3.00 per guest |
| Riptides House Salad        | \$3.00 per guest |

*\*To Ensure the Food Quality, All Buffet Packages are Offered Based on a 90 Minute Serving Window.*



## Carving Station

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\$75 Chef Fee will Apply for up to 1.5 Hours (per Chef)

### Cajun Roasted Pork (50 guests)

Pork Loin Creole Marinated and Roasted, Served with Dijon Mustard Sauce, Assorted Rolls and Butter \_\_\_\_\_ \$200

### Rosemary Garlic Beef Round Top Roast (50 guests)

Served with Roasted Potatoes, Mustards, Horseradish, Assorted Rolls and Butter \_\_\_\_\_ \$450

### Bone-in Ham (50 guests)

Brown Sugar Glazed Served with Assorted Rolls and Butter \_\_\_\_\_ \$200

### Oven Roasted Turkey (50 guests)

Served with Peach Chutney, Fresh Cranberry Orange Relish, Assorted Rolls and Butter \_\_\_\_\_ \$180

### Prime Rib of Beef (50 guests)

Rubbed, Roasted in Natural Juices, Served with Au Jus, Horseradish, Assorted Rolls and Butter \_\_\_\_\_ \$580

### Beef Brisket (50 guests)

Slow Cooked until Tender with Smoked Ketchup, Assorted Rolls and Butter \_\_\_\_\_ \$450

## Specialty Stations

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\$75.00 Chef Fee will Apply for up to 1.5 Hours of Service per Chef. Minimum 40 Guests Required.

### PASTA STATION

Tossed Italian Style Salad with Chickpeas, Beets, Shredded Carrots, Red Onion, Olives, and Parmesan Cheese, Served with Garlic Bread \_\_\_\_\_ \$16 per guest

#### Choose Two Pastas

Bow Tie, Penne, Fettuccine, Tortellini, Cheese Ravioli

#### Choose Two Sauces

Alfredo, Marinara, Puttanesca, Bolognese, Garlic Pesto, Served with Peppers, Onions, Olives, Mushrooms, Garlic, Tomatoes, Spinach, Chopped Bacon and Parmesan Cheese

Add Chicken or Italian Sausage \_\_\_\_\_ \$4 per guest

Add Shrimp or Skirt Steak \_\_\_\_\_ \$5 per guest

### FAJITA STATION

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, Jalapenos. Served with Mexican Rice \_\_\_\_\_ \$23 per guest

Add Shrimp \_\_\_\_\_ \$15 per guest

### MASHED POTATO

#### BUFFET BAR

Mashed Sweet Potato and Mashed Red Skin Potato 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. \_\_\_\_\_ \$12 per guest





## *Plated Children Meals*

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*All Meals are Served with Lemonade & Chocolate Chip Cookie. 12 Years of Age and Under.*

**Chicken Tenders**

*with Choice of Fries or Fruit Cup* \_\_\_\_\_ \$14.95 per child

**4 oz. Cheddar Cheeseburger**

*with Choice of Fries or Fruit Cup* \_\_\_\_\_ \$14.95 per child

**Kids Mac & Cheese**

*with Choice of Fries or Fruit Cup* \_\_\_\_\_ \$12.95 per child



## Gourmet Displays

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Small Serves 25 Guests, Medium Serves 50 Guests, Large Serves 100 Guests.

### FRESH VEGETABLE CRUDITÉ & ROASTED ONION DIP TRAY

Small \_\_\_\_\_ \$110  
Medium \_\_\_\_\_ \$180  
Large \_\_\_\_\_ \$310

### IMPORTED AND DOMESTIC CHEESE TRAY

(with Grapes, Nuts, and Gourmet Crackers)

Small \_\_\_\_\_ \$140  
Medium \_\_\_\_\_ \$240  
Large \_\_\_\_\_ \$380

### SEASONAL FRESH FRUIT TRAY

(with Honey Greek Yogurt Dipping Sauce)

Small \_\_\_\_\_ \$140  
Medium \_\_\_\_\_ \$240  
Large \_\_\_\_\_ \$380

### SLICED SMOKED SALMON

(with Capers, Thinly Sliced Red Onion, and Cream Cheese)

Small \_\_\_\_\_ \$215  
Medium \_\_\_\_\_ \$340  
Large \_\_\_\_\_ \$600

### CHARCUTERIE TRAY

(Cured Meat and Pickled Vegetable Board)

Small \_\_\_\_\_ \$140  
Medium \_\_\_\_\_ \$240  
Large \_\_\_\_\_ \$380

### CEVICHE BOWL OF CITRUS MARINATED CURED SHRIMP

(with Fried Pita Bread and Water Crackers)

