



PENSACOLA BEACH, FL







# BREAKFAST BUFFET

Buffets For Less Than 30 Guests Are Subject To A \$200.00 Fee. Pricing Is Based On A Maximum Of 90 Minutes Of Service.

## START HEALTHY

Orange Juice, Apple Juice, Cranberry Juice  
Fresh Seasonal Sliced Fruit  
Egg White Scramble  
Turkey Sausage  
A Variety of Individual Yogurts with Granola and Nutri Grain Bars  
Freshly brewed Seattle's Best coffee (Regular & Decaf),  
Teavana Herbal Hot Tea \_\_\_\_\_ \$26 per guest

## PENSACOLA BEACH BREAKFAST BUFFET

Selection of Fruit Juices  
Assorted Plain and Fruit Yogurts  
Fluffy Scrambled Eggs  
Chef's Choice of Breakfast Potatoes  
Grilled Sausage  
Crisp Bacon Strips  
Assorted Fresh Breakfast Pastries with Butter  
Freshly Brewed Seattle's Best Coffee (Regular & Decaf), Teavana  
Herbal Hot Tea \_\_\_\_\_ \$29 per guest

## SELECT ONE OF THE FOLLOWING:

Chef's Choice Of Frittata  
French Toast With Syrup  
Creamy Grits With Shredded Cheddar Cheese  
Seasonal Sliced Fresh Fruit And Berry Display

## BREAKFAST BUFFET ENHANCEMENTS

(Pricing Is Based On A Maximum Of 60 Minutes Of Service.  
Attendant Required 1 Per 40 Guests)

Smoked Salmon Display With Chopped Eggs, Capers, Red  
Onions, Bagels And Cream Cheese \_\_\_\_\_ \$9 per guest  
Oatmeal With Raisins And Brown Sugar \_\_\_\_\_ \$3.50 per guest  
Country Sausage Gravy And Southern Style Biscuits \_\_\_\_\_ \$5 per guest  
Waffle Bar, Seasonal Fruit Compote, Butter, Maple Syrup \_\_\_\_\_ \$6 per guest  
Omelet Station – Assorted Meats, Cheeses, And Vegetables \_\_\_\_\_ \$9 per guest

## CONTINENTAL BREAKFAST SELECTIONS

(Pricing Is Based On A Maximum Of 60 Minutes Of Service.)

Pensacola Sunrise  
Fresh Seasonal Sliced Fruit And Berry Display  
Plain And Fruit Yogurts  
Assorted Cereals Served With Whole And Skim Milk  
Assorted Fresh Breakfast Pastries With Butter And Preserves \_\_\_\_\_ \$18 per guest

All Food & Beverage Is Subject To A 24% Service Charge, Plus 1% Sria Fee On All Food Items Or 1.5% On Liquor Items, And 7.5% Sales Tax.



# BREAKFAST BREAKS

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1 Hour. Pricing Is Based On A Maximum Of 60 Minutes Of Service.

## STAY HEALTHY

Seasonal Sliced Fruit

Trail Mix, Assorted Yogurts With Granola And Raisins

Assorted Nutri Grain Bars \_\_\_\_\_ \$18 per guest

## CHILL OUT SMOOTHIE BAR

(Attendant Required 1 Per 40 Guests)

