



*Bank Atlantic Center
Banquet Packages*



BREAKFAST

ALL BREAKFASTS ARE ACCOMPANIED BY COFFEE, DECAFFEINATED COFFEE, TEA AND MILK

COASTAL SUNRISE

FRESHLY SQUEEZED FLORIDA ORANGE JUICE, SCRAMBLED EGGS WITH SWEET PEPPERS, CRISP BACON , BREAKFAST POTATOES AND BROILED TOMATOES , ASSORTED BASKET OF BREAKFAST PASTRIES, SWEET BUTTER AND PRESERVES
\$16.00 PER PERSON

ATLANTIC COAST

THICK CINNAMON FRENCH TOAST TOPPED WITH FRESH STRAWBERRY COMPOTE, FRESH STRAWBERRIES, POWDERED SUGAR, SERVED WITH LOG CABIN SYRUP, WITH CHOICE OF LINK SAUSAGE, OR CRISP BACON
\$14.00 PER PERSON

SOUTH FLORIDA

WEDGE OF PINEAPPLE WITH STRAWBERRYS, SEASONAL BERRIES AND GRAPES, EGGS BENEDICT, BROILED TOMATO PROVENCALE, BASKET OF BREAKFAST PASTRIES, SWEET BUTTER AND PRESERVES
\$14.00 PER PERSON

HAM & CHEESE OMELETTE

OMELETES FILLED WITH DICED HAM AND CHESSE, SERVED WITH CHOICE OF LINK SAUSAGE, CRISP BACON ,OR VIRGINIA HAM, SEASONAL FRESH FRUIT PLATE, ASSORTED DANISH, SWEET BUTTER AND PRESERVES
\$15.00 PER PERSON



BREAKFAST BUFFETS

ALL BREAKFASTS ARE ACCOMPANIED BY COFFEE, DECAFFEINATED COFFEE, TEA AND MILK

BAYSIDE MARATHON

Breakfast On the RUN

(MINIMUM 50 PEOPLE)

FRESHLY SQUEEZED FLORIDA ORANGE JUICE, FRESH FRUIT AND BERRIES, HOT EGG, HAM, AND CHEESE STUFFED CROISSANTS, APPLE FILLED PANCAKES WITH LOG CABIN SYRUP, AND GRANOLA BARS

\$16.00 PER PERSON

THE EXECUTIVE CONTINENTAL

(MINIMUM 50 PEOPLE)

FRESHLY SQUEEZED FLORIDA ORANGE JUICE, GRAPEFRUIT, CRANBERRY AND TOMATO JUICE, FRESH FRUIT WITH YOGURT, DANISH, CROISSANTS, BAGELS AND MUFFINS SERVED WITH SWEET BUTTER AND PRESERVES

\$12.95 PER PERSON

SUNSHINE STATE BUFFET

(MINIMUM 50 PEOPLE)

FRESHLY SQUEEZED FLORIDA ORANGE JUICE, GRAPEFRUIT, CRANBERRY AND TOMATO JUICE, SEASONAL FRESH FRUIT AND BERRIES, SCRAMBLED EGGS CRISP BACON AND LINK SAUSAGE, BREAKFAST POTATOES DU JOUR, DANISH, CROISSANTS AND MUFFINS SERVED WITH SWEET BUTTER AND PRESERVES

\$18.50 PER PERSON

EXECUTIVE BREAKFAST BUFFET

(MINIMUM 50 PEOPLE)

CHILLED FRUIT JUICES, FRESH FRUIT WITH YOGURT, COUNTRY STYLE SCRAMBLED EGGS, LINK SAUSAGE, BACON, BUTTERED GRITS, BUTTERMILK PANCAKES WITH STRAWBERRY SYRUP WITH FRESH STARWBERRIES, SERVED WITH LOG CABIN SYRUP, ASSORTED BREAKFAST PASTRIES, AND CROISSANTS, SWEET BUTTER AND PRESERVES

\$20.50 PER PERSON



LUNCHEON SALADS

ALL LUNCHEON SALADS ARE ACCOMPANIED BY CHOICE OF DESSERT, ROLLS, SWEET BUTTER, COFFEE, TEA, DECAFFEINATED COFFEE AND MILK

GRILLED CHICKEN CAESAR SALAD

CRISP ROMAINE LETTUCE, GRILLED CHICKEN BREAST WITH SEASONED CROUTONS, PARMESAN CHEESE, AND TRADITIONAL CAESAR DRESSING.
\$14.50 PER PERSON

SLICED ROASTED TURKEY BREAST

SERVED WITH HERBED MAYONNAISE ON FRESH CIABBATA BREAD, WITH FRESH RED DILL POTATO SALAD AND GRAPES
\$14.00 PER PERSON

POACHED CHICKEN BREAST PLATE

SERVED WITH BOSTON LETTUCE, FRESH ORANGE, GRAPEFRUIT AND TOASTED ALMONDS, SWEET DIJON MUSTARD SAUCE.
\$18.00 PER PERSON

MEDITERRANEAN WRAP

SPINACH, ROASTED TURKEY BREAST, PROVOLONE CHEESE, ARTICHOKE HEARTS, ROASTED PEPPERS, BERMUDA ONIONS IN A MEDITERRANEAN WRAP, SERVED WITH SUNDRIED TOMATO VINAIGRETTE AND ROOT VEGETABLE CHIPS
\$14.50 PER PERSON

