

Theme Motifs

THE TROPICAL PARADISE

(minimum of 40 guests)

*Display of Tropical Fruits au Liqueur, Melon Cubes, Pineapple Wedges, Strawberries
Whipped Cream, Grand Marnier-Chocolate Fondue*

*Island Conch Fritters, Chipolte Remoulade
Coconut Shrimp
Papaya-Citrus Salad
Hearts of Palm, Marinated Teardrop Tomatoes
Tropical Slaw*

*Pan Seared Florida Grouper
Brown Sugar and Rum Marinated Pork Loin
Key Lime Marinated Chicken Breast
Saffron Scented Rice
Hawaiian Sweet Potatoes
Marinated Grilled Vegetable Kabobs
Jalapeno Corn bread, Biscuits*

*Pineapple Upside down Cake
Fresh Coconut Mousse
Chocolate and Macadamia Nut Brownies
Key West Key Lime Pie*

Coffee, Decaffeinated Coffee, Tea, Iced Tea



Theme Motifs

NEIGHBORHOODS AROUND THE WORLD

(minimum of 40 guests)

Choice of Two Neighborhoods:

LITTLE ITALY

*Decorative Antipasto Mirror to include: Sliced Capicola Ham, Genoa Salami, Prosciutto Ham
Pepperoni, Tomato Wedges, Artichoke*

Fresh Mozzarella, Provolone, Calamata Olives, Roasted Peppers

Italian Sausages and Peppers

Sicilian Meatballs

Pasta Station

Bow Tie and Penne Pasta, Alfredo, Marinara and Pesto Sauces

Parmesan Cheese, Crushed Red Pepper

Cookies, Cannolis

STAR SPANGLED BANNER

Buffalo Chicken Wings, Maytag Blue Cheese Sauce

Chesapeake Bay Maryland Style Crab Cakes, Spicy Remoulade Sauce

Baked Idaho Potato Station, Sour Cream, Cheddar Cheese, Whipped Butter, Chives

Carved to Order:

Iowa Corn-fed Steamship Prime Rib of Beef

Silver Dollar Rolls, Cocktail Rye, Pumpernickel Breads

Spicy Mustards, Seasoned Horseradish

Homemade Apple Pie

LATIN AMERICA

Chili Con Carne

Guacamole and Salsa, Tortilla Chips

Chicken Enchiladas

Quesadillas, Sour Cream, Salsa

Fried Stuffed Jalapeno Peppers, Jack Cheese

Fajita Beef, Pork and Chicken served with Sweet Plantains

Mexican Vanilla Flan

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



Theme Motifs

OLD FASHIONED SOUTHERN COOK-OUT *(minimum of 40 guests)*

Display of Domestic Cheeses

*Hearts of Palm, Marinated Teardrop Tomatoes
Maytag Blue Cheese, Pecans, Baby Greens*

Old Fashioned Coleslaw

*Spinach Salad, Apple Smoked Bacon, Feta Cheese
Toasted Almonds, Raspberry Vinaigrette*

From the Grill:

Garlic and Black Pepper Sirloin Steaks

Chili Dusted Roasted Chicken

Cornmeal Battered Catfish

Oven Roasted Garlic Potatoes

Corn on the Cob, Garlic Butter

Summer Garden Vegetable Brochettes

Assorted Desserts to include:

Peach Cobbler

Plant City Strawberry Shortcake

Key Lime Pie

Coffee, Tea, Decaffeinated, Iced Tea

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Priced per Person*

Theme Motifs

ARNOLD'S SOCK HOP *(minimum of 40 guests)*

~Soda Fountain and Sweet Station~

Old Fashioned Chocolate and Vanilla Milk Shakes

Cherry Cokes

8 oz. Bottled Cokes

Sweet Cakes

Licorice Candy

Root Beer

~Dog Station~

Miniature Hamburgers in Buns

Corn Dogs

Foot Long Hot Dogs

Fried Chicken

Wedge Fries

Crispy Onion Rings

Pump-top Condiments to include Ketchup and Mustard

~Munchie Station~

Bags of Popcorn

Salted Peanuts

Individually wrapped bags of chips

~Health Station~

Seedless Watermelon

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Theme Motifs
FROM THE SHORES OF FLORIDA
(minimum of 40 guests)

Marathon Conch Chowder
Sourdough Croutons

Florida Sunshine Salad
Organic Field Greens, Sliced Orange, Avocado
Tomato, Onion Lime Garlic Vinaigrette

Penne Pasta Salad
Grilled Chicken, Baby Shrimp
Artichoke Hearts, Pineapple Mango Dressing

House Smoked Orangewood Salmon, Red Onion
Caper Aioli, Onion Focaccia Bread

From the Grill:

Asian Chicken Breast Sate

Gulf Shrimp wrapped in Bacon
Lemon Butter Sauce

Garlic and Rosemary
Roasted New Potatoes

Florida Fresh Baby Asparagus
Citrus Glaze

Paella

Saffron Scented Rice, Chicken, Chorizo, Shrimp
Clams, Mussels, Pork

Brown Sugar Rum and Pineapple Marinated Pork Loin
Tropical Sauce

Pan-Seared Gulf Coast Grouper
Papaya Serrano Chili Sauce

Assorted Dinner Rolls

DESSERTS

Pineapple Upside Down Cake
Fresh Coconut Mousse
Chocolate Cocoa and Macadamia Nut Brownies
Key West Key Lime Pie
Warm White Chocolate Chip Bread Pudding
Pineapple and Rum Sauce
Coffee, Tea, Decaffeinated

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Priced per Person



Theme Motifs

SOUTH BEACH

(minimum of 40 guests)

~Joe's Stone Crab Station~

"Cooked in Wok"

*Steamed Clams and Mussels
Garlic Butter, Diablo Sauce*

"Chef to Crack"

*Stone Crabs, Hot Mustard Sauce
Key Lime Aioli, Lemon, Parsley*

*Iced Jumbo Gulf Shrimp
Cocktail Sauce*

"Chef to Deep-Fry"

*Conch Fritters
Jalapeno Remoulade Sauce*

Chunky Conch & Lobster Salad

"Made to Order"

Paella

*Saffron Scented Rice, Chicken, Chorizo, Shrimp
Clams, Mussels, Pork*

(Market)

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