A Combination Of Local Fresh Fruit And Yogurt \_\_\_\_\_ \$14 per guest

## MOVIE TIME

Assorted Candy Bars, Freshly Popped Popcorn, Gummy Bears

Assorted Sodas And Bottled Water \_\_\_\_\_ \$16 per guest

## GREEK

Hummus, Pita, Olive Tapenade, Crudité, Romanesco \_\_\_\_\_ \$17 per guest

## SWEETS

Assorted Mini Pastries, Biscotti

Chocolate Dipped Strawberries \_\_\_\_\_ \$16 per guest

## ENERGIZER BREAK

Freshly Baked Assorted Cookies And Brownies

Assorted Energy Bars

Mix Nuts \_\_\_\_\_ \$15 per guest

## STRETCH

Warm Pretzels, Freshly Popped Popcorn, Cracker Jacks

Assorted Sodas And Bottled Water \_\_\_\_\_ \$17 per guest

## A LA CARTE BREAK SERVICE ITEMS

Assorted Cookies \_\_\_\_\_ \$35 per dozen

Fudge Brownies \_\_\_\_\_ \$35 per dozen

Granola, Nutri, or Power Bars \_\_\_\_\_ \$4 each

Candy Bars \_\_\_\_\_ \$4 each

Individual Yogurts \_\_\_\_\_ \$3 each

Whole Fresh Fruit \_\_\_\_\_ \$3 each

Assorted Bags of Chips \_\_\_\_\_ \$3 each

Tortilla Chips with Salsa \_\_\_\_\_ \$5 each

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# MEETING REFRESHMENTS

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Freshly Brewed Starbucks Coffee (Regular And Decaffeinated)	\$85 per gallon
Freshly Brewed Seattle's Best Coffee (Regular And Decaffeinated)	\$64 per gallon
Selection Of Fruit Juices To Include Orange Juice, Apple Juice And Grapefruit Juice	\$25 per quart
V-8 Juice	\$25 per quart
Bottled Fruit Juices (Orange, Apple And Cranberry Flavors)	\$4 each
Assorted Sodas	\$3 each
Dasani Bottled Water	\$4 each
Smart Water	\$4.50 each
Whole, Skim, Or Chocolate Milk (Individual 8 Oz Milk Chugs)	\$3.50 each
Freshly Brewed Iced Tea, Sweet Tea Or Lemonade	\$40 per gallon
Teavana Herbal And Regular Hot Tea Bags	\$3 each
Energy Drinks (Monster, Red Bull And Assorted Brands)	\$5 each
Fruit Infused Water Station	
Choose One Of The Following: Lemon/Lime, Cucumber Or Strawberry	\$3 per guest
Muscle Milk / Protein Drinks In Assorted Flavors	\$6 each
Yup Fairlife	\$4.50 each
Body Armor	\$4 each
Sparkling Water (Pierre And Dasani Assorted Flavors)	\$5 each
Powerade	\$4 each





# LUNCH BUFFETS

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## DELI BUFFET

Chef's Soup Du Jour  
Garden Green Salad With Assorted Dressings  
Potato Salad  
Freshly Sliced Roast Beef, Ham, Turkey  
Tuna Salad  
Assorted Cheeses  
Assorted Deli Breads  
Kosher Deli Pickles  
Assorted Cookies And Brownies ————— \$33 per guest

## BACKYARD BUFFET

Fresh Garden Salad With Assorted Dressings  
Coleslaw  
Potato Salad  
Roasted Barbecued Chicken Breasts  
Hamburgers  
Hot Dogs With Chili, Cheese, Onions And Sauerkraut  
Kettle Chips  
Apple Crisp ————— \$33 per guest

## SOUTH OF THE BEACH

Warm Flour And Corn Tortillas  
Spicy Ground Beef And Chicken  
Fresh Salsa, Guacamole, Sour Cream, Onions, Tomatoes,  
Jalapenos, Shredded Cheese  
Chicken Quesadillas  
Spanish Rice & Beans  
Churros ————— \$34 per guest

## SICILIAN BUFFET

Tomato Bisque Soup  
Italian Antipasto Display  
Caesar Salad With Croutons  
Chicken Fontina-Asparagus, Sundried Tomatoes, Fontina  
Creamy Sauce  
Baked Ziti With Bolognaise  
Bread Choice  
Tiramisu ————— \$36 per guest

## PIZZA BUFFET

Mixed Green Salad With Assorted Dressings  
Cheese, Pepperoni, Meat Lovers And Vegetable  
Foccacia Pizza  
Mozzarella Sticks  
Mini Cannolis ————— \$35 per guest

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## Boxed Lunches

*All Box Lunches Are Served With Condiments, Pasta Salad, Baked Cookie, Chips, Soda Or Bottled Water*

*\*Choose Up To Two Box Lunches For Your Menu*

### SMOKED TURKEY

Served With Lettuce, Cheddar Cheese On A Hoagie Roll \_\_\_\_\_ \$28 per guest

### HERO

Honey Cured Ham Served With Lettuce And Swiss Cheese On A Hoagie Roll \_\_\_\_\_ \$28 per guest

### ROAST BEEF

Served With Lettuce And Smoked Gouda Cheese On A Hoagie Roll \_\_\_\_\_ \$28 per guest

### DELI

Ham, Salami, Mozzarella And Lettuce Served On A Hoagie Roll \_\_\_\_\_ \$28 per guest

### CHICKEN SALAD

House Made Chicken Salad And Lettuce Served On A Croissant \_\_\_\_\_ \$28 per guest