THE GROVE SALAD

CHUNKY CHICKEN, WALNUT, AND ALBACORE TUNA SALAD, ARTFULLY PRESENTED WITH BABY LETTUCE, AND GOURMET CRACKERS
\$14.50 PER PERSON

CHOICE OF ONE DESSERT

KEY LIME PIE, WHITE CHOCOLATE CHALLAH BREAD PUDDING, FRESH BERRIES AND SABAYON SAUCE, PEACH STRUDEL WITH VANILLA SAUCE, CHOCOLATE MOUSSE WITH BERRIES



LUNCHEON ENTRÉES

ALL ENTREES WILL BE ACCOMPANIED BY OUR CHEF'S SELECTION OF FRESH BREADS AND ROLLS, APPROPRIATE SEASONAL VEGETABLES, POTATO OR RICE, AND YOUR CHOICE OF FRESH FIELD GREENS OR SEASONAL FRUIT. CHOICE OF TWO ENTREES PER PARTY PLEASE.

VEGETABLE STUFFED CHICKEN BREAST

CARROTS, ASPARAGUS AND MUSHROOMS
WITH DIJONNAISE SAUCE.

\$19.00 PER PERSON

SEAFOOD CREPES

SHRIMP, SCALLOPS AND CRABMEAT WITH A
DELICATE WHITE WINE SAUCE, BRANDY
PEACH WITH CRANBERRY RELISH.

\$15.95 PER PERSON

ANGEL HAIR PRIMAVERA

FRESH VEGETABLES IN A LIGHT
GARLIC CREAM SAUCE.

\$18.00 PER PERSON

MEDITERRANEAN CHICKEN

FRESH SPINACH, ARTICHOKE, CALAMATA
OLIVES, ROASTED RED PEPPERS, AND CHABLIS
SHALLOT CREAM SAUCE

\$18.75 PER PERSON

MARINATED AND GRILLED

LONDON BROIL

BURGUNDY SAUCE AND MUSHROOMS.

\$22.50 PER PERSON

FRESH ATLANTIC GROUPE

BROILED WITH FRESH TOMATOES,
MUSHROOMS, OLIVES, ONIONS, PEPPERS,
SERVED WITH SAFFRON-SEAFOOD BROTH

\$22.50 PER PERSON

FLORIBEAN COMBO

MACADEMIA NUT DOLPHIN, PLANTAIN
CHICKEN, WITH A PINA COLADA SAUCE, AND

JASMINE RICE

\$22.00 PER PERSON

BROILED ATLANTIC SALMON

LEMON DILL BUTTER.

\$24.50 PER PERSON

VEAL FORESTIERE

MEDALLIONS OF VEAL SAUTEED
AND FINISHED WITH TOMATOES,
MUSHROOMS, AND ONIONS, IN
A DELICATE BURGUNDY SAUCE.

\$24.00 PER PERSON

GRILLED PORK CHOPS WITH RED PEPPER SALSA

CENTER CUT PORK CHOPS, TOPPED WITH A
LIGHT RED PEPPER SALSA

\$20.00 PER PERSON

CHICKEN ROMA

CHICKEN BREAST TOPPED WITH SAUTEED
MUSHROOMS, FRESH SPINACH, SERVED WITH A
LIGHT GRUYERE CHEESE SAUCE

\$19.50 PER PERSON

NEW YORK SIRLOIN

GRILLED TO PERFECTION AND TOPPED WITH
HERBED BUTTER

\$24.50 PER PERSON



LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS ARE ACCOMPANIED BY COFFEE, ICE TEA, DECAFFEINATED COFFEE

FROM THE SANDWICH BOARD

SANDWICH SELECTION OF EGG SALAD, CHICKEN SALAD, TUNA SALAD
ON ASSORTED BREADS, SERVED WITH ASSORTED CRACKERS, COLE SLAW, AND A FRESH FRUIT TRAY
\$20.50 PER PERSON

FOCACCIA WEGDE SANDWICH

GARLIC HERBED ITALIAN BREAD STUFFED WITH PROSCUITTO, TURKEY, MOZARELLA, TOMATOES,
SWEET RED ONIONS, SERVED WITH RADIATORE PESTO PRIMAVERA, AND MARINATED GRILLED
VEGETABLES
\$20.25 PER PERSON

THE NEW YORKER

BARREL OF KOSHER DILLS, CARAWAY COLESLAW AND RADIATORE BASIL PRIMAVERA
THINLY SLICED RARE ROAST BEEF, SMOKED HAM AND TURKEY BREAST
CORNED BEEF AND GENOA SALAMI
CHAFFING DISH OF HOT PASTRAMI
TRAY OF SWISS, PROVOLONE, AND SHARP CHEDDAR CHEESE
ASSORTMENT OF RYE, SOURDOUGH, AND KAISER ROLLS
ASSORTED FRESH BAKED COOKIES, AND CHOCOLATE BROWNIES
\$21.75 PER PERSON

SAUSAGE GRILL

ITALIAN SAUSAGE WITH FIRE ROASTED PEPPERS IN PARMESAN TOMATO SAUCE,
KIELBASA AND JUMBO ALL-BEEF HOT DOGS ACCOMPANIED BY A CHILI BAR
WITH ONIONS, CHEDDAR CHEESE AND TRI COLOR TORTILLA CHIPS,
SOUTHERN STYLE POTATO SALAD, CABBAGE AND CITRUS SLAW,
CORN COBBETS WITH SWEET BUTTER, CONDIMENT BAR, AND ASSORTED
ROLLS, FRESH BAKED COOKIES, AND DOUBLE CREAM BROWNIES
\$22.00 PER PERSON

