





BREAKFAST BUFFETS

Breakfast buffets are served with fresh coffee, assorted hot teas, and fresh orange juice.

QUICK BITES

Sliced Fruit & Berries
Breakfast Pastries & Breads *with butter & jam*
House Made Granola Assorted Cereals, *skim, whole, almond, soy milk*
Scrambled Eggs, *salsa & local hot sauce*
Smoked Bacon & Breakfast Sausage
Cast Iron Potatoes

38 per person

LOCAL

Mango & Melon Salad,
Breakfast Pastries and Sliced Breads *with butter and jams*
Coconut Yogurt Parfait, *granola, fresh berries*
Banana Pancakes, *salted caramel toasted nuts, warm maple syrup, whipped butter*
Scrambled Eggs & chive
With sauteed kale and fennel
SoFlo Hash, spiced pork, *caramelized peppers, onion, potatoes, toasted pumpkin seeds*

44 per person

INDIAN RIVER

Sliced Fruit & Berries
Breakfast Pastries and Breads *with butter and jams*
House Made Granola Assorted Cereals, *skim, whole, almond, soy milk*
Hard Boiled Eggs, *assorted hot sauce, & sea salt*

28 per person



BREAKFAST ENHANCEMENTS

Chef attendants are required at 150 per chef, with one chef per 75 people, with a maximum of 90 minutes of service. Breakfast enhancements require a minimum of 20 people and are an addition to a breakfast buffet.

OMELET STATION

Made To Order Farm Fresh Eggs And Egg Whites

*onions, tomatoes, chives, bell pepper, mushrooms, spinach, jalapeños
bacon, sausage, black forest ham, chorizo cheddar cheese, feta, queso fresco*

22 per person (minimum 15)

CARVING

SALMON

Cold Smoked Salmon

served with capers, eggs, red onions, cream cheese, bagels

18 per person (minimum 15)

FRENCH TOAST

Thick Sliced Brioche Soaked in Custard Batter, Grilled and Generously Topped with Powdered Sugar

Choice of Toppings:

Toasted Almonds, Cherry Compote, Berry Compote, Whipped Cream and Flavored Syrup

\$16.00 per Guest (minimum 15)

PLATED BREAKFAST

Plated breakfast menus include chilled juice, sliced seasonal fruit, fresh coffee, a selection of teas. Requires a minimum of 10 guests.

DESIGN YOUR OWN

Freshly Sliced Tropical Fruits

Choice of one Egg Option:

Fluffy Scrambled Eggs

Egg Whites with Chives

Choice of one Breakfast Potato

Steamed Baby Potatoes

Herb Roasted Potatoes

Hash Browns

Choice of one Breakfast Meat

Breakfast Sausage,,

Smoked Bacon or Honey Baked Ham

Selection of Breads on the Table

Seasonal Jams, Honey and Butter

\$29.00 per Guest

HEALTHY

Berry Bircher Muesli

Choice of one Egg Option:

Scrambled Egg or Egg White Omelet

With Mushrooms, Roasted Tomato, & Spinach

Sauteed Kale, fennel & leek

Steamed Potatoes with Peppers and

Six-Grain Bread

Seasonal Jams, Honey and Butter

\$32.00 per Guest

CARIBBEAN ISLAND

Yogurt Parfait with Fresh Tropical Fruit Compote

Toasted Granola and Honey

Cacao Overnight Oats, torched Banana &

Pecan Brittle

Caribbean Omelet with Queso Fresco, Sweet Fried Plantains, and Jerk Sausage

Freshly Baked Banana Bread with Walnut

\$32.00 per Guest



MORNING COFFEE BREAKS

RECHARGE COFFEE BREAK

*Assorted Whole Fruit
Yogurt, Granola Bar, Berry Compote
Slider Sandwiches to Include Turkey, Ham, Smoked
Chicken and Marinated Grilled Vegetables*
\$22.00