Small \_\_\_\_\_ \$195  
Medium \_\_\_\_\_ \$300  
Large \_\_\_\_\_ \$425

### MEDITERRANEAN DISPLAY

(with Balsamic Herb and Garlic Marinated Mushrooms, Artichokes, Kalamata Olives, Feta Cheese, Roasted Red Pepper Hummus, Served with Pita Chips and Lavosh)

Medium \_\_\_\_\_ \$300  
Large \_\_\_\_\_ \$475

### DESSERT DISPLAYS

#### CHOCOLATE FOUNTAIN

White Chocolate and Milk Chocolate Fountains with the Following Assortment of Dipping Options: Strawberries, Sliced Pineapple, Marshmallows, Pretzels, Rice Crispy Treats, and Sponge Cake Cubes. (Minimum 35 Guests Required) \_\_\_\_\_ \$14 per person

#### ASSORTED DESSERT

Assortment of Mini Dessert Shooters and Dessert Bars (Minimum 25 Guests Required) \_\_\_\_\_ \$6 per person

#### Assorted Petit Fours

(Serves 35 Guests) \_\_\_\_\_ \$105

Chocolate Covered Strawberries \_\_\_\_\_ \$35 per dozen





# *A La Carte Hors D'oeuvre*

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## HOT HORS D'OEUVRE

|  |       |
|--|-------|
| 100 Mini Chicken Sliders   | \$250 |
| 100 Fried Chicken Tenders<br>with Honey Mustard                                | \$200 |
| 100 Bite Size Meatballs<br>(BBQ, Sweet and Sour, Swedish, Teriyaki or Bourbon) | \$150 |
| 100 Buffalo Wings of Fire<br>(Mild, Medium, or Hot)                            | \$250 |
| 100 Bite Size Chicken Quesadillas  | \$225 |
| 100 Fried Mac and Cheese Bites   | \$85  |
| 150 Baked Potato Bites<br>Stuffed with Bacon, Cheese, Chives, Sour Cream       | \$200 |
| 100 Mini Franks in Puff Pastry   | \$175 |
| 150 Vegetable Spring Rolls<br>with Sweet Thai Chili Sauce                      | \$175 |
| 100 Southwestern Eggroll Bites   | \$175 |
| 100 Bacon Wrapped Scallops   | \$400 |
| 100 Coconut Shrimp<br>with Coconut Crème Dipping Sauce                         | \$325 |
| 200 Homemade Fried Mushrooms<br>with Smoked Ketchup Dipping Sauce              | \$185 |
| 100 Parmesan Crab Cake Stuffed Mushrooms                                       | \$300 |
| 150 Mini Chicken Cordon Bleu   | \$300 |

|   |       |
|---|-------|
| 200 Mini Beef Wellington<br>with Dijon Crème Dipping Sauce  | \$350 |
| 100 Mini Crab Cakes<br>with Remoulade Dipping Sauce   | \$350 |
| 100 Hawaiian Chicken Kabobs   | \$250 |
| 100 Beef Empanadas  | \$275 |
| 100 Stuffed Jalapenos<br>Stuffed with Cream Cheese, Breaded and Fried, Served with<br>Pimento Dipping Sauce | \$200 |
| 100 Kobe Beef Sliders<br>with Secret Sauce and Caramelized Onions   | \$300 |
| 100 Lamb Lollipops<br>with Pomegranate BBQ Dipping Sauce  | \$450 |
| 100 Mini Baked Brie and Cranberries in Puff Pastry  | \$250 |

## EXTRAS (Minimum 25 Guests Required. Price Per Guest.)

|  |                |
|--|----------------|
| Hot Wing Fountain<br>BBQ Sauce and Classic Buffalo Sauce Flowing from Heated<br>Fountains with an Abundance of Naked Hot Wings. Served with<br>Carrot and Celery Sticks, Ranch and Blue Cheese<br>Dipping Sauces | \$14 per guest |
| Hot Queso Fundido<br>Spanish Chorizo Sausage and Tri-Color Tortilla Chips  | \$6 per guest  |
| Hot Spinach Artichoke Dip<br>Spinach, Mozzarella, Parmesan and Cream Cheese, Artichoke,<br>Served with Grilled Pitas   | \$6 per guest  |
| Hot Crab Dip<br>Blue Crab Baked with Neufchatel Cheese, Spices and Served<br>with Tri-Color Chips  | \$9 per guest  |

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A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