FLORIDIAN LUNCH

FIELD GREEN SALAD WITH MANGO POPPY VINAIGRETTE, MARINATED GRILLED VEGETABLES, FRESH
SEASONAL FRUIT DISPLAY, MACADAMIA NUT DOLPHIN WITH BANANA BUTTER SAUCE, GRILLED
CHICKEN BREAST WITH MANGO, BASIL, PAPAYA RELISH, GARLIC ORZO, AND SAVORY LENTILS,
VEGETABLE MEDLEY
OVEN BAKED ROLLS, AND SWEET BUTTER, KEY LIME PIE
\$22.00 PER PERSON



DINNER

ALL DINNERS ARE ACCOMPANIED BY FRESHLY BAKED DINNER ROLLS,
BUTTER, COFFEE, TEA, DECAFFEINATED COFFEE

SELECT ONE OF THE FOLLOWING:

SALAD

CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS AND CAESAR DRESSING

FRESH FIELD OF GREENS

BABY LETTUCE, MANDARINE ORANGE SECTIONS, ROMA TOMATOES,
POPPYSEED AND CHUTNEY VINAIGRETTE

MEDITERRANEAN SALAD

ROMAINE LETTUCE, TOMATOES, CUCUMBERS, IMPORTED OLIVES,
FETA CHEESE AND HERB VINAIGRETTE

WALDORF AND CITRUS SALAD

TRADITIONAL WALDORF SALAD WITH PINEAPPLE, ORANGE, AND GRAPEFRUIT SECTIONS

TOMATO AND MOZZARELLA

RED AND GOLD TOMATOES, FRESH MOZZARELLA WITH
BALSAMIC VINEGAR REDUCTION, AND FRESH BASIL OIL

DESSERT

SELECT ONE OF THE FOLLOWING:

WHITE CHOCOLATE CHALLAH BREAD PUDDING WITH CARAMEL SAUCE

NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES AND CITRUS

KEY LIME PIE WITH SWEET CREAM

FRESH ASSORTED BERRIES WITH SABAYON SAUCE

TRIPPLE CHOCOLATE TORTE WITH CAPUCCINO ANGLAISE



DINNER ENTREES

ALL ENTREES WILL BE ACCOMPANIED BY CHEF'S SELECTION OF SEASONAL VEGETABLES, POTATO, OR RICE

SELECT ONE OF THE FOLLOWING:

VEAL PICATTA MILANAISE

MEDALLIONS OF VEAL GENTLY SAUTEED AND COMPLIMENTED WITH TOMATOES, ONIONS, AND MUSHROOMS, IN SHERRY CREAM SAUCE

\$24.50 PER PERSON

STUFFED CHICKEN BREAST

FRESH VEGETABLES AND CHICKEN VOLUTE WITH DIJONNAISE SAUCE

\$26.75 PER PERSON

SOLE EN CROUTE

SHRIMP, CRAB, AND SCALLOPS, BAKED IN A PUFF PASTRY, WITH HOLLANDAISE SAUCE

\$30.50 PER PERSON

FILET MIGNON

BURGUNDY SAUCE WITH TRUFFLES, GOOSE LIVER AND SHITAKE MUSHROOMS

\$36.75 PER PERSON

PRIME RIB OF BEEF, AU JUS

SLOW ROASTED, SERVED WITH CREAMED HORSE RADISH

\$32.50 PER PERSON

ATLANTIC SALMON

BROILED AND SERVED WITH A DILL CREAM SAUCE AND FRIED LEEKS

\$30.50 PER PERSON

GRILLED VEAL CHOPS, LAVILIERE SAUCE

THICK CENTER CUT VEAL CHOPS, LIGHTLY SEASONED AND GRILLED, SERVED WITH A CREAMED GREEN PEPPERCORN SAUCE

\$33.75 PER PERSON

ROAST LOIN OF PORK

GLAZED IN A ROSEMARY VERMOUTH SAUCE, WITH CANDIED ONIONS

\$26.50 PER PERSON

CHILEAN SEA BASS

BAKED AND SERVED WITH A CREAM CHARDONNAY SAUCE

\$29.75 PER PERSON

FREE RANGE CHICKEN BREAST

GRILLED CHICKEN BREAST OF CHICKEN SERVED

WITH A WILD MUSHROOM SAUCE

\$28.50 PER PERSON

CRAB CAKES

FRESH CRAB AND HERBS, WITH A DELICATE CREAM SAUCE AND SEASONED CRUSTADE. SERVED WITH PECAN RICE AND REMOULADE SAUCE

\$26.75 PER PERSON

LONDON BROIL

WOODLAND MUSHROOM SAUCE

\$26.75 PER PERSON

SIRLOIN STRAUSBURG

ROASTED AND TOPPED WITH A SLICE OF GOOSE LIVER AND DEMI-GLAZE

\$29.75 PER PERSON

CHICKEN BREAST OSCAR

HERB DUSTED AND SAUTTED WITH LUMP CRAB MEAT AND ASPARAGUS, SERVED WITH ANGEL HAIR PASTA WITH BEARNAISE SAUCE

\$30.75 PER PERSON



DINNER BUFFETS

YOU MAY SELECT FROM ONE OF OUR THEMED BUFFETS OR OUR
CHEF WILL ASSIST IN TAILORING YOUR OWN CREATION

"THE SAWGRASS"