COFFEE SERVICE

Regular Coffee, Decaffeinated Coffee or Hot Tea
\$75.00 per gallon

SUNRISE COFFEE BREAK

*Chilled Watermelon Slices
Bakers Basket
Assorted Cereals and Milk
Mixed Nuts and Dried Fruits
Assorted Soft Drinks
Bottled Still and Sparkling Waters*
\$20.00

MORNING COFFEE BREAK

*Variety of Freshly Baked Pastries
Assorted Local Fruits
Assorted Soft Drinks
Bottled Still and Sparkling Waters*
\$15.00





LUNCH BUFFET

ST. LUCIE

Tomato & basil Soup

*Sweet Potato Salad with
Jerk Mayonnaise*

*Traditional Cobb Salad with
Blue Cheese Dressing*

Rice Pilaf with Hearty Vegetables

*Roasted Potatoes with Green
Onion*

*Blackened Snapper with sweet
corn & chili relish*

*Marinated Chicken Breast Tangy
Cucumber Mango Sauce*

Vegetarian bean stew

Fruit tartlet

Vanilla rum cake

Chocolate fudge cake

\$58.00 per Guest

SEMINOLE

Pineapple & Red Cabbage Slaw

*Caesar Salad with Croutons and
Parmesan Cheese*

*Traditional Cobb Salad with Blue
Cheese Dressing*

Grilled Snapper

Pickled vegetables

Goan Curry Chicken

*Mushroom rice
wedge Potatoes with
Chives*

Sautéed Local Vegetables

Coconut Tart

Island Rum Balls

Peach Cobbler

\$58.00 per Guest

INDIAN RIVER

Butternut Squash & chili soup

*Coleslaw with
Sweet Blend of Cabbage, Carrots and Raisins,
House-made Mayonnaise*

*Potato & kale Salad with egg
Dijon Mayonnaise*

Honey & mustard glazed pork loin

Champ Mashed Potato

Maple glazed Parsnip

Pineapple upside down Cake

Chocolate & Walnut Brownies

\$58.00 per Guest



LUNCH BUFFET

EUROPEAN

*Tomato, Feta Cheese, Black Olive,
and Cucumber Salad*

Garden Green Salad with Assorted dressings

Seafood Pasta Salad

Grilled Cod with Citrus Basil Sauce

Flank steak with Chimichurri

Grilled Vegetables

Au Gratin Potato

Paella Valencia(Chorizo, Pork, Chicken)

Lemon Tart

Bread Pudding

Olive Oil Cake

\$58.00 per Guest

NEW YORK DELI

Potato Leek Soup with Bacon

Garden Green Salad

Assorted Dressings

Waldorf Salad

Tuna Salad

Vegan Wrap

Sliced Roast Beef

Sliced Black Forest Ham

Oven Roasted Turkey Breast

Sliced Swiss Cheese, Cheddar, Smoked Gouda Cheese

Focaccia Bread, Wheat Bread, Baguette

Lettuce, Tomatoes, Red Onion

New York style Cheesecake

Carrot Cake

Chocolate Brownies

\$48.00 per Guest

ON THE GRILL

Caesar Salad

Potato Salad

Pina Colada Grill chicken Salad

Roasted Herb Potatoes

Grilled Polenta

Corn on the Cob

Roasted Pumpkin

Chicken Breast

Marinated Skirt Steak

Silver Snapper Fillet

Sauces to Include:

*Chimichurri, Mango Relish, & Passion
Fruit Tartar*

Vanilla Rum Cake

Chocolate Rum Cake

Carrot Cake

\$64.00 per Guest

LUNCH BUFFET

PASTA SELECTIONS

Penne Pasta with Chicken, Roasted Tomatoes, Basil
and Roasted Garlic Cream

Chicken Lasagna with Mushroom
Cream Sauce

Rigatoni Pasta Tossed with Italian Sausage Bolognese

Pasta Primavera with Fresh Vegetables,
Pesto Sauce, Olive Oil

\$30.00 per Guest

POULTRY SELECTIONS

Jamaican Jerk Chicken Breast

Mango Salsa, Roma tomato Rice, Sweet Plantain, and
Sautéed Green Beans

Chicken Breast Crusted with Parmesan, Parsley, and
Roasted Tomato

Coconut Polenta, Asparagus and Roasted Garlic Sauce

Lemon & thyme Chicken Supreme

Fire roasted cherry tomatoes with grilled courgette

\$37.00 per Guest



LUNCH BUFFET

MEAT AND FISH SELECTIONS

Herb Crusted Salmon, Coconut Jasmine Rice Assorted

Vegetables and Lemon champagne Caper Sauce

Fried Red Snapper Filet

Sweet Potato Duchesse and Creole Sauce

Pan Seared Mahi Mahi

Whipped Roasted Garlic Mashed Potatoes, Assorted

Vegetables, and Tropical Salsa

Grilled Skirt Steak

Cajun and parmesan wedge potato, Grilled Vegetables
with Classic Chimichurri

Pan Seared Pork Tenderloin Sautéed Carrots, green apple
compote

Celeriac puree and Ginger Hoisin Glaze

\$40.00 per Guest



LUNCH TO GO

All boxed lunches are served with a pasta salad, chips, whole fruit, a chocolate chip cookie, and bottled water. Boxed lunches require a minimum of 10 people.

SANDWICHES or BOWL (select 2)

Mediterranean Chicken Pita

herb-marinated chicken, feta, cucumber, tomato, pickled onion, tzatziki, warm pita

Roasted Vegetable Ciabatta

zucchini, bell pepper, eggplant, goat cheese, basil pesto, baby spinach

Smoked Turkey & Brie

apple chutney, arugula, whole grain mustard, multigrain bread

Short Rib Baguette

slow-braised beef, caramelized onions, gruyere, horseradish crème

Sesame Ginger Rice Bowl

seared salmon, edamame, napa cabbage, carrots, scallion, sesame dressing

42 per person



HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 2 dozen of each.

COLD

Goat cheese with aged balsamic fig on tart shell

Tomato and parmesan bruschetta, cilantro cream

Almond crusted fried brie cheese with mango chutney

Vegetarian sushi with a wasabi soy dip and pickled ginger (roll)

Vanilla pumpkin puree, pumpkin seeds on toast

Mini shot glass of roasted red pepper hummus garnished with carrot and cucumber stick

Mini caprese with aged balsamic reduction and basil \$5.00

Cheese and fruit kebab

\$8.00

HOT

Caribbean shrimp salad bruschetta

Poached shrimp on green plantain to stones with avocado and tomato aioli

Tuna tartare served on crispy wonton chips

Smoked salmon and cream cheese roll

Fish ceviche with grape fruit "leche de tigre"

Chilean salmon rilette, red onion and caper cream cheese

Brandy infused scallop with cucumber cilantro salsa

Spicy Tomato and Watermelon Gazpacho with Crab

Beef satay with spicy coconut green curry and cilantro

Pork Belly, pickles, sesame soy glaze

Fontina Arancini, truffle Aioli

DESSERT BITES

\$10.00

Assorted French Macarons

Berry Tarts

Carrot Mango Cake bites

Assorted Bon Bons

Coconut Passion Fruit Mousse tartlets

\$9.00



DISPLAYS

A minimum of 3 reception stations must be selected. Prices are based on 2 hours of continuous service

CRUDITE DISPLAY

Seasonal Vegetable Selection Radish, Cauliflower, Broccoli, Celery, Carrots, String Beans, Pumpkin Seeds Olive and Roasted Tomato Tapenade Spinach and Ranch Dips, Sesame Crackers and Lavosh
\$320 for 20 Guest

INTERNATIONAL CHEESE DISPLAY

Handcrafted Local & International Cheese Selections Artisan House-Made Breads Seasonal Fresh and Dried Fruit Selections Roasted and Seasoned Nuts Homemade Chutney
\$390 for 20 Guest

SHELLFISH BAR

Shrimp, Crab Leg, Jumbo Scallops, Garlic Mussels and Clams Served with Mignonette, Lime Wedges & Cocktail Sauce
\$620 for 20 Guest

