



## ***Breakfast and Refreshments***

*Fresh Florida Orange Juice, Grapefruit Juice, Cranberry,  
Pineapple, Apple or Tomato Juice (per gallon)*  
*Tropical Fruit Punch, Homemade Lemonade (per gallon)*  
*Iced Tea, Coffee, Decaffeinated Coffee, Hot Tea or Herb Tea (per gallon)*  
*Starbucks Coffee, Starbucks Decaffeinated Coffee and flavored Creamers*  
*Soft Drinks (each) Coca-Cola® Products*  
*Milk, half pint (each)*  
*Bottled Spring Waters (each)*  
*Iced Starbucks Frappaccino (each)*

## ***Time Out Refreshments***

*Assorted Signature Breakfast Breads (per dozen)*  
*Gourmet Cookies (per dozen)*  
*Petit Fours (per dozen)*  
*Power Bars or Granola Bars (each)*  
*Assorted Bagels with Cream Cheese, Jam (per dozen)*  
*Whole Fruit (each) displayed in baskets*  
*Croissants, Shaved Ham, Cheese (per dozen)*  
*Homemade Biscuits, Sausage, Country Gravy (per dozen)*  
*Pretzels, Potato Chips, Corn Chips, Tortilla Chips (per pound)*  
*Assorted Cereals, Milk (each)*  
*Assorted Flavored Yogurts (each)*  
*French Toast Fingers, Maple Syrup (per dozen)*  
*Jumbo Warm Pretzels, Assorted Mustards (per dozen)*  
*Tuxedo Strawberries (per dozen)*  
*Assorted Ice Cream bars (each)*  
*Assorted Candy bars (each)*  
*Assorted Individual Bags of Dry Snacks to include:*  
*Potato Chips, Pretzels, Peanuts, Trail Mix*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## ***Continental Breakfast***

### ***THE ALL AMERICAN***

*Chilled Apple, Grapefruit, Tomato or Orange Juice*

*Tropical Fresh Fruit Display*

*Bakery Basket to include Danish, Croissants and Muffins*

*Fresh Preserves, Butter*

*Coffee, Tea, Decaffeinated*

### ***THE HEARTY***

*Chilled Apple, Grapefruit, Tomato or Orange Juice*

*Fresh Melon of the Season*

*Croissants with Shaved Ham  
or*

*Sausage Biscuits*

*Fresh Preserves, Butter*

*Coffee, Tea, Decaffeinated*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## ***Continental Breakfast***

### ***THE BAGEL CONNECTION***

*Florida Orange Juice, Grapefruit Juice*

*Fresh Melon of the Season*

*Bagels Galore to Include:  
Plain, Poppy Seed, Cinnamon Raisin  
Sesame, Onion*

*Traditional, Strawberry, Chive & Onion  
Cream Cheese*

*Butter, Marmalade, Jams*

*Coffee, Tea, Decaffeinated*

### ***Enhancements:***

*Lox, Capers, Sliced Tomato, Bermuda Onion*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## **Breakfast**

*All Entrees include Appetizer, Accompaniments, Bakery Basket, Beverage*

### **APPETIZER**

*(Choice of One)*

*Fresh Orange, Grapefruit or Pineapple Juice*

*Sweet Melon of the Season*

*Half of a Ruby Red Grapefruit*

*Symphony of Florida Fresh Fruits*

*Yogurt Parfait featuring layers of Fresh Fruit, Granola, Yogurt*

### **ENTREES**

*Farm Fresh Scrambled Eggs*

*Potato Hash, Chives  
Scrambled Eggs, Sausage*

*Baked Virginia Ham and Cheddar Omelet  
Breakfast Potatoes*

*Eggs Benedict  
Two Poached Eggs, English Muffin  
Canadian Bacon, Hollandaise Sauce*

*Floridian Style French Toast  
Grand Marnier Maple Syrup*

*Poached Eggs, Flour Tortilla  
Avocado, Black Beans  
Tomato Slices, Chorizo Sausage*