BABY FIELD GREENS WITH ASSORTED GOURMET DRESSINGS

GRILLED MARINATED VEGETABLES BRUSHED WITH OLIVE OIL, AND DUSTED WITH PARMESAN CHEESE

MARINATED BABY MUSHROOMS SALAD WITH SWEET PEPPERS AND OLIVE OIL

FRESH SEASONAL FRUIT

HAND - CARVED TURKEY BREAST,
WITH TRADITIONAL GRAVY AND CRANBERRY RELISH

DEEP SEA DOLPHIN PICCATA PAN FRIED WITH CAPERS, LEMON AND DILL

MASHED BABY RED POTATOES, BUTTERNUT SQUASH WITH HONEY

FRESH VEGETABLE MEDLEY

DINNER ROLLS AND BREADS WITH SWEET BUTTER

KEY LIME PIE
CHOCOLATE FUDGE CAKE

COFFEE, TEA, DECAFFEINATED COFFEE

\$34.25 PER PERSON

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THE EVERGLADES™

CAESAR SALAD

BABY FIELD GREENS, ASSORTED DRESSINGS

TOMATO AND FRESH MOZZARELLA

ARTICHOKE HEARTS AND ROMA TOMATOES, VINAIGRETTE

FRESH SEASONAL FRUIT

EUROPEAN AND DOMESTIC CHEESE

HAND - CARVED-ROAST EYE ROUND OF BEEF WITH CREAMED HORSERADISH

HAND CARVED ROAST TURKEY, WITH CRANBERRY ORANGE RELISH

PAN SEARED DOLPHIN WITH MANGO, PAPAYA, AND BASIL RELISH

CHICKEN BREAST, SHERRY CREAM SAUCE

GARLIC MASHED POTATOES, FRESH VEGETABLE MEDLEY

DINNER ROLLS AND BREADS WITH SWEET BUTTER

DESSERT

WHITE CHOCOLATE MOUSSE IN BRANDY SNAP BASKET

OR

NEW YORK STYLE CHEESE CAKE WITH FRESH STRAWBERRIES

OR

CHOCOLATE SEDUCTION CAKE WITH RASPBERRIE COULIS

COFFEE, TEA, DECAFFEINATED COFFEE

\$44.00 PER PERSON



"THE EMERALD BUFFET"

BABY FIELD GREENS WITH ARTICHOKE, ZINFANDEL VINAIGRETTE

FRESH SEASONAL FRUIT

BAKED BRIE WITH APPLES AND TOASTED ALMONDS

WHITE AND GREEN ASPARAGUS VINAIGRETTE

TOMATO AND FRESH MOZZARELLA WITH A BALSAMIC REDUCTION

RADIATORE PESTO PASTA PRIMAVERA

HAND - CARVED-TENDERLOIN OF BEEF, BORDELAISE, CREAMED HORSERADISH

HAND - CARVED- ROAST TURKEY, TRADITIONAL GRAVY, CRANBERRY ORANGE RELISH

STUFFED SOLE FLORENTINE, CHAMPAGNE CREAM SAUCE

PASTA STATION- FARFALLE WITH ROMA TOMATOES,
FRESH VEGETABLES, BASIL AND GARLIC

ANNA POTATO CASSEROLE

GRILLED VEGETABLES ROSEMARY

DINNER ROLLS AND BREADS WITH SWEET BUTTER

DESSERT TABLE

WHITE AND DARK CHOCOLATE MOUSSE, SPANISH FLAN, BERRIES AND CREAM,

ECLAIRS, KEY LIME TARTS, CROQUEMBOUCHE, COOKIES, BROWNIES.

COFFEE, TEA, DECAFFEINATED COFFEE

\$45.00 PER PERSON



THE CARIBBEAN"