SUSHI STATION

Sushi Rolls, Sashimi Tuna, Shrimp, Salmon, Smoked Eel and Squid, Spicy Tuna Rolls Edamame with Sea Salt, Seaweed and Tofu Salad Wasabi, Soy Sauce and Pickled Ginger
\$540 for 20 Guest

CEVICHE ACTION SECTION

Peruvian Style Fish Ceviche Mexican Style Shrimp Ceviche Caribbean Ceviche Sweet Potato, Plantain and Assorted Chips
\$540 for 20 Guest



HOT SPECIALTY STATION

A minimum of 3 reception stations must be selected. Chef attendant is required at 150 per chef, with one chef per 75 guest. Prices are based on 2 hours of continuous service.

PASTA STATION

*Penne Pasta and Spaghetti Tomato and Béchamel Sauces
Chicken and Shrimp Garlic, Onion, Tomato, Olive Oil, Pesto,
Parmesan Cheese*
\$25.00 per Guest
30 Guest Minimum

BUILD YOUR OWN SLIDER STATION

*Seasoned Beef Patty, Jerk Chicken Medallion, Jamaican Red
Snapper Fish Cake, Smoked Cheddar, Swiss Cheese, Bacon,
Caramelized Onion, Lettuce, Tomato and Shaved Red Onions,
Fried Pickles, Spicy Mustard and Homemade Roasted Tomato
Ketchup Assorted Homemade Buns* **\$22.00 per Guest**
30 Guest Minimum

WHOLE FISH STATION

*Snapper, Grouper
Pickled Vegetable, Charred Corn Salsa
Key Lime Caper Butter, Scotch Bonnet TarTar*
\$30.00 per Guest
30 Guest Minimum

PAELLA STATION

*Paella Valencia Rice, Saffron, Chicken, Pork, Chorizo,
Roasted Red Peppers, Sweet Peas*
\$27.50 per Guest
30 Guest Minimum

PAELLA MARINARA

*Rice, Saffron, Shrimp, Calamari, Mussels, Clams, Fish,
Roasted Red Peppers, Sweet Peas*
\$30.00 per Guest
30 Guest Minimum

COUNTRY-BAKED SMOKED HAM*

With Orange Glaze Reduction, Silver Dollar Rolls **\$425.00 Each**
Serves 35 Guests

JERK CHICKEN

Red Stripe Glaze Mild Jerk Sauce
\$25.00 per Guest
30 Guest Minimum

ROASTED STRIP LOIN

*Rubbed with aromatic herbs and local spices
demi glace sauce, rosemary roasted potatoes*
\$38.00 per Guest
30 Guest Minimum

WHOLE ROASTED LOCAL PIG

*Seasoned with Special Caribbean Sauce BBQ Sauce, Jerk Sauce, &
Mojo House Made Rolls*
\$750.00 Each
Serves 50 Guest

STATIONS

A minimum of 3 reception stations must be selected. Prices are based on 2 hours of continuous service. Chef attendants are optional at 150 per chef at 1 chef per 75 people.

WINGS & TINGZ STATION

*Buttered corn on the cob
French fries
Buffalo wings
Red stripe Barbeque wings
Plain wings
Mango coleslaw
Cocoa bread*

SLIDER & HOT DOG STATION

*Beef & chicken slider
Hot dog
Mayo, mustard, ketchup
Lettuce, Tomato, Onion, Pickle
Slice cheese*

NACHO, CRUDITÉ & ASSORTED SANDWICHES STADIUM

*Nacho, Lays, Doritos
Meat sauce
Cheese sauce
Salsa, guacamole, sour cream
Carrot, cucumber, celery, cherry tomato (whole)
Slider sandwiches (ham & cheese, tuna, grilled
vegetables)
Ranch dip, blue cheese dip, artichoke and spinach
dip*

TACO STATION

*Beef, chicken
Onion, Tomato, Lettuce, flour tortilla
Chipotle mayo, guacamole, sour cream*