*Scrambled Eggs, Smoked Bacon  
Green Onions, Cheddar cheese*

*Huevos Con Migas Burrito  
Fresh Scrambled Eggs, Chorizo Sausage  
Potatoes, Cilantro, Flour Tortilla  
Salsa, Pepper Jack cheese*

*The Spa Scramble  
Three Farm Fresh Egg Whites  
Fresh Garden Vegetables*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## ***Breakfast Accompaniments***

*(Choice of One)*

*Hash Brown Potatoes*

*Mushroom Hash*

*Cheese Hominy Grits*

*Country Fried Potatoes*

*Sausage*

*Crisp Bacon*

*Canadian Bacon*

*Grilled Honey Cured Ham Steak*

*Chorizo Sausage*

*Turkey Sausage*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## **Buffet Breakfast**

*(minimum of 20 people)*

*All Entrees include Appetizer, Accompaniments, Bakery Basket, Beverage*

### **APPETIZER**

*(Choice of Two)*

*Fresh Squeezed Florida Orange Juice  
Half Ruby Red Grapefruit  
Chilled Assorted Fruit Juices  
Symphony of Floridian Fresh Fruits  
Cereal & Milk*

### **ENTREES**

*(Choice of One)*

*Farm Fresh Scrambled Eggs*

*Floridian French Toast, Grand Marnier-Maple Syrup*

*Baked Virginia Ham and Cheddar OR Vegetarian Omelet*

*Silver Dollar Pancakes, Assorted Fruit Toppings, Scrambled Eggs*

*Eggs Benedict, Hollandaise Sauce, Waffles  
Caramel Pecan Syrup*

*Hearty Garden Egg Frittata, Cheese Blintzes, Fresh Fruit Topping*

*Herb and Cheese Omelet, Grilled Sliced Ribeye  
Béarnaise Sauce*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## ***Buffet Breakfast Accompaniments***

*(Choice of One)*

*Hash Brown Potatoes*

*Mushroom Hash*

*Cheese Hominy Grits*

*Country Fried Potatoes*

*Sausage*

*Crisp Bacon*

*Canadian Bacon*

*Chorizo Sausage*

*Grilled Honey Cured Ham Steak*

*Turkey Sausage*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*

## ***Lunch***

*All Entrees include Appetizer or Salad, Dessert and Beverage*

### **APPETIZERS**

*Chilled Chicken and  
Wild Mushroom Roulade with  
Tender Greens and Whole Grain Mustard Vinaigrette*

*Chilled Crab & Garden Vegetable Gazpacho*

*Rigatoni Stuffed with Grilled Chicken &  
Zucchini Roasted Tomato Fennel Sauce*

*Vine Ripened Tomatoes with Marinated Onion  
Saga Cheese, Basil Oil Balsamic Vinaigrette*

**OR**

### **SALADS**

*Symphony of Sliced Seasonal Fruit & Berries  
with Honey Roasted Pecans and Mango Coulis*

*Crisp Watercress and Endive Salad  
with Crumbled Roquefort Cheese  
and Balsamic Vinaigrette*

*Asparagus Salad with Prosciutto  
Garden Tomatoes, Roasted Peppers  
Artichokes, Fines Herbs Infusion*

*Floridian Sunshine Salad  
Watercress, Sliced Orange, Avocado, Tomato,  
and Bermuda Onion with Key Lime-Garlic Vinaigrette*

### **ENTREES**

*~Cold~*

*Caesar Salad with Orangewood Smoked Chicken*

*or*

*Grilled Shrimp*

*or*

*Blackened Tuna*

*Southwest Chicken Salad  
Seasoned Breast of Chicken, Tomato, Olives  
Monterey Jack Cheese, Avocado and Sour Cream  
served on a Bed of Gathered Greens nestled in a Crispy Tortilla Shell  
Chipotle Aioli*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## *Lunch*

### **ENTREES**

*~Cold Continued~*

*Ocean Trio  
Albacore Tuna, Crab and Shrimp Salad  
with Fresh*

*Chilled Soy and Ginger Glazed Ahi Tuna  
on Noodles and Tati Soi Greens*

*Floridian Fruit Extravaganza  
Blend of Seasonal Melons, Papaya, Mango, Pineapple and Kiwi  
with Lite Cottage Cheese and Citrus Yogurt*