MIX FIELD SALAD WITH JICAMA AND MANGO-POPPY SEED VINAIGRETTE

SEASONAL FRESH FRUIT PINEAPPLE TREE

PLANTAIN CHIPS WITH MANGO AND TOASTED COCONUT SALSA

HEARTS OF PALM SALAD WITH WATERCRESS DRESSING

CARIBBEAN EIGHT LAYER DIP WITH TRI-COLOR TORTILLA CHIPS

FARFALLE PASTA WITH CARAMELIZED PAPAYA,
MANDARINE ORANGES, PECANS, AND GOAT CHEESE

HAND - CARVED- ROAST PORK LOIN CALYPSO WITH CARIBBEAN BBQ SAUCE

HAND - CARVED- JERK ROASTED FLANK STEAK

MACADEMIA NUT DOLPHIN WITH BANANA BUTTER SAUCE

HERB CRUSTED CHICKEN BREAST WITH MANGO, BASIL AND PAPAYA RELISH

CUBAN BLACK BEANS

YELLOW RICE

FRIED PLANTAINS AND TOSTONES

DESSERT TABLE

SPANISH FLAN, KEY LIME MOUSSE, CITRUS CREAM PUFFS,
GUAVA PASTELITOS, BERRIES AND CREAM AND KEY LIME PIE

COFFEE, TEA, DECAFFEINATED COFFEE

\$45.00 PER PERSON



MEETING BREAKS

TO ACCOMPANY YOUR RECEPTION

TRI-COLORED CHIPS AND SALSA
RED, BLUE, AND YELLOW TORTILLAS, SALSA FRESCA
\$4.75 PER PERSON

CHIPS AND DIP
POTATO CHIPS AND OUR ROASTED VEGETABLE DIP
\$4.75 PER PERSON

FRESH POPPED POPCORN
LIGHTLY SEASONED
\$3.50 PER PERSON

SNACK MIX
POPCORN, ROASTED
PEANUTS, AND PRETZEL TWIST
\$6.00 PER PERSON

ASSORTED NUTS
A VARIETY OF MIXED NUTS
\$6.00 PER PERSON

SWEET SNACKS
ASSORTED CHOCOLATE CANDIES
\$5.00 PER PERSON

COOKIES AND BROWNIES
FRESH BAKED COOKIES AND CREAM BROWNIES
\$6.00 PER PERSON

TEA COOKIES
ASSORTMENT OF FINGER COOKIES
\$6.00 PER PERSON



RECEPTIONS

CREATE YOUR OWN OR ADD TO YOUR EXISTING PARTY

COLD ADDITIONS

EUROPEAN AND DOMESTIC CHEESE

A FINE SELECTION OF IMPORTED AND DOMESTIC CHEESE, GOURMET CRACKERS AND A GARNISH OF FRESH FRUIT WITH SEASONAL BERRIES

\$5.95 PER PERSON

GARDEN VEGETABLE CRUDITE

A SEASONAL SELECTION OF CRISP GARDEN VEGETABLES, SERVED WITH ROASTED VEGETABLE DIP

\$4.75 PERSON

SEASONAL FRESH FRUIT

A REFRESHING SELECTION OF SEASONAL FRESH FRUIT SERVED WITH A TROPICAL YOGURT DIP

\$5.00 PER PERSON

TRI-COLORED TORTILLA CHIPS

RED, BLUE AND YELLOW TORTILLAS, NACHO CHEESE, SALSA, AND GUACAMOLE DIP

\$3.75 PER PERSON

ASSORTED DRY SNACKS

POTATO CHIPS WITH DIP, MINI PRETZELS, MIXED NUTS AND POPCORN

\$4.50 PER PERSON

GRILLED VEGETABLES WITH OLIVE RELISH

PEPPERS, ZUCCHINI, YELLOW SQUASH, EGGPLANT, PEARL ONIONS, GREEN ONIONS, PORTABELLO MUSHROOMS AND ASPARAGUS (WHEN AVAILABLE)

\$5.50 PER PERSON

PANINI SANDWICH

SELECT ITALIAN MEATS AND CHEESE, ROASTED SWEET PEPPERS, BALSAMIC VINAIGRETTE, AND OLIVE RELISH

\$8.75 PER PERSON

ITALIAN ANTIPASTO

GRILLED PORTABELLO MUSHROOMS, ARTICHOKE HEARTS, CHICK PEAS, KALAMATA OLIVES, ROMA TOMATOES, SQUASH, AND EGG PLANT

\$5.75 PER PERSON

SUPREME SUBMARINE

AN ASSORTMENT OF FRESH SLICED DELI MEATS TOPPED WITH CRISP LETTUCE, FRESH TOMATO, THINLY SLICED ONIONS, SERVED WITH APPROPRIATE CONDIMENTS

\$8.75 PER PERSON

ASSORTED BRUCHETTA

\$4.25 PER PERSON

GOURMET SALAD SELECTION

GRILLED CHICKEN SALAD, SEAFOOD SALAD, AND PASTA SALAD, WITH CONDIMENTS AND AN ASSORTMENT OF DINNER ROLLS

\$9.50 PER PERSON

RIPE TOMATO AND FRESH MOZZARELLA

GOLD AND RED TOMATOES WITH FRESH MOZZARELLA, OLIVE OIL, AND FRESH BASIL

\$5.25 PER PERSON



COLD ADDITIONS

Continued...

MEXICAN EIGHT LAYER DIP

LAYERS OF REFRIED BEANS, SOUR CREAM, GUACAMOLE, TOMATOES, GREEN ONIONS, OLIVES, CHEDDAR CHEESE, AND SALSA.

SERVED WITH RED, BLUE AND YELLOW TORTILLA CHIPS

\$6.75 PER PERSON

JUMBO SHRIMP

COOKED IN LEMON AND WINE

SERVED WITH A TEQUILA

LIME COCKTAIL SAUCE

\$3.25 EACH

CHILLED GRILLED JERK JUMBO SHRIMP

MARINATED AND GRILLED,

SERVED WITH A PAPAYA-CILANTRO SALSA

\$3.25 EACH

FLORIDA STONE CRAB CLAWS

(WHEN SEASON ALLOWS)

SERVED WITH COCKTAIL

AND MUSTARD SAUCES

MRKT PRICE

CARVED POACHED SALMON

(SERVES 23-30 GUESTS)

WHOLE SALMON, POACHED AND GARNISHED

\$240.00

HERB CRUSTED SALMON

(SERVES 12 GUESTS)

SIDE OF ATLANTIC SALMON BRUSHED

WITH DIJON MUSTARD

TOPPED WITH HERBS AND SPICES

\$98.00

CARVED TUNA TATAKI

(SERVES 20-25 GUESTS)

SUSHI GRADE TUNA MARINATED

IN SOY AND GINGER, LIGHTLY

SEARED, THEN CHILLED AND SERVED

WITH WASABI, SOY, AND DAIKON RADISH

\$240.00

SMOKED SALMON SIDE

(SERVES 10 GUESTS)