BRUSCHETTA STATION

*Tomato and basil
Smoked salmon with passion fruit tar-tar
Scotch bonnet shrimp
Jerk chicken with mango relish*

INDIAN STATION

*Butter chicken- naan, paneer tikka, seekh kebab,
mint chutney, raita, mango chutney*

HOMEMADE PASTA AND QUINOA STATION

*Tomato sauce, Alfredo, pesto, black truffle, chicken,
shrimp, bolognaise, vegetables, olive oil*

DESSERT STATION

*Macaroons (Strawberry, passion, vanilla olive oil)
Chocolate Truffles (Coffee, coconut, jerk)
Mini Bombolones (cream patisserie, citron, Nutella)*

CHOICE OF 3 STATIONS \$115

50 Guest Minimum

CHOICE OF 5 STATIONS \$185

50 Guest Minimum

\$280 FOR FULL PACKAGE PER GUEST

50 Guest Minimum





DINNER PLATED

SOUP SELECTIONS

Seafood bisque with parmesan garlic croutons

Roasted pumpkin and coconut with baby greens and truffle oil

Red peas soup with vegetables and spinners

Roasted corn chowder with bacon bits and basil oil

SALAD SELECTIONS

THE WATERMELON CARPACCIO

Green tea compressed watermelon, organic greens, candied walnut, blue cheese, jackfruit vinaigrette

WEDGE SALAD

Iceberg lettuce, Grape tomato, bacon, ranch dressing, radish

*Red Wine Poached Pears and Roasted Shallot Salad
Butter Lettuce, Sun Dried Tomatoes Lemon Rosemary
Vinaigrette*

Caribbean Salad

*Baby Mix Salad, Oranges, Red Onions, Curly Carrots,
Appleton Pineapple, Pina colada Vinaigrette*

Caprese Salad

*Mozzarella, sun ripened tomatoes, arugula and balsamic
vinegar emulsion*

APPETIZERS

*Cesar salad, chargrilled wedge, bacon crumb & smoked
chicken thigh*

*Cured salmon Pastrami, velvet cloud yoghurt, parsley
emulsion & cucumber.*

Wild mushroom Arancini with truffle aioli

DESSERT SELECTIONS

*Coconut Lime Parfait with Roasted Banana and
Pineapple*

*Bittersweet Chocolate Terrine with Caramelized Anise
Pineapple and Brandy Chocolate Sauce*

*Roasted Pears Stuffed with Amaretto Crumbles Crème
Anglaise, Concord Grape Juice Reduction*

*Caramel Walnut Rum Cake Served with Port Glazed
Figs, Grand Marnier, and Chantilly Cream*

*Chocolate Mousse Timbale with Raspberry Center
Apricot Compote, and Strawberry Sauce*

Guava Cheesecake



DINNER PLATED

Plated dinners are served with locally baked bread, freshly brewed coffee, assorted hot teas and iced tea.

Pork Chop, Green Beans, Grilled Apple, turnip Puree, Guava Glaze
\$84.00 per Guest

*Miso Marinated Cod, wilted bok choy
& Wild mushroom risotto*
\$84.00 per Guest

Grilled Salmon, sweet potato, Asparagus, Roasted Baby Beets,
\$84.00 per Guest

*Free Range Chicken Breast, celeriac, Torched corn, Crispy Chicken skin Truffled
Potatoes, Chicken Au Jus*
\$84.00 per Guest

*Tandoori Flank Steak, Onion Bhaji &
Bombay aloo*
\$80.00 per guest

*Pan Seared Halibut, Jerusalem Artichoke puree,
Asparagus, Red Pepper Coulis, Roast fish bone Foam*
\$84.00 per Guest

*Pan-Seared Duck Breast, Haricot Verts, mangetout, Roasted
Beets, Orange-Miso Glaze*
\$95.00 per Guest

*Rosemary Rack of Lamb Cranberry Reduction, Navet,
Braised Red Cabbage, Mint oil*
\$100.00 per Guest

*Grilled Filet Mignon, Potato Gratin, Asparagus, Roasted
Cherry Tomatoes, cep mushroom tuile Rosemary Demi-
Glaze*
\$105.00 per Guest