### **ENTREES**

*~Hot~*

*Penne Pasta with Smoked Chicken  
served with Fresh Asparagus Tips, Tomatoes  
Mushrooms, Artichoke Hearts and Asiago Basil Cream  
)*

*Marinated and Grilled Mosaic of  
Florida Vegetables accompanied by  
Mediterranean Pasta*

*Peppercorn and Garlic Pressed Sirloin  
of Beef with Fresh Horseradish Sauce  
and Mashed Fingerling Potatoes*

*Pan Fried Jumbo Lump Crab Cake  
with roasted Corn Maque Choux  
and Mustard Sauce*

*Pan Roasted Fillet of Grouper  
With Vegetable Noodles  
& Warm Watercress-Tomatoe Salad*

*Black Pepper and Almond Crusted Salmon Filet  
with Dilled Butter Sauce, Sun Dried Tomato  
and Asparagus Couscous and Frizzled Leaks*

*Chili Dusted Filet of Beef  
served with Fiery Barbecue and Bourbon Glaze  
and Scalloped Potatoes*

*Roast Breast of Chicken Marsala  
with Sauté of Button Mushrooms  
and Orzo Pasta*

*Cinnamon Cured Pork Loin with  
Maple Whipped Sweet Potatoes  
And Smoked Bacon-Apple Jus*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## **Luncheon Buffet**

*(minimum of 40 people)*  
*All Entrees include Appetizer, Dessert and Beverage*

### APPETIZER

*(Choice of Three)*

*Imported and Domestic Cheeses*

*Redskin Potato Salad with Apple Smoked Bacon*  
*Chive Vinaigrette*

*Chilled Marinated and Grilled*  
*Florida Vegetables*

*Heirloom Tomato, Fresh Mozzarella and*  
*Basil Salad*

*Symphony of Florida Greens*  
*with a Choice of Dressing*

*Old Fashioned Coleslaw*

*Penne Pasta with Tuscan Vegetable*

*Caesar Salad*  
*A Gentle Tossing of Romaine Lettuce*  
*Fine Herbs and Seasonings with Croutons*  
*and Cracked Black Pepper*

### ENTREES

*(Choice of One)*

*All Prices Subject to 21% Service Charge and 6% Sales Tax*  
*Priced per Person*

*Three Deli Favorites to include:  
Corned Beef, Turkey, Salami, Ham  
Roast Beef or Pastrami  
Fillet of Barbecue Salmon with Asparagus Risotto  
Pecan Crusted Tenderloin of Beef  
Tamarind Ginger Sauce  
&  
Roasted Chicken  
with Garlic Potato Gratin, Mustard Jus*

*Cheese Ravioli with Broccoli  
Leeks and Grilled Chicken  
&  
Florida Catch of the Day  
&  
Oriental Beef with Sugar Snap Peas  
Baby Corn and Mushrooms  
with Orange Ginger Sauce and Oriental Noodles*

*Add a Paella or Fajitia Station*

*Paella  
Saffron-scented Rice with Shrimp, Chicken  
Chorizo, Mussels, Clams, Pork and  
Calamari with a variety of Hot Sauces  
Gallo, Sautéed Onions, Bell Peppers, Sour*

*Fajitias  
A South of the Border Classic  
Marinated and Grilled Chicken and Beer served  
with Shredded Jack Cheese, Guacamole, Pico de  
Cream Salsa, and Warm Flour Tortillas*

## DESSERTS

*Chef's Signature Dessert Display*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## ***Executive Buffet***