SCOTTISH SMOKED SALMON, EGG YOLKS,

EGG WHITES, RED ONIONS,

CAPERS, PARSLEY AND LEMON, WITH DARK

BREADS AND HERB CRUSTADES

\$125.00

FINGER SANDWICHES

ASSORTMENT OF TEA SANDWICHES

SERVED ON A VARIETY OF BREADS

\$20.00 PER DOZEN

STUFFED ROMA TOMATOES

ITALIAN COLD CUT SALAD, TUNA

SALAD, AND CHICKEN SALAD

\$20.00 PER DOZEN

CARIBBEAN SMOKED FISH DIP

FEATURING DEEP SEA DOLPHIN, SALMON, AND

CLAM, SERVED WITH PETIT MARBLE RYE BREAD

\$4.75 PER PERSON

FLORIDIAN FRUIT FONDUE

CHUNKS OF FRESH FRUIT, WITH WARM

CHOCOLATE RUM SAUCE

\$3.75 PER PERSON



TEA SANDWICH ASSORTMENT

ASSORTED DELI MEATS, SMOKED SALMON, AND CHICKEN SALAD WITH ASSORTED MINI BREADS

\$20.00 PER DOZEN

FROM THE CARVING STATION

THE FOLLOWING ARE SOLD AS AN UPGRADE TO ANY RECEPTION OR DINNER, ALL SERVED WITH
MINI KAISER ROLLS

HOT ADDITIONS

ROAST TENDERLOIN OF BEEF (SERVES 15-18 GUESTS)

BORDELAISE SAUCE AND CREAMED HORSERADISH WITH
FRESHLY BAKED DINNER ROLLS

\$275.00

ROAST TURKEY BREAST (SERVES 30-35 GUESTS)

TRADITIONAL GRAVY, DIJONNAISE SAUCE, AND CRANBERRY-ORANGE
RELISH, FRESHLY BAKED DINNER ROLLS

\$185.00

CARIBBEAN STYLE PORK LOIN (SERVES 18-20 GUESTS)

MARINATED AND SLOW ROASTED IN MOJO. SERVED WITH ROSEMARY SAUCE,
MANGO AND TOASTED COCONUT SALSA, AND CUBAN BREAD

\$110.50

PRIME RIB OF BEEF, AU JUS (SERVES 25 GUESTS)

AU JUS, CREAMED HORSERADISH AND FRESHLY BAKED ROLLS

\$350.00

CORNERED BEEF BRISKET (SERVES 15 GUESTS)

COOKED FRESH AND GLAZED WITH HONEY, SERVED WITH MUSTARD,
KOSHER PICKLES, AND RYE ROLLS

\$110.50

ROASTED STEAKSHIP OF BEEF (SERVES 140 GUESTS)

SLOW ROASTED AND GLAZED WITH GARLIC, ROSEMARY, AND CRACKED BLACK PEPPER, SERVED
WITH CRÈMED HORSERADISH, HORSERADISH RELISH, AU JUS, AND MINI KAISERS

\$625.00



NEW YORK STRIP (SERVES 20-22 GUESTS)
SEARED AND ROASTED TENDER. SERVED WITH
GREEN PEPPERCORN DEMI
\$350.00

FROM THE SOUTH STATION

PASTA STATION

RADIATORE PASTA, MARINARA OR VODKA SAUCES, GRILLED CHICKEN,
ITALIAN SAUSAGE, WITH JULIENNE VEGETABLES, SERVED WITH GARLIC BREAD.
ADD SEAFOOD FOR \$2.00 PER PERSON
\$14.50 PER PERSON

SHRIMP SCAMPI

JUMBO SHRIMP, GARLIC, HERBS, WINE AND LEMON
SAUTEED FRESH AND
SERVED WITH RICE
\$12.00(4 PER PERSON)

SHRIMP AMERICANA

JUMBO SHRIMP, TOMATOES, ONION, GARLIC, HERBS, WINE,
LEMON AND CREAM. SAUTEED FRESH AND SERVED WITH RICE
\$13.00 (4 PER PERSON)

QUESADILLA

YOUR CHOICE OF CHICKEN, PORK, OR SEAFOOD, PREPARED
CARIBBEAN OR TRADITIONAL STYLE, SERVED APPETIZER SIZE
\$13.75 PER PERSON

JERK SHRIMP CALYPSO

MARINATED IN CITRUS WITH A TAMARIND BBQ SAUCE, SERVED WITH COCONUT RICE
\$12.00 (4PER PERSON)



HORS D'OEUVRES SELECTION

FROM CHAFING DISHES
(ALL PRICES ARE PER 100 PIECES)

CHICKEN FINGERS
SERVED WITH HONEY MUSTARD
AND BARBEQUE SAUCE
\$148.00

CHICKEN WINGS
TOSSED IN A TANGY HOT SAUCE
SERVED WITH CELERY STICKS
AND BLEU CHEESE DRESSING
\$148.00

QUICHE
ASSORTMENT OF SPINACH,
HAM AND CHEESE
\$135.00

BABY BACK RIBS
GLAZED WITH A GUAVA
BARBEQUE SAUCE
\$192.00

SCALLOPS IN BACON
JUMBO SCALLOPS
AND LEAN BACON
\$180.00

CHICKEN BROCHETTES
CHICKEN BREAST, RED AND
GREEN PEPPERS WITH ONIONS
AND DIJON SAUCE
\$165.00

ESCARGOT EN BOUCHE
JUMBO ESCARGOT, RED
WINE AND GARLIC BUTTER
IN PUFF PASTRY
\$165.00

SHRIMP WELLINGTON
CRABMEAT STUFFED SHRIMP
WRAPPED IN PUFF PASTRY
DILL SAUCE FOR DIPPING
\$295.00

LAMB CHOPS PARSILLADE
MARINATED IN TARRAGON AND
GARLIC, BRUSHED WITH DIJON
MUSTARD AND ROASTED IN HERB
CRUST
\$357.00

COCONUT SHRIMP
MARINATED IN COCONUT
MILK AND SOY, BREADED AND DEEP-
FRIED, SERVED WITH MANGO AND
TOASTED COCONUT REMOULADE
\$300.00