*Surf 'N' Turf
Grilled Filet Mignon and Lobster Grilled Asparagus, Potato
Pave, Red Wine Demi-Glaze*
\$135.00 per Guest
6oz Filet and ½ Lobster Tail

PRICES INCLUDE BREAD COURSE, SALAD & DESSERT.
ADD AMUSE BOUCHE FOR \$10
ADD APPETIZER FOR \$14
ADD PETIT FOURS \$16



DINNER BUFFET

Dinner buffets freshly brewed coffee, assorted hot teas and iced tea.

SEMINOLE SNACKS

Mixed Greens with Corn Kernels, Cashew and Cheddar
Cheese with Guava Vinaigrette

Braised Callaloo

Steamed Jamaican Greens, Natural Herbs, Vegetables

Jamaican rice and peas

Pan Fried Ripe Plantains

Jerk Pork Marinated in Ginger and Local Herbs

Pimento wood Jerk Chicken

Pineapple Upside - Down cake

Chocolate Bread Pudding

Jamaican rum fruit cake

\$70.00 Per Person

FARM TO FORK

Brandy Flavored Shrimp Bisque

Build Your Own Salad

Mixed Greens, Assorted Vegetables, and Dressings

Chicken Breast Stuffed with Mushroom Fricassee and
Vegetables, Roasted Tomatoes, Garlic Cream

Grilled New York Steak

Whiskey Peppercorn Demi Sauce

Wild Rice

Roasted Rosemary Paprika Potatoes

Grilled Vegetables

Key Lime Pie

White Chocolate Blueberry Torte

Chocolate Raspberry Roll

\$85.00 Per Person



DINNER BUFFET

Dinner buffets freshly brewed coffee, assorted hot teas and iced tea.

GREEN GROTTO MARKET

Build Your Own Salad

Mixed Greens, Assorted Vegetables, and Dressings

Caribbean
Pineapple Slaw

Saffron Rice

Lyonnaise Potatoes with Julienne Style Onions,
Parmesan Cheese

Vegetable Ratatouille, Yellow Squash, Zucchini,
Eggplant, Tomato, Onion, Basil, Garlic and Olive Oil

Chicken Basilica

Fresh Mushrooms, Fresh Basil and a Creamy Sauce

Beer Battered Snapper, Tartar sauce

Olive oil cake

Chocolate cheese cake

Nut tart

\$72.00 Per Person



DINNER BUFFET

Dinner buffets freshly brewed coffee, assorted hot teas and iced tea.

ASIAN THEMED BUFFET

MISO SOUP

BUILD YOUR OWN SALAD

Lettuce, seaweed salad, bamboo shoot, hearts of palm, carrot, cucumber, peanuts, sesame soy orange vinaigrette, wasabi ranch dressing

STIR FRIED VEGETABLES

Assortment of Asian vegetables, ginger, soy sauce

SWEET AND SOUR TOFU

Fried tofu, sweet and sour sauce, sesame seeds

VEGETABLE FRIED RICE WITH EGG

Mixed vegetables, eggs, soy sauce

BUTTER CHICKEN

Chicken breast, butter sauce, cream, kasori meth

MONGOLIAN BEEF

Mongolian sauce, beef strips, scallions

GRILLED SNAPPER WITH SRIRACHA HONEY GLAZE

Snapper fillet, honey, sriracha

DESSERTS

Chocolate and sesame with berry compote
mango or lychee mousse with pineapple compote
coconut panna cotta

\$68.00 Per Person

ITALIAN THEMED BUFFET

BREADS

Warm Puglian style focaccia
&
Italian country Loaf
Served with Cace E Pepe butter

SALADS

Caesar Salad
Panzanella

ENTREE'S

Porchetta
Seafood Fra Diavolo
Penne Bolognese
Linguini Alfredo

SIDES

Mediterranean veg medley
Eggplant Parm

DESSERTS

Tiramisu
Panna cotta
Biscotti

\$72.00 Per Person