### CHARCUTERIE

*Chilled Orecchiette Pasta with Basil, Tomato, Toasted Garlic and Olive Oil*

*Roasted Potato Salad with Chive Dressing*

*Mirrors of Smoked Turkey, Honey Cured Ham and Roast Beef*

*Mirrors of Sliced Cheese*

*Garnishments of Lettuce, Tomato, Onion and Pickles*

*Homemade Rolls and Bread*

*Dessert and Beverage*

### **PITA CORNER**

*Tri-Color Tortilla Chips with Salsa*

*Cilantro Shrimp Salad and Potato Salad*

*“Stuff Your Own”*

*Curry Chicken Salad with Mango and Tuna Salad  
Floridian Greens, Alfalfa Sprouts, Tomatoes, Cucumber  
Onions and Cheddar Cheese*

*Gourmet Breads and Pita Pockets*

*Dessert and Beverage*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



***EXECUTIVE EXPRESS***

*Pasta Salad - Potato Salad - Cole Slaw  
Assorted Wraps and Subs  
Appropriate Condiments  
Assorted Cookies and Brownie  
Starbucks Coffee, Decaf, Tea, & Iced Tea*

***BOX LUNCH***

*Fresh Fruit  
Potato Chips  
New Orleans Muffaletta, Mortadella, Genoa Salami  
Cappicola, Provolone Cheese with Olive Relish  
or  
Choice of Deli Sandwich, Smoked Turkey with Gouda Cheese and Green Onion Mayonnaise  
or  
Roast Beef with Boursin Cheese, Tomato and Mayonnaise  
or  
Black Forest Ham with Gruyere Cheese and Pommery Mustard  
or  
Italian Hoagie to include: Salami, Cappicola, Pepperoni and Provolone with Lettuce  
Tomato, Onion and Zesty Italian  
or  
Chunky Chicken Salad with Watercress and Tomato in a Pita  
  
Bottled Spring Water  
  
Freshly Baked Brownie*

***At additional charge for Box Lunch:***

*Crispy Fried Chicken Breast  
  
Sea Shell Pasta Salad*



*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*

# **Themed Luncheon Buffets**

*(Minimum of 40 people)*

COOK OUT/BLOW OUT

## **Old Fashioned Coleslaw and Potato Salad**

*Decorative Platter of Sliced Tomato, Red Onion, Shredded Lettuce  
Pickles and Assorted Sliced Cheeses*

*~From the Grill~*

*Quarter Pound Hamburgers & Barbecued Garlic Sausage  
& Marinated Chicken Breast*

*Baskets of Gourmet Buns and Rolls*

*Mustard, Mayonnaise, Relish and Ketchup*

*Smokey Beans*

*Sliced Watermelon*

*Georgia Peach Cobbler with Whipped Cream*

*Starbucks Coffee, Decaffeinated, Tea and Iced Tea*

***At an additional Charge:***

*Merlot Marinated Petite Filet*

*Skewered Shrimp and Vegetables  
with Key Lime Barbecue Glaze*

*All Prices Subject to 21% Service Charge and 6% Sales Tax  
Priced per Person*



## TASTE OF TUSCANY

*Caesar Salad*  
*A Gentle Tossing of Crisp Romaine Lettuce,*  
*Fine Herbs and seasonings garnished with Croutons and Cracked Black Pepper*

*Tortellini Pasta*

*Assorted Mini Pizzas*

*Chicken Parmesan topped with Mozzarella and Tomato Ragu*

*Garlic Bread Sticks and Cheese Bread*

*Cannolis, Eclairs and Cheesecake*

*Starbucks Coffee, Decaffeinated, Tea and Iced Tea*

## MEXICAN FIESTA

*Tropical Fruit Bowl*  
*Tortilla Chips with Salsa*  
*Pre-set on Tables*

*Make Your On Fajitas*  
*Grilled and Marinated Beef & Chicken*  
*Flour Tortillas, Grilled Pepper and Onions, Sour Cream*  
*Guacamole, Black Olives, Shredded Cheese, Lettuce*  
*Diced Tomatoes, Jalapeno Peppers and Salsa*

*Chicken and Cheese Enchiladas*

*Black Beans & Mexican Rice*

*Crème Caramel*

*Tres Leches*

*Starbucks Coffee, Decaffeinated, Tea and Iced Tea*

*All Prices Subject to 21% Service Charge and 6% Sales Tax*  
*Priced per Person*