### HAM AND SMOKED TURKEY

Served With Swiss Cheese And Lettuce On A Hoagie Roll \_\_\_\_\_ \$28 per guest

### VERY VEGGIE

Spinach Wrap With Grilled Vegetables And Mozzarella \_\_\_\_\_ \$28 per guest

### MARKET FRESH SALAD

Mixed Greens And Iceberg Lettuce Topped With Roma Tomatoes, Cucumbers, And Carrots. Grilled Cage-Free Chicken Breast Served With Ranch And Balsamic Dressing \_\_\_\_\_ \$24 per guest  
*add grilled chicken +\$5 per guest*  
*add grilled shrimp +\$6 per guest*

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# DINNER BUFFETS

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## SPORTS BUFFET

Spring Mix With Cucumber, Tomato And Croutons,  
Assorted Dressings  
Marinated Flank Steak With Chimichurri  
Jamaican Jerk Chicken Breast With Hot Mustard  
Red Bliss Potatoes  
Seasonal Fresh Vegetables  
Assorted Dinner Rolls With Butter

Red Velvet Cake \_\_\_\_\_ \$45 per guest

## SUNSET BUFFET

Arugula Salad With Strawberry, Goat Cheese,  
Strawberry Vinaigrette  
Roasted Pork Loin With Natural Au Jus Sauce  
Seared Salmon With Mango Salsa  
Marinated Chicken Breast With Honey Roasted Garlic  
Demi Sauce  
Creamy Mashed Potatoes  
Seasonal Fresh Vegetables  
Assorted Dinner Rolls With Butter  
Assorted Mini Cheesecake \_\_\_\_\_ \$48 per guest

## ITALY BUFFET

Insalata Caprese Salad  
Grilled Chicken With Creamy Basil And Sundried Tomato Alfredo  
Italian marinated flank steak  
Roasted Fingerling Potato With Herbs  
Sautéed Fresh Green Beans With Roasted Red Peppers Warm  
Garlic Breadsticks

Tiramisu \_\_\_\_\_ \$48 per guest

## MAUI LUAU

Mixed Green Salad With Assorted Toppings And Dressings  
Roasted Pork Loin  
Mahi With Tropical Mango Chutney  
Vegetable Medley  
Coconut Rice Pilaf  
Sweet Potatoes  
Assorted Dinner Rolls With Butter  
Key Lime Pie \_\_\_\_\_ \$48 per guest

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# DINNER BUFFETS

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## FLORIDA BUFFET

Corn Chowder  
Mixed Field Greens With Assorted Dressings  
Roasted Barbecue Chicken  
Roasted Pork Ribs With Jack Daniels Barbecue Sauce  
Blackened Mahi With Lemon Mustard Sauce  
Wild Rice And Red Beans  
Mixed Vegetables  
Assorted Dinner Rolls With Butter  
Chocolate Cake

\$52 per guest

## BACKYARD BUFFET

Fresh Florida Greens Served With Assorted Dressing  
Fresh Creamy Coleslaw  
Potato Salad  
Slow Cooked Barbecue Chicken  
Grilled Saint Louis Pork Ribs  
Hamburgers With Condiments  
Baked Beans  
Cheesecake With Strawberry Sauce

\$52 per guest

## CUSTOM BUFFET

*Comes With House Salad Bar And Assorted Dinner Rolls* \$52 per guest

### entrees (select two)

Marinated Flank Steak With Chimichurri  
Jamaican Jerk Chicken Breast With Hot Mustard  
Seared Salmon With Mango Salsa  
Marinated Chicken Breast With Honey Roasted Garlic Demi  
Grilled Chicken With Creamy Basil And Sundried Tomato  
Risotto Lemon Baby Shrimp  
Mahi With Tropical Mango Chutney  
Roasted Pork Loin  
Roasted Barbecue Chicken  
Grilled St Louis Pork Ribs  
Hamburgers With Condiments  
Blackened Mahi With Lemon Mustard Sauce

### sides (select two)

Wild Rice And Red Beans  
Seasonal Fresh Vegetables  
Potato Salad  
Fresh Creamy Coleslaw  
Creamy Mashed Potatoes  
Baked Beans  
Roasted Fingerling Potato With Herbs  
Coconut Rice Pilaf  
Sweet Potatoes  
Corn Chowder

### desserts (select two)

Double Chocolate Cake With Strawberries  
Cheesecake With Strawberry Sauce  
Red Velvet Cake  
Assorted Mini Cheesecake  
Key Lime Pie  
Tiramisu

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# RECEPTION STATIONS

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Minimum Of 25 Guests Per Station. Minimum Of (1) Two Stations Required Or (2) Choices Of One Station Plus Choice Of Three Hot Or Cold Hors D' Oeuvres Or (3) Choices Of One Station And A Display For The Guaranteed Number Of Guests. Dip's Selections Available For Add On Only.