COCONUT CHICKEN
MARINATED IN COCONUT
MILK AND SOY, BREADED AND DEEP-
FRIED, SERVED WITH HONEY
MUSTARD SAUCE
\$160.00

**SAUSAGE AND PEPPER
BROCHETTES**
SWEET ITALIAN SAUSAGES WITH RED
AND GREEN PEPPERS AND
ONIONS. TOMATO PARMESAN
SAUCE FOR DIPPING
\$175.00

MINI EGG ROLLS
DUCK SAUCE AND
MUSTARD SAUCE
\$175.00

BEEF EMPANADAS
BEEF, MUSHROOM AND
ONIONS WITH BURGUNDY
WINE SAUCE IN PUFF PASTRY
\$148.00

CHICKEN EMPANADAS
CHICKEN, MUSHROOMS, PEPPERS
AND ONIONS WITH
CHARDONNAY CREAM
IN PUFF PASTRY
\$148.00

CRABMEAT LORRENZO
CRABMEAT, MUSHROOMS
AND ONIONS WITH SHERRY
LOBSTER CREAM IN PUFF
PASTRY. TOPPED WITH SWISS
CHEESE AND BAKED
\$175.00

CRABMEAT STUFFED MUSHROOMS
WINE SOAKED MUSHROOMS FILLED
WITH CRABMEAT STUFFING AND
TOPPED WITH GLASAGE AND
PARMESAN CHEESE
\$175.00

SWEDISH MEATBALLS
BURGUNDY WINE SAUCE WITH
MUSHROOMS AND SOUR CREAM
\$120.00

MEATBALLS
WITH DIJONNAISE SAUCE
\$100.00

SATE
CHICKEN, OR BEEF, MARINATED IN
SOY AND GINGER AND SERVED WITH
PEANUT SAUCE
\$150.00

CRABCAKES
MINIATURE CRAB CAKES ON HERB
CRUSTADE WITH SWEET MUSTARD
\$175.00

SPINACH AND FETA
BAKED IN FILO DOUGH
\$180.00

MINI PORK QUESADILLAS
FLOUR TORTILLAS STUFFED WITH
MEXICAN CHEESE BLEND AND
CANDIED ONIONS
\$165.00



COLD CANAPES

SERVED CHILLED
(ALL PRICES ARE PER 100 PIECES)