## *A La Carte Hors D'oeuvre*

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### COLD D'OEUVRE

|   |       |
|---|-------|
| 100 Fruit Kabobs _____  | \$200 |
| 100 Assorted Finger Sandwiches _____  | \$200 |
| 100 Boiled Chilled Shrimp<br>with Cocktail and Tartar Dipping Sauce _____   | \$240 |
| 100 Guacamole Deviled Eggs _____  | \$230 |
| 100 Bruschetta<br>Choice of 2: Caprese-Basil-Mozzarella-Tomato<br>Artichoke and Feta<br>Beef and Blue<br>Old Bay Shrimp Salad<br>Smoked Chicken and Bacon Salad _____ | \$220 |
| 100 Seared Ahi Tuna Canapé<br>with Ginger and Wasabi Chantilly _____  | \$260 |
| 100 Shrimp Shooters<br>with Bloody Mary Cocktail Sauce _____  | \$250 |
| 100 Ceviche Shooters<br>with Fried Plantains _____  | \$200 |
| 100 Smoked Salmon Cucumber Rosettes _____   | \$240 |
| 100 Balsamic Marinated Mushrooms,<br>Mini Sweet Peppers and Olives _____  | \$120 |
| 100 Chicken Salad in Pastry _____   | \$190 |
| 100 Mini Assorted Pastries _____  | \$240 |

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# Beverage Pricing

\$75 Bartender Fee. A Minimum of \$300 in Sales is Required for Bars, Tax and Gratuity Not Included.

## HOST BAR PRICING

|  |   |
|--|---|
| Full Bar Call Brands/House Wine/Domestic Beer/ Sodas   | \$30 per guest for 2 Hours<br>Each Additional Hour \$11 Per Guest |
| Full Bar Premium Brands/House Wine/Domestic & Imported Beers/Sodas                             | \$40 per guest for 2 Hours<br>Each Additional Hour \$15 Per Guest |
| Full Bar Super Premium Brands/House & Premium Wines/Domestic, Imported, Craft, IPA Beers/Sodas | \$45 per guest for 2 Hours<br>Each Additional Hour \$20 Per Guest |
| Unlimited Bottled Water, Soft Drinks, and Juices for Guests Under 21 Years Old                 | \$8 per guest for 2 Hours<br>Each Additional Hour \$2 Per Guest   |

## HOST BAR PRICING (By Consumption)

|                             |        |
|-----------------------------|--------|
| Call Brands                 | \$7.00 |
| Premium Brands              | \$8.00 |
| Super Premium               | \$9.00 |
| Hard Seltzers               | \$5.00 |
| Domestic Beers              | \$5.00 |
| Imported Beers              | \$6.00 |
| IPA/ Craft Beers            | \$6.00 |
| Soft Drinks & Bottled Water | \$2.50 |

## HOST BAR WINES

### Reds

|   |                 |
|---|-----------------|
| House Wine (Canyon Road - Merlot, Pinot Noir) | \$6.50/\$26.00  |
| Bombina Cabernet                              | \$6.50/\$26.00  |
| Michael Sullberg Merlot                       | \$8.00/\$29.00  |
| Punti Ferrer Carmenere                        | \$8.00/\$29.00  |
| Teanum Favugne Rosso                          | \$8.00/\$29.00  |
| Sand Point Pinot Noir                         | \$8.00/\$29.00  |
| Capitan Malbec                                | \$12.00/\$36.00 |
| Louis M. Martini Cabernet Sauvignon           | \$12.00/\$36.00 |
| Jawbreaker Cabernet Sauvignon                 | \$12.00/\$36.00 |
| J Lohr Merlot                                 | \$12.00/\$36.00 |

### Whites

|   |                |
|---|----------------|
| House Wine (Canyon Road - Pinot Grigio, Chardonnay) | \$6.50/\$26.00 |
| Bombina Pinot Bianco                                | \$6.50/\$26.00 |
| Ecco Domani Pinot Grigio                            | \$8.00/\$29.00 |
| Casteggio Pinot Grigio                              | \$8.00/\$29.00 |
| Adelma Sauvignon Blanc                              | \$8.00/\$29.00 |
| Selva Volpina Pinot Grigio                          | \$8.00/\$29.00 |
| Cupcake Reisling                                    | \$8.00/\$29.00 |
| Casteggio Moscato                                   | \$8.00/\$29.00 |
| Lamarca Prosecco                                    |                |
| Champagne   | \$29.00        |
| Santa Elvira Brut                                   | \$28.00        |
| Sparkling Cider                                     | \$15.00        |

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# Beverage Pricing

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\$75 Bartender Fee. A Minimum of \$300 in Sales is Required for Bars, Tax and Gratuity Not Included.