## COLD STATIONS

(Prices Are Based On 60 Minutes Of Service)

### Sicilian Display

Fresh Mozzarella, Provolone, Pepperocini  
Salami, Olives, Roasted Red Peppers, Artichoke Hearts,  
Mushrooms Focaccia And Breadsticks ————— \$19 per guest

### Fresh Vegetable Crudités Display

And Assorted Dips ————— \$15 per guest

### Seasonal Fresh Fruit And Berries Display

With Dipping Sauce ————— \$15 per guest

### Grilled Vegetable Display

Asparagus, Zucchini, Roasted Peppers, Mushrooms And  
Carrots With Balsamic Vinaigrette ————— \$14 per person

### Cheese Display

Served With A Variety Of Crackers, Garnished With Fresh Berries — \$19 per person

## ACTION STATIONS

(Prices Are Based On 60 Minutes Of Service. \$85.00 Chef  
Attendant Fee Per 40 Guests)

### Pasta Station

Please Select Two Pastas:  
Penne, Tri Color Tortellini, Fettucine, or Bowtie

Please Select Two Sauces:  
Marinara, Alfredo, Pink Vodka, or Pesto

### Accompaniments Include:

Sausage, Chicken, Broccoli Florets, Pepper Confetti,  
Black Olives, Capers, Olive Oil and Garlic, Grated Parmesan  
Cheese, Breadsticks ————— \$25 per guest

### Oriental Station

Marinated Beef And Chicken With Oriental Vegetables And Rice ————— \$25 per guest

### Scampi Station

Shrimp And Chicken With Penne And Linguini ————— \$26 per guest

## HOT STATIONS

(Attendant Required For All Carving Stations. \$85.00  
Per Attendant Based On One Attendant Per 40 Guests.)

### Slow Roasted Turkey | \$275

Chef Carved And Served With Fresh Cranberry Orange Relish  
And Silver Dollar Rolls. (Serves 25 Guests)

### Honey Cured Ham | \$325

Chef Carved And Served With Honey Mustard Sauce And Savory  
Biscuits. (Serves 25 Guests)

### Roasted Peppered Beef Tenderloin | \$450

Chef Carved And Served With Demi Glaze, Creamy Horseradish  
And Silver Dollar Rolls. (Serves 20 Guests)

### Creole Mustard Rubbed Pork Loin | \$325

Chef Carved And Served With Demi Glaze And Assorted Rolls.  
(Serves 25 Guests)

### Prime Rib Of Beef | \$600

Chef Carved, Rubbed & Roasted In Natural Juices. Served With  
Au Jus, Creamy Horseradish And Assorted Rolls. (Serves 35  
Guests)

### Top Round Of Beef | \$350

Chef Carved Baron Of Beef, Served With Silver Dollar Rolls And  
Au Jus. (Serves 40 Guests)

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# HORS D'OEUVRES

## COLD HORS D'OEUVRES

(Priced Per 50 Pieces)

Honeydew & Cantaloupe Wrapped With Prosciutto | \$160  
 Asparagus Spears Wrapped With Prosciutto | \$160  
 Tomato, Basil And Mozzarella Bruschetta | \$130  
 Deviled Eggs | \$110  
 Assorted Canapes | \$160  
 Smoked Salmon On Toast Points, Dill Crème Fraiche | \$190  
 Seared Ahi Tuna On A Sesame Chip With Wasabi Aioli | \$190  
 Jumbo Lump Crab And Avocado Tostada | \$160  
 Tarragon Chicken Salad In A Cucumber Cup | \$145  
 Beef Tenderloin En Croute, Herb Cream Cheese | \$170  
 Fresh Fruit Skewers | \$150  
 Shrimps On Dill Crostini | \$170  
 Salmon Mousse In Mini Phyllo Cup | \$190  
 Sliced Tenderloin Baguette With Horseradish Mousse | \$180  
 Shrimp Cocktail | \$160  
 Hand Held Charcuterie | \$11 Per Guest

## HOT HORS D'OEUVRES

(Priced Per 50 Pieces)