CRUSTADE AND CREAM ASSORTMENT

STRAWBERRY AND PINEAPPLE,
PECAN, YELLOW PEPPER,
GRAPES, JALAPENO AND TOMATO
\$125.00

TOMATO PESTO

ROMA TOMATOES AND BASIL
PESTO IN TARTLET SHELL
\$145.00

PESTO CREAM AND CHICKEN BARQUETTE

GRILLED CHICKEN PESTO AND
CREAM IN PASTRY BOAT
\$155.00

EGGS ALA RUSSE

TOPPED WITH CAVIAR
\$100.00

SHRIMP CRUSTADE

CRAB MOUSSE TOPPED
WITH A LEMON AND WINE
POACHED SHRIMP
\$175.00

SALMON ROULADES

SMOKED SALMON AND
CREAM CHEESE ROLLS WITH DILL
AND HERB CRUSTADE
\$175.00

SMOKED SALMON CANAPE

SCOTTISH SALMON WITH CRÈME
FRAICHE
\$190.00

PROSCUITTO HAM AND MELON

IMPORTED PROSCUITTO HAM
AND CANTALOUPE
\$150.00

HAM ROULADES

STUFFED WITH WHITE ASPARAGUS
\$145.00

TOMATO MOZZARELLA

ROMA TOMATO, FRESH
MOZZARELLA AND BASIL
ON HERB CRUSTADE
\$155.00

PATE FOIS GRAS

GOOSE LIVER PATE AND FRENCH
BAGUETTE CRUSTADE
\$160.00

CANDIED ONIONS

BALSAMIC VINEGAR,
BURGUNDY AND SWEET
ONION ON TOAST ROUNDS
\$120.00

ROAST BEEF ROULADES

NEW YORK STRIP LOIN WITH
CREAMED HORSE RADISH
\$140.00

BOURSIN CHEESE AND TOMATO

CHERRY TOMATOES FILLED WITH
GARLIC AND HERB BOURSIN CHEESE
\$140.00

MAINE LOBSTER MEDALLIONS

POACHED IN LEMON AND
WINE AND SERVED ON HERB
CRUSTADE WITH AIOLI
\$300.00

TUNA TAKAKI

GINGER AND SOY ON DAIKON
RADISH WITH WASABI
\$190.00

SALAMI CORNETS

GENOA STUFFED WITH GARLIC
CREAM AND SPANISH OLIVE
\$120.00

ROQUEFORT AND CELERY

STUFFED CELERY WITH
ROQUEFORT CHEESE
\$125.00

SUSHI PLATTER

A VARIETY OF CALIFORNIA ROLLS,
SUSHI AND SASHIMI WITH SOY,
PICKLED GINGER AND WASABI
\$375.00

CHICKEN GALANTINE

BONELESS CHICKEN BREAST,
ONIONS AND HERBS ON
CRUSTADE
\$175.00

CHICKEN CURRY

CHICKEN, PINEAPPLE, SWEET
CURRY AND CREAM ON
ZUCCHINI WEDGE
\$175.00

CRABMEAT AND CUCUMBER

CRABMEAT SALAD IN
SWEET CUCUMBER
\$175.00

LOBSTER AND ARTICHOKE

DELICATE MAINE LOBSTER
SALAD IN A BABY ARTICHOKE
\$245.00



SWEET CHOICES

VIENNESE TABLE

A SELECTION OF FRENCH PASTRIES, FRUIT TARTS, MINI ECLAIRS,
CREAM PUFFS, CHOCOLATE DIPPED STRAWBERRIES
AND BERRIES AND CREAM.

\$7.95 PER PERSON

CARIBBEAN SWEET TABLE

CITRUS MOUSSE CUPS, MANGO AND TOASTED COCONUT FILLED SHELLS,
KEY LIME MOUSSE, SPANISH FLAN, BERRIES AND CREAM.

\$7.95 PER PERSON

FONDUE

DARK CHOCOLATE WITH GRAND MARNIER, VANILLA CREAM WITH
KIRSCH, STRAWBERRIES, PINEAPPLE, BANANAS , AND MELON.

\$7.00 PER PERSON

CROQUEMBOUCHE

(SERVES 30 GUESTS)

CRÈME FILLED AND CARAMEL GLAZED

\$115.00

CHOCOLATE FOUNTAIN FONDUE

A BEAUTIFUL CURTAIN OF WARM CASCADING SWEET CHOCOLATE WITH ASSORTED TOPPINGS,
TO INCLUDE HONEYDEW MELONS, GOLDEN PINEAPPLE, SWEET CANTALOPE, WHOLE
STRAWBERRIES, POUND CAKE, JUMBO MARSHMELLOWS, AND CINNAMON CRACKERS

\$9.50 PER PERSON



BEVERAGE SUGGESTIONS

HOSTED BAR

A FULLY STOCKED BAR FEATURING PREMIUM OR TOP SHELF BRANDS
WITH CHARGES BASED ON ACTUAL NUMBER OF DRINKS SERVED.
(SERVICE CHARGE OF 20% AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES)

PREMIUM BRANDS- \$9.00PER DRINK

JOHNNIE WALKER BLACK – CRUZAN LIGHT RUM
CUERVO GOLD – CROWN ROYAL – TANQUERAY GIN – ABSOLUT VODKA
JACK DANIELS – CAPTAIN MORGAN SPICED RUM

HOUSE WINE AT \$7.00 PER GLASS
DOMESTIC BEER AT \$6.00 PER BOTTLE
IMPORTED BEER AT \$6.75 PER BOTTLE
SPRING WATER AT \$3.00 PER BOTTLE
SOFT DRINKS AT \$2.75 PER CAN

CORDIAL SELECTION – \$7.75PER DRINK

DI SARONNA AMARETTO – BAILEY'S IRISH CREAM – KAHLUA
CROWN ROYAL – GRAND MARNIER
ADDITIONAL CORDIALS UPON REQUEST

OPEN BAR

A FULLY STOCKED BAR FEATURING PREMIUM OR DELUXE BRANDS
CHARGED PER PERSON PER HOUR
OPEN BAR INCLUDES LIQUORS, BEER, WINE, SPRING WATER AND SOFT DRINKS
(SERVICE CHARGE OF 20% AND APPLICABLE SALES TAX WILL BE ADDED TO PRICES)

PREMIUM BRANDS

MINIMUM-50 GUESTS
1 HOUR AT \$14.25PER PERSON
1 1/2 HOURS AT \$18.75 PER PERSON
2 HOURS AT \$26.00PER PERSON
3 HOURS AT \$33.00 PER PERSON
4 HOURS AT \$36.00 PER PERSON
5 HOURS AT \$42.00 PER PERSON



CASH BAR

GUEST WILL PURCHASE BEVERAGES WITH CASH
(CASH BAR PRICES ARE INCLUSIVE OF APPLICABLE SALES TAX)

PREMIUM BRANDS	\$9.00 PER DRINK
HOUSE WINE	\$7.00 PER DRINK
DOMESTIC BEER	\$6.00 PER DRINK
IMPORTED BEER	\$6.75 PER DRINK
SOFT DRINKS	\$2.75 PER DRINK
SPRING WATER	\$3.00 PER DRINK
COFFEE AND HOT TEA	\$2.50 PER DRINK
FRUIT PUNCH	\$3.00 PER DRINK
ICED TEA	\$3.00 PER DRINK

BEVERAGE SALES OF LESS THAN \$350.00 WILL REQUIRE A \$75.00 BARTENDING FEE
ONE BARTENDER IS ABLE TO SERVICE A MAXIMUM OF 75-100 GUESTS
OFFICE DEPOT CENTER ARENA WILL HONOR ANY SPECIAL BEVERAGE REQUEST
WITH PROPER PRIOR NOTICE

*PRICES DO NOT INCLUDE 20% GRATUITY 6% SALES TAX
A SERVICE CHARGE OF \$50.00 WILL APPLY TO ALL PARTIES UNDER 50 PEOPLE.*