## KEG OF BEER

|                                     |       |
|-------------------------------------|-------|
| Domestic Beer _____                 | \$400 |
| Craft or IPA _____                  | \$500 |
| Heineken or Corona (Pony Keg) _____ | \$300 |

*\*Pricing Available Upon Request for All Other Brands*

## PUNCH (Per Gallon)

|                   |         |
|-------------------|---------|
| Fruit Punch _____ | \$75.00 |
|-------------------|---------|

*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

|  |         |
|--|---------|
| <i>The punch consists of champagne combined with fresh pineapple, cranberry and orange juice while the mimosas are a classic mix of refreshing orange juice and champagne.</i> _____ | \$85.00 |
|--|---------|

## CASH BAR PRICING (By Consumption)

|                                   |         |
|-----------------------------------|---------|
| Call Brands _____                 | \$8.00  |
| Premium Brands _____              | \$9.00  |
| Super Premium _____               | \$10.00 |
| Hard Seltzers _____               | \$5.50  |
| Domestic Beers _____              | \$5.50  |
| Imported Beers _____              | \$6.50  |
| IPA/ Craft Beers _____            | \$6.50  |
| Soft Drinks & Bottled Water _____ | \$3.00  |

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*A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.*





# Beverage Pricing

\$75 Bartender Fee. A Minimum of \$300 in Sales is Required for Bars, Tax and Gratuity Not Included.

## CALL BAR

Absolut, Bacardi, Jim Beam, Seagrams7,  
Jose Cuervo, Dewar's, Evan Williams,  
Amaretto, Kahlua

## PREMIUM BAR

Stoli, Tito's, Malibu, Tanqueray, 1800,  
Johnny Walker Red, Jameson, Disaronno,  
Jack Daniels, Captain Morgan

## SUPER PREMIUM BAR

Grey Goose, Kettle One, Meyers,  
Bombay Sapphire, Hendricks, Patron,  
Don Julio, Johnny Walker Black, Makers  
Mark, Crown Royal, Knob Creek, Hennessy,  
Glenlivet, Grand Marnier

## HARD SELTZERS

White Claw, High Moon  
\*Flavors vary depending on availability

## DOMESTIC BEERS

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

## IMPORT BEER

Heineken, Corona, Stella Artois, Dos Equis,  
Angry Orchard, Blue Moon, Modelo Especial,  
Red Stripe, New Castle, Sweet Water 420

## IPA

Dogfish 60 Minute Can, Jai Alai Can, Sweet  
Water IPA, Lil Napoleon, 30A Beach Blonde,  
Sam Adams, Shocktop

## SOFT DRINKS & BOTTLED WATER

Coke, Diet Coke, Sprite and Dasani

## CASH BAR WINES

### Reds

|   |                 |
|---|-----------------|
| House Wine (Canyon Road - Merlot, Pinot Noir) | \$7.00/\$29.00  |
| Bombina Cabernet                              | \$7.00/\$29.00  |
| Michael Sullberg Merlot                       | \$9.00/\$32.00  |
| Punti Ferrer Carmenere                        | \$9.00/\$32.00  |
| Teatum Favugne Rosso                          | \$9.00/\$32.00  |
| Sand Point Pinot Noir                         | \$9.00/\$32.00  |
| Capitan Malbec                                | \$13.00/\$40.00 |
| Louis M. Martini Cabernet Sauvignon           | \$13.00/\$40.00 |
| J Lohr Merlot                                 | \$13.00/\$40.00 |

### Whites

|   |                |
|---|----------------|
| House Wine (Canyon Road - Pinot Grigio, Chardonnay) | \$7.50/\$29.00 |
| Bombina Pinot Bianco                                | \$7.50/\$29.00 |
| Ecco Domani Pinot Grigio                            | \$9.00/\$32.00 |
| Casteggio Pinot Grigio                              | \$9.00/\$32.00 |
| Adelma Sauvignon Blanc                              | \$9.00/\$32.00 |
| Selva Volpina Pinot Grigio                          | \$9.00/\$32.00 |
| Cupcake Reisling                                    | \$9.00/\$32.00 |
| Casteggio Moscato                                   | \$9.00/\$32.00 |
| Lamarca Prosecco                                    |                |
| Champagne   | \$32.00        |
| Santa Elvira Brut                                   | \$31.00        |
| Sparkling Cider                                     | \$16.50        |

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.