Spinach And Feta Stuffed Mushrooms | \$145  
 Smoked Brisket Empanadas | \$195  
 Mini Crab Cakes With Tartar Sauce | \$195  
 Scallops Wrapped With Bacon | \$200  
 Roasted Vegetable Skewers | \$175  
 Coconut Shrimp With Plum Sauce | \$195  
 Raspberry & Brie En Phyllo | \$160  
 Fried Macaroni And Cheese With Ranch | \$140  
 Thai Chicken & Cashew Spring Rolls With Hot Mustard | \$180  
 Vegetarian Spring Rolls With Hot Mustard | \$160  
 Tandoori Chicken Satay With Peanut Sauce | \$145  
 Szechuan Beef Satay With Peanut Sauce | \$155  
 Spanakopita | \$150  
 Pigs In Blanket | \$150  
 Chicken Fingers With Dijon Mustard | \$150  
 Mini Beef Wellington | \$180  
 Scallops Wrapped In Bacon | \$190  
 Bacon Wrapped Shrimps | \$190  
 Short Rib Slider | \$180

## DIP SELECTIONS

(Prices Are Based On 60 Minutes Of Service)

**Hummus**  
 Roasted Red Pepper And Garlic Hummus Served With Pita — \$6 per guest

**White Bean And Basil Pesto**  
 A White Bean Puree Topped With Basil Pesto And Served With Assorted Crackers — \$6 per guest

**Chips And Dip**  
 Homemade Salsa And Cheddar Queso Served With Tortilla Chips — \$6 per guest

**Spinach And Artichoke**  
 Artichoke, Cheddar And Spinach Blended With Garlic, Cream Cheese And Mayo Served With Tortilla Chips And Crackers — \$6 per guest

Tortilla Chips with salsa & French onion dip \$6 per guest

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# COCKTAIL PRICING

\$85.00 Bartender fee per bar. One Bartender per 75 guests – Four hour maximum

## SPONSORED HOST BAR

House Brand Cocktails	\$7
Premium Brand Cocktails	\$8
Super Premium Brand Cocktails	\$9
Imported Beer	\$5.50
Domestic Beer	\$5
House Wine	\$7
Soda	\$3
Bottled Water	\$4

## CASH BAR

House Brand Cocktails	\$10
Premium Brand Cocktails	\$11
Super Premium Brand Cocktails	\$12
Imported Beer	\$7
Domestic Beer	\$6
House Wine	\$10
Soda	\$3
Bottled Water	\$5

## Champagne and Mimosa Station

Bottomless Champagne, Mimosas, And Poinsettias Served With Assorted Juices And Garnished With An Assortment Of Fruit

House Champagne \$12 per guest

## Bloody Mary Bar

Vodka, Bloody Mary Mix, Assortment Of Garnishes To Include, Olives, Pole Beans, Celery Pickled Okra, Pepperoncini, Cherry Peppers, And Hot Sauce Variety

House Vodka	\$14 per guest
Premium Vodka	\$16 per guest
Super Premium Vodka	\$18 per guest

\*Ask About Any Specialty Cocktail Or Signature Drink! Wine Selections Available On Request.

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# EQUIPMENT RENTALS

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## CHARGERS

Available In Gold, Silver, And Black \_\_\_\_\_ \$1 per charger

## DANCE FLOOR RENTAL

Available Sizes

15' X 15' \_\_\_\_\_ \$300

18' X 18' \_\_\_\_\_ \$350

21' X 21' \_\_\_\_\_ \$400

## STAGE RENTAL

Per 6' X 8' Stage Section \_\_\_\_\_ \$35 per stage section

Acrylic Podium \_\_\_\_\_ \$100 (based on availability)++

Metal Truss Podium \_\_\_\_\_ \$75

Acrylic Tabletop Podium \_\_\_\_\_ \$50

## GLASS VASES AND FLOATING CANDLE PACKAGES

Single Vase, Mirror, And One Floating Candle \_\_\_\_\_ \$8 per table

Trio Of Vases, Mirror, And Floating Candles \_\_\_\_\_ \$20 per table

Trio of Vases, Mirrors With Sand And Seashells \_\_\_\_\_ \$30 per table

## VENDOR / DISPLAY TABLES

Includes One Six-Foot Table, Linen Or Spandex,  
Trash Can, And Two Chairs \_\_\_\_\_ \$35 per table

Jenga \_\_\_\_\_ \$75

Cornhole \_\_\_\_\_ \$75